



MACINATORE
FAUSTO
&
faustino

ROCKET[®]
ESPRESSO MILANO

USER MANUALS

Congratulations on purchasing the FAUSTO/faustino grinder by Conti Valerio for Rocket Espresso.

ROCKET ESPRESSO - WARRANTY AND REGISTRATION

Warranty is with the dealer from whom you purchased the machine.

To register your purchase with Rocket Espresso, 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:



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faustino

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GENERAL INFORMATION

This user manual is an essential part of the safe operation of your Fausto Grinder, therefore it is important that you read the enclosed warnings and precautions carefully.

The information contained in this manual must not be construed as substituting the safety prescriptions and the technical data regarding the installation and operation carried on the machine itself and packaging materials.

The manufacturer reserve the right to make modifications to this manual with no obligation to update previous versions except in exceptional cases. Particularly information concerning the safety during installation, operation and cleaning. This manual reflects the current state of machine technology and shall not be considered obsolete when updated at a later date on the basis of acquired experience.

Please keep this manual in a safe place where it can be made available to all users.

Rocket Espresso can not be held liable for any damage to people or property resulting from failure to respect the instructions concerning safety, installations and maintenance contained in this manual.

For repairs contact only an authorised service centre and request use of original and spare parts.

This manual must be preserved with care: the manufacturer (Conti Valerio) declines all responsibility for damages to persons or things or to the machine itself from improper use or from use other than those outlined in safety precautions and maintenance.


PRESERVATION OF THE MANUAL

This manual must be available at all times to users and /or the persons performing maintenance on the machine. They must be informed of how to use the machine correctly and residual risk.

Ensure it is preserved in a clean dry place so that the contents are not damaged.

Do not remove, tear out or rewrite any part of the manual for any reason. In case of loss or for further information please contact Rocket Espresso or Conti Valerio.

REMOVAL 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. 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 authorised dealer from whom you purchased the machine should be notified immediately so that remedial action can be taken.
5.  This symbol on the appliance or package means that the appliance must not be considered as normal household refuse, but that it must be delivered to an appropriate collection centre for the recycling of electric and electronic appliances.

Make sure the appliance is disposed of correctly. For further information about how to recycle this product contact your local council or refuse disposal service.

SAFETY INSTRUCTIONS

The design of this machine has taken into account all reasonable user safety precautions. Nevertheless particular conditions of installations and handling may create unforeseen situations beyond the installers control.

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 safety codes and regulations.
3. This machine is only safe when it has been correctly connected to an efficient earthing/grounding system.
4. We do not recommend the use of multiple adapters and extension cords.
5. Do not use this machine if there is damage to its cord, plug or if any part of the machine malfunctions. Return the machine to the nearest authorised service facility for examinations, repair or adjustment.
6. The machine has been designed for the sole use of grinding roasted coffee beans. Any other use must be considered improper and therefore dangerous. The manufacturer shall not be held responsible for any damaged caused by inappropriate use.
7. To protect against electric shocks when using any electrical appliance including your Fausto Grinder:
 - 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. Always unplug the machine from the power supply before performing any cleaning and or maintenance operations.
 - g. Do not leave the machine switched on when not in use.
 - h. Do not obstruct the ventilation and or heat dissipation openings and or slits not introduce water or any other liquid into same.
 - i. Always switch off the appliance before removing blockages from the pouring lip.
 - j. Never insert spoons, forks or other utensils into the dispensing funnel, see (10) on page 09 or into the coffee bean container, see (7) on page 09.
 - k. Should a foreign body stop the motor, switch the machine off immediately and contact an authorised dealer and or service centre.
 - l. Do not expose the machine to atmospheric agents (sun, rain, etc)
8. The machine is not designed for use in extreme temperature. Operate within a -5°C to $+30^{\circ}\text{C}$ range
 9. This appliance must not be used by children or people with reduced physical, sensorial or mental abilities. It must also never be used by people without the necessary skills and experience unless under supervision or during training.
 10. Do not allow children to play with this equipment at any time.
 11. The user must respect the general safety regulations in force in the country in the machine is being used as well as the rules of common sense and shall be responsible for ensuring periodic maintenance is performed.
 12. The owner is responsible for checking the machine is installed in tolerable environmental conditions such as to not create a health or safety hazard for those using the machine.
 13. Should you decide to no longer use this type of appliance, we recommend that you make it inoperative: unplug the appliance from the mains socket and cut off the power cord.
 14. In the case of machine breakdown or malfunction switch the machine off and do not tamper with it.



