



## ECM PURISTIC Espresso Machine PID User Manual

[Home](#) » [ECM](#) » ECM PURISTIC Espresso Machine PID User Manual 

### ECM PURISTIC Espresso Machine PID User Manual



Dear coffee enthusiasts,

With the **Puristika** you have purchased an espresso coffee machine of the highest quality.

We thank you for your choice and wish you a lot of pleasure preparing perfect espresso with your espresso coffee machine.

Please read the instruction manual carefully before using your new machine.

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

Please keep the instruction manual within reach for future reference.

## **Contents**

**1 PRODUCT DELIVERY**

**2 GENERAL ADVICE**

**3 MACHINE DESCRIPTION**

**4 MACHINE INSTALLATION**

**5 FIRST USE**

**6 USE OF THE MACHINE**

**7 CLEANING AND MAINTENANCE**

**8 TRANSPORT AND**

**WAREHOUSING**

**9 DISPOSAL**

**10 TROUBLESHOOTING**

**11 RECOMMENDED ACCESSORIES**

**12 Documents / Resources**

**12.1 References**

**13 Related Posts**



## **PRODUCT DELIVERY**

1 portafilter 2 spouts  
1 filter 1 cup  
1 filter 2 cups  
1 blind filter  
1 tamper  
1 glass water tank with lid

2 connecting hoses  
1 silicone hose  
1 connecting cable  
1 cleaning brush  
1 user manual

## **GENERAL ADVICE**

### **General safety notes**

 	<ul style="list-style-type: none"> <li>• Make sure that the local main supply voltage corresponds to the information given on the type plate under the espresso machine.</li> <li>• The installation of the machine should be carried out by authorised specialists according to the instructions in chapter 4.</li> <li>• Plug the machine into a grounded socket only and do not leave it unattended.</li> <li>• Make sure the machine is disconnected from the power supply during service and when replacing parts.</li> <li>• <b>Only use the connection cable supplied.</b></li> <li>• Do not roll or bend the power cord.</li> <li>• <b>If the supply cord is damaged, it must be replaced by a service agent or by a similarly qualified person, in order to avoid hazard.</b></li> <li>• Do not use an extension cord/ do not use a multiple socket.</li> <li>• <b>Place the machine on an even and stable surface. Only use the machine on a water-resistant surface.</b></li> <li>• Never place the machine on hot surfaces.</li> <li>• Never immerse the machine in water; do not operate the machine with wet hands.</li> <li>• <b>Make sure that no liquid gets on the power plug of the machine or on the socket.</b></li> <li>• The machine should only be used by experienced adult persons.</li> <li>• Persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge do not intend the machine for use, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.</li> <li>• Children should be supervised to ensure that they do not play with the appliance.</li> <li>• Do not expose the machine to inclement weather (frost, snow, rain) and do not use it outdoors.</li> <li>• Keep the packing out of reach of children.</li> <li>• Only use original spare parts.</li> <li>• Do not operate the machine with carbonated water, but with soft, potable water.</li> <li>• <b>Do not operate the machine without water.</b></li> <li>• Please note that the surface of the machine, in particular, the brew group become hot during operation and there is a risk of injury.</li> </ul>
---	---


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

Our machines comply with the relevant safety regulations.

Any repairs or change of single components must be carried out by an authorised specialty dealer.

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


Ask for authorised service points worldwide. See page 1 for your specialised dealer's contact details.

	<p><b>Important</b></p> <p>When necessary, make use of a water softener to reach an adequate hardness degree. Filter the water if necessary before using it. If these measures are insufficient, a prophylactic descaling of the machine may be necessary. Contact your specialised dealer <b>before</b> undertaking this measure.</p>
---	--

	An already calcified machine may only be descaled by your specialised dealer because a partial disassembly of the boiler and the tubing may be necessary to prevent the system from being blocked by lime residues. <b>A late descaling can cause substantial damage to the machine.</b>
--	--

### **Proper use**

The Puristika has to be used for the preparation of coffee only. The machine is not intended for commercial use. Use of the machine other than for the above-mentioned purpose will void 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· farm houses· by clients in hotels, motels and other residential type environments· bed and breakfast type environments
---	--

## **MACHINE DESCRIPTION**

### **Machine parts**

#### **Puristika**



#### **Backside:**



1. Connecting hoses


2. Pump pressure gauge
3. Glass water tank with lid
4. Silicone hose and filter
5. Brew group
6. PID-Display
7. Handle expansion valve
8. Brew group lever
9. Portafilter
10. Drip tray

