

ROCKET[®]
ESPRESSO MILANO

EPICA // R NINE ONE
USER MANUAL

Congratulations on purchasing a Rocket Espresso machine - one of the finest domestic espresso machines in the world.

Your machine is a Certified Authentic Rocket Espresso machine.

This User Manual covers the Rocket Espresso R NINE ONE model.

ROCKET ESPRESSO - REGISTRATION AND WARRANTY

To initiate your warranty and register your machine, please go to www.rocket-espresso.com/register.html and enter the following details:

- Name:
- Country:
- Place of purchase:
- Serial number of the machine:
- Email address:

**JOIN THE ROCKET ESPRESSO MOVEMENT
FOR BETTER ESPRESSO IN THE HOME.**



CONTENTS

THE FOUR 'M's

MACCHINA

How to use your Rocket Espresso machine

• General and safety information	4
• Technical specifications	8
• Accessories and parts	10
• R NINE ONE machine description	11
• EPICA machine description	13
• Machine installation	15
• R NINE ONE Digital display glossary	17
• EPICA Digital display glossary	20
• Factory settings of your machine	23
• Personalise your R NINE ONE / EPICA	24
• How to program Auto on/off	28
• Setting the coffee volume portions - R NINE ONE only.....	30
• Hot water tempering valve	32
• R NINE ONE pressure profiles	34
• Machine operation	36

MISCELA

<i>Selecting a coffee blend to suit your espresso machine</i>	39
---	----

MACINATURA

<i>Our recommendations on a good grinder and the correct grinding of the coffee</i>	40
---	----

MANO

The skilled hand of the barista

• What is espresso?	41
• How to make beautiful espresso	42
• How to texture & pour milk	45
• Preventative maintenance & cleaning	49
• Troubleshooting	52
• Preparing your Rocket for transportation and/or servicing	54

CONTACT DETAILS

MANUFACTURER

Rocket Milano S.R.L.
Via Curiel 13
20060 Liscate
Milano
Italy

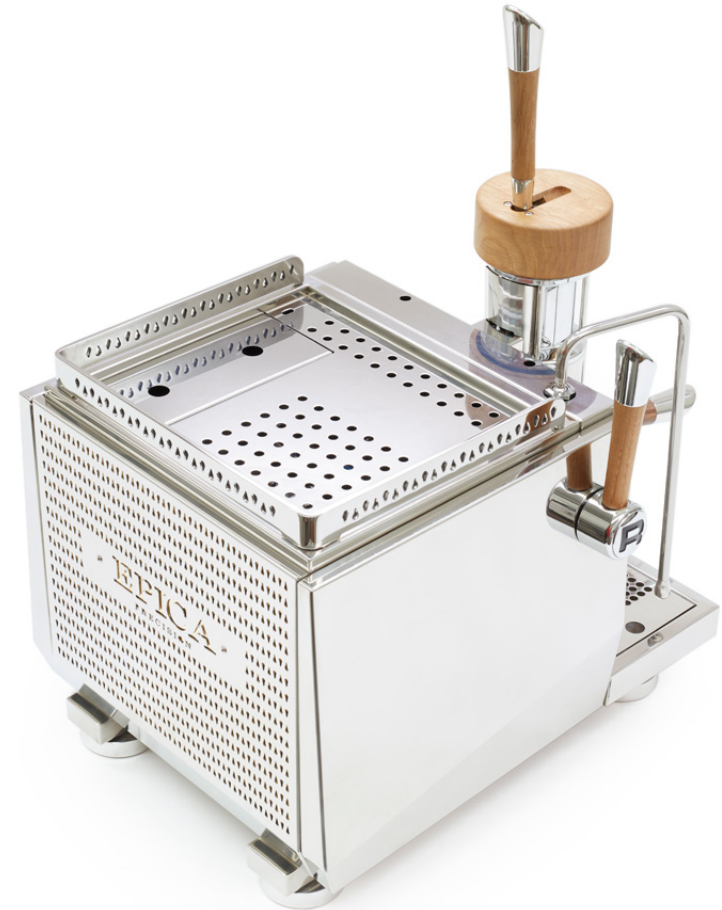


THE FOUR 'M's

Espresso coffee brewing is defined by the four 'M's: the Macinatura is the correct grinding of a coffee blend, Miscela is the coffee blend, Macchina is the espresso machine, and Mano is the skilled hand of the barista.

Once each factor of the four M's is precisely controlled, you will have prepared an espresso beverage that is the ultimate coffee experience.

If you follow our User Manual - How to Use your Rocket and Make Beautiful Espresso for step by step guidance on the four M's you will have many years of satisfaction with your Rocket Espresso machine.



MACCHINA

How to use your Rocket and make beautiful espresso.

GENERAL INFORMATION

1. This user manual is an essential part of the safe operation of your Rocket Espresso machine, therefore it is important that you read the enclosed warnings and cautions carefully. Particularly information concerning safety during installation, operation and cleaning. Please keep this User Manual in a safe place where it can be made available to all users.

REMOVING MACHINE FROM PACKAGING

1. Ensure that there are no signs of damage to the machine by checking the external cladding of the packaging.
2. Check the machine for signs of damage once the packaging has been carefully removed.
3. Retain the machine's packaging in case of future need to move, or send, the machine by courier. Keep the packaging (boxes, foam, plastic bags) well away from the reach of children.
4. If there is evidence of defect or damage to the machine, the authorized dealer from whom you purchased the machine should be notified immediately so that remedial action can be taken.

SAFETY INSTRUCTIONS

1. Check to see that the data on the rating plate corresponds to that of the main electrical supply to which the machine will be attached.
2. The installation and repair must conform to local electrical and plumbing safety codes and regulations.
3. Installation of any Rocket Espresso machine must only be undertaken by duly authorized and properly trained and qualified personnel.
4. This machine is only safe when it has been correctly connected to an efficient earthing/grounding system.

5. Before connecting the machine to electric supply, ensure that the capacity and power rating is suitable for the maximum power consumption indicated on the espresso machine.
6. We do not recommend the use of accessory attachments such as adaptors, multiboards or extension cords that are not recommended by the appliance manufacturer as they may cause injury.
7. Do not use this machine if there is damage to its cord, plug or any other part or if the machine malfunctions. Return the machine to the nearest authorized service facility for examination, repair or adjustment.
8. This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages. All other uses are inappropriate and dangerous. The manufacturer shall not be held responsible for any damage caused by inappropriate use.
9. To protect against electric shocks when using any electrical appliance including your Rocket machine:
 - a. Do not immerse the machine itself, cord and plugs in water or other liquid and do not let the machine's internal parts get in contact with liquid.
 - b. Prevent the power cable from being stretched or pulled tight.
 - c. Do not use the machine with wet hands.
 - d. Do not allow children or untrained persons to use the machine.
 - e. Do not operate the machine when bare foot.
 - f. Fit a circuit breaker to the electric supply feeding the machine.
 - g. Do not tip liquids on top of the machine.
 - h. The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures etc.
10. Always use Rocket Espresso certified and manufactured spare parts and accessories.
11. Before performing any cleaning (other than back-flushing) or maintenance turn the machine 'off' at the machine's power switch and disconnect the machine from the electrical supply.

