Giotto / Cellini - Premium

Espresso Coffee Machine

User's Manual

Summary

General data

Manufacturer: ECM S.p.A.
Viale delle Industrie 26
20090 Settala (Mi)
Italy

Phone + 39 02 950 754 1
Fax + 39 02 950 754 99
Email ecm@ecm-espresso.it

Model: *Giotto*

Manufactured since: 1997

Distributed by:

Important Safeguards

1. Read all Instructions

2. Do not touch hot surfaces. Use handle or knobs.

3. To protect against electric shock do not immerse cord and plugs in water or other liquid.

4. Close supervision is necessary when any appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

6. Do not operate any appliance with a damaged cord, plugs, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

8. Do not use outdoors.

9. Do not let cord hang over edge of table or counter, or touch hot surfaces.

10. Do not place on or near a hot gas or electric burner or in a heated oven.

11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

12. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

13. Do not use appliance for other than intended use.

14. Save these instructions.

Introduction

Please read this technical handbook carefully since it provides important information on the correct installation, use and maintenance of your ECM coffee machine.

The information contained in this manual is necessary for the safe installation and operation of your ECM coffee machine. It should be retained in a safe place for future reference. Copies are available from your local ECM dealer.

The information contained in this manual relating to installation and operation is not a substitute for safety instructions and technical data affixed to the machine and/or its packaging.

The manual provides information that is current at the time of publication. The information is subject to amendment or alteration without notice.

Your ECM machine should only be operated in accordance with instructions contained in this manual and verbal instructions and training provided by an authorised ECM dealer.

Installation and maintenance should only be carried out by technicians and service providers authorised by ECM.

ECM accepts no liability for injury and damage to person, persons or property caused by incorrect installation, misuse, and user negligence, neglect of the machine or any other circumstances beyond its control.

Instruction for use

This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages.
All other uses are outside of the scope of this machine and, therefore, dangerous and hazardous.

The machine has been designed from safe, accessible, durable components and materials and manufactured to the highest standards for use only in home / domestic environment.

The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures etc.

The machine must be operated by responsible adult persons who know the use of the equipment and should not be used by children, minors or untrained persons.

To protect against electric shock do not immerse machine, cord and plugs in water or other liquid and do never let machine's internal parts get in touch with liquids.

The user should be fully conversant with safety operating procedures contained in the manual and should follow the instructions and advice provided with.

To ensure maximum performance efficiency, it is essential that technical service and maintenance is carried out exclusively by ECM authorised technicians.

It is the responsibility of the user to notify the manufacturer of any defects or damages which may affect the safety of the original installation or future safe operation of the machine.

The user must respect the safety regulations at the point of installation.

The user must check the surrounding area to ensure safe and hygienic use are guaranteed.

The machine component's manufacturers are responsible for the parts supplied by them.
The customer is responsible for the personal use of the equipment.

It is the responsibility of the user ensure that the location of the machine is hygienic, and that its continued safe operation can be guaranteed.

When the machine is not being used for long periods of time, the hydraulic systems should be drained completely and the machine stored in a temperature above freezing (0°C or 32°F).
This will prevent the hydraulic system from freezing which could damage internal pipes and boiler.

All spare parts fitted to the machine must be original ECM components.

Before any cleaning or maintenance the machine should be disconnected from the electric supply.

Never pull the electrical supply cable.

When cleaning the machine never use caustic or abrasive cleaning chemicals.

To avoid electric shocks:

- Do not immerse machine itself, cord and plugs in water or other liquid and do never let machine's internal parts get in touch with liquids.
- Ensure that the machine is installed with a proper earth/ground in accordance to local safety practises, codes and legislation.
- Prevent the power cable from being stretched, or pulled tight.
- Avoid using the machine with wet hands.
- Never operate the machine in bare feet.

Never operate the machine without ensuring the water reservoir contains water.

The machine must be operated with soft, clean drinking water.
If the local water supply has a high mineral content use a water softener. A build up of mineral deposit may restrict the flow of water within the hydraulic systems causing damage to the machine and risking personal injury.

