



User Instructions Rocket RE DOPPIA Espresso Machine

Index	Page
General data	3
Introduction	4
Important safeguards	5
Installation	7
Technical data	8
Installation diagram	9
Description of external components	10
Start-up	11
Operation	11
Switching off the machine	15
Proper care and maintenance	15
Disassembling / dismantling of the machine	17
Portion setting of coffee and hot water portions	18
The technician's menu	20
Electric diagrams	22
Hydraulic diagram	28
Declaration of CE conformity	30



GENERAL DATA

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Rocket RE DOPPIA series espresso machines

Rocket Espresso RE DOPPIA / 2 2 brewing heads
Rocket Espresso RE DOPPIA / 3 3 brewing heads
Rocket Espresso RE DOPPIA / 4 4 brewing heads

All machines come with:

- User instructions
- 1 one cup filter handle
- 1 one cup metal filter basket
- 1 blind filter basket (for cleaning/rinsing of brewing group)
- 1 bottomless filter holder

In addition, on two group machines only:

- 2 two cup filter handles with 2 two cup metal filter baskets

In addition, on three group machines only:

- 3 two cup filter handles with 3 two cup metal filter baskets

In addition, on four group machines only:

- 4 two cup filter handles with 4 two cup metal filter baskets



INTRODUCTION

Please read this user manual carefully since it provides important information on the correct installation, use and maintenance of your coffee machine.

The user should be fully conversant with safety operating procedures contained in the manual and should follow the instructions and advice provided with.

The information contained in this manual is necessary for the safe installation and operation of your coffee machine.

It should be retained in a safe place for future reference. Copies are available from your local dealer.

The user must respect the safety regulations at the point of installation. The user must check the surrounding areas to ensure safe and hygienic use is guaranteed.

The information contained in this manual relating to installation and operation is not a substitute for safety instructions and technical data affixed to the machine and/or its packaging.

The manual provides information that is current at the time of publication. The information is subject to amendment or alteration without notice.

Installation should only be carried out by technicians and service providers authorised by Rocket Espresso Ltd.

To ensure maximum performance efficiency, it is essential that technical service and maintenance is carried out exclusively by Rocket Espresso Ltd. authorised technicians.

Rocket Espresso Ltd. accepts no liability for injury and damage to person, persons or property caused by incorrect installation, misuse, and user negligence, neglect of the machine or any other circumstances beyond its control.

All spare parts fitted to the machine must be original Rocket Espresso Ltd. components.

It is the responsibility of the user to notify the manufacturer of any defects or damages that may affect the safety of the original installation or future safe operation of the machine.

The machine component's manufacturers are responsible for the parts supplied by them. The customer is responsible for the personal use of the equipment.

It is the responsibility of the user to ensure that the location of the machine is hygienic, and that its continued safe operation can be guaranteed.

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages.
All other uses are outside of the scope of this machine and, therefore, dangerous and hazardous.
3. The machine has been designed from safe, accessible, durable components and materials and manufactured to the highest standards for use only in professional environment.
4. The machine should only be operated in accordance with instructions contained in this manual and verbal instructions and training provided by an authorised Rocket Espresso Ltd. dealer.
5. The machine must be operated by responsible adult persons who know the use of the equipment and should not be used by children, minors or untrained persons.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not touch hot surfaces. Use handle or knobs. Coffee brewing groups, metal pipes, spouts, steam and hot water valves and wands, metal part of filter holders are hot and will cause burns.
8. Never hold your hands under the brewing group, the filter handle, and the steam and hot water wands. Hot drinks, hot steam and hot water are dispensed.
9. The machine should not be operated with temperatures lower than 6 °C and hotter than 36 °C.
10. Do not use outdoors.
11. The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures etc.
12. Do not use aerosol sprays near the machine.
13. Do not place heavy objects or climb on top of the coffee machine.
14. Do not place on or near a hot gas or electric burner. Do not allow liquids to get inside the coffee machine.
15. Allow the machine to cool before putting on or taking off parts
16. To protect against electric shock do not immerse machine, cord and plugs in water or other liquid and do never let machine's internal parts get in touch with liquids.
17. Ensure that the machine is installed with a proper earth/ground in accordance to local safety practises, codes and legislation.
18. Prevent the power cable from being stretched or pulled tight.
19. Never use the machine with wet hands and / or with bare feet.
20. Never operate the machine without water.

21. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
22. Do not let cord hang over edge of table or counter or touch hot surfaces.
23. Do not place on or near a hot gas or electric burner or in a heated oven.
24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
25. Before carrying out any maintenance operations turn the machine to "OFF", disconnect it from the mains and allow cooling.
26. Do not operate any appliance with a damaged cord, plugs, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
27. Accessory attachments are not recommended by the appliance manufacturer as they may cause injuries.
28. Do not use appliance for other than intended use.
29. Before any cleaning or maintenance, the machine should be disconnected from the electric supply.
30. When cleaning the machine never use caustic or abrasive cleaning chemicals.
31. To ensure efficient and correct operation it is essential to follow the manufacturer's instructions concerning the periodic maintenance carried out by the authorized service technician.
32. When the machine is not being used for long periods, the hydraulic systems should be drained completely, and the machine stored in a temperature above freezing (0°C or 32°F). This will prevent the hydraulic system from freezing which could damage internal pipes and boiler.
33. The machine must be switched off whenever it is left unattended. The connection to the water mains must be closed.
34. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
35. Save these instructions.



INSTALLATION

This espresso machine is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

All machines are designed to ensure maximum possible user safety. It is, however, an important responsibility of the user to observe the following safety codes to further enhance safe installation and operation.

1. Always ensure that hazardous packing items such as plastic bags, Styrofoam, nails, etc. are properly disposed of to prevent accidental injury to children or other persons.
2. If there is evidence of defect or damage to the machine an authorised Rocket Espresso Ltd. dealer or technician should be notified immediately so that remedial action can be taken.
3. This machine is safe only when it has been correctly connected to an efficient earthing/grounding system. This should conform to local safety standards and legislation in force at the time of installation.
4. Installation of any Rocket Espresso Ltd. product should only be undertaken by duly authorised, properly trained and qualified personnel
5. Protect the user by fitting a circuit breaker to electric supply feeding the machine.
6. A residual current device (RCD) having a rated residual operating current not exceeding 30mA must be installed.
7. The machines with electrical input over 16 A, must be connected to a net with impedance = or < than 0,37 Ω .
8. Dangerous or improper electrical connections are extremely hazardous and should never occur.
9. Always check the integrity of the component content of the machine. Never fit defective or damaged spare parts. Always request replacement spare parts from Rocket Espresso Ltd.
10. Before connecting the machine to electric supply, always check that capacity and power rating at least equals the power requirement of the machine.
11. The machine must operate with clean soft drinking water. Never attempt to run the machine with water that is harder than 7°F. The manufacturer recommends use of an in-line filter.
12. Check the efficiency of the machine's water drain. Drain tray is located under the drip tray
13. This equipment must be installed on a flat, level and stable surface. The minimum height of this surface is 1025 mm
14. Handle the machine with care.

