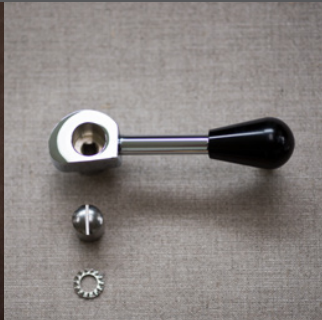
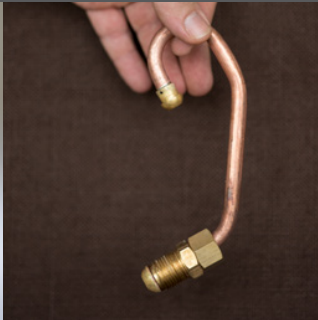
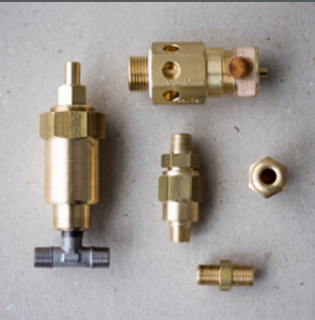


ROCKET®

ESPRESSO MILANO





ROCKET ESPRESSO

Rocket Espresso produces the finest espresso machines in the tradition of 'Fatto a Mano' in Italy.

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, with every model designed to meet the needs of today's most exacting espresso customer.



SOTTO BANCO

fully saturated group // under counter machine



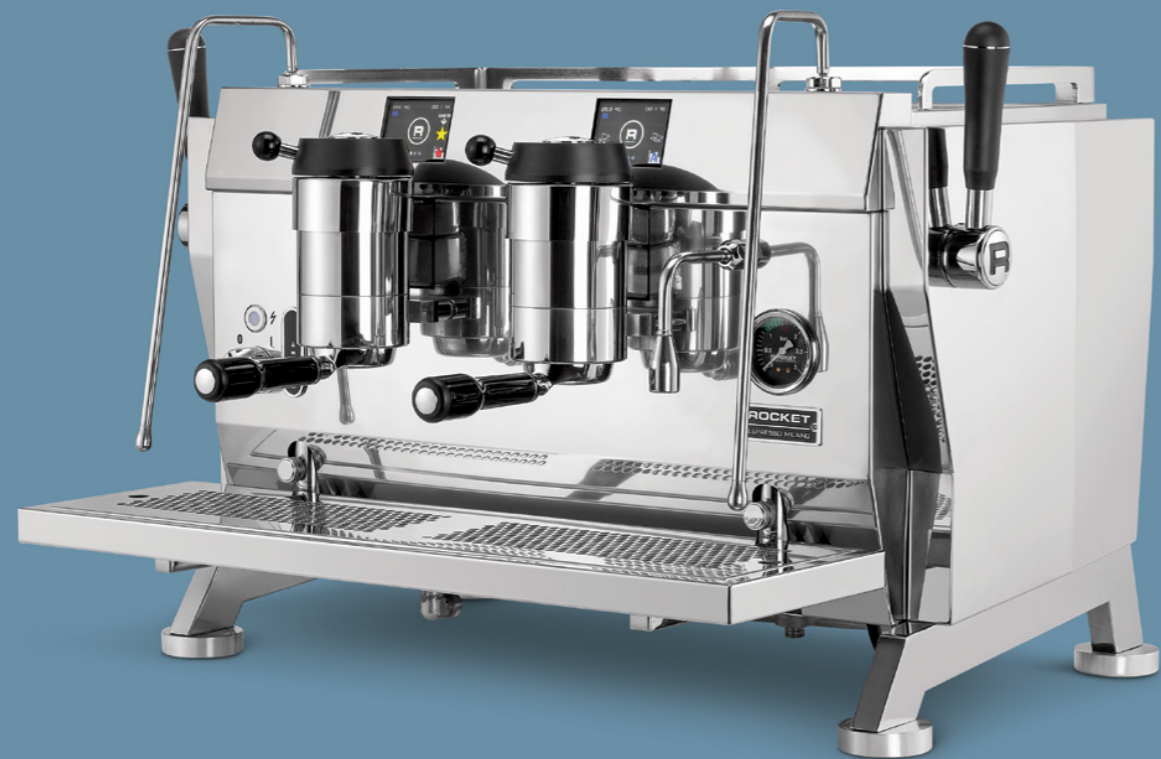


Sotto Banco fully saturated group // under counter machine

GROUPS	2	3
HOT WATER SPOUT	1	2
TECHNOLOGY	Multi Boiler	Multi Boiler
PORTION CONTROL	Automatic	Automatic
COFFEE BOILER	2 x 1.5 l	3 x 1.5 l
MAIN BOILER	9 l	9 l
POWER	5.7 kW	6.9 kW
WIDTH (mm)	890	1,300
DEPTH (mm)	386	386
HEIGHT (mm)	355 (tall version: 400)	355 (tall version: 400)
UNDER COUNTER MODULE (mm)	450 x 512 x 740 (width x depth x height)	
BODYWORK	Stainless steel AISI 304	
BOILER MATERIAL	Stainless steel AISI 316L	
THERMAL CONTROL	PID / Pressure transducer	
STEAM WAND	Stainless steel + cool touch	
CUP HEIGHT (mm)	85 (tall version: 130)	
SHOT TIMER	Standard	

Opposite page: the Sotto Banco features an under counter module with a 4.3" touch screen display.

