User Instructions Rocket RE A and RE S Espresso Machines

RE A: 2 – 3 – 4 brewing heads

RE S: 2 – 3 – 4 brewing heads

From serial # C1507…..

Index **Page**

General data 3

Introduction 4

Important safeguards 5

Installation 7

Technical data 8

Installation diagram 9

Description of external components RE A series (automatic portion control) 10

Description of external components RE S (semi-automatic portion control) 11

Start-up 12

Operation **RE A series with automatic portion control** 13

- Brewing espresso 13
- Dispensing hot water 14

Operation **RE S series with semi-automatic portion control** 15

- Brewing espresso 15
- Dispensing hot water 16

Dispensing steam to froth or heat up liquids 16

Turning off the machine 17

Proper care and maintenance 18

Disassembling / dismantling of the machine 20

Programming automatic coffee portions 21

Programming hot water portions 22

Programming by the authorized technician 23

Declaration of CE conformity 27

Information for the authorized service technician:

RE A: Electrical diagram (2 Gr. + 3 Gr. machines) 28

RE A: Hydraulic circuit 30

General data

Rocket Espresso Limited
Via Curiel 13
20060 Liscate (Milano)
Italy

Phone +39 02 9535 1334
Email info@rocket-espresso.com
Web www.rocket-professionale.com

Rocket RE series espresso machines

Rocket Espresso RE A2	2 brewing groups with automatic portion control
Rocket Espresso RE A3	3 brewing groups with automatic portion control
Rocket Espresso RE A4	4 brewing groups with automatic portion control
Rocket Espresso RE S2	2 brewing groups with semi-automatic portion control
Rocket Espresso RE S3	3 brewing groups with semi-automatic portion control
Rocket Espresso RE S4	4 brewing groups with semi-automatic portion control

The 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

Two group machines only:
- 2 two cup filter handles with 2 two cup metal filter baskets

Three group machines only:
- 3 two cup filter handles with 3 two cup metal filter baskets

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, which 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 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 of time, 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

The espresso machine Rocket RE series is to be installed to comply with the applicable federal, state or local plumbing codes having jurisdiction exclusively by authorised technical service.

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 has to 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.

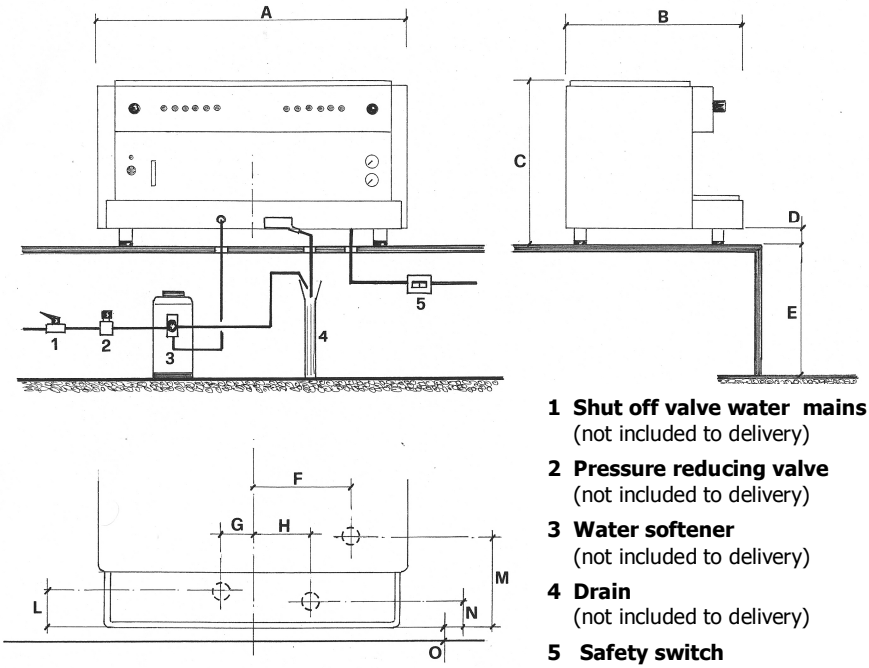
Technical data

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-1500 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
Boiler capacity	14,5 litre 2 group 23 litre 3 group 28 litre 4 group

