

ECM
MANUFACTURE

Home Line 2021





*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 young and 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!

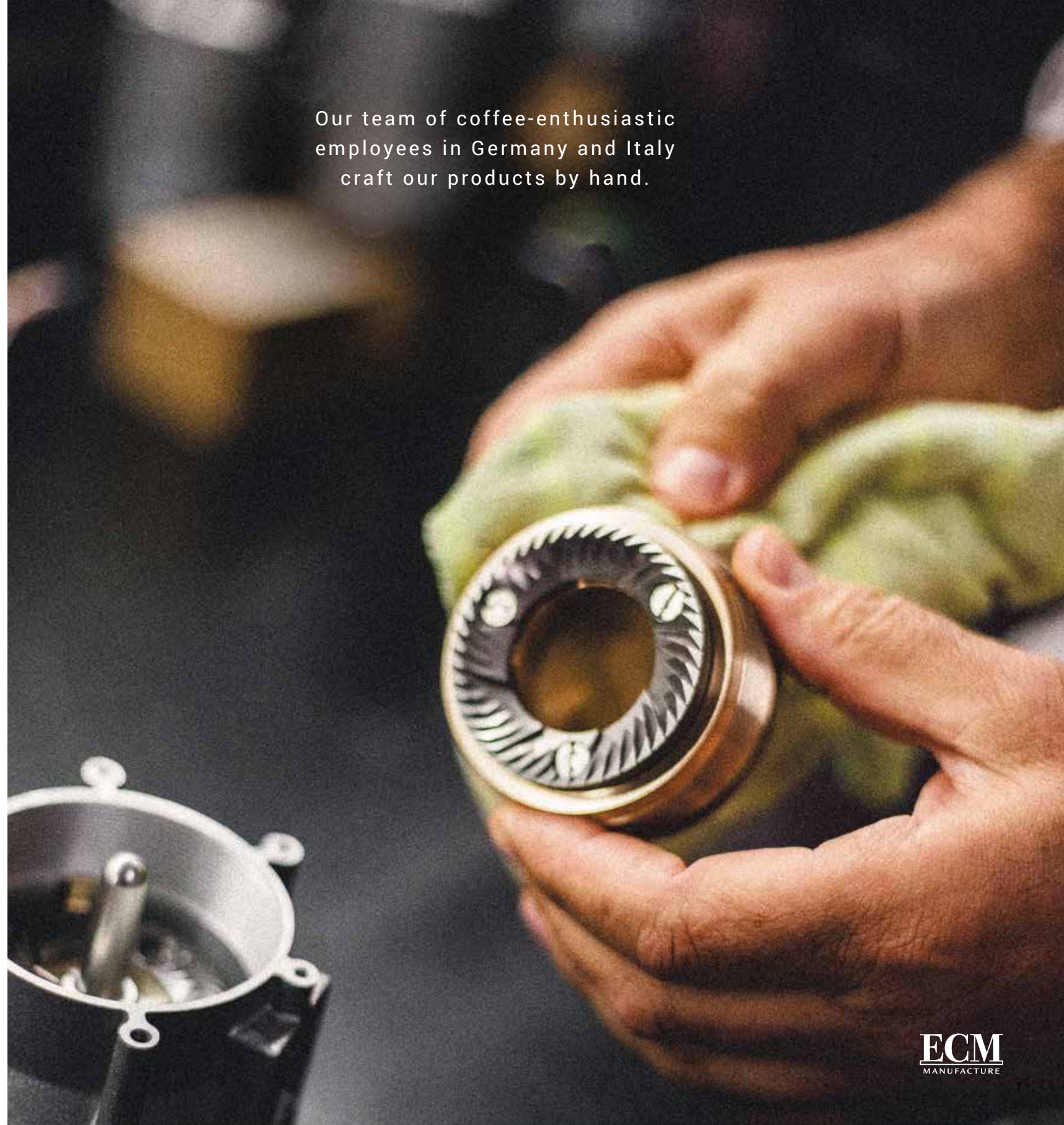
Our promise? Excellent craftsmanship!

