

ECM
MANUFACTURE

Home Line 2023





Be the best
barista in town!



Our aspiration? Your perfect espresso!

Perfection is our ambition and our motivation: We manufacture high-quality espresso machines and espresso grinders with vision and passion - quality products for unique espresso enjoyment.

Our highly motivated team, inspired by the fascinating world of espresso, unites German engineering with elegant Italian styling - an ideal synergy. Reinforced by innovative technology, the highest quality standards and exquisite handcrafted design.

Our goal is to equip you optimally, both with high-quality espresso machines and espresso grinders, and also with professional accessories to prepare the perfect espresso at home.

You are the barista!

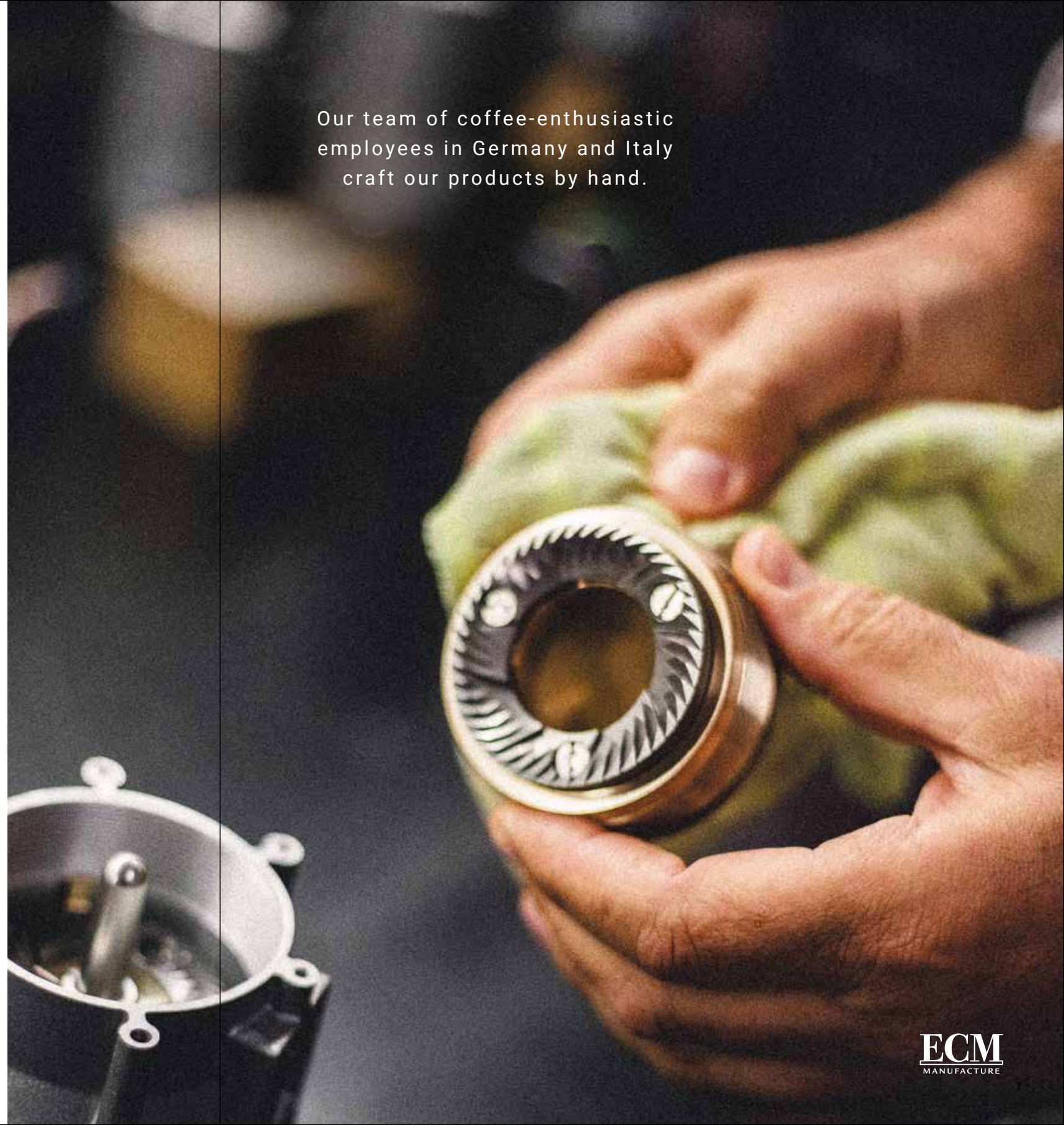
Our promise? Excellent craftsmanship!