FAUSTO TECHNICAL DATA

DESCRIPTION				
VOLTAGE (V)	110	220	230	240
FREQUENCY (Hz)	60	60	50	50
POWER CONSUMPTION (W)	400	300	350	350
MOTOR POWER (W)*	245	235	246	246
RPM	1650	1630	1290	1290
PRODUCTIVITY (KG/H)	10	10	9.5	9.5
WEIGHT WHEN EMPTY	10	10	10	10
HEIGHT (MM)	441	441	441	441
WIDTH (MM)	172	172	172	172
DEPTH (MM)	262	262	262	262

*The value given is for the actual revolutions of the burrs

Activation times:

*Ton: 120 sec. *Toff: 900 sec.



OTHER INFORMATION

MANUFACTURER

CONTI VALERIO S.R.L.
Via Luigi Longo, 39/41
50019 SESTO FIORENTINO
Firenze
Italy
For Rocket Espresso

COFFEE GRINDER MODEL

RT65E

APPLIANCE DESCRIPTION

1. LCD Display
2. Decreasing Key
3. Luminous key for **single** coffee dose
4. Increasing key
5. Luminous key for **double** coffee dose
6. Container cover
7. Coffee bean container
8. Coffee bean container opening/closing tab
9. Grinding adjusting knob
10. Dispensing funnel
11. Filter holder fork
12. Power ON switch





SETTING UP YOUR FAUSTO

MACHINE UNLOCK

1. Before starting the grinder operation, unscrew and remove the white lock screw under the machine (turn anti-clockwise).



LOCKING THE CONTAINER

Before starting the appliance it is necessary to fit the coffee bean container (7) and fit the portafilter holder fork (11).

- Insert the bean container (7) into its seat positioning so that the hole lines up.
- Tighten the lock screw (13).
- Place the portafilter holder fork (11) onto the machine and fasten with provided screws. There is a little flexibility with height.



INTRODUCTION

It is necessary to set up the appliance before operating by determining the correct grind required to create a perfect extraction.

1. An espresso grind is a very fine grind yet still granular.
2. Coffee loses its flavour rapidly once ground and therefore only grind as much as is needed for the espresso you are about to prepare.
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. Ensure that your dosing and tamping is consistent.
5. 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.
6. The pour should be stopped before colour lightens and the pour begins to curl in.
7. If the flow is too fast (another sign will be a pale crema and white streaks) Then adjust your grind and make it finer - rotate the adjusting knob clockwise.
8. If the flow is too slow the grind is too fine. Adjust the grind and make is coarser. - rotate the adjusting knob anticlockwise.
9. Correct grind equals correct extractions equals correct flavour.



INSTRUCTIONS FOR USE

1. Plug in the machine and close the push tab at the bottom of the bean container.
2. Fill the bean container with coffee beans
3. Press the power on button (12) that must light up
4. Pull the tab out a little to permit the passage of the beans
5. Place the portafilter onto the fork (11) underneath the dispensing tunnel.
6. Select the single (3) ☕ or double (5) ☕ dose illustrated with one cup or two cups on the LCD display
7. Dispensing/grinding stops once the preset time has elapsed or if you want stop the grinding sooner press the key (3) ☕ or (5) ☕ again.