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 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.

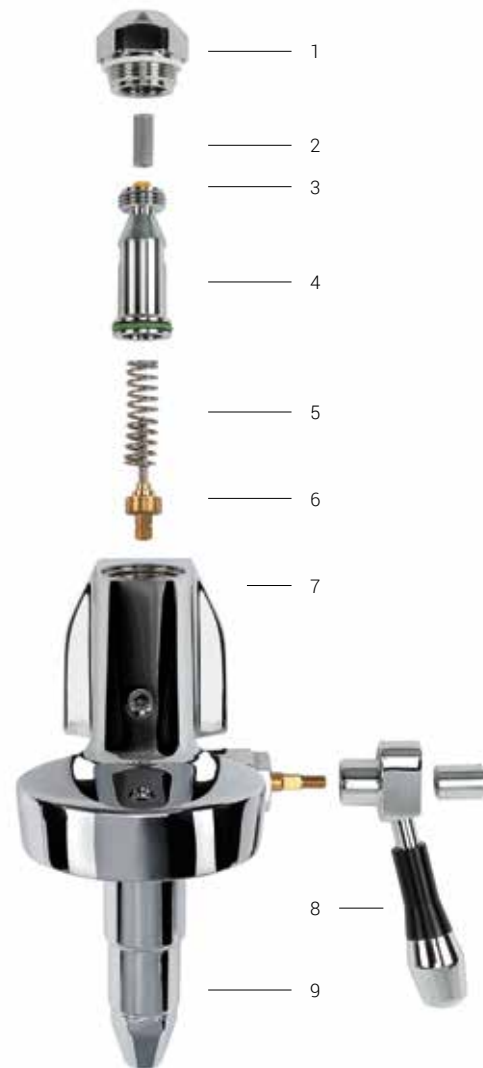


ECM Premium Technology – Thought-through Quality.

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.




Patented ECM Brew Group

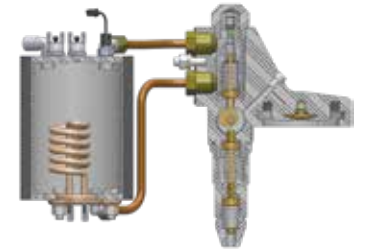
Further development of the legendary E61 Brew Group

- 1 – Stainless steel fitting brewing group cylinder
- 2 – Filter element
- 3 – Gicleur
- 4 – Stainless steel brewing cap
- 5 – Brewing spring
- 6 – Upper valve group
- 7 – Corpus brewing group
- 8 – Chromed group lever
- 9 – Extended brewing cylinder


Different demands require different systems

For the highest demands in the smallest spaces The Single Boiler System

 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.




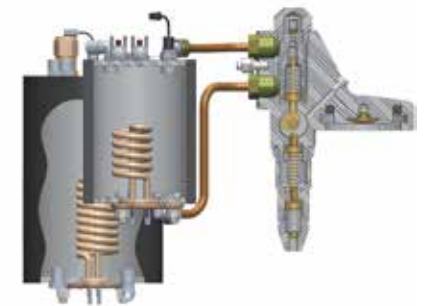
Powerful technology with aroma guarantee The Heat Exchanger System

 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.



Maximum flexibility for optimal enjoyment The Dual Boiler System

 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.



Constant temperature – guaranteed The innovative PID-temperature controller

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.



we live on espresso



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 brewing 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 V Slim

Our powerful and compact MECHANIKA V 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.





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.



Mechanika IV Profi

The MECHANIKA IV PROFI in the distinctive ECM style offers everything you would expect of a luxury espresso machine: the professional quick-steam and hot-water valve technology, the patented ECM brewing group, the quiet rotary pump and much more. The large warming tray for cups is removable and offers comfortable access to the water tank.



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 customised 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.



