



ECM

Espresso
Coffee Machines
Manufacture

Home Line





ESPRESSO COFFEE MACHINES
ECM
MANUFACTURE
HEIDELBERG · GERMANY

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ECM – The maker of your perfect espresso

Our espresso machines are meticulously produced by hand –
with heart and passion.

Your perfect espresso is our aspiration.







Innovative technology. Flawless workmanship.

It is our vision to provide an elegant espresso machine using sophisticated technology and crafted with the highest quality in workmanship. Special components used in professional espresso machines ensure that you are well-equipped to brew the best espresso.

You are the barista.





Single boiler espresso machines

Keep it simple

Even the smallest kitchen has the right to professional equipment. Even though our compact single boiler espresso machines take up little space, they satisfy your demands for the finest possible espresso. Due to their short heat-up phase, you never have to wait long.



Single boiler espresso machines

Perfect coffee even in the smallest of kitchens

- › easy access to the fresh water tank, with the removable cup warming tray
- › large fresh water tank (ca. 2.8 l)
- › professional ECM portafilter coffee filters for 1 or 2 cups
- › easy access to the expansion valve, for individual brew pressure adjustments
- › boiler insulation
- › vibration pump
- › pump pressure gauge



The handmade, stainless steel housing of the Casa V is extremely narrow and fits into the smallest of kitchens.

Casa V

- › very compact construction
- › very short heat up phase (5-7 min.)
- › ring brew group
- › premium-quality brass boiler (ca. 0.4 l volume)

Measurements: W 210 mm x D 370 mm x H 380 mm (w/o portafilter)



The Classika II – our compact classic in a timeless, stainless steel design

Classika II

- › short heat up phase
- › elaborately manufactured, stainless steel body
- › high-end, patented ECM brew group with our innovative stainless steel bell
- › premium-quality stainless steel boiler (ca. 0.75 l volume)

Measurements: W 250 mm x D 445 mm x H 395 mm (w/o portafilter)



Equivalent to Classika II, however, with a PID control



Classika PID

Equivalent to Classika II, however:

- › with PID display for individual adjustment of the boiler temperature and the display of the brewing time for your espresso
- › with high-quality stainless steel feet

Measurements: W 250 mm x D 445 mm x H 395 mm (w/o portafilter)

Heat exchanger espresso machines – the all-rounders

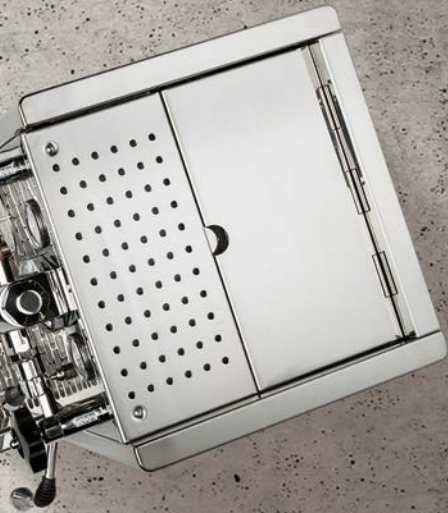
Perfectly thought through: heat exchanger espresso machines have two separate water circuit systems, which allow for the simultaneous preparation of both espresso and steamed milk.

Aroma guarantee included: Fresh water from the water tank, or direct water supply, is always used for the preparation of espresso. The optimal temperature stability is guaranteed by the thermosyphon system, which heats the brew group by continuously circulating hot water.









Heat exchanger espresso machines
with vibration pump

Good vibrations!

Our heat exchanger espresso machines, with a long-life, low-noise vibration pump, stand out due to their timeless styling: the classical retro-looking rotary valves are the perfect finish to the elegant appearance of the machines.

Your machine – your style. The right machine for every taste: if distinctive, puristic or elegant – the premium-quality, stainless steel housings are available in different designs.



