

ECM ESTETIKA

PRESENTATION

[HTTPS://WWW.BONCAFEME.AE/](https://www.boncafeme.ae/)

The ECM Estetika heats both boilers simultaneously for quick espresso brewing and milk steaming. Its newly developed heated brew group ensures outstanding temperature stability in every extraction. The three programmable volumetric buttons allow precise control of water volume for consistently accurate results.

- Dual boiler system with 3CT (triple temperature control)
- Newly developed heated brew group
- Simultaneous heating of both boilers
- Fast Heat-Up mode
- Three programmable volumetric buttons
- Shot timer and Shot observer display
- Programmable on/off times
- Active and passive preinfusion modes
- Rotary pump
- Barista Lights
- Dual manometer
- Matte black, elegant design



System: Dual-boiler with 3C Temp and rotary pump

Hardware:

- 2 displays
- Lever valve technology with double-walled steam wand
- Heated brew group
- Water tank: approx. 2.8 L
- 2 stainless steel boilers:
 - Coffee boiler: approx. 0.5 L
 - Steam/hot water boiler: approx. 2 L
- Dual manometer
- Metal hose for direct water connection

Software:

- PID control
- Precisely adjustable preinfusion time (active and passive)
- ECO mode
- Clean Mode CLn (reminder for next group cleaning)
- Filter reminder FL (reminder to replace filter)
- Two programmable automatic on/off times per day
- Temperature display in °C or °F
- Offset adjustment E11

