

30 ECM
ANNIVERSARY



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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!

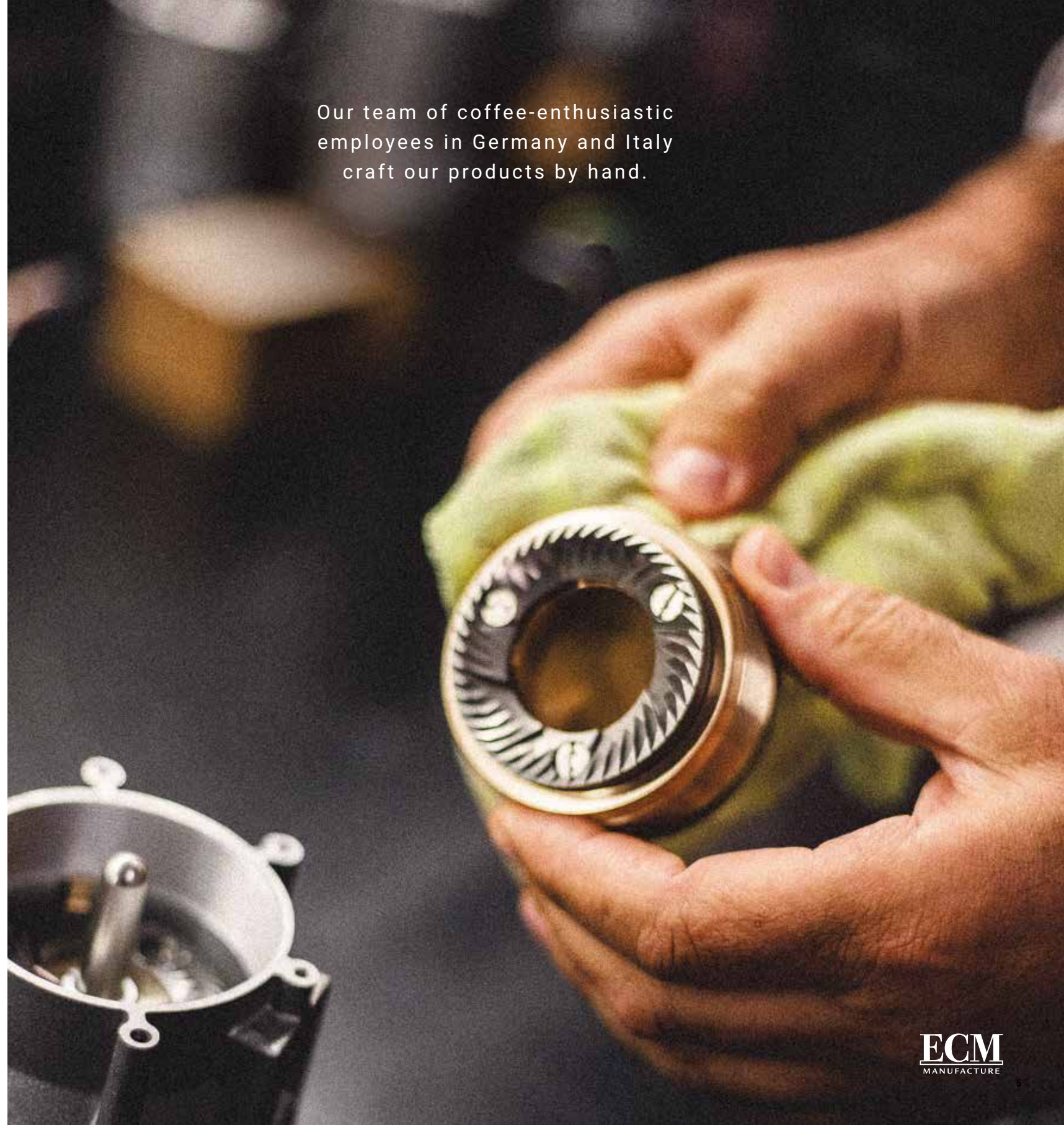
Our promise? Excellent craftsmanship!

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.



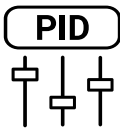
ECM Premium Technology – Thought-through Quality.

Sophisticated technology, handcrafted perfection and elegant design - ECM premium espresso machines 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.

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 Pump Technologies
Precise pressure – perfect extraction

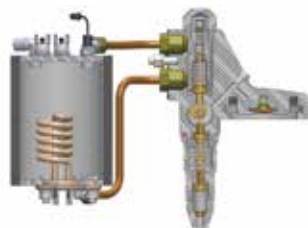
The vibration pump uses an electromagnetic piston that rapidly vibrates to move water. A versatile, simple, and compact option that delivers sufficient pressure for quality espresso.

The rotary pump uses a spinning mechanism (rotor and vanes) to push water at a consistent pressure. Ensures stable, repeatable shots while operating smoothly and quietly. Suitable for high-demand and professional environments.