**Backside:**

11. on/off switch
12. Ports for connection hoses

Storage for blind filter or the second filter (under the drip tray)



	<p><b>Caution!</b>  <b>Danger of injury:</b> The following parts are hot or may become hot:</p> <ul style="list-style-type: none"> <li>• brew group</li> <li>• portafilter</li> <li>• body (upper part and side frames)</li> <li>• Handle expansion valve</li> </ul>
---	--

**Technical data**

**Voltages:**

**EU:** 230 V  
**UK:** 230 V  
**NZ:** 230 V  
**AU:** 230 V  
**US:** 120 V  
**JP:** 100 V

**Frequency:**

**EU:** 50 Hz  
**UK:** 50 Hz  
**NZ:** 50 Hz  
**AU:** 50 Hz  
**US:** 60 Hz  
**JP:** 50/60 Hz

**Power:** 1.000 W

**Water tank:** approx. 2 litres

**Measurements:** w x d x h / 195 mm x 348 mm x 315 mm


**with portafilter:** w x d x h / 195 mm x 358,5 mm x 395 mm

**Machine tare weight:** 13.4 kg



**Weight glass water tank:** 0.5 kg

## **MACHINE INSTALLATION**

### **Preparation for installation**

	<ul style="list-style-type: none"><li>• <b>Make sure the machine is placed on a water-resistant surface</b> in case of water spillage or leakage.</li><li>• Place the machine on an even and stable surface. You can regulate the height by adjusting the feet of the machine.</li><li>• Never place the machine on hot surfaces.</li></ul>
---	---

### **Electrical connection**

 	<ul style="list-style-type: none"><li>• <b>Make sure the local main supply voltage corresponds to the information given on the type plate under the espresso machine.</b></li><li>• <b>Only use the connection cable supplied.</b></li><li>• <b>Plug the machine into a grounded socket only</b></li><li>• <b>Do not leave it unattended.</b></li><li>• Make sure that you use the correct power plug for your country.</li><li>• Do not roll or bend the power cord.</li><li>• Do not use an extension cord/ do not use a multiple socket.</li></ul>
--	---

## **FIRST USE**

**Read the instruction manual carefully before operating the machine.**

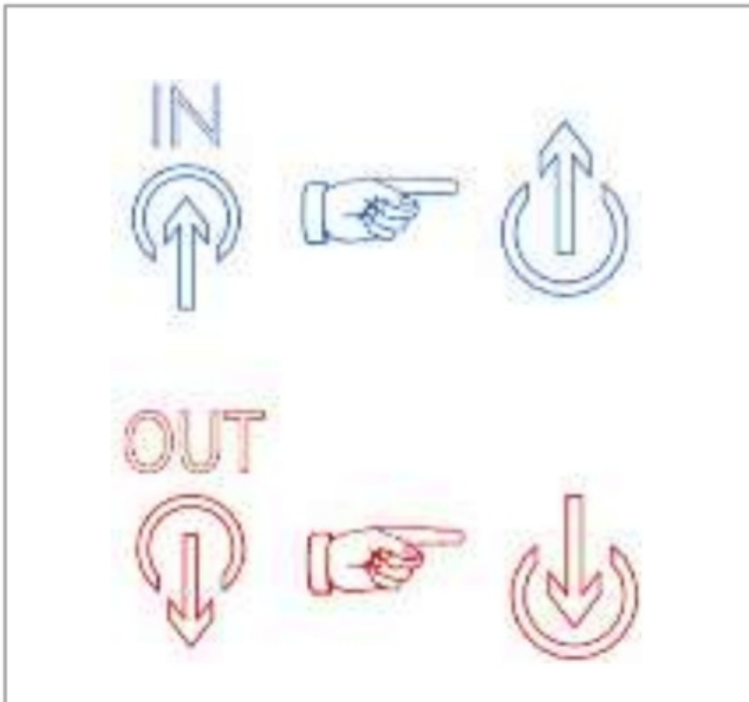


Prior to starting the machine, check if:

- the machine is switched off
- (Power switch on the back of the machine is set to to “0”.)
- the power cord is disconnected.
- the drip tray is inserted accurately.