Dimensions (for high drip tray version)

	Width	**Depth**	**Height**
2 group	780 mm - 30.70 in	583 mm – 22.95 in.	535 mm – 21.06 in.
3 group	1.000 mm- 39.37 in	583 mm – 22.95 in.	535 mm – 21.06 in.
4 group	1.220 mm – 48.03 in	583 mm – 22.95 in.	535 mm – 21.06 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)

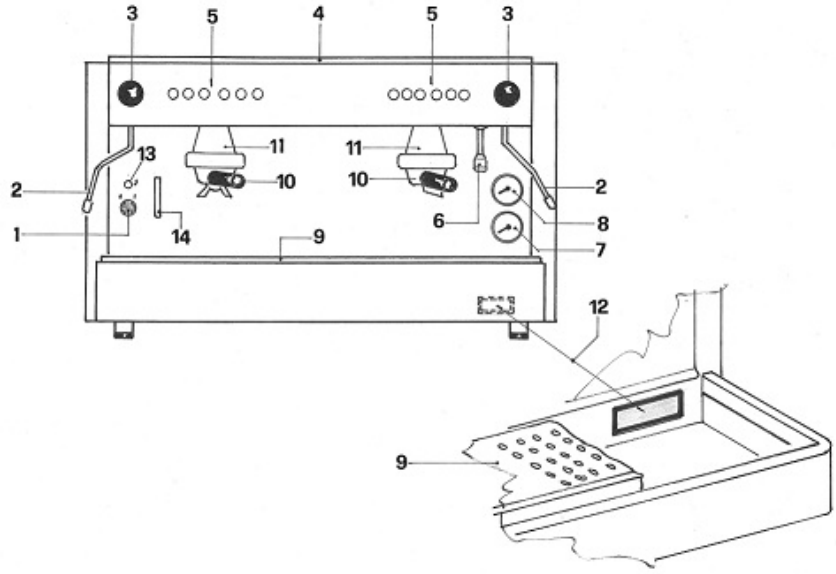
4 Drain
(not included to delivery)

5 Safety switch
(not included to delivery)

Pos.	2 group machine		3 group machine	
A	780 mm	30.70 in.	1000 mm	39.37in.
B	583 mm	22.95 in.	583 mm	22.95 in.
C	535 mm	21.06 in.	535 mm	21.06 in.
D	55 mm	2.17 in.	55 mm	2.17 in.
E	1.025 mm	40.35 in.	1.025 mm	40.35 in.
F	263 mm	10.35 in.	373 mm	14.69 in.
G	50 mm	1.97 in.	160 mm	6.30 in.
H	110 mm	4.33 in.	80 mm	3.15 in.
L	150 mm	5.90 in.	150 mm	5.90 in.
M	290 mm	11.42 in.	290 mm	11.42 in.
N	115 mm	4.53 in.	115 mm	4.53 in.
O	100 mm	3.94 in.	100 mm	3.94 in.

Description of external components RE A series (automatic portion control)

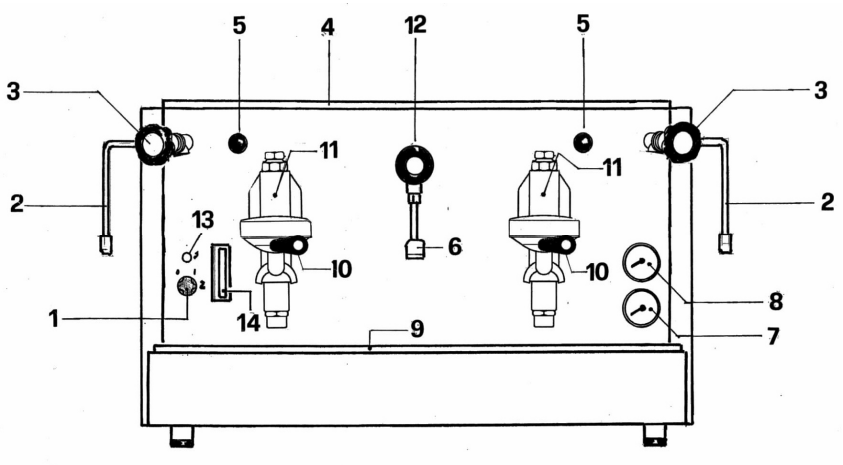
Fig. 1



1	Machine's on/off switch. Position "0" = off; position "1" = on
2	Steam wand. Caution: can become hot and cause burns.
3	Steam handle
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.
5	Key pad
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
13	Control lamp "machine on" (when lightening)
14	Sight glass boiler water level control

