

**S M E G**



**ESPRESSO COFFEE MACHINE**

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**S M E G**

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*Espresso Coffee Machine*

AN ITALIAN TRADITION

The aroma of a real **espresso**, the taste of a **creamy cappuccino** or a delicious **latte macchiato** prepared in the comfort of your home.

Welcome the *Italian tradition* of coffee making into your house and let it charming you. Sit back, relax and enjoy a moment of full pleasure with a *true Italian coffee*.

Smeg Espresso Coffee Machine can be used with both ground coffee and paper pods, allowing you to choose your favorite roaster and enjoy at home all the *taste and aroma* of your coffee.





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*Color, design and taste*

**THE PERFECT MIX**

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Smeg Espresso Coffee Machine, with its **unique design**, it's an iconic object with strong aesthetic character.

Its high quality performance is guaranteed by the sophisticated technology of the **Thermoblock heating system**: faster switch-on time and a precise control of water temperature for brewing, steam and hot water.

Thanks to its **15 bar pressure**, it ensures the best results for a great espresso.

The **Cappuccino system**, by mixing steam, air and milk, creates a dense and creamy foam, perfect for your homemade cappuccino.

The possibility of removing the cup tray makes the espresso coffee machine even more versatile, allowing you to use tall glasses as well.

**Easy to use**, with an **intuitive control panel**, the espresso coffee machine will soon become your favorite companion for coffee breaks.

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*Maximum efficiency*

**IN A CONVENIENT FORMAT**

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**1**  
**Semi-professional filter holder**

Stainless steel filter holder and filters included: 1-cup, 2-cups and paper pods.

**4**  
**Control panel**

Easy to use and quick to operate, with SMEG espresso coffee machine you can prepare your favorite coffee.

**2**  
**Cappuccino system**

Thanks to the Cappuccino system, you can obtain the perfect mixture of steam, air and milk for an impeccable foam.

**5**  
**Pre-infusion**

Allows to compact the pod to improve both aroma and taste of the coffee.

**3**  
**Optimal results**

The Thermoblock heating system and 15 bar pressure allow to obtain an excellent coffee and a machine always ready for use.

**POWERFUL**  
*practical*

**EFFICIENT**



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# Performance & style

## THE PERFECT MIX

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Elegant style, compact dimensions and flexible solutions.  
SMEG espresso coffee machine can be used with both ground coffee and paper pods.

**6**  
**Removable cup tray**

Stainless steel tray, removable for easy cleaning and use of taller glasses.

**7**  
**1L water tank**

Removable for easy cleaning and wide opening for easy re-fill, even under the sink.

**8**  
**Descaling alarm**

The machine alerts you when de-calc is needed.



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*Colours*  
available  
.....



**CREAM**  
ECF01CREU



**BLACK**  
ECF01BLEU



**CREAM**  
ECF01CREU



**RED**  
ECF01RDEU



**PASTEL BLUE**  
ECF01PBEU

.....  
*The pleasure*  
**OF A REAL COFFEE**  
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The aroma of a *true espresso*,  
the taste of a *creamy cappuccino*  
or a delicious *latte macchiato*  
prepared in the comfort of your kitchen





## ESPRESSO WITH MINT AND COCOA WHIPPED CREAM

Ingredients (for 4 coffees):

4 measuring spoons of ground coffee  
3 scarce teaspoons of sugar  
1 teaspoon of slightly whipped cream  
4 teaspoons of mint syrup  
Unsweetened cocoa powder, to taste

Preparation:



1

Insert the 2-cups filter for ground coffee in the filter holder. Fill with ground coffee with the help of the presser.

Fill with ground coffee with the help of the measuring spoon.



2

Using the measuring spoon, press the coffee and proceed to brew.

Prepare 2 more coffees and sugar to taste.



3

Combine whipped cream and mint syrup.

Cover the 4 coffees with mint whipped cream.



4

Dust the coffees with cocoa powder.