R 9V PRESSURE PROFILING
fully saturated group // multi boiler technology





R 9V PRESSURE PROFILING fully saturated group // multi boiler technology

GROUPS	2	3
TECHNOLOGY	Multi Boiler with Saturated Groups	
PROGRAMMABLE PRESSURE PROFILE SYSTEM	5 preset programs (can be modified) + 1 semi-automatic setting	
PERMANENT MAGNETS VOLUMETRIC PUMPS	Standard	
DIGITAL TOUCH DISPLAY	Standard	
COFFEE BOILER	2 x 1.9 l	3 x 1.9 l
MAIN BOILER	9.0 l	12.0 l
POWER	5.6 kW	7.4 kW
WIDTH (mm)	760	980
DEPTH (mm)	590	590
HEIGHT* (mm)	578	578
BODYWORK**	Stainless steel AISI 304 (black or white by request)	
BOILER MATERIAL	Stainless steel AISI 316L	
THERMAL CONTROL	PID / Pressure transducer	
CUP HEIGHT (mm)	Can be set between 80 mm and 130 mm	
SHOT TIMER	Standard	

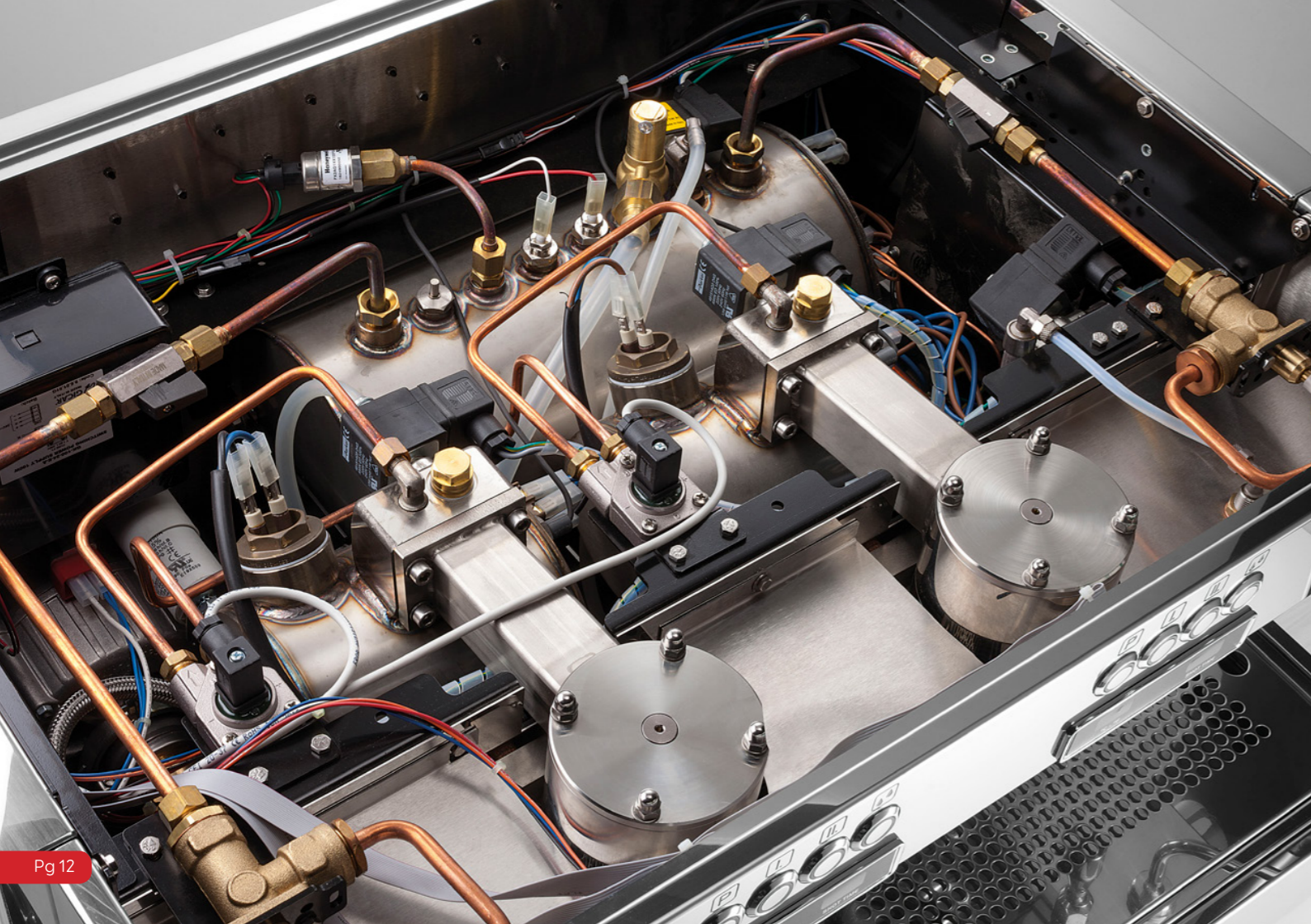
*Height includes 43 mm for R 9V style steam wand.