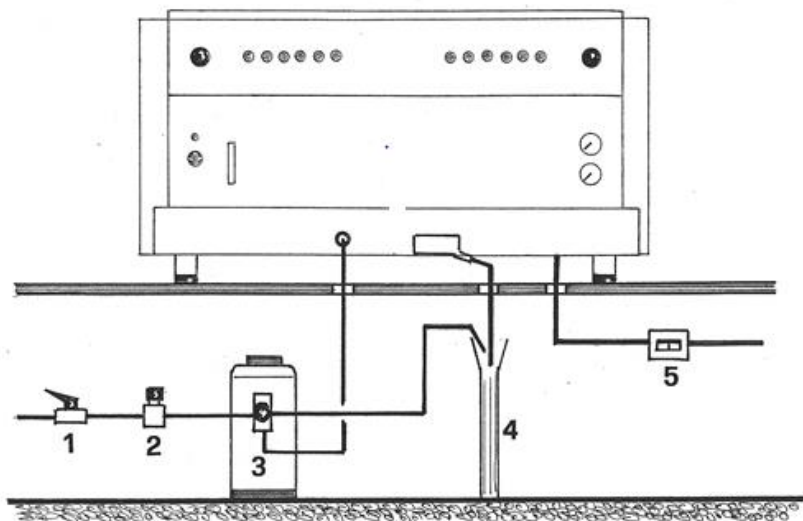
TECHNICAL DATA

Voltage:	Please refer to the technical data plate on the machine
Wattage	Please refer to the technical data plate on the machine
Temperature	The machine should not be operated with temperatures under 6°C and over 36 °C.
Water	The machine must be operated with soft, clean drinking water. If the local water supply has a high mineral content use a water softener. A build-up of mineral deposit may restrict the flow of water within the hydraulic systems causing damage to the machine and risking personal injury. Rocket Espresso recommends installation of an in-line filter.
Water pressure from the mains	Maximum water inlet pressure is 6 Bar (0,6 MPa – 600 KPa). Please install a pressure reducing valve if water pressure from the mains is higher. The minimum water pressure is 1.5 Bar (0.15MPa-150 KPa)
Hydraulic connections	Water inlet 3/8" gas
Machine ventilation	Please make sure that there is an open area of at least 100 mm on each side and behind the machine to allow adequate ventilation
Brew boiler capacity Service boiler capacity	2 gr: 4 litre – 3 gr: 6,3 litre – 4 gr: 8,5 litre 2 gr: 9 litre – 3 gr: 12 litre – 4 gr: 18 litre

Dimensions

	Width	Depth	Height
2 group	760 mm – 29.9 in	590 mm – 23.2 in.	536 mm – 21.1 in.
3 group	980 mm- 38.6 in	590 mm – 23.2 in.	536 mm – 21.1 in.
4 group	1.200 mm – 47.2 in	590 mm – 23.2 in.	536 mm – 21.1 in.

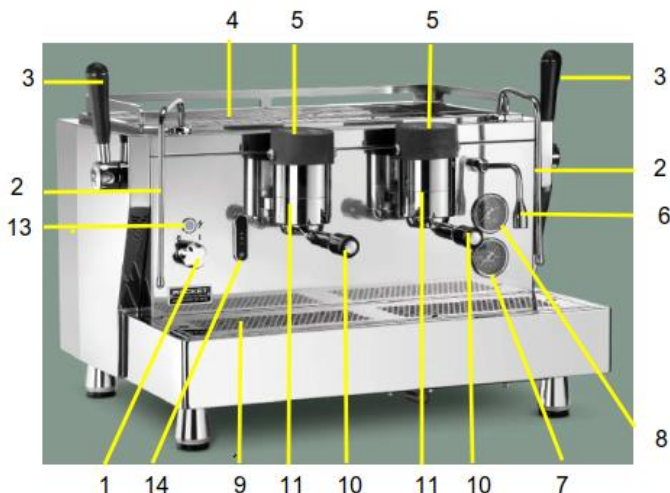
Installation diagram



- 1 Shut off valve water mains**
(not included to delivery)
- 2 Pressure reducing valve**
(not included to delivery)
- 3 Water softener**
(not included to delivery)
- 4 Drain**
(not included to delivery)
- 5 Safety switch**
(not included to delivery)

DESCRIPTION OF EXTERNAL COMPONENTS RE DOPPIA

Fig. 1



- 1 Machine's on/off switch. Position "0" = off; position "1" = on
- 2 Steam wand. Caution: can become hot and cause burns.
- 3 Steam lever
- 4 Cups tray. Do never pour any liquid on this tray! It will filter inside the equipment and can cause electrical shocks and serious injuries. Do not cover the tray (with towels etc.)-
- 5 Touchpad
- 6 Hot water wand. Caution: can become hot and cause burns
- 7 Pump pressure gauge. Pump pressure should be around 9 Bar.
- 8 Boiler pressure gauge. Boiler pressure should be around 0,9 Bar
- 9 Drip tray
- 10 Filter handle. Caution: can become hot and cause burns
- 11 Coffee brewing head ("group"). Caution: can become hot and cause burns
- 12 Display (located right side behind drip tray)
- 13 Control lamp "machine on" (when lightening)
- 14 Boiler water level control

Start up

We assume the machine has been properly installed.

Open the water tap and turn on the main electrical switch (both not included to delivery).

Turn the on/off switch (Fig. 1 – pos. 1) from position 0 to position 1.

Wait until the boiler pressure gauge (fig. 1-pos.8) reads the working pressure (app. 1.0 bar).

Open the steam handle (Fig. 1 - pos. 3) for some seconds and then close it. This operation avoids milk resuction into the boiler. Wait until the working pressure has been reached again.

Your machine is now ready to work.

