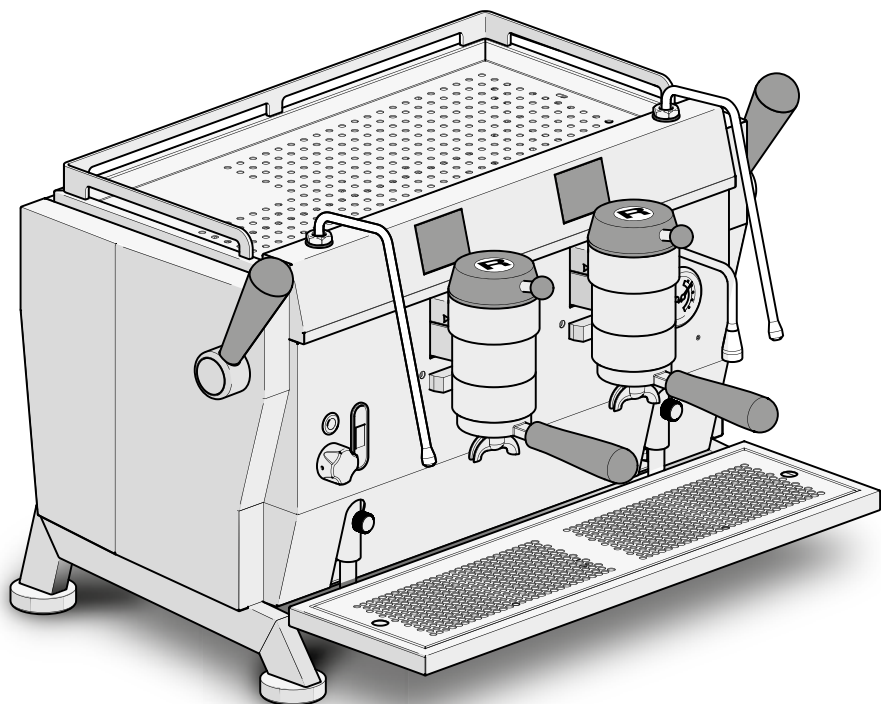


ROCKET®

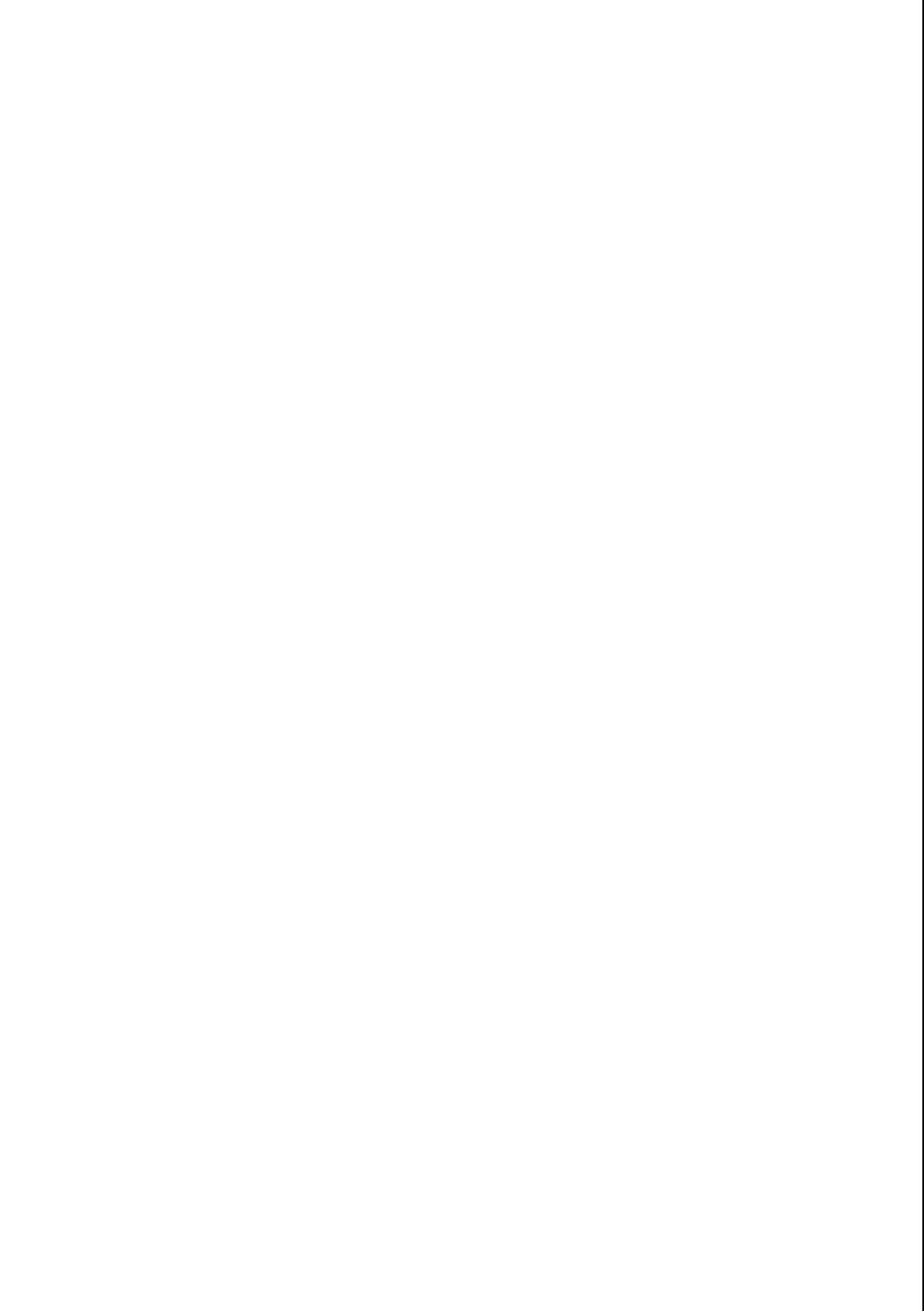
ESPRESSO MILANO



R9V



EN - PROFESSIONAL COFFEE MACHINE
Use and maintenance manual
Original instructions



*Congratulations on purchasing a Rocket Espresso machine – one of the
finest espresso machines in the world.
Your machine is a Certified Authentic Rocket Espresso machine.
This User Manual covers the Rocket Espresso R9V model.*

INDEX



1	INTRODUCTION	6
1.1	SYMBOLS AND TERMINOLOGY USED IN THE MANUAL	6
1.2	GENERAL INFORMATION	7
1.3	SAFETY INSTRUCTION	8
1.4	DECLARATION OF CONFORMITY	10



2	TRANSPORT AND INSTALLATION	11
2.1	PACKAGING, HANDLING AND TRANSPORT	11
2.1.1	PACKED MACHINE	12
2.1.2	UNPACKING MACHINE	12
2.1.3	UNPACKED MACHINE	13
2.2	MACHINE HANDLING	13
2.2.1	MACHINE MOVEMENT INSTALLED	14



3	DESCRIPTION OF THE MACHINE	14
3.1	DESIGNATED USE	14
3.2	R9V TECHNICAL SPECIFICATIONS	14
3.3	MACHINE DESCRIPTION	15
3.4	ACCESSORY	16
3.5	TECHNICAL DATA	16



4	INSTALLATION	17
4.1	CONNECTIONS TO BE PROVIDED BY THE USER	18
4.1.1	WATER SUPPLY	18
4.1.2	WATER DRAIN	19
4.1.3	ELECTRIC SUPPLY	19
4.2	INSTALLING STEAM TAP LEVERS	20



5	START UP	20
5.1	DIGITAL DISPLAY GLOSSARY	21
5.2	FACTORY SETTINGS OF YOUR MACHINE	23
5.3	PRESSURE PROFILE SETTINGS	23
5.4	PERSONALISE YOUR R9V	23
5.4.1	LANGUAGE SETTINGS	23
5.4.2	TEMPERATURE SETTINGS (UNITS)	24
5.4.3	CHANGE THE TEMPERATURE OF THE COFFEE BOILER	24
5.4.4	CHANGE THE TEMPERATURE OF THE SERVICE BOILER	24
5.4.5	SWITCH SERVICE BOILER ON/OFF	25
5.4.6	SETTING THE DATE	26
5.4.7	SETTING THE DAY AND TIME	26
5.5	HOW TO PROGRAM AUTO ON/OFF	27
5.5.1	DAY & TIME AUTO SETTINGS 'T1'	27
5.5.2	DAY & TIME AUTO SETTINGS 'T2'	28
5.6	SETTING THE COFFEE VOLUME PORTIONS (VOLUMETRIC PORTION CONTROL)	29
5.7	SETTING DRIP TRAY HEIGHT	30
5.8	PRESSURE PROFILES	30
5.8.1	USING THE MACHINE IN MANUAL MODE	31



6	MACHINE OPERATION	32
----------	--------------------------	----



7	MAINTENANCE	33
7.1	PREVENTATIVE MAINTENANCE & CLEANING	33
7.2	TROUBLESHOOTING	36
7.3	INACTIVITY	37



8	DISMANTLEMENT	37
----------	----------------------	----

1 - INTRODUCTION

BEFORE PERFORMING ANY OPERATION ON THE MACHINES, THE OPERATORS MUST CAREFULLY READ THE INSTRUCTIONS CONTAINED IN THIS PUBLICATION (AND IN ATTACHED ONES) AND FOLLOW THEM THROUGHOUT THE INTERVENTIONS.



IF IN DOUBT ON THE CORRECT INTERPRETATION OF THE INSTRUCTIONS, CONTACT OUR ASSISTANCE SERVICE FOR THE NECESSARY CLARIFICATIONS.

1.1 SYMBOLS AND TERMINOLOGY USED IN THE MANUAL



DANGER: this symbol indicates information or procedure which, if not carefully performed, could cause serious personal injuries. Potential source of injury or harm to health.



WARNING

Indications accompanied by this symbol contain information, prescriptions or procedures which, if not performed correctly may lead to damage or tanker malfunctions.



INFORMATION

Indications accompanied by this symbol contain information on any topic of particular importance failure to observe them may result in nullification of the warranty.



Carefully **READ** the instruction manual before commissioning.



ATTENTION: machine connected!



Before any maintenance action is undertaken, **disconnect the power supply.**



ATTENTION: hot contact parts!



ATTENTION: crushing hazard



ATTENTION: use a suitable lifting device



ATTENTION: wear accident-prevention footwear



ATTENTION: wear protective gloves



OPERATOR: this symbol indicates information or procedures related to the machinery operator. Procedures of competence of person appointed and trained on the operation, use and routine maintenance of the equipment



QUALIFIED TECHNICIAN: this symbol indicates information or procedures concerning the machinery maintenance technician. Installation, commissioning and extraordinary maintenance (electrical/mechanical) procedures for a qualified and authorised person.

1.2 GENERAL INFORMATION

This user manual is an essential part of the safe operation of your Rocket Espresso machine, therefore it is important that you read the enclosed warnings and cautions carefully. Particularly information concerning safety during installation, operation and cleaning. Please keep this User Manual in a safe place where it can be made available to all users.

The coffee machinery description given below is of a general nature and may, therefore, not include all the details on the various components.



