



Classic Espresso Meets Cold Brew in Smeg's ECF03

The Power of Choice – Served with Style

Smeg is excited to introduce the **ECF03**, a manual coffee machine designed to bring professional-quality espresso and refreshing cold brew right to your kitchen. Crafted with professional materials and components, the ECF03 offers an authentic espresso experience using a 58mm diameter portafilter and non-pressurised filters — the same standard used by expert baristas. This ensures you can enjoy rich, full-bodied espresso with every brew.



Rich, authentic espresso or refreshing cold brew. Upgrade your home coffee routine and discover new flavours.

One of the ECF03's standout functions is its dedicated cold brew menu. Cold brew coffee is made by steeping coffee grounds in cold water for many hours to create a smooth, naturally sweet drink without the bitterness or acidity hot coffee can have. Normally, cold brew requires careful planning, with many waiting 12 hours or more to brew, but with the ECF03, the simple press of a button serves fresh cold brew espresso in minutes. Imagine waking up on a hot morning and having a cold coffee ready instantly or prepping several bottles for the week to grab and go. This handy feature can even be used to craft delicious coffee cocktails when entertaining.

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In cold brew mode, the buttons are backlit blue, indicating the machine is bypassing the Thermoblock heating system and using ambient water temperature for a smoother, less acidic result. A single cold brew shot takes just two minutes, and a double takes four minutes. Coffee with natural sweetness works especially well here, and the ECF03 opens up creative possibilities like easy iced lattes on the go or cold brew-based drinks for summer entertaining.



For traditional espresso, the ECF03 is built with professional materials used by expert baristas, such as a 58mm diameter portafilter and two types of filters: pressurised and non-pressurised.

If you're new to coffee, pressurised filters help create a creamy, smooth espresso even with pre-ground coffee, which means you don't have to worry about perfect grinding or tamping. If you want to get more hands-on and explore different coffee beans and grind sizes, non-pressurised filters offer that flexibility for a richer, more personalised cup.

The machine also allows for temperature customisation with three settings. Lower temperatures are perfect for lighter roasts that bring out fruity and delicate flavours, while higher temperatures suit darker roasts that deliver bold and intense tastes. Along with this, the length of coffee shot can be customised—whether a short, strong espresso to kickstart your day or a longer, milder brew to sip slowly.

When making espresso, the buttons are backlit white, making it easy to distinguish modes. Users can choose between single and double shot options, and the 15-bar pressure ensures you get the perfect crema every time. The included high-quality stainless steel tamper helps you pack the coffee grounds just right for optimal results.

The steam wand is another handy feature: frothing milk for drinks like lattes and cappuccinos, from light and silky microfoam to thick, creamy froth. For the best performance, it's recommended to first pull a quick cold brew shot after espresso extraction to flush out residual heat, ensuring the steam wand operates at the correct temperature and flavour clarity is

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maintained. The steam button remains white-lit in both modes, helping users easily identify readiness.

The hot water function is great for preheating cups or serving Americanos, and a passive cup warmer on top keeps mugs toasty — another thoughtful touch for home baristas.

Keeping the machine clean is easy too. The ECF03 includes a maintenance kit, with a cleaning brush, disk, and wand tools to keep everything in perfect working order. Intuitive cleaning cycles help it stay in top condition with minimal fuss, which is especially handy if you're new to espresso machines. A water hardness testing strip is also included, allowing users to adjust settings for optimal performance and descaling frequency. For added support, the MySmeg Assistant, accessible via QR code, offers quick access to how-to videos, maintenance tips, and usage guides.

Of course, no Smeg product is complete without style. The ECF03 comes in four iconic Smeg colours: Black, White, Cream, and Pastel Blue. These colours match perfectly with other Smeg kitchen appliances like kettles, toasters, and blenders, so you can create a coordinated and beautiful countertop setup. Whether you prefer classic neutrals or want to brighten your kitchen with a retro pastel pop, the ECF03 fits right in.



In everyday life, these features mean you can quickly make the perfect coffee no matter your mood or schedule. Need a quick espresso shot before Zoom meetings? The adjustable shot length and temperature have you covered. Want to impress guests with café-quality cappuccinos? The steam wand makes frothing easy and fun. Fancy a cold brew on a sunny weekend? Just hit the cold brew button and relax while the machine does the work.

With the ECF03, Smeg has designed a coffee machine that's friendly for beginners but powerful enough to satisfy enthusiasts, combining ease, versatility, and style. It's your all-in-one ticket to exploring coffee's rich world at home, without any fuss.

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Available from 25th September, the Smeg ECF03 will retail at £499.95 from shop.smeguk.com, Smeg's London flagship store and select stockists.

For further information, high-res images, and review sample requests, please contact smeg@littleredrooster.co.uk.

About Smeg

SMEG, founded in 1948, stands for "Smalterie Metallurgiche Emiliane Guastalla," is a proudly Italian company now in its third generation of the Bertazzoni family. Renowned for responsible production of products that combine technology and style, SMEG manufactures high performance large and small appliances, sinks, taps and cookware for the home, as well as professional equipment for the catering, hospitality, laboratory, and medical sectors.

Over time, SMEG has established itself as a symbol of high aesthetic around the world, and each product is made with a unique attention to research and development. Each new appliance is not just a product, but a creation, arisen from a deep study of design, ergonomics, and function. Smeg's internal design studio, which carries out painstaking research into aesthetics and style, has the support of internationally renowned designers such as Guido Canali, Mario Bellini, the Piano Design studio, Marc Newson, Giancarlo Piretti, Matteo Bazzicalupo and Raffaella Mangiarotti, Dolce & Gabbana.

For more information including stockists, please visit Smeg UK's brand website <https://www.smeguk.com>/online store <https://shop.smeguk.com/> and physical London Flagship Store located at 14 Regent Street, St James's, SW1Y 4PH. Smeg can also be found on LinkedIn (SmegUK Ltd), Facebook (SmegUKOfficial), Instagram (@smeg_uk) and Pinterest (smeguk). For trade enquiries, please call +44 (0)344 5570070 or email sales@smeguk.com.

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