

ROCKET[®]
ESPRESSO MILANO

DOMESTIC ESPRESSO MACHINES



ROCKET ESPRESSO

Rocket Espresso produces the finest espresso machines in the tradition of 'Fatto a Mano' translated to, 'made by hand'. Our small team of craftsmen produce both premium domestic and commercial espresso

machines, beautifully made with meticulous care and attention to detail. More importantly, Rocket Espresso machines will deliver the finest espresso in the cup, time after time.

A partnership between New Zealander Andrew Meo and Italian Daniele Berenbruch, who brought philosophies from opposing sides of the world into their Milan factory to make the best espresso machines, each model designed to meet the needs of today's most exacting espresso customer.



EPICA

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

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

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

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

EPICA FEATURES

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

DIMENSIONS

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



*With lever in vertical position



R NINE ONE

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

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

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

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

R NINE ONE FEATURES

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



DIMENSIONS

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





R 60V

R 60V has a unique pressure profiling system.

Traditionally 9 bar of pump pressure extracts the flavours and oils from the coffee to produce espresso. The R 60V with a unique pressure profile system allows further enhancement in the cup with the ability to fine tune pump pressure over the course of the extraction.

The Rocket Espresso pressure profiling system uses a five step approach to allow the extraction to be split into five different time intervals, each allowing for a different pressure to be programmed, making it possible to both ramp up or ramp down pump pressure depending on the coffee type and flavours being chased.

The Rocket Espresso communication pod allows adjustments to be made through a remote controller or through the machine wifi system which will display real time temperatures, pressures and extraction times.

Dual boiler and PID controlled. Rotary pump with water reservoir or direct water connection.



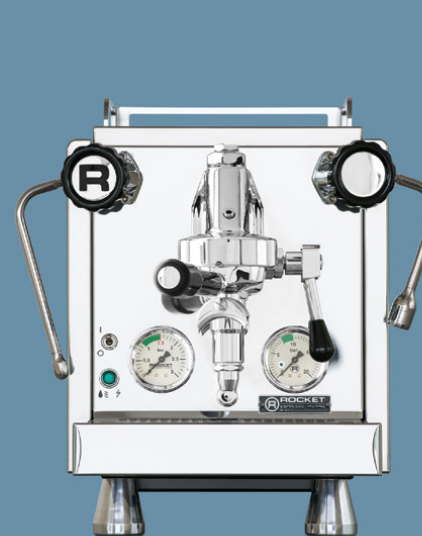
R 60V FEATURES

- Dual stainless steel boilers of 0.58 and 1.8 litres
- PID controlled
- Rotary pump pressure profile system
- Rocket Espresso communication pod
- Shot timer
- 2.5 litre water reservoir or direct water connection option
- Full stainless steel chassis
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1650 W

DIMENSIONS

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

*excluding cup frame



R CINQUANTOTTO

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

Dual independently operated PID controlled boilers allowing for optimum extraction of any coffee type or roast style. Rocket Espresso inclined boiler technology means precise group temperature adjustment and unprecedented levels of temperature stability.

Commercial grade rotary pump draws from the machines internal water reservoir or allows for the machine to have a direct water connection from the water supply.



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

R CINQUANTOTTO FEATURES

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

DIMENSIONS

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

*excluding cup frame



Giotto & Mozzafiato Cronometro R

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

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



Cronometro machines are equipped with shot timer as standard.

The use of a rotary pump ensures quiet yet robust pump performance and allows the user to have the machine draw water from the internal machine reservoir or alternatively connect the machine directly to the water supply.

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

CRONOMETRO R FEATURES

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

DIMENSIONS

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



Mozzafiato



Giotto

Giotto & Mozzafiato Cronometro V

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

Now with digital shot timer allowing the user to better optimise extraction time. Temperature control is optimised through a PID controller drawing on 4 different signal parameters to ensure stability and optimum results in the cup.



Cronometro machines are equipped with shot timer as standard.

An adjustable temperature display allows the user to select individual brewing temperatures for different coffee types and roast styles.