12. This appliance is intended to be used in household and similar applications such as:
 - a. Staff kitchen areas in shops, offices and other working environments.
 - b. Farm houses.
 - c. By clients in hotels ,motels and other residential type environments.
 - d. Bed and breakfast type environments.
13. If the machine operates in a faulty manner, is compromised in its performance or stops working, turn the machine into the 'off' position at the machine power switch and disconnect it from the electrical supply. Do not attempt to repair it. Contact a Rocket Espresso qualified and authorized technician. Any repair must be performed by the manufacturer or by an authorized dealer using only original parts.
14. When the machine is not in use for long periods of time, the hydraulic systems should be drained completely and the machine stored in a temperature above freezing (0° or 32°F). This will prevent the hydraulic system from freezing which could damage the internal pipes and boiler.
15. 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. Conversely very 'pure' waters may interfere with the electronic signals read by the machine for both boiler level and water reservoir level indications. Use a filtered water.
16. If the appliance is to be connected to the water mains:
 - a. The maximum inlet pressure is 0.4MPa
 - b. the minimum inlet pressure is 0.1MPa
 - c. You must use the new hose-sets supplied with the machine do not reuse old hose-sets.
17. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
18. Unsupervised children should not play with the appliance.
19. This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
20. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
21. Keep the appliance and its cord out of reach of children aged less than 8 years.
22. Appliances can be used by 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.
23. Children shall not play with the appliance.



EPICA TECHNICAL SPECIFICATIONS

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 & WEIGHT

- 420 x 505 x 645* mm (width x depth x height)
- Weight: 42.4 kg

*With lever in vertical position

R NINE ONE TECHNICAL SPECIFICATIONS

FEATURES

- Programmable pressure profile system
- Digital touch display
- Brew boiler capacity: 1,9 litre - 1200 W
- Service boiler capacity: 3,6 litre - 1400 W
- Water source option: Hard plumbing or tank supply
- Wattage: 1600 W
- Five pump pressure profiles + one semi automatic profile
- Permanent magnets volumetric pump.

DIMENSIONS & WEIGHT

- 410 x 505 x 430 mm (width x depth x height)
- Weight: 47.4 kg

ACCESSORIES AND PARTS

Check the box and packaging to ensure that the following parts and accessories are included:

1. Portafilter - double
2. Portafilter - single
3. Portafilter - bottomless
4. Back flush cap
5. Tamper
6. Group head cleaning brush
7. Drip tray
8. User manual
9. Water Connection hose
10. Drip tray drain hose
11. Rocket Espresso cleaning tablets

R NINE ONE MACHINE DESCRIPTION

1. Steam tap lever.
2. Steam wand for steaming milk. Caution, can become hot and cause burns.
3. On/Off: '0' = off and '1' = on.
4. Control lamp: machine is on when it is illuminated.
5. Saturated group head.
6. Group control paddle.
7. Portafilter. Caution, its metal parts can become hot and cause burns.
8. Hot water wand. Caution, can become hot and cause burns.



R NINE ONE MACHINE DESCRIPTION cont...

9. Cup Tray: do not pour liquid into the tray. It will filter inside the equipment and can cause electrical shocks and serious injuries.
10. Boiler Pressure gauge: boiler pressure should be at one bar when the machine is ready.
11. Pump pressure gauge.
12. Digital touch display.
13. Drip tray with grid.
14. Reservoir lid cover.
15. Hot water mixing valve.



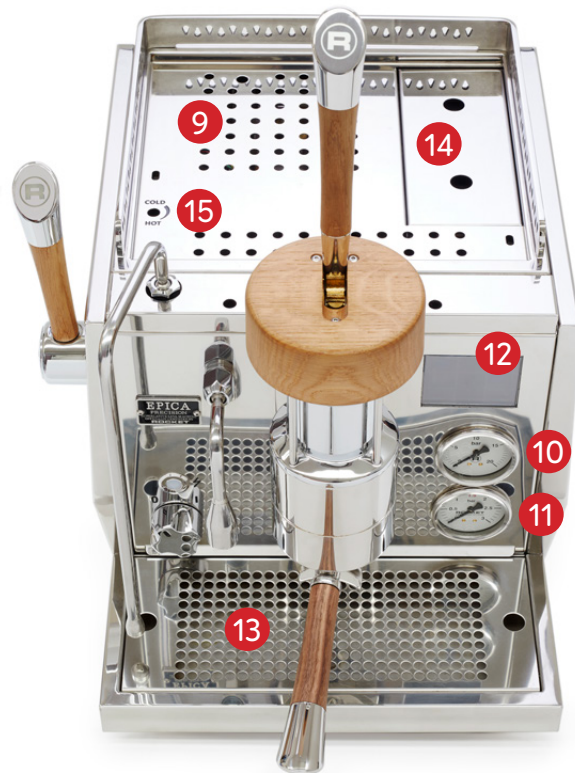
EPICA MACHINE DESCRIPTION

1. Steam tap lever.
2. Steam wand for steaming milk. Caution, can become hot and cause burns.
3. On/Off: 'O' = off and '1' = on.
4. Control lamp: machine is on when it is illuminated.
5. Saturated group head.
6. Group control lever.
7. Portafilter. Caution, its metal parts can become hot and cause burns.
8. Hot water wand. Caution, can become hot and cause burns.



EPICA MACHINE DESCRIPTION cont...

9. Cup Tray: do not pour liquid into the tray. It will filter inside the equipment and can cause electrical shocks and serious injuries.
10. Boiler Pressure gauge: boiler pressure should be at one bar when the machine is ready.
11. Pump pressure gauge.
12. Digital touch display.
13. Drip tray with grid.
14. Reservoir lid cover.
15. Hot water mixing valve.



MACHINE INSTALLATION

1. Ensure the machine is unpackaged and placed on a hard and stable surface near an adequate power supply.
2. Remove the water reservoir cover and fill the reservoir with filtered water, pouring from a very clean water jug with a spout that is easy to pour from. Be careful to pour water into the water reservoir only (to remove the reservoir for cleaning see maintenance instructions). Replace the cover of the water reservoir. Rocket Espresso recommend the use of the Rocket Espresso water filter.
3. Connect the machine to power supply that is rated in accordance with the serial plate on the espresso machine.
4. Turn the on/off switch to the 'on' position '1'. Boiler water fill begins - you will hear the pump noise. Place the portafilter in the group.
5. Allow 20 to 25 minutes warm up time. When the machine is ready the temperature will be displayed on screen 1 of the touch screen. The correct operating temperature and pressure should be +/- 92°C or 197.6°F displayed on the touch screen, with a service boiler pressure of +/- 1 bar.
6. Place a cup underneath the group and turn the paddle to release a cup of hot water from the group - first time use only. Close the hot water by returning the paddle to the start position.

MACHINE INSTALLATION

CONNECTING TO MAIN WATER SUPPLY












The EPICA and R NINE ONE are both preset at the factory to use the supplied 1.9 litre water reservoir.

