

# Capresso

# ecSELECT

## Espresso & Cappuccino Machine



Model  
#120.05  
1350W / 120V~ / 60Hz

- Operating Instructions
- Warranty

Read all instructions before operating the appliance

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. DO NOT touch hot surfaces. Use handles or knobs.  
Do not touch the warming platform as it is HOT!
3. Before using the appliance, check that the voltage of the wall outlet corresponds to rated voltage marked on the machine.
4. To protect against fire, electrical shock or personal injury, do not immerse cord, plugs or appliance in water or other liquid.
5. Unplug appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Close adult supervision is required when this appliance is used by or near children to ensure that they do not play with the appliance.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
8. DO NOT operate any appliance with a damaged power cord or plug, or operate it after the appliance malfunctions, or has been damaged in any manner. Return this appliance to the nearest Authorized Service Center for examination, repair or adjustment.
9. The use of accessory attachments other than those recommended by Capresso may result in fire, electric shock or injury to persons.
10. 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.
11. DO NOT let the power cord hang over edge of table or counter, or allow it to come into contact with hot surfaces.
12. DO NOT place this appliance on or near a hot gas stove or electric burner or in a heated oven.
13. To disconnect, turn any control to OFF position, then remove the plug from the electrical outlet. Always hold the plug and never pull on the cord.
14. DO NOT use appliance for other than intended use.
15. Place the appliance on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
16. DO NOT use outdoors.
17. Always be sure to place the water tank tightly back onto the unit with its lid closed and fill with water before turning the appliance on. Do not operate the espresso machine without water as it can damage the heating system.
18. DO NOT remove the portafilter while brewing espresso. Please make sure to turn the Control Knob to the “●” (off) position before you remove the portafilter to make more espresso. Caution should also be taken while removing the portafilter since the metal parts will be hot. Please make sure to hold it by the handle and to use the thumbguard to dispose of the grounds. See all “CAUTION” sections on the following pages for additional warnings.
19. Use extreme caution when dispensing hot steam!

**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 countertop 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

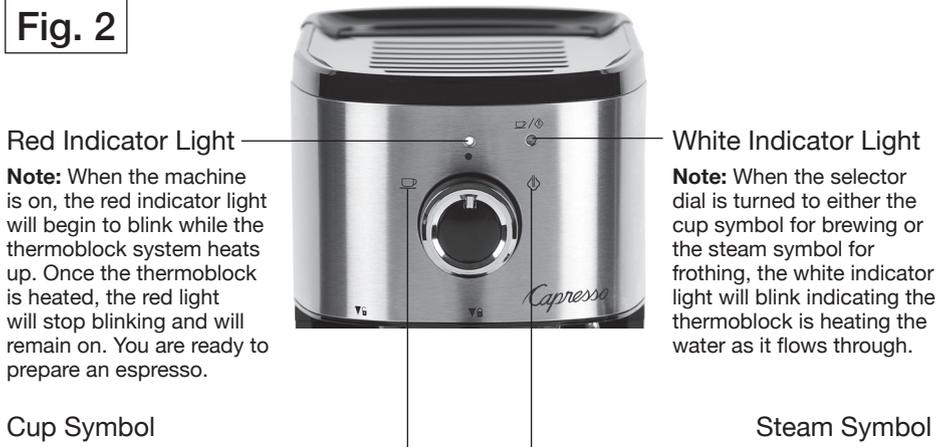
This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by an authorized service agent

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 tank. Use cold water only!
4. Never remove the portafilter at any time during the brewing process!
5. When steaming or frothing milk, always have the portafilter and sievelocked onto the brew head.
6. Keep hands and cord away from hot parts of the appliance during operation.
7. Never clean with scouring powders or hard implements.
8. Always operate the appliance with the drip tray and support grid in place.
9. Never heat inflammable liquids using steam.
10. Clean the frothing wand only when the appliance is not under pressure and the ON/OFF switch is in the 'OFF' position.
11. Follow the instructions for Decalcifying.