Different demands require different systems

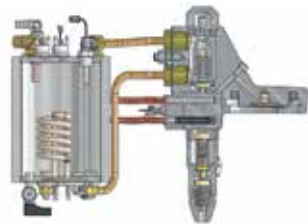
The Single Boiler System with ECM-61 brew group
For the highest demands in the smallest spaces

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.



Single Boiler System* with ECM-61 Core Heat brew group
Short heating time thanks to additional heating elements

In our single boiler system*, we have equipped the brewing unit with additional heating elements, ensuring an extremely short heat-up time.



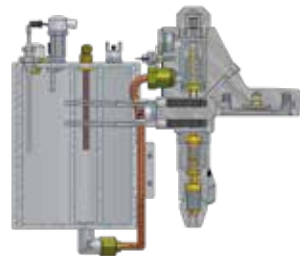
The Heat Exchanger System with ECM-61 brew group
Powerful technology with aroma guarantee

Two independent water circulation systems allow coffee and frothed milk to be prepared simultaneously. Coffee is always brewed using fresh water. An integrated "thermosiphon system" heats the brew group using circulating water.



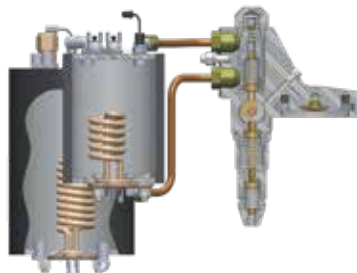
The BTC-System with ECM-61 Core Heat brew group
Precise temperature control for every extraction

The integrated BTC System (Brew Temperature Control) enables precise temperature adjustments between each extraction. Combined with the advanced heated group head and optimized boiler layout, this system ensures excellent thermal stability and precision in every cup.



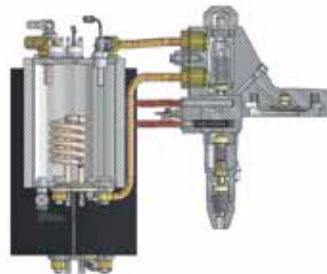
The Dual Boiler System with ECM-61 brew group
Maximum flexibility for optimal enjoyment

Dual boiler machines guarantee maximum 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 independently (the steam boiler can be switched off if only espresso is called for).



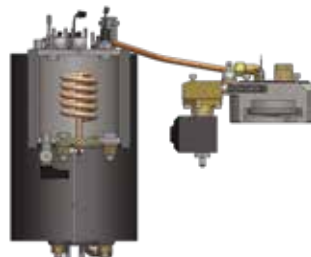
The Dual Boiler System 3CT with ECM-61 Core Heat brew group
Temperature control with maximum heat-up speed.

With our proven dual-boiler system, we've reimagined temperature control. Our uniquely engineered supplemental heating system integrated into the brew group brings the machine to the ideal, stable espresso brewing temperature in an exceptionally short time.



The Dual Boiler System 3CT with ECM Active Core group
Advanced temperature control with fast heat-up capability.

Our newly developed brew group with integrated heating cartridges ensures rapid heat-up performance. The system requires less hot water to be maintained in reserve and therefore operates at lower power consumption without compromising precise temperature control. As a result, a smaller boiler is sufficient. Thanks to the solenoid valve, water output can be controlled volumetrically.



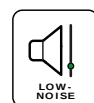


*we live
espresso*



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

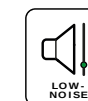
control of your desired temperature, as well as pump pressure. The rounded anthracite housing and the midnight blue accents on the valve and pressure gauge, not to mention the external glass water reservoir, make the PURISTIKA **an absolute must-have designer piece**.





Single boiler* espresso machines

Space-saving and professional.
For absolute espresso enjoyment.



Classika III

Our CLASSIKA III is ready to brew your perfect espresso **faster than ever**: thanks to the innovative **brew head with integrated heating elements (Core Heat)**, the machine reaches brewing temperature **in just 6.5 minutes**. The compact 500 ml boiler also enables fast transitions between espresso and steam functions, while outstanding

thermal stability and **precise temperature control within ± 1 °C** ensure exceptional accuracy. The OLED display with rotary control keeps all functions at your fingertips - from programmable preinfusion and the shot timer to maintenance reminders.



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 can choose between **three different temperature settings** - 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 use the switch to activate the ECO mode or turn the optional preinfusion on or off for an even moistening of your ground coffee.

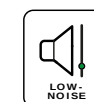


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Heat exchanger espresso machine with vibration pump

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 **preinfusion**, **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.

* Our **Exclusive Line** is available at selected European dealers. They are experienced, trained professionals who showcase our products in their showrooms. Our authorized service dealers provide **excellent purchasing advice** and **qualified after sales service**.



BTC system with rotary pump

Maximum technology.
Minimal footprint.



