



home
LINE



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!

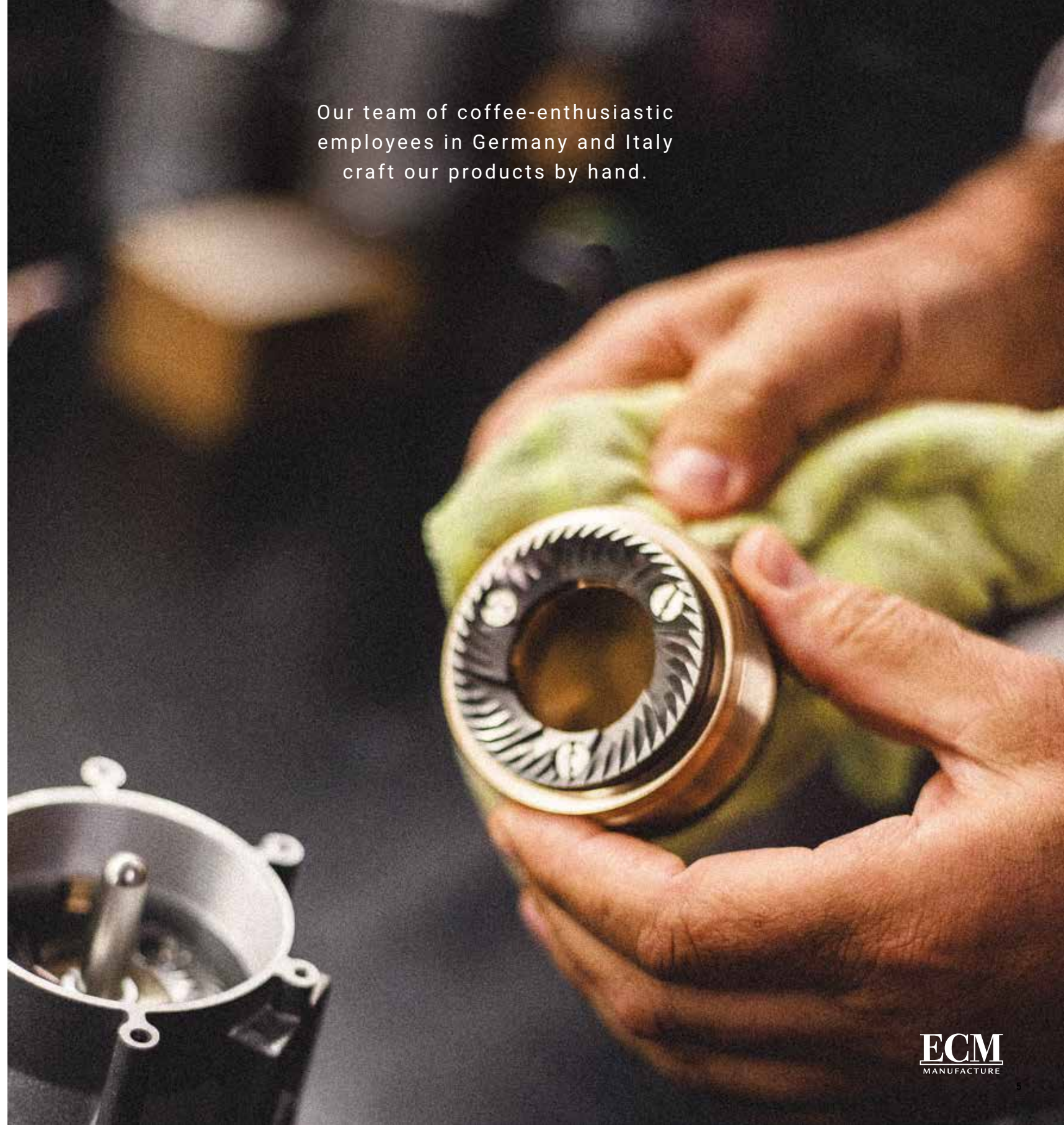
Our promise? Excellent craftsmanship!

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.

