

ROCKET[®]
ESPRESSO MILANO

DOMESTIC ESPRESSO MACHINES

HANDMADE IN ITALY

ROCKET ESPRESSO

Rocket Espresso produces the finest espresso machines in the tradition of 'Fatto a Mano' translated to, 'made by hand'.

Our small team of craftsmen produce both premium domestic and commercial espresso

machines, beautifully made with meticulous care and attention to detail.

More importantly, Rocket Espresso machines will deliver the finest espresso in the cup, time after time.

A partnership between New Zealander Andrew Meo and Italian Daniele Berenbruch who bring philosophies from opposing sides of the world into their Milan factory to make the best espresso machines they possibly can.



R 60V

The R 60V pressure profiling.

Traditionally 9 bar of pump pressure extracts the flavours and oils from the coffee to produce espresso. The R 60V with a unique pressure profile system allows further enhancement in the cup with the ability to fine tune pump pressure over the course of the extraction.

The Rocket Espresso pressure profiling system uses a five step approach to allow the extraction to be split into five different time intervals, each allowing for a different pressure to be programmed, making it possible to both ramp up or ramp down pump

pressure depending on the coffee type and flavours being chased.

The Rocket Espresso communication pod allows adjustments to be made through a remote controller or through the machine wifi system which will display real time temperatures, pressures and extraction times.

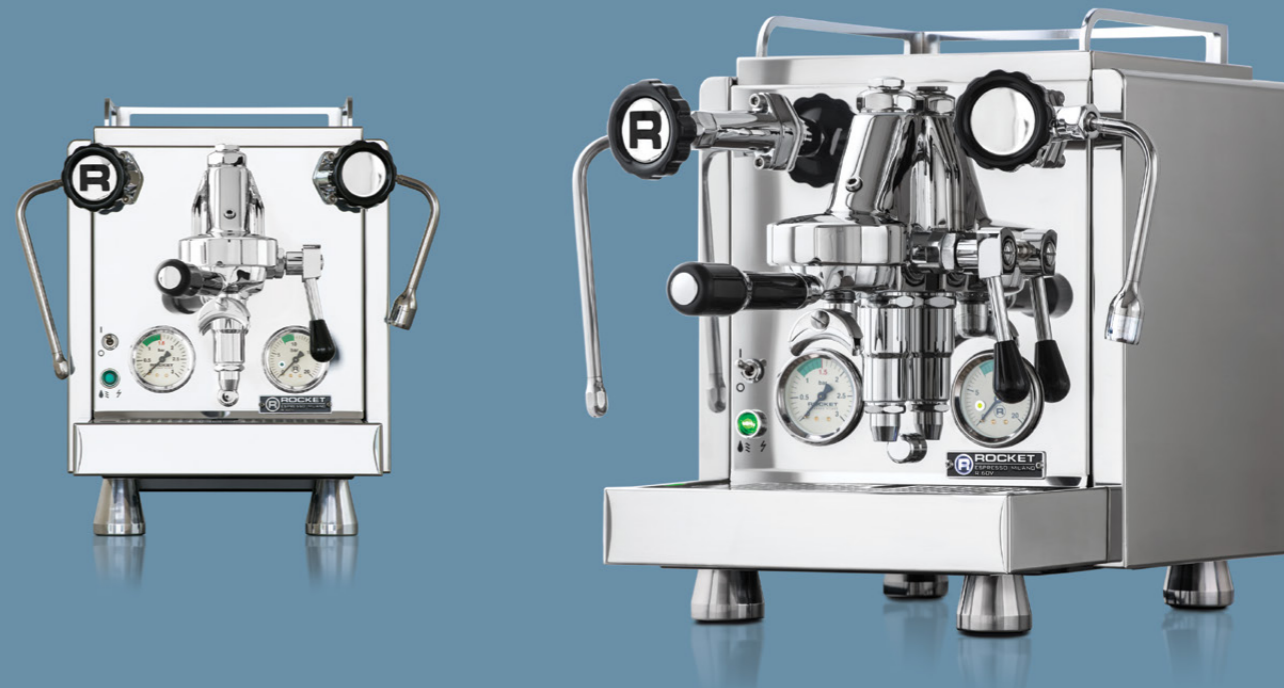
Dual boiler and PID controlled. Rotary pump with water reservoir or direct water connection.



R 60V FEATURES

- Dual boilers of 0.58 and 1.8 litres
- PID controlled
- Rotary pump pressure profile system
- Rocket Espresso communication pod
- Shot timer
- 2.5 litre water reservoir or direct water connection option
- Wattage: 1400 W
- Dimensions: 310 x 440 x 390* mm (width x depth x height)
- Weight: 29.5 kg

*excludes cup frame



R 58

Dual independently operated PID controlled boilers allowing for optimum extraction of any coffee type or roast style. Rocket Espresso inclined boiler technology means precise group temperature adjustment and unprecedented levels of temperature stability.

Commercial grade rotary pump draws from the machines internal water reservoir or allows for the

machine to have a direct water connection from the water supply.

Machine functions are controlled from the Rocket Espresso communication pod that plugs into the side of the R 58. The pod can be removed to preserve the style of the machine that is Rocket Espresso.



R 58 FEATURES

- Dual boilers of 0.58 and 1.8 litres
- PID controlled
- Rotary pump
- Rocket Espresso communication pod
- 2.5 litre water reservoir or direct water connection option
- Wattage: 1400 W
- Dimensions: 310 x 440 x 385* mm (width x depth x height)
- Weight: 29.0 kg

*excludes cup frame



EVOLUZIONE V2

Features taken directly from our commercial espresso machine range give the Evoluzione machines superior technology that is normally only found in full sized commercial espresso machines.