**Side panels, upon request, available also in matt black or matt white.

R 9

fully saturated group // multi boiler technology





R 9 fully saturated group // multi boiler technology

GROUPS	2	3	4
TECHNOLOGY	Multi Boiler	Multi Boiler	Multi Boiler
PORTION CONTROL	Automatic	Automatic	Automatic
COFFEE BOILER	2 x 1.9 l	3 x 1.9 l	4 x 1.9 l
MAIN BOILER	9 l	12 l	12 l
POWER	5.9 kW	7.7 kW	8.9 kW
WIDTH (mm)	760	980	1,200
DEPTH (mm)	590	590	590
HEIGHT (mm)	497	497	497
BODYWORK*	Stainless steel AISI 304 (black or white by request)		
BOILER MATERIAL	Stainless steel AISI 316L		
THERMAL CONTROL	PID / Pressure transducer		
STEAM WANDS	Stainless steel + cool touch		
STEAM VALVES	Lever operated		
CUP HEIGHT (mm)	86		
SHOT TIMER	Standard		

*Side panels, upon request, available also in matt black or matt white.

Opposite page: the R 9 features fully saturated group and PID controlled multi boiler technology inside.

RE Doppia

fully saturated group // dual boiler





RE Doppia fully saturated group // dual boiler

GROUPS	2	3
TECHNOLOGY	Dual Boiler	Dual Boiler
PORTION CONTROL	Automatic	Automatic
COFFEE BOILER	4 l	6.3 l
MAIN BOILER	9 l	12 l
POWER	5 kW	5.8 kW
WIDTH (mm)	848	1,060
DEPTH (mm)	603	603
HEIGHT (mm)	500	500
BODYWORK*	Stainless steel AISI 304	
BOILER MATERIAL	Stainless steel AISI 316L	
THERMAL CONTROL	PID / Pressure transducer	
STEAM WANDS	Stainless steel + cool touch	
CUP HEIGHT (mm)	85 (tall version: 125)	
SHOT TIMER	Standard	

*Side panels, upon request, available also in matt black or matt white.

Opposite page: the RE Doppia machine features a 4.3" touch screen display and fully saturated group technology inside.

RE A TIMER
thermo siphon heat exchanger



RE A TIMER thermo siphon heat exchanger

GROUPS	2	3	4
TECHNOLOGY	Thermosiphon	Thermosiphon	Thermosiphon
PORTION CONTROL	Automatic	Automatic	Automatic
BOILER	14.5 l	23.0 l	28.0 l
POWER*	4.3 kW	5.3 kW	6.3 kW
WIDTH (mm)	760	980	1,200
DEPTH (mm)	585	585	585
HEIGHT (mm)	491	491	491
BODYWORK**	Stainless steel AISI 304 / Black soft touch / White soft touch		
BOILER MATERIAL	Copper		
THERMAL CONTROL	Pressure transducer		
STEAM WANDS	Stainless steel + cool touch		
CUP HEIGHT (mm)	86 (tall version: 120)		
SHOT TIMER	Standard		

*Special power ratings available by request

**Side panels, upon request, available also in matt black or matt white.

BOXER
semi compact heat exchanger



2 Group BOXER



3 Group BOXER with optional shot timer



1 Group BOXER

BOXER semi compact heat exchanger

GROUPS	1	2	3
TECHNOLOGY	Thermosiphon	Thermosiphon	Thermosiphon
PORTION CONTROL	Automatic	Automatic	Automatic
BOILER	8.3 l	13.2 l	23 l
POWER*	2.3 kW	4.3 kW	4 kW / 5 kW / 6 kW
WIDTH (mm)	480	630	850
DEPTH (mm)	490	490	490
HEIGHT (mm)	471	471	471
BODYWORK**	Stainless steel AISI 304 / Black soft touch / White soft touch		
BOILER MATERIAL	Copper		
THERMAL CONTROL	Sirai Pressure Stat		
STEAM WANDS	Stainless steel + cool touch		
CUP HEIGHT (mm)	86 (tall version: 120)		
SHOT TIMER	By request		

*Special power ratings available by request

**Side panels, upon request, available also in matt black or matt white.

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.



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