The official language chosen by the manufacturer is: english.

This manual reflects the state of the machine at the time of supply. Rocket espresso reserves the right to make, at any time, all the changes it deems appropriate to mass production and update the related manuals without the obligation to update previous production and manuals, as well as inform users of previously supplied machines.



CAUTION

THE MANUFACTURER ACCEPTS NO LIABILITY FOR ANY DAMAGE CAUSED TO PERSONS OR OBJECTS AS A RESULT OF:

- Improper use of the equipment
- Use by unsuitable personnel (unauthorised and/or untrained)
- Power supply defects
- Lack of maintenance of machine components
- Machines changes not authorised by the manufacturer
- Use of non-original spare parts
- Replacement of components supplied by the machine with other components having different technical features from those in the project
- Non-compliance with these instructions
- Non-compliance with the safety regulations
- Disassembly or exclusion of protective casings or safety devices supplied with the machine

1.3 SAFETY INSTRUCTIONS



1. Do not leave the packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) within the reach of children, as these elements are potential sources of danger.
2. Install the machine on a water repellent surface (laminated, steel, ceramic, etc.) away from heat sources (oven, cooking stove, fireplace, etc.) and in conditions in which the temperature may not go below 5°C. **KEEP WARM.**
3. Do not leave the machine exposed to environmental elements or place them in damp rooms such as bathrooms.
4. Do not obstruct the suction or dispersion grilles and do not cover with cloths, etc.
5. Keep the packed machine in a dry place, not exposed to environmental elements and in conditions in which the temperature does not go below 5°C.
6. Do not place heavy items on the packaging.
7. In an emergency, such as fire, unusual noise, overheating, etc., take immediate action, disconnect the power and close water taps.
8. Check to see that the data on the rating plate corresponds to that of the main electrical supply to which the machine will be attached.
9. The installation and repair must conform to local electrical and plumbing safety codes and regulations.
10. Installation of any Rocket Espresso machine must only be undertaken by duly authorized and properly trained and qualified personnel.
11. This machine is only safe when it has been correctly connected to an efficient earthing/grounding system.
12. Before connecting the machine to electric supply, ensure that the capacity and power rating is suitable for the maximum power consumption indicated on the espresso machine.
13. We do not recommend the use of accessory attachments such as adaptors, multiboards or extension cords that are not recommended by the appliance manufacturer as they may cause injury.
14. Do not use this machine if there is damage to its cord, plug or any other part or if the machine malfunctions. Return the machine to the nearest authorized service facility for examination, repair or adjustment.
15. This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages. All other uses are inappropriate and dangerous. The manufacturer shall not be held responsible for any damage caused by inappropriate use.
16. To protect against electric shocks when using any electrical appliance including your Rocket machine:
 - a. Do not immerse the machine itself, cord and plugs in water or other liquid and do not let the machine's internal parts get in contact with liquid.
 - b. Prevent the power cable from being stretched or pulled tight.
 - c. Do not use the machine with wet hands.

- d. Do not allow children or untrained persons to use the machine.
 - e. Do not operate the machine when bare foot.
 - f. Fit a circuit breaker to the electric supply feeding the machine.
 - g. Do not tip liquids on top of the machine.
 - h. The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures etc.
- 17.** Always use Rocket Espresso certified and manufactured spare parts and accessories.
- 18.** Before performing any cleaning (other than back-flushing) or maintenance turn the machine 'off' at the machine's power switch and disconnect the machine from the electrical supply.
- 19.** This appliance is intended to be used in professional hold
- 20.** If the machine operates in a faulty manner, is compromised in its performance or stops working, turn the machine into the 'off' position at the machine power switch and disconnect it from the electrical supply. Do not attempt to repair it. Contact a Rocket Espresso qualified and authorized technician. Any repair must be performed by the manufacturer or by an authorized dealer using only original parts.
- 21.** When the machine is not in use for long periods of time, the hydraulic systems should be drained completely and the machine stored in a temperature above freezing (0° or 32°F). This will prevent the hydraulic system from freezing which could damage the internal pipes and boiler
- 22.** 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. Conversely very 'pure' waters may interfere with the electronic signals read by the machine for both boiler level and water reservoir level indications. Use a filtered water.
- 23.** If the appliance is to be connected to the water mains:
- a. The maximum inlet pressure is 0.4MPa
 - b. the minimum inlet pressure is 0.1MPa
 - c. You must use the new hose-sets supplied with the machine do not reuse old hose-sets.
- 24.** The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- 25.** Unsupervised children should not play with the appliance.
- 26.** Cleaning and user maintenance shall not be made by children
- 27.** Keep the appliance and its cord out of reach of children.
- 28.** Children shall not play with the appliance.

1.4 DECLARATION OF CONFORMITY

We (the manufacturer)

ROCKET Milano S.R.L. located in ITALY, 20060 Liscate, Via Curiel 13

in accordance with the following Directive(s)

2014/30/EC The Electromagnetic Compatibility Directive

2006/95/EC The Low Voltage Directive

Hereby declare that the following model of espresso machines produced by the for mentioned company

- Appartamento
- Giotto e Mozzafiato CRONOMETRO V
- Giotto e Mozzafiato CRONOMETRO R
- Portavia
- R CINQUANTOTTO
- R60
- R NINE ONE
- BOXER e BOXER timer
- RE timer
- R9
- RE DOPPIA
- R9V

are in conformity with the applicable requirements of the following documents:

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

EN 60335-2-15:2002+A1:2005+A2:2008+A11:2012

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

EN 60335-1:2012

EN 61000-3-2:2006+A1:2009+A2:2009

EN 62233:2008

EN 61000-3-3:2013

I hereby declare that the equipments named above have been designed to comply with the relevant sections of the above specifications. The units comply with all applicable Essential Requirements of the Directives.



Rocket Milano S.R.L.

Federico Gallia - Amministratore Delegato

Liscate, 22/07/2018

ROCKET MILANO S.R.L.

Via Curiel 13, 20060 LISCATE (MI) Italy

www.rocket-espresso.com

support@rocket-espresso.com



ROCKET
ESPRESSO MILANO

Sede Legale- Liscate (MI) VIA CURIEL 13, CAP 20060 C.F. P.IVA - IT05846260965



2 - TRANSPORT AND INSTALLATION

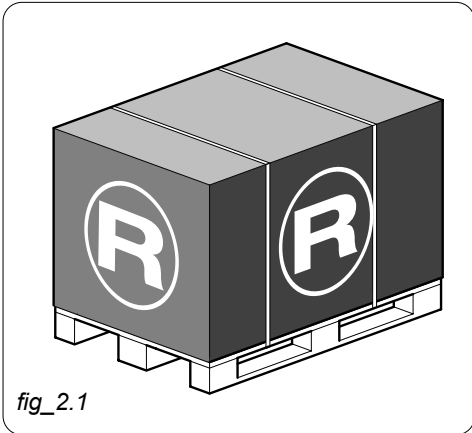


The machine installation personnel must, before proceeding, read these instructions and, in particular, the previous sections regarding general information and safety requirements. Installation must be carried out by specialised personnel.



2.1 Packaging, handling and transport

The machine is supplied completely assembled (except for the accessories contained in a special box) in a cardboard packaging placed on a pallet. (fig. 2.1).



The weigh of the unladen machine is indicated directly on the packaging or is visible through it, on the “CE” marking plate applied on the machine.

The packed machine must be protected in a sheltered and moisture-free premises until it is installed in a suitable environment.

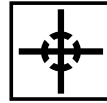
After the removal of the packaging, it is necessary to verify that the various components are in perfect condition and that there are no

traces of tampering, damaged parts, etc. It will also be necessary to check that the machine is complete with all its parts, any accessories and technical documentation as per the transport documentation.



CAUTION! Before proceeding with the installation, in case anomalies are found in the checks on delivery, report the findings to the manufacturer.

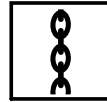
Pictograms on the packaging



Center of gravity



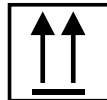
Protect from humidity



Coupling point



Handle with care



Up



CE marking



CAUTION! Before proceeding with the installation, in case anomalies are found in the checks on delivery, report the findings to the manufacturer.



2.1.1 Packed machine

State of the machine: packaging on the floor or on the vehicle.

Operators in charge:

2 qualified operator



2 qualified technician

Personal protective equipment to be used:



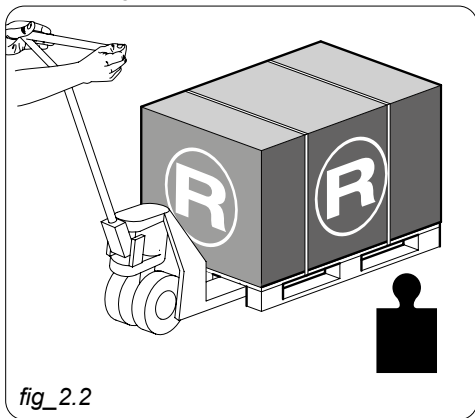
CAUTION: Wear protective gloves



CAUTION: Wear safety shoes



The packaging/pallet must be unloaded from the vehicle using the lifting equipment as indicated in fig. 2.2..

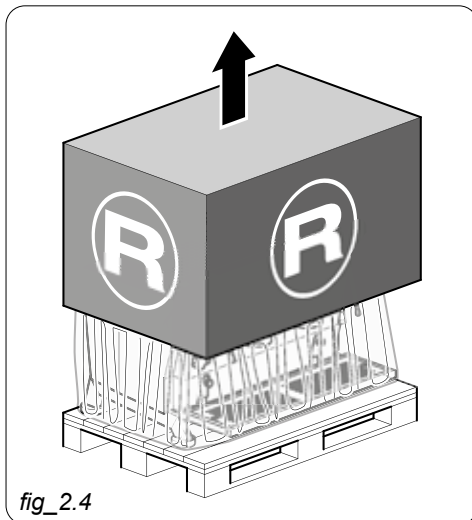
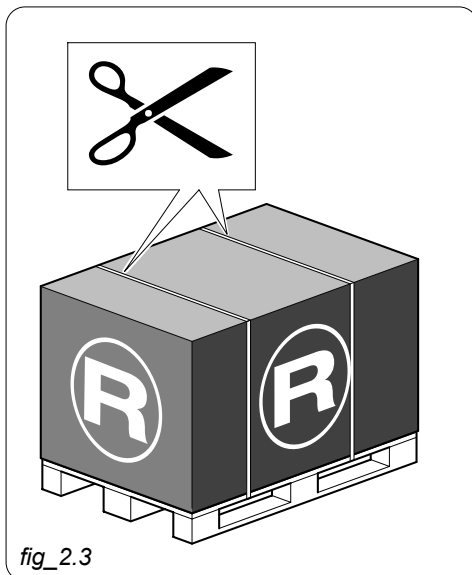


2.1.2 Unpacking machine

The machine is delivered in the correct position on pallet, keep it in the same position, do not tilt or overturn the packaging while the machine is inside, this would create irreparable damage. Handle with care avoiding to shake it. During the unpacking take utmost care not to drill with levers or other tools which could

damage the structure.

For opening cut the straps and remove the cover (fig. 2.3 - fig. 2.4).



Inside, the machine is protected with cellophane, remove taking care that there are no works in progress which can create some dust, water or other debris which could damage the product.



