

Rocket Giotto Evoluzione

With the input of Rocket Espresso, the Giotto Premium Plus has been upgraded to deliver the Evoluzione. A host of revisions make this an even better machine!

The classic traditional style of the Giotto has been retained and the Evoluzione now offers a near silent commercial rotary pump and the ability to run from an internal 2.9L tank or from a plumbed mains connection. A second gauge to indicate system pressure has also been added.

The Evoluzione retains non-burn steam and hot water wands and the capability to produce large volumes of dry steam; perfect for texturing silky smooth café-style milk coffee.

The group head employed in the Giotto ensures optimum thermal conduction and retention, crucial for extracting and delivering the very best flavour and crema that fresh coffee can offer.

Precise brewing temperatures are produced by the heat exchanger thermosyphon circulation system and progressive piston infusion in the famous e-61 group head which contains 4.5kg of brass.



Giotto Evoluzione Specifications

Boiler capacity	1.8 litre
Fresh water tank	2.9 litre
Voltage	230 v 50 Hz.
Watt	1200 w
Dimensions (W x D x H)	330 x 420. x 350 mm
Weight	Approx 25kg
Warranty	

All new machines for home use carry a 12 month back to base warranty. Machines for business use carry a 12 month parts and 3 month labour warranty. During this period, the machine is returned to us at the customers cost and we will return it at our cost. Normally we will aim to return the machine within 5 working days.

Exclusions: Misuse, user modified equipment, gaskets and seals and damage caused by scaling.



► **EVOLUZIONE RANGE**

THE ROCKET ESPRESSO EVOLUZIONE FURTHER DEVELOPS ESPRESSO MACHINE DESIGN WITH THE ADDITION OF A ROTARY PUMP.

THE ROTARY PUMP, COMBINED WITH THE ROCKET ESPRESSO 2.9 LITRE WATER RESERVOIR SYSTEM OR ALTERNATIVELY THE ABILITY TO CONNECT THIS MACHINE RANGE DIRECTLY TO A MAINS WATER SUPPLY, NOW DELIVERS A PREMIUM DOMESTIC ESPRESSO MACHINE THAT IS THE EQUAL OF ANY COMMERCIAL ESPRESSO MACHINE.

FEATURES INCLUDE EXTERNALLY ADJUSTABLE PUMP PRESSURE FOR FINE TUNING EXTRACTION RATES AND SIRAI COMMERCIAL GRADE PRESSURE STAT'S FOR GREATER TEMPERATURE CONTROL AND STABILITY.

ROCKET ESPRESSO COMPLETES THE EVOLUZIONE RANGE USING OUR PROVEN THERMO SIPHON SYSTEM AND NICKEL PLATED BOILER TO ENABLE THE BARISTA TO PRODUCE THE FINEST POSSIBLE ESPRESSO.



ROCKET[®]
ESPRESSO MILANO

GIOTTO AND CELLINI TECHNICAL INFORMATION

Bodywork	Available in Giotto or Cellini body styles. All stainless steel (AISI 304)
Brewing head	Commercial brewing head. Weight id 4.05 kg (9 lbs)
Pre-infusion	Dual pre-infusion system: mechanical pre-infusion system with progressively working piston and static pre-infusion chamber. This reflects into smooth coffee extraction with optimum aroma, body and “crema”.
Thermosyphon system	Superior layout of thermosyphon system resulting in optimum extraction. Generously dimensioned. 20% higher volume as with comparable machines on the market.
Boiler	Boiler is made of pure copper (Cu. 99.9%) with a lead free, heavy brass end plate to increase the thermal retention and the steam power by approximately 40% versus other boiler systems. Boiler is nickel plated for protection against copper oxidation. Boiler capacity: 1.8 l.
Pressure control switch	Giotto and Cellini now come with a full size commercially rated pressure switch (0,035°C temperature differential tolerance). Optional for some markets.
Stainless steel steam wand	With our patented cool-touch technology: anti-burn (only the nozzle gets hot); easy cleaning as milk doesn't bake on wand; more efficient steam, as heat is not dissipated around the wand. Steam nozzle designed for easy milk foaming with fine texture.
Electronically controlled	Microprocessor controlled automatic level control of boiler and fresh water reservoir, with low water level indication warning system.
Pump type	Full commercial rotary type pump (not vibration type pump) with external pump pressure adjustment.
Water supply	2.9L fresh water reservoir or alternatively by turning the control switch, steel braided direct water connection (hard plumbed) with full drip tray drainage system.
Heating	Optimised boiler capacity to thermosyphon system ratio. Results in fast heat up time with 1200 watt element, made from special long life material (5 times longer than normal elements).
Safety Valve	Fully certified commercially rated safety valve.
Dimensions (W x D X H)	33 x 42.5 x 35 cm. Weight: 23kg (46.3 lbs) Cellini – 30 cm wide
Additionally	Full size commercial one and two cup filter handles, and baskets. Full training guide and instructions.