OPERATION

Fig. 2 Touchpad (with 2 automatic coffee portion keys)

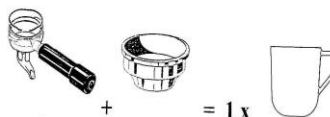


Fig. 2 Touchpad (with 4 automatic coffee portion keys)



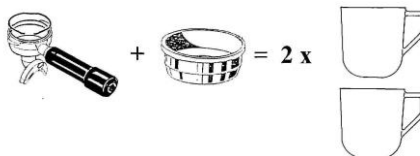
Brewing espresso (with automatic portion control)

Preparing ONE cup of espresso



1. Use one cup filter handle (with 1 spout)
2. Position the metal one cup filter basket firmly inside the filter handle
3. Pour one portion of ground espresso coffee into the filter basket
4. Tamp the ground coffee gently using the tamper supplied with the machine
5. Tighten the filter handle (Fig. 1-10) firmly into the brewing group (Fig. 1-11).
6. Put one cup under the filter handle spout.
7. Press the portion key for one cup dispensing. Hot coffee flows into the cup from the filter handle's coffee spout.
8. When the programmed quantity of coffee (i.e. 25 cc/ 1 oz. for a typical espresso) has been dispensed, the machine will stop automatically (automatic portion control).
9. Remove the filter handle (Fig.1-10) from the machine and empty used coffee grounds.

Preparing TWO cups of espresso



1. Use two cup filter handle (with 2 spouts)
2. Position the metal two cup filter basket firmly inside the filter handle
3. Pour two portions (app. 12 – 14 g) of ground espresso coffee into the filter basket
4. Tamp the ground coffee gently using the tamper supplied with the machine
5. Tighten the filter handle (Fig. 1-10) firmly into the brewing group (Fig. 1-11)
6. Put one cup under each of the filter handle spouts.
7. Press the portion key for two cup dispensing. Hot coffee flows into the cups from the filter handle's coffee spouts.
8. When the programmed quantity of coffee (i.e. 25 cc/ 1 oz. for each espresso) has been dispensed the machine will stop automatically (automatic portion control).
9. Remove the filter handle (Fig.1-10) from the machine and empty used coffee grounds.

Brewing of espresso with semiautomatic portion control

Key "P" must be used for semi-automatic dispensing of espresso. Press this key to begin espresso dispensing and press again to stop the supply.

For all other procedure, please see above.

Dispensing of hot water

1. Position the end nozzle of the hot water wand (Fig. 1-6) inside a suitable pitcher used for food only.
2. Press the hot water key.
3. Hot water will be dispensed into the pitcher.
4. When the programmed quantity of hot water has been reached, the dispensing will stop automatically. The dispensing can be stopped manually anytime pressing again the hot water key.

Dispensing steam to froth or heat up liquids

1. Fill a suitable ideally stainless-steel pitcher (used for food only) with an insulated grip with the liquid to be heated up or frothed.
2. Position the steam nozzle of the steam wand (Fig. 1 - 2) just below the surface of the liquid inside the liquid in the recipient.
To avoid personal injury always ensure that the end nozzle of the steam wand (Fig. 1 - 2) is below the surface of the liquid to be steamed.
3. Turn on steam lever (Fig. 1 - 3).
4. Heat up or froth the liquid inside the pitcher. Pay attention to hot sprays! They may cause injuries.
5. When you are done, close the steam lever (Fig. 1 - 3).
6. Clean the steam wand (Fig. 1 - 2) and the steam wand's end nozzle carefully with a non-abrasive damp cloth after each single use without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle. Caution: Hot surface.

Example: Steaming milk

1. Use a clean, cold pitcher and fill 1/3 with cold, fresh milk.
If milk has previously been steamed and stored in the refrigerator, we suggest adding some fresh milk to achieve optimum foam. Milk should be stored at a temperature around 4-5°C (app. 40°F).
2. Insert steam wand's (Fig. 1 - 2) nozzle into the centre milk just below the surface of the milk.