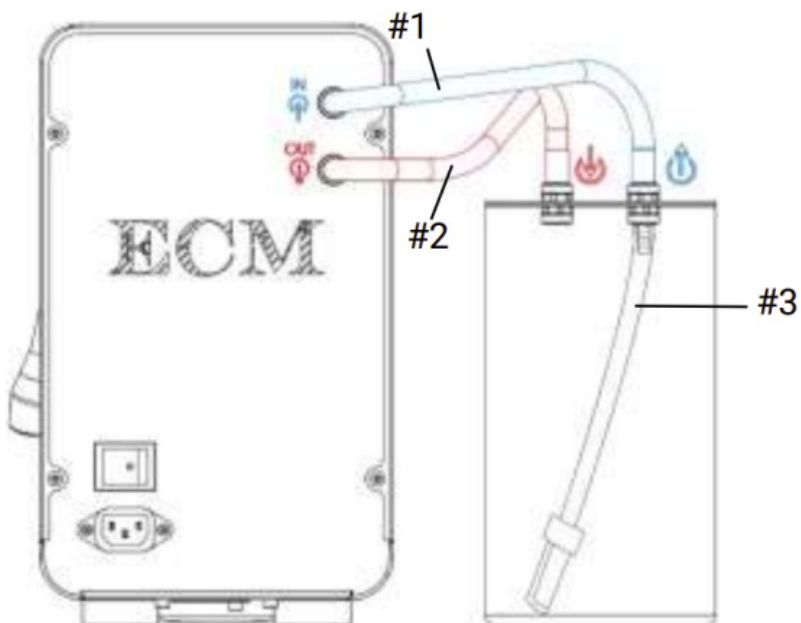
**Now you can begin to operate your machine:**


1. Attach connecting hoses to the top back of the machine.
2. **Put** the other end of the connecting hoses through the corresponding holes of the water tank lid.
3. Attach the silicone hose on the inside of the water tank lid.




**#1 and #2:** Connecting hoses

**#3:** Silicone hose



	<p><b>Important!</b></p> <p>Make sure to attach the silicone hoses according to the marking on the lid of the water tank and the back of the machine! If the connecting hoses are attached incorrectly, the machine will not draw raw water.</p>
---	--



4. **Fill the water tank with fresh water, preferably deficient in lime.**
5. **Place the lid with the silicone hoses on the water tank.**
6. **Insert the plug properly into the socket and turn the on/off switch** on the back of the machine to the right when viewed from the front. Now the machine is switched on.

	<p><b>Important!</b></p> <p>For the initial set-up the boiler has to be filled by moving the brewing lever upwards.</p>
---	---

### **Fill Mode**

When using the machine for the first time, it will be in fill mode, with “FIL” displayed on the PID. Place a small container (e.g. a milk pitcher) under the brew group. Move the brew lever up and the pump will start to fill the boiler. Rinse the machine for at least 30 seconds until water comes out of the brew group. When you move the brew lever down, the indication “FIL” in the display should have disappeared.

7. The machine will now heat up. The PID display shows the boiler temperature or UP. The pump pressure gauge may deflect during the heating phase. Please note that this deflection is not relevant to the process and can be disregarded. **If UP appears in the display during heating, continue reading under chapter “6.1”.**

	<p><b>Before preparing the first coffee, please clean the machine by extracting about 2-3 water tank fillings from the brew group and the hot water wand. See also chapter 6.4 Dispensing of hot water.</b></p>
	<p><b>Important!</b></p> <p>The PID-control assists the machine in keeping a constant boiler temperature. This means that the machine constantly regulates the temperature and the small dot in the PID display flashes for one heating interval at a time. The boiler temperature is indicated on the PID- display.</p> <p><b>Make sure that there is always enough water in the glass water tank during operation.</b></p> <p>If there is no water in the tank, the machine draws air and a loud pumping noise can be heard. If the pump does not draw water after filling, switch off the machine and let it cool down before switching it on again.</p>

## **USE OF THE MACHINE**



### **Preparation of the machine**

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

1. Make sure that there is sufficient water in the glass water tank. Refill water if necessary.
2. Turn on the machine (the switch is on the back of the machine and lights up orange when switched on).  
If the boiler temperature is below 40°C when the machine is switched on, the display will show “UP” and the machine will start in Fast Heat Up mode.