The machine must be switched off whenever it is left unattended.

Description of external components

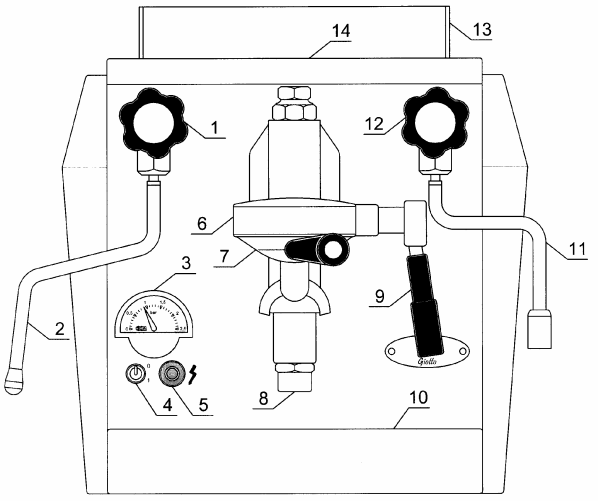


Fig. A

1 **Steam valve handle.** Turn left to open steam; turn right to shut.

2 **Steam wand.** Can become hot and cause burns. Caution!

3 **Boiler pressure gauge** .Boiler pressure should be around 1 Bar.

4 **Machine's on/off switch.** Position "0" = off; position "1" = on.

5 **Control lamp "Machine on"** (when lightening)

6 **Brewing head**. It's very hot and can cause burns! Caution!

7 **Filter holder**. Its metal parts can become hot and cause burns. Caution!

8 **Brewing head's (or group's) progressive infusion piston**. Unloads hot water into drip tray once brewing process is terminated. Caution: its metal parts can become very hot and cause serious burns. Attention to hot water flow coming out beneath after brewing process is terminated!

9 **Lever for brewing process control**. Caution: its metal parts can become very hot and cause burns!

10 **Drip tray and grid**.

11 **Hot water wand**. Can become very hot and cause serious burns. Caution!

12 **Hot water handle**. Turn left to open. Turn right to shut.

13 **Cups frame**.

14 **Cups tray**. Do never pour any liquid on this tray! It will filter inside the equipment and can cause electrical shocks and serious injuries. Danger!

Installation

All ECM machines are designed to ensure maximum possible user safety. It is, however, an important responsibility of the user to observe the following safety codes to further enhance safe installation and operation.

- Always ensure that hazardous packing items such as plastic bags, styrofoam, nails, etc. are properly disposed of to prevent accidental injury to children or other persons.
- If there is evidence of defect or damage to the machine an authorised ECM dealer or technician should be notified immediately so that remedial action can be taken..
- This machine is safe only when it has been correctly connected to an efficient earthing/grounding system. This should conform to local safety standards and legislation in force at the time of installation.
- Installation of any ECM product should only be undertaken by duly authorised, properly trained and qualified personnel
- Dangerous or improper electrical connections are extremely hazardous and should never occur.
- Always check the integrity of the components elements of the machine.
- Never fit defective or damaged spare parts. Always request replacement from ECM.
- Before connecting the machine to electric supply, always check that capacity and power rating at least equals the power requirement of the machine.
- Protect the user by fitting a circuit breaker to electric supply feeding the machine.
- Never attempt to run the machine with water that is harder than 7°F.

This equipment is to be installed to comply with the applicable Federal, state, or local plumbing codes having jurisdiction.