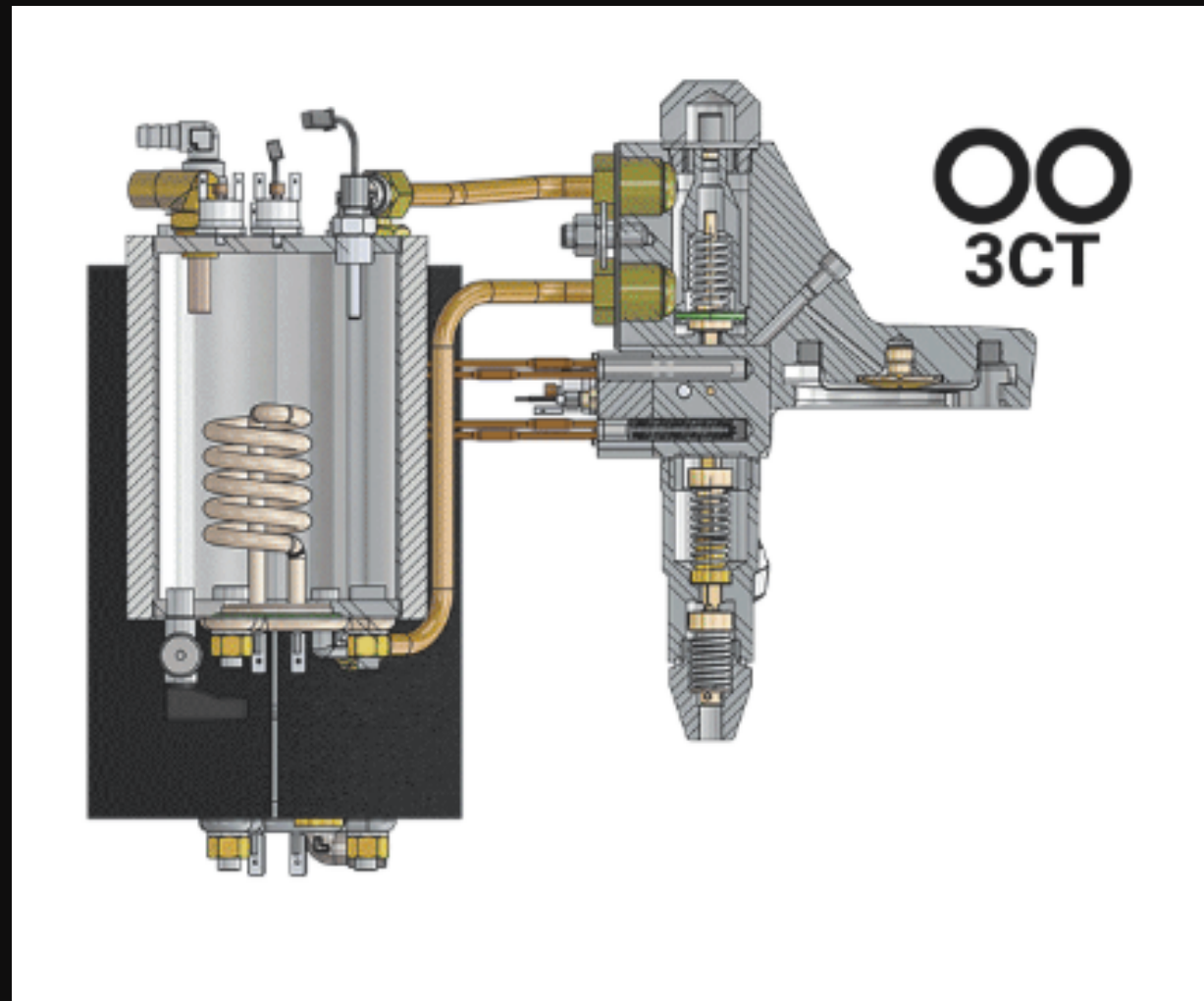
Weight: 29.4 kg

Dimensions: 336 x 487 x 408 mm (without portafilter)

