



► *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.