3. 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.
4. The Puristika is heated up as soon as the desired preset temperature appears on the PID display or the display shows FLU. While 'FLU' is shown on the display, the user should perform a flush until 'rdY/Go' is shown on the display. To do this, keep the portafilter clamped and place a tall cup under the portafilter spout.
5. When the message 'rdY/Go' appears, the machine is ready to brew the first cup of coffee.
6. If the user does not perform a flush within the one-minute period (step 4), the display will show the message 'FLU' alternating with the current temperature. In this case, the flush should be started and stopped based on visual characteristics.
7. If the user does not perform a flush, the boiler temperature will cool down to the desired brewing temperature after a short time.

	<p>It is recommended to leave the portafilter in the brew group, keeping it warm for optimum coffee extraction temperature.</p>
	<p>As soon as you start a withdrawal while the machine is heating up ('UP' is shown in the display), the Fast Heat Up is interrupted; in this case, the brewing group needs a little longer to reach the desired temperature. If you do not want to use the Fast Heat Up, you can set the function to 'off' under the FH entry by calling up the menu (hold down both buttons on the display).</p>

### **Manual adjustment of the brewing pressure**

You can individually adjust and change the brewing pressure by turning the expansion valve. The brewing pressure is factory set to 9 – 10 bar.


**To adjust the brewing pressure, proceed as follows:**

1. Place the portafilter with the blind filter (filter without holes) into the brew group.
2. Operate the brew lever and read the brewing pressure on the pump pressure gauge.
3. Set the brewing pressure to the desired value during brewing by turning the expansion valve.

### **Brewing pressure:**




You can reduce the brewing pressure by turning the screw anti-clockwise and increase it by turning it clockwise.

	<ul style="list-style-type: none"> <li>• Only adjust the brewing pressure with the blind filter.</li> <li>• <b>Caution, the handle can be hot with time!</b></li> <li>• Frequent adjustment of the brewing pressure has a negative effect on the coffee <b>and leads to faster wear of the O-ring</b>, the expansion valve.</li> </ul>
---	--

4. You can see the set brewing pressure on the pump gauge.
5. Move the brew lever back into the lower position to stop brewing. Unclamp the portafilter and replace the blind

filter with the regular coffee filter.

6. Now the machine is ready for operation again.


	In order to avoid premature wear on the valve, the expansion valve should only be readjusted occasionally and should not be overtightened. Since the expansion valve is not a wear-tricomponent, strong tightening and frequent adjustments can be damaging for the internal rubber plug and spring.
	<p>Changing the brewing pressure is recommended in the following cases:</p> <ul style="list-style-type: none"><li>• The brewing pressure has changed slightly and needs to be adjusted</li><li>• A lighter/darker coffee roast requires an adjustment of the brewing pressure</li><li>• The coffee grinder in use cannot grind any finer and the pressure is not ideal</li></ul>

### **PID-Temperature Control**

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



Temperature (here 93°C)

	<p><b>The dot indicates the heating interval:–</b></p> <ul style="list-style-type: none"><li>• Permanent dot = the machine is heating</li><li>• Flashing dot = the temperature regulates the set temperature.</li></ul>
---	---

### **PID-menu**

PID menu sequence	Selection	Mode	Action	Change of setting
<pre> graph TD     A["93 Temperature value"] -- "+, -, +/-" --&gt; B["t1 Temperature setting"]     B -- "-" --&gt; C["ECo ECO mode"]     C -- "-" --&gt; D["CLn Group cleaning mode"]     D -- "-" --&gt; E[" "]           </pre>				<p>Temperature value is increased Temperature value is reduced Programming in steps of 30. Adjustable time between 0 and 600 min. Programming in steps of 10 between 0 and 200.</p>
<pre> graph TD     A["o Temperature mode"] -- "-" --&gt; B["FH Fast Heat Up mode"]           </pre>				<p>Selection between C for Celsius and F for Fahrenheit Activate (on) or deactivate (oFF) the Fast Heat Up</p>

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 use, the temperature is indicated on the display. The coffee temperature control is preprogrammed to 93°C.

1. Switch the machine on in order to activate the boiler. The temperature of the boiler is of no importance for 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.
6. Please wait a short while after having set the nominal temperature value; 't1' will be displayed. The set temperature is accepted and you exit the menu.