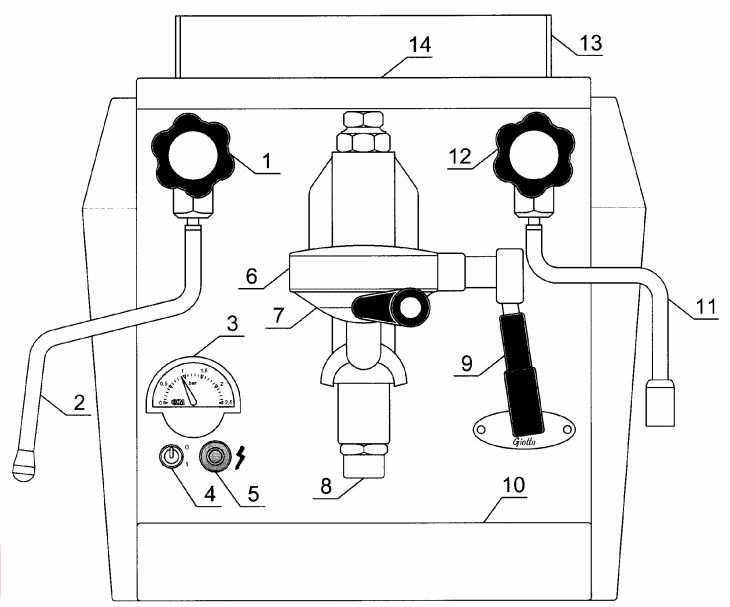
Technical data

Brewing groups:	1	
Hot steam wands:	1	
Hot water wands:	1	
Coffee portion control:	Manual	
Boiler water level control:	Automatic	
Voltage:	Please see machines data plate	
Frequency:	Please see machines data plate	
Wattage:	1300 W	
Dimensions:	Width	330 mm (13 inches)
	Depth	425 mm (16.8 inches)
	Height	350 mm (13.8 inches)
Weight:	23 kg	(app. 29 lbs)

Start up

Parts which can become hot and cause injuries. Caution!

Fig. A



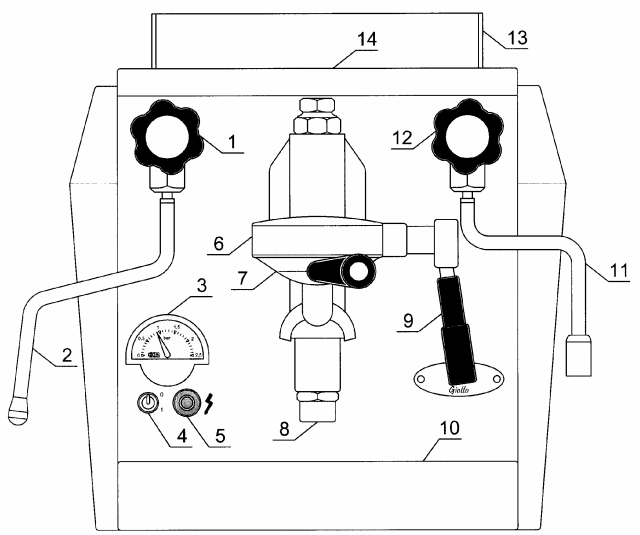
Never touch the following parts. They are or can become hot and could cause burns:

Fig. A	**Pos.**	1	Metal parts of steam handle
		2	Hot steam wand and spout
		6	Coffee brewing group
		7	Not insulated metal parts of filter holder
		8	Infusion piston
		9	Not insulated parts of lever
		11	Hot water wand and spout
		12	Not insulated metal parts of hot water handle

We assume the machine is properly installed

Before starting using the machine, please control the following:

Fig. A

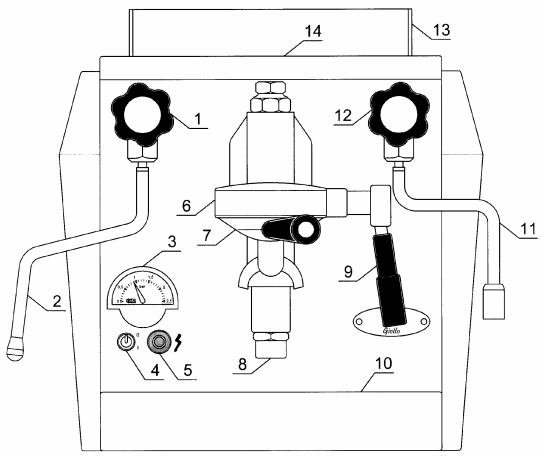


1. Lever (Fig. A-9) is completely down.
2. Steam handle (Fig. A-1) is closed.
3. Hot water handle (Fig. A-12) is closed.
4. On/off switch is on position "0" (=machine switched off)
5. Machine is unplugged.
6. Drip tray (Fig. A-10) and its grid are properly placed into the machine.