ECM Manufacture represents the highest quality and technical innovation. With conviction, we produce espresso machines and espresso grinders that are intricately handcrafted in our workshops in Germany and Italy.

We are committed to the continuous development of our products. When selecting materials and components, we place the highest value on excellent quality and sustainability, and therefore largely forego the use of plastic.

Our innovative ideas, technical competence, and many years of experience in manufacturing premium products guarantee you the perfect espresso experience at home.

Our team of coffee-enthusiastic employees in Germany and Italy craft our products by hand.



ECM Premium Technology – Thought-through Quality.

Sophisticated technology, perfectly handcrafted and elegant design - ECM premium espresso machines do not only stand for elegance but also for highest quality and optimal use.

Benefit from our expertise and the technical highlights in our machines:

Professional high-quality components from the commercial segment.

Professional quick-steam and hot-water valve technology, which is commonly found in commercial espresso machines.

Further development of the **legendary E61 brew group** with integrated innovative stainless steel brew bell.

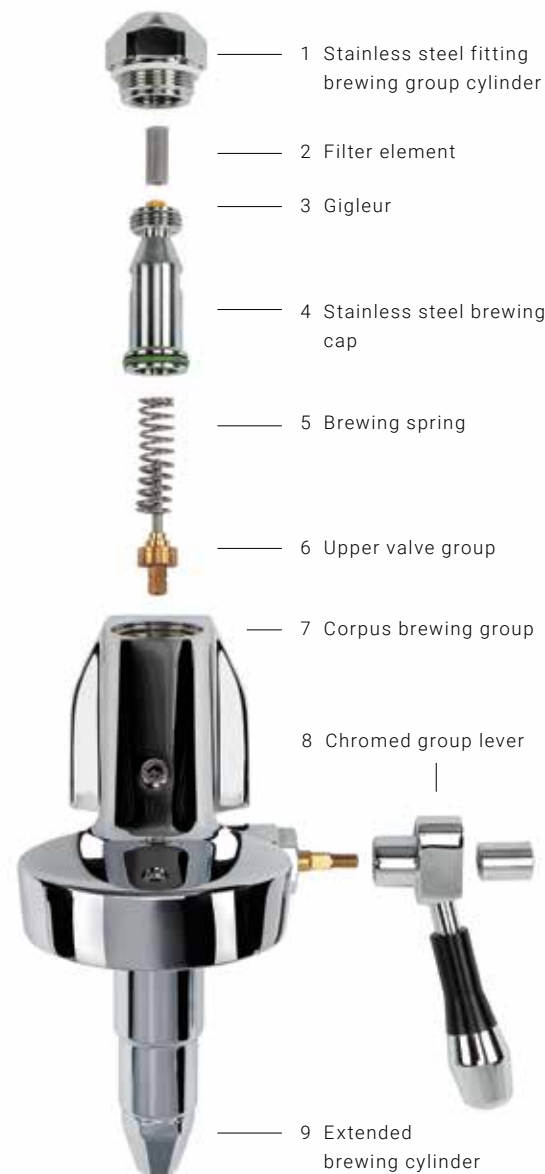
The **innovative PID-temperature controller** that allows comfortable handling and adjustment in order to brew the perfect coffee.

The innovative PID-temperature controller
Constant temperature – guaranteed



The PID-temperature controller assures that your coffee is reliably prepared at the exact temperature you desire and that the taste of your espresso can develop optimally. In addition, the display indicates the brewing time and allows you to change the ECO mode.


The patented ECM Brew Group
Further development of the legendary E61 Brew Group

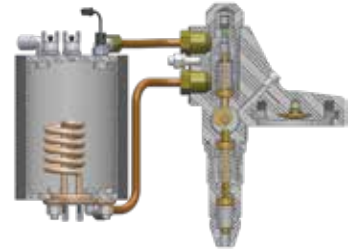


Different demands require different systems

The Single Boiler System


For the highest demands in the smallest spaces

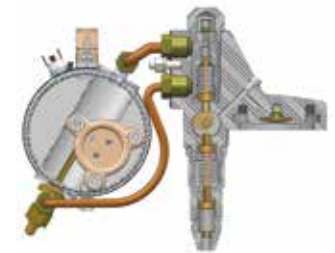
 In the single boiler system, both the water for the brewing process and the steam are heated and transported through the same circuit. In contrast to other systems, the preparation of espresso and milk frothing takes place successively due to the different temperatures required for the preparation.



