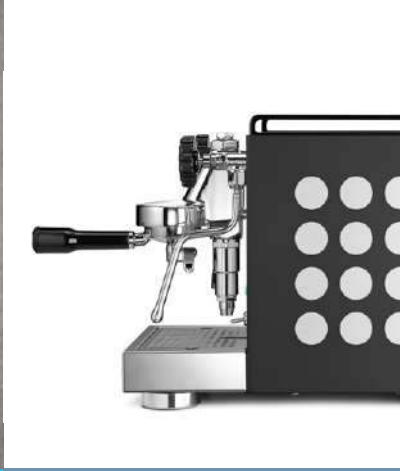


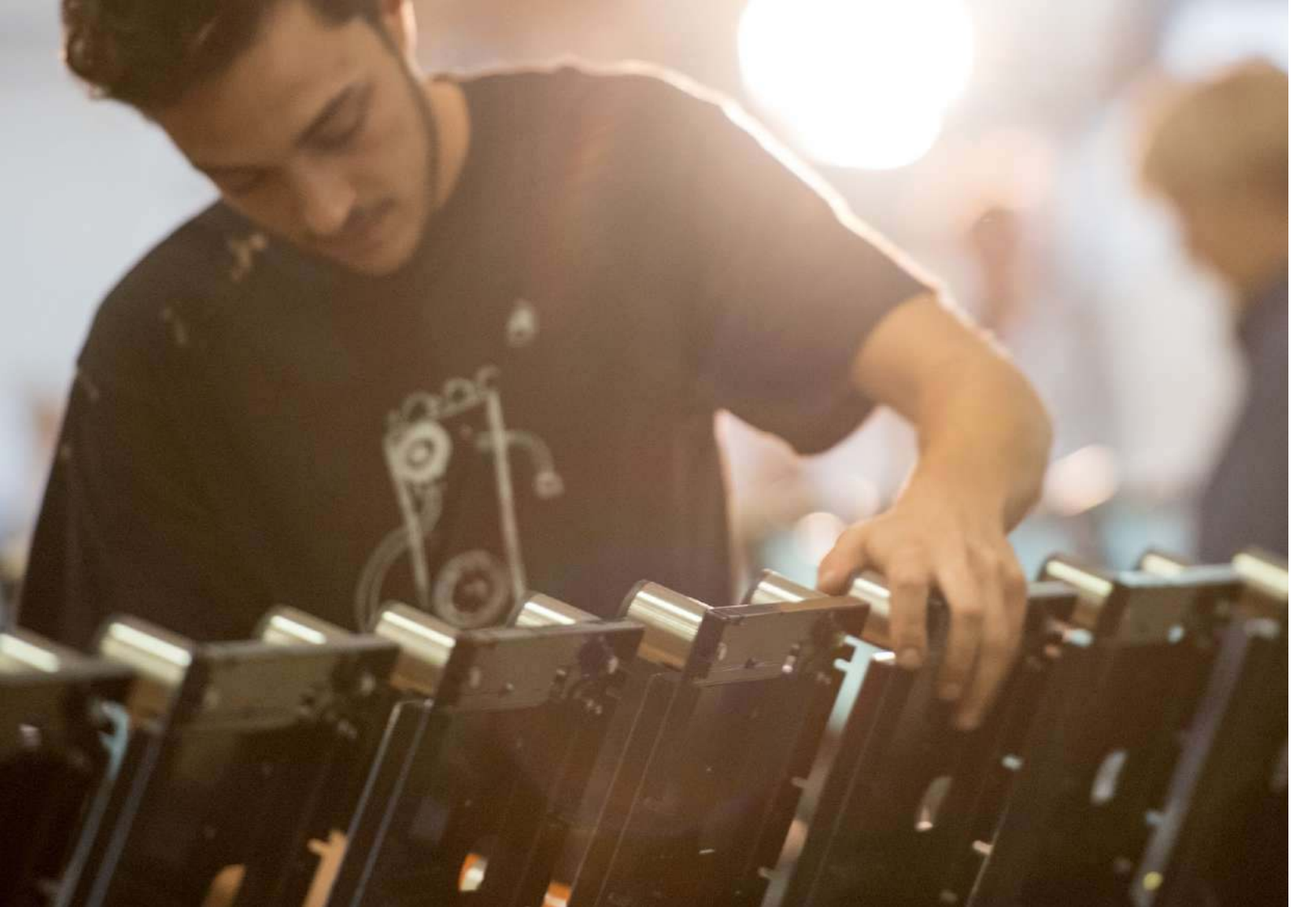







ROCKET®
ESPRESSO MILANO

DOMESTIC ESPRESSO MACHINES



# ROCKET ESPRESSO

Rocket Espresso produces the finest espresso machines in the tradition of ‘Fatto a Mano’ in Italy.

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, with every model designed to meet the needs of today’s most exacting espresso customer.

# EPICA

Vintage inspired body panelling, manual control lever machine that combines the best of tradition with industry leading technology and performance.

Thermal stability through the Rocket Espresso fully saturated group system, coupled with digital PID temperature control

Fully saturated group, with manual control of pressure through the lever for pre and post ramping of pump pressure, and a service boiler of 3.6 litres. Direct water connection or built in water reservoir.

EPICA. Superlative precision and control for baristas with an appreciation for style, and function in equal measure.

## EPICA FEATURES

- Lever control with manual pressure profiling (no automatic/semi-automatic)
- Graphic colour touch display
- Permanent magnets volumetric pump for absolutely precise and silent operation
- Bodywork all stainless steel
- Boilers all AISI 316L stainless steel made.
- 24 Volt pump, 7.2 litres/min.
- Brew boiler + saturated group assembly: 1.9 litre - 1200 W
- Service boiler: 3.6 litre - 1400 W
- Max. power consumption of machine: 1600 W

## DIMENSIONS

- 420 x 505 x 645* mm (width x depth x height)
- Weight: 42.4 kg
- Water feed: Hard plumbed operation or pour over operation



*With lever in vertical position





# *R NINE ONE*

The R NINE ONE was developed to bring the very best of our commercial machine development programme into a machine capable of outstanding results. Designed for use in a small commercial application or home environment.

