

CUM SĂ
FOLOSEȘTI
APARATUL DE
ESPRESSO ROCKET
ȘI SĂ FACI UN
ESPRESSO FRUMOS

ROCKET[®]
ESPRESSO MILANO

MANUAL DE UTILIZARE

Felicitări pentru achiziționarea unui aparat Rocket Espresso - unul dintre cele mai bune aparate de cafea espresso de uz casnic din lume.

Aparatul dumneavoastră este un aparat Rocket Espresso autentic certificat.

Acest manual de utilizare se referă la următoarele modele Rocket Espresso:

- Porta Via
- Appartamento
- Giotto & Mozzafiato Tip v
- Giotto & Mozzafiato Evolution R
- R-CINQUANTOTTO & R 60V - Boiler dublu

ROCKET ESPRESSO - ÎNREGISTRARE ȘI GARANȚIE

Pentru a iniția garanția și a vă înregistra aparatul, vă rugăm să accesați www.rocket-espresso.com/register.html și să introduceți următoarele detalii:

- Numele:
- Țara:
- Locul de achiziție:
- Numărul de serie al mașinii:
- Adresa de e-mail:

ALĂTURAȚI-VĂ MIȘCĂRII ROCKET ESPRESSO PENTRU UN ESPRESSO MAI BUN ACASĂ.



CONTACT

PRODUCĂTOR

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



Cap de grup E61
de Ernesto Valente

CEI PATRU "M"

Prepararea cafelei espresso este definită de cei patru "M": *Macinatura* este măcinarea corectă a unui amestec de cafea, *Miscela* este amestecul de cafea, *Macchina* este mașina de cafea espresso, iar *Mano* este mâna pricepută a barmanului.

Odată ce fiecare factor al celor patru M este controlat cu precizie, veți pregăti o băutură espresso care reprezintă cea mai bună experiență de cafea. Dacă urmați manualul nostru de utilizare - Cum să utilizați aparatul Rocket și să preparați un espresso frumos pentru a vă ghida pas cu pas cu privire la cei patru M, veți avea mulți ani de satisfacție cu aparatul dumneavoastră Rocket Espresso.

MACCHINA

Cum să-ți folosești Rocket și să faci un espresso frumos.

Informații Generale

1. Acest manual de utilizare este o parte esențială a funcționării în siguranță a aparatului dumneavoastră Rocket Espresso, prin urmare este important să citiți cu atenție avertismentele și atenționările anexate. În special informațiile privind siguranța în timpul instalării, funcționării și curățării. Vă rugăm să păstrați acest manual de utilizare într-un loc sigur, unde poate fi pus la dispoziția tuturor utilizatorilor.

Scoaterea mașinii din ambalaj

1. Asigurați-vă că nu există semne de deteriorare a mașinii, verificând învelișul exterior al ambalajului.
2. Verificați dacă aparatul prezintă semne de deteriorare după ce ambalajul a fost îndepărtat cu grijă.
3. Păstrați ambalajul aparatului în cazul în care, în viitor, va fi nevoie să mutați sau să trimiteți aparatul prin curier. Păstrați ambalajul (cutii, spumă, pungi de plastic) departe de accesul copiilor.
4. În cazul în care există dovezi de defecțiune sau de deteriorare a mașinii, dealerul autorizat de la care ați achiziționat mașina trebuie anunțat imediat pentru a se putea lua măsuri de remediere.

Instrucțiuni de Siguranță

1. Verificați dacă datele de pe plăcuța de identificare corespund celor de pe sursa principală de alimentare cu energie electrică la care va fi conectată mașina.
2. Instalarea și repararea trebuie să fie în conformitate cu codurile și reglementările locale de siguranță electrică și sanitară.
3. Instalarea oricărui aparat Rocket Espresso Milano trebuie să fie efectuată numai de către personal autorizat în mod corespunzător și instruit și calificat corespunzător.
4. Acest aparat este sigur numai dacă a fost conectat corect la un sistem eficient de legare la pământ/pământare.

