

## Capresso 117.05

# Capresso EC50 Stainless Steel Pump Espresso and Cappuccino Machine User Manual

Model: 117.05 | Brand: Capresso

## INTRODUCTION

Welcome to the world of authentic espresso and cappuccino with your new Capresso EC50 Stainless Steel Pump Espresso and Cappuccino Machine. Designed for both convenience and performance, this machine features a 15-bar pump system to deliver rich, flavorful espresso with ultimate crema. Its durable stainless steel housing with black accents ensures it looks sleek in any kitchen.

The EC50 is versatile, catering to various coffee preferences, from single-serve espresso shots to delightful cappuccinos and lattes. Its metal warming platform helps maintain the perfect temperature for your espresso cups, ensuring optimal flavor. Please read this manual thoroughly before first use to ensure safe and efficient operation.

## SETUP

- Unpacking:** Carefully remove all packaging materials and ensure all components are present.
- Initial Cleaning:** Before first use, wash the removable water tank, filter holder, and filter sieve in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
- Fill Water Tank:** Fill the 42-ounce removable water tank with fresh, cold water. Ensure the tank is properly seated in its position at the back of the machine.
- Initial Prime (First Use or After Extended Storage):**
  - Place an empty cup under the espresso spout.
  - Turn the machine ON using the power switch. The indicator light will flash red, indicating it's heating up.
  - Once the light turns solid red, indicating it's ready, turn the control dial to the "Brew" position (coffee cup icon).
  - Allow water to flow through the system into the cup for approximately 30 seconds. This primes the pump.

and heats the internal components.

- Turn the control dial back to the "Off" position. Discard the water from the cup.



*Figure 1: Capresso EC50 Espresso and Cappuccino Machine overview.*

This image shows the Capresso EC50 machine from the front, highlighting its stainless steel finish, control dial, and drip tray. Two small espresso cups are positioned on the tray, ready for brewing.

## OPERATING INSTRUCTIONS

### Brewing Espresso

1. **Pre-heat Machine:** Ensure the water tank is filled. Turn the machine ON. The red indicator light will flash

while heating and become solid when ready.

2. **Prepare Filter Holder:** Insert the desired filter sieve (single or double) into the filter holder. Fill the filter sieve with finely ground espresso coffee.
3. **Tamp Coffee:** Use the back of the coffee scoop or a tamper to gently but firmly tamp the coffee grounds. Ensure the surface is level. *Note: Too coarse a grind, too little coffee, or insufficiently tamping can lead to inadequate pressure and poor extraction.*
4. **Attach Filter Holder:** Align the filter holder with the "INSERT" mark on the machine. Insert it into the brewing head and turn it to the right until it reaches the "LOCK" position.
5. **Place Cups:** Place one or two espresso cups on the drip tray directly under the filter holder spouts.
6. **Brew Espresso:** Once the red indicator light is solid, turn the control dial to the "Brew" position (coffee cup icon). Espresso will begin to flow into your cups.
7. **Stop Brewing:** When the desired amount of espresso is brewed (typically 1-2 ounces per shot), turn the control dial back to the "Off" position.
8. **Remove Filter Holder:** Once brewing is complete and the pressure has subsided, carefully turn the filter holder to the left to remove it. Discard the used coffee grounds.

## Frothing Milk for Cappuccinos and Lattes

1. **Prepare Steam Wand:** Ensure the machine is pre-heated (solid red light). Position the steam wand over the drip tray or into an empty cup.
2. **Activate Steam:** Turn the control dial to the "Steam" position (steam icon). Allow a few seconds for steam to build and release any condensed water into the cup. Turn the dial back to "Off" once steam is consistently flowing.
3. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the control dial to the "Steam" position again. Angle the pitcher slightly to create a swirling motion.
5. **Monitor Froth:** As the milk heats and froths, lower the pitcher slightly to keep the tip just below the surface, incorporating air. Continue until desired volume and temperature are reached.
6. **Stop Steaming:** Turn the control dial back to the "Off" position. Remove the pitcher.
7. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly turn the dial to "Steam" again to clear any milk from inside the wand, then turn off.



*Figure 2: Close-up of the Capresso EC50 brewing espresso.*

This image provides a detailed view of the Capresso EC50 during the brewing process, showing espresso flowing from the filter holder into two white ceramic cups placed on the machine's drip tray.

## MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Capresso EC50 machine.

- **Daily Cleaning:**
  - After each use, remove the filter holder and discard coffee grounds. Rinse the filter holder and sieve under warm water. The innovative self-locking filter holder makes this process easy.
  - Empty and rinse the drip tray.
  - Wipe down the exterior of the machine with a damp cloth.
- **Water Tank:** Clean the removable water tank periodically with warm, soapy water. Rinse thoroughly to remove any soap residue.
- **Descaling:** Depending on water hardness and frequency of use, descaling should be performed every 2-3 months. Use a commercial descaling solution specifically designed for espresso machines and follow the product's instructions. This prevents mineral buildup that can affect performance and taste.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flow / Inadequate pressure during brewing	Water tank empty or not properly seated. Machine not primed. Coffee grind too fine or too much coffee. Coffee tamped too firmly. Mineral buildup (needs descaling).	Fill water tank and ensure it's correctly placed. Perform initial priming steps. Use a slightly coarser grind or less coffee. Reduce tamping pressure. Descalc the machine.
Espresso is too weak or watery	Coffee grind too coarse or too little coffee. Insufficient tamping. Machine not hot enough.	Use a finer grind or more coffee. Tamp coffee more firmly. Allow machine to fully pre-heat (solid red light).
No steam from frothing wand	Machine not at steaming temperature. Steam wand clogged.	Ensure machine is ready for steam (indicator light may change or be solid). Clean steam wand thoroughly. Use a pin to clear the opening if necessary.

## SPECIFICATIONS

- **Model Name:** EC50
- **Part Number:** 117.05
- **Brand:** Capresso
- **Color:** Stainless Steel
- **Product Dimensions:** 9"D x 8"W x 12"H



- **Coffee Maker Type:** Espresso Machine
- **Filter Type:** Reusable
- **Operation Mode:** Manual
- **Voltage:** 120 Volts
- **Water Tank Capacity:** 42 Ounces (Removable)
- **Pump Pressure:** 15 Bar
- **Housing Material:** Stainless Steel with Black Accents
- **Special Features:** Metal Warming Platform, High Pressure Frothing, Self-locking Filter Holder

## WARRANTY AND SUPPORT

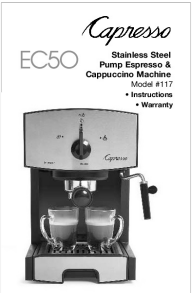

Your Capresso EC50 Espresso and Cappuccino Machine comes with a manufacturer's warranty. For specific warranty details and duration, please refer to the warranty information included with your product packaging or visit the official Capresso website.



For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Capresso Customer Service. You may also find additional resources, including a detailed user guide, on the Capresso support page.

- **User Guide (PDF):** [Download User Guide](#)
- **User Manual (PDF):** [Download User Manual](#)
- **Manufacturer:** Capresso

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### Related Documents - 117.05

	<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><b>Capresso SteamPRO</b> Espresso &amp; Cappuccino Machine</p> <p>Model #304.01 800W / 120V~ / 60Hz</p> <ul style="list-style-type: none"> <li>• Operating Instructions</li> <li>• Warranty</li> </ul> <p>Read all instructions before operating the appliance.</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><b>Capresso</b> 4-cup Espresso/ Cappuccino Machine</p> <p>Model #303.01 800W / 120V~ / 60Hz</p> <ul style="list-style-type: none"> <li>• Operating Instructions</li> <li>• Warranty</li> </ul> <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>
 <p><b>Capresso</b></p> <p><b>SG120</b> Model #494 12-Cup Stainless Steel Coffee Maker</p> <ul style="list-style-type: none"> <li>• Operating Instructions</li> <li>• Product Registration</li> <li>• Warranty</li> </ul>	<p><a href="#">Capresso SG120 12-Cup Stainless Steel Coffee Maker: Operating Instructions and Warranty</a></p> <p>Comprehensive operating instructions, safety precautions, troubleshooting guide, and warranty information for the Capresso SG120 12-Cup Stainless Steel Coffee Maker (Model #494).</p>
 <p><b>Capresso</b></p> <p><b>SG300</b> Model 434.05 Stainless Steel Coffee Maker</p> <ul style="list-style-type: none"> <li>• Operating Instructions</li> <li>• Product Registration</li> <li>• Warranty</li> </ul> <p>1000 W / 120 V~ / 60Hz</p>	<p><a href="#">Capresso SG300 Model 434.05 Stainless Steel Coffee Maker: Operating Instructions and Warranty</a></p> <p>Comprehensive operating instructions, safety guidelines, troubleshooting tips, and warranty information for the Capresso SG300 Model 434.05 Stainless Steel Coffee Maker. Learn how to set up, use, clean, and maintain your coffee maker.</p>