

The logo consists of the letters 'ECM' in a bold, rounded, sans-serif font. The letters are white with a red outline. A registered trademark symbol (®) is located at the top right of the 'M'.

Espresso Coffee Machines

www.ecm-espresso.it

ECM's philosophy

*The philosophy of **ECM** is very simple: ultimate performance through temperature stability from slow idle periods to ultimate performance at peak demand.*

***ECM** concentrate on manufacturing quality, design and state of the art technology. The focus is on absolute consistency and superior quality in the cup. Always ensuring the very best in espresso: flavour, aroma, body and "crema".*

*The highest boiler capacities in the industry are used for the **ECM two group machines** of up to **18 litres** and **three group machines** of up to **27 litres**, guaranteeing the longest duration of quality steam production and stable group temperatures under the highest peak demands.*

*The super sizing philosophy of the **ECM** boilers also include the over sized generous dimensions of the "thermosyphon system" with up to 1.3 litres of fresh coffee water in each heat exchange unit.*

The perfect temperature is then delivered through each of the famous 9 pound (4,05 kg) brass groups with static pre-infusion chamber for the smoothest infusion and optimal extraction of the espresso. The group's weight alone stands for superior thermal retention.

Over sized boilers also stand for higher production of hot water demands for tea and long blacks while remaining stable and ensuring uninterrupted productivity.

*The **ECM** range of espresso machines are traditionally and classically crafted, manufactured for reliability all through 40 years of history and manufacturing experience in product design, R&D and production line assembly experience. **ECM** manufacture their brand around premium traditional quality standards with a construction of brass, copper and stainless steel (AISI 304).*

Many of the users around the world are very selective and precise. They have taken time to make their decision based on espresso cup quality, reliable commercial productivity and investment value.

*The **ECM** brand of espresso machinery has proven to be a very reliable and world recognized brand for many years.*

Heaviest group heads

Aid in thermal conduction and retention of optimal brewing and extraction temperatures. 9 pounds (4.05 kg) of brass in each brewing group head.

Optimal group water flow rate

Emitted from each brewing group maximise the optimal saturated infusion times between water and coffee for the best cup quality of coffee crema body and flavours.

Pre-infusion

Pre-infusion system optimizes the extraction process and allows a precise pre-soaking prior to the duration of the volumetric settings.

Industry's largest boilers

*The use of the industry's largest manufactured boilers in the ECM machines result in maximum steam quality and capacity as well hot water dispensing without interrupting the average boiler temperature. With standard **Michelangelo Millennium** boilers of 18 litres for the 2 group, 27 litres for the 3 group and 1.3 litre heat exchangers. This guarantees maximum output, temperature stability and reliability under the most demanding conditions.*

***No other machine
comes close to the potential output and
performance.***



VEN3A

The **Veneziano** features result in creating a more flavoursome and more consistent espresso cup quality, much sort after by industry professionals and coffee roasters as they, ultimately, need to extract the delicate and sweetest coffee profiles, tastes and flavours into the cup to achieve a point of difference.

Technical features	2 group	3 group
Brewing heads with preinfusion	2	3
Thermo-Siphon-System	Standard	Standard
Boiler capacity	14 litre	22 litre
Heat exchanger capacity	610 cc	610 cc
Hot water tempering valve	Standard	Standard
Temperature setting	Standard	Standard
Steam wands	2	2
Hot water wands	1	1
High drip tray	Standard	Standard
Low drip tray	Special order	Special order
Dimensions (W x D x H) mm	750 x 537 x 520	990 x 537 x 520
Dimensions (W x D x H) in.	29.53 x 21.14 x 20.47	38.90 x 21.14 x 20.47
Available wattages (W)	4370	5465



VEN2A



ILLUMINATED PANEL

Michelangelo DS *Classic Italian Design by STUDIO ZANONI of Milano*



MIC2DS

Traditional manufacturing. Only best metals used for longevity. All brass, copper and stainless steel.

Technical features	2 group	3 group
Brewing heads	2	3
Thermo-Siphon-System	Standard	Standard
Boiler capacity	14 litre (18 litre <i>Millennium</i> Model)	22 litre (27 litre <i>Millennium</i> Model)
Heat exchanger capacity	610 cc (1300 cc <i>Millennium</i> Model)	610 cc (1300 cc <i>Millennium</i> Model)
Hot water tempering	Standard	Standard
Temperature setting of group	Standard	Standard
Steam wands	2	2
Hot water wands	1	1
High drip tray	Standard	Standard
Low drip tray	Special order	Special order
Dimensions (WxDxH) mm	750 x 537 x 530	970 x 537 x 530
Dimensions (WxDxH) in.	28.71 x 21.14 x 20.90	38.19 x 21.14 x 20.90
Available wattages (W)	4370	5465



MIC3DS



Leonardo *New Generation Espresso & Cappuccino Machines*



LEOS2

Semiautomatic continuous brewing espresso coffee machine, controlled by means of a lever and microswitch. Press-forged chromed brass groups with infusion chamber. Stainless steel body AISI 304.

