





OBJECTIVES

E71

OBJECTIVES

- The new flagship of the FAEMA range
- Sleek, elegant **Design**, modern yet at the same time recalling the **FAEMA (E61) tradition**
- The art and skills of the Barista play a central role
- In line with WCE requirements: thermal stability, ergonomics and user interface
- Innovative technology and advanced functionality
- Food safety and Sustainability.



• FAEMA

DESIGN

E71



DESIGN

• Elegant design, modern yet also evocative of the FAEMA (E61) tradition

USP

Design by GIUGIARO DESIGN a long-standing partner of FAEMA (E91, EMBLEMA) and an internationally renowned design studio that has won numerous prestigious accolades, including the Compasso d'Oro ADI for two projects in 1991 and 2014.



• The E71 includes design features recalling the E61, giving them a modern interpretation











DIMENSIONS

E71

DIMENSIONS



E71	2 GR	3 GR
Width (mm)	794	1034
Height (mm)	485	485
Depth (mm)	614	614
Weight (Kg)	71	90

Macchina	ALIMENTAZIONE ELETTRICA	POTENZA INSTALLATA
	380-415V3N 50/60Hz	
2 GR.	220-240V3 50/60Hz	6,2-7,4 kW
	220-240V 50/60Hz	
	380-415V3N 50/60Hz	
3 GR.	220-240V3 50/60Hz	7,5-8,8 kW
	220-240V 50/60Hz	





ERGONOMICS

E71

ERGONOMICS/USER INTERFACE



New user interface with 4.3" touchscreen with TFT display.

For every selection button on the touchscreen display you can programme brewing time and dose

The graphic interface of the touchscreen display is based on interactive icons, making it extremely intuitive for all users.



ERGONOMICS/USER INTERFACE



- Thanks to the ergonomic lever above every group head, the barista is in total control of the entire coffee delivery process:
 - ✓ pre-infusione time
 - ✓ total extraction time
- In self-learning mode, the barista can programme the E71 by first using the lever to set a manual delivery cycle and then assigning all these parameters to any button on the touch screen.



ERGONOMICS/USER INTERFACE

Handy high-volume cup-heater surface

Long, ergonomic

touch E61-style tip with 4 x 1.5 mm holes.

steam wand with cold

Ergonomic portafilters at 10° angle (soft touch grip) with open spouts

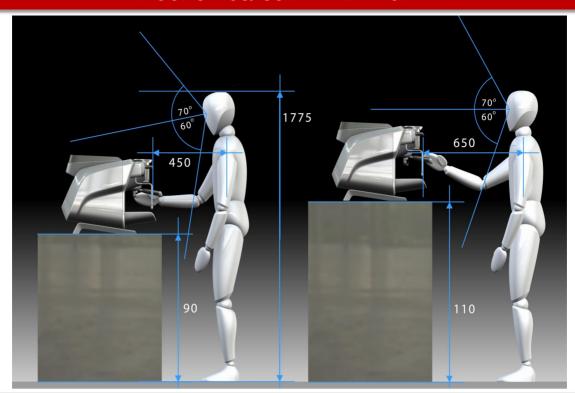
Illuminated work area

New, stylish, raised supports make it easy to clean under the machine.

Stable tray and grill, sturdy and easy to clean. The tray is also easy to take out, making it easier to clean under the machine.



ERGONOMICS/ USER INTERFACE







E71

New FAEMA Gti thermal technology with patented controlled infusion system

Patent pending



• The GTi system makes it possible to keep the brewing phase under constant control and, moreover, to manage brewing duration



3D diagram of Gti circuit



EXTRACTION PHASE WITH Gti SYSTEM:

1. BLOOMING PHASE

At this moment the coffee panel is saturated with low-pressure water (< 2 bar) for a programmable period from 0 to 3 secs. This can be adjusted according to the coffee dose used and its particular grind. This phase prepares the coffee panel for the next phase.

