



ECM 81084 ClassikaPID Coffee Machine User Manual

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The ECM logo, consisting of the letters 'ECM' in a bold, serif font, with a horizontal line underneath the letters.

ECM 81084 ClassikaPID Coffee Machine



PRODUCT DELIVERY

- 1 portafilter 2 spouts 1 filter 1 cup
- 1 filter 2 cups
- 1 blind filter
- 1 tamper
- 1 cleaning brush 1 user manual

GENERAL ADVICE

General safety notes

- Make sure that the local main supply voltage corresponds to the information given on the type plate on the front panel of the espresso machine.
- The installation of the machine should be carried out by authorized specialists according to the instructions in chapter 4.
- Plug the machine into a grounded socket only and do not leave it unattended.
- Make sure the machine is disconnected from the power supply during service and when replacing parts.

- Do not roll or bend the power cord.
- If the supply cord is damaged, it must be replaced by a service agent or similarly qualified persons, in order to avoid a hazard.
- Do not use an extension cord/ do not use multiple sockets.
- Place the machine on an even and stable surface. Only use the machine on a water-resistant surface.
- Never place the machine on hot surfaces.
- Never immerse the machine in water; do not operate the machine with wet hands.
- Make sure that no liquid gets on the power plug of the machine or on the socket.
- The machine should only be used by experienced adult persons.
- The machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not expose the machine to inclement weather (frost, snow, rain), and do not use it outdoors.
- Keep the packing out of reach of children.
- Only use original spare parts.
- Do not operate the machine with carbonated water, but with soft, potable water.
- Do not operate the machine without water.
- Please note that the surface of the machine, in particular the brew group and the steam wand, become hot during operation and there is a risk of injury.

If you have any further questions or if you require any further information, please contact your specialized dealer before starting up the espresso coffee machine.

Our machines comply with the relevant safety regulations.

Any repairs or changes of single components must be carried out by an authorized specialty dealer.

In the case of non-observance, the manufacturer does not assume liability and is not liable for recourse.

Authorized service points outside Europe can be found at our homepage. See page 1 for your specialized dealer's contact details.

Proper use

The CLASSIKA PID has to be used for the preparation of coffee, hot water, and steam only. The machine is not intended for commercial use.

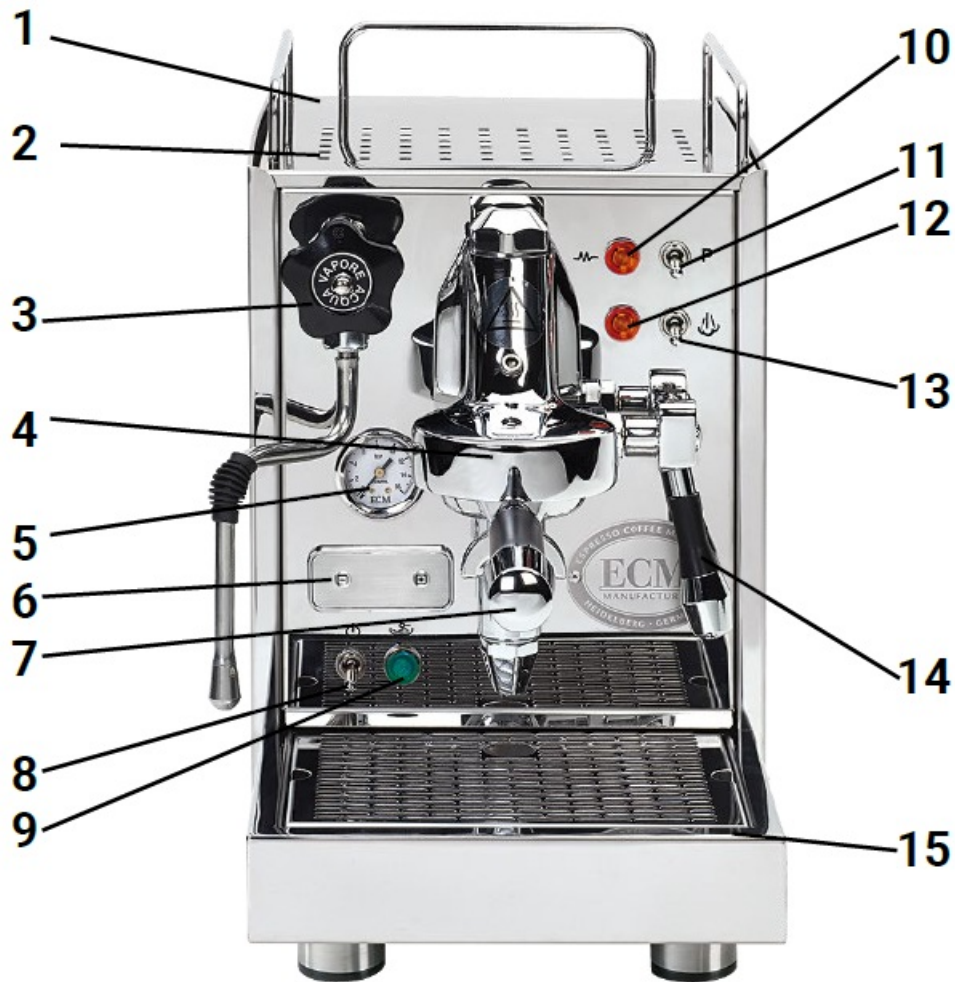
Use of the machine other than for the above-mentioned purpose will void the warranty. The manufacturer cannot be held responsible for damages due to unsuitable use of the machine and is not liable for recourse.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices, and other working environments
- farmhouses
- by clients in hotels, motels, and other residential type environments
- bed and breakfast type environments