GRIND SETTING

Set the grinder by means of the adjusting knob (9) by rotating it clockwise to make powder finer or anticlockwise to make it coarser.

To start, grind some coffee off into the portafilter and make a coffee. This will give you the initial understanding of what the setting is like in relation to the coffee.

Change the setting when the grinder is operating 1 - 2 notches at a time. The difference between the notches will relate to 3 - 5 seconds in extraction time.



APPLIANCE SETTING

13. Dispensing time of present 'single' coffee dose.
14. Continuous dispensing enabled.
15. Dispensing time of present 'double' coffee dose.
16. Dispensing image of 'single' coffee dose.
17. Counter of dispensed 'single' coffee dose.
18. Padlock (locked programming).
19. Dispensing image of 'double' coffee dose.
20. Counter of dispensed 'double' coffee dose.





SWITCHING ON YOUR FAUSTO

When switching the appliance on for the first time, it is configured in the mode set by the factory and it will maintain the last mode previous to switch off.



When switching the appliance on, the LCD screen will display the 'R' graphic for approximately 7.5 seconds.




DOSE DISPENSING AND SETTING DISPLAY

- Place the portafilter on the filter hold fork.
- Press the key image of one cup or two cups.
- The key will illuminate and the coffee will be ground and dispensed into the portafilter.
- Once grinding has been completed, the zero returns to set value
- The grind time can be increased by pressing the (4)  key or decreased by pressing the (2)  key.


CONTINUOUS DISPENSING MODE ACTIVATION

If you press both cup images (3)  and (5)  simultaneously the continuous mode is activated.

Both dose keys light up and continuous grinding symbol appears (14) 

By pressing one of the keys (3)  or (5)  you return to the automatic mode of dose selection.

DOSE COUNTER ZEROING

By pressing both key (4)  and (2)  for more than 5 seconds both dose counters are reset to zero.



FUNCTION BLOCK

By pressing both keys (4) **+** and (2) **-** and releasing them, all functions are blocked except the dose selection and the dispensing start. The display will show the lock symbol (18)

To unlock press both keys (4) **+** and (2) **-** and when you release them all functions will be unlocked.



CLEANING AND MAINTENANCE



Unplug the appliance before performing any cleaning and maintenance operation.



Do not pull the power cable or the appliance itself to disconnect the plug from the power supply socket.

CLEANING

Cleaning is a basic aspect for the proper functions of the coffee grinder with a dosing unit.

Before cleaning make sure the appliance is unplugged.

At least once a week clean the coffee bean container (7) removing the oily coat left by the coffee beans with a clean cloth.

Check old coffee is not being trapped in the dispenser and brush out the old coffee. If left this can change the taste of the coffee and give a rancid taste to your coffee. Brush out coffee from the burrs.

MAINTENANCE

Maintenance is only to be performed by skilled personnel authorised by the manufacturer.

Do not carry out improvised or precarious repairs and only use original spare parts.

In order to ensure proper functioning of the appliance, check and eventually replace the blades (burrs) every 350 kg of coffee ground for new blades.





MACINATORE FAUSTINO



FAUSTINO TECHNICAL DATA

DESCRIPTION				
VOLTAGE (V)	110	220	230	240
FREQUENCY (Hz)	60	50-60	50-60	50-60
POWER CONSUMPTION (A/W)	1.9A - 2.1 A	310 W	310 W	310 W
MOTOR POWER (W)*	100 W	100 W	100 W	100 W
RPM	1650	1250	1250	1250
PRODUCTIVITY (GR/SEC)	1.2 - 1.8	1.2 - 1.8	1.2 - 1.8	1.2 - 1.8
WEIGHT WHEN EMPTY (KG)	7.6	7.6	7.6	7.6
HEIGHT (MM)	385	385	385	385
WIDTH (MM)	162	162	162	162
DEPTH (MM)	235	235	235	235

*The value given is for the actual revolutions of the burrs

Activation times:

*Ton: 60 sec. *Toff: 120 sec.