Thermal stability through the Rocket Espresso fully saturated group system, coupled with digital PID temperature control

Pre and Post infusion controlled through a full pressure profiling system, using the 5 preset programmes or via manual control through the Rocket Espresso paddle system.

Direct water connection or built in water reservoir, an espresso machine designed to deliver spectacular results in the cup, through both stability and flexibility of control parameters.

## R NINE ONE FEATURES

- 5 pump pressure profiles + 1 semiautomatic profile (to be set operating the group's paddle)
- Graphic colour touch display
- Permanent magnets volumetric pump for absolutely precise and silent operation
- Bodywork all stainless steel (special order: rubber finishing white or black side and rear panels)
- Boilers all AISI 316L stainless steel made.
- Brew boiler + saturated group assembly: 1.9 litre - 1200 W
- Service boiler: 3.6 litre - 1400 W
- Max. power consumption of machine: 1600 W

## DIMENSIONS

- 410 x 505 x 430 mm (width x depth x height)
- Weight: 47.4 kg
- Water feed: Hard plumbed operation or pour over operation














Dual Boiler technology + saturated group + pump pressure profiling



# *R 60V*

R 60V has a unique pressure profiling system.

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 stainless steel 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
- Full stainless steel chassis
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1650 W

## DIMENSIONS

- 310 x 440 x 390* mm (width x depth x height)
- Weight: 29.5 kg

*excluding cup frame





# R CINQUANTOTTO

Cinquantotto means 58, the new R 58 from Rocket Espresso.

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 by the machine touch screen communication pod that now includes an automatic on / off function, your machine is ready to go whenever you need coffee. The communication pod can easily be removed from the machine to retain the aesthetic that is Rocket Espresso.