Dual boiler espresso machines with rotary pump

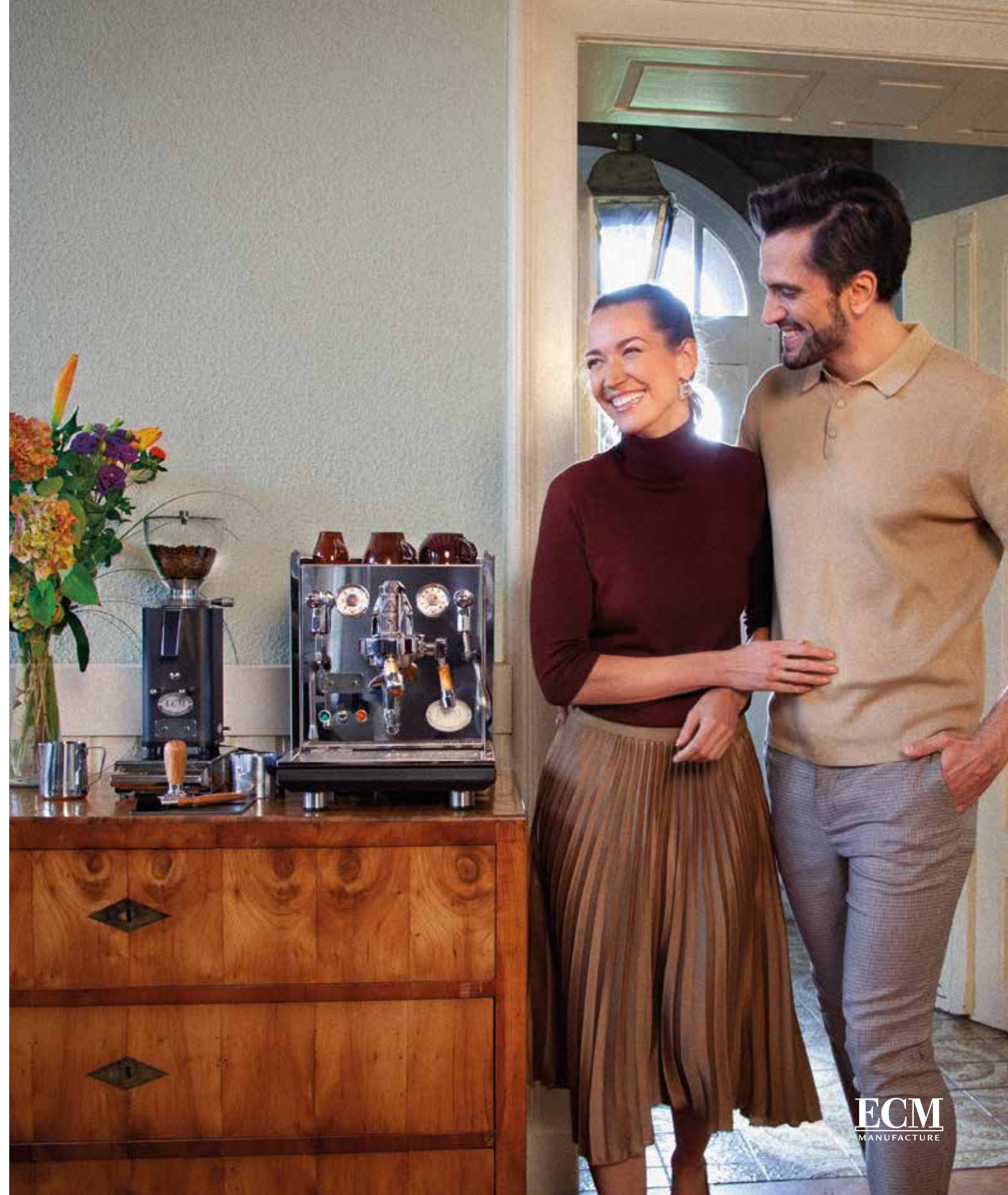
Highest quality for highest expectations.
Pure lifestyle.



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 compact and functional espresso grinder. It has a manual grinding function and grid step grinding adjustment.

Visual highlight:
red grinding scale,
also available
in black.



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.