Avoid to let the machine unpacked outdoor, always keep in a place where atmospheric agents cannot damage the product.

Do not clean with acids the machine, they will get damaged in an irreversible way. For cleaning use only commercial products, for chromed steel surfaces or commercial degreaser not acid-based.

Do not release the packaging into the environment.

For the accessory assembling please carefully follow the instructions contained into the manual.



2.1.3 Unpacked machine

State of the machine: unpacked machine on the ground.

Operators in charge:
2 qualified operator



2 qualified technician

Personal protective equipment to be used:



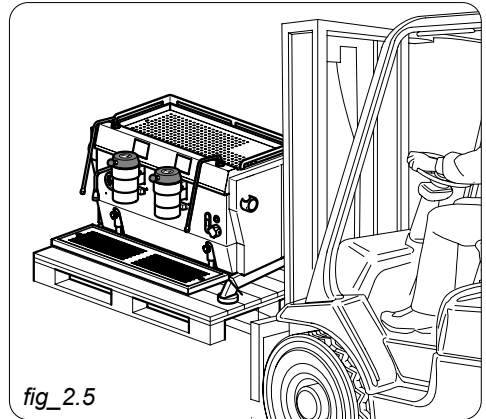
CAUTION: Wear protective gloves



CAUTION: Wear safety shoes



The packaging/pallet must be unloaded from the vehicle using the lifting equipment as indicated in fig. 2.5..



fig_2.5

2.2 Machine handling



The machine weighs about 120kg dry

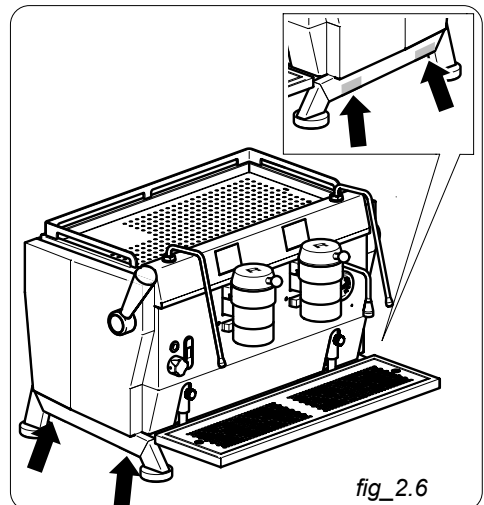


3 operators are needed to safely lift the machine

Lift the coffee machine from the pallet and put it on the support surface.



ATTENTION: Grasp and lift the machine at the points indicated in fig. 2.6



fig_2.6



2.2.1 Machine movement installed



Operation has to be carried out when the machine is off and cold.

Before handling:

- Disconnect the power supply cable.
- Disconnect the water supply.

Once the Machine is placed in the new installation area, reconnect the power supply cable and the water pipe. (see cap. 6.2 e 6.3).

The handling means used must be in perfect working conditions (see cap 5.2)

3 - DESCRIPTION OF THE MACHINE

3.1 Designated use

The machines have been designed and manufactured to be used to make espresso coffee and hot beverages (tea, cappuccino, etc.). Any other use is to be considered unsuitable and therefore dangerous.



The manufacturer cannot be held responsible for any damage caused to people or things due to unsuitable, erroneous or irrational use of the machine

The operator must always follow the indications contained in this manual. In the case of a failure or if the machine is not working properly, switch it off and do not attempt any direct repair. Contact the service center.

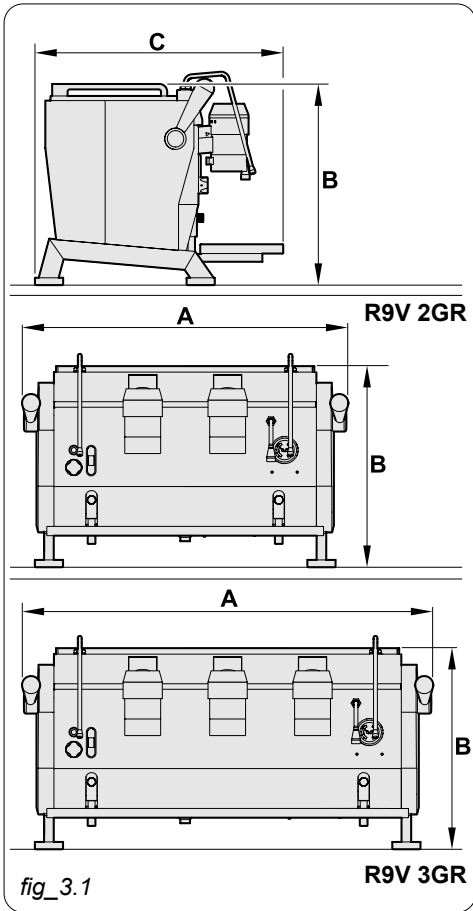
3.2 R9V technical specifications

Features

- Programmable pressure profile system
- Digital touch display
- Brew boiler capacity:
1,9 litre - 1200 W
- Service boiler capacity:
3,6 litre - 1400 W
- Water source option:
Hard plumbing
- Wattage: 1600 W
- Five pump pressure profiles + one semi automatic profile
- Permanent magnets volumetric pump.

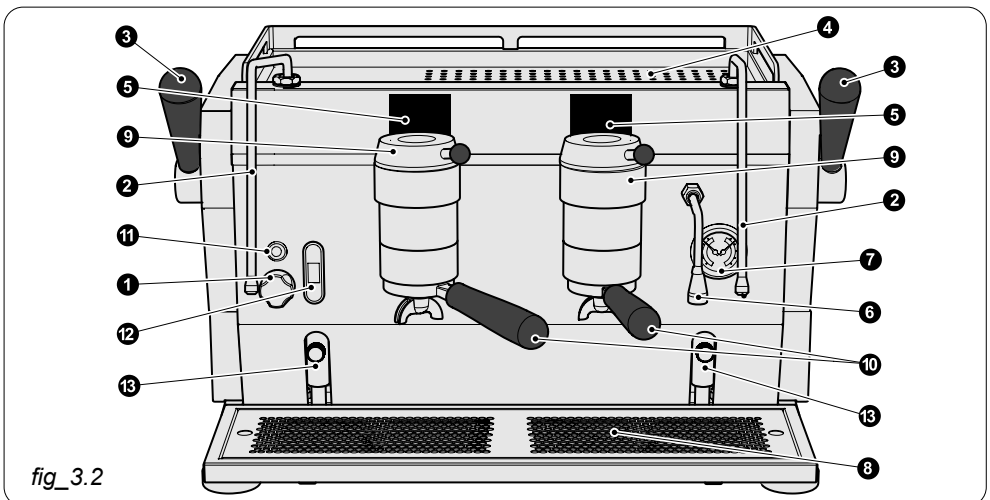
Dimensions and weight (fig_3.1)

- 2GR = 834 x 521 x 643 mm
- 3GR = 1055 x 521 x 643 mm
(A-width x B-height x C-depth)
- Weight: 105 kg (R9V 2GR)
120 kg (R9V 3GR)



3.3 Machine description (fig_3.2)

1. ON/OFF: '0' = OFF and '1' = ON.
2. Steam wand for steaming milk: caution can be become and cause burns.
3. Steam tap lever.
4. Upper grid cup warmer
5. Digital touch display.
6. Hot water wand
7. Boiler Pressure gauge
8. Drip tray with grid
9. Group control paddle
10. Portafilter
11. Control lamp
12. Water level
13. Grid height adjustment

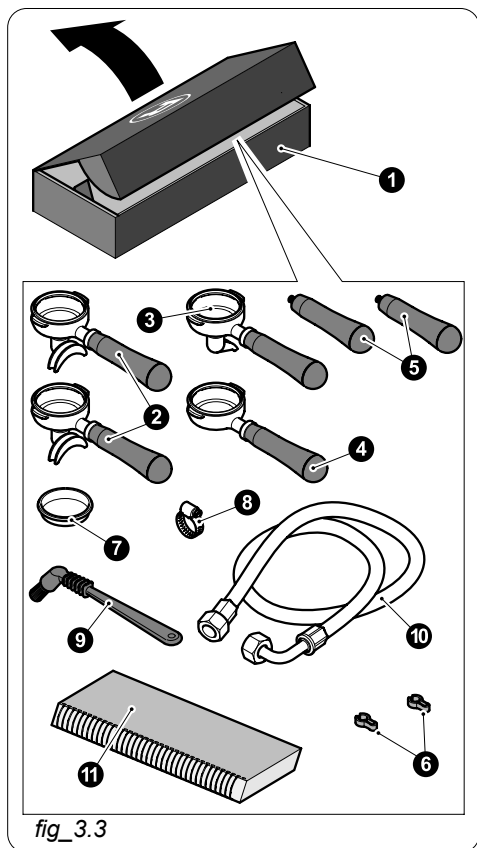




3.4 Accessory

The machine is supplied complete with a rich series of accessories (fig. 3.3)
Check the box and packaging to ensure that the following parts and accessories are included:

1. Box
2. Portafilter - double
3. Portafilter - single
4. Portafilter - bottomless
5. 2 handle
6. Pipe hanger
7. 1 blind filter basket (for cleaning/rinsing of brewing group)
8. Pipe clamp
9. Group head cleaning brush
10. Pipe water supply
11. User manual



fig_3.3

3.5 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-1500 KPa)

Hydraulic connections

- Water inlet 3/8" gas

Boiler capacity

- 13,2 litre

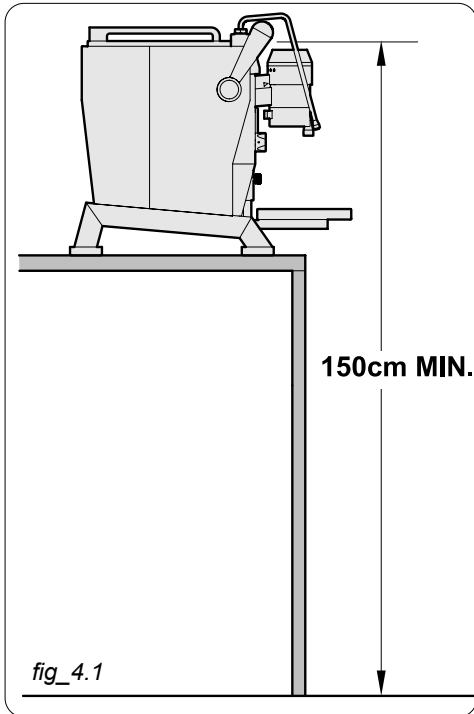


4 - INSTALLATION

The Coffè machine is only to be installed in locations where use and maintenance is restricted to trained personnel.

