



## Espresso Coffee Machines

*For Professional Results - ECM Giotto Premium & Best Grinder*



- **Famous** 4.05kg (9lbs) Professional heavy duty brewing group with progressive coffee infusion, allowing the smoothest extraction for optimum aroma, body and "crema". With an **Inbuilt water flow control feature** providing optimal infusion time between water and coffee to give best "crema" results.
- **"Thermosyphon System"** for precise brewing temperatures for optimal flavours, allows the user to prepare espresso and steam for milk simultaneously.
- **New style ECM patent non burn steam wand** produces a continuous supply of powerful dry steam pressure ideal for creating dense, silky textured cafe style milk.
- **Special ECM low noise pump system** delivers 9 bars of commercial bar pressure.
- **All metal and commercial components used** Nickel, Brass, Copper and Stainless Steel.
- **Boiler Capacity:** 1.8 litre
- **Fresh Water Tank:** 2.9 litre
- **Power supply:** Household 10 amp outlet.
- **Matching ECM Best Grinder** 54mm flat blade burrs, Die cast alloy/chrome housing, fine incremental adjustments, adjustable dispensing doser.
- **The ultimate** in a domestic **mini commercial** home / office set up.

*[www.ecm-espresso.com.au](http://www.ecm-espresso.com.au)*

*Contact:*