



ECM

Espresso  
Coffee Machines  
Manufacture

**Commercial Line**





Technika Profi Due





Attractive: stainless steel housing with finely crafted, rounded edges

## Precision Craftmanship – Made in Germany

### Technika Profi Due

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- › Heat exchanger espresso machine
- › High-end ECM brew groups with innovative stainless steel brew bells
- › Copper boiler (approx. 4 l)
- › Water tank (approx. 3 l)
- › Switchable from water tank to a fixed water connection
- › Low-noise rotary pump
- › Professional quick steam and hot water lever valves
- › 2 ECM portafilters with weight-balanced shape



W 585 mm x D 475 mm x H 420 mm (w/o portafilter)



Elektronika Profi Due





Easy and quick handling with the push of a button

## Exceptional Flavour with the Push of a Button

### Elektronika Profi Due

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- › Heat exchanger espresso machine
- › High-end ECM brew groups with innovative stainless steel brew bells
- › Copper boiler (approx. 4 l)
- › Water tank (approx. 3 l)
- › Switchable from water tank to a fixed water connection
- › Automatic dosing with control panel: programming of 4 different coffee volumes possible
- › Manual coffee dosing option
- › Automatic group cleaning program
- › Elegant stainless steel design: finely crafted, rounded edges
- › Low-noise rotary pump
- › Professional quick steam and hot water lever valves
- › 2 ECM portafilters with weight-balanced shape

W 585 mm x D 475 mm x H 445 mm (w/o portafilter)







Compact HX-2





Exterior panelling in anthracite



Exterior panelling in polished light grey

## Compact Design, Effortless Operation

### Compact HX-2

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- › Heat exchanger espresso machine
- › 2 ring brew group heads, suitable for all ECM portafilters
- › Automatic dosing with control panel: programming of 4 different coffee volumes possible
- › Manual coffee dosing option
- › Automatic group cleaning program
- › Low-noise rotary pump, adjustable from the outside
- › Connectible, electronically controlled pre-infusion
- › Quick-opening steam and hot water rotary valves
- › 3 ECM portafilters with weight-balanced shape: 1x 1-spout + 2x 2-spouts
- › Suitable for different cup heights (two drip-grids to raise espresso cups)

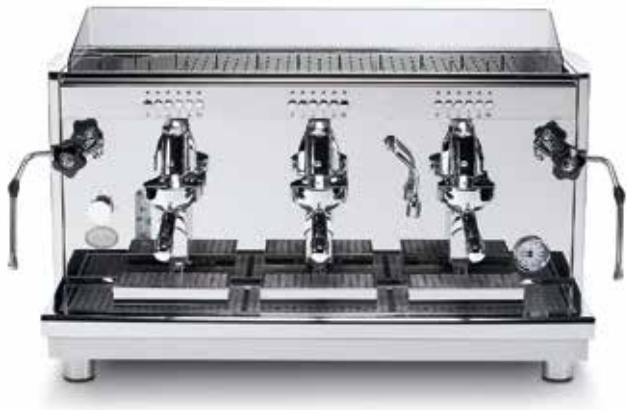
W 650 mm x D 510 mm x H 480 mm (w/o portafilter)



Barista A2 / Barista A3







### Barista A3

With 3 high-end ECM brew groups, 4 portafilters (1x 1-spout + 3x 2-spouts) and 3 drip-grids

### Barista A2

With 2 high-end ECM brew groups, 3 portafilters (1x 1-spout + 2x 2-spouts) and 2 drip-grids

Barista A3: W 945 mm x D 540 mm x H 575 mm (w/o portafilter)

Barista A2: W 700 mm x D 540 mm x H 575 mm (w/o portafilter)

# The Powerful – Pure Indulgence

## Barista A2 / Barista A3

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- › Heat exchanger espresso machines
- › High-end ECM brew groups with innovative stainless steel brew bells
- › Copper boiler (Barista A2 approx. 14 l, Barista A3 approx. 21 l)
- › Automatic dosing with control panel: programming of 4 different coffee volumes possible
- › Manual coffee dosing option
- › Automatic group cleaning program
- › Low-noise rotary pump, adjustable from the outside
- › Classic rotary valves for steam and hot water extraction (optionally available with lever valves)
- › Boiler can be emptied out easily for transport
- › Connectible, electronically controlled pre-infusion
- › Special cold water mixing valve for making tea
- › Dual pump pressure and boiler pressure gauge
- › Suitable for different cup heights (drip-grids to raise espresso cups)