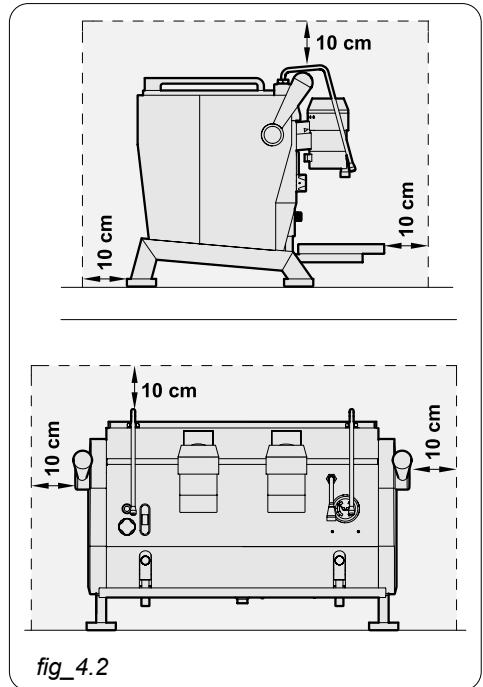
The support surface shall be leveled, dry, smooth, steady and stable and at such a height that the cup-warming surface is at over 150 cm from ground. (fig_4.1)

Do not use or install where water jets are used.



In order to guarantee normal operation, the machine must be installed in areas where the environmental temperature is between +6°C and +36°C; and the humidity is not over 70%.

Please make sure that there is an open area of at least **10 cm** on each side and behind the machine to allow adequate ventilation and facilitate its use and the performance of any maintenance operations. (fig_4.2)



If the machine is wet or very damp, wait until it is completely dry before installing or using it. It is always necessary to request an accurate control to qualified service people in order to find any possible damage to the electric components.



A grounds drawer should be fitted by the installer.

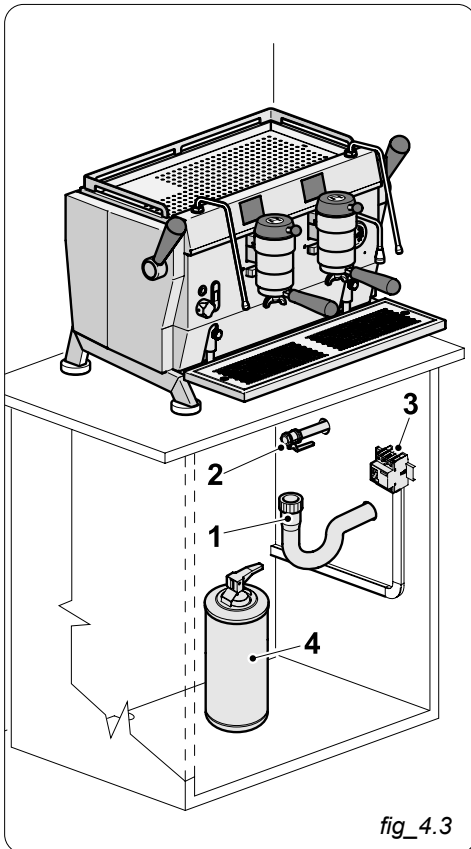


4.1 Connections to be provided by the user (Fig.4.3)



Connections must be carried out by qualified personnel in full accordance with federal, state and local regulations.

1. **Water drainage pipe (1 - Fig. 4.3)**, having an internal diameter of min. 30mm, equipped with a water-trap accessible for inspection.
2. **Water supply pipe (2)**, with a 3/8" G cut-off tap.
3. **Circuit breaker (3)**
4. **Water softener (Optional-4)**



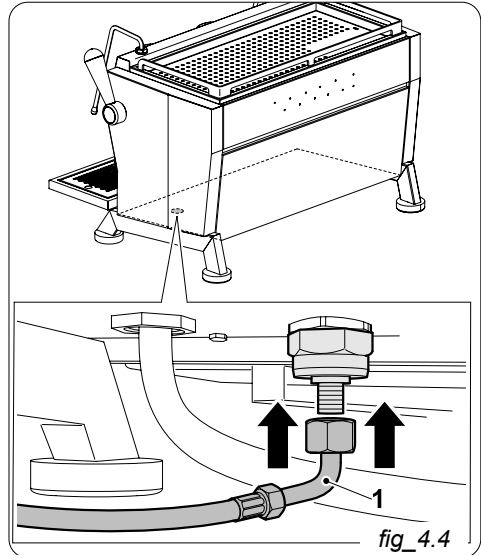
4.1.1 Water supply



Make sure that the maximum supply pressure of water does not exceed 6.5 bar; otherwise, install a pressure reducer.

Connections must be installed close to the machine.

Water supply pipe, with a 3/8" G cut-off tap. Connect the flexible pipe supplied to the fitting located under the machine (1 - fig. 4.4)



Water supplies to the machine must be suitable for consumption by man and for human uses, in compliance with all the laws in force in the installation site.

The installation technician is required to get confirmation from the final owner and/or user of the system that the water meets all the foregoing requirements. For machine installation it is necessary to use all the components and/or parts supplied on issue with the machine. Should it ever be necessary to use other parts and/or components, the installation technician is required to verify that said other parts and/or components are suitable for contact with water for human consumption/drinking water. The

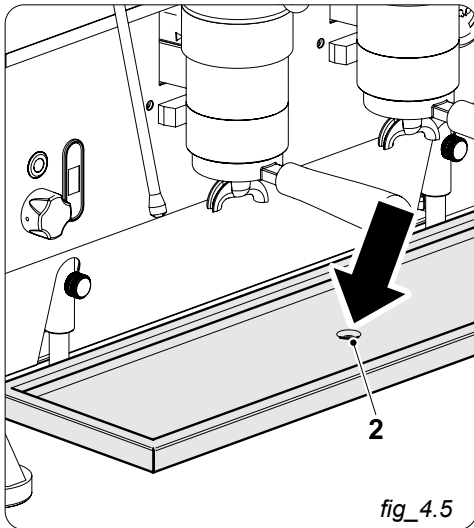


technician in charge of installation is required to perform all the hydraulic connections so that they are totally compliant to all the related rules, regulations and provisions in force in the installation site on hygiene, hydraulic system safety and environmental protection.

The machine has to operate with clean soft drinking water. Never attempt to run the machine with water that is harder than 7°F (or softer than 4°F). The manufacturer recommends use of an in line filter

4.1.2 Water drain

Check the efficiency of the machine's water drain. Drain tray is located under the drip tray. (2 - fig._4.5)



4.1.3 Electric supply



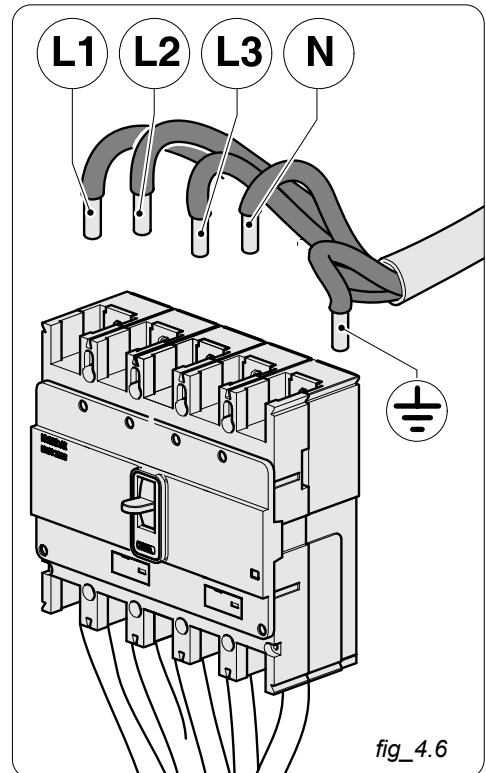
Before connecting the machine ensure that the type label details comply with those of the electric distribution network.

The electrical connection cable must be directly connected to the connection provided according to current legislation. Ensure that the grounding system is efficient and in compliance with current legal requirements.

The grounding system and the lightning protection system must be realized in accordance with the provisions of current legislation.

For the supply network use a cable in compliance with standards with protective conductor (grounding wire).

For three-phase power supply use a cable with 5 conductors (3 phases + neutral + earth). (fig._4.6)





It is necessary to provide a circuit breaker at the start of the power cable, complete with magnetic release elements in accordance with the type label details. The contact opening must be at least 3 mm.

Remember that each machine must be fitted with its own safety elements.

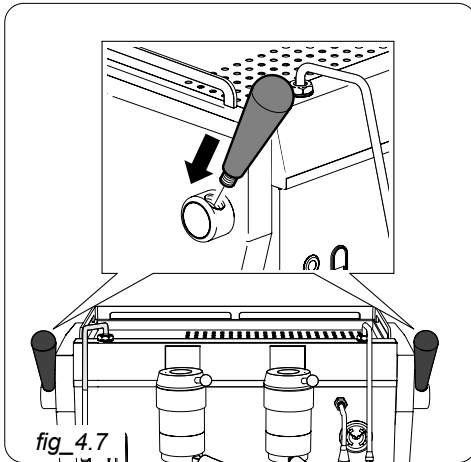
WARNING:

Should the power supply cable be damaged it is to be replaced by the manufacturer or by its technical assistance service or by person with equivalent qualification, in order to prevent any risks.



4.2 Installing steam tap levers.

Screw the two handles into the side steam taps. (fig._4.7)



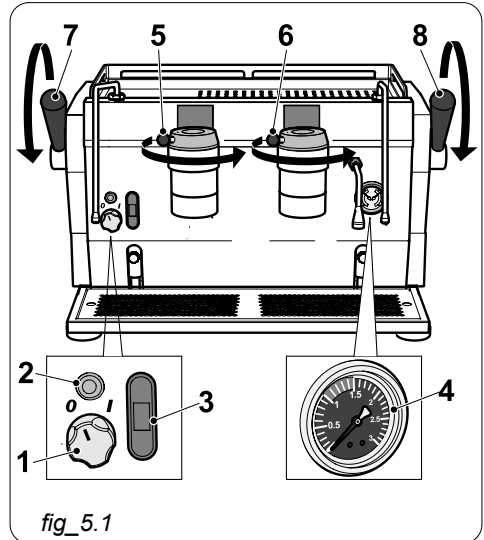
5 - START UP

We assume the machine has been properly installed.

Open the water tap and switch on the main electrical switch (both not included to delivery). Turn the on/off switch (1 - fig._5.1) from position "O" to position "I".

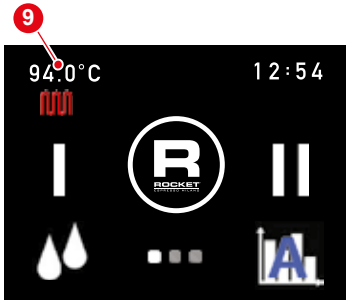
The indicator light (2) come on.

Wait until the indicator light (2) stops flashing. The boiler is filled with water (3).



Wait till the boiler pressure has reached the working pressure (0.9 bar approx). You can read the boiler pressure on the boiler pressure scale (0-3 Bar) of the pressure gauge (4 - fig._5.1).

Allow 20 to 25 minutes warm up time. When the machine is ready the temperature will be displayed on screen 1 of the touch screen. The correct operating temperature and pressure should be +/- 94°C (9 - fig._5.1) or 197.6°F displayed on the touch screen, with a service boiler pressure of +/- 1 bar.



fig_5.2

Turn the paddle of both groups (5-6) to release a cup of hot water from the group - first time use only. Close the hot water by returning the paddle to the start position

Open the steam handle (7-8) for some seconds and then close it. Hot steam is dispensed from the steam wand.

Caution!



This operation avoids milk re-suction into the boiler. Wait till the working pressure has been reached again.