Deleted: <sp>

Now please proceed as follows:

Fig. A



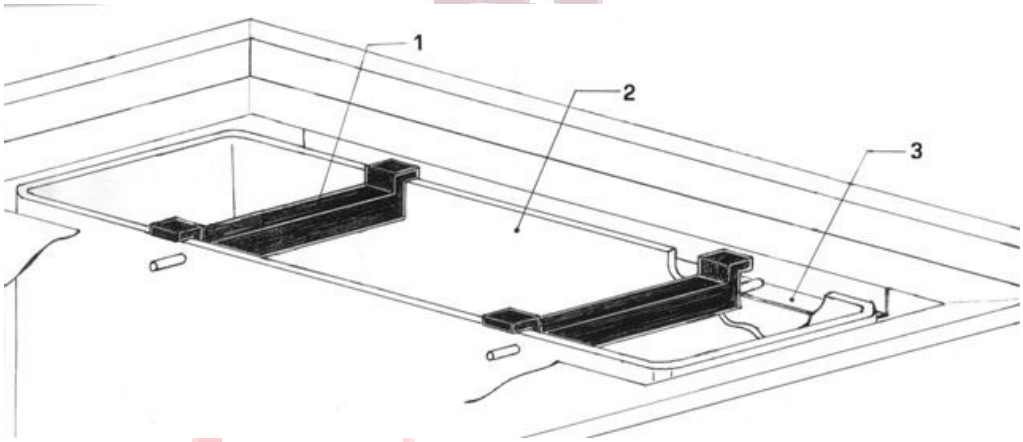


Fig. B

1. Remove the cover from the water reservoir Fig. B-2

2. Remove the water reservoir (Fig. B-2 and clean it carefully with food quality cleaning products. It's very important that the water reservoir is always clean! Please repeat this operation every day and whenever necessary.

3. Fill the water tank with fresh drinking water to just over ¾ full.

4. Place the tank inside the machine taking care not to spill water.

5. Put on the cover on top of the water reservoir.

6. Plug in the machine.

7. Turn the on/off switch (Fig. A-4) to the on position "1" and open the steam handle (Fig. A-1). Boiler water fill starts (you will hear the pump's noise).

8. When the boiler is properly filled with water, the pump will stop (=no more noise). Now close the steam handle (Fig. A-1).

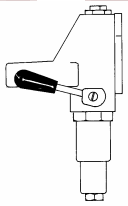
9. The heating up of the boiler water starts.

10. Wait till the boiler pressure gauge (Fig. A-3) reads approximately 1 bar.

11. Now open the steam handle (Fig. A-1) for 5 seconds to let out some steam. This operation is very important as it removes possible vacuum inside the boiler which will reflect in suction of milk inside the boiler itself once starting to steam milk. Close the steam handle (Fig. A-1) again.

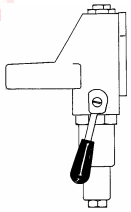
12. Wait until the boiler pressure gauge (Fig. A-3) reaches again 1 Bar.