2. PRE-INFUSION PHASE

A crucial stage during which, thanks to the patented system, it is possible to control the length of time the water is in contact with the coffee while maintaining a constant, controlled pressure of between 1 and 2 bar, so that:

- · The chanelling phenomenon is eliminated
- · Prevents pad wear and tear so eliminating drops from the spouts
- · It is easy to vary in-cup taste and aroma quality

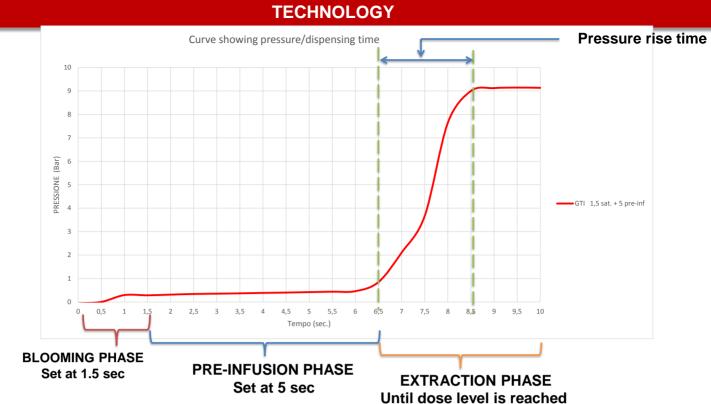
The added value of the system lies in the ability to regulate this pre-infusion time from 0 to 10 seconds.

We have reproduced in an advanced electronic form the presence of a mechanical infusion chamber, but with the significant advantage of controlling its size at will.

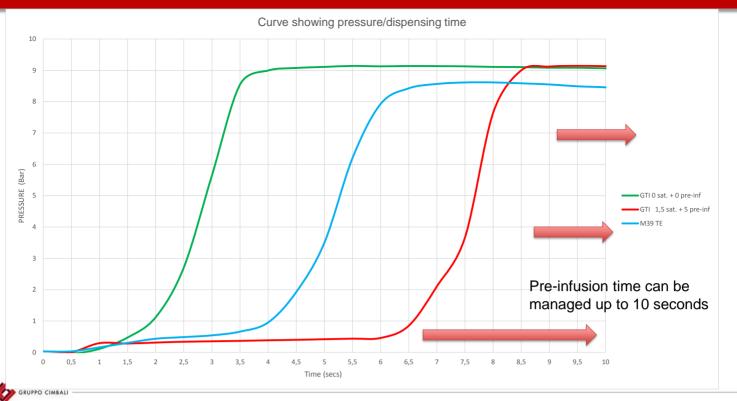
3. EXTRACTION PHASE

Following a steep pressure rise curve, the pressure on the panel reaches the work value regulated in the pump (usually 9 bar)

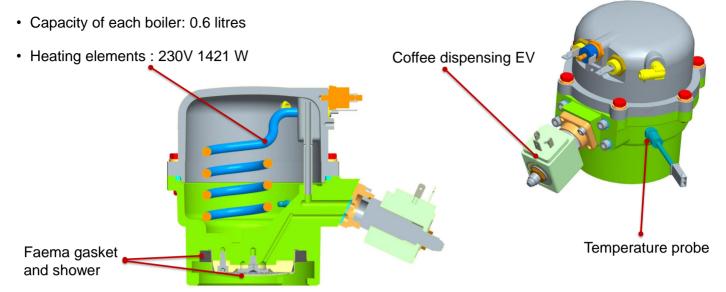








- Coffee boiler with high thermal stability: WCE standard with standard deviation of \pm 0.55 °C
- · Ability to personalise the temperature of each group head