The Giotto and Mozzafiato Cronometro V machines introduce users to the Rocket Espresso movement for better espresso in the home without compromise.

CRONOMETRO V FEATURES

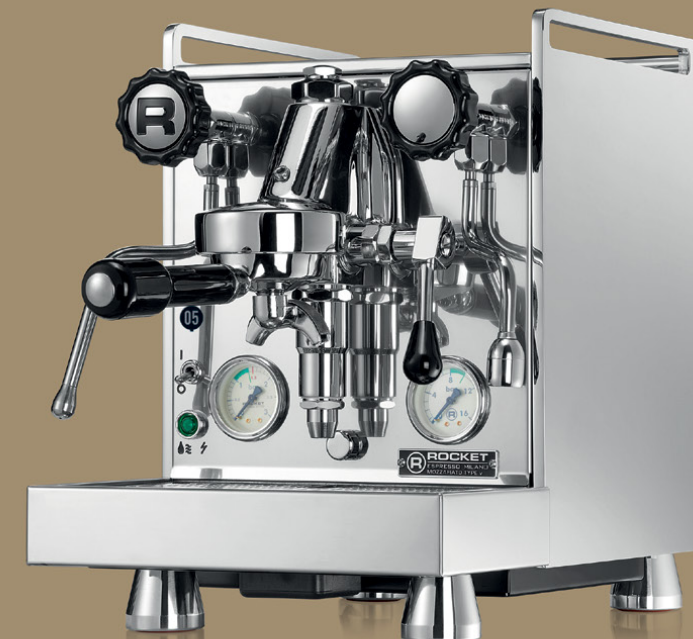
- Digital shot timer
- Heat exchanger boiler design
- Boiler capacity: 1.80 litres
- Vibration pump
- 2.5 litre water reservoir
- PID control for greater temperature stability
- Height adjustable feet
- Stainless steel cup frame as standard
- Wattage: 1350 W

DIMENSIONS

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



Giotto



Mozzafiato

Porta Via

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

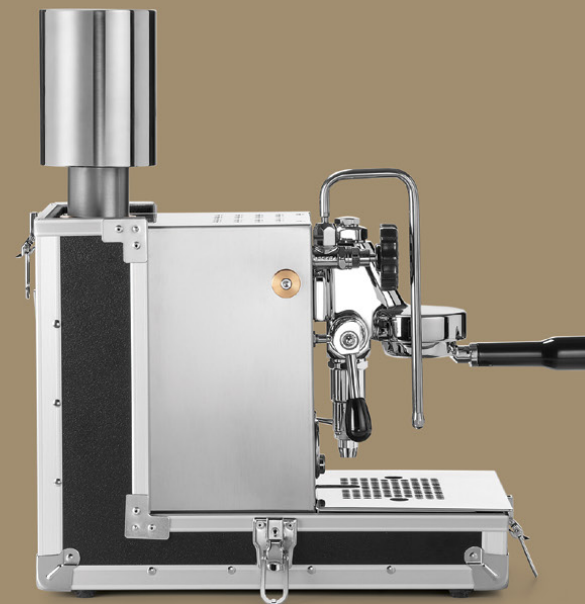
Travel just got a whole lot more interesting - that 3 star hotel just went to a 5 star.

ACCESSORIES

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

DIMENSIONS

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



Appartamento

The Appartamento is a compact espresso machine designed for environments where space is at a premium.

Rocket engineers optimised the chassis and layout of the internal components without compromising on the quality and features you expect from Rocket Espresso.