Heat exchanger espresso machines
with vibration pump

Unparalleled in performance and quality

- › premium-quality, stainless steel housings
in different designs
- › warming tray for cups
- › high-capacity fresh water tank
- › boiler insulation
- › vibration pump
- › signal lamp to indicate water shortage
- › boiler and pump pressure gauges
- › rotary valves in retro-look



Barista

Our distinctive one: A head-turner in the modern kitchen with its octagonal design

- › heavy, chromed E61 brew group
- › premium-quality copper boiler (ca. 2.1 l)
- › easy access to the water tank, with the removable cup warming tray
- › 2 traditional portafilters

Measurements: W 335 mm x D 445 mm x H 395 mm (w/o portafilter)



Mechanika V Slim

Our small one in a puristic design

- › high-end, patented ECM brew group with our innovative stainless steel bell
- › large stainless steel boiler (2.2 l)
- › removable cup warming tray
- › 2 weight-balanced ECM portafilters
- › easy access to the expansion valve, for individual brew pressure adjustments

Measurements: W 250 mm x D 445 mm x H 395 mm (w/o portafilter)



Technika IV

Our elegant one: Exceptional design due to its elaborately crafted, curved edges

- › high-end, patented ECM brew group with our innovative stainless steel bell
- › 2 weight-balanced ECM portafilters with straight grip
- › easy access to the expansion valve for individual brew pressure adjustments

Measurements: W 325 mm x D 475 mm x H 390 mm (w/o portafilter)





Heat exchanger espresso machines
with rotary pump

Quiet... real quiet

Feel like an professional barista in your own kitchen with our heat exchanger machines with rotary pumps. The rotary pumps, used in commercial equipment as well, have an extremely high performance and allow for a steady pressure build-up on your coffee grounds. Moreover? They are quiet, real quiet...

The professional quick-steam valves are an additional highlight of this series. Using them is as easy as it is ingenious: A slight movement of the valves in any direction allows for the maximum release of steam and hot water. The lock function of the levers allows for hands-free dispensation of steam or hot water.



Heat exchanger espresso machines
with rotary pump

Professional equipment for your kitchen

- › high-end, patented ECM brew group with our innovative stainless steel bell
- › large warming tray for cups
- › high-capacity fresh water tank (ca. 3 l)
- › premium-quality stainless steel boiler
- › boiler insulation
- › low-noise rotary pump
- › switchable from water tank to a fixed water connection
- › signal lamp to indicate water shortage
- › boiler and pump-pressure gauges
- › professional quick steam- and hot-water valves
- › 2 weight-balanced ECM portafilters



Mechanika IV Profi

Subtle design with clean lines

- › quiet rotary pump
- › switchable from water tank to a fixed water connection
- › professional quick steam- and hot-water valves
- › easy access to the water tank, with the removable cup warming tray"

Measurements: W 302 mm x D 450 mm x H 395 mm (w/o portafilter)



Technika IV Profi

Design and features same as the Technika IV, however,

- › with quiet rotary pump
- › switchable from water tank to a fixed water connection
- › with professional quick steam- and hot-water valves
- › 2 angled, weight-balanced ECM portafilters

Measurements: W 325 mm x D 475 mm x H 390 mm (w/o portafilter)



Elektronika II Profi

Enjoy the perfect espresso

Constructed identically to the Technika IV Profi, however,

- › with individually programmable dosing of the desired quantity
- › with an illuminated control panel
- › with an automatic group cleaning program

Measurements: W 325 mm x D 475 mm x H 400 mm (w/o portafilter)



Lifestyle pure

Being a dual boiler espresso machine, our Synchronika guarantees the utmost in flexibility: there are two separate boilers for brewing coffee, and for the preparation of steam and hot water. As a result, you can adjust the temperatures for brewing coffee and for steam separately from one another.

- › stainless steel coffee boiler with a 0.75 l volume; steam/hot water boiler with a 2.0 l volume (can be activated or deactivated separately)
- › subtle, silver colored PID display
 - for the individual adjustment of the temperatures
 - to indicate the coffee brewing time
 - deactivation option
 - display reminder option for brew group cleaning
- › high-end, patented ECM brew group with our innovative stainless steel bell
- › boiler insulation
- › quiet rotary pump
- › switchable from water tank use (ca. 2.8 l) to a fixed water connection
- › signal lamp to indicate a low water level
- › large boiler and pump pressure gauges in a retro design
- › professional quick steam- and hot-water valves, in an extravagant design, with an ergonomic movement mechanism
- › 2 weight-balanced ECM portafilters



Synchronika

The powder-coated chassis in anthracite is a genuine design highlight in combination with the polished stainless steel housing.