MACHINE DESCRIPTION

Machine parts CLASSIKA PID



1. Cup heater, detachable
2. Freshwater tank (under the cup heater)
3. Steam/ hot water dispenser
4. Brew group
5. Pump pressure gauge
6. PID-Display
7. Portafilter
8. Power switch
9. Green control lamp to indicate On/Off mode and water shortage in the water tank
10. Orange control lamp for the heating element
11. Switch pump/ hot water
12. Orange control lamp for steam
13. Steam switch
14. Brew group lever
15. Drip tray

Caution!

The danger of injury: The following parts are hot or may become hot:

- the area around the steam/ hot water handle

- steam/ hot water tube
- portafilter
- brew group
- body (upper part and side frames)

Technical data

Voltages

- EU: 230 V
- UK: 230 V
- New Zealand: 230 V
- Australia: 230 V
- US: 120 V
- Japan: 100 V

Frequency

- EU: 50 Hz
- UK: 50 Hz
- New Zealand: 50 Hz
- Australia: 50 Hz
- US: 60 Hz
- Japan: 50/ 60 Hz

1. Power: 1.000 W
2. Water tank: approx. 2.8 liters
3. Measurements: w x d x h / 250 mm x 445 mm x 395 mm
4. Measurements with portafilter: w x d x h / 250 mm x 555 mm x 395 mm
5. Weight: 18.5 kg

MACHINE INSTALLATION

Preparation for installation

- Place the machine on an even, water-resistant and stable surface. You can regulate the height by adjusting the feet of the machine.
- Never place the machine on hot surfaces.
- Make sure that the machine is on a water-resistant surface in case of water spillage or leakage.

Electrical connection

- Make sure that the local main voltage supply corresponds to the information given on the type plate on the front panel of the espresso machine.

- Make sure that you use the correct power plug for your country.
- Plug the machine into a grounded socket only and do not leave it unattended.
- Do not roll or bend the power cord.
- Do not use an extension cord / do not use a multiple sockets.

FIRST USE

Read the instruction manual carefully before operating the machine. Prior to starting the machine, check if:

- the steam/ hot water valve is closed.
- the machine is switched off. (Power switch in the lower position.)
- the power cord is disconnected.
- the drip tray is inserted accurately.
- the machine is placed on a water-resistant surface.³

Now you can begin to operate your machine:

- Remove the cup heater tray.
- Take out the water tank, rinse it and place it back.
- Fill the water tank with fresh water, deficient in lime. Replace the cup heater tray.
- Insert the plug into the wall socket. Turn the power switch to the upper position. The machine is now on.
- The green control lamp and the PID display will come on and a pump noise will be heard. The boiler will now be filled with water.

Fill mode: On the PID display will be signed "Fill". This is for filling the boiler. To fill the boiler, position the brew lever upwards for at least 35 seconds. The is now filled. The sign "Fill" must expire after filling 35 seconds.

- If the pump stops and the PID display turns off while the boiler is filled, you have to refill fresh water in the water tank. If there is enough water in the water tank again, the pump starts to operate again.
- As the boiler is filled with water, the pump will become quiet. The machine heats up and the orange control lamp will light up. The indicator of the pump pressure gauge may move slightly during the heating-up phase. That doesn't matter.
- The PID display shows the current temperature of the boiler. The machine is ready as the PID display shows a temperature of 93°C (factory setting).
- Clamp the empty portafilter into the brewing group in order to preheat filter and portafilter. You can accelerate this process by dispensing water from the brew group.
- Because a large amount of water is required for the first filling of the boiler, the water tank has to be refilled with fresh water.
- Put the cups on the cup heater tray in order to preheat them. Then enjoy your coffee!

