

# *Capresso*

## EC100

## Pump Espresso & Cappuccino Machine

Model #116

- **Instructions**
- **Warranty**



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electrical shock or personal injury, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug appliance from outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug 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 result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter top, or touch any hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug the cord into the wall outlet. To disconnect, turn any control 'OFF', then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Use extreme caution when dispensing hot steam.
14. For household use only.

## SAVE THESE INSTRUCTIONS SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord (or detachable power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable power-supply cord or extension cord is used,
  - a. The marked electrical rating of the detachable power-supply cord or extension cord must be as great as the electrical rating of the appliance,
  - b. If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
  - c. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.
4. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

# CAUTION

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service agent.

1. Do not immerse in water or try to disassemble appliance.
2. To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
3. Never use warm or hot water to fill the water container. Use cold water only!
4. Keep hands and cord away from hot parts of the appliance during operation.
5. Never clean with scouring powders or hard implements.
6. Operate the appliance with the drip tray and support grid in place.
7. Never heat inflammable liquids using steam.
8. Clean the steam tube only when the appliance is not under pressure and the ON/OFF switch is in the 'OFF' position.
9. Follow the instructions for Decalcifying.

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## Appliance Specifications

Name: Capresso EC100

Voltage: 120V 60Hz

Rated Input: 1350 W

Heating System: thermostatically controlled thermoblock heater

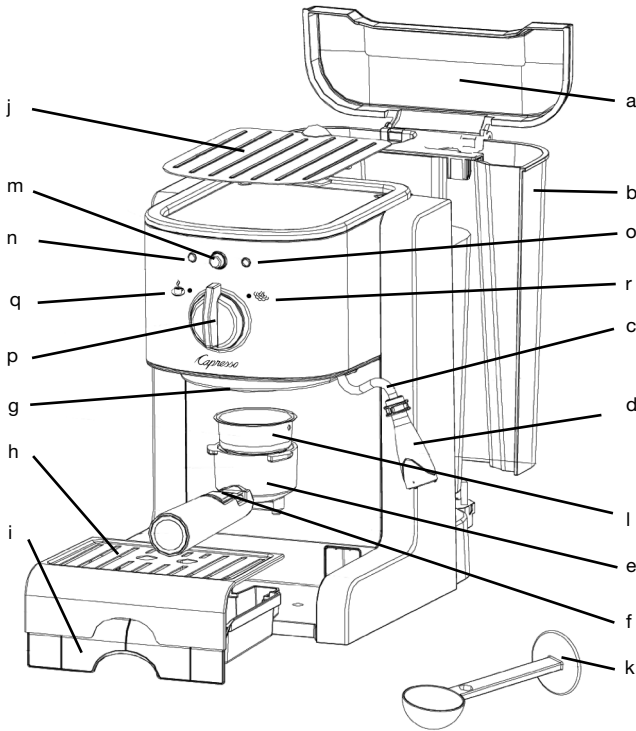
Pump Pressure: 15 bar max.

Water Tank Capacity to MAX line: 46 oz.

Dimensions: 10¼" d x 8¼"w x 11¾" h (260 x 209 x 298 mm)

Weight: 9 lbs, (4 kg)

**Fig. 1 Capresso EC100 User Components**



- a. Water Container Lid
- b. Removable Water Container
- c. Steam Wand
- d. Black Frothing Sleeve (removable)
- e. Porta Filter
- f. Thumb Guard
- g. Brew Head (with Screen and Center Screw)
- h. Stainless Steel Grid (removable)
- i. Drip Tray (removable)
- j. Stainless Steel Cup Warming Plate (removable)
- k. Measuring spoon with tamper
- l. Sieve (one-cup or two-cup)
- m. On/Off Button

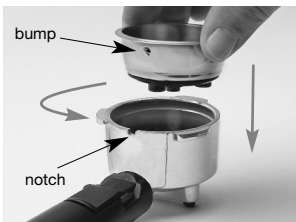
- n. ON light indicator (Orange)
- o. Ready light indicator (Green)
- p. Selector Dial (Coffee/Steam)
- q. Coffee Symbol
- r. Steam Symbol

**Fig. 3**



2-cup sieve      1-cup sieve

**Fig. 2**



Align bump on sieve with notch in the porta filter. Insert and twist.