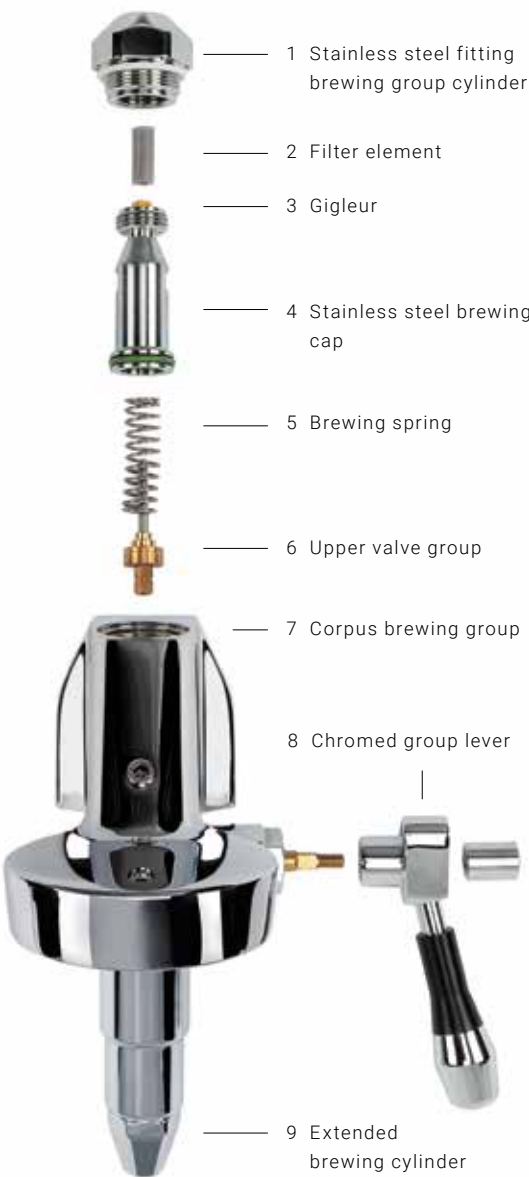
The innovative PID-temperature controller
Constant temperature – guaranteed



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, among other things.

The patented ECM Brew Group

Further development of the legendary Faema E61 brew group

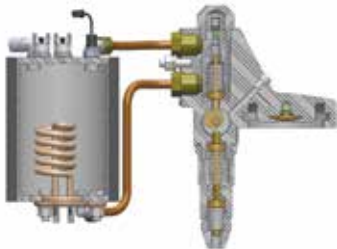


Different demands require different systems

The Single Boiler System

For the highest demands in the smallest spaces

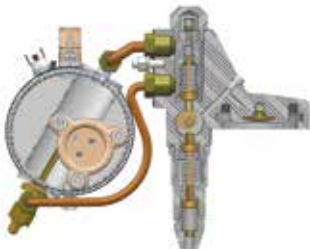
 In the single boiler system, both the water for the brewing process and the steam are heated and transported through the same circuit. In contrast to other systems, the preparation of espresso and milk frothing takes place successively due to the different temperatures required for the preparation.



The Heat Exchanger System

Powerful technology with aroma guarantee

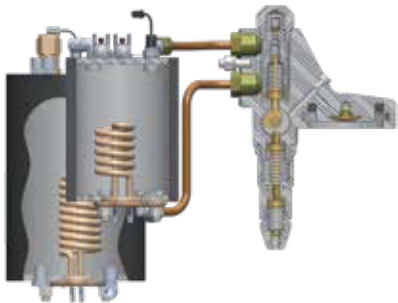
 Perfectly thought through: heat exchanger espresso machines have two separate water circuit systems, which allow for the simultaneous preparation of both espresso and steamed milk. Fresh water from the water tank, or direct water supply, is always used for the preparation of espresso. The optimal temperature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



The Dual Boiler System

Maximum flexibility for optimal enjoyment

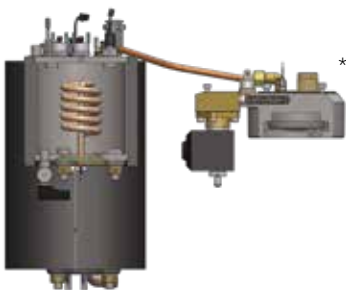
 Dual boiler machines guarantee a maximum in flexibility. There are two separate boilers for brewing coffee, and for the preparation of steam and hot water. As a result, you can adjust the temperatures for brewing coffee and for steam separate from another, (Furthermore, the steam boiler can be switched off if only espresso is called for.)



The Dual Boiler System Triple Temperature Control

Temperature control at maximum heating rate

 With our proven dual boiler system, we have completely rethought thermal control. In this setup, not only the coffee and steam/hot water boilers are monitored, but also the brew group itself. With an additional sensor for the brewing temperature, the 3C Temp (Triple Temperature Control) system guarantees maximum temperature control. The heating unit we designed for the brew group also ensures an ideal and consistent temperature at record speed.