Before preparing the first coffee, please rinse the machine by extracting about 5-8 l from the brew group and the hot water wand. When the machine is switched off, more hot water can be dispensed. See also chapter 6.5 Dispensing of hot water.

Important!

The PID control assists the machine in keeping a constant boiler temperature. This means that the machine is heated continuously and that the orange control lamp blinks every second. The boiler temperature is indicated on

the PID display.

USE OF THE MACHINE

Preparation of the machine

The switched off the machine is to be placed into operation as follows:

1. Make sure that there is sufficient water in the water tank. Refill water if necessary.
2. Make sure that the switches pump/hot water and steam are in the lower position, the power switch is in the lower position and the steam/ hot water valve is closed.
3. Turn on the machine (power switch in upper position).
4. The heating period depends on the ambient temperature and is approx. 10 minutes. The indicator of the pump pressure gauge may move slightly during the heating-up phase.
5. The machine is ready for use as soon as the orange control lamp switches off.
6. Insert the portafilter, move the brew group lever into the upper position and dispense some hot water. This way, the portafilter will be completely heated.

It is recommended to leave the portafilter in the brew group, keeping it warm for optimum coffee dispensing temperature.

Manual adjustment of the brewing pressure

You can individually adjust and change the brewing pressure by turning the adjusting screw, choosing a value between approx. 8.5 and 12 bar. To adjust the brewing pressure, proceed as follows:

1. Remove the cup warmer.
2. Place the portafilter with the blind filter (filter without holes) into the brew group
3. Operate the group lever and read the pump pressure gauge.
4. Choose the desired brewing pressure by turning the adjusting screw with a coin or a flat screwdriver. You can reduce the brewing pressure by turning the screw anti-clockwise and increasing it by turning it clockwise.
5. You can read the programmed pump pressure on the pump pressure gauge.
6. Place the group lever back into the lower position to stop brewing. Unclamp the portafilter and replace the blind filter with a coffee filter.
7. Now the machine is ready for use again.

PID-display function PID-Temperature Control

The PID-Temperature control allows you to adjust the current temperature of the coffee and the steam. This means that you can extract your espresso, and steam your milk, at a variety of temperatures. The PID display indicates the boiler temperature.



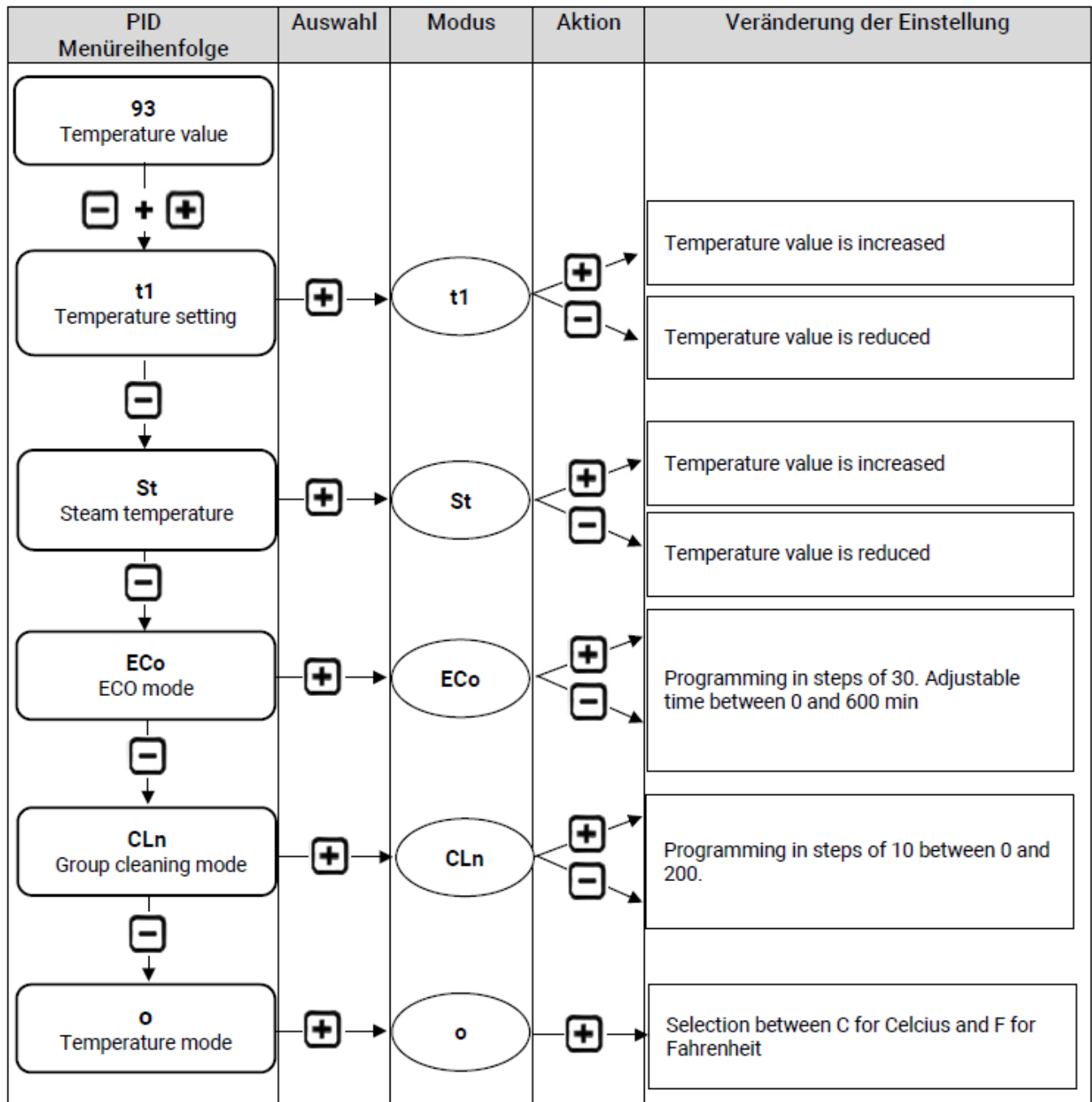
Temperature (here 93°C)

