



**ROCKET**<sup>®</sup>  
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 bring philosophies from opposing sides of the world into their Milan factory to make the best espresso machines they possibly can.



# 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.

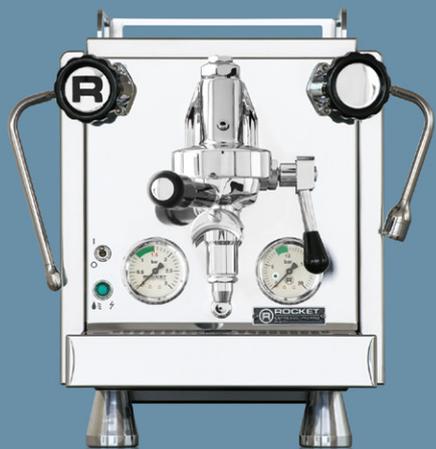


### R 60V FEATURES

- 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: 1400 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: 1400 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.



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 machines are equipped with shot timer as standard.

## 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: 1200 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.



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 machines are equipped with shot timer as standard.

## 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: 1200 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:  
V. 220 - 240/50/60 Hz - 1350 W  
V. 115/60 Hz - 1.050 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: 1200 W

## DIMENSIONS

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





# 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 easy to dial in stepless grinding.

The digital display with shot counter and programmable dual control buttons allows for quick adjustments and effortless portion control.

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

## DIMENSIONS

- 172 x 282 x 445\* mm (width x depth x height)
- Weight: 11.5 kg

\*includes bean container



## FAUSTO FEATURES

- Grinding: On Demand
- Portion control: 2 automatic portions (single and double)
- Manual continuous grinding
- Display: Digital display with shot counter (partial and continuous)
- Grinding setting: Micrometrical, stepless
- Bean container: 600 g
- Grinding blades: Plane - 65 mm diameter - tempered steel
- Grinding capacity: 1.6 g to 2.9 g / second
- Motor: 230V / 50 or 115V / 60 500 W - single phase, RPM 1,360
- Bodywork: Die cast aluminium



# 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

## FAUSTO FEATURES

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





## Accessories



Set of 4 steam wand tips\*

Bottomless Portafilter



Milk Jugs in matte black, matte white, orange (500 ml only) and silver (500 ml or 750 ml)



Tamp Station



Tamper



Espresso Cups - cappuccino, flat white and short cups



Porta Via cups



Dump Box



Stainless Steel Cup  
Frame Surround\*\*



Tamp Mats - angled and flat

\*Not available for R 58 / R 60V model ranges

\*\*Appartamento only. Comes as standard accessory on all other machines.

# Technical Specifications

MODEL	PRESSURE PROFILE SYSTEM	PID PRESSURE CONTROL	SHOT TIMER	TOTAL BOILER CAPACITY (litres)	WATER
					HARD PLUMBING
R NINE ONE	Yes	Yes	Yes	5.5 (1.9 + 3.6)	Yes
R 60V	Yes	Yes	Yes	2.38 (1.8 + 0.58)	Yes
R CINQUANTOTTO	-	Yes	Yes	2.38 (1.8 + 0.58)	Yes
Giotto Cronometro R	-	Yes	Yes	1.80	Yes
Mozzaftato Cronometro R	-	Yes	Yes	1.80	Yes



R NINE ONE



R 60V



R CINQUANTOTTO

FEED	WATTAGE	WIDTH MM	DEPTH MM	HEIGHT MM	WEIGHT KG
RESERVOIR					
Yes	1600 W	410	505	430	47.4
Yes	1400 W	310	440	390	29.5
Yes	1400 W	310	440	385	29.0
Yes	1200 W	335	420	400	27.8
Yes	1200 W	280	425	400	30.2



GIOTTO CRONOMETRO R



MOZZAFIATO CRONOMETRO R

# Technical Specifications

MODEL	PRESSURE PROFILE SYSTEM	PID PRESSURE CONTROL	SHOT TIMER	TOTAL BOILER CAPACITY (litres)	WATER
					HARD PLUMBING
Giotto Cronometro V	-	Yes	Yes	1.80	No
Mozzafiato Cronometro V	-	Yes	Yes	1.80	No
Porta Via	-	Yes	No	1.20 (0.47 + 0.73)	No
Appartamento	-	No	No	1.80	No