* Brew group of the Estetika

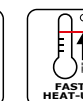


we live
espresso



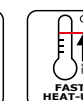
Single boiler espresso machines

Space-saving and professional.
For absolute espresso enjoyment.



Puristika

Our PURISTIKA, fabricated from the finest quality materials, is a must-have 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. 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**.



Classika PID

Do you dream of delicious homemade espresso, but have limited space in your kitchen or workspace? Then our compact **single-circuit espresso machine**, CLASSIKA PID is the perfect solution for you. Crafted with precision in sleek stainless steel housing, it not only saves space but elevates your brewing experience with professional-grade features like the **convenient PID control**.



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.

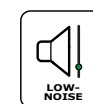


ECM
MANUFACTURE



Heat exchanger espresso machine with vibration pump

All-rounder with a discreet display



Mechanika Slim PID

Our MECHANIKA SLIM PID offers all the advantages of our popular all-rounder, Mechanika VI Slim. Additionally, it allows you to read your current settings, such as **pre-infusion**, **ECO mode**, and **temperature unit**, on the additional display. If the water tank is empty, you will also receive a

corresponding notification on the display. Furthermore, the deep blue accents on the nostalgic rotary valves give the machine a unique look.

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Heat exchanger espresso machines with rotary pump

Perfect professional equipment.



Elektronika II Profi

Perfect espresso at the push of a button? That is possible! With the ELEKTRONIKA II PROFÍ you can conveniently control the brewing process using the **programmable brew buttons**. Each button can be customized to extract your desired coffee dose with simple push and hold programming, and the automatic back-flush program

is the stuff of dreams. And of course, the ELEKTRONIKA II Profi also offers everything you would expect from an ECM Profi machine on the inside, in addition to a quiet rotary pump and a pressostat that regulates the boiler temperature.

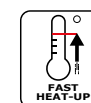


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Dual boiler espresso machine with rotary pump

Sophisticated technology.
Exceptional design.



Technika VI

Now the TECHNIKA VI is a **dual boiler machine** and is even more flexible thanks to the separate boilers.

Not only is the TECHNIKA VI ready for use more quickly thanks to the **Fast Heat-Up mode**, it also **heats up both boilers simultaneously**, which means cappuccino lovers can get their coffee faster.

The discreet display allows you to make a variety of settings, such as determining the switch-on and switch-off times, activating or deactivating active

and passive pre-infusion and ECO mode, or setting reminders to clean the brewing group or replace the water filter.

Last but not least, the TECHNIKA VI impresses with its classic design and fine craftsmanship.

Workmanship, which is reflected in the rounded edges. The **blue pressure gauges** make the TECHNIKA VI instantly recognizable.



Dual boiler espresso machine 3C Temp with rotary pump

Highest quality for highest expectations.
Pure lifestyle.



Synchronika II

You set the highest standards – for yourself, for your home, and for your espresso machine? Then the SYNCHRONIKA II is your first and best choice. It is equipped with the high-quality components of a 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. Thanks to **additional heating cartridges**, with an extremely short heating time of only 6:30

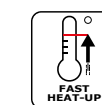
minutes, our popular Synchronika got an impressive upgrade. Furthermore, even more operating comfort awaits you: the even larger display allows you to easily and precisely adjust parameters such as switch-on and switch-off times, preinfusion, etc. **according to your needs.** Beyond its functionality, the SYNCHRONIKA II is a stunner too. With its elegant powder-coated anthracite chassis and polished stainless-steel body, it's a stylish addition to any room. Plus, its large retro pressure gauges give the SYNCHRONIKA II its unforgettable style.



ECM
MANUFACTURE



Highest quality for highest expectations.
Pure lifestyle.



Estetika

The new ESTETIKA takes espresso preparation to a whole new level.

The dual boiler system allows **both boilers** to be **heated simultaneously**, ensuring that you can brew espresso and froth milk simultaneously in no time at all. The **newly developed, heated brew group** guarantees outstanding temperature stability with every extraction. The three **programmable volumetric buttons** allow you to precisely determine the amount of water in the brewing process to achieve consistent results every time. In addition to the proven shot timer and volumetric control, the ESTETIKA features a **shot observer** assists you in achieving the best

extraction results. Numerous other parameters, such as switch-on and switch-off times, preinfusion, and the automated backflush cleaning function, can be individually determined and are part of the ease of use offered. With the adjustable **barista lights**, you always have a well-lit view of the brewing process. You will also be excited about the functional, **modular 3-in-1 portafilter**. While the elegant mattblack design with newly designed machine feet combines aesthetics, stability, and durability, you will experience coffee perfection in every cup.