Your machine is now ready to work.

5.1 Digital display glossary

Screen 1 (fig._5.3 - 5.4 - 5.5)

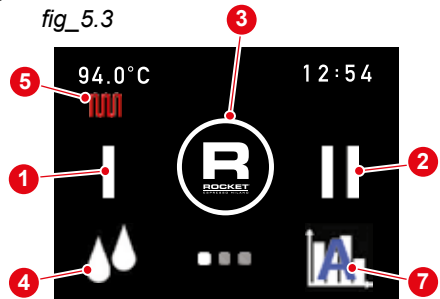
1. 1 cup symbol
2. 2 cups symbol
3. Rocket symbol: press to move between screens
4. Hot water symbol: press to switch between on/off
5. symbol indicates the coffee boiler is heating
6. symbol indicates the coffee boiler is not heating

NB. It is normal for the machine to switch

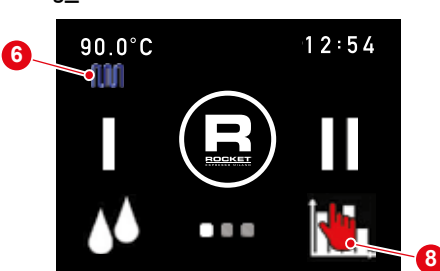
between and symbols. Machine temperature is always indicated above this symbol.

7. symbols indicates the selected pressure profile being used.
8. symbol indicates manual mode
9. symbol recalls last saved manual profile

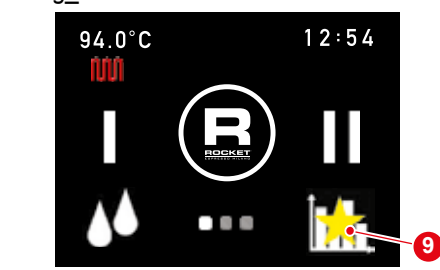
fig_5.3



fig_5.4

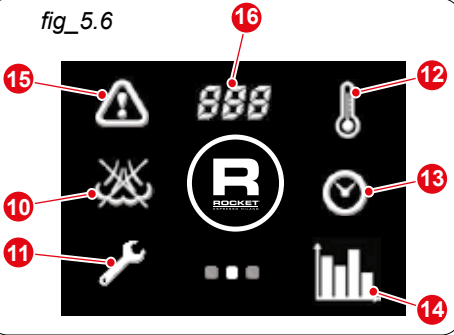


fig_5.5



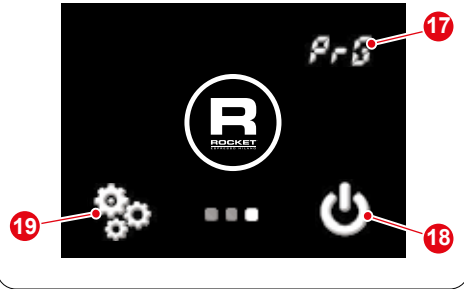


fig_5.6

**Screen 2 (fig_5.6)**

10. symbol indicates the service boiler is turned off/on
11. Press symbol to select language, water source (tank or water supply) and temperature C° or F°
12. symbol changes temperature for coffee and steam boiler
13. symbol sets time/date and auto on/off function
14. symbol changes pressure profile setting
15. symbol displays machine error message
16. symbol displays how many cups have been produced

fig_5.7



17. Press symbol to set your single/double coffee volumes
18. Press symbol to put machine on standby
19. symbol is the technician only menu.




5.2 Factory settings of your machine

Prior to delivery your Rocket R9V espresso machine has been tested. The factory settings mean that your machine is set and ready for use. Default settings are as follows



- The temperature is set to Celsius
- The language is set to English
- Water source is set to tank/reservoir supply
- Service boiler: heating is set to 123°C (range available 110°C to 125°C)
- Brew Boiler: the temperature of the coffee water is set to 92°C range available (90°C to 110°C)

5.3 Pressure profile settings


 **PROFILE A**
6" - 4 Bar
18" - 9 Bar
6" - 5 Bar

 **PROFILE B**
8" - 4 Bar
22" - 9 Bar

 **PROFILE C**
20" - 9 Bar
10" - 5 Bar

All preset programs can be modified. Pressure profile **D**  and **E**  are available for programming


 symbol indicates manual mode

 symbol recalls last saved manual profile

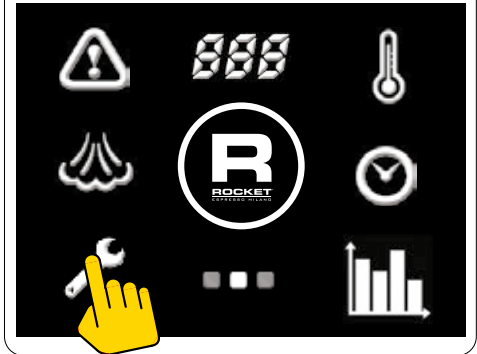
5.4 Personalise your R9V








5.4.1 Language Settings

Screen 2 - Spanner Symbol

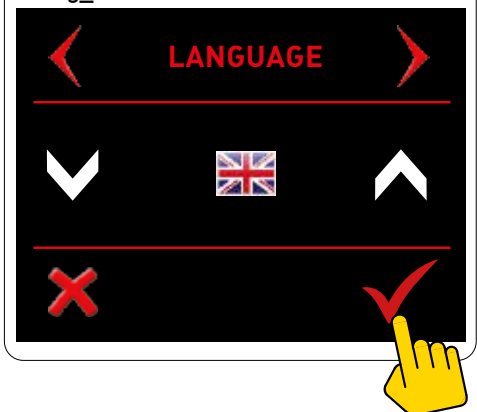
- Go to the second screen menu and press  symbol

fig_5.8



- Press either  or  to navigate through to the language screen.
- Press either  or  to change the language
- Press  to confirm or press  to cancel and return to home screen. Alternatively press  to scroll to the next setting.


fig_5.9



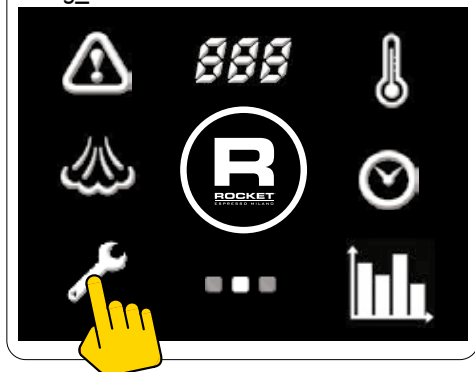


5.4.2 Temperature Settings (units)








Screen 2 - Spanner Symbol

- Go to the second screen menu and press  symbol

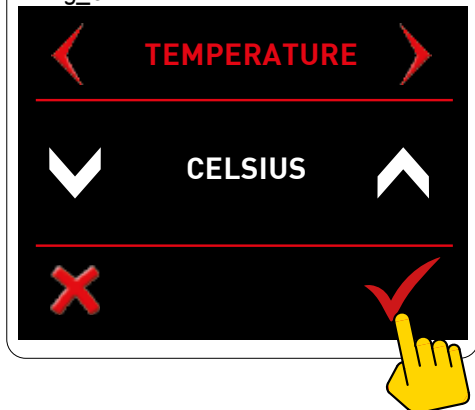
fig_5.10



Temperature Screen


- Press either  or  to navigate through to the temperature screen.
- Press either  or  to celsius or fahrenheit.
- Press  to confirm or press  to cancel and return to home screen. Alternatively press  to scroll to the next setting.

fig_5.11

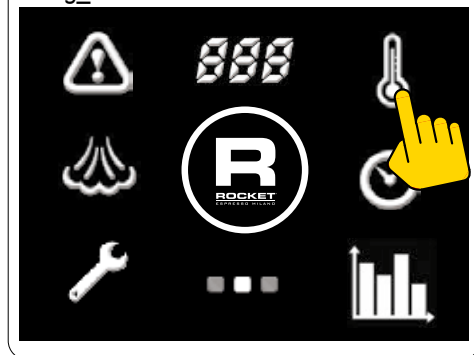


5.4.3 Change the Temperature of the Coffee Boiler








Screen 2 - Temperature Symbol

- Go to the second screen menu and press  symbol

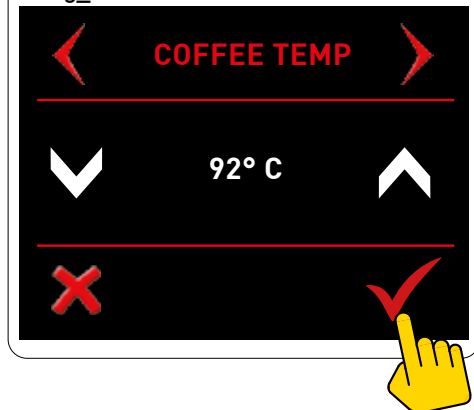
fig_5.12



Coffee Temp Screen

- Press either  or  to navigate through to the coffee temp screen.
- Press either  to decrease or  to increase the coffee boiler temperature.
- Press  to confirm or press  to cancel and return to home screen. Alternatively press  to scroll to the next setting.

fig_5.13



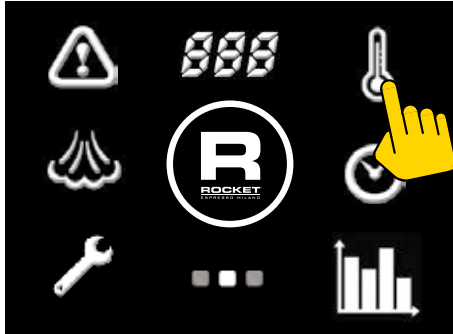


5.4.4 Change the Temperature of the Service Boiler

Screen 2 - Temperature Symbol

- Go to the second screen menu and press symbol

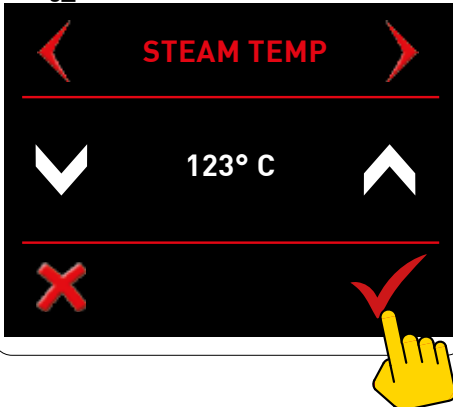
fig_5.15



Steam Temp adjust screen

- Press either or to navigate through to the steam temp screen.
- Press either to decrease or to increase the service boiler temperature.
- Press to confirm or press to cancel and return to home screen. Alternatively press to scroll to the next setting.