Technical features	2 group	3 group
Brewing heads	2	3
Thermo-Siphon-System	Standard	Standard
Boiler capacity	14 litre	22.5 litre
Heat exchanger capacity	610 cc	610 cc
Hot water tempering	Standard	Standard
Temperature setting of group	Standard	Standard
Steam wands	2	2
Hot water wands	1	1
High drip tray	Standard	Standard
Low drip tray	Special order	Special order
Dimensions (WxDxH) mm	730 x 560 x 550	940 x 560 x 550
Dimensions (WxDxH) in.	28.74 x 22.05 x 21.65	37.00 x 22.05 x 21.65
Available wattages (W)	4370	5465



LEOA3

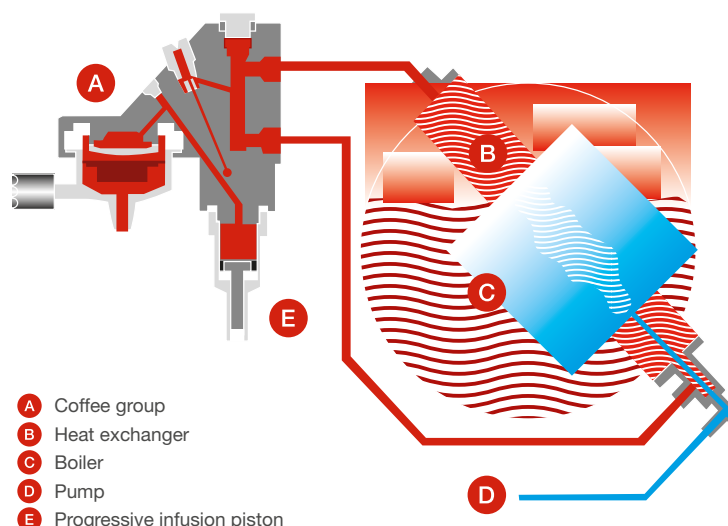
Electronic programmable dosing espresso coffee machine with digital control pad and microprocessor. Four cup size selections including continuous brewing and a stop button. Press-forged chromed brass groups with valves infusion chamber. Stainless steel body AISI 304.



Technical features

Thermosyphon System

Oversized “Thermosyphon System” individual 1.3 litre heat exchangers deliver the highest level of performance and thermal stability, delivering the most consistent group water temperature under the most demanding situations.



Always carrying well oxygenated fresh brewing water to each group. The brewing group water via this system never comes into contact with a heating element.

D.A.V.S. - Dual Anti Vacuum System

Prevents milk from being sucked inside the boiler. This system consists of the “regular” vacuum breaker valve and of a thermostatically controlled solenoid valve which opens and closes according to boiler temperature.

Cooltouch stainless steam wands

This technology allows the full flow from the huge dry steam capacity without any lateral heat loss that results in optimal milk texturing while keeping the wand free from milk build up due to contact with a hot steam wand.

Hot water temperature settings

For precise temperatures for tea or long black coffee.

Veneziano	2 group	3 group
Brewing heads	2	3
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Boiler capacity	14 litre	22 litre
Heat exchanger capacity	610 cc	610 cc
Hot water tempering valve	Standard	Standard
Temperature setting of group	Standard	Standard
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VEN2A

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Brewing heads	2	3
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Boiler capacity	14 litre	22 litre
Boiler capacity <i>Millennium</i>	18 litre	27 litre
Heat exchanger capacity	610 cc	610 cc
Heat exchanger capacity <i>Millennium</i>	1300 cc	1300 cc
Hot water tempering valve	Standard	Standard
Temperature setting of group	Standard	Standard
Steam wands	2	2
Hot water wands	1	1
High drip tray	Standard	Standard
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Dimensions (W x D x H) mm	750 x 537 x 530	970 x 537 x 530
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Available wattages (W)	4370	5465



MIC2DS

Leonardo	2 group	3 group
Brewing heads	2	3
Thermo-Siphon-System	Standard	Standard
Boiler capacity	14 litre	22.5 litre
Heat exchanger capacity	610 cc	610 cc
Hot water tempering valve	Standard	Standard
Temperature setting of group	Standard	Standard
Steam wands	2	2
Hot water wands	1	1
High drip tray	Standard	Standard
Low drip tray	Special order	Special order
Dimensions (W x D x H) mm	730 x 560 x 550	940 x 560 x 550
Dimensions (W x D x H) in.	28.74 x 22.05 x 21.65	37.00 x 22.05 x 21.65
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Espresso Coffee Machines

via Montenero, 3
20098 - San Giuliano Milanese
Milano - Italia
Tel. + 39 02 982171 r.a.
Fax + 39 02 9821786
info@ecm-espresso.it

www.ecm-espresso.it