13. Pull the lever (Fig. A-9) completely up.



14. Allow a cup of water to come out of the coffee brewing group (Fig. A-6).

15. Pull the lever (Fig. A-9) completely down (water will stop flowing).

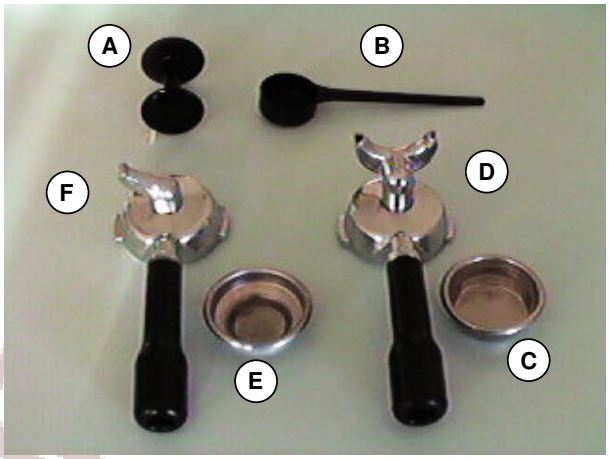


Now the machine is ready for operation.

Brewing espresso

The below shown components are supplied with your machine
(the one cup filter holder comes typically on special order)

1 Tamper (A)
1 Measuring spoon (B)
1 Two cups metal filter basket (C)
1 Two cups filter handle (D)
1 One cup metal filter basket (E)
1 One cup filter handle (F)



Suggestion: We strongly suggest that you train how to tighten the filterholder (with the metal filter basket firmly plugged in) into the brewing head (Fig. A-6).

It seems to be an easy operation. Nevertheless we think it may need some exercise.

1

2

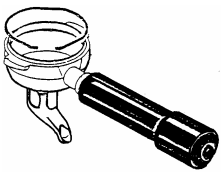
3

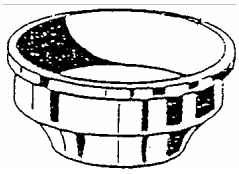
4

Preparing one or two cups of espresso

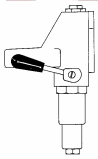
Preparing one cup

1. Use one cup filter handle (with 1 spout)



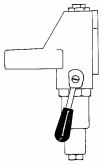


2. Position the metal **one** cup filter basket firmly inside the filter holder
3. Pour **one** measuring spoon (app. 6,5-7 g) of ground espresso coffee into the filter basket
4. Tamp the ground coffee gently using the tamper supplied with the machine
5. Tighten the filter holder firmly into the brewing head (Fig. A-6).
6. Pull the lever (Fig. A-9) **completely** upwards.

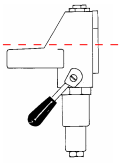


Hot coffee flows into the cups from the filter handle's coffee spouts.

7. When the desired quantity of coffee (i.e. 25 cc/ 1 oz. for a typical espresso) has been dispensed, position the lever (Fig. A-9) **completely** down to stop the coffee dispensing process.



For safety reasons and to avoid personal injury it's extremely important that the lever (Fig. A-9) is positioned completely down and not just to the position where the coffee stops to flow out and the pump's noise can't be heard any more.
Never leave lever (Fig. A-9) in the position as shown here below:

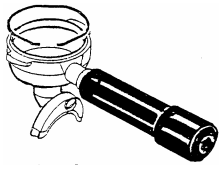


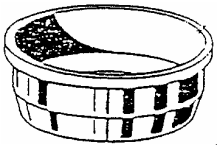
Deleted: <sp>

8. Remove the filter holder (Fig. A-7) from the machine and empty used coffee grounds.

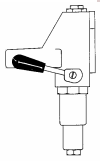
Preparing two cups of espresso coffee

1. Use two cups filter handle (with 2 spouts)



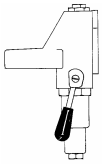


2. Position the metal **two** cups filter basket firmly inside the filter holder
3. Pour 2 measuring spoons (app. 13-14 g) of ground espresso coffee into the filter basket
4. Tamp the ground coffee gently using the tamper supplied with the machine
5. Tighten the filter holder firmly into the brewing head (Fig. A-6).
6. Pull the lever (Fig. A-9) **completely** upwards.

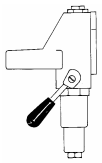


Hot coffee flows into the cups from the filter handle's coffee spouts.