fig_5.16

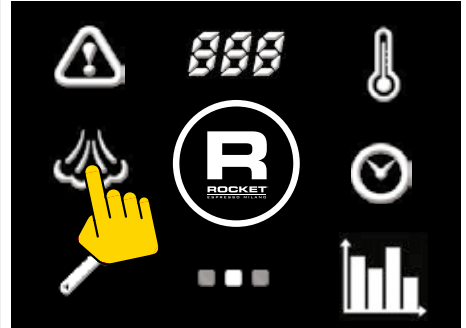


5.4.5 Switch Service Boiler On/Off

Screen 2 - Steam On

- Go to the second screen menu
- Press the symbol to turn it off. Steam symbol with a cross through it will appear

fig_5.17



Screen 2 - Steam Off

- To turn the service boiler on press symbol.
The steam symbol without a cross through it will appear

fig_5.18



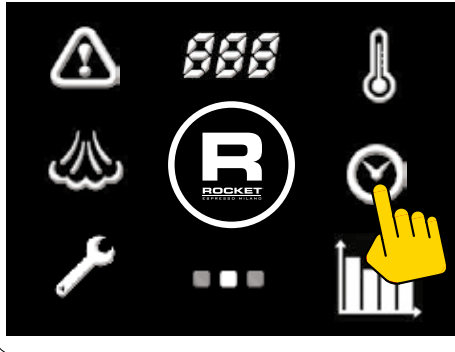


5.4.6 Setting the Date

Screen 2 - Clock

- Go to the second screen menu
- Press the symbol

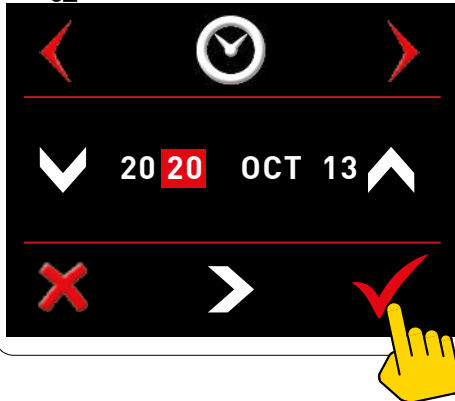
fig_5.19



Date adjust screen

- To scroll between year/month/day press .
- Press the or arrows to change year/month/day.
- Press to save.

fig_5.20

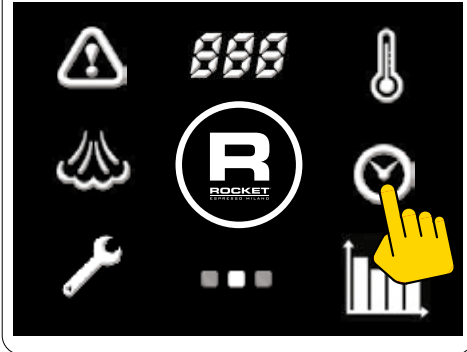


5.4.7 Setting the Day and Time

Screen 2 - Clock

- Go to the second screen menu
- Press the symbol

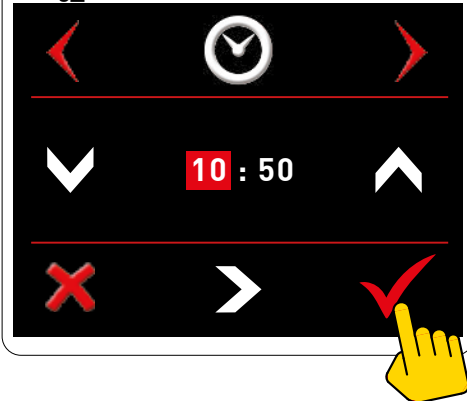
fig_5.21



Time adjust screen

- Press to select day.
- Press the or arrows to change day if necessary.
- Press to select time adjustment screen
- To scroll between hours/minutes press .
- Press the or arrows to change hours/minutes.
- Press to save.

fig_5.22





5.5 How to program auto ON/OFF

Each day the machine can be programmed to turn on and off twice.

For example:

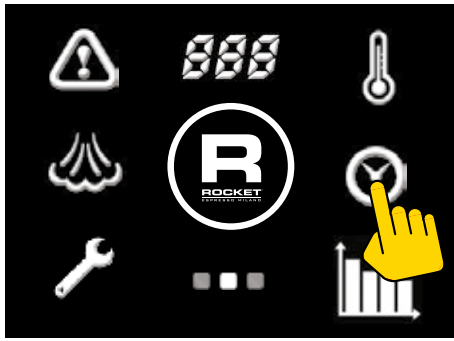
- **T1** – the machine turns on at 6.30am and turns off at 10.30am
- **T2** – the machine turns on at 5pm and turns off at 11pm

To programme your machine follow the instructions listed below in sequential order.

Screen 2 – Clock symbol

- Navigate to the second screen menu.
- Press the symbol.

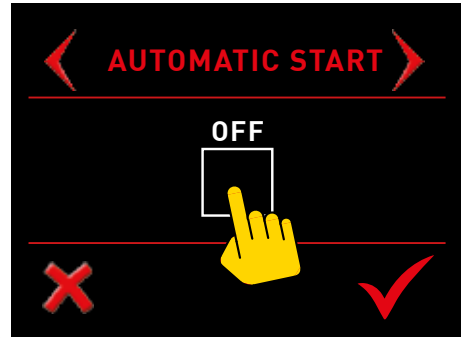
fig_5.23



Automatic Start – Off

- Press to navigate through to the automatic start menu.
- To enable feature press so that appears and the graphic displays ON.

fig_5.24

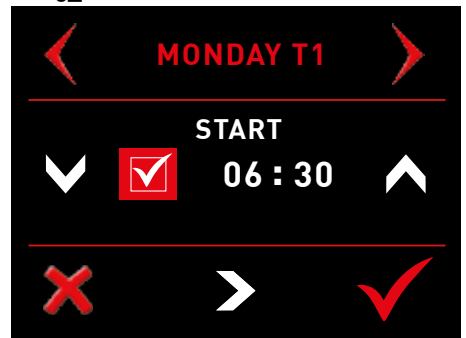


5.5.1 Day & Time Auto Settings 'T1'

Monday T1 – Start time

- Press once to navigate to Monday T1 menu
- To enable 'Monday T1' press box so that appears
- Press to set hour. Press or to advance or decrease hour.
- Press to set minutes. Press or to advance or decrease minutes

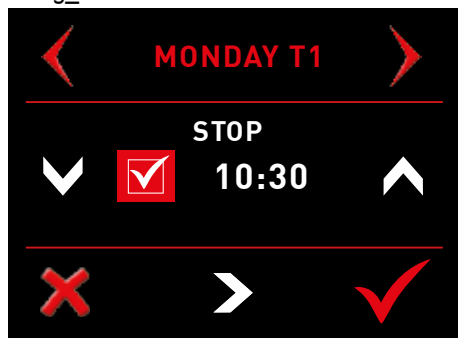
fig_5.25



**Monday T1 – Stop time**

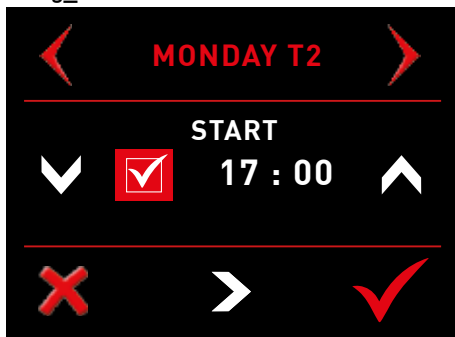
- Press once to set 'T1' stop time.
- Press to set hour. Press or to advance or decrease hour.
- Press to set minutes. Press or to advance or decrease minutes
- Once finished programming the various days press to save and exit back to main menu.
- Press at any time to cancel and exit back to main menu.

fig_5.26

**5.5.2 Day & Time Auto Settings 'T2'****Monday T2 – Start time**

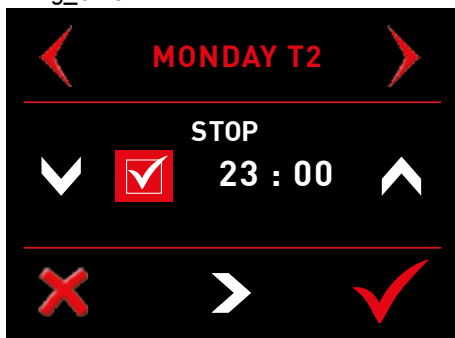
- Following on from T1 settings press once to navigate to Monday T2 menu
- To enable 'Monday T2' press box so that appears
- Press to set hours. Press or to advance or decrease hours
- Press to set minutes. Press or to advance or decrease minutes

fig_5.27

**Monday T2 – Stop time**

- Press once to set 'T2' stop time
- Press to set hours. Press or to advance or decrease hours
- Press to set minutes. Press or to advance or decrease minutes
- Press once to navigate to the next day of the week and repeat above instructions
- Once finished programming the various days press to save and exit back to main menu.
- Press at any time to cancel and exit back to main menu.

fig_5.28





5.6 SETTING THE COFFEE VOLUME PORTIONS (volumetric portion control)

A flow meter allows the machine to calculate the precise coffee volume you would like from the single or double porta filter. (Generally 25 to 30ML from the single porta filter and 50 to 60 ML from the double porta filter). When you are sure the grind setting is correct you can set the flow meter.

It is important to understand that the volumetric portion control will differ between each pressure profile. The flow meter will count total water volume irrespective of the time it may take.

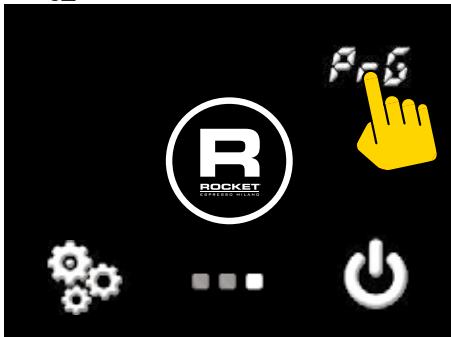
Example; Pump pressure of 9 bar over 30 seconds will yield a different total volume than 5 bar over the same 30 seconds.



Screen 3 – Programme symbol

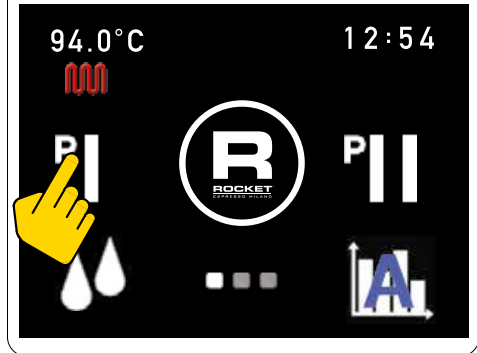
1. Navigate to Screen 3 and press symbol.

fig_5.29



2. Load a single porta filter and press the symbol .

fig_5.30



3. The extraction will begin. When you have 25-30ml (1 cup) of espresso in the cup press cup symbol to stop the extraction.
4. Press the Rocket Symbol to return to the home screen.
5. Now, every time you press the one cup symbol on the home screen you will get the exact amount you selected.

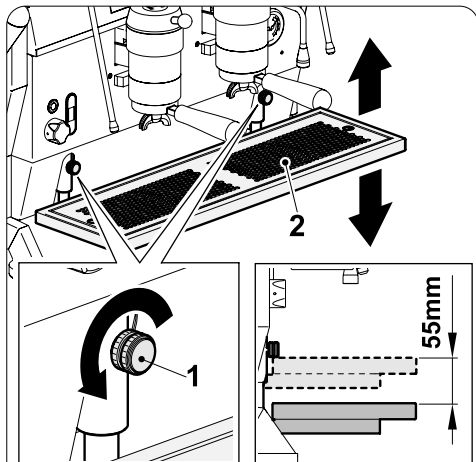
To program the double porta filter do the same process with the cup (50-60ml).