**Fig. 4**



Steam Wand (remove Black Frothing Sleeve) for steaming only

## **1. The Capresso EC100 Espresso / Cappuccino Machine**

Thank you for purchasing the Capresso EC100 Espresso and Cappuccino machine. For Warranty please see the end of this booklet. For accessories and parts please use the attached mail order form or order through our website [www.capresso.com](http://www.capresso.com)

Experts consider brewing coffee under high pressure to be the ideal process to extract maximum flavor and aroma. The difference between espresso and conventional coffee is that espresso requires a shorter brewing time. This is also the reason that espresso contains approximately 30% less caffeine than conventional filter coffee. If possible, use thick-sided, pre-heated espresso/ cappuccino cups which stay hot longer. Add the sugar before pouring espresso into the cup or simply shake some sugar briefly into the cup, stirring just once or twice, otherwise too much flavor escapes. The Capresso EC100 produces perfect espresso – coffee with a thick, foamy layer on top called “crema.” The “crema” traps the fine aromatics and the light gaseous flavors that register on the palate. The “crema” keeps flavor locked in that would otherwise escape. The high pressure and short brewing time prevent the extraction of bitter oils and release less caffeine than other brewing methods. Whether you are brewing a small 1 oz. shot of espresso or a larger cup of pressure brewed coffee, your EC100 will produce the absolute freshest and most aromatic cup of “crema” coffee possible. Not only will your EC100 make perfect espresso, but in seconds the easy to use frothing system turns your espresso into a delicious cappuccino.

## **2. Before Using for the First Time**

After carefully unpacking your EC100, wash all removable parts with warm soapy water and rinse thoroughly. Familiarize yourself with the appliance and read the instructions manual. Plug the power cord into a grounded wall outlet according to the safety instructions. Rinse the internal components before making espresso. Fill the water container and pump a few ounces of water through the brew head (Fig.1, g) and the steam wand (Fig.1, c). Follow the procedures in chapters 4 and 5 without using coffee

## **3. Filling the Water Container**

Open the water container lid and pull the water container up. Fill the container with fresh cold water. The water container has a MIN and MAX marking. Place the container back into the machine, pushing down firmly to engage the base valve. Make sure the two black hooks on top of the water container are inserted into the openings in the back of the machine

## **4. Control Panel**

- a. The ON/OFF button turns the machine on and off. The orange light to the left of the button illuminates, indicating that the machine is on. Push the button again, to turn the machine off. When the machine is ON, the thermoblock heating system heats up (at this time the green Ready light is off). The initial heat-up time is under one minute at normal room temperature. Once the thermo-block is heated, the green READY light turns on.
- b. The SELECTOR DIAL has three positions:
  - LEFT (cup symbol) brewing coffee,

- MIDDLE (black dot) standby, brewing and steaming stops,
  - RIGHT (steam symbol), steam production through the frother
- Note:** During brewing or steaming, the green READY will be off, indicating the heating system is on, maintaining the proper temperature for brewing or steaming.

## 5. Warming Internal Components and Cups

Before making espresso, it is important to pre-warm all the internal components in the appliance and the cups. This short procedure will add 10° to 15° F to the first cup of espresso.

- Make sure the Selector Dial is in the middle position.
- Push the ON/OFF button. The orange indicator light illuminates.
- Fill the water container with fresh, cold water.
- Place one of the sieves inside the porta filter (without coffee). See Fig. 2 for proper inserting the sieves.
- Make sure the thumb guard does not cover the sieve.
- Align the porta filter at the inscription "INSERT", push the porta filter up and turn it firmly to the right towards the inscription "LOCK" until it feels tight.
 

**Note:** in the beginning it will not be possible to turn the porta filter all the way to the LOCK position. Just make sure the porta filter is firmly placed. Over time the porta filter can be moved closer to the LOCK position.
- Place one or two espresso cups underneath the porta filter. At this time the green READY light illuminates.
- Turn the Selector Dial to the left (cup symbol). Hot water will be pumped through the filter into the cups.
- Turn the Selector Dial to the middle position to stop the flow of hot water.
- Empty the cups and remove the porta filter.

All parts are now pre-warmed.

**Caution:** Never leave the machine unattended during brewing or steaming. You always must turn the Selector Dial to the middle position to stop brewing and/or steaming.

**TIP!** Place espresso cups upside down on the warming plate on top of the machine. As long as the machine is on, the internal heater will keep the top plate warm.

## 6. Filling and Inserting the Porta Filter

The EC100 comes with a small (one-cup) and large (two-cup) sieve.