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.



- 1 – Olive wood handle set with stainless steel portafilters, 5 pieces with rotary valves, item no. 89487
- 2 – Olive wood handle set with stainless steel portafilters, 5 pieces with lever valves, item no. 89488
- 3 – Tamper with stainless steel base and olive wood handle, flat, item no. 89484
- 4 – Stainless steel portafilter bottomless, with olive wood handle and 21g filter, item no. 89486
- 5 – Cleaning brush for espresso machines with wooden handle, item no. 89520

Made from real olive 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** for comfortable tamping, item no. 89420



9



10



11

- 8 – **Knockbox** round in polished stainless steel, Ø 140 mm / H 165 mm, item no. 89622
- 9 – **Knockbox drawer slim** in polished stainless steel, W 140 x D 240 x H 90 mm, item no. 89625
- 10 – **Knockbox drawer M** in polished stainless steel, W 160 x D 240 x H 65 mm, item no. 89630
- 11 – **Knockbox drawer** in polished stainless steel, W 205 x D 305 x H 65 mm, item no. 89610



8



12



13



14



15



16

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



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



17

Caffeino glass 90 ml
packaging unit = 6 pieces
item no. GC1001



Caffè latte glass 330 ml
packaging unit = 6 pieces
item no. GC1002

Espresso accessories





Espresso accessories

Portafilter „Barista Style“

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



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



Accessories not included


Espresso grinders and espresso machines at a glance


Product overview grinders




Model	C-Manuale 54	S-Manuale 64	S-Automatik 64	S-Automatik 64	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
Stainless steel grinding adjustment		optional	optional	■	■
Motor performance	235 W	450 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	1000 g optional 500 g
Display			■	■	■
Dosing	manual	manual	programmable	programmable	programmable
Grind setting	stepwise	stepless	stepless	stepless	stepless
Quantity counter display			■	■	■
Height-adjustable portafilter rest		■			■
Stainless steel housing, polished	■	■	■		
Stainless steel housing, powder-coated				anthracite	
Weight	5.1 kg	6.9 kg	6.9 kg	7 kg	9.8 kg
Dimensions W x D x H mm	115 x 175 x 355	145 x 200 x 415	145 x 200 x 415	145 x 200 x 415	200 x 260 x 490
Item number	89050	89100	89150	89154	89250

Product overview espresso machines

 Single boiler

 Heat exchanger

 Dual boiler



Model	Casa V	Classika PID	Mechanika V Slim	Mechanika IV Profi	Technika V Profi PID	Elektronika II Profi	Synchronika
Stainless steel housing, polished	■	■	■	■	■	■	■
Ring brew group	■						
ECM patented brew group E61		■	■	■	■	■	■
Vibration pump	■	■	■				
Rotary pump				■	■	■	■
PID controller		■			■		■
Professional lever valves				■	■	■	■
Control panel						■	
Fresh water tank	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	brass	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Boiler volume	approx. 0.4 l	approx. 0.75 l	approx. 2.2 l	approx. 2.1 l	approx. 2.1 l	approx. 2.1 l	*approx. 0.75 l **approx. 2 l
Boiler insulation	■	■	■	■	■	■	■
Boiler pressure gauge			■	■	■	■	■
Pump pressure gauge	■	■	■	■	■	■	■
Manually adjustable brewing pressure	■	■	■	■	■	■	■
Stainless steel tamper			■	■	■	■	■
Number of ECM portafilters	1	1	2	2	2	2	2
Cup warming tray	■	■	■	■	■	■	■
Large, removable cup warming tray		■	■	■			
Control lamp less water			■	■	■	■	■
Weight	14 kg	18.5 kg	20.2 kg	27 kg	28 kg	29 kg	30 kg
Dimensions W x D x H mm (without portafilter)	210 x 370 x 380	250 x 445 x 395	250 x 445 x 395	302 x 450 x 395	325 x 475 x 390	325 x 475 x 400	335 x 490 x 410
Item number	80045	81084	82045	82274	85285	84274	86274

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