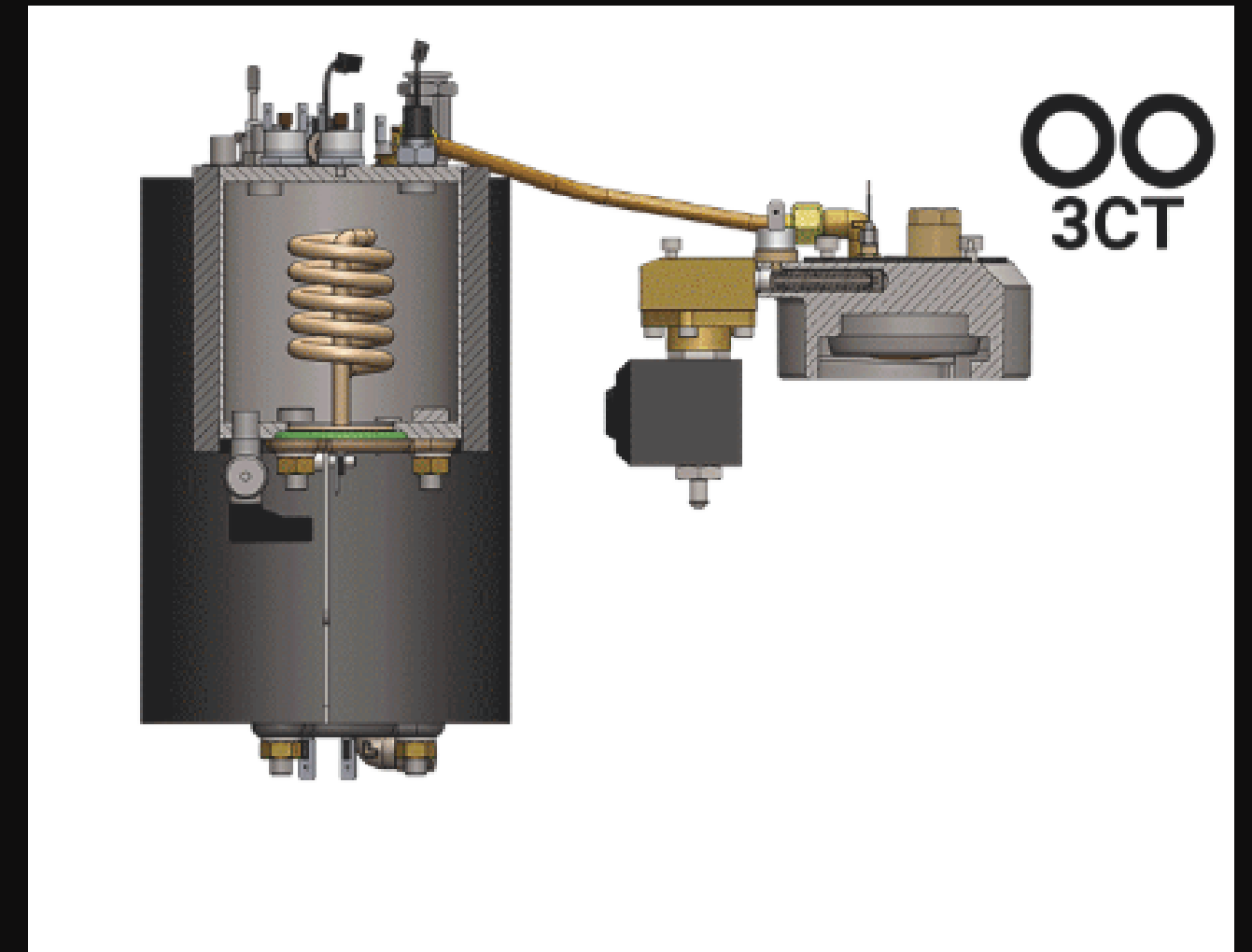
TECHNICAL DATA



3CT



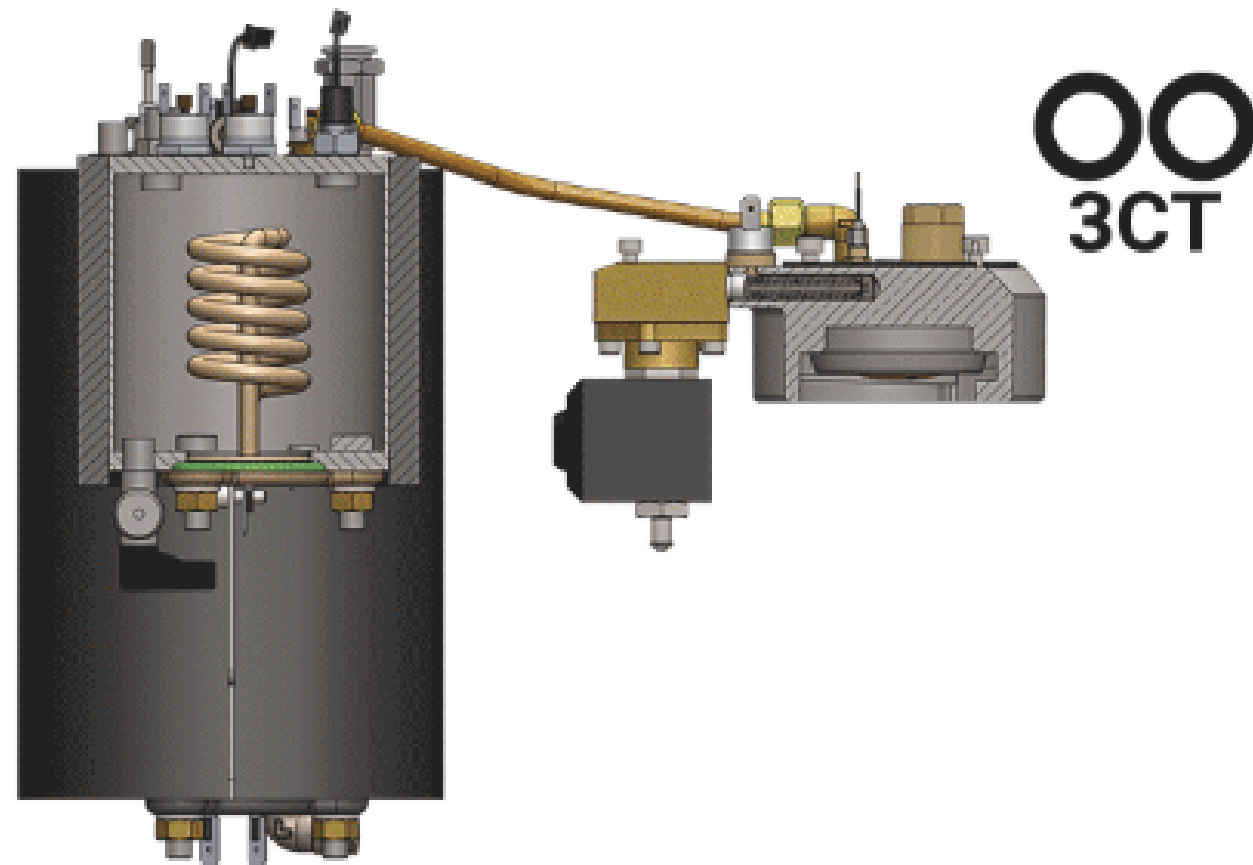
TRIPLE
TEMPERATURE
CONTROL



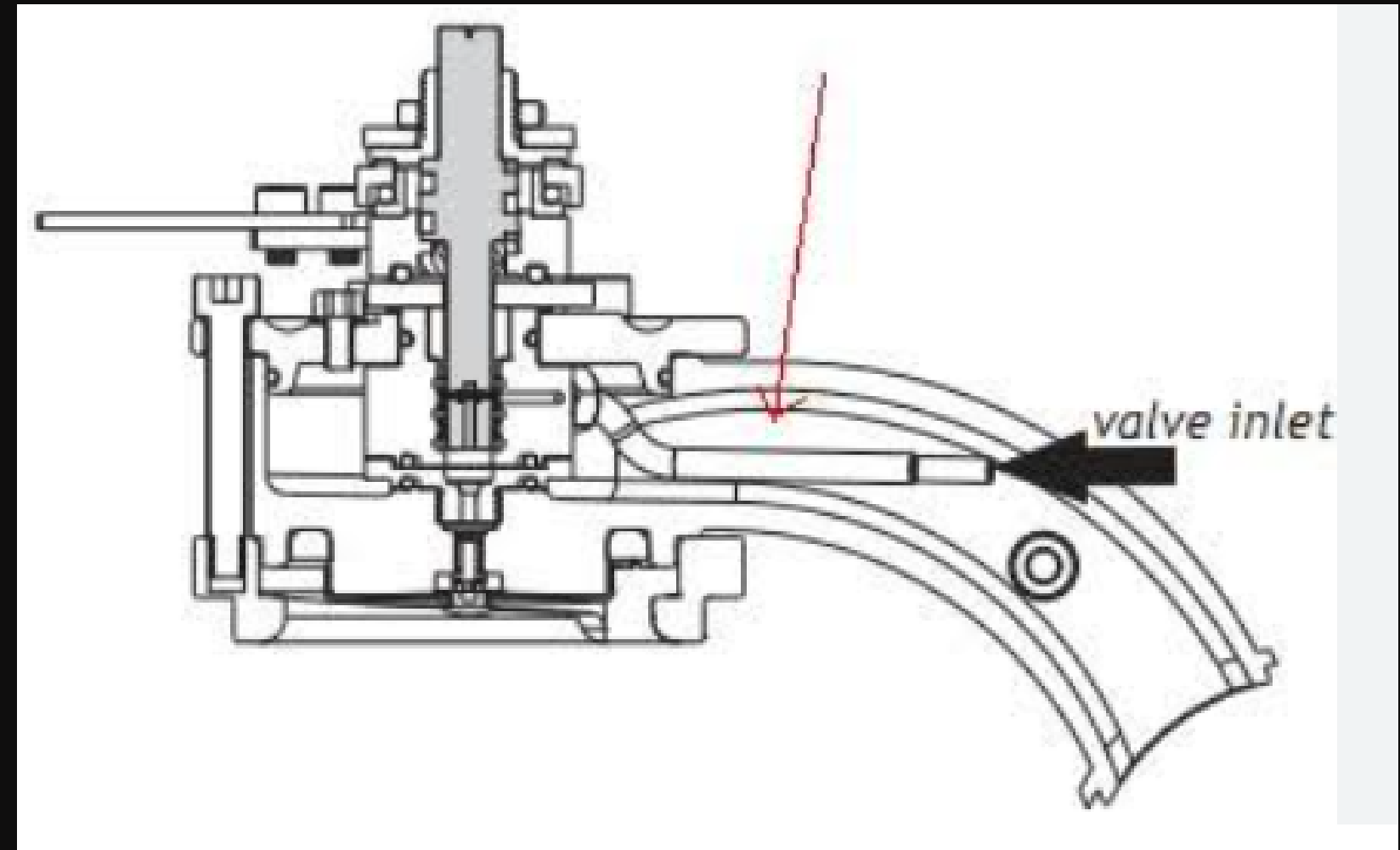
Dual Boiler System 3CT with ECM-61 Core Heat brew group
Dual boilers allow you to set independent brew and steam temperatures, ensuring precise control for every extraction. Additional heating elements in the brew group (Core Heat) deliver faster heat-up times and solid temperature stability. As found in our Synchronika II.

Dual Boiler System 3CT with ECM Active Core group
Our newly developed brew group with integrated heating cartridges (active core group) ensures rapid heat-up performance. The system requires less hot water to be maintained in reserve and therefore operates at lower power consumption without compromising precise