GIOTTO CRONOMETRO V



MOZZAFIATO CRONOMETRO V



APPARTAMENTO

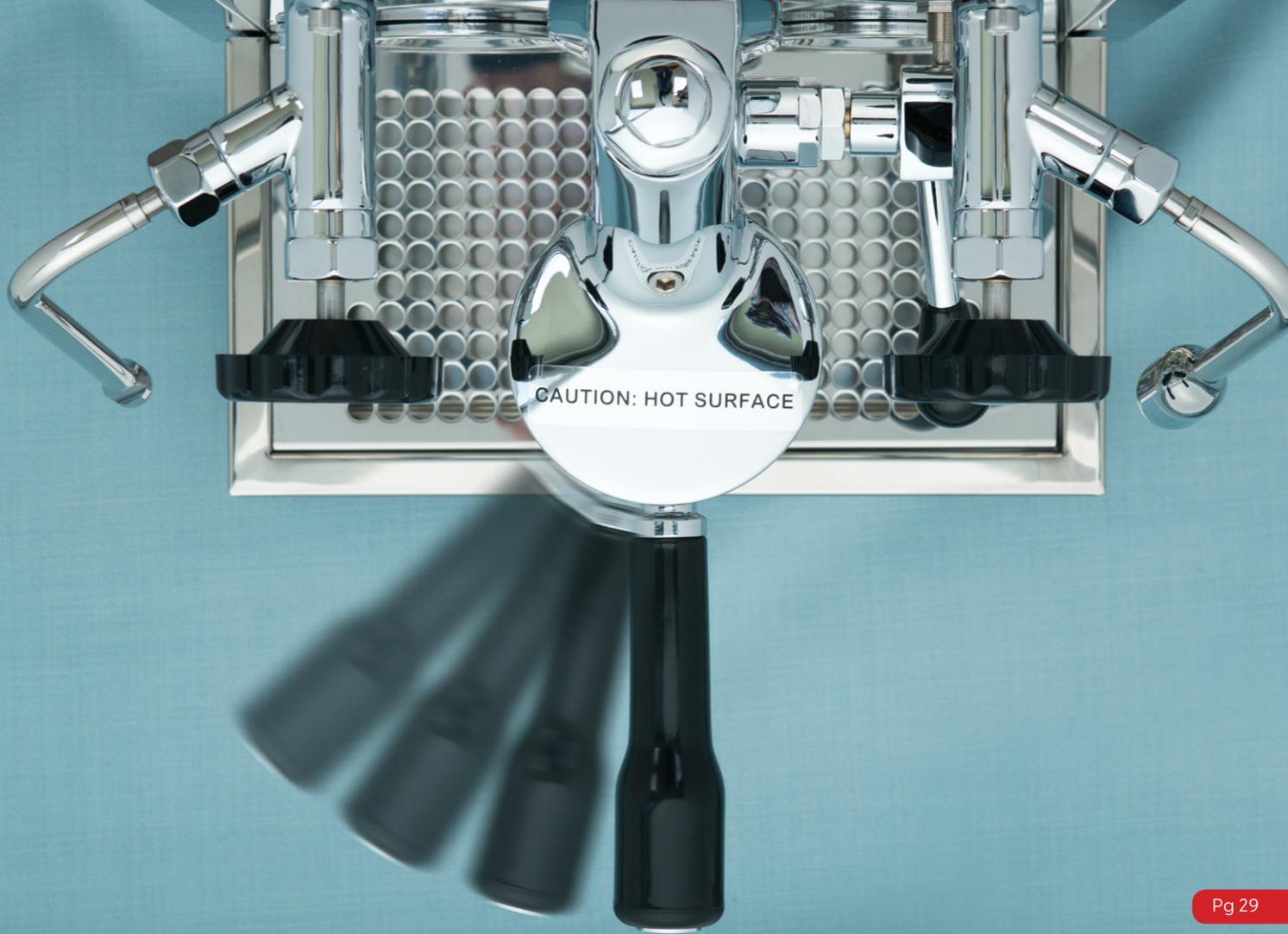
FEED	WATTAGE	WIDTH MM	DEPTH MM	HEIGHT MM	WEIGHT KG
RESERVOIR					
Yes	1200 W	335	420	400	23.0
Yes	1200 W	280	425	400	25.4
Yes	1050 - 1350 W	200*	405*	535*	29.7
Yes	1200 W	274	425	360	20.0



PORTA VIA

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





CAUTION: HOT SURFACE



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