Description of external components RE S series (semi-automatic portion control)

Fig. 1B



1 Machine's on/off switch. Position "0" = off; position "1" = on

2 Steam wand. Caution: can become hot and cause burns.

3 Steam handle

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.

5 Coffee dispensing start / stop button

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 Hot water valve handle. Caution: can become hot and cause burns

13 Control lamp "machine on" (when lightening)

14 Sight glass boiler water level control

Start up

We assume the machine has been properly installed.

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

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

Wait till the boiler pressure has reached the working pressure (0.9 bar approx). You can check it on the gauge (Fig. 1 or Fig. 1B – Pos. 8).

Open the steam handle (Fig. 1 or Fig. 1B – Pos. 3) for some seconds and then close it. This operation avoids milk resuction into the boiler. Wait till the working pressure has been reached again .

Your machine is now ready to work.

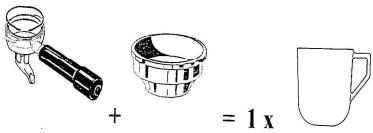
Operation of Rocket Espresso RE A series (automatic portion control)

Fig. 2 Touchpad

A **B** **C** **D** **E** **F**

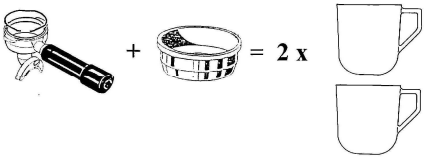
Brewing espresso (with automatic portion control)

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 (app. 6, 5-7 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 the filter handle spout.
7. Press the portion key for one cup dispensing (Fig. 2, B or D). 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 (Fig. 2, C or E). 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 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.

B. Semi-automatic brewing of espresso

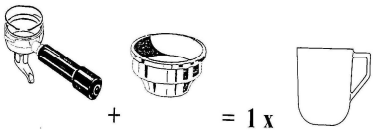
Key Fig. 2- A ("P") has to be used for semi-automatic dispensing of espresso. Press this key to begin espresso dispensing and press again to stop the supply.
For all other procedure please see above.

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 (Fig. 2-F).
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.

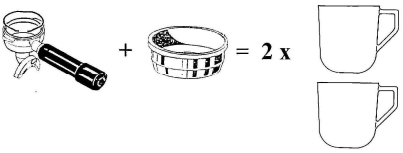
Operation of Rocket Espresso RE S series (semi-automatic portion control)

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 (app. 6,5-7 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. 1B-10) firmly into the brewing group (Fig. 1B-11).
6. Put one cup under the filter handle spout.
7. Press the coffee dispensing key (1B-5). Hot coffee flows into the cup from the filter handle's coffee spout.
8. When the requested quantity of coffee (i.e. 25 cc/ 1 oz. for a typical espresso) has been dispensed, push the coffee dispensing key again to stop dispensing.
9. Remove the filter handle (Fig.1B-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. 1B-10) firmly into the brewing group (Fig. 1B-11)
6. Put one cup under each of the filter handle spouts.
7. Press the coffee dispensing key (Fig. 1B-5). Hot coffee flows into the cups from the filter handle's coffee spouts.
8. When the requested quantity of coffee (i.e. 25 cc/ 1 oz. for a typical espresso) has been dispensed, push the coffee dispensing key again to stop dispensing.
9. Remove the filter handle (Fig. 1B-10) from the machine and empty used coffee grounds.

Dispensing of hot water

1 Position the end nozzle of the hot water wand (Fig. 1B-6) inside a suitable pitcher used for food only.
2 Open the hot water valve (Fig. 1B-12).
3 Hot water will be dispensed into the pitcher.
4 When the requested quantity of hot water has been dispensed, close the hot water valve again.