12. Acest aparat este destinat utilizării în gospodării și în aplicații similare, cum ar fi:
 - a. Zonele de bucătărie pentru personal din magazine, birouri și alte medii de lucru.
 - b. Ferme.
 - c. De către clienții din hoteluri, moteluri și alte medii de tip rezidențial.
 - d. Locațiile de tip "bed and breakfast".
13. În cazul în care mașina funcționează în mod defectuos, își compromise performanțele sau încetează să mai funcționeze, puneți mașina în poziția "oprit" la întrerupătorul de alimentare a mașinii și deconectați-o de la rețeaua electrică. Nu încercați să îl reparați. Contactați un tehnician calificat și autorizat Rocket Espresso. Orice reparație trebuie să fie efectuată de către producător sau de către un distribuitor autorizat, folosind numai piese originale.
14. Atunci când mașina nu este utilizată pentru perioade lungi de timp, sistemele hidraulice trebuie să fie golite complet și mașina trebuie depozitată la o temperatură peste zero grade (0° sau 32° F). Acest lucru va împiedica înghețarea sistemului hidraulic, ceea ce ar putea deteriora conductele interne și cazanul.
15. Aparatul trebuie să fie utilizat cu apă potabilă moale și curată. În cazul în care alimentarea locală cu apă are un conținut ridicat de minerale, utilizați un dedurizator de apă. O acumulare de depuneri minerale poate restricționa fluxul de apă în cadrul sistemelor hidraulice, provocând daune mașinii și riscul de vătămare corporală. În schimb, o apă foarte "pure" pot interfera cu semnalele electronice citite de către mașină atât pentru indicarea nivelului boilerului, cât și a nivelului rezervorului de apă. Utilizați o apă filtrată.
16. În cazul în care aparatul urmează să fie conectat la rețeaua de apă:
 - a. Presiunea maximă de intrare este de 0,4MPa.
 - b. presiunea minimă de intrare este de 0,1MPa
 - c. Trebuie să folosiți noile seturi de furtunuri furnizate cu aparatul, nu refolosiți seturile vechi.



DATE TEHNICE

MODEL	SISTEM DE PROFIL DE PRESIUNE	CONTROL PRESIUNE PID	SHOT TIMER	CAPACITATEA TOTALĂ A REZERVORULUI (litri)
EPICA	DA	DA	DA	5.5 (1.9+3.6)
R NINE ONE	DA	DA	DA	5.5 (1.9+3.6)
R 60V	DA	DA	DA	2.38 (1.8+0.58)
R CINQUANTOTTO		DA	DA	2.38 (1.8+0.58)
Giotto Cronometro R		DA	DA	1.80
Mozzafiato Cronometro R		DA	DA	1.80
Giotto Cronometro V		DA	DA	1.80
Mozzafiato Cronometro V		DA	DA	1.80
Appartamento		NU	NU	1.80
Porta Via		DA	NU	1.20 (0.47 + 0.73)



ALIMENTARE CU APĂ		PUTERE ELECTRICĂ	ADÂNCIME			GREUTATE KG
INSTALAȚIE	REZERVOR		LĂȚIME MM	MM	ÎNĂLȚIME MM	
DA	DA	220-240V; 50/60 Hz; 1600W	420	505	645*	42.4
DA	DA	220-240V; 50/60 Hz; 1600W	410	505	430	47.4
DA	DA	220-240V; 50/60 Hz; 1650W	310	440	390	29.5
DA	DA	220-240V; 50/60 Hz; 1600W	310	440	385	29.0
DA	DA	220-240V; 50/60 Hz; 1350W	335	420	400	27.8
DA	DA	220-240V; 50/60 Hz; 1350W	280	425	400	30.2
NU	DA	220-240V; 50/60 Hz; 1350W	335	420	400	23.0
NU	DA	220-240V; 50/60 Hz; 1350W	280	425	400	25.4
NU	DA	220-240V; 50/60 Hz; 1350W	274	425	360	20.0
NU	DA	220-240V; 50/60 Hz; 1350W	200*	405*	535**	29.7