5.7 SETTING DRIP TRAY HEIGHT

Loosen the two screws (1 - fig._5.31) and lower or raise the drip tray (2) to the desired height. Lock the position by tightening the two screws.

The height can be varied for a maximum of 55mm.



fig_5.31

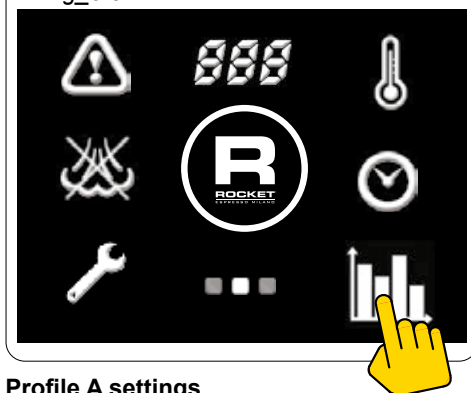
5.8 PRESSURE PROFILES

The R9V pressure profile system allows up to 5 time interval and pressure adjustments to be made over the course of the extraction. It is therefore possible to increase / decrease the length of time and change the pressure for each interval. For example:

Screen 2 – Graph symbol

1. Press symbol.

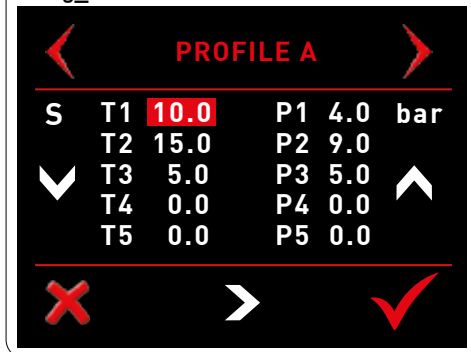
fig_5.32



Profile A settings

2. Press to select the profile you wish to edit.
3. Press to scroll from time to pressure.
4. Press to increase or to decrease seconds or pressure.
5. Press to confirm (save) and to return to home screen.

fig_5.33



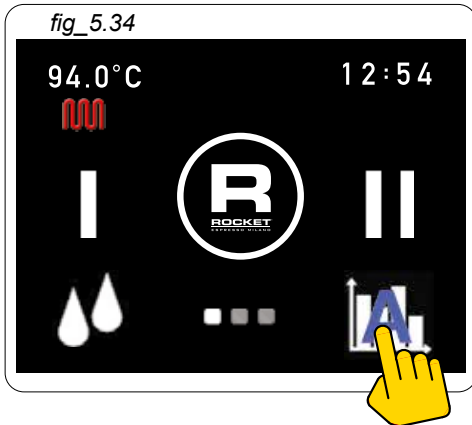


5.8.1 USING THE MACHINE IN MANUAL MODE

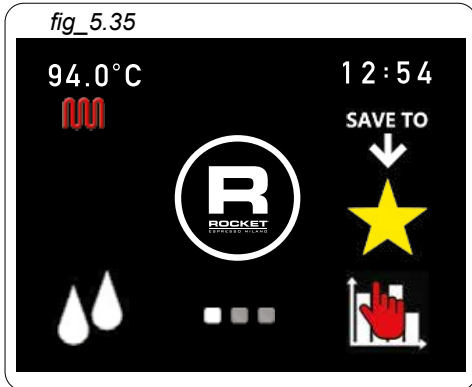
To use the machine manually and create your own profile.

Screen 1 – Graph symbol

1. Press symbol and cycle through graph profiles – to the symbol.

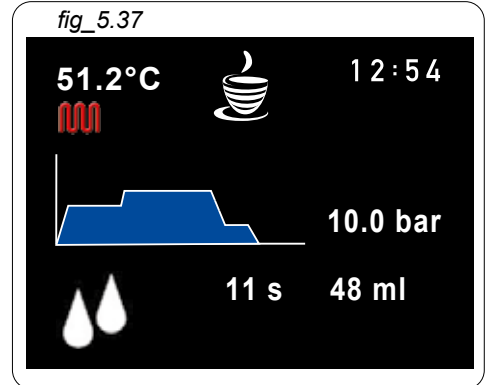
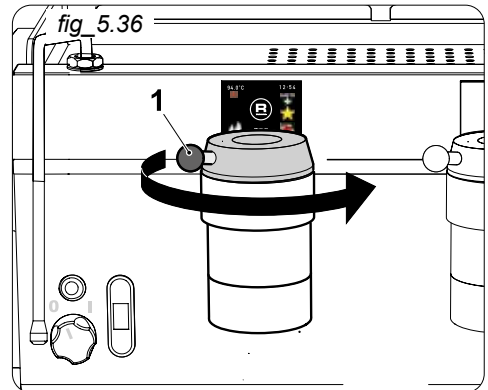


Screen 1 – Manual mode symbol



2. The machine is now in manual mode.
3. Load the portafilter with coffee and insert into the group head.
4. Turn the group paddle (1 - fig_5.36) to start the extraction (the further the paddle is turned the greater the pressure created) as

indicated by the profile on the screen. The display will allow you to monitor pressure, time and water volume.



5. At this point it is possible to save the manual profile you have just created.
6. To save the manual profile press symbol. The display will show Last profile saved.
7. To recall the saved profile scroll through the graph profiles – to the symbol.
8. Press the symbol graph and the machine will recall the last saved profile

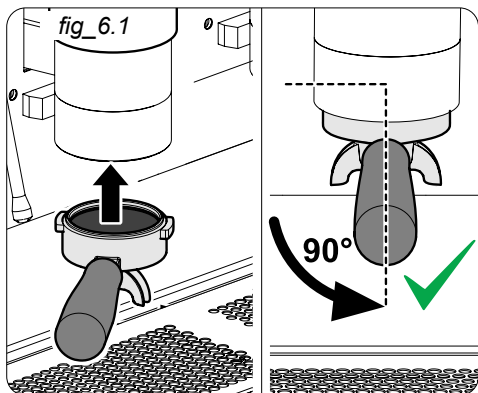


6 - MACHINE OPERATION



Make sure that the machine is ready for full safety operation as described in the previous chapters

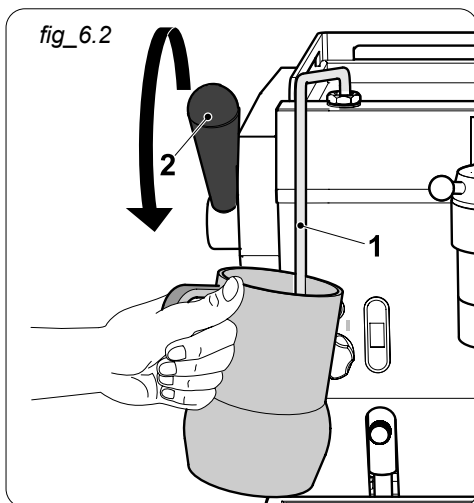
1. Install the portafilter by inserting it into the group head and rotate the portafilter handle from left to right. The portafilter is inserted properly once it is firmly inside the group head and the portafilter handle is sitting at 90 degrees from the face of the machine (1 - fig._6.1)



2. You can now turn the group control paddle to start the water flowing through the portafilter.
3. It is important to leave the portafilter installed in the group head when not in use. The portafilter must remain heated for a successful brew process. It will also prevent the head seal inside the group head from drying out prematurely.
4. Single (with one spout) and double (with two spouts) portafilter handles come ready assembled with single and double baskets fitted.
5. You are now ready to start brewing coffee by removing the portafilter and placing ground coffee inside the filter basket. Press down on the coffee with the supplied tamper and install the portafilter in the group

head. Turn the paddle (or operate automatically through the display) to release heated water and start the brewing process.

6. To stop the brewing process return the group control paddle to the starting position so that the water stops flowing.
7. To heat milk dip the steam tip (1 - fig._6.2) under the surface of the milk which is contained in a stainless milk jug. Release heat into the milk by pulling the steam handle 2 forwards so the valve is fully open. Once the milk is at a good temperature for consumption push the lever back to the upright position. Remove jug from under the steam wand.



8. In order to prevent heated milk from being sucked into the boiler it is recommended that you purge the steam wand after heating milk. Purge by releasing steam for a few seconds into the atmosphere.

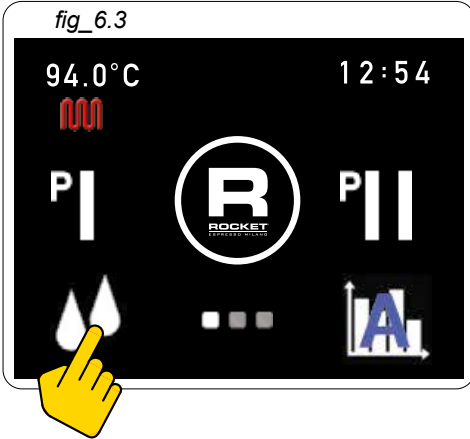


9. To dispense hot water press the hot water symbol 3 on the touch screen and release the required amount of water into a cup or



vessel. To stop the hot water press the hot water symbol on the touch screen.

fig_ 6.3



CAUTION:
THE WATER IS VERY HOT.

10. More details of brewing coffee and steaming milk are outlined in the Mano section of this Rocket Espresso handbook.

7 - MAINTENANCE



Maintenance operations have to be carried out when the machine is off and cold. Some particular operations have to be effected when the machine is operating.

Do not clean the machine by using metal or abrasive devices, such as steel wool, metal brushes, needles, etc. or general detergents (alcohol, solvents, etc.)

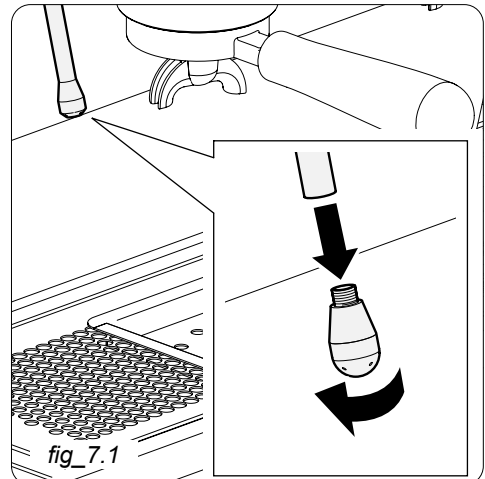
When necessary, use special detergents for coffee machines that can be bought in specialized service centers.

Keeping your machine clean will prolong its life and produce much better espresso beverages.

7.1 PREVENTATIVE MAINTENANCE & CLEANING

STEAM NOZZLES

1. Clean the steam nozzle after every use by wiping with a damp cloth. Turn the steam wand on to release condensation and milk residue.
2. If the steam jets get blocked with dry milk unscrew the nozzle and using a paper clip to unclog them (fig._7.1).