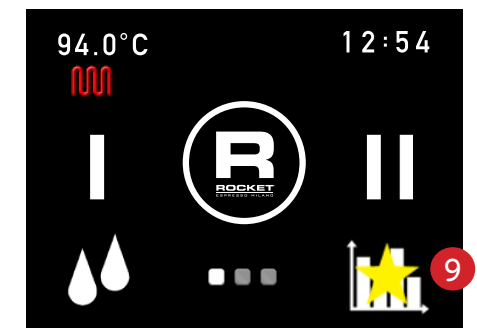
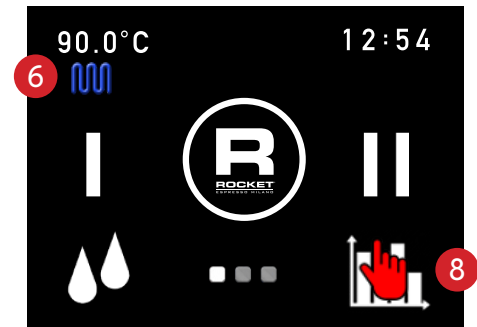
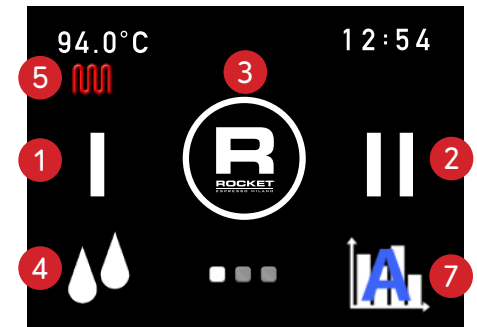
To connect EPICA or the R NINE ONE machine to mains water supply, use the steel braided water hose provided and ensure the following instructions are adhered to:

1. Use a certified plumber to complete the installation and ensure that the installation meets local authority standard and regulations in all cases.
2. Line pressure exceeding 4 bars should be limited with the use of a pressure regulating valve on the water feed line.
3. Use a shut off valve to isolate the water supply to the machine.
4. If you are drawing water from a non pressurised system (ie. from a remote water supply tank, not mains pressurised) fit a non return valve to the end of the water supply hose to ensure that the line pressure is maintained at all times.
5. Use an in line filter to ensure the water supply of the machine is of the highest quality - ask your plumber what he would recommend.
6. Once the mains installation is complete it will be necessary to switch the machine from tank to water supply.
See page 20. Water source settings.

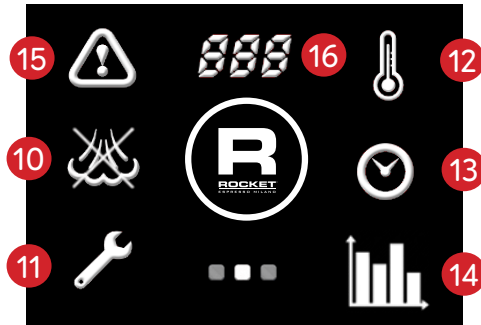
R NINE ONE








DIGITAL DISPLAY GLOSSARY - SCREEN 1

1.  1 cup symbol
2.  2 cups symbol
3.  Rocket symbol: press to move between screens
4.  Hot water symbol: press to switch between on/off
5.  symbol indicates the coffee boiler is heating
6.  symbol indicates the coffee boiler is not heating
NB. It is normal for the machine to switch between  and  symbols. Machine temperature is always indicated above this symbol.
7.  symbols indicates the selected pressure profile being used
8.  symbol indicates manual mode
9.  symbol recalls last saved manual profile

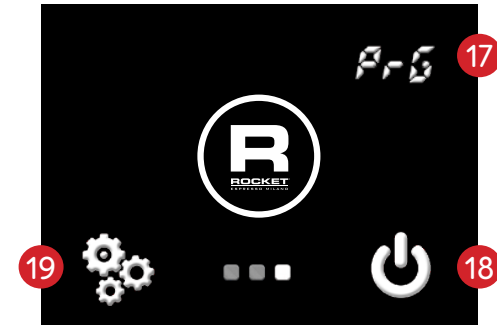





R NINE ONE DIGITAL DISPLAY GLOSSARY – SCREEN 2



10.  symbol indicates the service boiler is turned off/on
11. Press  symbol to select language, water source (tank or water supply) and temperature C° or F°
12.  symbol changes temperature for coffee and steam boiler
13.  symbol sets time/date and auto on/off function
14.  symbol changes pressure profile setting
15.  symbol displays machine error message
16.  symbol displays how many cups have been produced





R NINE ONE DIGITAL DISPLAY GLOSSARY – SCREEN 3





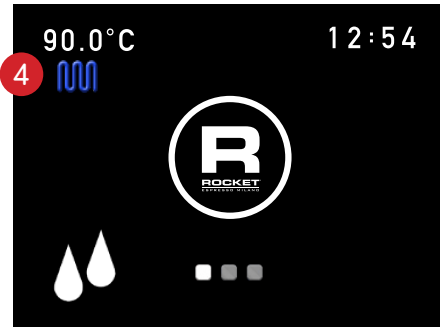
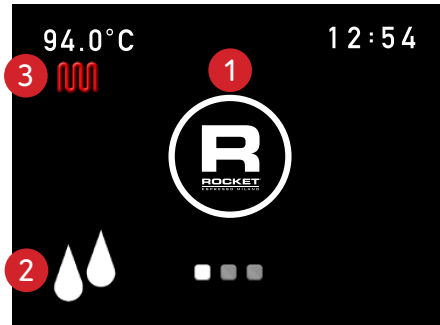
17. Press  symbol to set your single/double coffee volumes
18. Press  symbol to put machine on standby
19.  symbol is the technician only menu.

EPICA

DIGITAL DISPLAY GLOSSARY - SCREEN 1

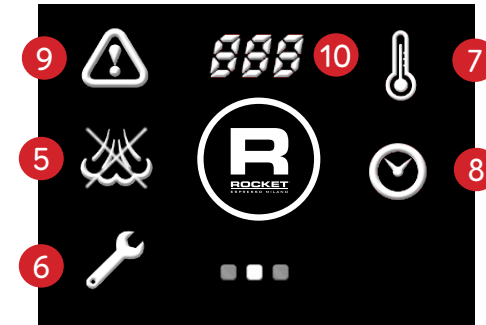
1.  Rocket symbol: press to move between screens
2.  Hot water symbol: press to switch between on/off
3.  symbol indicates the coffee boiler is heating
4.  symbol indicates the coffee boiler is not heating







NB. It is normal for the machine to switch between  and  symbols. Machine temperature is always indicated above this symbol.



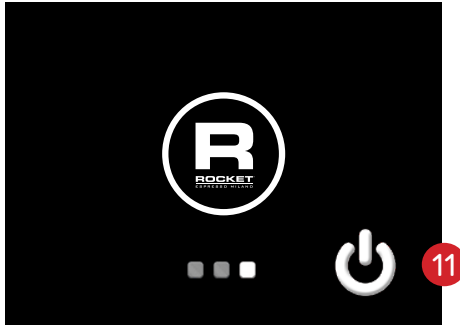
EPICA

DIGITAL DISPLAY GLOSSARY - SCREEN 2



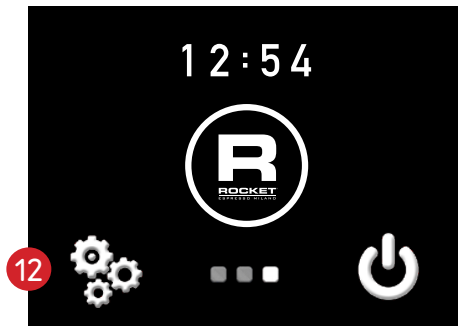
5.  symbol indicates the service boiler is turned off/on
6. Press  symbol to select language, water source (tank or water supply) and temperature C° or F°
7.  symbol changes temperature for coffee and steam boiler
8.  symbol sets time/date and auto on/off function
9.  symbol displays machine error message
10.  symbol displays how many cups have been produced

EPICA DIGITAL DISPLAY GLOSSARY – SCREEN 3



11. Press  symbol to put machine on standby

EPICA DIGITAL DISPLAY GLOSSARY – SCREEN 4



12.  symbol is the technician only menu.