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 or Fig. 1B – Pos. 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 or Fig. 1B – Pos. 2) is below the surface of the liquid to be steamed.
3. Turn on steam valve (Fig. 1 or Fig. 1B – Pos. 3).
4. Heat up or froth the liquid inside the pitcher. Pay attention to hot sprays! They may cause injuries.
5. When you're done, close the steam valve (Fig. 1 or 1B - 3).
6. Clean the steam wand (Fig. 1 or 1B - 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 in order 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 or 1B - 2) nozzle into the centre milk just below the surface of the milk.
3. Open steam valve (Fig. 1 or 1B - 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 valve (Fig. 1 or 1B - 3) rapidly, then remove milk pitcher from steam wand.
7. Wipe the steam wand (Fig. 1 or 1B - 2) immediately after using with a non abrasive clean damp towel without touching the steam wand (Fig. 1 or Fig. 1B – Pos. 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 or Fig. 1B – Pos. 2) immediately after using opening and closing immediately after the steam valve (Fig. 1 or Fig. 1B – Pos. 3). Caution: Hot steam will come out of steam wand (Fig. 1or Fig. 1B – Pos. 2).
9. Finish espresso drinks with correct portions of milk and foam.
10. Clean steam pitcher and store for next drink.

Turning off the machine

Turn the main switch (Fig.1-1 or 1B - 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 or Fig. 1B – Pos. 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 or Fig. 1B – Pos. 2) immediately after using opening and closing immediately after the steam valve (Fig. 1 or Fig. 1B – Pos. 3).
  Caution: Hot steam will come out of steam wand (Fig. 1 or Fig. 1B – Pos. 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. Caution: hot metal surfaces!

Before shutting down the machine after work:

For the following operations the machine has to be on:

Scrubbing the inner side of the brewing head (where the filter holder is tightened in): With a small hard brush, give the inside of the group a good scrub. Caution: hot metal parts! Do not touch! When done depress with RE A series machines key Fig. 2-A ("P") and with RE S series machines key Fig. 1B to dispense some hot water. Depress these keys again after five seconds to stop water dispensing.

Back flushing ("rinsing") of the group: The group should be back flushed at least once a day (typically after work) with a specific food quality cleaning product for espresso coffee machines. This operation is done individually with every group. Start proceeding as follows:
Replace the filter basket inside the filter holder with the blind filter basket (the one without holes). Now put the specific food quality cleaning product for espresso coffee machines into the blind filter basket (quantity of cleaning product according to manufacturer's instructions; typically half a coffee spoon of product)). Now tighten the filter holder into the group. From now on please follow the dedicated procedures for RE A and RE S machines.
With RE A machines (automatic portion control) please use the built-in semiautomatic back flushing program: Select the group you wish to back flush. Now, operating with the selected group, keep key Fig. 2-A depressed while depressing key Fig. 2-B. The leds of both keys start flashing. When the back flushing cycle is finished, these keys stop flashing. Remove the filter holder from the group and depress key Fig. 2-A again. Dispense hot water for another 10/15 seconds and depress this key again to stop. The operation for this group is done. Please note that while the back flushing program is running on one group, you can operate with the other ones.
With RE S machines please proceed as follows: Depress key Fig. 1B – 5 and switch it off after 15 seconds. Repeat this procedure about 5 times. When done remove the filter holder, depress key B1-5 and dispense hot water for about 15 seconds. The depress key B1-5 again to stop dispensing.

After backflushing the water being dispensed should be clean and fresh.
If needed, please repeat the back flushing again with water only to make sure the detergent residues are washed away.

For the following operations the machine has to 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 screw driver 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 dark 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 instruction's of the specific product. It has to be food quality and for this specific use with coffee machines.

Clean the drip tray (Fig. 1 or Fig. 1B – Pos. 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 has to be done when necessary.