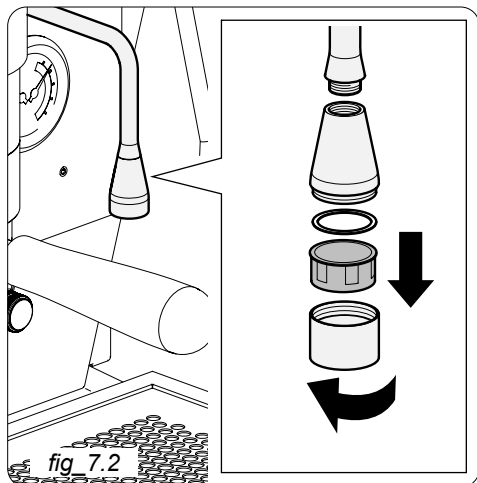


fig_ 7.1



HOT WATER NOZZLE

1. Clean the hot water spout, check that the nozzle is not encrusted. Unscrew the nozzle and if it become encrusted, clean it be (prepare a solution of detergent according to the instructions) careful not to deform or damage them. (fig._7.2).



BACKFLUSHING

1. Remove the filter basket from the portafilter and fit the back flush cap.
2. While the brew water is flowing loosely insert the portafilter into the group head, rotating the portafilter back and forth. Keep emptying the blind basket of hot water and old grounds until the water runs clear.
3. You should backflush the group head every day.

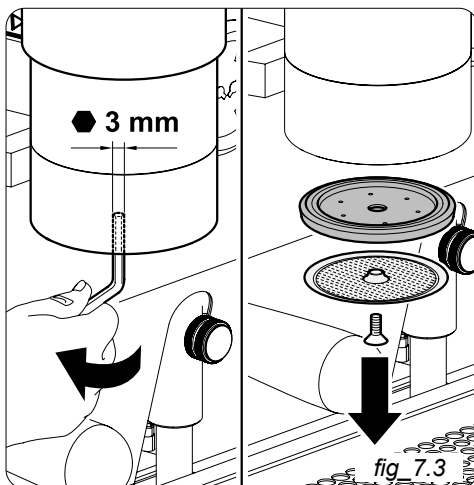
GROUP BREW HEAD

1. Every week, after backflushing, add a small amount of espresso cleaning detergent to the blind basket. Dissolve the detergent in hot water and insert the portafilter into the group head. Use a solution readily available at your local store.
2. Turn the group paddle on and off again after about 10 seconds. Repeat this several times.

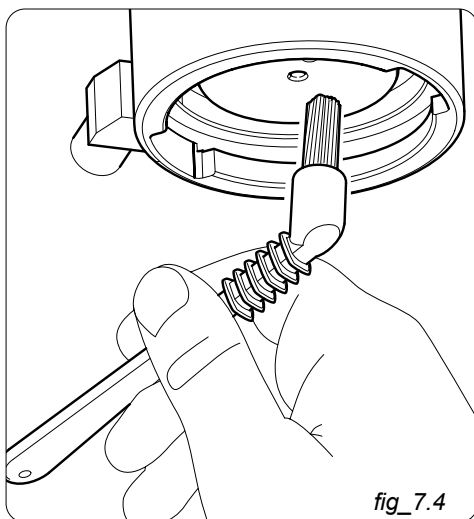
3. Empty the basket of the detergent and backflush using water only as above until the group is thoroughly cleansed of detergent residue.

REMOVING THE SHOWER FOIL AND HEAD SEAL

1. Using a number 3 allen key remove the shower foil and dispersion screen (fig._7.3).



2. Scrub the inside of the group head with the supplied group cleaning brush. (fig._7.4)

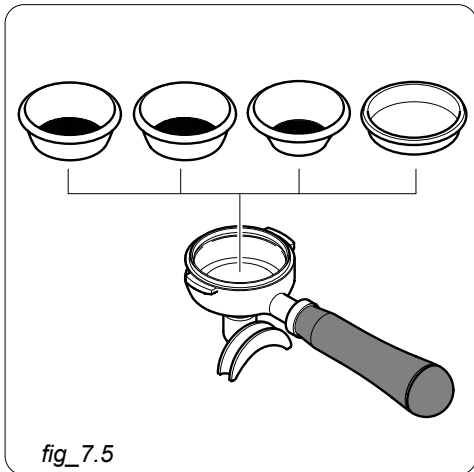




3. Using a damp cloth wipe clean the area where the portafilter engages into the group head.
4. Soak the metal parts that have been removed (shower foil, brass spreader) in a solution made from 2 teaspoons of espresso cleaning detergent and hot water. Soak for 10 minutes. Rinse thoroughly, wipe clean and return.
5. The head seal is a standard 8MM and may need to be replaced from time to time.

PORTAFILTER

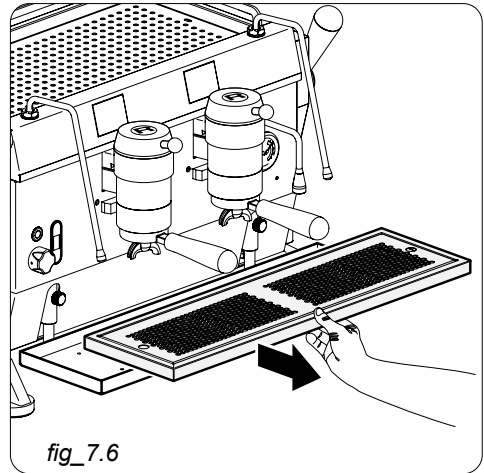
1. Remove the filter basket from the portafilter handle using a small screwdriver or the under-side of the blind basket.(fig._7.5)



2. Wipe the inside of the basket and portafilter clean with a damp cloth.
3. If the coffee oils have built up soak the metal end of the portafilter and basket in the same detergent solution as the shower foil and brass spreader above.
4. Rinse thoroughly, dry and return.

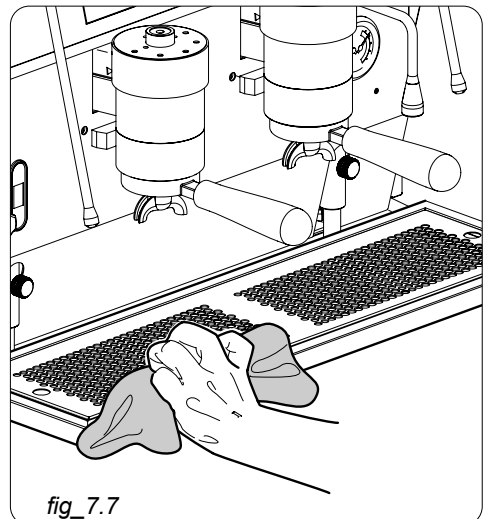
DRIP TRAY

1. Remove the drip tray and wash with hot soapy water. Rinse, dry and return. (fig._7.6)



BODYWORK

1. Wipe the stainless steel surfaces with a soft, non-abrasive and damp cloth. Polish using a dry, soft cloth. The Rocket Espresso supplied stainless steel cloth is best for the cleaning of your machine body work. We do not recommend using any of the commercial stainless steel cleaners.(fig._7.7)



**DESCALING**

1. Rocket Espresso do not recommend descaling your espresso machine.
2. Many of the chemicals used to descale espresso machines are particularly aggressive. These chemicals can cause internal corrosion of hard metals used in the construction of the machine.



3. **Additionally it is very difficult to remove all the descaling solution from the machine once the procedure is completed.**
4. Control the quality of the water you use in the machine, always using a filtered water. Distilled water may lack the necessary conductivity required for various electronic functions needed in the operation of the machine.

7.2 TROUBLESHOOTING***Extraction is too fast***

- Check the filter basket is not under-dosed.
- Check the grind is not too coarse.

Extraction is too slow

- Check the filter basket is not overfull
- Check the grind is not too fine.
- Check the shower foil is not blocked - it may need to be back flushed or removed and cleaned
- Check the spout of the handle is not blocked. If it is dirty with rancid coffee oil, it will need to be soaked in a solution of espresso head cleaning shampoo and water.

Water escaping from around the handle

- Check the head seals. If they have dried out, they will need to be replaced.
- Ensure the group handles are kept in place whenever the machine is not in use, as this will help to protect the seals.

Espresso too cold

- Check the cups are warm. You can heat your cups by pouring hot water into them, and then discarding it, before you start the extraction
- Too much water may have been drawn from the group head. Let the machine rest and limit the amount of water drawn from it between extractions to ensure the machine remains at temperature.

Espresso tastes bitter

- Extraction may be too slow. Check the grind is not too fine. Correct the dose and make it coarser.
- The machine may be dirty. Back flush and clean the group head. Clean the group handles and filter baskets.

Espresso tastes sour

- Extraction may be too fast. Check the grind is not too coarse. Correct the dose and make it finer

Espresso is watery and thin

- Extraction may be too fast. If it is, the crema will be pale. Check the grind is not too coarse. Correct the dose.

Espresso is bubbly

- Water from the machine may be too hot. Let some water run from the group head. Try another extraction.
- Coffee may be too fresh



Low or no pressure from steam wand

- May be due to overuse of the group head or hot water tap. Give the machine time to recover pressure.
- The steam wand may be clogged with dry milk. Remove the nozzle, soak it and unclog the jets with a paper clip.

Milk is thin and bubbly

- Ensure the milk is being stretched gradually. If air is introduced too quickly, large bubbles will form.
- Ensure the steam is releasing its full pressure and that all the jets are not blocked.
- May be due to using reheated milk. Try again with fresh milk



For any other problem or malfunction, contact the authorized service center

7.3 INACTIVITY

For prolonged machine inactivity it is necessary to carry out certain preventive operations:

- disconnect the machine electrically
- unload all portafilters
- wash all the parts in contact with foodstuffs
- clean all the internal and external surfaces of the machine with a cloth
- protect the outside with a cellophane film or sack
- store in dry sheltered rooms with temperatures no lower than 1°C.

8 - DISMANTLEMENT

Proceed with the emptying of the products and of the water as described in the previous paragraph.

For the dismantlement we advise to disassemble the machine dividing the parts according to their composition (plastic, metal etc.).

Subsequently entrust to specialised companies the parts divided in this manner.

If there is a cooling unit, give the latter, without disassembling, it to specific companies authorised for the scrapping of the unit in question.



Attention! Check that the machine disposal is performed with respect of environmental rules and according to the regulations in force

Information to the users

Under Legislative Decree 25 September 2007, no.185 and art. 13, Legislative Decree 25 July 2005, no.151 "Implementation of Directives **2002/95/EC**, **2002/96/EC** and **2003/108/EC**, regarding the reduction of use of hazardous substances in electrical and electronic equipment as well as waste disposal".



The barred waste container symbol on the equipment means that the product, at the end of its service life, must be disposed of separately from the other types of waste.

The user must therefore convey the equipment, at the end of its service life, to the appropriate separate collection centres for electronic/electrotechnical waste products or return it to the dealer when purchasing a new equivalent equipment.


The appropriate separate collection and the following sending of the used equipment to recycling, treatment and eco-friendly disposal will help avoid negative effects on the environment as well as on health along with an easier recycling of the materials forming the equipment.

Any unauthorized disposal of the product by the user will imply the enforcement of the administrative sanctions.

*All rights reserved. This manual may not be reproduced, in whole or in part, without the prior written authorization of **ROCKET MILANO s.r.l.***
ROCKET MILANO s.r.l. reserves the right to make any changes it deems necessary at any time.



ROCKET[®]
ESPRESSO MILANO



ROCKET MILANO S.R.L.
Via Curiel 13, 20060 LISCATO (MI) Italy