Barista L2





# Nostalgia meets Perfection

## Barista L2

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- › Heat exchanger espresso machine with hand lever technology
- › 2 solid hand lever brew groups (approx. 7.8 kg)
- › Copper boiler (approx. 14 l)
- › PID control for boiler temperature adjustment (behind the drip tray)
- › Boiler can be emptied out easily for transport
- › Dual line pressure and boiler pressure gauge
- › 3 portafilters (1x 1 spout, 2x 2 spouts)

W 700 mm x D 540 mm x H 790 mm (w/o portafilter, incl. hand lever)

oo Controvento Due





# Pure Extravagance

## Controvento Due

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- › Multiboiler espresso machine
- › High-end ECM brew groups with innovative stainless steel brew bells
- › Stainless steel boilers (coffee boilers 2x approx. 0.75 l, steam/hot water boiler approx. 9 l)
- › PID control
  - for individual temperature adjustment in both coffee boilers and in the steam/hot water boiler
  - to indicate the brewing time
- › Low-noise rotary pump, adjustable from the outside
- › Professional quick-steam valves
- › LED illuminated logo at the back of the machine
- › Special cold water mixing valve for making tea
- › 3 ECM portafilters with weight-balanced shape
- › Suitable for different cup heights (two drip-grids to raise espresso cups)



W 670 mm x D 650 mm x H 495 mm (w/o portafilter)





Espresso grinders



## V-Titan 64

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### Tough as titanium

- › Easy programming of the timer for 1 or 2 portions
- › Switch for manual grinding option
- › Display of the grinding portions
- › Stepless adjustment of the grind
- › Titanium-coated burrs, 64 mm
- › Stepless height-adjustable portafilter bracket
- › Hands-free use possible
- › Volume of the bean hopper approx. 1000 g, optionally available approx. 500 g hopper
- › Motor performance: 450 Watts

W 200 mm x D 260 mm x H 490 mm  
(with 1.000 g bean hopper)



## S-Automatik 64

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### 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
- › Ventilated body for improved heat reduction
- › Volume of the bean hopper approx. 500 g, optionally available approx. 1000 g hopper
- › Motor performance: 450 Watts

W 145 mm x D 200 mm x H 415 mm

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



## S-Manuale 64

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### Demure. Fast. Powerful.

- › Manual grinding function
- › Stepless adjustment of the grind
- › Stainless steel burrs, 64 mm
- › Ventilated body for improved heat reduction
- › Height-adjustable portafilter rest
- › Volume of the bean hopper approx. 500 g, optionally available approx. 1000 g hopper
- › Motor performance: 450 Watts

W 145 mm x D 200 mm x H 415 mm

Espresso machines	Water tank / Direct water connection	Boiler material	Boiler volume	Programmable dosing	PID control	Portafilters	Max wattage	Voltages
Technika Profi Due	switchable	Copper	approx. 4 l			2x	2500 W	230 V
Elektronika Profi Due	switchable	Copper	approx. 4 l	•		2x	2500 W	230 V
Compact HX-2	Direct water connection	Stainless steel	approx. 9 l	•		3x	3000 W	2-Phase, 230 V
Barista A2	Direct water connection	Copper	approx. 14 l	•		3x	4000 W	2-Phase, 230 V
Barista A3	Direct water connection	Copper	approx. 21 l	•		4x	5000 W	2-Phase, 230 V
Barista L2	Direct water connection	Copper	approx. 14 l		•	3x	4000 W	2-Phase, 230 V
Controvento Due	Direct water connection	Stainless steel	2x approx. 0.75 l * approx. 9 l **		•	3x	2x 1000 W 1x 3000 W	2-Phase, 230 V

\*coffee boiler \*\*steam/hot water boiler

Espresso grinders	Burrs	Motor performance	Bean hopper	Stainless steel grinding adjustment	Dosage	Grind setting
V-Titan 64	Titanium-coated / Ø 64 mm	450 W	1000 g (opt. 500 g)	•	programmable	stepless
S-Automatik 64 anthracite	Stainless steel / Ø 64 mm	450 W	500 g (opt. 1000 g)	•	programmable	stepless
S-Automatik 64	Stainless steel / Ø 64 mm	450 W	500 g (opt. 1000 g)		programmable	stepless
S-Manuale 64	Stainless steel / Ø 64 mm	450 W	500 g (opt. 1000 g)		manual	stepless



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