3. Open steam lever (Fig. 1 - 3) rapidly.
4. Steam will come out of the nozzle and froth the milk. The milk volume will increase rapidly. Please lift the pitcher progressively to make sure that the steam nozzle is always right below the surface of the milk.
5. When enough foam is achieved, submerge nozzle (going sidewise) and keep it in that position finishing heating milk until the pitcher is too warm to touch.
Please remember that milk should never be steamed over app. 76°C (168°F). Milk steamed to over this temperature is scalded.
6. Close steam lever (Fig. 1 - 3) rapidly, then remove milk pitcher from steam wand.
7. Wipe the steam wand (Fig. 1 - 2) immediately after using with a non-abrasive clean damp towel without touching the steam wand (Fig. 1 - 2) directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle. Use a towel that is designated for the steam wand only. Do not cross contaminate kitchen towels by using the same towel for cleaning the steam wand and i.e. kitchen tops.
Do not let the milk bake onto the steam wand. Clogged wands and steam valves can be expensive to repair or to replace.
8. Burp your steam wand (Fig. 1 - Pos. 2) immediately after using opening and closing immediately after the steam lever (Fig. 1 - 3).
Caution: Hot steam will come out of steam wand (Fig. 1- 2).
9. Finish espresso drinks with correct portions of milk and foam.
10. Clean steam pitcher and store for next drink.



SWITCHING OFF THE MACHINE

Turn the main switch (Fig.1-1) to position 0.

The machine must be disconnected from the mains (switch off external main switch) whenever it is left unattended. The connection to the water mains must be closed.

PROPER CARE AND MAINTENANCE

Simple, routine care of your espresso machine is your best defence against poor quality shots, as well as preventing breakdowns or, even worse, personal injuries.

After each use:

- Wipe the steam wand (Fig. 1 - 2) immediately after using with a non-abrasive clean damp towel without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle.
- Do not let the milk bake onto the steam wand.
- Clogged wands and steam valves can be expensive to repair or to replace.
- Burp your steam wand (Fig. 1 -2) immediately after using opening and closing immediately after the steam valve (Fig. 1 -3).
Caution: Hot steam will come out of steam wand (Fig. 1-2).
Burping the wand will remove the milk residue from the inside of the nozzle.
- Knock used coffee grounds from filter holder and rinse. Re-use or store in brewing head (group) to keep the filter holder warm. (Please remember to take out filter holders when machine is not operating for some hours (i.e. at night).

Throughout the day:

Wipe the screens inside your group head with a damp clean towel to remove excess grounds.

Before shutting down the machine (i.e. at night):

For the following operations, the machine must be switched on:

Rinsing the brewing head ("group"): With a small hard brush, give the inside of the group a good scrub.

The group should be back flushed regularly. This means after each day, firstly, remove the filter basket and then fit the blind filter into the handle.

Next, fit the handle into the espresso machine. (Note: This filter basket has no holes).



Now put a small amount of special detergent for espresso machines into the blind filter.

Now you have two options to back flush the group using

- The "manual" procedure:

Press key "P" and switch it off after 15 seconds.

The purpose of this is to push espresso machine cleaning solution back through the coffee brewing head (group) and back out through the exhaust solenoid thus cleaning the coffee brewing circuit of the machine.

Repeat the procedure several times, and each time you turn off key "P" remove the filter handle and empty the water sitting in the blind filter. Tighten the filter handle firmly into the brewing head (group). Repeat until the discarded water is clean and fresh.

Ensure that you back flush the machine once again so the detergent residues are washed away.

- The "automatic" procedure:

Press "P" and "I." key of the group you wish to back flush. The back-flushing cycle stops by itself when terminated.

For the following operations, the machine must be switched off, unplugged and completely cooled down:

Clean showers, group gaskets and group flange with a clean brush (to be used only for this purpose).

Cleaning the filter holder and the metal filter baskets:

With a small screwdriver or teaspoon, flick out the filter basket from the handle.

Once you have the filter basket out, clean both the filter basket and the internal surface of the handle with a pot scourer until both surfaces are clean from the black coffee oils.

Should the oils in the handle have built up to excessive amounts, it may be necessary to soak the handle and the metal filter basket in hot water with a cap full of special detergent product for espresso machines for 30 minutes or so and then rinse thoroughly in fresh water.

Wash metal filter baskets and filter handle in warm water adding a special detergent product or espresso machines following the instructions of the specific product. It must be food quality and for this specific use with coffee machines.

Clean the drip tray (Fig. 1 - 9) and grid with a non-abrasive damp cloth.

Clean drain tray (located under the drip tray) with a clean damp cloth and a clean brush.



Wipe down surface of machine with non-abrasive clean cloth. Do never use aggressive cleaners or scouring powders! This operation must be done when necessary.

DISASSEMBLING / DISMANTLING OF THE MACHINE

The machine must be disassembled and dismantled by an authorized technician according to local law and jurisdiction.