Mechanika Max II

The MECHANIKA MAX II sets new standards in espresso technology by combining intelligent control with ultimate precision. The **innovative BTC (Brew Temperature Control)** system enables **precise temperature management** for consistently perfect extraction results. Combined with the **heated brew group (Core Heat)** and optimized boiler technology, it delivers exceptional thermal stability and consistently outstan-

ding espresso quality. Ready to **brew in just 12 minutes** and equipped with features such as programmable preinfusion, a shot timer, and maintenance reminders, the MECHANIKA MAX II **gives you maximum control** - for an exceptional coffee experience every day. Thanks to its efficient design, the MECHANIKA MAX II also offers an **exceptionally compact footprint**.



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Dual boiler espresso machine with rotary pump

Sophisticated technology.
Exceptional design.



Technika VI

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

It is ready for use quickly and **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 - switch-on and switch-off times,

active and passive preinfusion and ECO mode, or setting reminders to clean the brew group or replace the water filter. Last but not least, the TECHNIKA VI impresses with its classic design and fine craftsmanship, which is reflected in the rounded edges. The **blue pressure gauges** make the TECHNIKA VI instantly recognizable.



Dual boiler espresso machine 3CT with rotary pump

Highest quality for highest expectations.
Pure lifestyle.



Synchronika II

The SYNCHRONIKA II 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 steam and hot water, with independent temperature settings.

Thanks to **additional heating cartridges**, with an extremely short **heating time of only 6.5 minutes**, our popular Synchronika got an impressive upgrade. Even more operating

comfort awaits you: **the larger display** allows you to easily and precisely adjust parameters such as switch-on and switch-off times, pre-infusion, 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. The large retro pressure gauges give the SYNCHRONIKA II its unforgettable style.

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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 in no time at all. The **newly developed, heated brew group (Core heat)** 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 that 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 - ease of use guaranteed. 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**. The elegant mattblack design with newly designed machine feet combines aesthetics, stability, and durability. Get ready to 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.



Exacto

The Exacto's **Grind-by-weight** technology delivers precise dosing by weight for consistent results. Its **intuitive touchscreen** offers three operating modes – Grind-by-weight, **Grind-by-time**, and Manual – with stepless grind adjustment and automatic grinding for saved portafilters to match individual preferences.

Designed for everyday convenience, the **height-adjustable fork**, quiet low-vibration motor, and tool-free removable coffee chute ensure effortless use. Combined with **64 mm burrs**, the Exacto provides precise grinding performance and a seamless user experience.

Product overview espresso machines

	 Single boiler	 Single Boiler+	 Heat exchanger		 BTC-System	 Dual boiler	 Dual boiler 3CT	
								
Model	Puristika	Classika III	Mechanika VI Slim	Mechanika Slim PID	Mechanika MAX II	Technika VI	Synchronika II	Estetika
Brew group	ECM-61	ECM-61 Core Heat	ECM-61	ECM-61	ECM-61 Core Heat	ECM-61	ECM-61 Core Heat	ECM Active Core Group
Cartridge-heated group head (Core Heat)		■			■		■	■
Heat-up time	approx. 11 min (incl. flush)	approx. 6.5 min (incl. flush)	approx. 25 min	approx. 25 min	approx. 11 min	approx. 11 min (incl. flush)	approx. 6.5 min	approx. 6.5 min
Pump	vibration	vibration	vibration	vibration	rotary	rotary	rotary	rotary
PID controller	■	■	■	■	■	■	■	■
Shot counter	■	■		■	■	■	■	■
Timer function		■			■	■	■	■
Valves		rotary valve	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
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	approx. 2.8 l
Switchable water tank / fixed water connection					■	■	■	■
Automatic water shortage shut-off		■	■	■	■	■	■	■
Volume stainless steel boiler	approx. 0.75 l	approx. 0.50 l	approx. 1.9 l	approx. 1.9 l	approx. 2 l	approx. 0,5 l coffee approx. 1 l steam/hot water	approx. 0,5 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	23.5 kg	28 kg	30 kg	29.4 kg
Dimensions W x D x H mm (without portafilter)	195 x 348 x 315	250 x 445 x 395	250 x 445 x 395	250 x 445 x 395	275 x 445 x 405	325 x 470 x 385	335 x 490 x 410	336 x 487 x 408
Item number	CM100002-00	CM100024-00	CM100005-00	CM100006-00	CM100028-00	CM100021-00	CM100012-00	CM100022-00

* bottomless portafilter with two silicone attachments

Product overview espresso grinders



Model	C-Automatik 54	Exacto
Grinding mechanism	aluminium	aluminium
Diameter burrs	54 mm	64 mm
Material burrs	steel	steel
Stainless steel grinding adjustment		■
Motor performance	235 W	400 W
Bean hopper capacity	250 g	500 g optional 1000 g
Display	■	■
Dosing	programmable	by weight / time / manual
Grind setting	stepless	stepless
Quantity counter display		■
Height-adjustable portafilter rest	■	■
Stainless steel housing	polished	polished * powder-coated **
Weight	5.3 kg	9.9 kg
Dimensions w x d x h mm	130 x 170 x 357	165 x 215 x 420
Item number	GR100002-00	* GR100008-00 / ** -01





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