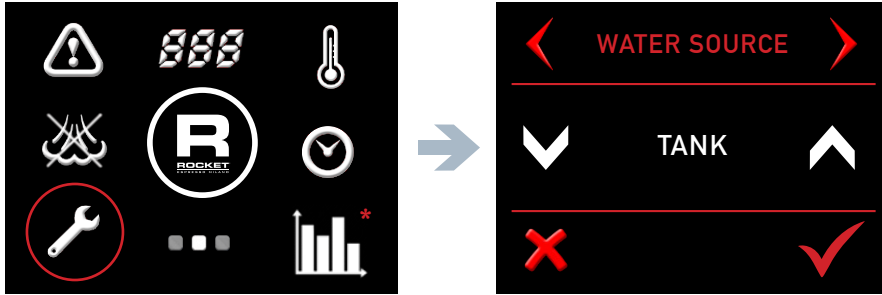
FACTORY SETTINGS OF YOUR MACHINE

Prior to delivery your R NINE ONE / EPICA espresso machine has been tested. The factory settings mean that your machine is set and ready for use. Default settings are as follows:

- The temperature is set to Celsius
- The language is set to English
- Water source is set to tank/reservoir supply
- Service boiler: heating is set to 123°C (range available 110°C to 125°C)
- Brew Boiler: the temperature of the coffee water is set to 92°C (range available 90°C to 110°C)

PERSONALISE YOUR R NINE ONE / EPICA

1. Water Source Settings



Screen 2 - Spanner Symbol

Water Source Screen

- Go to the second screen menu and press symbol.
- Press either or to navigate through to the water source screen.
- Press either or to select tank water or water supply.
- Press to confirm or press to cancel and return to home screen. Alternatively press to scroll to the next setting.

2. Language Settings

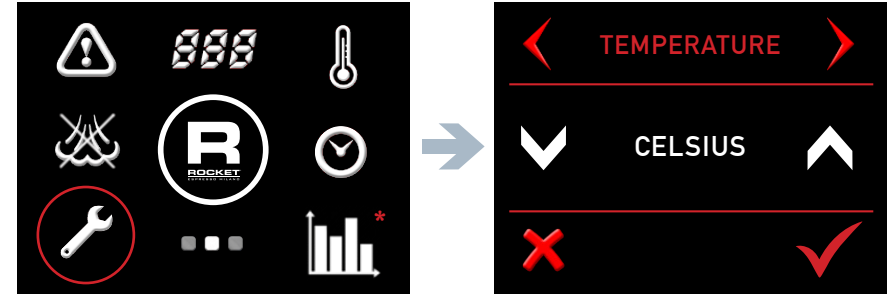


Screen 2 - Spanner Symbol

Language Screen

- Go to the second screen menu and press symbol.
- Press either or to navigate through to the language screen.
- Press either or to change the language.
- Press to confirm or press to cancel and return to home screen. Alternatively press to scroll to the next setting.

3. Temperature Settings (units)



Screen 2 - Spanner Symbol

Temperature Screen

- Go to the second screen menu and press symbol.
- Press either or to navigate through to the temperature screen
- Press either or to select celsius or fahrenheit.
- Press to confirm or press to cancel and return to home screen. Alternatively press to scroll to the next setting.

4. Change the Temperature of the Coffee Boiler



Screen 2 - Temperature Symbol

Coffee Temp Screen

- Go to the second screen menu and press symbol.
- Press either or to navigate through to the coffee temp screen.
- Press either to decrease or to increase the coffee boiler temperature.
- Press to confirm or press to cancel and return to home screen. Alternatively press to scroll to the next setting.

5. Change the Temperature of the Service Boiler



Screen 2 - Temperature Symbol

Steam Temp adjust screen

- Go to the second screen menu and press symbol.
- Press either or to navigate through to the steam temp screen.
- Press either to decrease or to increase the service boiler temperature.
- Press to confirm or press to cancel and return to home screen. Alternatively press to scroll to the next setting.

6. Switch Service Boiler On/Off



Screen 2 - Steam On

Screen 2 - Steam Off

- Go to the second screen menu.
- Press the symbol to turn it off. Steam symbol with a cross through it will appear .
- To turn the service boiler on press symbol. The steam symbol without a cross through it will appear .

7. Setting the Date



Screen 2 - Clock

Date adjust screen

- Go to the second screen menu.
- Press the symbol.
- To scroll between year/month/date press .
- Press the or arrows to change year/month/date.
- Press to save.

8. Setting the Day and Time



Screen 2 - Clock

Time adjust screen

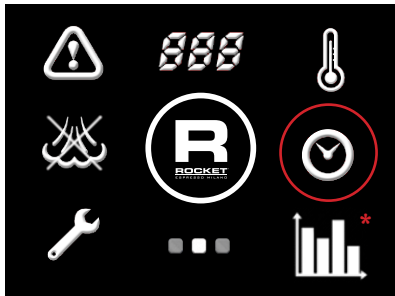
- Go to the second screen menu.
- Press the symbol.
- Press to select day.
- Press the or arrows to change day if necessary.
- Press to select time adjustment screen.
- To scroll between hours/minutes press .
- Press the or arrows to change hours/minutes.
- Press to save.

HOW TO PROGRAM AUTO ON/OFF

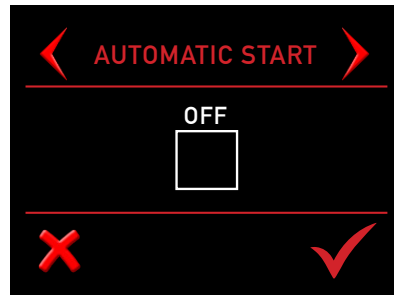
Each day the machine can be programmed to turn on and off twice. For example:

- T1 - the machine turns on at 6.30am and turns off at 10.30am
- T2 - the machine turns on at 5pm and turns off at 11pm

To programme your machine follow the instructions listed below in sequential order.



Screen 2 - Clock symbol



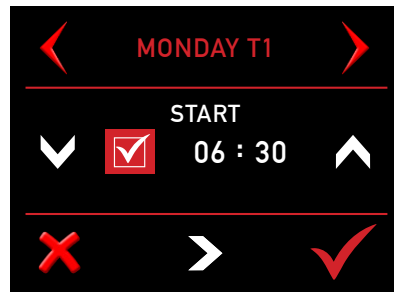
Automatic Start - Off

How to Program Auto on/off

- Navigate to the second screen menu.
- Press the symbol
- Press to navigate through to the automatic start menu
- To enable feature press so that appears and the graphic displays ON

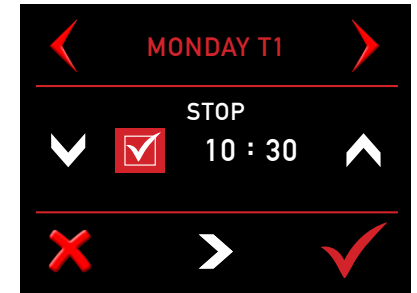
Day & Time Auto Settings 'T1'

- Press once to navigate to Monday T1 menu
- To enable 'Monday T1' press box so that appears
- Press to set hour. Press or to advance or decrease hour
- Press to set minutes. Press or to advance or decrease minutes



Monday T1 - Start time

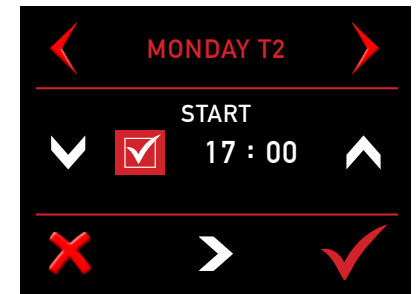
- Press once to set 'T1' stop time
- Press to set hour. Press or to advance or decrease hour
- Press to set minutes. Press or to advance or decrease minutes
- Once finished programming the various days press to save and exit back to main menu
- Press at any time to cancel and exit back to main menu.