 The new Faema thermal system features independent coffee boilers

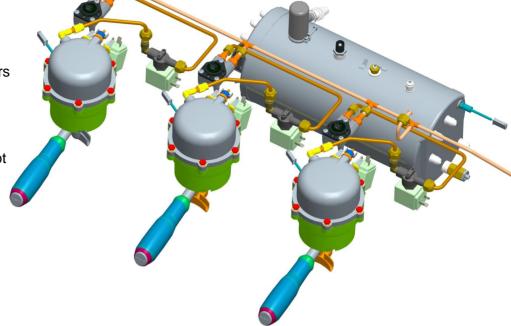
 Independent boiler systems for hot water and steam. Hot water programmable with different temperatures (3 buttons)

• Boiler capacity: 7 litres

Stainless steal

GRUPPO CIMBALI

• Power resistance: 230V 3600W



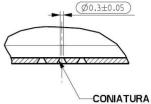
FILTER TECHNOLOGY

The single and dual filters that are standard on the E71 are the COMPETION type with the following important features:

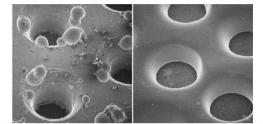
CALIBRATED holes

- ✓ Recalibration makes it possible for the hole diameters to be made consistent, ensuring constant, uniform dispensing
- ✓ Holes are CIRCULAR with CONICAL section. The internal walls of the holes are shiny, with no angles or burrs. These exclusive features allow the coffee fats to slide outwards, so preventing flow obstructions.





- **ELECTRO-POLISHED surfaces**. This treatment acts on the surface, electronically removing the ions that accumulate in corrugations in the material. This minimises surface micro-roughness. This finish ensures:
 - √ smooth, easy-to-clean surfaces
 - ✓ exceptionally hygienic, non-contaminating surfaces
 - ✓ significant reductions in dirt adhesion, facilitating removal of coffee residues.





To remove coffee residues caused by the previous delivery process from the group head shower screen, a special "FLUSH" button has been introduced on the E71.

The FLUSH button can be activated during programming.

The FLUSH cycle comprises a free flow of water through the group head that can be set for 1 to 5 seconds. It can also be deactivated through the –OFF- setting.

The maximum length of 5 seconds has been set to avoid causing a negative impact on the thermal stability of the grooup head.



Graphic display without FLUSH activated



FLUSH



STEAM WAND TECHNOLOGY

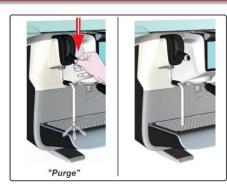
"PURGE" FUNCTION

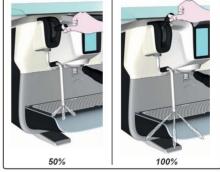
One of the most interesting features is the "Purge" function, wgich allows any condensation formed during medium-long intervals between steam dispensing operations to be eliminated. The "Purge" function is activated by pressing the steam handle towards the tray and holding it in this position for a few seconds. When the handle is released it will automatically return to its original position.

MODULARITY

Another useful feature of the steam handle is modular dispensing. When the handle is pressed upwards, two different positions will be encountered. These make it possible to obtain different levels of steam intensity:

- Position V1(half way): 50% setting for medium-small volumes of beverage to be heated
- Positione V2 (top): maximum 100% setting for medium-large volumes of beverage to be heated









COLD TOUCH AUTO STEAM



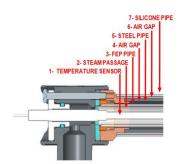
COLD TOUCH AUTO STEAM

The anti-stick external steam wand covering enhances heat insulation: the wand's outer surface is kept cool before, during and after steam dispensing when milk is being frothed.

Main advantages:

USP

- Comfortable temperature
- Easy to clean
- Less noise
- AutoSteam Milk4





Wi-Fi Telemetry

When a Wifi network is available, the E71 can be linked to the internet simply by installing the wifi module (available as a KIT) in the machine. The wifi connection enables data transfer to the server and, via the **Plat.One** platform, information gathering and statistical reports on machine functioning and consumption.

USB port

The machine features a USB port, so it is possible to update software and logo personalisation images easily just with a USB key.