**Fig. 1**



**Fig. 2**



**Fig. 3**



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

**Fig. 4**



Steam Wand (remove Black Frothing Sleeve) for steaming only

## 1. The Capresso EC Select Espresso & Cappuccino Machine

Thank you for purchasing the Capresso EC Select 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)

### Tips for Brewing the Best Espresso

- To extract the fullest flavor from your beans, we recommend using whole coffee beans that have been freshly ground each time espresso is prepared.
- In addition to the coffee used, using fresh cold water that is free of chlorine, odor and other impurities will help ensure the perfect espresso.
- Store your espresso grounds in an airtight container, and in a cool, dry place to retain the flavor. Grounds should not be kept for long periods of time as the flavor will be reduced.
- Do not fill your portafilter and selected sieve to the brim. Using the coffee scoop included, use 1 level spoon of grounds per shot of espresso.
- If you do not use the machine for more than 5 consecutive days, rinse and drain the water tank
- Before removing the water tank to fill or empty it, always turn the machine off.
- Always place the unit on a flat, stable, heat-resistant work surface.
- To ensure your espresso stays at optimum temperature, we recommend that you preheat your cups.
- Before brewing, the portafilter must be turned to the right as tight as possible to prevent the portafilter from loosening due to high pressure.

## 2. Before Using for the First Time

After carefully unpacking your EC Select, wash all removable parts with warm soapy water and rinse thoroughly. Familiarize yourself with the appliance and read this instruction 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 tank and pump a few ounces of water through the brew head and the steam wand. Follow the procedures in chapters 4 and 5 without using coffee.

## 3. Filling the Water Tank

Open the water tank lid and pull the water tank up using lid as handle. Hold the tank by its body and fill the tank with fresh cold water. The water tank has a MAX marking. Place the tank back onto the machine, pushing down firmly to engage the base valve. Make sure the two hooks on the back of the water tank are inserted into the openings on the back of the machine.



**Fig. 5**



**Fig. 6**

#### 4. Control Panel

- a. The ON/OFF switch turns the machine on and off. The red light in center of control panel illuminates, indicating that the machine is on. Push the switch again, to turn the machine off. When the machine is ON, the thermoblock heating system heats up (at this time the red indicator light is blinking). The initial heat-up time is under one minute at normal room temperature. Once the thermoblock is heated, the red indicator light will stop blinking.
- b. The SELECTOR DIAL has three positions:

- LEFT (☞) brewing coffee,
- MIDDLE (●) standby, brewing and steaming stops,
- RIGHT (☜), steam production through the steam wand

**Note:** During brewing or steaming the white indicator light will be blinking, indicating the heating system is on, maintaining the proper temperature.

**Note:** Always turn the Selector Dial to the MIDDLE (●) position before turning off the machine.

#### 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.

- a. Make sure the Selector Dial is in the middle position.
- b. Turn the ON/OFF switch to the ON position. The red indicator light illuminates and will blink as the thermoblock heats up.
- c. Fill the water tank with fresh, cold water.
- d. Place the sieve inside the portafilter (without coffee). See Fig. 3 for proper inserting the sieve.
- e. Make sure the thumbguard does not cover the sieve.
- f. Align the portafilter at the inscription (☑), push the portafilter up and turn it firmly to the right towards the inscription (☑) until it feels tight.

**Note:** In the beginning it might not be possible to turn the portafilter all the way to the LOCK position. Just make sure the portafilter is firmly placed. Over time the portafilter can be moved closer to the LOCK position.

- g. Place one or two espresso cups underneath the portafilter. At this time the red indicator light will stop blinking.
- h. Turn the Selector Dial to the left (cup symbol). Hot water will be pumped through the filter into the cups.
- i. Turn the Selector Dial to the middle position to stop the flow of hot water.
- j. Empty the cups and remove the portafilter. 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 Portafilter

The EC Select comes with a large (two-cup) sieve.

**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 portafilter.

- Place the sieve in the portafilter and ensure it sits level. (Fig. 3)
- Fill the sieve with fresh, finely ground coffee. Clean any excess coffee from the rim of the portafilter. This will assure proper fit under the brew head.
- Tamp or compress coffee using the flat side of the coffee scoop/ tamper. Do not overfill the sieve. This might cause clogging or overflow.
- Position portafilter underneath the brew head and align the portafilter to (▼) until it feels tight. Turn the portafilter firmly to the right towards (▼) until it feels tight.

## 7. Preparing Espresso

- a. Make sure the water tank is filled, the portafilter 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 portafilter.
- c. When the red indicator light stops blinking, 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 white indicator light to blink during brewing indicating the thermoblock is heating the water as it flows through.

**Note:** After stopping the flow of espresso, the EC Select 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 red ready light will illuminate, indicating that the EC Select is ready for the next brewing cycle.
- f. Remove the portafilter from the appliance.
- g. Lift the thumbguard over the sieve and hold it down.
- h. Turn the portafilter 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 9).

### 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 steam wand to the right and immerse the black frothing 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 EC Select will start releasing hot steam into the milk. During the steam release, the EC Select 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 white indicator light will be blinking, 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.