How to disassemble/dismantle the machine

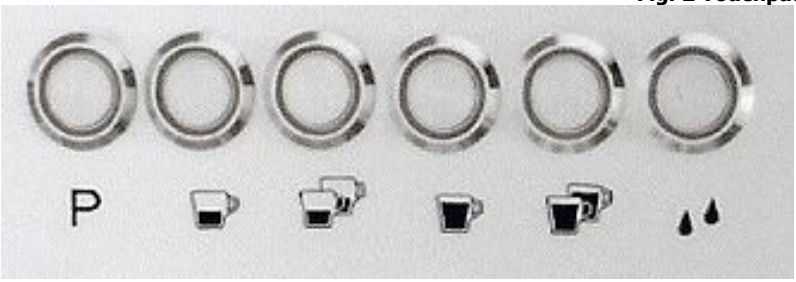
The machine has to be disassembled and dismantled by an authorized technician according to local law and jurisdiction.

1. Clean filter holders, baskets and brewing head ("group").
2. Switch off and let machine completely cool down to ambient temperature.
3. Remove the drip tray (Fig. 1 or Fig. 1B – Pos. 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 or Fig. 1 B – Pos. 9).
7. Store the machine in a safe, dry and clean place.

RE A series: Portion setting of automatic coffee and hot water portions

The machine must be ready to operate.

Fig. 2 Touchpad



The touchpad on top of each brewing head comes with 6 keys.
Keys B, C, D and E: dispensing of coffee with automatic portion control of coffee.
Key F is for one automatic hot water portion.
Key A is for semi-automatic portion control and for programming purposes only.

Setting the coffee portions (key B, C, D and E)

Please use the left side key pad. All coffee portions programmed on these keys will automatically be programmed also on the same product keys of the other brewing heads. Therefore, there is no need to do the coffee portion settings again on the other groups. (Note: you can always set the other groups separately following below instruction for left side group).

Note: *We strongly suggest setting the coffee portions under working conditions. This means using for the product key you wish to set it's corresponding filter holder, with the right amount of properly ground and tamped espresso coffee.*

Please proceed as follows:

1. Keep key A ("P") pressed until it's led is flashing.
   Release key A and press the key to be programmed. The coffee dispensing will start. When the desired quantity of coffee has been dispensed, press this product key again. Dispensing will stop; the portion for this product key is set. Key A will flash.
2. Press the next key to program and repeat this procedure until you are done with all product keys.
3. Now you have three options to leave the portion-programming mode:

   a) Depress key A three times. The leds of all keys will light up (no led is flashing).

b) Turn machine off and on. Wait a moment until the leds of all keys light up (no led is flashing).

c) Do nothing and wait until the leds of all keys light up (no led is flashing).

Setting the hot water portion (key F)

The hot water portion key must be set individually for the hot water key of each group (operating on the touchpad of each group).

Please proceed as follows:

1. Keep key A ("P") pressed until it's led is flashing.
   Release key A and press the F key of this group. Hot water dispensing will start. When the desired quantity of water has been dispensed, depress key F again. Dispensing will stop; the portion for this product key is set. Key A will flash.
2. Now you have three options to leave the portion-programming mode:

   a) Depress key A three times. The leds of all keys will light up (no led is flashing).

   b) Turn machine off and on. Wait a moment until the leds of all keys light up (no led is flashing).

   c) Do nothing and wait until the leds of all keys light up (no led is flashing).

Please repeat this procedure for the hot water product keys of all groups.
Please note that hot water portions are time controlled and are depending from boiler pressure.

Programming by the authorized technician of Rocket RE A series machines with automatic portion control (from serial number C1507…)

A **B** **C** **D**

How to enter the programming mode:

Note: Please do all settings on the left hand group only.

- The machine must be turned on.
- The display (Fig. 1, 12) must read "OFF". How to get to the "OFF" mode: While keeping depressed key "A", depress key "D". The display will read "OFF". Now depress key "A" again until the display reads the first programming step ("language"). Now you are in the programming mode.

Please remember the following:
Key B and C are to change a setting. Key A is to confirm and to move to the next setting.

The first parameter displayed when in programming mode is **LANGUAGE.**
Use key B or C to change language and press key A to confirm.

Now the display reads **NAME (**by default: "Enjoy").