If steam production is not currently employed, you will see the temperature for making espresso/coffee. As soon as you switch to making steam, you will see the boiler being heated and the temperature of the steam is indicated. The PID alternately shows the temperature and the 'St'-display for steam. The brewing time in seconds is displayed during the brewing process.

Important!

During the heating phase, the orange control lamp lights permanently. As soon as the temperature is reached, the control lamp and the small dot on the PID display will blink. The temperature is kept.








PID-menu




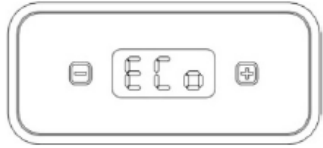
When the desired value has been reached, wait a short time and you will exit the menu automatically.

Programming the temperature via the PID-display

During normal operations, the temperature of the boiler is indicated on the display. The coffee temperature control is pre-programmed to 93°C and the steam temperature to 130°C. Description: t1 = coffee, St = steam.

1. Switch the machine on in order to activate the boiler. The temperature of the boiler is of no importance in programming. The heater is inactive during programming.	
2. Press + and – at the same time until ‘t1’ appears on the display,	
3. Press + in order to progress to the submenu of ‘t1’ and to change the temperature value. The nominal temperature value is displayed.	
4. Quickly press - to decrease + to increase the nominal temperature value.	
5. Please wait a short while after having set the nominal temperature value; ‘t1’ will be displayed	
6. Press - in order to display ‘St’ (steam boiler). If you would like to change just ‘St’ and leave ‘t1’ unchanged, press – after step 2 in order to progress directly to ‘St’ and skip ‘t1’. Continue with step 7.	
7. Press + in order to progress to the submenu of ‘St’ and to change the temperature value. The nominal temperature value is displayed.	
8. Quickly press - to decrease + to increase the nominal temperature value.	
9. Please wait a short while after having set the nominal temperature value; ‘t1’ will be displayed.	
10. Press – in order to leave the programming mode. The newly programmed, nominal temperatures are now saved. The heater is now activated successively.	

The ECO-Mode gives you the option to set a timer that will automatically switch off your machine. After the last brewing process, the machine will start the timer. The timer will be running in the background and is not visible. When the timer ends the machine will automatically turn off. To reactivate the machine, either press a PID key or switch the machine off and on again.

1. Switch on the machine.	
2. Press + and – at the same time and “t1” appears on the display.	
3. Press the – button until you reach “Eco”. Press + to enter the Eco menu.	
4. Now you can carry out the programming in steps of 30 min by pressing + and – In order to leave the programming mode, wait a short time and the menu will be left automatically.	
5. After a short period the setting will be adapted and saved.	