**Note:** To increase the temperature of the frothed milk, stop the frothing action, set the pitcher aside and pull off the black frothing 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 portafilter 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 portafilter and add the shot of espresso. This way you don't waste any milk.

## 9. 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 preparing espresso as explained in chapter 8.

**Caution:** The steam wand will be VERY HOT! Do not contact metal parts!

## 10. Cleaning the Frothing Sleeve and Steam Wand

It is extremely easy to clean the frothing system of the EC Select, 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 fully.
- 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 steam wand will be VERY HOT! Do not contact metal parts!

**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.

## 11. Turning OFF the EC Select

- After making the last coffee wait for approx. 15 seconds so that the thermoblock can release any steam and rest-water into the tray. This is perfectly normal.
- Now switch the ON/OFF switch to the off position to turn off the machine. The red indicator light is off.  
**Note:** When not in use remove the portafilter. This will extend the life of the seal inside the brew head.

## 12. Auto Shut OFF

The Auto Shut OFF function will turn off the unit automatically if there is no operation within 25 minutes.

## 13. 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 tank, the support grid and tray regularly with water.
- Empty the drip tray regularly or when drip tray float level indicator pops up from drip tray.
- 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 10.

## 14. Decalcifying

When making espresso, always use cold clean water. Using spring water or filtered water will slow down calcium build up. The red indicator and white indicator will blink alternately when the coffee machine has performed enough coffee brewing or milk frothing function, which means that the coffee machine needs to be decalcified. When using commercial decalcifying agents it is important to follow their instructions. You can also use Capresso Cleaning Solution, available at [www.capresso.com](http://www.capresso.com). Dissolve 1 packet of Capresso Cleaning Solution with 40 oz. of water and add to the water tank.

**Note:** Do not use vinegar as this will considerably shorten the life of the seal inside the brew head.

- a. Add decalcifying agent or Capresso Cleaning Solution mixed with water into the water tank. Remove the portafilter and place a bowl beneath the brew head.
- b. Turn the selector dial to the left cup symbol, the Cleaning Solution will be pumped through the brew head with the portafilter attached for approximately 60 seconds and then stop. Turn the selector dial to the middle and leave the Cleaning Solution in the appliance for approximately 5 minutes.
- c. Place a cup under the steam wand and turn the selector dial to the right. The steam wand will begin to dispense hot steam into the cup and will stop after approximately 60 seconds. Turn the selector dial to the middle setting.

- d. Remove the water tank and rinse thoroughly, then fill with fresh cold water. Repeat steps b and c above to rinse the brew head and steam wand. (It is not necessary to wait for 5 minutes in step b)
- e. After you have completed the above operation, the red indicator and white indicator will not blink alternately, and the decalcifying is finished.

## 15. Troubleshooting

### **Coffee runs down the side of the portafilter**

- a. Portafilter is not properly inserted.  
*Turn the handle of the portafilter further to the right.*
- b. Edge of sieve not free of ground coffee.  
*Switch OFF the appliance, remove the portafilter holder and clean the edges of the sieve.*

### **Loud pump noise**

- a. No water in tank.  
*Fill with water.*
- b. Water tank not in correct position.  
*Raise water tank and put into the correct position.*

### **Very little or no coffee flows through the portafilter**

- a. No water in tank.  
*Fill the tank with water.*
- b. The screen inside the brew head is blocked.  
*Brew water through the screen without the portafilter inserted.*
- c. The two-cup sieve is blocked.  
*Clean the sieve, insert into the portafilter and pump water through without coffee. If no water comes through the sieve call Customer Service (see chapter 17) to order a 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 14.*

### **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 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 tank drips when removed**

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

**Uneven cup filling**

- a. Outlet in portafilter blocked.  
*Clean portafilter.*

**Indicator Lights Turn Off When Switch Is set to On position**

- a. No operation within 25 minutes  
*The Auto Shut Off function will automatically turn the machine off if there is no activity within 25 minutes. To turn the machine back on, switch the power switch to Off position then back to On position.*

**16. LIMITED ONE-YEAR WARRANTY**

This warranty covers your CAPRESSO machine, model #120.05 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 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 any

other liability in connection with the sale of the machine. JURA 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. CAPRESSO EC SELECT, MODEL #120.05 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 8AM – 9PM • Fri 8AM – 8PM • Sat 9AM – 5PM  
Eastern Time Zone  
[contact@capresso.com](mailto:contact@capresso.com)

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