OTHER INFORMATION

MANUFACTURER

CONTI VALERIO S.R.L.
Via Luigi Longo, 39/41
50019 SESTO FIORENTINO
Firenze
Italy

For Rocket Espresso

COFFEE GRINDER MODEL

MR02

APPLIANCE DESCRIPTION

1. LCD Display
2. Decreasing Key
3. Luminous key for **single** coffee dose
4. Increasing key
5. Luminous key for **double** coffee dose
6. Container cover
7. Coffee bean container
8. Coffee bean container opening/closing tab
9. Grinding adjusting knob
10. Dispensing funnel
11. Filter holder fork
12. Power ON switch
13. Container lock screw





SETTING UP YOUR FAUSTINO

Before operating the appliance it is necessary to fit the coffee bean container (7) and fit the portafilter holder fork (11).

- Insert the bean container into its seat. Positioning it so that the holes line up with the container lock screw (13) on the back part of the appliance.
- Tighten the lock screw (14).



INSTALLING THE PORTAFILTER FORK

- Place the portafilter hold fork (11) onto the machine and fasten with the provided screws. Adjusting to your preferred height to permit the correct dispensing of the coffee.
- **⚠** Note, do not tighten the screws once the fork has been locked.







INTRODUCTION

It is necessary to set up the appliance before operating by determining the correct grind required to create a perfect extraction. With this appliance you can make very precise doses by determining the grinding time.

1. An espresso grind is a very fine grind yet still granular.
2. Coffee loses its flavour rapidly once ground and therefore only grind as much as is needed for the espresso you are about to prepare.
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. Ensure that your dosing and tamping is consistent.
5. 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.
6. The pour should be stopped before colour lightens and the pour begins to curl in.
7. If the flow is too fast (another sign will be a pale crema and white streaks) Then adjust your grind and make it finer - rotate the adjusting knob clockwise.
8. If the flow is too slow the grind is too fine. Adjust the grind and make is coarser. - rotate the adjusting knob anticlockwise.
9. Correct grind equals correct extractions equals correct flavour.

INSTRUCTIONS FOR USE

1. Plug in the machine and close the push tab (8) at the bottom of the bean container. Remove the cover (6) from the container and fill with beans and then fit back onto the grinder.
2. Press the power button (12) to turn on the machine (light on). When you switch the machine on the LCD screen will display the "R" graphic for approximately 7.5 seconds.
3. Pull the tab (8) to permit the passage of the beans.
4. Select the single cup (3)  or double cup (5)  dose illustrated on the display.
5. Dispensing grinding stops once the preset time has elapsed or if you wish to stop the grinder sooner press the key (3)  or (5)  again.