The one-cup sieve can also be used with coffee pods (40mm diameter).

**Note:** when using ground coffee, always fill the sieve to the rim, tamp lightly with the end of the measuring scoop and wipe any coffee grounds off the rim of the sieve and the porta filter.

- Place one of the sieves into the porta filter, fill and tamp with coffee and clean the rim.
- Insert and lock the porta filter (See chapter 5, f).

## 7. Preparing Espresso

- Make sure there is water in the water container, the filter holder with the sieve and ground coffee is securely in place and your cup(s) are pre-warmed (chapter 5).

- b) Place one or two espresso cups underneath the porta filter.
- c) When the green ready light illuminates, turn the selector dial to the cup symbol on the left side.
- d) When the desired amount of espresso is brewed, stop the flow by turning the selector dial to the center position "●".

**Note:** It is normal for the green ready light to turn off during brewing indicating the thermoblock is heating the water as it flows through.

**Note:** After stopping the flow of espresso, the EC100 automatically creates a bit of steam and pushes the remaining water from the thermoblock into the tray underneath. This ensures that there will be no rest-water in the heating system. After preparing a few cups of espresso carefully pull the tray out of the machine, empty and replace.

- e) Remove the cup(s) and enjoy. Within seconds the green ready light will illuminate, indicating that the EC100 is ready for the next brewing cycle.
  - f) Remove the porta filter from the appliance.
  - g) Lift the thumb-guard over the sieve and hold it down.
  - h) Turn the porta filter upside down and tap out the used coffee grounds.
  - i) Rinse sieve under warm water and make sure the holes are free of coffee deposits.
- You are ready to prepare the next espresso.

## 8. Preparing Cappuccino

Cappuccino is the combination of one or two shots of espresso with an equal or larger amount of hot milk and milk froth (for Latte see chapter 10).

### Frothing Milk

Always start with cold milk. Skim or Fat-free milk will produce the most froth and provide a stronger espresso taste. 1% and 2% milk will produce less froth, and whole milk will produce less than half the amount of froth of skim milk.

- a) Fill a stainless steel pitcher with 6 to 8 oz. of milk, this will provide enough froth for two to three cups of cappuccino. Make sure that there is enough space left in the pitcher for the milk and milk froth to expand.
- TIP!** Although it is recommended to use a stainless steel pitcher to froth milk, porcelain or ceramic cups can also be used.
- b) First prepare your espresso (see chapter 7), but use larger, pre-heated cappuccino cups instead of espresso cups.
  - c) Swivel the frother to the right and immerse the black frother sleeve about two thirds into the milk inside the pitcher. Make sure the black sleeve does not hit the bottom of the pitcher during frothing.
  - d) Turn the Selector Dial to the steam symbol on the right side. Within 10 to 15 seconds the EC100 will start releasing hot steam into the milk. During the steam release, the EC100 pump will make an intermittent noise indicating that droplets of water are inserted into the heating system to be converted into steam. During frothing the green ready light will be off, indicating that the system is heating.
  - e) To stop dispensing steam, turn the Selector Dial to the middle position and remove the pitcher.
  - f) Set the pitcher aside for a few seconds to allow the froth to thicken.
  - g) Spoon the frothy milk over the espresso and then fill the remainder of the cup with warmed milk.

h) Garnish with cocoa powder or chocolate sprinkles.

**Note:** To increase the temperature of the frothed milk, stop the frothing action, set the pitcher aside and pull off the black frother sleeve. Now insert the frothing wand into the milk again and continue steaming. The milk will get hotter without any additional frothing action.

**Note:** You can also first froth the milk directly inside your cappuccino cup and then add a shot of espresso: Prepare the porta filter and insert into the machine. Then froth the milk inside the cappuccino cup (steps c to e) above. Now move the cup with the frothed milk under the porta filter and add the shot of espresso. This way you don't waste any milk.

## 9. Cleaning the Frothing Sleeve and Steam Wand

It is extremely easy to clean the frothing system of the EC100, especially if it is done right after frothing milk.

**Note:** Clean immediately after use.

- Pull the black frothing sleeve down and off the steam wand and clean under warm running water.
- Fill a cup with a bit of water and immerse the steam wand of the frother.
- Turn the Selector Dial to the steam symbol and let steam push into the water for a few seconds.
- Return the Selector Dial to the middle position.
- Replace the black frothing sleeve.