All Rocket Espresso machines use our insulated boilers, the Evoluzione couples this with a commercial grade pressure stat and utilises our 9mm boiler end plates for increased thermal stability.

The use of a rotary pump ensures quiet yet robust pump performance and allows the user to have the machine draw water from the internal machine reservoir or alternatively connect the machine directly to the water supply.

The Evoluzione machines are offered in two different body styles, the Giotto or the Cellini.

EVOLUZIONE V2 FEATURES

- Heat exchanger boiler design
- Commercial pressurestat
- Boiler capacity: 1.80 litres
- Full sized commercial rotary pump
- 2.9 litre water reservoir or direct water connection option
- Wattage: 1200 W
- Dimensions: 340 x 425 x 380 mm (width x depth x height)
- Weight: 27.8 kg



Cellini



Giotto



PID

The PID model is offered in two different body styles, both with heat exchanger PID temperature control technology.

Temperature control is optimised through a PID controller drawing on 4 different signal parameters to ensure stability and optimum results in the cup.

An adjustable temperature display allows the user to select individual brewing temperatures for different coffee types and roast styles.

The Giotto and Cellini PID machines introduce users to the Rocket Espresso movement for better espresso in the home without compromise.

PID FEATURES

- Heat exchanger boiler design
- Boiler capacity: 1.80 litres
- Vibration pump
- 2.9 litre water reservoir
- PID control for greater temperature stability
- Wattage: 1200 W
- Dimensions: 340 x 425 x 370 mm (width x depth x height)
- Weight: 23.0 kg



Giotto



Cellini



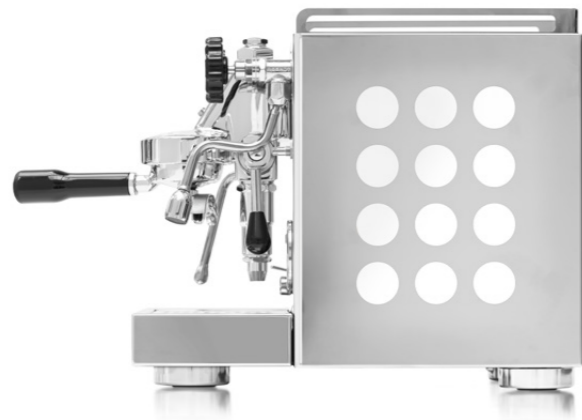
APPARTAMENTO

The Appartamento is a compact espresso machine designed for environments where space is at a premium.

Rocket engineers optimised the chassis and layout of the internal components without compromising on the quality and features you expect from Rocket Espresso.

Available with white or copper circular side panel insert options.

Dimensions: 274 mm wide x 425 mm deep x 360 mm high including cup frame surround.



APPARTAMENTO FEATURES

- Heat exchanger boiler design
- Boiler capacity: 1.80 litres
- Vibration pump
- 2.9 litre water reservoir
- Wattage: 1200 W
- Dimensions: 274 x 425 x 360 mm (width x depth x height)
- Weight: 20.0 kg



MACINATORE FAUSTO

The FAUSTO grinder brings all of the features and functionality professional baristas love to the kitchen, but in a more compact form.

Equipped with commercial quality 65 mm flat burrs, FAUSTO grinds quickly and accurately with easy to dial in stepless grinding.

The digital display with shot counter and programmable dual control buttons allows for quick adjustments and effortless portion control.

Polished silver or matte black finishing options to perfectly compliment your espresso machine.

Dimensions: 172 mm wide x 282 mm deep x 445 mm high including bean container.



FAUSTO FEATURES

- Grinding: On Demand
- Portion control: 2 automatic portions (single and double)
- Manual continuous grinding
- Display: Digital display with shot counter (partial and continuous)
- Grinding setting: Micrometrical, stepless
- Bean container: 600 g
- Grinding blades: Plane - 65 mm diameter - tempered steel
- Grinding capacity: 1.6 g to 2.9 g / second
- Motor: 230V / 50 or 115V / 60 500 W - single phase, RPM 1,360
- Weight: 11.5 kg
- Bodywork: Die cast aluminium.



ACCESSORIES



Set of 4 steam wand tips*

Bottomless Portafilter



Milk Jugs in matte black, matte white (500 ml only) and silver (500 ml or 750 ml)



Tamp Station



Tamper



Espresso Cups - cappuccino, flat white and short cups



Dump Box



Stainless Steel Cup Frame Surround**

TECHNICAL SPECIFICATIONS

MODEL	PRESSURE PROFILE SYSTEM	PRESSURE CONTROL		TOTAL BOILER CAPACITY (litres)	WATER FEED		WATTAGE	WIDTH MM	DEPTH MM	HEIGHT MM	WEIGHT KG
		PID	PRESSURESTAT		HARD PLUMBING	RESERVOIR					
R 60V	Yes	Yes		2.38 (1.8+0.58)	Yes	Yes	1400 W	310	440	390	29.5
R 58		Yes		2.38 (1.8+0.58)	Yes	Yes	1400 W	310	440	385	29.0
Giotto Evo			Yes	1.80	Yes	Yes	1200 W	340	425	380	27.8
Cellini Evo			Yes	1.80	Yes	Yes	1200 W	295	425	375	27.8
Giotto PID		Yes		1.80	No	Yes	1200 W	340	425	370	23.0
Cellini PID		Yes		1.80	No	Yes	1200 W	295	425	360	23.0
Appartamento			Yes	1.80	No	Yes	1200 W	274	425	360	20.0



R 60V



R 58



GIOTTO EVOLUZIONE



CELLINI EVOLUZIONE



GIOTTO PID



CELLINI PID



APPARTAMENTO



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