1. When the desired quantity of coffee has been dispensed, position the lever (Fig. A-9) **completely** down to stop the coffee dispensing process.



For safety reasons and to avoid personal injury it's extremely important that the lever (Fig. A-9) is positioned completely down and not just to the position where the coffee stops to flow out and the pump's noise can't be heard any more.
Never leave lever (Fig. A-9) in the position as shown here below:



NO!
DANGER !

8. Remove the filter holder (Fig. A-7) from the machine and empty used coffee grounds.

Dispensing steam to froth or heat up liquids

1. Fill a suitable ideally stainless steel pitcher (used for food only) with an insulated grip with the liquid to be heated up or frothed.

2. Position the steam nozzle of the steam wand (Fig. A-2) inside the liquid in the recipient just below the surface of the liquid. To avoid personal injury always ensure that the end nozzle of the steam pipe (Fig. A-2) is below the surface of the liquid to be steamed.

3. Turn on steam valve (Fig. A-1).

4. Heat up or froth the liquid inside the pitcher.

   Pay attention to hot sprays! They may cause injuries.

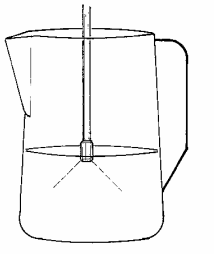
5. When you're done, close the steam valve (Fig. A-1).

Clean the steam wand (Fig. A-2) and the steam wand's end nozzle carefully with a non abrasive damp cloth after each single use without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle.
Caution: Hot surface.

Example: Steaming milk

1. Use a clean, cold pitcher and fill 1/3 with cold, fresh milk.
   If milk has previously been steamed and stored in the refrigerator, we suggest adding some fresh milk in order to achieve optimum foam. Milk should be stored at a temperature around 4-5°C (app. 40°F).

2. Insert steam nozzle (fig. A-2) into the centre milk just below the surface of the milk.

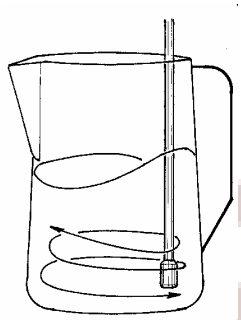


3. Open steam valve (fig. A-1) rapidly.

4. Steam will come out of the nozzle and froth the milk. The milk volume will increase rapidly. Please lower the pitcher progressively to make sure that the steam nozzle is always right below the surface of the milk.

5. When enough foam is achieved, submerge nozzle (going sidewise) and keep it in that position finishing heating milk until the pitcher is too warm to touch.

   Please remember that milk should never be steamed over app. 76°C (168°F). Milk steamed to over this temperature is scalded.



6. Close steam valve (fig. A-1) rapidly, then remove milk pitcher from steam wand.

7. Wipe the steam wand (Fig. A-2) immediately after using with a non abrasive clean damp towel without touching the steam wand (Fig. A-2) directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle. Use a towel that is designated for the steam wand only. Do not cross contaminate kitchen towels by using the same towel for cleaning the steam wand and i.e. kitchen tops.
   Do not let the milk bake onto the steam wand.
   Clogged wands and steam valves can be expensive to repair or to replace.

8. Burp your steam wand (Fig. A-2) immediately after using opening and closing immediately after the steam valve (Fig. A-1). **Caution: Hot steam will come out of steam wand (Fig. A-2).**
   Burping the wand will remove the milk residue from the inside of the nozzle.

9. Finish espresso drinks with correct portions of milk and foam.

10. Clean steam pitcher and store for next drink.

Dispensing of hot water

1. Position the end nozzle of the hot water wand (Fig. A-11) inside a suitable pitcher used for food only.

2. Open the hot water valve (Fig. A-12).

3, Hot water will be dispensed into the pitcher.

4. Close the hot water valve (Fig. A-12) when you're done.

How to disassemble/dismantle the machine

The machine has to be disassembled and dismantled by an authorized technician.