If you wish to change the name, please depress buttons B and C to move from one letter, number or symbol to the other. When the desired one appears on top of the blinking cursor, please depress button D. The blinking cursor will move forward allowing setting the next letter, number or symbol.

blank	!	"	#	$	%	&	'	(	)	*	+	,	-	.	/	0	1	2	3
4	5	6	7	8	9	:	;	<	=	>	?	@	A	B	C	D	E	F	G
H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z	[
¥	]	^	_	`	a	b	c	d	e	f	g	i	j	k	l	m	n	o	p
q	r	s	t	u	v	w	x	y	z										

When you are done, please depress "A" to confirm and switch to the next setting.

Please follow this procedure (key B and C to set and key A to confirm and switch to the next setting in the menu) also for the following setting parameters until the display reads "OFF" again. The next parameters are:

Service phone
You can set a phone number following the same procedure to be used to set the name.

Groups number: 4
Do not set anything and depress A to go ahead.

Crono function
Disabled ex factory. Do not set anything and depress A to go ahead.

Led-idle
Enabled ex factory. To set on or off the led-lights on product keys.

Keyboard type
Factory set. Do not set anything and depress A to go ahead.

FillingUp+Coffee
Disabled ex factory. No boiler water filling during coffee dispensing.

Doses setting
Enabled ex factory. Portions can be set without need of entering the technician's menu.

Continuous key
Enabled ex factor). To allow operating the "P" key of machine for semi-automatic coffee dispensing.

Tea + pump
Do not set anything and depress A to go ahead.

Steam boiler GR
Do not set anything and depress A to go ahead.

PreBrewing
The electronic pre-infusion is disabled ex factory. You can depress A to go to the next setting or enable the electronic preinfusion operating on keys B and C.
In case you enabled the electronic pre-infusion please see the following:

First read out of display with pre-infusion enabled refers to pre-infusion setting for key B:

Pre-Inf. ON	sec
Espresso	1.0

The setting of the pre-infusion (1.0) will blink. Please do the setting using keys B and C and confirm depressing A.

The display will now read the pre-infusion setting for key C:

Pre-Inf. ON	sec
Coffee	1.0

After setting of key C please proceed setting key D (read out: 2 Espressos) and key E (read out: 2 Coffees).

After this step continuing depressing key A the display reads:

Pre-Inf. **OFF**	sec
Espresso	1.0

Please disregard and press key A repetitiously until the display reads:

Probe sensitivity
The factory setting is "medium". This setting is related to the conductivity of the water. Setting the right sensitivity allows the correct function of the machine's automatic boiler level control system
The sensitivity of the probe can be set to:

Low = 150 Ω
Medium = 400 Ω
High = 1 M Ω

The next settings are:

Service cycles
This setting is 0000 (= disabled ex factory).

Boiler probe
Must be set to PRESSURE. Please do not change this setting. Depress A to go ahead.

Boiler Pressure
1.0 Bar (Typical factory setting)

kP	**KI**	**kD**	
9.5	0,15	10	(Please do not change these settings)

PID setting
2°C (Please do not change this setting).

FillingUp T-Out
120" (Typical factory setting)

Water filter
Factory setting is 0 (= disabled).

Depressing "A" again the display will now read "OFF".

Depress "D" to switch to normal operation.

Notes:
To exit the programming menu you must scroll the menu (depressing repetitiously key A) until the display reads "OFF". Now switch to normal operation mode depressing key D.

In case of an erroneous setting, you must scroll the menu (depressing repetitiously key A) until the display reads "OFF" . Now keep "A" depressed until the display reads "language". You are again in technician programming mode. Please proceed scrolling the menu (using "A" key) to the setting you wish to correct. When done, depress key A repetitiously until the display reads "OFF". Depress key "D" to move to machine's normal operation.

In case of a major setting mistake, all led on the keys are flashing. Please scroll the menu with "A" key until the display reads "OFF".
Now you must turn the machine off and then on again.
Enter the technician's programming menu: While keeping depressed key "A", depress key "D". The display will read "OFF".
Now keep key "A" depressed again until the display reads the first programming step ("language"). Now you are in the programming mode.
Please proceed scrolling the menu (using "A" key) to the setting you wish to correct. When done, depress key A repetitiously until the display reads "OFF". Depress key "D" to move to machine's normal operation.

