

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Capresso](#) /

› [Capresso 116.04 Pump Espresso and Cappuccino Machine EC100 User Manual](#)

## Capresso EC100

# Capresso 116.04 Pump Espresso and Cappuccino Machine EC100

User Manual

## INTRODUCTION

---

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Capresso EC100 Pump Espresso and Cappuccino Machine, model 116.04. Please read all instructions carefully before first use and retain this manual for future reference.

## IMPORTANT SAFETY INFORMATION

---

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons. This appliance is for household use only. Do not immerse the machine, cord, or plug in water or other liquids. Close supervision is necessary when any appliance is used by or near children. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

## PRODUCT OVERVIEW

---



**Figure 1:** Capresso EC100 Pump Espresso and Cappuccino Machine. This image displays the front view of the machine, highlighting the control panel, portafilter, and steam wand. Two espresso cups are shown on the drip tray, and a frothed milk beverage is beside the machine.

Familiarize yourself with the components of your Capresso EC100 machine before operation. Key components include the water tank, control panel with power and brew/steam selectors, portafilter, filter baskets (single and double shot), steam wand, and drip tray.

## SETUP AND FIRST USE

---

1. **Unpacking:** Carefully remove all packaging materials. Ensure all parts are present: machine, portafilter, single filter basket, double filter basket, and measuring scoop/tamper.
2. **Initial Cleaning:** Wash the water tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Positioning:** Place the machine on a flat, stable, heat-resistant surface, away from water sources and heat.
4. **Fill Water Tank:** Remove the 46-ounce water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Replace the tank securely.

## 5. Priming the Machine:

- Ensure the portafilter is not attached.
- Place an empty cup under the brew head.
- Plug in the machine and press the ON/OFF button. The power indicator light will illuminate.
- Once the ready indicator light illuminates, turn the selector dial to the coffee cup symbol (brew position). Water will dispense. Let approximately 4 ounces of water run through. Turn the selector dial back to the OFF position.
- Repeat this process for the steam wand: place a cup under the steam wand, turn the selector dial to the steam symbol, and open the steam knob. Let steam release for a few seconds, then close the steam knob and turn the selector dial to OFF.

This primes the pump and heating system.

## OPERATING INSTRUCTIONS

---

### Making Espresso

1. **Prepare Coffee Grounds:** Use fresh, finely ground espresso coffee. For best results, grind beans just before brewing. The grind should be fine enough to offer resistance to water flow but not so fine as to block it.
2. **Fill Filter Basket:** Insert the desired filter basket (single or double) into the portafilter. Use the measuring scoop to add ground coffee. For a single shot, use one level scoop (approx. 7g). For a double shot, use two level scoops (approx. 14g).
3. **Tamp Coffee:** Lightly tamp the coffee grounds with the flat side of the measuring scoop. Ensure the surface is level. Do not over-tamp, as this can restrict water flow.
4. **Attach Portafilter:** Align the portafilter with the INSERT position on the brew head. Insert the portafilter and turn it firmly to the right until it locks into the LOCK position.
5. **Place Cups:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Ensure the machine is powered on and the ready indicator light is illuminated. Turn the selector dial to the coffee cup symbol (brew position). Espresso will begin to flow.
7. **Stop Brewing:** Once the desired amount of espresso is brewed (typically 1-1.5 oz for a single, 2-3 oz for a double), turn the selector dial back to the OFF position. Promptly remove cups.
8. **Remove Portafilter:** After brewing, carefully turn the portafilter to the left to unlock and remove it. Be cautious as it may still be hot. Discard used coffee grounds.

### Frothing Milk for Cappuccinos and Lattes

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
2. **Heat for Steam:** Ensure the machine is powered on. Turn the selector dial to the steam symbol. The steam indicator light will illuminate. Wait for the ready indicator light to illuminate again, indicating the machine has reached steaming temperature.
3. **Purge Steam Wand:** Position the steam wand over the drip tray. Open the steam knob briefly to release any condensed water. Close the steam knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob fully.
  - For *frothed milk* (cappuccino), keep the tip near the surface to incorporate air, creating foam.
  - For *steamed milk* (latte), immerse the tip deeper into the milk to heat it without creating excessive foam.

Continue until the milk reaches the desired temperature and texture. The pitcher will become hot to the touch.

5. **Stop Steaming:** Close the steam knob, then turn the selector dial back to the OFF position.

6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any milk from inside the wand.

## CARE AND MAINTENANCE

Regular cleaning and maintenance will ensure optimal performance and longevity of your espresso machine.

- **Daily Cleaning:**
  - **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard grounds, and rinse the portafilter and filter basket under hot water. Use a small brush to clean any coffee residue.
  - **Drip Tray:** Empty and rinse the drip tray and grid daily or when the indicator floats up.
  - **Steam Wand:** Always wipe the steam wand immediately after frothing milk. Purge steam through the wand to clear any internal milk residue.
  - **Water Tank:** Empty and rinse the water tank daily. Refill with fresh water for each use.
- **Exterior Cleaning:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Descaling:** Mineral deposits from water can build up over time, affecting machine performance. Descale your machine every 2-3 months, or more frequently if you have hard water. Use a commercial descaling solution specifically designed for espresso machines, following the product's instructions. Alternatively, a solution of white vinegar and water (1:2 ratio) can be used. Run the descaling solution through the brew head and steam wand, then rinse thoroughly with several cycles of fresh water.

## TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
No coffee dispenses or drips slowly.	<ul style="list-style-type: none"><li>• Coffee grounds too fine or over-tamped.</li><li>• Filter basket clogged.</li><li>• Machine needs descaling.</li></ul>	<ul style="list-style-type: none"><li>• Use a slightly coarser grind or tamp less firmly.</li><li>• Clean filter basket thoroughly.</li><li>• Perform descaling procedure.</li></ul>
Espresso is weak or watery.	<ul style="list-style-type: none"><li>• Coffee grounds too coarse or too little coffee.</li><li>• Insufficient tamping.</li></ul>	<ul style="list-style-type: none"><li>• Use finer grounds or more coffee.</li><li>• Tamp more firmly.</li></ul>
No steam or weak steam from wand.	<ul style="list-style-type: none"><li>• Steam wand clogged with milk residue.</li><li>• Machine not at steaming temperature.</li></ul>	<ul style="list-style-type: none"><li>• Clean steam wand thoroughly, purge after each use.</li><li>• Wait for the ready indicator light to illuminate before steaming.</li></ul>
Water leaking from the base or water tank.	<ul style="list-style-type: none"><li>• Water tank not seated correctly.</li><li>• Water tank seal issue.</li><li>• Drip tray full.</li></ul>	<ul style="list-style-type: none"><li>• Ensure the water tank is firmly pushed into place.</li><li>• Inspect the water tank for cracks or damage; contact support if damaged.</li><li>• Empty the drip tray regularly.</li></ul>

## PRODUCT SPECIFICATIONS



**Figure 2:** Capresso EC100 Espresso Machine with dimensions. This image illustrates the height (11.75 inches), depth (8.25 inches), and width (10.25 inches) of the machine.

- **Model:** EC100 (116.04)
- **Brand:** Capresso
- **Type:** Pump Espresso and Cappuccino Machine
- **Pressure:** 15 Bar
- **Heating System:** Stainless-steel lined ThermoBlock
- **Water Tank Capacity:** 46 oz (removable)
- **Dimensions (D x W x H):** 8.25" x 10.25" x 11.75"
- **Weight:** Approximately 8.98 pounds

- **Housing Material:** ABS plastic and stainless steel accents
- **Included Components:** Espresso Machine, Portafilter, Single Filter Basket, Double Filter Basket, Measuring Scoop/Tamper

## WARRANTY AND CUSTOMER SUPPORT

Capresso products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official Capresso website. If you encounter any issues not covered in this manual or require further assistance, please contact Capresso customer support. Contact information can typically be found on the manufacturer's website or product packaging.





© 2023 Capresso. All rights reserved.

### Related Documents - EC100

	<p><a href="#">Capresso EC50 Stainless Steel Pump Espresso &amp; Cappuccino Machine User Manual</a></p> <p>User manual and instructions for the Capresso EC50 Stainless Steel Pump Espresso &amp; Cappuccino Machine (Model #117), covering setup, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Capresso Steam PRO Espresso &amp; Cappuccino Machine Model 304 - User Manual</a></p> <p>User manual and operating guide for the Capresso Steam PRO Espresso &amp; Cappuccino Machine, Model #304. Includes important safeguards, preparation instructions for espresso, cappuccino, and latte, cleaning, decalcifying, and warranty information.</p>
	<p><a href="#">Capresso SteamPRO Espresso &amp; Cappuccino Machine Model 304.01 User Manual</a></p> <p>Operating instructions, safety guidelines, and warranty information for the Capresso SteamPRO Espresso &amp; Cappuccino Machine, Model #304.01. Learn how to prepare espresso, cappuccino, and latte, and maintain your appliance.</p>
	<p><a href="#">Capresso EC300 Espresso &amp; Cappuccino Machine User Manual</a></p> <p>User manual for the Capresso EC300 Espresso &amp; Cappuccino Machine (Model #123.05), providing detailed instructions on operation, safety, cleaning, and troubleshooting.</p>



 <p>Capresso café SELECT Professional Espresso &amp; Cappuccino Machine</p> <p>Model #126.05 1200W / 120V / 60 Hz • Warranty</p> <p>Read all instructions before operating the appliance.</p>	<p><a href="#">Capresso Café Select Professional Espresso &amp; Cappuccino Machine User Manual</a></p> <p>Comprehensive operating instructions and safety guidelines for the Capresso Café Select Professional Espresso &amp; Cappuccino Machine (Model #126.05). Learn how to brew espresso, prepare cappuccinos and lattes, clean, and maintain your machine.</p>
 <p>Capresso 4-cup Espresso/ Cappuccino Machine</p> <p>Model #303.01 800W / 120V / 60Hz</p> <p>• Operating Instructions • Warranty</p> <p>Read all instructions before operating the appliance.</p>	<p><a href="#">Capresso 4-Cup Espresso and Cappuccino Machine User Manual (#303.01)</a></p> <p>Comprehensive user manual for the Capresso 4-cup Espresso/Cappuccino Machine (Model #303.01). Provides detailed instructions on operation, preparation of espresso, cappuccino, and latte, steaming milk, cleaning, decalcifying, and warranty information. Includes important safety safeguards and troubleshooting tips.</p>