### NOT ONLY MINT

Whipped cream pairs well with the taste of mint syrup and donates a hint of freshness to the coffee. If you don't like mint, flavor your whipped cream with a dust of ground cinnamon which will give to the drink a sweet and peculiar aroma.



## CAPPUCCINO

Ingredients (for 4 cappuccino):

4 measuring spoons of ground coffee  
400ml of fresh whole milk  
granulated sugar and/or brown sugar

Preparation:



1

Fill the 1-cup filter with ground coffee.

Brew the coffee.



2

First put the milk in a beaker, then place it under the steam wand making sure you slightly submerge it for few millimeters. Turn the knob and produce the foam.



3

Submerge the wand deeper and heat up the milk.



4

Pour the milk into the 4 coffee cups.



### ONE MORE IDEA

For a more aromatic hint, pick a spice: if you like sweet flavors, you will love a few drops of vanilla in your coffee or, if you're looking for a stronger taste, try adding some star anise.



## MOCACCINO

### Ingredients (for 4 mocaccino):

4 measuring spoons of ground coffee

Cocoa powder, to taste

150 ml of fresh whole milk

Sugar, to taste

### Preparation:



1

Pour some cocoa powder on the bottom of the coffee cups.

Insert the 2-cups filter into the filter holder.



2

Using the measuring spoon, fill the filter with ground coffee.



3

Place the coffee cups on the cup tray and proceed to brew the coffees.

Prepare two more coffees and sugar to taste.

Heat the milk, froth it and gather the foam produced.



4

Mix the 4 coffees with cocoa powder, then cover with milk foam.

Dust with cocoa powder.



### A TASTEFUL COUPLE

The elegant taste of mocaccino can be enhanced with a splash of almond cream. Easily purchasable at the supermarket, it will give a pleasant bittersweet aroma to your coffee. It will pair amazingly with the taste of milk and cocoa.



## COFFEE WITH TIRAMISÙ FOAM

Ingredients (for 4 coffees):

5 measuring spoons of ground coffee	Tiramisù foam:
Sugar, to taste	70g of mascarpone
2 Ladyfinger	25g of icing sugar
	100g of cream

Preparation:

Tiramisù foam: work the mascarpone cheese with a spatula. Whip the cream with icing sugar then gently combine with mascarpone cheese

Insert the 2-cups filter in the filter holder, fill it with ground coffee then press it using the measuring spoon. Proceed to brew the coffees.

Following the same method, prepare 2 more coffees.

### MORE OPTIONS

If you want an alternative to ladyfingers, you can substitute them with other cookies or amaretto broken into small pieces. In addition, you can also use cubes of sponge cake.



1

Using the 1-cup filter for ground coffee, prepare a fifth coffee.

Sugar all the coffees to taste.



2

Top 4 coffees with a swirl of tiramisù foam.



3

Cut the ladyfinger into cubes and soak them in the fifth coffee, sugared.



4

Garnish the 4 coffees with chunks of soaked ladyfingers.



# ECF01

## ESPRESSO COFFEE MACHINE

*'50 style*

### Technical characteristics:

Thermoblock heating system

15 Bar Professional Pressure

Anti-drip system

User-friendly control panel

3 filters (1-cup, 2-cups, paper pods) and one measuring spoon.

Removable drip tray with integrated level indicator

Tall mugs compartment

Removable 1L water tank with optional water filter

Anti-slip feet

Power: 1350 W

Voltage 220/240V - 50/60 Hz

Dimensions. (WxDxH) 149x330x303 mm

### Functions

1-cup, 2-cups button

Steam option

Adjustable Cappuccino System

Flow Stop Function to customize the coffee length

Descaling alarm with light indicator

On/Off button with automatic stand-by

### Colors available

**ECF01BLEU** Black

**ECF01CREU** Cream

**ECF01PBEU** Pastel Blue

**ECF01RDEU** Red



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# THE OTHERS IN THE FAMILY

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2 slice Toaster



4 slice Toaster



Variable Temperature Kettle



Kettle



Stand Mixer



Blender



Slow Juicer



Citrus Juicer



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