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

Declaration of EC conformity

Rocket Espresso Limited Italian Branch
Via Curiel 13
20060 Liscate (Milano, Italy)
IT05846260965

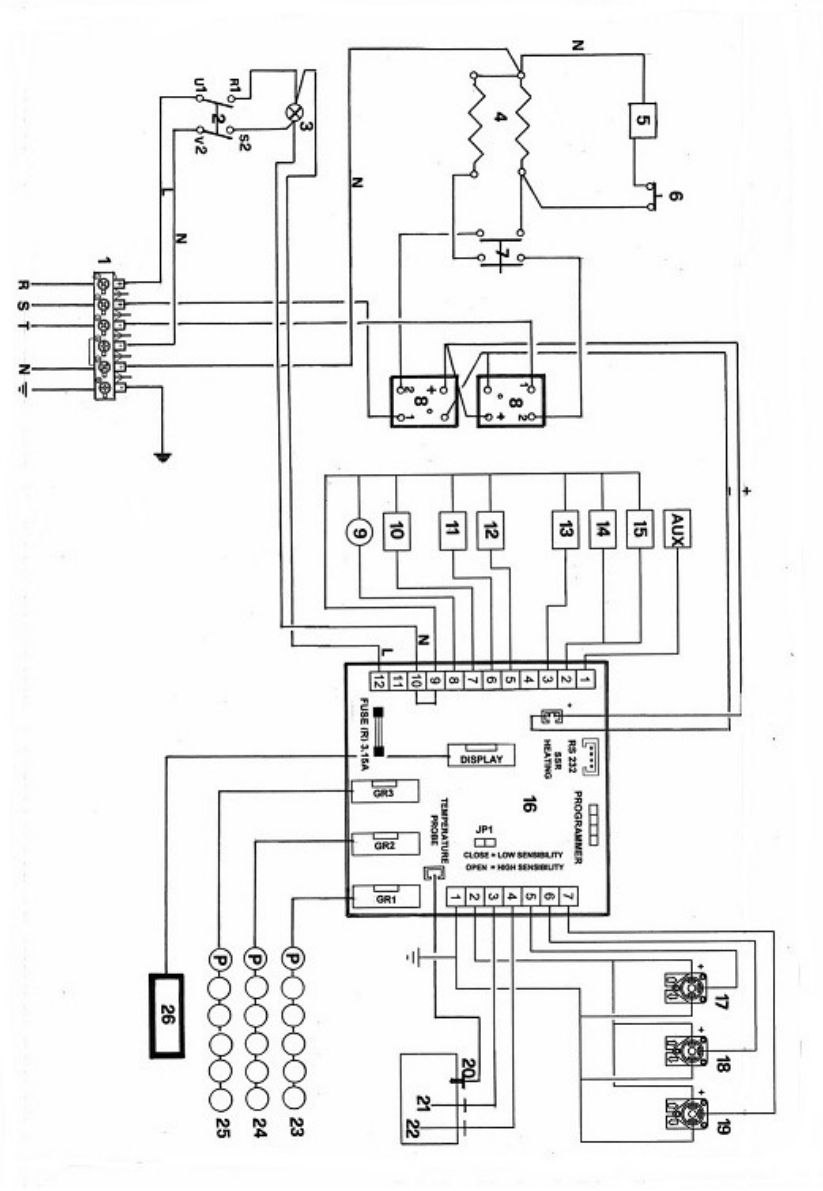
This is to confirm that the Rocket Espresso R8V – R8 – RE A – RE S – Boxer series of espresso machines had been manufactured according to the following standards:

2004/108/EC EMC
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 61000-3-3:2013

2006/95/EC LOW TENSION
EN 60335-1:2012
EN 60335-2-75:2004 + A1:2005+A11:2006+A2:2008+A12:2010
EN 62233:2008

2006/42/CE Machine dir.
EB N292-1 (1991)
EN 292-2 (1991)
EN 60335-2-75 Acoustic noise (noise is 70db or lower)

