

MODEL:	ITEM:
FAEMA E71E Black 2grp	F01-UH236C9BT999A
FAEMA E71E Black 3grp	F01-UH336C9BT999A

CUSTOMIZATION KITS:	ITEM:
FAEMA E71/E Rear Panel Gold 2 group	F01-NR2Q79999PPBA
FAEMA E71/E Rear Panel Copper 2 group	F01-NR2Q79999PPCA
FAEMA E71/E Rear Panel Copper 3 group	F01-NR3Q79999PPCA

CUSTOMIZATION KITS:	ITEM:
FAEMA E71E Single Group Kit Black	F01-NR9Q79999CGRA
FAEMA E71E Single Group Kit Chrome	F01-NR9Q79C99CGRA
FAEMA E71E Dual Steam Kit Chrome	F01-NR9Q79C99CRVA
FAEMA E71E Single Group Kit Gold	F01-NR9Q79G99CGRA
FAEMA E71E Dual Steam Kit Gold	F01-NR9Q79G99CRVA
FAEMA E71E Single Group Kit Copper	F01-NR9Q79R99CGRA
FAEMA E71E Dual Steam Kit Copper	F01-NR9Q79R99CRVA

Date:

Project:

Location:

**BUILT FOR COFFEE SPECIALISTS,** and pique the interest of every barista.

# E71E



## FEATURES



Adjustable pressure setting



New steam wands



Hot water wand



Patented GTI heating system



Control Panel



New spray heads



Steam lever

CUSTOMIZATION  
 AVAILABLE



REDESIGNED to offer greater flexibility.



## A better head: the new groups

The new design of the groups is the very essence of the machine, the point at which the barista's ideas meet the mechanics of the new E71E. Thanks to the independent groups, the E71E can manage different coffee varieties, respecting the specific temperatures of each one for optimal extraction. Additionally, the hydraulic circuit with a GTi control system guarantees perfect management of coffee infusion times: a perfect combination for simultaneously ensuring high thermal stability and enhancement of each coffee's sensory profile. And thanks to the ergonomic and intuitive display dedicated to each of the groups, it is even simpler to interact with the E71E.

## More imagination: the new wands

Redesigned to offer greater flexibility, the new wands are one of the machine's most innovative features. Their length has been increased to allow baristas to work with larger milk jugs, while cold touch technology makes the wand grip more ergonomic and secure and facilitates cleaning after use. The articulated wands allow baristas to work in their preferred position with maximum visibility, ensuring perfect frothing every time.



reddot design award  
winner 2019

## E71E Customization

Every barista can customize certain bodywork elements, such as the rear panel, the heads of the new groups and the covers of the steam taps, as well as the filter holder handles.

### Carter Groups



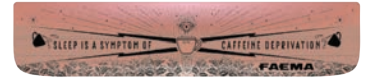
Image shown is for illustrative purposes only

### Carter Steam Lever



Optional Kit:  
Stainless wood  
filter holder

### Optional Kit: Backlit back panel



Faema E71E — 3 gr



Faema E71E  
White — 3 gr



Faema E71E — 2 gr



Faema E71E  
White — 2 gr



	E71E	
	A2	A3
<b>Features</b>		
Steam wands	2	2
Hot water wands + selections	1 + 3	1 + 3
Boiler capacity (L)	7	7
Independant boilers/capacity (L)	2/ 0.6	3/0.6
Electric cup warmer (3-temp settings)	✓	✓
<b>Technical Information</b>		
Dimensions: Width x Depth x Height (mm)	794 x 619 x 484	1034 x 619 x 484
Weight (kg)	71	90
Power at 220-240V~50/60Hz (W) 220-240V3~50/60Hz (W)	6200 - 7400	7500 - 8800

### Water & Drain Line Requirements

**Cold Water Line:**  
3/8" dedicated cold water line with shut-off valve, compression fitting and back flow preventer.

**Water Flow:**  
Minimum incoming water flow rate of 35 GPH and maximum line pressure 70PSI/ 5 Bar. Should flow pressure exceed 70 PSI a pressure reducer is necessary.

**Drain:**  
Open gravity drain of minimum 1.25" ID size for hose, within 4 feet of machine.

**Access Hole:**  
There must be a 2 1/2" access hole underneath the machine to connect the water, drain and power supply.



# E71E

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A2- Group

A3- Group

Receptacle



NEMA L6-30R

Receptacle



NEMA 6-50R