Programming the group cleaning mode “CLn”

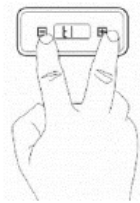


With the Classika PID, you have the option to program a reminder for next the group cleaning at the PID display. The machine is set to 0 at the time of delivery, so no reminder is programmed yet. Please take the following steps to program the cleaning reminder:

- Press + and – at the same time and “t1” will appear on the display. Press the – button until you reach “CLn”. Press + to enter the CLn menu.
- Now you can carry out the programming in steps 10 (0-200) by pressing + and –.
- In order to leave the programming mode, wait until “CLn” appears and then press the – button.
- For example, if you have programmed 90, then you will be prompted with a “CLn” on the display to clean the brew group after 90 brewing cycles. Clean the brew group (see 7.2 “Brew group cleaning”).
- If you operate the brewing lever after “CLn” appears on the display, a counter on the display counts from 10 to 1 per brewing lever operation. The temperature value is displayed and the programmed reminder value is active again

We recommend cleaning of the brew group after about 90 to 140 brewing cycles. As a brew cycle, only a brew over 15 seconds is counted.

Programming the Temperature Mode “o”

You can also set whether the boiler temperature values of “t1” should be displayed at °C or °F. To adjust this setting, proceed as follows:

1. Press + and – at the same time and “t1” will appear on the display.	
2. Press the – button until you reach “o”. Press + to enter the menu.	
3. Now you can choose between C for Celsius and F for Fahrenheit by pressing -. This will set.	
4. Wait a short time and you will exit the menu automatically.	

Turn off the PID display feature

There is the option to turn the PID display off: Press the + button until the display turns off. A dot will appear on the display, which indicates that the machine is still turned on. The display will be turned on again by pressing the + button once more.

Preparing coffee

- Use the portafilter with the corresponding filter (1 cup) for the preparation of 1 cup and use the big filter (2 cups) to prepare two cups. Make sure that the filter is firmly locked into the portafilter.
- Fill the ground coffee (with the right grind for espresso) into the filter.
- Compress the ground coffee with a tamper. Clamp the portafilter firmly into the brew group.
- Place the cup under the spout of the portafilter (for the preparation of 2 cups, put 1 cup under each spout). Now activate the brew lever to start the brewing process.
- The timer on the PID display indicates the brewing time in seconds. In general, the brewing time should be around 23 to 25 seconds. The volume for a single espresso is circa 25 to 30 ml.
- Place the brew lever back into the original position once the desired volume is reached.
- The remaining pressure/water will be discharged into the drip tray through the lower part of the infusion cylinder.

Caution!

If the group lever is not moved into the lower position properly, hot water and grounds disposal will squirt out of the brew group while taking out the portafilter. This may cause injuries.

Important

An optimal coffee result is only possible with freshly ground beans. Only with the correct/fine grinding degree and the correct pressing with the tamper does the pump pressure gauge rise.

Dispensing of hot water

Place an adequate container (with a heat-insulated handle) under the steam/ hot water dispenser. You can dispense hot water by activating the pump/ hot water switch and opening the valve. The machine must be in the coffee function. The steam function must be switched off, the danger of injury! Place an adequate container (with a heat-insulated handle) under the steam/ hot water dispenser. You can dispense hot water by activating the pump/

hot water switch and opening the valve. The machine must be in the coffee function. The steam function must be switched off, the danger of injury!

Caution!

Always keep the steam nozzle underneath the surface of the liquid in order to avoid sprayings. This may cause injuries.

Dispensing of steam

The CLASSIKA PID makes it possible to generate large amounts of steam in order to heat or froth beverages, e.g. milk or punch. Please follow the instructions below. Do not bring the milk to a boil, otherwise frothing milk will not be possible. For cappuccino and white coffee preparation, first, brew the coffee and then start steam dispensing. For high-pressure steam dispensing, the water in the boiler has to be heated to more than 100 °C.

Important!

Activate the steam switch by moving it into the upper position, the lamp for heating control goes on. The indicator of the pump pressure gauge may move slightly.

Open the steam valve for approx. 5 seconds in order to reduce the boilers' water capacity and generate a larger steam volume. Repeat this process twice in intervals of 20 seconds and wait until the lamp for heating control switches off or as soon as the temperature is reached. Repeat as necessary. The more water escapes, the "drier" the steam will be. Immerse the steam nozzle at the end of the steam dispenser into the liquid. Now re-open the steam dispenser and heat or froth the liquid.

Caution!

Always keep the steam nozzle underneath the surface of the liquid in order to avoid sprayings. This may cause injuries.

Switch off the steam function.