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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-Automatik 54

The C-AUTOMATIK 54 in polished stainless steel housing with elegant anthracite front panel offers you absolute ease of use in a sleek design.

With this compact grinder, you can precisely and continuously adjust the grind level to your needs. Moreover, the discreet display makes it easier for you to program the desired portion size and retrieve it effortlessly.



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.

Available in polished stainless steel or with a powder-coated anthracite housing and stainless steel grinding adjustment.



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.

Available in polished stainless steel or with a powder-coated anthracite housing.



Espresso grinders

Stylish upgrades for your espresso grinder



1



2



3



4

- 1 – **Stainless steel lid** suitable for 500g bean hopper of the 64 series, item no. AC100086-00
- 2 – **Stainless steel lid** suitable for the coffee funnel of the V-Titan 64, item no. AC100085-00
- 3 – **Glass bean hopper** with stainless steel lid, suitable for the 64 series, item no. AC100023-00
- 4 – **Single dose bellow** suitable for the 54 and 64 series, item no. AC100102-00

Product overview espresso machines

	 Single boiler		 Heat exchanger			 Dual boiler		 Dual boiler 3C Temp
								
Model	Puristika	Classika PID	Mechanika VI Slim	Mechanika Slim PID	Elektronika II Profi	Technika VI	Synchronika II	Estetika
ECM brewing group with stainless steel brewing bell	■	■	■	■	■	■	■	
Pump	vibration	vibration	vibration	vibration	rotation	rotation	rotation	rotation
Fast heat-up mode	approx. 11 min	approx. 11 min				approx. 11 min	approx. 6.5 min *	approx. 6.5 min *
Heated brew group							■	■
PID Controller	■	■	■	■		■	■	■
Shot counter	■	■		■		■	■	■
Timer function						■	■	■
Valves		rotary valves	rotary valves	rotary valves	quick steam lever	quick steam lever	quick steam lever	quick steam lever
Steam (1) / hot water (2)		1	1 + 2	1 + 2	1 + 2	1 + 2	1 + 2	1 + 2
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. 2.8 l	ca. 2,8 l
Switchable water tank / fixed water connection					■	■	■	■
Automatic water shortage shut-off		■	■	■	■	■	■	■
Volume stainless steal boiler	approx. 0.75 l	approx. 0.75 l	approx. 1.9 l	approx. 1.9 l	approx. 2.1 l	approx. 0,5 l coffee approx.1 l steam/hot water	approx. 0.75 l coffee approx. 2 l steam/hot water	approx. 0.5 l coffee approx. 2 l steam/hot water
Boiler pressure gauge			■	■	■	■	■	■
Pump pressure gauge	■	■	■	■	■	■	■	■
Manually adjustable brewing pressure	■	■	■	■	■	■	■	■
Number of ECM portafilters	1	1	2	2	2	2	2	1 + 1 **
Weight	13.4 kg	18.5 kg	20.2 kg	20.2 kg	29 kg	28 kg	30 kg	29.4 kg
Dimensions w x d x h mm (without por tafilter)	195 x 348 x 315	250 x 445 x 395	250 x 445 x 395	250 x 445 x 395	325 x 475 x 400	325 x 470 x 385	335 x 490 x 410	336 x 487 x 385
Item number	CM100002-00	CM100003-00	CM100005-00	CM100006-00	CM100009-00	CM100021-00	CM100012-00	CM100022-00



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* high-speed heat-up through extra brew group heating
** bottomless portafilter with two silicone attachments

Product overview espresso grinders



Model	C-Automatik 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	steel	steel	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	programmable	manual	programmable	programmable
Grind setting	stepless	stepless	stepless	stepless
Quantity counter display			■	■
Height-adjustable portafilter rest	■	■		■
Stainless steel housing	polished *	polished *	polished * powder-coated **	polished * powder-coated **
Weight	5.3 kg	6.9 kg	6.9 kg	9.8 kg
Dimensions w x d x h mm	130 x 170 x 357	145 x 200 x 415	145 x 200 x 415	200 x 260 x 445
Item number	* GR100002-00	* GR100003-00	* GR100005-00 / ** -01	* GR100006-00 / ** -01



we live espresso

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