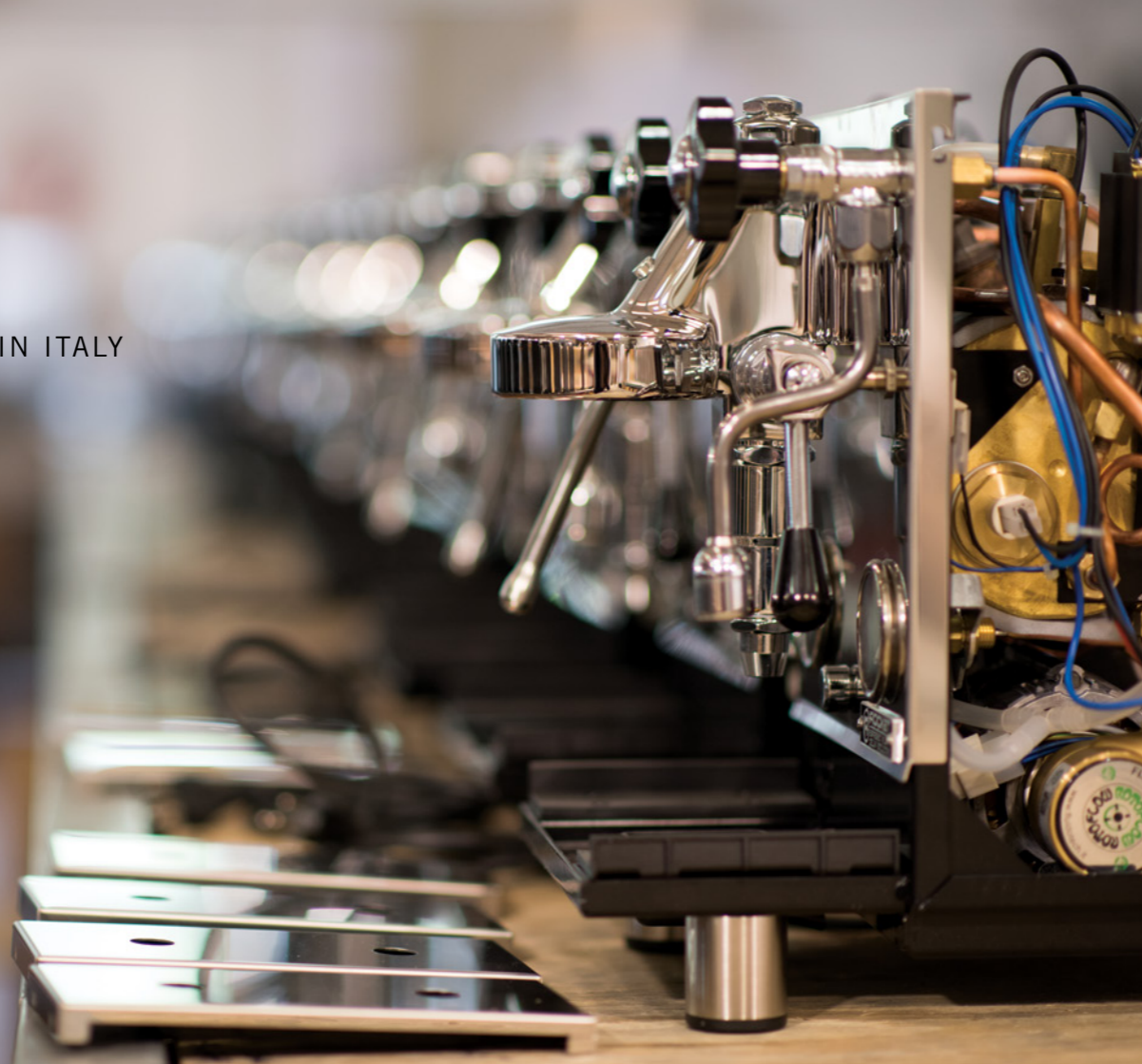


ROCKET[®]
ESPRESSO MILANO

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



GIOTTO 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.

GIOTTO 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 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.



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: 295 x 425 x 375 mm (width x depth x height)
- Weight: 27.8 kg



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.



GIOTTO 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



CELLINI 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.

CELLINI PID FEATURES

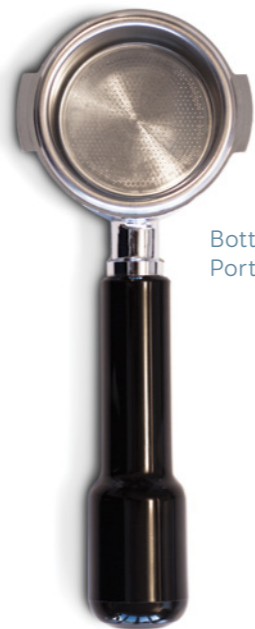
- Heat exchanger boiler design
- Boiler capacity: 1.80 litres
- Vibration pump
- 2.9 litre water reservoir
- PID control for greater temperature stability
- Wattage: 1200 W
- Dimensions: 295 x 425 x 360 mm (width x depth x height)
- Weight: 23.0 kg



ACCESSORIES



Milk Jug
250ml & 500ml



Bottomless
Portafilter



Dump Box



Tamp Station



Tamper



Stainless Steel Cup
Frame Surround



Set of 4 steam wand tips*

Also available, (but not shown) are water reservoir filters, t-shirts and a new Rocket grinder, slated for release October 2015. See the full range on the Rocket Espresso website: www.rocket-espresso.com

*Not for R 58 / R 60V range.

▶ TECHNICAL SPECIFICATIONS

MODEL	PRESSURE PROFILE SYSTEM	PRESSURE CONTROL		TOTAL BOILER CAPACITY (litres)	WATER FEED		WATTAGE	WIDTH MM	DEPTH MM	HEIGHT MM	WEIGHT KG
		PID	COMMERCIAL 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		Yes	1200 W	340	425	370	23.0
Cellini PID		Yes		1.80		Yes	1200 W	295	425	360	23.0



R 60V



R 58



GIOTTO EVOLUZIONE



CELLINI EVOLUZIONE



GIOTTO PID



CELLINI PID



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