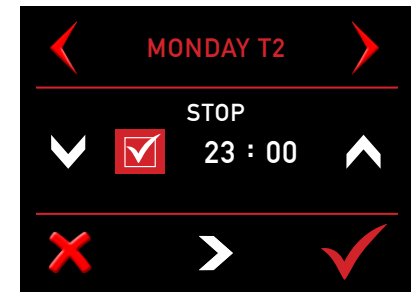
Monday T1 - Stop time

Day & Time Auto Settings 'T2'

- Following on from T1 settings press once to navigate to Monday T2 menu
- To enable 'Monday T2' press box so that appears
- Press to set hour. Press or to advance or decrease hour
- Press to set minutes. Press or to advance or decrease minutes
- Press once to set 'T2' stop time
- Press to set hour. Press or to advance or decrease hour
- Press to set minutes. Press or to advance or decrease minutes
- Press once to navigate to the next day of the week and repeat above instructions
- Once finished programming the various days press to save and exit back to main menu
- Press at any time to cancel and exit back to main menu.



Monday T2 - Start time



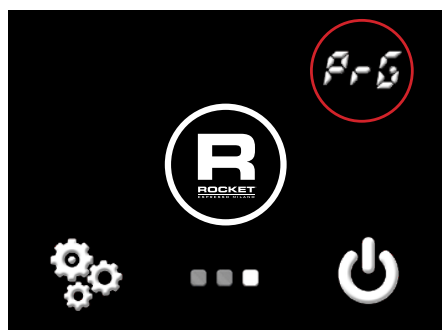
Monday T2 - Stop time

SETTING THE COFFEE VOLUME PORTIONS* (R NINE ONE ONLY)

A flow meter allows the R NINE ONE to calculate the precise coffee volume you would like from the single or double porta filter. (Generally 25 to 30ML from the single porta filter and 50 to 60 ML from the double porta filter). When you are sure the grind setting is correct you can set the flow meter.

It is important to understand that the volumetric portion control will differ between each pressure profile. The flow meter will count total water volume irrespective of the time it may take.

Example; Pump pressure of 9 bar over 30 seconds will yield a different total volume than 5 bar over the same 30 seconds.



Screen 3 - Programme symbol



Programme mode screen

1. Navigate to Screen 3 and press **P-r-0** symbol.
2. Load a single portafilter and press the **P I** symbol.
3. The extraction will begin. When you have 25-30ml (1 cup) of espresso in the cup press **P I** cup symbol to stop the extraction.
4. Press the **R** Rocket Symbol to return to the home screen.
5. Now, every time you press the one cup symbol on the home screen you will get the exact amount you selected.

To program the double portafilter do the same process with the **P I I** cup (50-60ml).



HOT WATER TEMPERING VALVE

Located on the cup warming tray. You can regulate the temperature of the water coming from the hot water tap without unduly influencing the steam pressure.

Using a very fine screwdriver turn the adjustment screw to increase / decrease the hot water / cold water mix as per the indications on the cup tray panel. Turning the screw clockwise increases the water temperature.

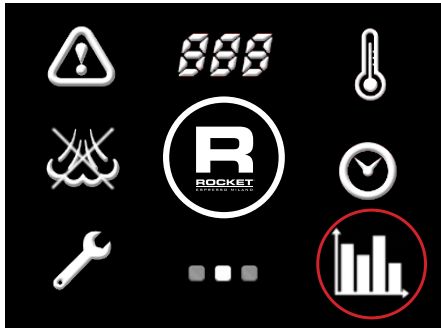
The hot water tempering requires line pressure to work properly. Therefore the system works only when the machine is hard plumbed.



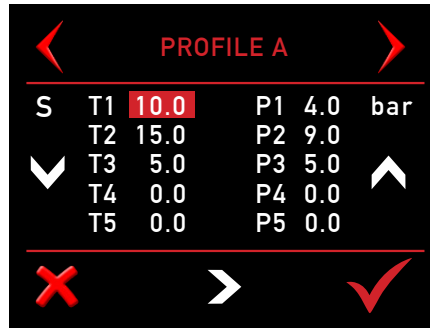
R NINE ONE PRESSURE PROFILES

The R NINE ONE pressure profile system allows up to 5 time interval and pressure adjustments to be made over the course of the extraction.

It is therefore possible to increase / decrease the length of time and change the pressure for each interval. For example:



Screen 2 - Graph symbol

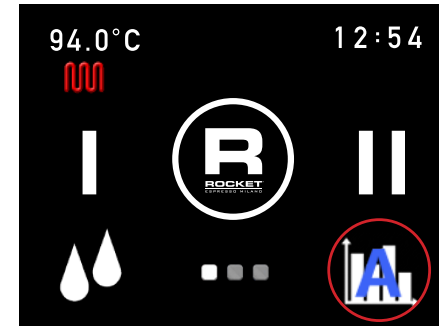


Profile A settings

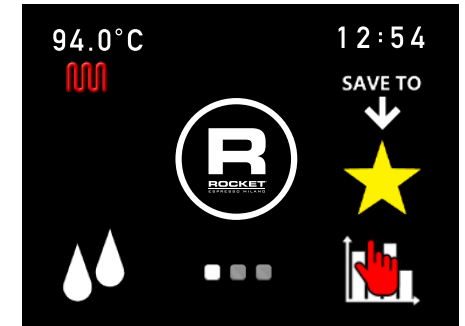
1. Press symbol.
2. Press to select the profile you wish to edit.
3. Press to scroll from time to pressure.
4. Press to increase or to decrease seconds or pressure.
5. Press to confirm (save) and to return to home screen.

USING THE R NINE ONE IN MANUAL MODE

To use the machine manually and create you own profile:



Screen 1 - Graph symbol

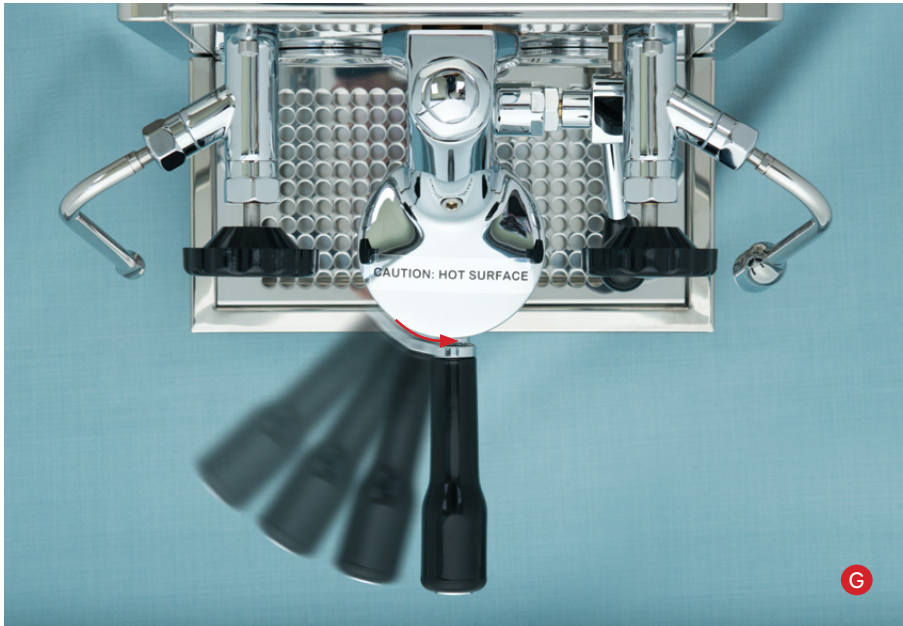


Screen 1 - Manual mode symbol

1. Press symbol and cycle through graph profiles - to the symbol.
2. The machine is now in manual mode.
3. Load the portafilter with coffee and insert into the group head.
4. Turn the group paddle to start the extraction (the further the paddle is turned the greater the pressure created as indicated by the profile on the screen. The display will allow you to monitor pressure, time and water volume.
5. At this point it is possible to save the manual profile you have just created.
6. To save the manual profile press symbol. The display will show Last profile saved.
7. To recall the saved profile scroll through the graph profiles - to the symbol.
8. Press the symbol graph and the machine will recall the last saved profile.

MACHINE OPERATION

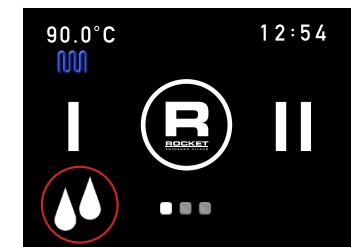
1. Install the portafilter by inserting it into the group head and rotate the portafilter handle from left to right. The portafilter is inserted properly once it is firmly inside the group head and the portafilter handle is sitting at 90 degrees from the face of the machine (Fig G).



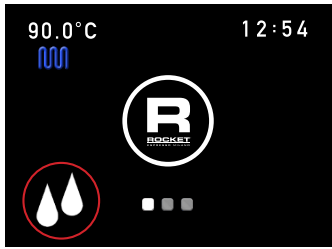
2. You can now turn the group control paddle (R NINE ONE) or lever (EPICA) to start the water flowing through the portafilter.
3. It is important to leave the portafilter installed in the group head when not in use. The portafilter must remain heated for a successful brew process. It will also prevent the head seal inside the group head from drying out prematurely.
4. Single (with one spout) and double (with two spouts) portafilter handles come ready assembled with single and double baskets fitted.
5. You are now ready to start brewing coffee by removing the portafilter and placing ground coffee inside the filter basket. Press down on the coffee with the supplied tamper and install the

portafilter in the group head. Turn the paddle to release heated water and start the brewing process..

6. To stop the brewing process return the group control paddle to the starting position so that the water stops flowing.
7. To heat milk dip the steam tip **1** under the surface of the milk which is contained in a stainless milk jug. Release heat into the milk by pulling the steam handle **2** forwards so the valve is fully open. Once the milk is at a good temperature for consumption push the lever back to the upright position. Remove jug from under the steam wand.
8. In order to prevent heated milk from being sucked into the boiler it is recommended that you purge the steam wand after heating milk. Purge by releasing steam for a few seconds into the atmosphere.
9. To dispense hot water press the hot water symbol **3** on the touch screen and release the required amount of water into a cup or vessel. To stop the hot water press the hot water symbol on the touch screen. CAUTION THE WATER IS VERY HOT.
10. More details of brewing coffee and steaming milk are outlined in the Mano section of this Rocket Espresso handbook.



See over page for EPICA machine reference.



3

2

1



MISCELA

The coffee blend

1. Ideally coffee beans should be consumed between three and fourteen days from roasting. In the first three days the beans are still releasing carbons from the roasting process.
2. From fourteen days the coffee will start to lose its flavor characteristics to become old and stale tasting.
3. Store your coffee beans in an airtight container in a cool dark place. Do not refrigerate or freeze.
4. Blending is to combine coffees from two or more countries of origin.
5. Espresso coffee should be a harmonious blend of sweetness, acidity and bitterness.
6. Espresso roasts tend to be slightly darker than filter or French Press roasts as a darker profile emphasizes body and sweetness.



MACINATURA

The grinding of the coffee blend

1. An espresso grind is a very fine grind yet still granular.
2. Coffee loses its flavor rapidly once ground therefore only grind as much as is needed for the next espresso beverage.
3. Temperature, humidity and wearing of the grinder burrs all affect the accuracy of the grind setting, therefore each morning you may find you need to 'dial-in' your grinder (make the grind setting coarser or finer) This will be the difference between good coffee and great coffee.
4. It is important to have a good burr grinder with a fully adjustable grind setting.



MANO

The skilled hand of the barista

What is espresso?

- Espresso is a 25-30ml (50-60ml for a double) beverage prepared from 7-9 grams (14-18 grams for a double) of coffee through which clean water of 90.5 °-96.1°C has been forced at 9-10 atmospheres of pressure, and where the grind of the coffee is such that the brew time is 20-30 seconds.
- While brewing, the flow of espresso will appear to have the viscosity of warm honey and the resulting beverage will exhibit a thick dark, golden crema. Espresso should be prepared specifically for, and immediately served to its intended consumer (as defined by the Specialty Coffee Association of America).



HOW TO MAKE BEAUTIFUL ESPRESSO

1. Place fresh coffee grounds into the portafilter basket until full or overflowing.
2. Knock the handle on the tamping mat once to settle the grounds.
3. Evenly distribute the grounds to a level flush with the rim of the filter basket. Release any excess grounds back into the doser hopper.
4. Compress the grounds with a tamper, pressing firmly, then twist the tamper to smooth the surface of the grounds. Tamp pressure should be around 30kg so the applied pressure should be very firm.
5. Rocket Espresso filter baskets have a reference line inside them, that the grounds, once tamped, should be level with.



Continued over page...

HOW TO MAKE BEAUTIFUL ESPRESSO CONTINUED...

6. Insert the portafilter into the group head and activate the pump immediately by lifting the brew lever.
7. Observe the flow.
8. Liquid volume should be 50-60ml in 20-30 seconds (from the double handle or 25-30ml in 25-30 seconds if using the single basket. Stop the pump appropriately.
9. Serve immediately or combine with milk to prepare an espresso based beverage.
10. Remove portafilter and knock out spent coffee.
11. Wipe filter basket clean and flush group head.
12. Return portafilter to group head to keep portafilter heated.

FLOW RATE & GRIND SETTING

- Ensure that your dosing and tamping is consistent.
- Good extraction is characterised by a 5-10 second delay before any coffee will pour. Heavy droplets will appear and develop into a thick, straight and even pour. The colour will be dark brown or hazelnut, preferably with a reddish reflection (see page 33).
- The pour should be cut off before the colour lightens and the pour begins to curl in.
- If the flow is too fast (another sign is a pale crema and white streaks) then adjust your grind to make it finer.
- The finer the grind the slower the extraction. The coarser the grind the faster the extraction.
- If the flow rate is too slow, adjust your grind setting to make it coarser.
- Correct grind equals correct extraction equals correct flavour.