1. Clean filter holders, baskets and brewing head ("group").
2. Switch off and let machine cool down to ambient temperature.
3. Remove the drip tray (Fig. 1 - 9)
4. Open the boiler drain valve (located under the drip tray). The boiler water will flow into the machine's drain tray.
5. When done, close the boiler drain valve.
6. Position the drip tray (Fig. 1 - 9).
7. Store the machine in a safe, dry and clean place.

SETTING OF AUTOMATIC COFFEE AND HOT WATER PORTIONS

Touchpad with 2 automatic coffee portion keys



Touchpad with 4 automatic coffee portion keys



Automatic hot water portion key. Please note that hot water portions are time controlled. This means that the quantity of hot water dispensed is related to the boiler pressure and can possibly vary.



Key for semi-automatic coffee dispensing or setting of automatic coffee portion keys



The machine must be ready to operate.

Coffee portion settings: Please operate on machine's left side group (seen from operator).

The coffee portion settings made on the left side group are automatically copied to all the other groups of the machine. (You can, of course, do the coffee portion settings also individually for each group).

Please do the coffee portion settings under operating conditions (with right quantity of freshly and correctly ground coffee, correct tamping etc.).

How to proceed:

1. Keep "P" key of left side group pressed until its LED is flashing.
When the "P" key is flashing, the machine is in portion setting mode (for coffee and hot water portion keys).
2. Setting the automatic coffee portion keys (machine in portion setting mode).
Press the automatic coffee portion key you wish to set. The coffee will be dispensed. (The "P" key stops flashing for the time you dispense coffee and will start flashing again once you stop dispensing). When the desired quantity of coffee has been dispensed, press this key again. Coffee dispensing will stop. The machine will remember the quantity of product dispensed and dispense the same quantity of coffee each time you press this key.
Now repeat this procedure for the other coffee portion keys you wish to set.
3. When the automatic coffee portion keys are set, proceed to set the automatic hot water portion keys (machine always in portion setting mode, meaning, the "P" key is flashing).
Please note that hot water portion keys must be set individually for each group. (The portions set on the left side group are NOT copied to the other groups).
Press the hot water key of the group you wish to set and press it again once the desired quantity of hot water has been dispensed (=hot water portion for this key is set).
Now move to the next group you wish to set the automatic hot water portion for and repeat the same hot water portion setting procedure.

When you're done with setting coffee and hot water portions of your machine, press "P" key three times to exit programming mode. You can also turn machine off and on again to exit programming mode.

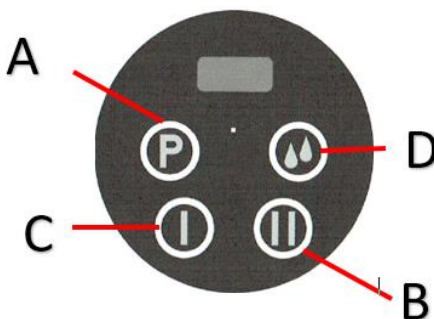
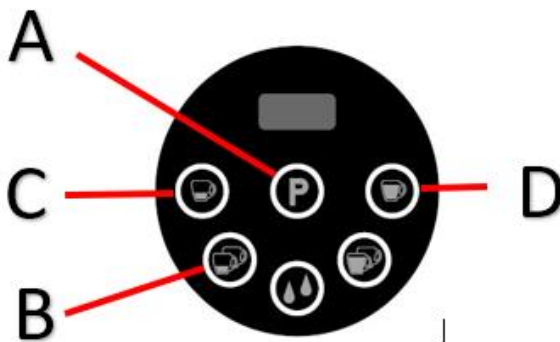
THE TECHNICIAN'S MENU

The technician's menu must be used exclusively by the authorized and trained technician.

It' is acceded with the machine's main display reading "OFF".

Setting the "OFF" mode

1. Machine must be turned on.
2. **With 2 and 3 group machines:** Press simultaneously keys A and B. The display will read "OFF".





With 4 group machines

Four group machines come with 2 coffee boilers. The left side one is controlled by the touchpad of the second group from left (seen from operator side) and the right side one is controlled by the touchpad of the third group from left.

Please press simultaneously keys A and B to go to "OFF" (second group from left for left side boiler and third group from left for right side boiler).

Once the machine's main display reads "OFF", the technician's menu can be accessed keeping key "P" pressed until the display reads the first setting "LANGUAGE".