Measurements: W 335 mm x D 490 mm x H 410 mm (w/o portafilter)



Extravagance

A remarkable experience with personality: the dual configuration with two separate boilers allows for the temperatures of both the steam boiler and the coffee boiler to be regulated independently personality. The steam boiler can be switched off if only espresso is called for.

- › stainless steel coffee boiler with a 0.75 l volume; steam/hot water boiler with a 2.0 l volume (can be activated or deactivated separately)
- › PID display
 - for the individual adjustment of the temperatures
 - to indicate the coffee brewing time
- › high-end, patented ECM brew group with our innovative stainless steel bell
- › large warming tray for cups
- › boiler insulation
- › quiet rotary pump
- › switchable from water tank use (ca. 3 l) to a fixed water connection
- › signal lamp to indicate a low water level
- › large boiler and pump pressure gauges
- › professional quick steam valves in an extravagant design with an ergonomic movement mechanism
- › 2 weight-balanced ECM portafilters



Controvento

Elegant contours, extravagant feet and an LED-illuminated logo at the back of the machine – design and individuality into the last detail.

Measurements: W 470 mm x D 640 mm x H 450 mm (w/o portafilter)





Espresso grinders

The finest for your beans

Freshly ground – a must for the perfect espresso.

Our on-demand grinders deliver freshly ground coffee beans in seconds: set your desired grind, press the grinding button and go – directly into your portafilter.





Espresso grinders



C-Manuale 54

Slender size, full taste

- › manual grinding function
- › lock in the grind
- › stainless steel burrs; Ø 54 mm
- › visual highlight: red grinding scale (optionally available in black)
- › volume of the bean hopper ca. 250 gr.
- › motor performance: 235 Watts

Measurements: W 115 mm x D 175 mm x H 355 mm



S-Manuale 64

Demure. Fast. Powerful.

- › manual grinding function
- › stepless adjustment of the grind
- › stainless steel burrs, 64 mm
- › cooling vents on the body for better heat release from the motor
- › height-adjustable portafilter rest
- › volume of the bean hopper ca. 500 gr., optionally available ca. 1000 gr. hopper
- › motor performance: 450 Watts

Measurements: W 145 mm x D 200 mm x H 415 mm



S-Automatik 64

Accurate to the tenth of a second

- › easy programming of the timer for 1 or 2 portions
- › display of the grinding portions
- › stepless adjustment of the grind
- › stainless steel burrs, 64 mm
- › cooling vents on the body for better heat release from the motor
- › volume of the bean hopper ca. 500 gr., optionally available ca. 1000 gr. hopper
- › motor performance: 450 Watts

Measurements: W 145 mm x D 200 mm x H 415 mm



Version with powder-coated housing in anthracite and stainless steel grinding adjustment



V-Titan 64

Tough as titanium

- › easy programming of the timer for 1 or 2 portions
- › optional switch to manual grinding
- › display of the grinding portions
- › stepless adjustment of the grind
- › titanium-coated burrs, 64 mm
- › stepless height-adjustable portafilter bracket
- › free-handed use possible
- › volume of the bean hopper ca. 1000 gr., optionally available ca. 500 gr. hopper
- › motor performance: 450 Watts

Measurements: W 200 mm x D 260 mm x H 490 mm



Knockbox drawer

Functional design to complete your espresso brewing equipment

- › knockbox in polished stainless steel – perfectly manufactured
- › sound absorbing knock bar
- › easily movable drawer

Measurements: W 205 mm x D 305 mm x H 65 mm



Knockbox round

High-quality knockbox in brushed stainless steel for knocking out the used espresso pucks

- › sound absorbing knock bar
- › removable knock bar for easy cleaning
- › rubber feet prevent slippage and toppling

