

## Capresso 120.05

# Capresso EC Select Pump Espresso and Cappuccino Machine (Model 120.05)

Instruction Manual

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## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Capresso EC Select Pump Espresso and Cappuccino Machine, Model 120.05. Please read all instructions carefully before first use and retain this manual for future reference.

### Important Safety Information

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Unplug from outlet when not in use and before cleaning.
- Keep hands and cords away from hot surfaces and steam.
- This appliance is for household use only.

## SETUP

### Unpacking and Initial Cleaning

1. Carefully remove all packaging materials from the machine.
2. Wash the removable water tank, portafilter, filter basket, and drip tray with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.



Front view of the Capresso EC Select espresso machine, featuring its stainless steel and black design, control knob, and portafilter. This image illustrates the compact design of the machine.

## Filling the Water Tank

1. Remove the water tank from the back of the machine.
2. Fill the tank with fresh, cold water up to the MAX line.
3. Replace the water tank securely onto the machine.

## Priming the Pump

Before first use or after extended periods of non-use, prime the pump to ensure proper water flow.

1. Ensure the water tank is filled.
2. Place a cup under the steam wand.
3. Turn the control knob to the steam position (usually indicated by a steam icon).
4. Allow water to flow through the steam wand until a steady stream appears.
5. Turn the control knob back to the standby position.

## OPERATION

### Making Espresso

1. **Preheat:** Turn on the machine. The indicator light will illuminate. Wait until the light turns solid, indicating the machine is preheated.
2. **Prepare Portafilter:** Insert the desired filter basket (single or double shot) into the portafilter.
3. **Add Coffee:** Fill the filter basket with finely ground espresso coffee. Do not overfill.
4. **Tamp Coffee:** Use the tamping tool (often found on the back of the coffee scoop) to gently press the coffee grounds evenly.
5. **Attach Portafilter:** Securely attach the portafilter to the brew head by aligning it and twisting firmly to

the right.

6. **Place Cup:** Position one or two espresso cups on the drip tray beneath the portafilter spouts.
7. **Brew Espresso:** Turn the control knob to the brew position (usually indicated by a coffee cup icon). The machine will begin extracting espresso.
8. **Stop Brewing:** Once the desired amount of espresso is brewed, turn the control knob back to the standby position to stop the flow.
9. **Remove Portafilter:** Carefully remove the portafilter by twisting it to the left. Dispose of 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 just below the spout.
2. **Position Steam Wand:** Swivel the steam wand over the drip tray. Turn the control knob to the steam position. Allow a short burst of steam to release any condensed water, then turn it off.
3. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the control knob to the steam position.
4. **Create Foam:** Hold the pitcher at an angle, moving it up and down slightly to incorporate air and create foam. Continue until the milk reaches the desired temperature and texture.
5. **Stop Steaming:** Turn the control knob back to the standby position.
6. **Clean Wand:** Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam valve again to clear any milk from inside the wand.

## Cup Warming Platform

The top surface of the machine acts as a passive cup warming platform. Place your espresso cups here to pre-warm them, which helps maintain the temperature of your brewed espresso.

## MAINTENANCE

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### Daily Cleaning

- Empty and rinse the drip tray after each use.
- Remove and clean the portafilter and filter basket with warm water.
- Wipe down the exterior of the machine with a damp cloth.
- Clean the steam wand immediately after frothing milk.

### Descaling

Regular descaling is crucial to prevent mineral buildup and ensure optimal performance. The frequency depends on water hardness and usage.

1. Prepare a descaling solution according to the descaler manufacturer's instructions (e.g., citric acid solution or commercial descaling agent).
2. Fill the water tank with the descaling solution.
3. Place a large container under the brew head and steam wand.
4. Turn on the machine and allow it to heat up.
5. Run approximately half of the solution through the brew head by turning the control knob to the brew position.
6. Turn the control knob to the steam position and run the remaining solution through the steam wand.

7. Turn off the machine and let it sit for 15-20 minutes.
8. Rinse the water tank thoroughly and fill it with fresh water.
9. Repeat steps 3-6 with fresh water to rinse the machine completely.

## Storage

If storing the machine for an extended period, ensure it is clean, dry, and empty of water. Store in a cool, dry place.

## TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
No water flow from brew head.	Water tank empty; pump not primed; clogged filter.	Fill water tank; prime the pump; clean filter basket.
Espresso brews too slowly or not at all.	Coffee grounds too fine or tamped too hard; machine needs descaling.	Use coarser grind or lighter tamp; descale the machine.
Espresso brews too quickly, weak coffee.	Coffee grounds too coarse or not enough coffee; insufficient tamping.	Use finer grind or more coffee; tamp more firmly.
Steam wand not producing steam.	Machine not hot enough; steam wand clogged.	Wait for steam indicator light; clean steam wand.
Water leaking from machine.	Water tank not seated correctly; seals worn.	Ensure water tank is secure; contact customer support if seals are damaged.

## PRODUCT SPECIFICATIONS

Brand	Capresso
Model Name	EC Select
Model Number	120.05
Product Dimensions	12.5"D x 6.5"W x 12"H
Item Weight	7 pounds
Water Tank Capacity	40 ounces (approx. 1.2 liters)
Pump Pressure	15 Bar
Housing Material	ABS plastic and stainless steel accents
Operation Mode	Fully Automatic
UPC	794151402768

## WARRANTY AND CUSTOMER SUPPORT

### Warranty Information

This Capresso product is covered by a limited warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. Retain your proof of purchase for warranty claims.

### **Customer Support**

For technical assistance, parts, or service, please contact Capresso customer support. Contact information can typically be found on the manufacturer's official website or on the warranty card.