**Caution:** the frothing wand may be hot!

**Note:** If no steam comes out of the steam wand, hardened milk blocks its path. Turn the Selector Dial to the middle position. Carefully use a needle to loosen the milk residue. Then steam again.

## 10. Preparing Latte

Latte is the combination of one or two shots of espresso with an equal or larger amount of hot steamed milk without or very little froth.

**Note:** Without the black frothing sleeve, the steam wand will steam, not froth the milk.

Remove the black frothing sleeve. Then proceed with steaming and espresso as explained in chapter 8.

**Caution:** the steam wand might be hot.

## 11. Turning OFF the EC100

- After making the last coffee wait for approx. 15 seconds so that the thermo block can release any steam and rest-water into the tray. This is perfectly normal.
- Now push the On/Off button to turn off the machine. The orange On/Off light is off.

**Note:** When not in use remove the Porta Filter. This will extend the life of the seal inside the brew head.

## 12. Cleaning & Maintenance

- Always disconnect the plug from the wall outlet and allow the appliance to cool down before cleaning.
- Do not immerse the appliance in water or any other liquid.
- Do not use harsh abrasives to clean. Wipe down the appliance housing with a damp cloth.



- Wipe the brew head with a damp cloth. **Caution:** HOT! Danger of burning or scalding!
- Rinse the fresh water container, the support grid and tray regularly with water.
- Empty the drip tray regularly.
- If the inner screen inside the brew head accumulates coffee oils, it can be unscrewed for thorough cleaning.

**Note:** When removing the water tank, small water droplets might accumulate on the receptacle for the valve. Wipe off the water droplets to avoid water running down in the back of the machine.

- Cleaning the Steam Wand and Frothing Sleeve see chapter 9.

## 13. Decalcifying

When making espresso, always use cold clean water. Using spring water or filtered water will slow down calcium build up. We recommend decalcifying the machine after 200-300 uses or at least every six months.

- When using commercial decalcifying agents it is important to follow their instructions. You can also dissolve 4 tablespoons of tartaric acid or citric acid in 30 oz. water. Do not use vinegar as this will considerably shorten the life of the seal inside the brew head.

### Decalcifying the brew head

- Remove the porta filter.
- For best results unscrew the screen inside the brew head. Wipe off any coffee residue with a damp cloth.
- Fill the water container with the decalcifying solution.
- Place a large bowl beneath the brew head.
- Push the On/Off button and turn the Selector Dial to the Cup symbol. Allow 1/3 to 1/2 of the solution to be pumped through the system and the brew head.
 

**Note:** There is no need to wait for the green ready light to illuminate.
- Turn the Selector Dial to the middle position to stop the process.
- Let the machine sit for approx. 10 minutes.

### Decalcifying the frother

- Remove the black frothing sleeve.
- Fill a pitcher with 6 to 8 oz. of cold water and immerse the steam wand into the cold water.
- Turn the Selector Dial to the steam symbol on the right and let steam pass through for about 30 seconds. Repeat this process three or four times.
- Now process the remaining decalcifying solution through the brew head.

### Cleaning the system

- Remove the water container and rinse thoroughly, then fill with fresh cold water.
- Repeat above steps (d through g) with fresh cold water.
- Replace screen in the brew head and tighten the screw securely.

## 14. Troubleshooting

### Coffee runs down the side of the porta filter

- Porta filter is not properly inserted.

*Turn the handle of the porta filter further to the right.*

- B) Edge of sieve not free of ground coffee.  
*Switch OFF the appliance, remove the porta filter holder and clean the edges of the sieve.*
- C) Sealing ring inside brew head is dirty.  
*Remove the screen in the brew head by removing the center screw, clean and replace the sealing ring. **Caution:** HOT.*
- D) Sealing ring no longer has elasticity.  
*Sealing ring must be replaced. See mail order form*

### **Loud pump noise**

- A) No water in container.  
*Fill with water.*
- B) Water container not in correct position.  
*Raise water container and put into the correct position.*

### **Very little or no coffee flows through the porta filter**

- A) No water in container.  
*Fill the container with water.*
- B) The screen inside the brew head is blocked  
*Brew water through the screen without the porta filter inserted. If no water comes through, unscrew the screen and clean and replace.*
- C) The one-cup or two-cup sieve is blocked.  
*Clean the sieve, insert into the porta filter and pump water through without coffee. If no water comes through the sieve call Customer Service (see chapter 17) for a free replacement sieve.*