When all the desired selections have been programmed in it is also possible to copy these settings onto a USB key and transfer them to another E71. Quick and easy!

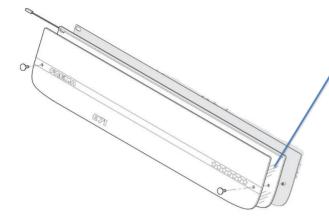




The **PGS** (Perfect **G**rinding **S**ystem) continuously monitors the coffee delivery parameters and automatically corrects the grinding and dosing if necessary, so as to ensure consistency in delivery and optimal extraction quality.

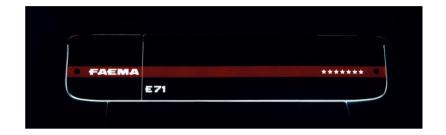


BACK LIGHT PANEL



Light Guide Plate

In E71 is present an LGP panel, an innovative technology able to offer an extremely homogeneous brightness emission over the entire surface.





PERSONALISATION

PERSONALISATION:

- > Colours available for body (ex factory):
 - o black
 - o white
- > Rear panel in backlit plexiglas with screen print
- ➤ Body designed for easy personalisation side and back panels are easy to remove and personalise with paintwork, stickers etc.



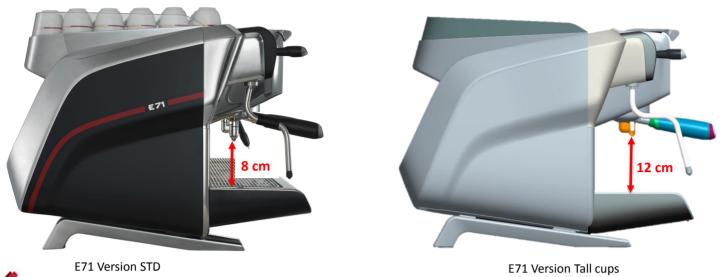




Tall Cups

In progress the TALL CUPS version with **12 cm** working height up to **12 once paper cups**.

Available Q1 2017





Machine set





Each box contains:

- 1 E71 coffee Tamper
- 2 filter holder 2 way (2 groups)
- 3 filter holder 2 way (3 groups)
- 1 filter holder 1 way
- 1 E71 personalized microfiber cloth
- 1 Ecocleaner 15 sachets
- 1 cleaning brush showers and gaskets
- 1 metal clamp
- 1 double nipple 3/8
- 1 measuring cup
- · Cleaning disks

Extra in the machine:

- Manual 8 languages
- · instruction sheet for handling
- Drainpipe
- Warranty Module
- CE declaration





Tall Cups

Specific packaging with attractive graphics that recalls the design of the E71rear panel.



100% recyclable packaging.





Technologies inside

GTi

Patent pending

AutoSteam Milk4

Patented

Perfect Grinding System

Patented



Patented











ECO FRIENDLY

E71



Smart Boiler

The Smart Boiler makes it possible to keep boiler pressure constant. This means lower energy consumption and maximum steam production. The Smart Boiler technology significantly enhances hot water and steam performance, optimising refilling of boiler and ensuring thermal stability for perfect in-the-cup quality, always.

Energy Saving mode

This mode makes it possible to programme, for every day of the week, a time period when the temperature of water in the coffee boiler and pressure in the feeds are reduced, creating energy savings. The machine is ready to return rapidly to maximum operational levels.

The barista can switch off any coffee group head at any time. This function is useful when one or more group heads are not in use during the day.

Thermal improvement

The E71 coffee boiler and services are clad in a special material with a high insulation coefficient to reduce heat wastage. This means less energy has to be reintroduced into the water to be heated.