The Heat Exchanger System


Powerful technology with aroma guarantee

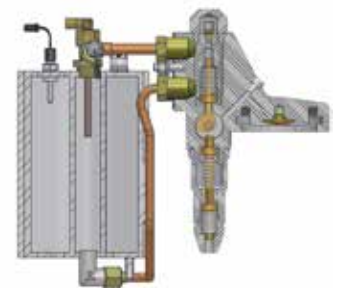
 Perfectly thought through: heat exchanger espresso machines have two separate water circuit systems, which allow for the simultaneous preparation of both espresso and steamed milk. Fresh water from the water tank, or direct water supply, is always used for the preparation of espresso. The optimal temperature stability is guaranteed by the thermosyphon system, which heats the brew group by permanently circulating hot water.



The Smart HX® System


Sophisticated control for the perfect espresso

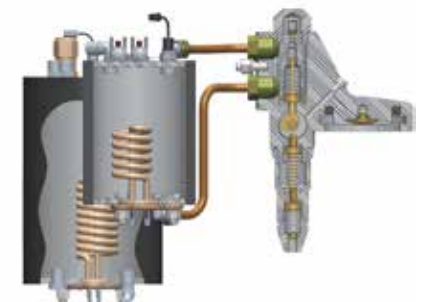
 With our new Smart HX® system – HX stands for heat exchanger – the tried and tested heat exchange technology is born anew. With the help of an additional sensor via the inflow of the brewing group, the virtually perfect temperature control of the thermosyphon is ensured. A sophisticated control system thus guarantees that the set temperature is maintained. In this way, the temperature consistency of a single boiler machine is combined with the flexibility of a heat exchanger machine. Thanks to the practical Flush Advisor, the Smart HX® system ensures that you can always brew your espresso at the ideal temperature. The Brew Temperature Control in the Advanced Settings menu ensures individually adjustable brewing temperature stability.



The Dual Boiler System

Maximum flexibility for optimal enjoyment

 Dual boiler machines guarantee a maximum 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 separate from another. Furthermore, the steam boiler can be switched off if only espresso is called for.





Single boiler espresso machines

It's simply about espresso.



Puristika

Our PURISTIKA, fabricated from the finest quality materials, is a must for all die hard espresso fans; those who focus purely on the **essential and unadulterated enjoyment of espresso.**

Through the application of the innovative PID and the externally adjustable expansion valve, you are in control of your desired temperature, as well as pump pressure. So that you can bring out all of those delicate and versatile nuances your coffee

has to offer. Thanks to its compact construction and the practical transport box, the PURISTIKA isn't limited to the kitchen and living room.

The rounded anthracite housing and the midnight blue accents on the valve and pressure gauge, not to mention the external glass water reservoir, make the PURISTIKA **an absolute must-have designer piece.**



ECM
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Do you dream of delicious homemade espresso, but have little space to spare in your kitchen or office? Then our compact **single boiler espresso machines** are the perfect solution! These machines offer professional performance for absolute coffee enjoyment in the smallest space possible. Thanks to the rapid heat-up time, you never have to wait long for your espresso.



Single boiler espresso machines

Space-saving and professional.
For absolute coffee enjoyment.



Casa V

The handmade stainless steel housing of the Casa V is extremely slender and fits into the smallest of kitchens. The machine is ready to brew an espresso in just 7 minutes, so you have time to truly enjoy your first coffee in the morning.



Classika PID

The Classika PID is a compact work of art, in elaborately finished stainless steel housing. Despite its space-saving design, the CLASSIKA PID contains many professional components such as the patented ECM brew group or the convenient PID controller. In short - the CLASSIKA PID offers everything you need to brew an excellent espresso.



Heat exchanger espresso machine with vibration pump

Compact design.
Powerful technology.



Mechanika VI Slim

Our powerful and compact MECHANIKA VI SLIM is the perfect choice for smaller kitchens - or a narrow side table in a modern dining room. The unmistakable ECM design impresses with its highly polished stainless steel housing and the retro, red accented rotary valves. The technical specs on this machine are in a class of their own. The **heat exchanger boiler and vibration pump** allow for simultaneous preparation of espresso and frothed milk - just like in a real cafe.

