### SMEG



**ESPRESSO COFFEE MACHINE** 

### S M E G

## 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.





## Color, design and taste THE PERFECT MIX

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.

## Maximum efficiency IN A CONVENIENT FORMAT

#### 1 Semiprofessionαl filter holder

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

### $_{\text{Control panel}}^{4}$

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

#### 2 Cappuccino system

Thanks to the Cappucaino 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



## Performance & style THE PERFECT MIX

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.



## Colors available





















## The pleasure of a real coffee

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
- l teaspoon of slightly whipped cream
- 4 teaspoons of mint syrup
- Unsweetened cocoa powder, to taste

#### Preparation:

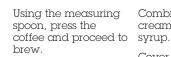




Insert the 2-cups filter for ground coffee in the filter holder. Fill with ground coffee with the help of the presser.

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





Prepare 2 more coffees and sugar to taste.





cream and mint syrup.

Cover the 4 coffees with mint whipped cream.



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.





Dust the coffees with cocoa powder.



#### CAPPUCCINO

#### Ingredients (for 4 cappuccino):

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

### ONE MORE IDEA For a more aromatic hint, pick a spice: if you like

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.

#### Preparation:





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.



Submerge the wand deeper and heat up the milk.



Pour the milk into the 4 coffee cups.



#### MOCACCINO

#### Ingredients (for 4 mocaccino):

4 measuring spoons of ground coffee Cocoa powder, to taste 150 ml of fresh whole milk Sugar, to taste

#### 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.

#### Preparation:





Pour some cocoa powder on the bottom spoon, fill the filter of the coffee cups.

Insert the 2-cups filter into the filter holder.

Using the measuring

with ground coffee.





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.





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

powder.



#### COFFEE WITH TIRAMISÙ FOAM

#### Ingredients (for 4 coffees):

5 measuring spoons of ground coffee Sugar, to taste 2 Ladyfinger

Tiramisù foam:
70g of mascarpone
25g of icing sugar
100g of cream

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.

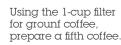
#### Preparation:

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.





Sugar all the coffees to taste.





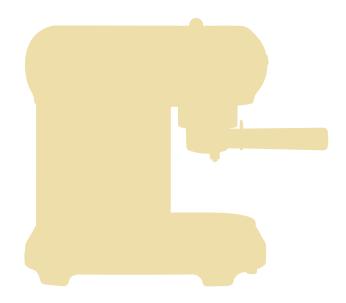


Cut the ladyfinger into cubes and soak them in the fifth coffee, sugared.





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 lenght

Descaling alarm with light indicator

On/Off button with automatic stand-by

#### Colors available

ECF01BLEU Black

ECF01CREU Cream

ECF01PBEU Pastel Blue

ECF01RDEU Red





# THE OTHERS | | THE FAMILY