The programming parameters can be changed operating with keys C and D and confirming pressing "P" which takes also to the next setting parameter.

Please note that all settings must be done exclusively using the keypad of machine's left side group (exception: four group machines where second and third group from left are used. Please see above).

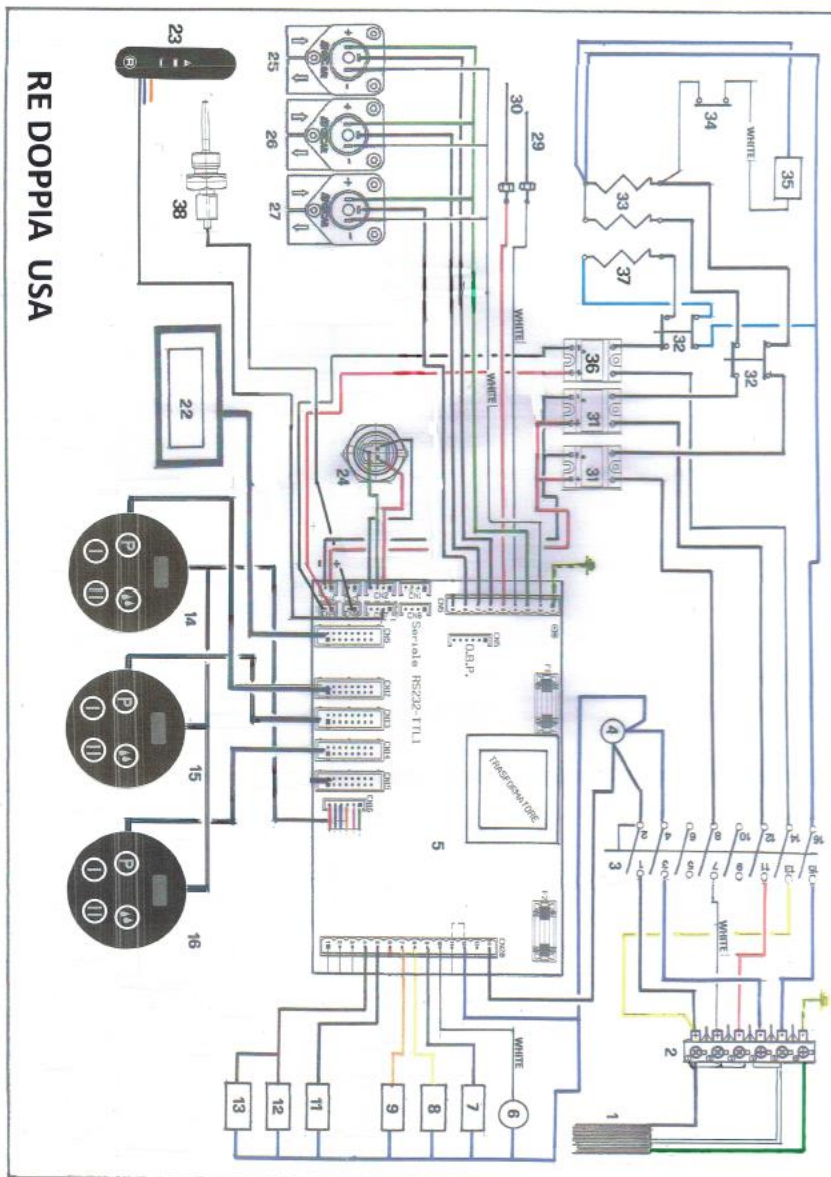
The first setting is LANGUAGE, followed by other settings like NAME, SERVICE PHONE, GROUPS NUMBER, BOILER 1, BOILER2, CRONO FUNCTION, LED IDLE (enabled ex-factory), KEYBOARD TYPE, FILLINGUP+COFFEE (boiler filling when coffee is dispensed), DOSES SETTING, CONTINUOUS KEY ("P" key enabled ex-factory), TEA + PUMP (NO ex-factory), PREBREWING (DISABLED ex-factory), PROBE SENSITIVITY (factory setting MID), SERVICE CYCLES, BOILER PROBE PRESSURE, TEMPERATURE (°C or °F), BOILER PRESSURE (ex-factory 1.1 Bar), kP 6.0 - kI 0.01 - kD 10.0, PID SETTING 2°C, FILLINGUP T-OUT 180, WATER FILTER 0, BOILER TEMPERAT1 (92°C), BOILER TEMPERAT2, kP 5.0 – kI 0.01 – kD 4.0, PID SETTING 2°C, OFFSET TEMP1 - 11°C, OFFSET TEMP.2, OFF.