HOW TO TEXTURE MILK

1. Half fill your stainless milk jug with fresh cold milk. Use a 250ml jug if you are preparing milk for one milk coffee. Use the 500ml jug if preparing two milk coffees.
2. Purge the steam wand of condensation by quickly releasing steam into the atmosphere for a few seconds
3. Place the steam wand nozzle just under the surface of the milk and to the side. Turn the steam pressure on fully. You should hear a sipping type sound which is the sound of the milk increasing in volume. The milk should also be swirling in a whirlpool motion which folds out the air bubbles and improves the texture of the heated milk.
4. Keep the jug steady so that large bubbles do not develop.
5. You are aiming to stretch the half a jug of milk to three-quarters full and to have a dense and satisfying microfoam texture
6. Turn off the steam pressure when the milk is about 65° or the milk jug is just too hot to touch.
7. Remove the milk jug, clean the steam wand with a wet cloth and purge the wand of any milk residue.
8. If there are any large surface bubbles, give the jug a heavy knock on the bench. Swirl the milk jug in a circular motion to reveal a gloss-like appearance. The milk is now ready to pour. Do not delay or the texture will separate in the jug.

MILK TEXTURING

There are three parts to texturing milk. They should be done simultaneously: stretch, swirl and heat.

STRETCH

The air must be folded into the milk to stretch it. Place the nozzle just below the surface of the cold milk and turn the steam wand on, releasing its full pressure. As the milk warms and grows, the nozzle should be kept at the top of the milk surface to continue the stretch.

When the volume of the milk has increased by half, the nozzle can remain below the surface of the milk.

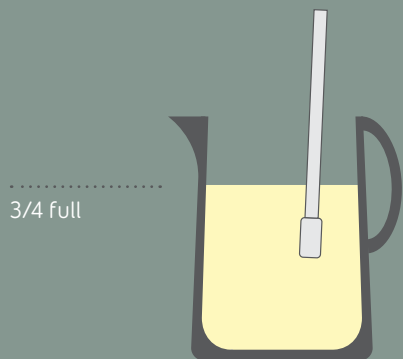
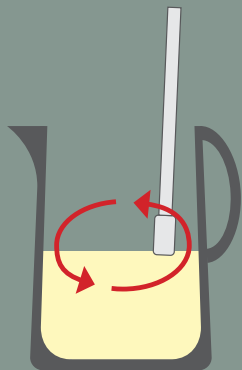
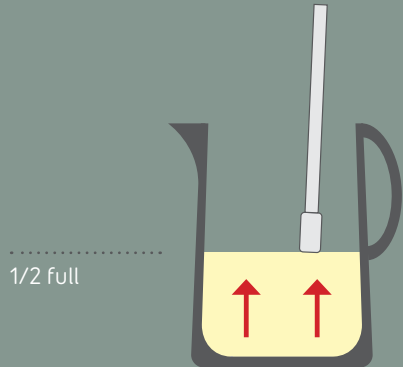
SWIRL

Place the steam wand to the side of the jug. This creates a swirling motion in the milk, which keeps the milk nicely blended and smoothes out any bubbles.

HEAT

Turn off the steam wand when the milk has reached 60–65°C. You should be able to touch the bottom of the jug, but not hold for any longer than a couple of seconds. If there are any large bubbles, give the jug a heavy knock on the bench to remove them. If there are still a few bubbles, skim off the top couple of millimetres with a spoon.

Swirl the jug to reveal a glossy sheen. Now the milk is ready to pour.



HOW TO POUR HEATED MILK

1. Start by pouring the heated milk gently into the centre of the crema ensuring that the crema stays intact.
2. Once the espresso and milk is nicely combined and the volume in the cup is about half full, speed up the pouring process by taking the spout closer to the cup and increasing the angle on the pour.
3. Keep the jug as close to the surface of the beverage as possible. Rock the jug side to side to release the heavier textured milk into the cup. This is how one creates shapes and patterns in the cup.



ESPRESSO MENU



RISTRETTO

- 90ml demitasse
- 20ml restricted double shot



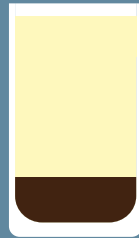
FLAT WHITE

- 150ml cup
- 40ml double shot
- 110ml lightly textured hot milk



ESPRESSO

- 90ml demitasse
- 40ml double shot



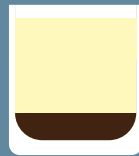
CAFFE LATTE

- 220ml glass or cup
- 40ml double shot
- 180ml lightly textured hot milk



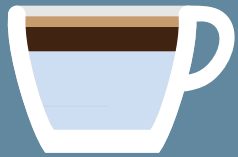
LONG BLACK

- 150ml cup
- 80ml hot water
- 40ml double shot



PICCOLO LATTE

- 100ml glass
- 20ml restricted double shot
- 80ml lightly textured hot milk



AMERICANO

- 300ml cup
- 220ml hot water
- 40ml double shot



CAPPUCCINO

- 150ml cup
- 40ml double shot
- 110ml heavily textured hot milk



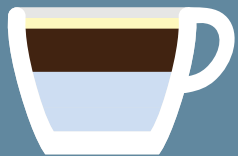
MACCHIATO

- 90ml demitasse
- 40ml double shot
- a splash of textured hot milk



MOCHACCINO

- 190ml cup
- Chocolate powder or syrup
- 40ml double shot
- a splash of textured hot milk



LONG MACCHIATO

- 150ml cup
- 80ml hot water
- 40ml double shot
- a splash of textured hot milk



AFFOGATO

- 300ml cup
- Scoop of vanilla ice cream
- 40ml double shot

PREVENTATIVE MAINTENANCE & CLEANING

Keeping your machine clean will prolong its life and produce much better espresso beverages.

STEAM NOZZLES

1. Clean the steam nozzle after every use by wiping with a damp cloth. Turn the steam wand on to release condensation and milk residue.
2. If the steam jets get blocked with dry milk use a paper clip to unclog them.

BACKFLUSHING

1. Remove the filter basket from the portafilter and fit the back flush cap.
2. While the brew water is flowing loosely insert the portafilter into the group head, rotating the portafilter back and forth. Keep emptying the blind basket of hot water and old grounds until the water runs clear.
3. You should backflush the group head every day.

GROUP BREW HEAD

1. Every week, after backflushing, add a small amount of espresso cleaning detergent to the blind basket. Dissolve the detergent in hot water and insert the portafilter into the group head. Use a solution readily available at your local store.
2. Turn the group paddle on and off again after about 10 seconds. Repeat this several times.
3. Empty the basket of the detergent and backflush using water only as above until the group is thoroughly cleansed of detergent residue.

REMOVING THE SHOWER FOIL AND HEAD SEAL

1. Using a number 3 allen key remove the shower foil and dispersion screen.
2. Scrub the inside of the group head with the supplied group cleaning brush.
3. Using a damp cloth wipe clean the area where the portafilter engages into the group head.
4. Soak the metal parts that have been removed (shower foil, brass spreader) in a solution made from 2 teaspoons of espresso cleaning detergent and hot water. Soak for 10 minutes. Rinse thoroughly, wipe clean and return.
5. The head seal is a standard 8MM and may need to be replaced from time to time.

PORTAFILTER

1. Remove the filter basket from the portafilter handle using a small screwdriver or the under-side of the blind basket.
2. Wipe the inside of the basket and portafilter clean with a damp cloth.
3. If the coffee oils have built up soak the metal end of the portafilter and basket in the same detergent solution as the shower foil and brass spreader above.
4. Rinse thoroughly, dry and return.