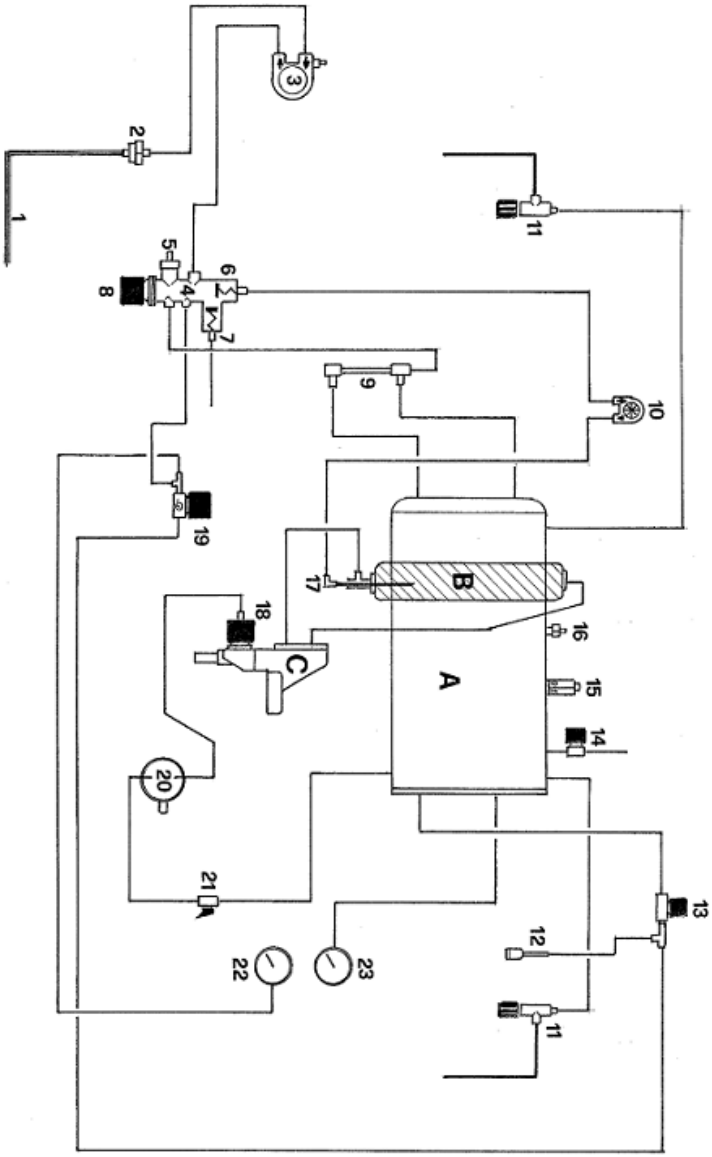
RE A espresso machines: Electrical diagram of 2 nd 3 group machines



RE A espresso machines: Electrical diagram of 2 and 3 group machines

1	Terminal board
2	On-off switch
3	Control lamp
4	Heating element
5	Solenoid valve anti vacuum system
6	Thermostat anti vacuum system
7	Thermo cut off switch
8	Static SSR relay
9	Pump motor
10	Solenoid valve group 1
11	Solenoid valve group 2
12	Solenoid valve group 3
13	Solenoid valve boiler filling
14	Solenoid valve hot water
15	Solenoid valve hot water tempering
16	Control board
17	Flow meter group 1
18	Flowmeter group 2
19	Flowmeter group 3
20	Pressure transducer
21	Boiler level probe
22	Boiler safety probe
23	Touch keys group 1
24	Touch keys group 2
25	Touch keys group 3
26	Display

RE A espresso machines: Hydraulic circuit



RE A espresso machines: Hydraulic circuit

A	Boiler
B	Heat exchanger
C	Group body
1	Pipe to water mains
2	Water inlet filter
3	Pump
4	Valve block
5	Manual boiler fill valve
6	Non return valve
7	Expansion valve
8	Boiler fill solenoid valve
9	Boiler level sight glass
10	Flow meter
11	Steam valve
12	Hot water pipe
13	Hot water solenoid valve
14	Solenoid valve DAVS
15	Safety valve
16	Anti vacuum valve
17	Heat exchanger injection pipe
18	Group solenoid valve
19	Solenoid valve hot water tempering
20	Drain tray
21	Boiler drain valve
22	Pump pressure gauge
23	Boiler pressure gauge