Using the convenient flip switch on the bottom of the machine, you now also have the option of switching between **three different temperature settings** so that you can adjust the ideal temperature to your roast and taste. A lower brewing temperature is ideal for darker roasts, and a higher one for medium and light roasts. Additionally, switch to activate the Eco mode or turn the optional preinfusion on or off for an even moistening of your ground coffee.





The elegant eye-catcher for home baristas: Our **heat exchanger espresso machines with rotary pumps** put real professional equipment in your kitchen. The rotary pump - which is commonly found in commercial machines - is extremely powerful and enables fast, constant and reliable brewing pressure. All the while, doing so very, very quietly ...

A further highlight of this series are the **professional quick-steam and hot-water valves**. Subtle and genius in operation: A slight movement of the valves in any direction allows for maximum release of steam and hot water. Simply perfect.



Heat exchanger espresso machines with rotary pump

Perfect professional equipment.



Technika V Profi PID

No compromises! The TECHNIKA V PROFI PID combines sophisticated technology with elegant design. The professional quick-steam and hot-water valves are made of brass and chrome and shine next to the large, and easy-to-read pressure gauges. The convenient PID controller allows for simple adjustment and guarantees stable temperature inside the boiler.



Elektronika II Profi

Perfect espresso at the push of a button? That is possible! With the ELEKTRONIKA II PROFI you can conveniently control the brewing process using the programmable brew buttons. Each button can be customized to dispense your desired coffee dose with simple push and hold programming, and the automatic back-flush program is the stuff of dreams. And, of course, everything on the inside is what you would expect from an ECM professional machine.



Smart HX® espresso machine with rotary pump

Smarter than ever before.



Mechanika Max

Our new MECHANIKA MAX offers all the convenience of a heat exchanger machine; plus, various other options to optimize your coffee experience: From the helpful **Flush Advisor**, which supports you throughout your perfect brewing process, to the **Brew Temperature Control** for an exact and stable brewing temperature, to refinements such as the precisely definable pre-infusion for optimal moistening of the coffee grounds: Whether you're an espresso beginner or a professional, the Mechanika Max offers you the smart features

to match. With the timer controlled via the **PID display** and various reminder functions, the machine adapts precisely to your everyday life and needs.

Minimum space requirement, maximum performance: thanks to the efficient design, our new heat exchanger machine is extremely space-saving. The built-in rotary pump guarantees quiet yet powerful performance. The smart machine for smart espresso enjoyment.