Disassembling of the machine:

Operations to be effected with machine in working conditions at operating temperature.

1. Place a recipient (with insulated grip) under the hot water wand (Fig. A-11).
2. Open the hot water valve (Fig. A-12) and let hot water flow in the recipient.
3. When no more hot water comes out, close the hot water valve (Fig.A-12).
4. Put on/off switch (Fig.A-4) to position "O" (machine off).
5. Unplug the machine from the electrical mains.

Operations to be effected with machine switched off and cooled down to room temperature

1. Empty the fresh water reservoir and clean it carefully before replacing it back into the machine.
2. Make sure that the lever (Fig. A-9) is completely down.
3. Store the machine in a safe, dry place.

Proper Care and Maintenance

Simple, routine care of your espresso machine is your best defence against poor quality shots, as well as preventing breakdowns or, even worse, personal injuries.

After each use:

1. Wipe the steam wand (Fig. A-2) immediately after using with a non abrasive clean damp towel without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle.
   Do not let the milk bake onto the steam wand.
   Clogged wands and steam valves can be expensive to repair or to replace.

2. Burp your steam wand (Fig. A-2) immediately after using opening and closing immediately after the steam valve (Fig. A-1). **Caution: Hot steam will come out of steam wand (Fig. A-2).**
   Burping the wand will remove the milk residue from the inside of the nozzle.

3. Knock used coffee grounds from filter holder and rinse. Re-use or store in brewing head (group) to keep the filterholder warm. (Please remember to take out filterholders when machine is not operating for some hours (i.e. at night).

Throughout the day:

1. Wipe the screens inside your group head with a damp clean towel to remove excess grounds.

Before shutting down the machine (i.e. at night):

Caution: For the following operations the machine has to be switched off, unplugged and completely cooled down

1. Clean showers, group gaskets and group flange with a clean brush (to be used only for this purpose).

2. Wash metal filter baskets and filter handle in warm water adding a special detergent product following the instruction's of the specific product. It has to be food quality and for this specific use with coffee machines.

3. Clean the drip tray (Fig. A-10) and grid with a non abrasive damp cloth.
   Make sure to empty the drip tray (Fig. A-10) before it flows over.

4. Wipe down surface of machine with non-abrasive clean cloth. Do never use aggressive cleaners or scouring powders! This operation has to be done when necessary.

5. Remove the water reservoir (Fig. B-4) and clean it carefully with food quality cleaning products. It's very important that the water reservoir is always clean! Please repeat this operation every day and whenever necessary.

Espresso Glossary & recipes

Recipes and glossary are depending also on personal taste and innovative thinking!

Please use for the following properly ground and portioned espresso coffee. Please use app. 6,5 to 7 grams for each shot. You should consider a brewing time of app. 25" for a proper shot of espresso (or the part of espresso in a latté or other espresso based beverage.

Espresso
25 cc (1 oz) served in a small pre-warmed espresso cup. Brewing time is around 25 seconds.

Cappuccino
125 cc (app. 5 oz.). Consists of 1 part espresso (1 oz.) and 4 parts of frothed milk (100 cc=4 oz).

Café Crème
125 cc (5 oz.) of coffee with "Crema" (=emulsion) on top. Use special Café Crème blend (different from true espresso blend). Brewing time is approximately 15" versus the app. 25" of an espresso.

Caffe Latte
One of the most popular beverages in the "new" espresso countries.
Combine i.e. for a typical Caffe Latte 50 cc (2 oz.) of espresso with 125 cc (5 oz.) of steamed milk. Top with another 25 xx (1 oz.) of frothed milk.

Americano
A shot of espresso and hot water. Considered by some a kind a drip coffee substitute.

Caffe Mocha
1 part of chocolate syrup, 1 part of espresso, 5 parts of topped with a Caffé Latté.

Caffé Macchiato
1 part of espresso poured on top of 4 parts of steamed milk.

Espresso con Panna
1 shot of espresso topped with whipped cream.