temperature control. Thanks to the solenoid valve, water output can be controlled volumetrically. As found in our Estetika.

NEWLY DEVELOPED HEATED BREW GROUP



ESTETIKA
INTEGRATED HEATING
CARTRIDGES (ACTIVE
CORE GROUP)



LA MARZOCCO
SATURATED GROUP
HEAD

NEW FEATURES

PID CONTROL



DUAL MANOMETER



**ACTIVE AND PASSIVE
PREINFUSION MODES**



**THREE PROGRAMMABLE
VOLUMETRIC BUTTONS**



SHOT TIMER



BARISTA LIGHTS



PORTA FILTER



**NAKED
PORTA**



**PORTA
WITH
DOUBLE
SPOUTS**

WHATS IN THE BOX



- 1 MODULAR PORTAFILTER, INCLUDING SINGLE- AND DOUBLE-SHOT SILICONE INSERTS
- 1 PORTAFILTER WITH DOUBLE SPOUT
- 1 SINGLE-SHOT BASKET (7 G)
- 1 DOUBLE-SHOT BASKET (14 G)
- 1 BOTTOMLESS BASKET
- 1 BLIND FILTER BASKET
- 1 TAMPER
- 1 CLEANING BRUSH
- 1 METAL HOSE, 1/8" TO 3/8" BSPP
- 1 USER MANUAL

THANK YOU