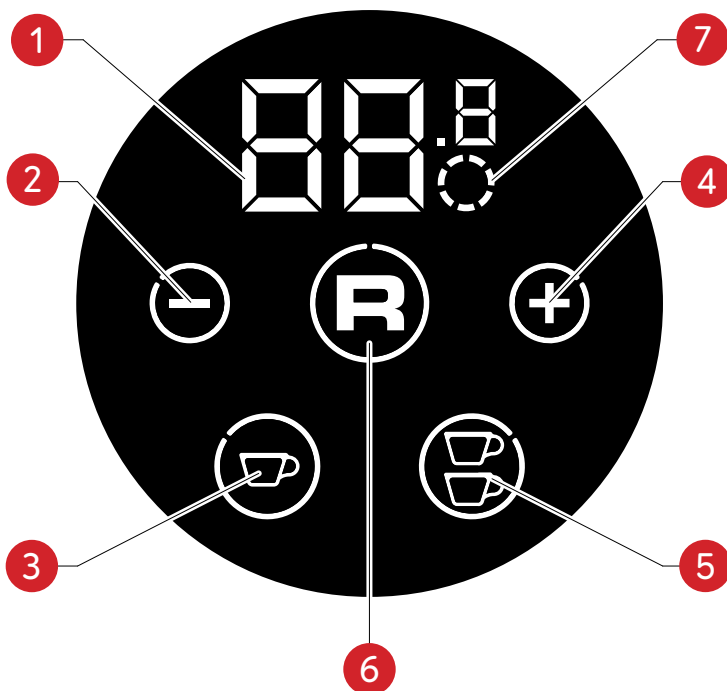


MACHINE PROGRAMMING

When starting the machine for the first time, the appliance has the default settings. In the subsequent starts, it keeps the settings preceding the last turn off of the appliance.

DISPLAY KEY

1. Dispensing time
2. Decreasing Key
3. Luminous key for single dose cup
4. Increasing key
5. Luminous key for double dose cup
6. Central control key
7. Continuous dispensing symbol



GRIND SETTING







Set the grinder by means of the adjusting knob (9) by rotating it clockwise to make powder finer or anti-clockwise to make it coarser.

To start, grind some coffee off into the portafilter and make a coffee. This will give you the initial understanding of what the setting is like in relation to the coffee.




Change the setting when the grinder is operating 1-2 notches at a time. The difference between the notches will relate to 3-5 seconds in extraction time.



DOSE DISPENSING AND DISPLAY ADJUSTMENT







- Place the portafilter in the fork and select single dose (3)  or double dose (5) . Pressing this button activates the grind immediately. When the dispensing is complete, the grinding time goes back to the value set. The counter of the the single or double doses is increased by 1.
- If you want to pause the grind dispensing - press either the single (3)  or double dose (5)  button to pause. Pressing the same button will restart dispensing.
- Press the increase button (4)  or decrease button (2)  to increase or reduce the dispensing time of the selected dose. If the button is kept pressed for some seconds, the time is increased or reduced according to the pressure time.

CONTINUOUS DISPENSING MODE ACTIVATION

By pressing both buttons (3)  and (5)  simultaneously the continuous mode is activated. Both dose keys light up and continuous grinding symbol appears (7) 





The dispensing will continue until the release of the buttons.

FREEZING OF TIMES

By pressing both key (4)  and (2)  at the same time. When releasing them, the dose dispensing time adjustment stops. Furthermore, on the display the buttons (4)  and (2)  darken. Press both buttons (4)  and (2)  again to unlock the functions.

DOSE COUNTS

Hold down the central button (6)  for 10 seconds and then select one of the counts:

- Single dose button (3) : access to the count of the dispensed single doses;
- Double dose button (5) : access to the count of the dispensed double doses;
- Single dose button (3)  and double dose (5) : access to the count of the dispensed continuous doses;


On the display, only the selected buttons remain on and the numbers of doses are shown in pairs progressively.

For instance, if the dose total is 142536, the display shows the digits 14, 25, and 36 (each one for two seconds).

After the last digit pair, it stops for 4 seconds and then the sequence restarts.



To exit the count, turn off and turn on again the power on switch (12).

DISPLAY CONTRAST ADJUSTMENT

When starting the machine, hold down the central button (6)  and then press the increase button (4)  or decrease button (2)  to access the contrast adjustment.

To exit the count, turn off and turn on again the power on switch (12).

STANDBY MODE

After 2 minutes of inactivity, the display goes into standby mode and only the central button (6)  is active. To exit standby mode, press the central button (6) . The main screen will reappear on the display.

CLEANING AND MAINTENANCE



Unplug the appliance before performing any cleaning and maintenance operation.



Do not pull the power cable or the appliance itself to disconnect the plug from the power supply socket.

CLEANING

Cleaning is a basic aspect for the proper functions of the coffee grinder with a dosing unit.

Before cleaning make sure the appliance is unplugged.

At least once a week clean the coffee bean container (7) removing the oily coat left by the coffee beans with a clean cloth.