Advice

After frothing or heating the milk, release the steam into the drip tray to keep the steam nozzle holes clean. Clean the steam nozzle and the steam dispenser after every use with a damp cloth in order to remove possible liquid residues.

Caution!

Be careful while cleaning the steam dispenser. Avoid skin contact (danger of injury).

Important

After frothing the milk, refill the boiler with water.

Slightly open the steam/ hot water valve by turning it anticlockwise and moving the pump/ hot water switch into the upper position. You will hear a pump sound. Now the machine fills the boiler with water. Release the steam and the hot water into a large container. Dispense steam and hot water. Then close the valve and switch off the pump/ hot water switch by moving it into the lower position. This way, you can reduce the boiler temperature and you can restart coffee preparation.

CLEANING AND MAINTENANCE

Regular and accurate care is very important for the performance, longevity, and safety of your machine.

Caution!

Always switch off the machine (power switch in lower position), disconnect the power cord, and let the machine

cool down to room temperature before cleaning. Never immerse the machine in water. Improper cleaning may result in the risk of electric shock.

General cleaning

Daily cleaning

Portafilter, filters, water tank, drip tray, drip plate of the drip tray, measuring-spoon, and tamper require daily cleaning. Clean with warm water and/or a food-safe detergent.

Portafilter, drip tray, drip plate, and water tank are not suitable for the dishwasher.

Clean the shower screen and the group gasket in the lower part of the group and remove visible dirt without disassembling the parts.

Cleaning as necessary

- Clean the steam/ hot water valve after every use.
- Clean the body when the machine is switched off and cold.
- Depending on usage, please refresh the boiler water every 1 – 2 weeks by operating the pump switch and extracting about 0.8L of hot water from the steam/hot water wand.

Use a soft, damp cloth for cleaning. Never use abrasive or chloric detergents! Empty the water drip tray regularly and do not wait until it is full.

Brew group cleaning

A brew group cleaner is available at your specialized dealer. Cleaning should be done after about 90 – 140 times. It depends on the actual use of the machine. The cleaning is carried out by using the blind filter included with delivery. Follow the instructions as noted below:

- Heat up the machine until the optimum operating temperature is reached.
- Put the blind filter into the portafilter.
- Pour ½ spoon of detergent into the blind filter into the portafilter.
- Place the portafilter in the group head.
- Operate the group lever for approx. 20 seconds. The blind filter will fill with water.
- Let the detergent react, moving the group lever into the middle position. (approx. 45°; Do not move it into the lower position.)
- Move the lever into the lower position after approx. 20 seconds. This way, the fats and oils can be discharged by the infusion cylinder.
- Repeat points 5-7 several times, until only clear water is discharged by the infusion cylinder.
- Rinse the portafilter and the blind filter with fresh water. Then replace it.
- Operate the group lever for approx. one minute. Then move it back into the lower position.
- Remove the portafilter and repeat point 10. After this, the brew group is ready for use.
- Exchange the blind filter for the coffee filter

Caution!

Beware of hot sprayings while cleaning the group. (danger of injury).

In case you programmed the cleaning mode, the “CLn” will disappear on the display after having operated the brew

group lever 10 times. The counter will then restart until the next cleaning advice. How to program the group cleaning mode see 6.3.4 If you clean the brew group too often with cleaner, it may start squeaking. Don't clean it too often with cleaner, you will degrease all the moving parts and they will wear out quickly. It's better if you clean the brew group from time to time without cleaner.

Empty the water drip tray regularly and do not wait until it is full in case the machine is not directly hooked up to a water drainage

Maintenance


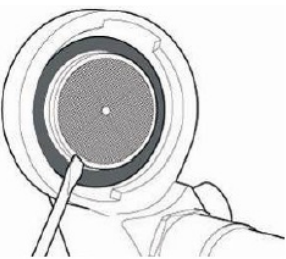
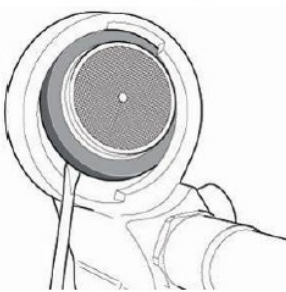

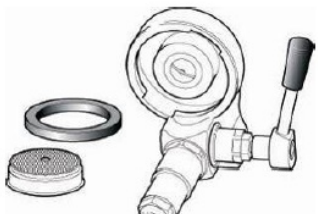

Vorsicht!