### **Espresso brews out only as drops**

- A) Coffee grounds are too fine or packed down too firmly.  
*Do not tamp coffee grounds so firmly. Use a coarser grind of coffee.*
- B) Machine blocked by calcium deposits.  
*Decalcify the appliance. See chapter 13.*

### **No crema**

- A) Coffee old or too dry.  
*Use fresh coffee.*
- B) Coffee not pushed down firmly enough. Water pushes through the coffee too fast.  
*Tamp coffee grounds more firmly. Use a finer grind.*
- C) Coffee too coarse.  
*Use a finer grind.*
- D) Coffee blend not suited to espresso coffee.  
*Change brand of espresso.*

### **Espresso not hot enough**

*Pre-warm cups and system, see chapter 5.*

### **No steam from the steam tube**

*Tip of steam tube is blocked. See chapter 9. If no steam comes out of the steam tube, then decalcify the steam tube. If the appliance is still blocked, call Jura-Capresso customer service, see chapter 17.*

### **Not enough froth when frothing milk**

- A) Milk not fresh.  
*Use fresh milk.*

- B) Milk not suitable.  
*Use milk with no more than 1.5% fat content.*
- C) Milk was too warm from the start.  
*Use milk of fridge temperature.*
- D) Not enough milk to froth.  
*Use more cold milk.*

### **Water container drips when removed**

Valve in base may be stuck.  
*Use finger to push valve back into place while holding the container over a sink.*

### **Uneven cup filling**

- A) Outlet in porta filter blocked.  
*Clean porta filter.*

### **Espresso tastes bitter**

Appliance has not been rinsed properly after decalcifying.  
*Pump 20 to 30 oz of fresh water through the appliance (see chapter 13, Cleaning the System).*

### **Appliance does not operate (no power)**

Mechanical or electronic defect.  
*Call the Jura-Capresso Customer Service, see chapter 17.*

### **Missing parts**

*See Mail Order Form or call Jura-Capresso Customer Service, see chapter 17.*

## **15. Recipes**

### **Espresso:**

1 1/2 to 2 ounces of coffee, add sugar to taste

### **Espresso ristretto:**

Strong taste, only about 1 ounce, add sugar to taste

### **Espresso lungo:**

Medium strong taste, 2 to 2 1/2 ounces

### **Cappuccino:**

Prepare one or two shots of espresso in a pre-warmed cappuccino cup  
Add steamed and frothed milk to taste  
Garnish with cocoa powder or chocolate sprinkles

### **Latte:**

Prepare one or two shots of espresso in a large cup  
Prepare steamed milk  
Fill the remainder of the cup with warmed milk

### **Italian-style Iced Coffee:**

*Ingredients: 4 scoops of vanilla ice-cream; 1/2 cup of milk; 2 cups of cold, sweetened espresso; chocolate sprinkles.*

Mix the milk and espresso

Pour over the ice-cream and decorate with the chocolate sprinkles

### **Espresso flambé:**

*Ingredients: 5 measures of brandy; 2 teaspoons of brown sugar, 2 cups of espresso; whipping cream*

Pour brandy into heat-resistant glasses, heat and then set alight

Add sugar and stir

Pour espresso over the top and garnish with a topping of whipped cream

## 16. LIMITED ONE-YEAR WARRANTY

This warranty covers your CAPRESSO machine, model #116 espresso machine. The model # can be found on the bottom of the machine. This warranty is in effect for one year from the date of the first consumer purchase. This warranty covers all defects in materials or workmanship (parts and labor) This warranty does not cover:

- Any machine not purchased from an Authorized JURA-CAPRESSO Dealer.
- Commercial use of machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company, or association.

Other limitations and exclusions: Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for JURA-CAPRESSO any other liability in connection with the sale of the machine. JURA-CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The term "incidental damages" refers to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The term "consequential damages" refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## 17. JURA-CAPRESSO CUSTOMER SERVICE:

### Capresso EC100, Model #116 Product Registration

Please go to our website [www.capresso.com](http://www.capresso.com) to register your product. Your information will help us to better serve you.

### Customer Service

**1-800-767-3554**

Mon-Thu 9AM – 9PM • Fri 9AM – 8PM • Sat 9AM – 5PM  
Eastern Standard Time.

email: [contact@jura-capresso.com](mailto:contact@jura-capresso.com)

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