Check old coffee is not being trapped in the dispenser and brush out the old coffee. If left this can change the taste of the coffee and give a rancid taste to your coffee. Brush out coffee from the burrs.

MAINTENANCE



Maintenance is only to be performed by skilled personnel authorised by the manufacturer.



Do not carry out improvised or precarious repairs and only use original spare parts.

In order to ensure proper functioning of the appliance, check and eventually replace the blades (burrs) every 250 kg of coffee ground for new blades.



DICHIARAZIONE DI CONFORMITA' CE
EC DECLARATION OF CONFORMITY



CONTI VALERIO S.r.l.

Via Luigi Longo, 39/41 – 50019 Sesto Fiorentino (FI) - ITALY

Dichiariamo sotto la nostra responsabilità, che il prodotto
Declare under our responsibility, that the product:

MACINADOSATORE PER CAFFE' MODELLI:
COFFEE GRINDER MODELS:

FAUSTO - RG621A1A11 – RT65E (brand: Rocket Espresso Milano)

VERSIONE /VERSION : 220-240V/50-60Hz; 220V/60Hz

MATRICOLA DAL / SERIAL Nr. FROM : XX XXX 19 20 XXXX

Al quale si riferisce questa dichiarazione, è costruito in conformità alle direttive:

To which this declaration relates, following the provisions of the directives:

Low Voltage Directive (LVD) 2014/35/EU - RED Directive 2014/53/EU - EMC Directive 2014/30/EU
RoHS Directive 2011/65/EU - MD Directive 2006/42/EC - WEEE
Directive 2012/19/EU

Ed è conforme alle normative:

following the provisions of the regulation:

UNI EN 12100/1-2; UNI EN ISO 13857; CEI EN 55014-1/2; CEI EN 61000-3-2/3;
CEI EN 60335-1; CEI EN 60335-2-64; CEI EN 62233; EN 60704-1:1994;

autorizziamo la seguente persona a costituire il fascicolo tecnico:

we authorize the following person to compile the technical file:

Sig. Filippo Conti – Via Luigi Longo, 39/41 – 50019 Sesto Fiorentino (FI) - ITALY

Date : October 2019

The legal representative:

Filippo Conti

DICHIARAZIONE DI CONFORMITA' CE
EC DECLARATION OF CONFORMITY



CONTI VALERIO S.r.l.

Via Luigi Longo, 39/41 – 50019 Sesto Fiorentino (FI) - ITALY

Dichiariamo sotto la nostra responsabilità, che il prodotto
Declare under our responsibility, that the product:

MACINADOSATORE PER CAFFE' MODELLI:

COFFEE GRINDER MODELS:

FAUSTINO (brand: Rocket Espresso Milano)

VERSIONE /VERSION : 220-240V/50-60Hz; 220V/60Hz

MATRICOLA DAL / SERIAL Nr. FROM : XX XXX 19 20 XXXX

Al quale si riferisce questa dichiarazione, è costruito in conformità alle direttive:

To which this declaration relates, following the provisions of the directives:

Low Voltage Directive (LVD) 2014/35/EU - RED Directive 2014/53/EU - EMC Directive 2014/30/EU
RoHS Directive 2011/65/EU - MD Directive 2006/42/EC - WEEE
Directive 2012/19/EU

Ed è conforme alle normative:

following the provisions of the regulation:

UNI EN 12100/1-2; UNI EN ISO 13857; CEI EN 55014-1/2; CEI EN 61000-3-2/3;
CEI EN 60335-1; CEI EN 60335-2-64; CEI EN 62233; EN 60704-1:1994;

autorizziamo la seguente persona a costituire il fascicolo tecnico:

we authorize the following person to compile the technical file:

Sig. Filippo Conti – Via Luigi Longo, 39/41 – 50019 Sesto Fiorentino (FI) - ITALY

Date : August 2019

The legal representative:

Filippo Conti



CONTI VALERIO S.R.L.

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