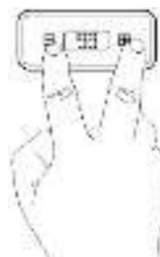


### **Programming the ECO-Mode**

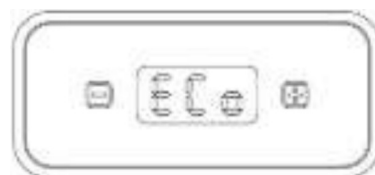
The ECO-Mode gives you the option to set a timer that will automatically switch off your machine. After the last brewing process, the machine will start the timer. The timer will be running in the background and is not visible. When the timer ends the machine will automatically turn off. To reactivate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

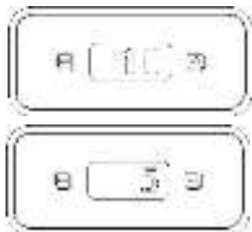
5. After a short period the setting will be adapted and saved.

### Programming the group cleaning mode “CLn”

With the Puristika 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, meaning no reminder is programmed yet.

**Please take the following steps to program the cleaning reminder:**




<p>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 of 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, you will be prompted with a “CLn” on the display to clean the brew group after 90 brew cycles. Clean the brew group (see 7.2 “Brew group cleaning”).</p>	
	<p>We recommend cleaning the brew group after about 90 to 140 brew cycles. Only a brew over 15 seconds counted as a brew cycle.</p>

<p>If you operate the brew lever after “CLn” appears on the display, <b>a counter on the display counts from 10 to 1 per brew lever operation</b>. The temperature value is displayed and the programmed reminder value is active again</p>	
---	---

### Programming the Temperature Mode “o”


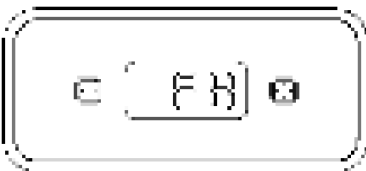

You can also set whether the boiler temperature values of “t1” should be displayed in °C or °F.

**To adjust this setting, proceed as follows:**

<p>1. Press + and – at the same time and “t1” will appear on the display.</p>	
<p>2. Press the button – twice. After “t1”, and “St”, “o” appears on the display. Press + to enter the menu.</p>	
<p>3. Now you can choose between C for Celsius and F for Fahrenheit by pressing –. This will set.</p>	
<p>4. Wait a short time and you will exit the menu automatically.</p>	

### Programming the Fast Heat Up Mode

Your machine is equipped with a fast heat-up function (Fast Heat UP), which ensures that the desired brewing temperature is reached within a few minutes. This function can be deactivated in the menu.

6. Press + and – at the same time and “t1” will appear on the display.	
7. Use the “–” key to navigate through the menu. As soon as “FH” appears on the display, confirm with the “+” button.	
8. Now you can choose between “on” for activation and “oFF” for deactivation by pressing the “+” button.	
Wait a short time and you will automatically exit the menu.	

### **Preparing coffee**

Use the portafilter with the corresponding filter (1 cup) for the preparation of one 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 grounded coffee with the respective grind for espresso into the filter (The marking inside the filter basket can help you find the correct amount of coffee.).


Only freshly grounded coffee allows an optimal coffee result. Therefore, use a professional coffee grinder. In our product range you will find several professional and compact coffee grinders.


Compress the ground coffee with a tamper. A tamping pressure of approx. 20 kg is recommended. Thus, the ground coffee is evenly compacted. 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 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 has been reached. The remaining pressure/water will be discharged into the drip tray through the lower part of the infusion cylinder.

	<b>Important</b> Only with the correct / fine grinding degree and the correct pressing with the tamper the pump pressure gauge rise.
---	---

	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. <b>This may cause injuries.</b>
---	--

### **CLEANING AND MAINTENANCE**

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

	<b>Caution!</b> 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.
---	---

## **General cleaning**

### **Daily cleaning:**

Portafilter, filters, glass 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. **Do not put them into the dish washer.**

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 body when the machine is switched off and cold.

Depending on usage, please refresh the boiler water every 1 – 2 weeks. Please extract approx. 0.8 l of hot water from the brew group.



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**


An ECM brew group cleaner is available at your specialised dealer. With this detergent, you can clean and degrease the group very easily. For cleaning the brew group, please use the blind filter included upon delivery. When using our group cleaning tablets, we suggest cleaning after approx. 90 – 140 cups.

### **Follow the instructions as noted below:**

1. Heat up the machine until the optimum operating temperature has been reached.
2. Place the blind filter into the portafilter.
3. Put approx. 3 – 5g of the group cleaning powder into the blind filter.
4. Clamp the portafilter into the brew group.
5. Operate the group lever. The blind filter will be filled with water.
6. Let the detergent react, moving the group lever into the middle position, approx. 45°. (Do not move it into the lower position.)
7. Move the lever into the lower position after approx. 20 seconds. This way, the grease and oil can be discharged by the infusion cylinder.
8. Repeat steps 5-7 up to 10 times, until only clear water is discharged by the infusion cylinder.
9. Rinse the portafilter and the blind filter with fresh water. Then replace it.
10. Operate the group lever for approx. one minute. Then move it back into the lower position.
11. Remove the portafilter and repeat point 10. After this, the brew group is ready for use.
12. Place the filter for 1 or 2 cups into the portafilter.