## R CINQUANTOTTO FEATURES

- Dual boilers of 0.58 and 1.8 litres
- PID controlled
- Rotary pump
- Rocket Espresso communication pod
- Digital shot timer
- 2.5 litre water reservoir or direct water connection option
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1600 W

## DIMENSIONS

- 310 x 440 x 385* mm (width x depth x height)
- Weight: 29.0 kg

*excluding cup frame





# *Giotto & Mozzafiato Cronometro R*

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

Now with digital shot timer, PID temperature control, insulated boilers and the Rocket Espresso 9 mm boiler end plates, stability and temperature control is further enhanced.

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 Cronometro machines are offered in two different body styles, the Giotto or the Mozzafiato.






Cronometro machines are equipped with shot timer as standard.

## CRONOMETRO R FEATURES

- Digital shot timer
- Heat exchanger boiler design
- PID control for greater temperature stability
- Boiler capacity: 1.80 litres
- Full sized commercial rotary pump
- 2.5 litre water reservoir or direct water connection option
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1350 W

## DIMENSIONS

- Giotto; 335 x 420 x 400* mm (width x depth x height)
  Weight: 27.8 kg
  *425 mm height with cup frame
- Mozzafiato; 280 x 425 x 400 mm (width x depth x height)
  Weight: 30.2 kg



Mozzafiato



Giotto

# *Giotto & Mozzafiato Cronometro V*

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

Now with digital shot timer allowing the user to better optimise extraction time. 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 Mozzafiato Cronometro V machines introduce users to the Rocket Espresso movement for better espresso in the home without compromise.






Cronometro machines are equipped with shot timer as standard.

## CRONOMETRO V FEATURES

- Digital shot timer
- Heat exchanger boiler design
- Boiler capacity: 1.80 litres
- Vibration pump
- 2.5 litre water reservoir
- PID control for greater temperature stability
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1350 W

## DIMENSIONS

- Giotto; 335 x 420 x 400* mm (width x depth x height)
  Weight: 23.0 kg
  *425 mm height with cup frame
- Mozzafiato; 280 x 425 x 400 mm (width x depth x height)
  Weight: 25.4 kg





Giotto



Mozzafiato

# *Porta Via*

The Porta Via is the worlds first truly portable espresso machine allowing people to enjoy the Rocket Espresso experience where ever they are.

Travel just got a whole lot more interesting - that 3 star hotel just went to a 5 star.

## ACCESSORIES

- Bottomless portafilter
- Rocket flat white cups x 2
- Measuring spoon
- Rocket tamper
- Milk jug - 50 ml

## DIMENSIONS

- Machine out of case, ready to operate: 200 x 405 x 535 mm (width x depth x height)
- Machine inside case: 245 x 450 x 571 mm (width x depth x height)
- Case (closed with machine inside): 245 x 450 x 550 mm (width x depth x height)
- Weight (case with machine inside): 29.7 Kg
- Volume brew boiler: 470 ml
- Volume steam boiler: 730 ml
- Voltage / Wattage: 220-240V; 50/60 Hz; 1350 W







# *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 to order with a traditional stainless steel finish or Serie Nera edition, featuring a black stainless body and matching cup frame.

Both stainless and Serie Nera editions have the option of white or copper circular side panel inserts.

## APPARTAMENTO FEATURES

- Heat exchanger boiler design
- Boiler capacity: 1.80 litres
- Vibration pump
- 2.5 litre water reservoir
- Wattage: 1350 W

## DIMENSIONS

- 274 x 425 x 360* mm (width x depth x height)
- Weight: 20.0 kg

*including cup frame







# *Macinatore Giannino*

The all new Giannino grinder by Rocket Espresso, combining performance, elegance and attention to detail for the ultimate coffee experience.

## GIANNINO FEATURES

- Motor power: 390W for better performance
- New patented 55mm flat burrs with reduced mechanical coupling for a better parallelism - more consistent and uniform grind for optimum coffee extraction
- Micrometric adjustment of grind setting with aluminium knob
- Coffee hopper capacity: 320 gr
- Instant productivity (espresso): 1,8 - 2,3 gram/second
- Height-adjustable metal fork
- Silent system technology
- Touch interface
- 3 doses, plus continuous
- Activation button

## DIMENSIONS

- 162 x 246 x 400* mm (width x depth x height)
- Weight: x.x kg

*includes bean container

Two body colour options:

- Black / Innox
- Black / Wood
















# *Macinatore Faustino*

The Faustino, is small and compact, but with powerful features for unmatched grinding performance in the domestic category.