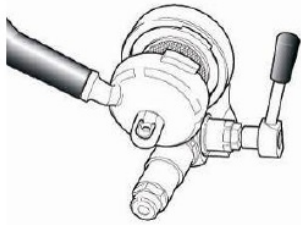
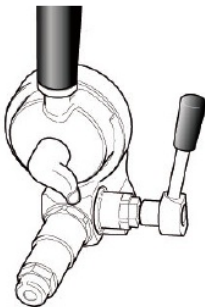
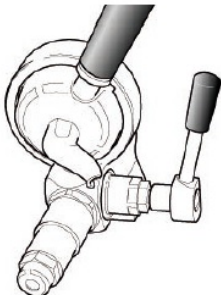

Make sure that the machine is disconnected from the power supply during maintenance and when replacing parts.

Replacing the group gasket and the shower screen

1. Switch off the machine (power switch in lower position) and disconnect the power cord.
2. Open the steam valve and release the steam. Then close it again.
3. Let the machine cool down to room temperature.

Follow the steps as indicated below

<p>1. Brew group in the beginning.</p> 	<p>2. Use a flat screwdriver to pry out the shower screen and the group gasket.</p> 	<p>3. The shower screen and the gasket are now nearly removed.</p> 
<p>4. Remove the shower screen and the gasket completely.</p> 	<p>5. Keep the new spare parts ready at hand (the rounded side of the group gasket with ECM print facing upwards to the brew group).</p> 	<p>6. Clean the brew group with a brush. Lock the shower screen firmly into the gasket.</p> 

<p>7. Insert the shower screen into the brew group.</p> 	<p>8. Take the portafilter without filter.</p> 	<p>9. Clamp the portafilter into the brew group.</p> 
<p>10. Then, move the portafilter until the shower screen is locked firmly into the gasket.</p> 	<p>11. Now you can easily lock the portafilter into place.</p> 	<p>12. The group is ready for use.</p> 

The machine can be used again, as described in chapter 6 of the user manual.

The steam nozzle is blocked

Clean the holes of the steam nozzle carefully with a needle or a paper clip. For this purpose, the steam nozzle may be unscrewed as well.

Important!

Do not lose the small gasket situated between the steam nozzle and the thread! (Item no. P6002.1) Afterward, replace the steam nozzle. If you have any questions, please contact your specialized dealer.

TRANSPORT AND WAREHOUSING

Packing

The CLASSIKAPID is delivered in a special carton and protected by a plastic cover and foam.

Caution!

Keep packing out of reach of children!

Important!

Keep packing and packing material for possible transport! Do not throw it away!

Transport

- Transport the machine only upright, if possible on a pallet.
- Do not tilt or turn the machine over.
- Do not stack more than three units on top of each other.
- Do not place other heavy items on the packing.

Warehousing

- Keep the machine packed in a dry place.
- Do not stack more than three units on top of each other.
- Do not place other heavy items on the packing.

DISPOSAL

WEEE Reg.-No: DE69510123

This product complies with EU Directive 2012/19/EU and is registered according to WEEE (Waste Electrical and Electronic Equipment).

CE CONFORMITY

The product complies with the following EU Directives:

- Low Voltage Directive: 2014/35/EU
- Directive for electromagnetic compatibility (EMC): 2014/30/EU
- Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment (ROHS): 2011/65/EU
- Pressure Equipment Directive: (PED): 2014/68/EU
- Directive 2012/19/EU regarding waste electrical and electronic equipment
- EEE Reg.-No: DE69510123)

Furthermore, the following regulations were followed:

- Regulation on the Registration, Evaluation, Authorization, and Restriction of Chemicals (REACH): 1907/2006/EU.
- Regulation (EC) No 1935/2004 regarding materials and objects intended to come into contact with food
- Regulation (EU) No 10/2011 on plastic materials and objects intended for the purpose of coming in contact with food
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

For compliance, the following harmonized standards have been applied:

- EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017 + A1:2019 + A2:2019 + A14:2019
- EN 60335-2-15:2016 + A11:2018
- EN 55014-1:2017
- EN 55014-2:2015

Note: In the event of any changes being made to the devices mentioned above without our express permission, this declaration of conformity will become invalid.