Dual boiler espresso machine with rotary pump

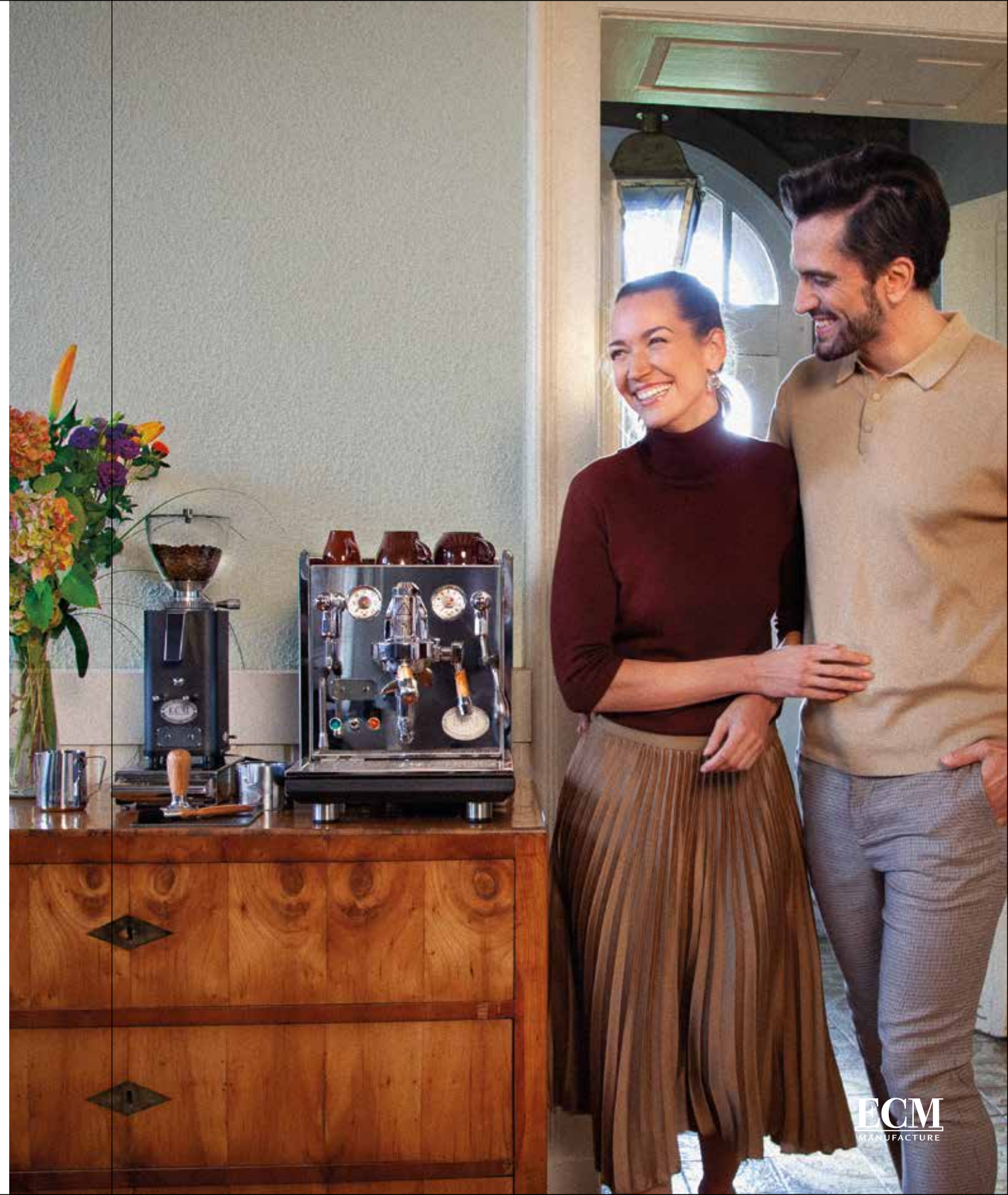
Highest quality for highest expectations.
Pure lifestyle.



Synchronika

You set the highest standards - for yourself, for your home, and for your espresso machine? Then the SYNCHRONIKA is your first and best choice. It is equipped with all the components of a high quality, professional espresso machine. As a **dual boiler espresso machine**, it guarantees ultimate flexibility: The two separate

boilers, one for brewing espresso and one for steaming and hot water, allow the temperatures to be set independently. The design is also stunning: The elegantly powder-coated chassis in anthracite combined with the polished stainless steel body and large retro pressure gauges give the SYNCHRONIKA its unforgettable style.





Espresso grinders

The best for your beans.

For the perfect espresso grinding fresh is a must. Our on-demand grinders deliver freshly ground coffee beans in seconds: dial in your desired grind setting and let's go – full aroma directly into your portafilter.



C-Manuale 54

The C-MANUALE 54 is a functional espresso grinder in a compact design. It has a practical manual grinding function and the adjustment of the grind is graduated.

Available in either polished stainless steel with an optional red or black grinding scale, or perfectly matching the PURISTIKA, in an anthracite color with the one-of-a-kind blue grinding scale.



S-Manuale 64

The S-MANUALE 64 impresses with its classically simple design and user-friendly handling. Simply dial in your grind with the infinitely adjustable stepless adjustment and press the button until you have ground as much coffee as you need. Done!



Espresso grinders



S-Automatik 64

The S-AUTOMATIK 64 is equipped with a display and allows you to set the grinding time of your coffee doses to a tenth of a second. You can conveniently determine the exact time for your desired quantity directly during grinding, save it and repeat it at any time. Housing is available in stainless steel or powder-coated anthracite.

Powder-coated steel housing in anthracite and stainless steel adjustment gear.



V-Titan 64

Our V-TITAN 64 is a stylish espresso grinder that embodies the retro feel of the 50s blended with modern grinding comfort. The funnel in front of the grinder guarantees that the ground coffee finds its way into the center of the portafilter without any scattering. With the practical timer, the wear-resistant, titanium-coated grinding burrs and potential for hands-free use, this grinder is in a class of its own and a jewel in every kitchen.

Powder-coated steel housing in anthracite.