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

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

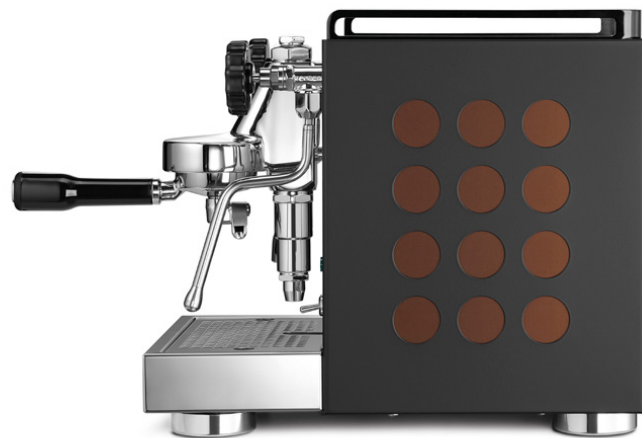
APPARTAMENTO FEATURES

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

DIMENSIONS

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

*including cup frame



Macinatore Super Fausto

SUPER FAUSTO, big brother to FAUSTO, is a new addition to the Rocket Espresso grinder range designed for commercial settings, in cafes and restaurants where speed and effortless performance are essential.

Equipped with commercial quality 75mm flat burrs, allowing grinding productivities of 4-5 grams/second.

Exceptionally long durability is guaranteed with the Red Speed coated burrs, grinding up to 2,000 - 2,500 kg of coffee before showing signs of wear.

A newly developed 2.8" digital touch screen with shot counter and three programmable portion buttons allow for quick adjustments and effortless portion control.

Close to silent operation, ideal for noise sensitive environments.

SUPER FAUSTO FEATURES

- Grinding: On Demand
- Portion control: 3 automatic portions
- Manual continuous grinding
- Patented stepless micrometric grind setting system
- Patented anti-clump & electrostaticity system
- Display: 2.8" digital touch screen with shot counter and brightness adjustability
- Bean container: 540 g
- Grinding blades: Plane - 75 mm Red Speed coated burrs
- Grinding capacity: 4 g to 5 g / second
- Motor: 230V / 50 or 115V / 60 500 W - single phase, RPM 1,360
- Bodywork: Die cast aluminium

DIMENSIONS

- 175 x 282 x 480* mm (width x depth x height)
- Weight: 11 kg

*includes bean container



SUPER FAUSTO is available in polished silver or matte black finish.

Macinatore Fausto

The FAUSTO grinder brings all of the features and functionality professional baristas love to the kitchen, but in a more compact form.

Equipped with commercial quality 65 mm flat burrs, FAUSTO grinds quickly and accurately with an easy to dial in stepless micrometric grind setting system.

Now with an improved digital touch screen interface (taken from SUPER FAUSTO) and quieter operation, ideally suited to noise sensitive environments.

Polished silver or matte black finishing options to perfectly compliment your espresso machine.

FAUSTO FEATURES

- Grinding: On Demand
- Portion control: 3 automatic portions
- Manual continuous grinding
- Patented stepless micrometric grind setting system
- Patented anti-clump & electrostaticity system
- Display: 2.8" digital touch screen with shot counter and brightness adjustability
- Bean container: 540 g
- Grinding blades: Plane - 65 mm diameter - tempered steel
- Grinding capacity: 2.7 g to 3.7 g / second
- Motor: 230V / 50 or 115V / 60 500 W - single phase, RPM 1,360
- Bodywork: Die cast aluminium

DIMENSIONS

- 172 x 282 x 445* mm (width x depth x height)
- Weight: 10 kg



FAUSTO is available in matte black or polished silver finish.



Macinatore Faustino

If FAUSTO was going to have a son, Faustino would be small and compact, but like his father, after a plate of Spaghetti, a powerful boy.

Four body colour options:

- Chrome
- Matt Black
- Appartamento Copper
- Appartamento White



DIMENSIONS

- 162 x 229 x 385* mm
(width x depth x height)
- Weight: 7.6 kg

*includes bean container

FAUSTINO FEATURES

- 50MM Flat Burrs
- Stepless adjustment
- Programmable dosing
- 260 Watts
- 320 gram Hopper
(500 gram option as
an accessory item)



Technical Specifications

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



EPICA



R NINE ONE



R 60V



R CINQUANTOTTO

*With lever in vertical position



GIOTTO CRONOMETRO R



MOZZAFIATO CRONOMETRO R

Technical Specifications

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



GIOTTO CRONOMETRO V



MOZZAFIATO CRONOMETRO V



APPARTAMENTO



PORTA VIA



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



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