

Fall/Winter 2015

Espresso coffee maker



Nome / Name: Pulcina

Codice / Code: MDL02

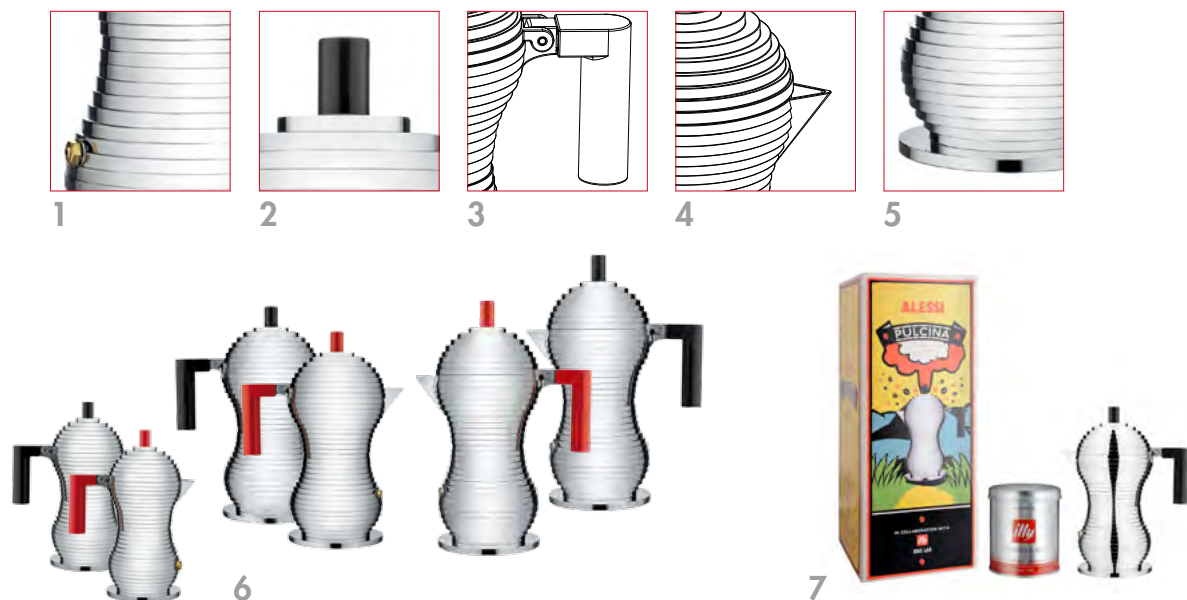
Designer: Michele De Lucchi

ALESSI

Espresso coffee maker

Product description

Brainchild of architect Michele De Lucchi, "Pulcina" is the Espresso coffee maker dedicated to coffee lovers. A revolutionary product that combines the technology developed by illycaffè in the field of thermofluid dynamics with Alessi's design experience. "Pulcina" is the product of intense research into the optimisation of the shape of the Coffee pot in order to improve and enhance the organoleptic properties of coffee. By analysing what takes place inside a coffee pot, Illy has identified the ideal shape that the water boiler should take to produce the perfect coffee. Thanks to the internal shape of its special heater, "Pulcina" automatically stops filtering the coffee at the right moment. This interruption helps to eliminate the "eruption" phase, the final filtering stage that generates a burnt and bitter aftertaste, ensuring that only the finest qualities of the coffee are preserved and enhancing its full-bodied and rounded aroma. Practical and functional, making coffee with the "Pulcina" is just like making it with a traditional coffee pot. The core of the Coffee pot is enclosed within a graduated structure (1) consisting of two rounded parts that narrow and meet at the point where the pot is screwed together. The cylindrical ball grip (2), made from thermoplastic resin in order to eliminate the risk of burning (3), is located at the centre of the lid making it easy to handle when opening and closing. The handle, also made from thermoplastic resin, is designed to be ergonomic and is positioned just the right distance from the body of the pot to prevent scalding when holding it. The spout is quite pronounced. Its typical "V" shape, reminiscent of a baby chick's beak (4), is specially designed to perfectly cut drops when pouring. The Coffee pot's design is completed with a round base (5), again in aluminium, which guarantees its stability on any type of cooking hob. An excellent heat conductor, the aluminium enables the coffee pot to be used on gas, electric or glass-ceramic hobs, but not on electromagnetic induction cooktops. "Pulcina" is available in the 1-, 3- and 6-cup versions (6). Made from cast aluminium, it comes in two different variants: with black or red handle and ball grip. "Pulcina" comes in special packaging with pop graphics where the image of the coffee pot stands out against a coloured background dominated by an erupting volcano (7).



Technical notes

MDL02/1 B Espresso coffee maker in aluminium casting (1 cup).
 Handle and knob in PA, black. Dimensions: cl 7 - cm 12.5x7.2 – h cm 16.5
 MDL02/3 B Espresso coffee maker in aluminium casting (3 cups).
 Handle and knob in PA, black. Dimensions: cl 15 - cm 15.2x9.2 – h cm 20
 MDL02/6 B Espresso coffee maker in aluminium casting (6 cups).
 Handle and knob in PA, black. Dimensions: cl 30 - cm 20x12 – h cm 26

MDL02/1 R Espresso coffee maker in aluminium casting (1 cup).
 Handle and knob in PA, red. Dimensions: cl 7 - cm 12.5x7.2 – h cm 16.5
 MDL02/3 R Espresso coffee maker in aluminium casting (3 cups).
 Handle and knob in PA, red. Dimensions: cl 15 - cm 15.2x9.2 – h cm 20
 MDL02/6 R Espresso coffee maker in aluminium casting (6 cups).
 Handle and knob in PA, red. Dimensions: cl 30 - cm 20x12 – h cm 26

Additional project notes

"Pulcina" is the result of a collaboration we began several years ago together with "illycaffè" aimed at optimising the pot's shape to improve the organoleptic properties of the coffee produced using an espresso maker. The experts at Illy's R&D Laboratory identified some important changes to be made to the espresso maker that would reduce, and nearly eliminate, the so-called "Stromboli-volcano effect" that is common to all espresso makers on the market today. The result is as perfect a cup of coffee at home as you can get at the neighbourhood café.

Alberto Alessi

«The name 'Pulcina' refers to the shape of its interior, the part on the inside that's hidden from view. It's plump, bulbous, has a stepped silhouette and a red handle. Not surprisingly, the spout recalls a beak. The water tank is spherical, narrowing towards the top to create a compartment where the air is pressurised before the water begins to boil. It then passes through the filtre without changing the molecular structure of the coffee itself, producing a purer and more intense flavour. The stepped effect on the exterior is the result of alternating the thickness of the walls to facilitate heating and cooling. The coffee that comes out is very good. Guaranteed by Alessi and Illy. It's called Pulcina because I designed it in the Chioso where my private studio is located. There, I work alone making my small sculptures and doing my little drawings. Originally, the Chioso was a large chicken coop with many hens, roosters and chicks. An epidemic in the year I was born caused them all to die, so in a sense, I can say that I was the only chick that survived.»

Michele De Lucchi