	<p><b>Caution!</b> Beware of hot sprayings while cleaning the group.</p>
	<p>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 6.3.3</p>
	<p>If the brew group is cleaned too often with cleaner, it may start squeaking. Moreover, it may be that you will decrease all the moving parts and they will wear out quickly. Please make sure the brew group is cleaned from time to time without cleaner</p>

## **Maintenance**

	<p><b>Caution!</b> Make sure that the machine is disconnected from the mains during maintenance and when replacing individual parts.</p>
---	--

(If you have any questions, please contact your specialised dealer.)

**Replacing the group gasket and the shower screen** (Group gasket item no. C449900229 and shower screen item no. C519900103 must be changed at the same time)

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:**

1. Brew group in the beginning.



2. Use a flat screwdriver to pry out the shower screen and the group gasket.





3. The shower screen and the gasket are now nearly removed.



4. Remove the shower screen and the gasket completely.



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).



6. Clean the brew group with a brush.  
Lock the shower screen firmly into the gasket.



7. Insert the shower screen into the brew group.



8. Take the portafilter without filter.



9. Clamp the portafilter into the brew group.



10. Then, move the portafilter until the shower screen is locked firmly into the gasket.



11. Now you can easily lock the portafilter into place.



12. The group is ready for use.



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

## **TRANSPORT AND WAREHOUSING**

### **Packing**

The PURISTIKA is delivered in a special cartilage and protected by cardboard inserts. The glass water container is in a separate cardboard part due to protection.



#### **Caution!**

Keep packing out of reach of children!

#### **Important!**

Keep packing and packing material for possible transport! Do not throw it away! It is recommended to secure the machine during transport with an additional cardboard box.

### **Transport**



- Transport the machine in an upright position only, 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.
- The original box is not suitable for parcel post.

### **Warehousing**



- Keep the machine packed in a dry place.
- Do not expose the machine to inclement weather (frost, snow, rain)
- 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).

## **TROUBLESHOOTING**

Problem	Possible Cause	Troubleshooting
Little or no crema on top of the espresso	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 (The marking inside the filterbasket can help you find the right amount of coffee)
	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 the right coffee amount (The marking inside the filter basket can help you find the right amount of coffee)

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 the right coffee amount (The marking inside the filterbasket can help you find the right amount of coffee)
	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.
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.
The machine draw no water	The connecting hoses are attached incorrectly.	Connect the connecting hoses as described in chapter 5.1.
“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.
No water from the brew group	Water missing	Refill water
	Unit does not draw water after idling	Switch off the machine and let it cool down. Then switch on again
Machine is behaving unexpectedly.	Machine parameters have been modified.	Switch off the machine. Keep + pressed and switch the machine on again to perform a reset.

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). Afterwards, please do not clamp the portafilter back into the group.

## **RECOMMENDED ACCESSORIES**

- Blind filter for brew group cleaning (included in delivery)
- Detergent for brew group cleaning with the blind filter

**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 combination to achieve this result.**

**The knock-box perfectly complements your espresso coffee machine and your grinder.**



C-Manuale 54 grinder / anthracite



Knockbox M (drawer)



Tamper, flat or convex



Tamper Pad (without accessories)



Tamping station



Milk pitcher

[www.ecm.de](http://www.ecm.de)

ECM® Espresso Coffee Machines Manufacture GmbH Industriestraße 57-61, 69245 Bammental  
Telefon +49 6223-9255-0  
E-Mail [info@ecm.de](mailto:info@ecm.de)



# ECM

## Documents / Resources



[ECM PURISTIC Espresso Machine PID](#) [pdf] User Manual  
PURISTIC Espresso Machine PID, PURISTIC, Espresso Machine PID, Machine PID

## References

- <sup>ECM</sup> [Espresso Coffee Machines Manufacture GmbH - ECM Manufacture GmbH](#)
- <sup>ECM</sup> [Espresso Coffee Machines Manufacture GmbH - ECM Manufacture GmbH](#)
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.