Espresso grinders accessories

Stylish accessories for your espresso grinder



1



2



3



4

- 1 – **Stainless steel lid** suitable for 500g bean hopper of the 64 series, item no. G1146
- 2 – **Stainless steel lid** suitable for the coffee funnel of the V-Titan 64, item no. G1145
- 3 – **Glass bean hopper** with stainless steel lid, suitable for the 64 series, item no. 89435
- 4 – **Stainless steel grinding gear**, suitable for the 64 series, high stability, easy change, item no. G1140



Espresso accessories

Natural wood. Superlative craft.

Elegant look in olive wood



- 1 - **Olive wood handle set**, 4 pieces with rotary valves, chrome-plated, item no. 89495
- 2 - **Olive wood handle set**, 4 pieces with lever valves, chrome-plated, item no. 89493
- 3 - **Olive wood tamper**, flat, stainless steel, item no. 89491
- 4 - **Olive wood portafilter**, 1 spout, chrome-plated, item no. 89469
- 5 - **Olive wood portafilter**, 2 spout, chrome-plated, item no. 89467
- 6 - **Olive wood portafilter**, bottomless, 21g filter, chrome-plated, item no. 89465
- 7 - **Coffee brush** with olive wood handle, item no. 89520.1
- 8 - **Olive wood handle** for the knockbox M (drawer), item no. 89630.8





Espresso accessories

Exclusive oak wood design – the smoked oak edition



- 1 – **Smoked oak handle set**, 4 pieces with rotary valves, chrome-plated, item no. 89496
- 2 – **Smoked oak handle set**, 4 pieces with lever valves, chrome-plated, item no. 89494
- 3 – **Smoked oak tamper**, flat, stainless steel, item no. 89492
- 4 – **Smoked oak portafilter**, 1 spout, chrome-plated, item no. 89468
- 5 – **Smoked oak portafilter**, 2 spout, chrome-plated, item no. 89466
- 6 – **Smoked oak portafilter**, bottomless, 21g filter, chrome-plated, item no. 89464

Made from real wood, no two pieces are alike. Wood is a natural material that will change over time with use.



Espresso accessories



- 1 – **Tamper with stainless steel base** with handle in high-quality bakelite, convex, item no. 89414
- 2 – **Tamper with stainless steel base** with handle in high-quality bakelite, flat, item no. 89404
- 3 – **Pressure-regulating tamper** made of aluminium and stainless steel, item no. 89415
- 4 – **Distributor** for an even distribution of the coffee powder in the portafilter, item no. 89417
- 5 – **Leveler** helps keep the puck level while tamping, item no. 89416
- 6 – **Funnel** helps keep coffee grounds in your portafilter while grinding, item no. 89500
- 7 – **Tamping station** made of aluminium for stable tamping pressure, item no. 89429
- 8 – **Tamping station** made of aluminium, powder-coated in anthracite, item no. 89431
- 9 – **Height-adjustable stainless steel tamping station**, adapts precisely to the most varied portafilters, item no. 89510



- 10 – **Knockbox** round in polished stainless steel, Ø 140 mm / H 165 mm, item no. 89622
- 11 – **Knockbox drawer slim** in polished stainless steel, W 140 x D 240 x H 90 mm, item no. 89625
- 12 – **Knockbox drawer M** in polished stainless steel, W 160 x D 240 x H 65 mm, item no. 89630
- 13 – **Knockbox drawer L** in polished stainless steel, W 205 x D 305 x H 65 mm, item no. 89611



Espresso accessories



1



2



3



4

- 1 – **Stainless steel milk pitcher** with scale inside the jug and professional spout for pouring latte art 360 ml, item no. 89460; 600 ml item no. 89461
- 2 – **Copper design milk pitcher** with scale inside the jug and professional spout, 450 ml, item no. 89462
- 3 – **Tampers pad** made of water buffalo leather, item no. 89418
- 4 – **ECM barista towel** for ideal cleaning, item no. 89454
- 5 – **Flow profile valve E61** to manually adjust the flow of water in the brew group - for even more aroma, item no. P1061
- 6 – **ECM espresso and cappuccino cups** in a retro design

5



Espresso cup, classic
packaging unit = 6 pieces
item no. 09505

6



Cappuccino cup, classic
packaging unit = 6 pieces
item no. 09506



Espresso accessories

Portafilter „Barista Style“

Ergonomically angled portafilter, balanced weight for optimal handling (fig. 1 to 4)



1

2

3

4

5

- 1 – **Premium stainless steel portafilter**, 1 spout, item no. 89471
- 2 – **Premium stainless steel portafilter**, 2 spouts, item no. 89472
- 3 – **Premium stainless steel portafilter**, bottomless, with 21g filter, item no. 89476
- 4 – **Chrome-plated portafilter**, bottomless with 21g filter, item no. 89426
- 5 – **Chrome-plated portafilter „Cialda“**, item no. C699900230