Flavoured Latte
A Caffe Latté with 25 cc (1 oz.) of flavoured syrup (i.e. almond, hazelnut etc.)

Trouble Shooting

Problem	Possible causes	Solutions
Machine is switched on, water reservoir is filled but nothing happens (=pump doesn't work when lever fig. A-9 is positioned upwards and boiler doesn't heat up)	The water tank isn't positioned properly.	Position the reservoir properly.
Nothing happens	Machine is not plugged in.	Plug machine in
	Circuit breaker is open	Verify circuit breaker is closed
	On/off switch is turned "off".	Turn switch "on".
No water / coffee from the group or coffee pouring slowly	Coffee grind is to fine and/or coffee is tamped too much	Use a coarser ground coffee and reduce tamping pressure
	Group shower screen is clogged	Clean the screen with a clean damp towel or contact your authorized service rep. for replacement of the screen
	Group restrictor is clogged	Contact your authorized service rep.
	Blind filter (special order feature for some markets) is in the filterholder	Remove the blind filter
No steam from steam wand	Steam nozzle is clogged with dried milk	Unscrew nozzle and clean.
	Boiler pressure is too low	Check pressure at approximately 1 bar. If pressure is low, check on/off switch is "on"
	Boiler is overfilled	Contact your authorized service rep.
	Boiler is empty	Contact your authorized service rep.
	Heating element defective	Contact your authorized service rep.
No water from hot water nozzle	Boiler pressure is too low	Check pressure at approximately 1 bar. If pressure is low, check on/off switch is "on"
	Boiler is overfilled	Contact your authorized service
Water leaking from machine	Several causes. I.e. boiler is overfilling.	Switch machine off and unplug machine. Contact your authorized service

Problem	Possible causes	Solutions
Pump is making loud noise	Pump is running without water	Switch machine off and unplug machine and contact your authorized service rep
Pump is not running	On/off switch is off	Turn switch on
	Pump is faulty	Switch off and unplug machine and contact your authorized service rep
Water from water nozzle is brown and smells bad	Milk in boiler	Switch off and unplug machine and contact your authorized service rep
Steam pressure is low to recover	Low voltage at power supply	Verify proper voltage to machine
	Heating element damaged	Contact your authorized service rep
	Hard water build up in boiler	Contact your authorized service rep.
Steam flow from wand is low	Steam pressure is low	Verify boiler pressure is at approximately 1 bar. If pressure dropped during steaming, allow pressure to recover.
	Steam nozzle partially clogged	Remove and clean steam nozzle
	Milk in steam wand and/or valve	Contact your authorized service rep.
Shots pouring too fast	Coffee grind too coarse	Use finer coffee grind
Shots taste bad	Coffee is not fresh or not freshly ground	Ensure your coffee is fresh and freshly ground
	Group and/or filterholders and/or filter baskets and or group showers/screens need to be cleaned or replaced	Please provide or contact your authorized service rep.
	Coffee grind is incorrect	Use properly ground coffee
	Grindstones are dull	Contact your authorized service rep.
	Boiler pressure is to high or to low	Contact your authorized service rep.
No "Crema" on espresso ("Crema"= emulsion on top of the espresso)	Grind to coarse	Please use properly ground coffee
	Coffee is not fresh	Use fresh and freshly ground coffee
Filterholder won't fit in group	Gasket need to be replaced	Contact author. service rep
	Too much coffee in filter	Use correct portion

(The following declaration is applicable for machines distributed in the European Community only)

Declaration of CE conformity

Manufacturer:

ECM s.p.a.
Viale delle Industrie 26
20090 Settala (Milano)
Italy

This is to confirm that the Giotto series of espresso machines has been manufactured according to the following standards:

DIR. 89/336

- EN 55014-1
- EN 61000-3-2 (1995)
- EN 61000-3-3 (1995)
- EN 55014-2

DIR. 73/23

- EN 60335-1
- EN 60335-2-75

DIR. 89/392

- EN 292/1
- EN 292/2