TROUBLESHOOTING

Problem	Possible Cause	Troubleshooting
Little or no crema on top of the coffee	The grind is not fine enough	Use a finer grind. Tamp the ground coffee more firmly. Reduce the brewing pressure.
	The coffee is too old.	Use fresh coffee
	There is too much chlorine in the water.	Use a chlorine filter.
	The amount of ground coffee is not enough.	Use the right coffee amount: Approx. 7 g – 9 g (1/4 ounce) of coffee for each cup.
	The shower screen is dirty.	Clean the brewing group.
Sparse coffee dispensing, only drop by drop	The grind is too fine.	Increase the grinding degree. Tamp the ground coffee only slightly. Increase the brewing pressure.
	There is too much ground coffee.	Use approx. 7 g – 9 g (1/4 ounce) of coffee for every cup.
Weak “body”	The grind is not fine enough.	Reduce the grind.
	The coffee is old.	Use fresh coffee.
	The amount of ground coffee is not enough.	Use approx. 7 g – 9 g of coffee for each cup.
	The shower screen is dirty.	Clean the shower screen.
Foam instead of crema	The coffee beans are improper.	Use another coffee bean.
	The setting of the coffee grinder is not suited for the coffee beans in use.	Adjust the coffee grinder (When changing the coffee beans, changing the grind may also be necessary.)

	The green control lamp is switched off: there is not enough water in the water tank.	Refill water.
The machine is switched on, but the machine does not start to work.	Water was refilled; the orange control lamp is switched off.	Switch on/off the machine. Make sure that the floater in the water tank is in the correct position. (The side of the floater with the magnet point should face towards the inside of the machine. The floater itself should be inserted with the magnet point on the upper part of the floater side.)
The machine is switched on, but the machine does not start to work.	The water tank is not fixed properly.	Fix the water tank properly.
Portafilter/ brewing group is dripping	Portafilter is not fixed properly.	Fix the portafilter properly.
	Group gasket is broken.	Change the group gasket and shower screen.

Problem	Possible Cause	Troubleshooting
Portafilter/ brew group is dripping. “CLn” is shown on the display.	The cleaning mode is programmed	Clean the brew group. After having operated the brew lever 10 times, the “CLn” will disappear.
There is a dot on the display.	The display is switched off.	Press + to turn it on.

If the machine will not be used for a long period of time, it is recommended to .. clean the brew group (see instructions on page 26). Afterward, please do not clamp the portafilter back into the group.

How to froth

- If possible, use cold and fresh milk. Even homogenized milk is suitable- if you prefer.
- Use a frothing container (made of metal) with a minimum volume of 0.5 liters. The size of the container should not be too wide. A narrow and high container is perfect.
- Open the steam valve for approx. 5 seconds to release the condensation water and to create the dry steam.
- Fill 1/3 of the jug with milk and place it under the steam nozzle. The nozzle should be immersed in the middle of the frothing container, just below the surface.

- Slowly open the steam handle. Steam pervades the milk.
- Keep the frothing container still.
- After a few seconds, you will notice a slight suction in the frothing container. Proper frothing begins. Move the frothing container downwards while the milk level increases. The steam nozzle must be kept just under the surface of the frothed milk.
- Attention: When the desired amount of milk froth is, immerse the entire steam nozzle into the frothing container for a short time and close the steam handle.
- Attention: Milk proteins “froth” with a temperature up to 77°C. Once this temperature is exceeded, the milk does not froth any further.
- Advice: When milk frothing is finished, slightly shake the frothing container in order to make the milk bubbles ascend to the surface and to get a compact milk froth.
- After frothing the milk, release steam into the drip tray to avoid blockage of the steam nozzle.

Cappuccino preparation step by step

- Prepare a portion of espresso using a cappuccino cup.
- Froth milk in a separate container.
- Fill the cup with the espresso and the frothed milk. Do not just pour the milk, but “shake” it into the cup. If necessary, use a spoon to scoop the milk into the cup.

RECOMMENDED ACCESSORIES

- Blind filter for brew group cleaning (included in delivery)
- Detergent item number: PAV9001034 for brew group cleaning with the blind filter
- Descaling powder item number: PAV9001040 for prophylactic descaling

For a perfect coffee result, a good espresso coffee machine and coffee grinder are as important as a good coffee bean. Our professional espresso coffee machines and grinders are the perfect combinations to achieve this result. The knock-out perfectly complements your espresso coffee machine and your grinder.



C-Manuale 54 grinder



Knockbox (round)



Knockbox Slim (drawer)



Tamper, flat or convex



Tamping station




Milk pitcher

ECM Espresso Coffee Machines Manufacture GmbH Industriestraße 57-61, 6245 Bammental Germany Phone +49 (0)6223 9255-0

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Documents / Resources

 <p>Bedienungshilfe / User Manual Classika PID ECM</p>	<p>ECM 81084 ClassikaPID Coffee Machine [pdf] User Manual 81084, ClassikaPID Coffee Machine</p>
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References

- ECM [Espresso Coffee Machines Manufacture GmbH - ECM Manufacture GmbH](#)