Energy consumption measurement in line with DIN 18873-2 standards for measuring daily energy consumption not used directly for dispensed drinks: **E71 can create energy savings of up to 40% compared to a machine with a traditional thermal system.**



Energy consumption benchmarks in line with DIN 18873-2 standards

	E71 GTI A3		Emblema RE A3	
Operational mode	Measured value (kWh)	Calculated value (kWh)	Measured value (kWh)	Calculated value (kWh)
Heating	-	1.362	2.706	2.706
Machine ready	0.291	3.5	0.463	5.56
12 h	(average value)		(average value)	
Macchine ready 11 h	-	3.201	-	5.093
Energy saving	-	0.29		0.442
Rinse phase	-	0.129	-	0.273
Cleaning	-	0.6377	0.959	0.959
Machine off	0.04	0.08	0.01	0.02
Energy cosumption/day	Without energy saving	5.708	Without energy saving	9.518
(kWh)	With energy saving	5.699	Con energy saving	9.493

E71 savings 3.81 40%









A message will appear on the display. During this phase:

- boiler

- If the boiler pressure is set at a value exceeding 1.2 bar, the pressure is lowered to 0.8 bar;
- If the boiler pressure is set at a value below 1.2 bar, the pressure is lowered by 0.4 bar below the set value.

- cup-warmer

- the cup-warmer is automatically set to Level 1.
- lighting
- the machine lights are deactivated.
- display
- the brightness is reduced on all the touchscreens.
- coffee groups

remain active.

Press any dispensing key to exit the ECONOMY mode and return to the machine work phase.





On the coffee group display, press the icon

E71



On the coffee group display, press the



Note: If not pressed within 5 seconds, the boiler returns to normal functioning.



The coffee group is deactivated. Press the display at any point to return to normal functioning.



FOOD HYGIENE

USP

FOOD HYGIENE

<u>E71 is designed to comply with the forthcoming European Standard EN 16889</u> (Food hygiene – Production and dispense of hot beverages from hot beverage appliances – Hygiene requirements migration test).

The new standard is based mainly on national standards DIN 10531 and UNI 11460 for materials in contact with food, while introducing new, more restrictive limits:

- > Less than 10 μg/l for lead (the DIN sets a limit of 50 μg/l)
- > Less than 140 μg/l for nickel





RANGE

E71

RANGE

Base models:

- E71 GTi A/2 black
- E71 GTi A/2 White
- E71 GTi A/3 black
- E71 **GTi** A/3 White



- $\circ \quad \text{AutoSteam Milk4 cold touch}$
- o Tall Cups 12 cm (12oz) In progress

Accessories:

o Wi-Fi KIT





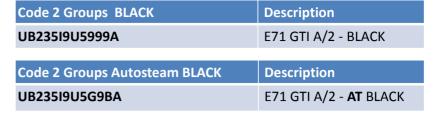






E71 GTI 2 Groups CODES















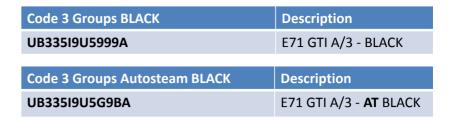


Code 2 Groups WHITE	Description
UB235I1U5999A	E71 GTI A/2 - WHITE
Code 2 Groups Autosteam WHITE	Description
UB235I1U5G9BA	E71 GTI A/2 - AT WHITE



E71 GTI 3 Groups CODES















KIT WIFI



Code 3 Groups WHITE	Description	
UB335I1U5999A	E71 GTI A/3 - WHITE	
Code 3 Groups Autosteam WHITE	Description	
UB335I1U5G9BA	E71 GTI A/3 - AT WHITE	



E71 GTI Corea KTL CODES



Code 2 Groups BLACK	Description	
UB235I9K5999A	E71 GTI A/2 (BLACK)	
Code 2 Groups WHITE	Description	
UB235I1K5999A	E71 GTI A/2 (WHITE)	







Code 3 Groups BLACK	Description	
UB335I9K5999A	E71 GTI A/3 (BLACK)	
Code 3 Groups WHITE	Description	
UB335I1K5999A	E71 GTI A/3 (White)	





SELLING POINT

E71

SELLING POINT