Press the hot water key of left side group to exit the technician's menu (with 4 group machines the hot water key of the second group from left if operating on the left side coffee boiler or the third group from left if operating on the right-side coffee boiler).

	Electrical diagram RE DOPPIA CE / single phase
POS	DESCRIPTION
1	Power cord
2	Terminal board
3	On-Off switch
4	Control lamp
5	Control board
6	Pump
7	Solenoid valve group 1
8	Solenoid valve group 2
9	Solenoid valve group 3
10	Solenoid valve group 4
11	Solenoid valve boiler fill
12	Solenoid valve hot water
13	Solenoid valve hot water tempering valve
14	Touchpad group 1
15	Touchpad group 2
16	Touchpad group 3
17	Touchpad group 4
18	SSR second boiler 4 group machine
19	Heating element second boiler 4 group machine
20	Bipolar safety thermostat second boiler 4 group machine
21	NTC probe boiler 2 and 3 group machine
22	Display LCD
23	Boiler level control
24	Boiler pressure transducer
25	Flowmeter group 1
26	Flowmeter group 2

27	Flowmeter group 3
28	Flowmeter group 4
29	Boiler level probe
30	Boiler safety level probe
31	SSR service boiler
32	Bipolar safety thermostat
33	Service boiler heating element
34	DAVS thermostat
35	DAVS solenoid valve
36	SSR coffee boiler
37	Coffee boiler heating element
38	NTC probe second coffee boiler 4 group machine

Electrical diagram RE DOPPIA (USA version)



	Electrical diagram RE DOPPIA (USA version)
POS	Description
1	Power cord
2	Terminal board
3	On -Off switch
4	Control lamp
5	Control board
6	Pump
7	Solenoid valve group 1
8	Solenoid valve group 2
9	Solenoid valve group 3
11	Solenoid valve boiler fill
12	Solenoid valve hot water
13	Hot water tempering solenoid valve
14	Touchpad group 1
15	Touchpad group 2
16	Touchpad group 3
22	Display LCD
23	Boiler level control
24	Boiler pressure transducer
25	Flowmeter group 1
26	Flowmeter group 2
27	Flowmeter group 3
29	Boiler level probe
30	Boiler safety level probe
31	SSR service boiler
32	Bipolar safety thermostat

33	Servie boiler heating element
34	DAVS thermostat
35	DAVS solenoid valve
36	SSR coffee boiler
37	Coffee boiler heating element
38	NTC probe coffee boiler

HYDRAULIC DIAGRAM

POS	DESCRIPTION
1	Water inlet filter
2	Pump
3	Manual boiler fill
4	Non return valve
5	Solenoid valve service boiler fill
6	Solenoid valve hot water tempering
7	Flowmeter
8	Service boiler
9	Vacuum breaker valve
10	Boiler safety valve
11	Solenoid valve vacuum breaker
12	Hot water solenoid valve
13	Steam valve
14	Hot water wand
15	Steam wand
16	Coffee boiler
17	Brewing head ("group")
18	Solenoid valve brewing head
19	Drain valve
20	Service boiler pressure gauge
21	Pump pressure gauge
22	Drain reservoir
23	Expansion valve



(The following declaration is applicable for machines distributed in the European Community only)

Declaration of CE conformity

Rocket Milano s.r.l.
Via Curiel 13
20060 Liscate (Milano)
Italy
IT 05846260965

This is to confirm that the Rocket Espresso RE DOPPIA series of espresso machines have been manufactured according to the following standards:

EMC

2004/108/EC with application of:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + AC: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A1: 2009

EN 61000-3-3: 2008

Low voltage

2006/95/EC with application of:

EN 60335-1: 2012

EN 60335-2-75: 2004 + A1: 2005 + A11: 2006 + A2: 2008 + A12: 2010

EN 62233: 2008

Machine dir.:

89/392 with application of:

EN 292-1 (1991)

EN 292-2 (1991)

Acoustic noise:

EN 60335-2-75

With normal use of the equipment the acoustic noise is 70 db or lower.

Federico Gallia
Rocket Milano s.r.l.