



THE E-61 ROCKET

THE BEST DOMESTIC ESPRESSO
MACHINE IN THE WORLD

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The sleek form, the gleaming chassis, the classic instruments. But it's not just on the outside that the technical quality shows. The brewing group is cast in heavy brass with chrome plate, and the workmanship is identical to fully professional machines of the best quality.

This machine has heritage. To understand it, we have to go back to the early sixties. It's the space age, and the world is in love with astronauts and JFK. Cars have big fins, lots of chrome, and white-wall tyres.

In Italy, another, quieter revolution is under way. Building on technical advances made since the war, espresso coffee machine technology makes several crucial breakthroughs.

Hot water from the boiler is made to circulate through the brewing group, so coffee is always made at the same temperature. Powerful electric pumps replace manual levers, permitting a consistent espresso extraction pressure. And a heat exchanger is introduced into the boiler, so espresso can be made with fresh water that has been quickly heated.

For the first time, there is control of water temperature, brewing temperature, water pressure, and brewing duration. The whole process has been perfected.

These innovations were incorporated in the Faema E-61 espresso machine, which was named after the solar eclipse of 1961. It is considered one of the best and most beautiful machines ever made. The Faema E-61 brewing group has been refined but never surpassed, and remains the world-wide industry standard for professional machines.

Which brings us to the E-61 Rocket. As you'd expect, it incorporates all the classic technology of the 1961 Faema machine - without compromise. Its powerful boiler can deliver hot water and steam continuously, so you'll be able to produce short and long espressos on demand.

Cappuccino and caffe latte are a breeze with milk foamed by the steam wand.

And you'll taste the difference! The E-61 Rocket produces espresso that's every bit as good as you'd expect in your favourite cafe.

With its robust construction, classic technology, and gleaming good looks, the E-61 Rocket offers a gigantic performance from a little machine.

Experts agree. The E-61 Rocket is the consistent winner of European consumer surveys of domestic espresso machines. In many surveys, only one was recommended - the E-61 Rocket.

Those who know comment that only the E-61 Rocket can produce cafe-quality espresso.

Technical Data

- Boiler capacity 1.8 L
- Fresh water tank 2.9 L
- Energy consumption 1300 w
- Dimensions 335 x 425 x 350 mm (width / depth / height)