WATER RESERVOIR

1. Remove and clean the water reservoir periodically with warm soapy water. To remove the reservoir, take off the reservoir cover and lift the reservoir up by the two black handles - a firm upwards movement.
2. When returning the reservoir, ensure you press down firmly so that the tank plug at the bottom is fully engaged.
3. Use fresh, filtered water to fill the reservoir. Do not use distilled water.

DRIP TRAY

1. Remove the drip tray and wash with hot soapy water. Rinse, dry and return.

BODYWORK

1. Wipe the stainless steel surfaces with a soft, non-abrasive and damp cloth. Polish using a dry, soft cloth. The Rocket Espresso supplied stainless steel cloth is best for the cleaning of your machine body work. We do not recommend using any of the commercial stainless steel cleaners.

DESCALING

1. Rocket Espresso do not recommend descaling your espresso machine.
2. Many of the chemicals used to descale espresso machines are particularly aggressive. These chemicals can cause internal corrosion of hard metals used in the construction of the machine.
3. Additionally it is very difficult to remove all the descaling solution from the machine once the procedure is completed.
4. Control the quality of the water you use in the machine, always using a filtered water. Distilled water may lack the necessary conductivity required for various electronic functions needed in the operation of the machine.
5. Additionally where possible try to use the Rocket Espresso reservoir filter.

TROUBLESHOOTING

EXTRACTION IS TOO FAST

- Check the filter basket is not under-dosed.
- Check the grind is not too coarse.

EXTRACTION IS TOO SLOW

- Check the filter basket is not overfull.
- Check the grind is not too fine.
- Check the shower foil is not blocked - it may need to be back flushed or removed and cleaned.
- Check the spout of the handle is not blocked. If it is dirty with rancid coffee oil, it will need to be soaked in a solution of espresso head cleaning shampoo and water.

WATER ESCAPING FROM AROUND THE HANDLE

- Check the head seals. If they have dried out, they will need to be replaced.
- Ensure the group handles are kept in place whenever the machine is not in use, as this will help to protect the seals.

ESPRESSO TOO COLD

- Check the cups are warm. You can heat your cups by pouring hot water into them, and then discarding it, before you start the extraction.
- Too much water may have been drawn from the group head. Let the machine rest and limit the amount of water drawn from it between extractions to ensure the machine remains at temperature.

ESPRESSO TASTES BITTER

- Extraction may be too slow. Check the grind is not too fine. Correct the dose and make it coarser.
- The machine may be dirty. Back flush and clean the group head. Clean the group handles and filter baskets.

ESPRESSO TASTES SOUR

- Extraction may be too fast. Check the grind is not too coarse. Correct the dose and make it finer.

ESPRESSO IS WATERY AND THIN

- Extraction may be too fast. If it is, the crema will be pale. Check the grind is not too coarse. Correct the dose.

ESPRESSO IS BUBBLY

- Water from the machine may be too hot. Let some water run from the group head. Try another extraction.
- Coffee may be too fresh.

LOW OR NO PRESSURE FROM STEAM WAND

- May be due to overuse of the group head or hot water tap. Give the machine time to recover pressure.
- The steam wand may be clogged with dry milk. Remove the nozzle, soak it and unclog the jets with a paper clip.

MILK IS THIN AND BUBBLY

- Ensure the milk is being stretched gradually. If air is introduced too quickly, large bubbles will form.
- Ensure the steam is releasing its full pressure and that all the jets are not blocked.
- May be due to using reheated milk. Try again with fresh milk.

GREEN LIGHT IS FLASHING

- Indicates the water level is low.

RESERVOIR REMOVAL FOR CLEANING

- Remove the reservoir cover and lift the reservoir up with a gentle but firm pull by the two black handles.
- When you are returning the reservoir, ensure you press down so that the tank plug at the bottom is fully engaged.

PREPARING YOUR ROCKET FOR TRANSPORTATION AND/OR SERVICING

1. While your machine is on, remove the water reservoir and empty it of water.
2. Turn off the machine.
3. Place a one litre metal jug under the hot water spout and turn on hot water tap until it is emptied of contents. This will be when one litre of water is released.
4. If your machine is not working you will not be able to empty the boiler, but should still empty the water reservoir and return to the machine.
5. IMPORTANT - if you live in a zone which has extreme weather conditions it is very important to contact Rocket Espresso prior to shipping the machine. This is particularly important in the northern hemisphere where the water may freeze in the boilers. Rocket will give you further technical instructions on how to ship.
6. Your Rocket Espresso machine weighs in excess of 47kg and can be easily damaged when shipped in a cardboard box.
7. We highly recommend shipping the machine in the cardboard box placed inside a wooden box on a pallet. It is possible to keep the box and pallet the machine was shipped in and use this. Ensure you use sufficient polystyrene packing to ensure it is not damaged.

CONTACT DETAILS

MANUFACTURER

Rocket Milano S.R.L.
Via Curiel 13
20060 Liscate
Milano
Italy

MODEL

- EPICA
- R NINE ONE
- R 60V
- R 58
- Giotto & Mozzafiato Evoluzione R
- Giotto & Mozzafiato Type v
- Appartamento
- Porta Via

The retail outlet or local distributor that you purchased this Rocket Espresso Milano machine should be your first point of contact for all **service and warranty** enquiries about your machine.

AUTHORISED ROCKET ESPRESSO MILANO DISTRIBUTOR CONTACT DETAILS

- Company name:
- Address:
- Phone number:
- Machine model purchased:

For all **technical questions** that can not be answered by your dealer please visit rocket-espresso.com 'where to buy' and use the online support form submitting all the details regarding your machine.

For all **authorised Rocket Espresso dealers** worldwide please visit: www.rocket-espresso.com/where-to-buy.html

EC DECLARATION OF CONFORMITY

We (the manufacturer) ROCKET Milano S.R.L.
located in ITALY, 20060 Liscate, Via Curiel 13

in accordance with the following Directive(s)

2014/30/EC The Electromagnetic Compatibility Directive
2006/95/EC The Low Voltage Directive

*hereby declare that the following model of espresso machines produced by the
formentioned company*

- Rocket Espresso EPICA
- Rocket Espresso R NINE ONE
- Rocket Espresso R 60V
- Rocket Espresso R 58
- Rocket Espresso Giotto Evoluzione R and Mozzafiato Evoluzione R
- Rocket Espresso Giotto Type v and Mozzafiato Type v
- Rocket Espresso Appartamento
- Rocket Espresso Porta Via

are in conformity with the applicable requirements of the following documents:

EN 55014-1:2006+A1:2009 + A2:2011
EN 60335-2-15:2002+A1:2005+A2:2008+A11:2012
EN 55014-2:1997+A1:2001+A2: 2008
EN 60335-1:2012
EN 61000-3-2:2006+A1:2009+A2:2009
EN 62233:2008
EN 61000-3-3:2013

*I hereby declare that the equipments named above have been designed
to comply with the relevant sections of the above specifications. The units
comply with all applicable Essential Requirements of the Directives.*



Rocket Milano S.R.L.
Federico Gallia - Amministratore Delegato
Liscate, 22/07/2018
ROCKET MILANO S.R.L.
Via Curiel 13, 20060 LISCATE (MI) Italy
www.rocket-espresso.com | support@rocket-espresso.com

CE
ROCKET
ESPRESSO MILANO

Sede Legale- Liscate (MI) VIA CURIEL 13, CAP 20060 C.F.P.IVA - IT05846260965





ROCKET MILANO S.R.L.
VIA CURIEL 13
20060 LISCATE
MILAN, ITALY

+39 02 953 513 34
WWW.ROCKET-ESPRESSO.COM