Measurements: Ø 140 mm / H 165 mm



Bottomless portafilter

For the strong espresso

- › professional bottomless portafilter that allows for the use of cups up to a height of 13 cm
- › available with straight or angled grip



convex



flat



Tampers

Finest handcraft: tamper for optimum pressure

- › lower part in solid stainless steel
- › handle in high-quality Bakelite
- › available with convex or flat bottom side
- › weight: ca. 400 g

Measurements: \varnothing 58 mm

Tamper pressure regulating

Pressure regulating tamper for a constant tamping pressure

- › handcrafted tamper made of aluminium and stainless steel
- › tamping pressure ca. 20 kg
- › weight ca. 450 g

Measurements: \varnothing 58 mm

ECM cups

Classic: Taste in a retro design: espresso and cappuccino cups in a simple, classic look.

Thick-walled: An exceptional pleasure in taste: Due to the slanted rim of the espresso cup, the espresso flows directly underneath the tongue, thereby striking different taste receptors.



Tamping station

For a uniform tamping pressure

- › practical tamping station that helps to optimise the tamping pressure, providing an even better extraction of your espresso

Measurements: \varnothing 95 mm / H 70 mm



espresso cup, classic



espresso cup, thick-walled



cappuccino cup, classic

Product overview

Single boiler



Heat exchanger



Espresso machines	Casa V	Classika II	Classika PID	Barista	Mechanika V Slim	Technika IV	Mechanika IV Profi	Technika IV Profi
ECM patented brew group		•	•		•	•	•	•
Vibration pump	•	•	•	•	•	•		
Rotary pump							•	•
Fresh water tank	ca. 2.8 l	ca. 2.8 l	ca. 2.8 l	ca. 3 l	ca. 2.8 l	ca. 3 l	ca. 3 l	ca. 3 l
Switchable – water tank/ fixed water connection							•	•
Automatic water shortage shut-off		•	•	•	•	•	•	•
Boiler	brass	stainless steel	stainless steel	copper	stainless steel	copper	stainless steel	stainless steel
Boiler volume	ca. 0.4 l	ca. 0.75 l	ca. 0.75 l	ca. 2.1 l	ca. 2.2 l	ca. 2.1 l	ca. 2.1 l	ca. 2.1 l
Boiler insulation	•	•	•	•	•	•	•	•
Boiler pressure gauge				•	•	•	•	•
Pump pressure gauge	•	•	•	•	•	•	•	•
Manually adjustable brewing pressure	•	•	•		•	•	•	•
ECM portafilters	•	•	•		•	•	•	•
No. of portafilters	1	1	1	2	2	2	2	2
Weight	14 kg	18.5 kg	18.5 kg	23 kg	20.2 kg	23.5 kg	27 kg	28 kg

Dual boiler



Elektronika II Profi	Synchronika	Controvento
•	•	•
•	•	•
ca. 3 l	ca. 2.8 l	ca. 3 l
•	•	•
•	•	•
stainless steel	stainless steel	stainless steel
ca. 2.1 l	*ca. 0.75 l **ca. 2 l	*ca. 0.75 l **ca. 2 l
•	•	•
•	•	•
•	•	•
•	•	•
•	•	•
2	2	2
29 kg	30 kg	40 kg

*coffee boiler **steam/hot water boiler



Espresso grinders	C-Manuale 54	S-Manuale 64	S-Automatik 64	S-Automatik 64 anthracite	V-Titan 64
Grinding mechanism	aluminium	aluminium	aluminium	aluminium	aluminium
Diameter burrs	54 mm	64 mm	64 mm	64 mm	64 mm
Material burrs	stainless steel	stainless steel	stainless steel	stainless steel	titanium-coated
Motor performance	235 W	450 W	450 W	450 W	450 W
Bean hopper	250 g	500 g (optional 1000 g)	500 g (optional 1000 g)	500 g (optional 1000 g)	1000 g (optional 500 g)
Stainless steel grinding adjustment				•	•
Dosage	manually	manually	programmable	programmable	programmable
Grind setting	stepwise	stepless	stepless	stepless	stepless
Weight	5.1 kg	6.9 kg	6.9 kg	7 kg	9.8 kg





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