## FAUSTINO FEATURES

- Motor: 310W | 220-230V @ 50/60Hz | 1380 rpm
- 50mm flat burrs
- Hopper capacity: 320g
- Large adjustment knob for greater grind setting accuracy
- Silent system
- Easy access to the grinding chamber and screwless burrs
- New user interface with 3 programmable doses and continuous dose
- Rapid Setting interface for programmed doses
- “Hands-free” filter holder support and height-adjustable fork
- Eco-friendly packaging.

## DIMENSIONS

- 162 x 246 x 388* mm (width x depth x height)
- Weight: 6.9 kg

*includes bean container

Four body colour options:

- Matt Black
- Chrome
- Appartamento White
- Appartamento Copper













# *Technical Specifications*

| MODEL | PRESSURE PROFILE SYSTEM | PID PRESSURE CONTROL | SHOT TIMER | TOTAL BOILER CAPACITY (litres) | WATER FEED | | WATTAGE | WIDTH MM | DEPTH MM | HEIGHT MM | WEIGHT KG |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | HARD PLUMBING | RESERVOIR | | | | | |
| EPICA | Yes | Yes | Yes | 5.5 (1.9 + 3.6) | Yes | Yes | 220-240V; 50/60 Hz; 1600W | 420 | 505 | 645* | 42.4 |
| R NINE ONE | Yes | Yes | Yes | 5.5 (1.9 + 3.6) | Yes | Yes | 220-240V; 50/60 Hz; 1600W | 410 | 505 | 430 | 47.4 |
| R 60V | Yes | Yes | Yes | 2.38 (1.8 + 0.58) | Yes | Yes | 220-240V; 50/60 Hz; 1650W | 310 | 440 | 390 | 29.5 |
| R CINQUANTOTTO | - | Yes | Yes | 2.38 (1.8 + 0.58) | Yes | Yes | 220-240V; 50/60 Hz; 1600W | 310 | 440 | 385 | 29.0 |
| Giotto Cronometro R | - | Yes | Yes | 1.80 | Yes | Yes | 220-240V; 50/60 Hz; 1350W | 335 | 420 | 400 | 27.8 |
| Mozzafiato Cronometro R | - | Yes | Yes | 1.80 | Yes | Yes | 220-240V; 50/60 Hz; 1350W | 280 | 425 | 400 | 30.2 |



EPICA



R NINE ONE



R 60V



R CINQUANTOTTO



GIOTTO CRONOMETRO R



MOZZAFIATO CRONOMETRO R

*With lever in vertical position

# Technical Specifications

| MODEL | PRESSURE PROFILE SYSTEM | PID PRESSURE CONTROL | SHOT TIMER | TOTAL BOILER CAPACITY (litres) | WATER FEED | | WATTAGE | WIDTH MM | DEPTH MM | HEIGHT MM | WEIGHT KG |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | HARD PLUMBING | RESERVOIR | | | | | |
| Giotto Cronometro V | - | Yes | Yes | 1.80 | No | Yes | 220-240V; 50/60 Hz; 1350W | 335 | 420 | 400 | 23.0 |
| Mozzafiato Cronometro V | - | Yes | Yes | 1.80 | No | Yes | 220-240V; 50/60 Hz; 1350W | 280 | 425 | 400 | 25.4 |
| Porta Via | - | Yes | No | 1.20 (0.47 + 0.73) | No | Yes | 220-240V; 50/60 Hz; 1350W | 200* | 405* | 535* | 29.7 |
| Appartamento | - | No | No | 1.80 | No | Yes | 220-240V; 50/60 Hz; 1350W | 274 | 425 | 360 | 20.0 |



GIOTTO CRONOMETRO V



MOZZAFIATO CRONOMETRO V



APPARTAMENTO





PORTA VIA



*Port Via outside of case, ready to operate physical dimensions

# Notes



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