6



Accessories not included

- 6 – **Equipment holder** for the perfect arrangement of your espresso accessories, item no. 89430



Product overview espresso machines

Model

ECM patented brew group E61
Ring brew group
Vibration pump
Rotary pump
PID controller
Professional lever valves
Rotary valves
Steam (1) / hot water (2)
Control panel
Fresh water tank
Switchable water tank / fixed water connection
Automatic water shortage shut-off
Boiler
Boiler volume
Boiler pressure gauge
Pump pressure gauge
Manually adjustable brewing pressure
Number of ECM portafilters
Weight
Dimensions W x D x H mm (without portafilter)
Item number

Single boiler

Heat exchanger

Smart HX®

Dual boiler

	Puristika	Casa V	Classika PID	Mechanika VI Slim	Technika V Profi PID	Elektronika II Profi	Mechanika Max	Synchronika
ECM patented brew group E61	■		■	■	■	■	■	■
Ring brew group		■						
Vibration pump	■	■	■	■				
Rotary pump					■	■	■	■
PID controller	■		■	■	■	■	■	■
Professional lever valves					■	■	■	■
Rotary valves		■	■	■				
Steam (1) / hot water (2)		1	1	1 + 2	1 + 2	1 + 2	1 + 2	1 + 2
Control panel							■	
Fresh water tank	external, approx. 2 l	approx. 2.8 l	approx. 2.8 l	approx. 2.8 l	approx. 3 l	approx. 3 l	approx. 3 l	approx. 2.8 l
Switchable water tank / fixed water connection					■	■	■	■
Automatic water shortage shut-off			■	■	■	■	■	■
Boiler	stainless steel	brass	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Boiler volume	approx. 0.75 l	approx. 0.4 l	approx. 0.75 l	approx. 1.9 l	approx. 2.1 l	approx. 2.1 l	approx. 1.9 l	*approx. 0.75 l **approx. 2 l
Boiler pressure gauge				■	■	■	■	■
Pump pressure gauge	■	■	■	■	■	■	■	■
Manually adjustable brewing pressure	■	■	■	■	■	■	■	■
Number of ECM portafilters	1	1	1	2	2	2	2	2
Weight	13.4 kg	14 kg	18.5 kg	20.2 kg	28 kg	29 kg	23.5 kg	30 kg
Dimensions W x D x H mm (without portafilter)	195 x 348 x 315	210 x 370 x 380	250 x 445 x 395	250 x 445 x 395	325 x 475 x 390	325 x 475 x 400	275 x 445 x 405	335 x 490 x 410
Item number	81025	80045	81084	82046	85285	84274	82295	86274

*coffee boiler **steam/hot water boiler

Espresso grinders and espresso machines at a glance

Product overview espresso grinders



Modell	C-Manuale 54	S-Manuale 64	S-Automatik 64	V-Titan 64
Grinding mechanism	aluminium	aluminium	aluminium	aluminium
Diameter burrs	54 mm	64 mm	64 mm	64 mm
Material burrs	stainless steel	stainless steel	stainless steel	titanium coated
Stainless steel grinding adjustment		upgradable	upgradable	▪
Motor performance	235 W	450 W	450 W	450 W
Bean hopper capacity	250 g	500 g optional 1000 g	500 g optional 1000 g	500 g optional 1000 g
Display			▪	▪
Dosing	manual	manual	programmable	programmable
Grind setting	graduated	stepless	stepless	stepless
Quantity counter display			▪	▪
Height-adjustable portafilter rest		▪		▪
Stainless steel housing	polished (89050) powder-coated (89055)	polished	polished (89150) powder-coated (89154)	polished (89250) powder-coated (89254)
Weight	5.1 kg	6.9 kg	6.9 kg	9.8 kg
Dimensions B x T x H mm	115 x 175 x 355	145 x 200 x 415	145 x 200 x 415	200 x 260 x 445
Item number	89050 / 89055	89100	89150 / 89154	89250 / 89254

we live espresso

ECM
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www.ecm.de

ECM® Espresso Coffee Machines Manufacture GmbH
Industriestraße 57-61, 69245 Bammental, Germany
Phone +49 6223-9255-0
E-Mail info@ecm.de