**Porta Via în afara carcasei, gata de funcționare, dimensiuni fizice

PIESE ȘI ACCESORII

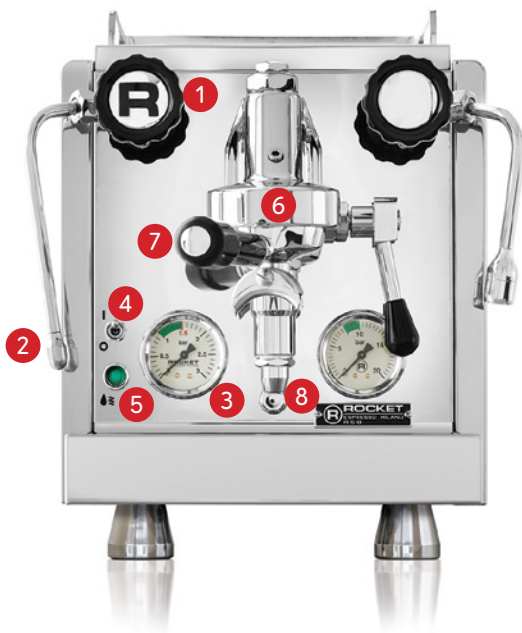
Verificați cutia și ambalajul pentru a vă asigura că sunt incluse următoarele piese și accesorii:

1. Portafiltrul - dublu.
2. Capac de spălare spate.
3. Portafiltrul - simplu.
4. Tamper.
5. Perie de curățare a capului grupului.
6. Tava de picurare.
7. Telecomandă (numai pentru R-CINQUANTOTTO și R 60V).
8. Manual de utilizare - Cum să utilizați mașina Rocket Espresso și să preparați un espresso frumos.
9. Cadru de ramă pentru ceașcă.
10. Pânză de lustruire (nu este prezentată).
11. Stick-ul USB cu instrucțaje (nu este prezentat).



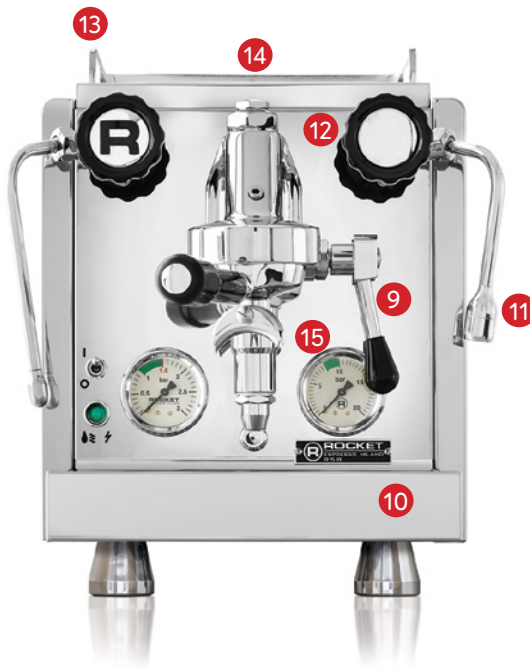
DESCRIEREA APARATULUI

1. Mânerul supapei de abur. Rotiți spre stânga/în sens invers acelor de ceasornic pentru a deschide aburul. Rotiți la dreapta/în sensul acelor de ceasornic pentru a închide aburul.
2. Baghetă de aburi pentru aburirea laptelui. Atenție, poate deveni fierbinte și poate provoca arsuri.
3. Manometrul de presiune al rezervorului. Presiunea rezervorului trebuie să fie de aproximativ 1 bar atunci când mașina este gata.
4. Întrerupătorul pornit/oprit al mașinii. Poziția "0" = oprit; poziția "1" = pornit.
5. Lampa de control - mașina este "pornită" atunci când lampa este aprinsă. Lumina luminează intermitent atunci când nivelul de apă este scăzut.
6. Capul de preparare. Atenție, capul de grup este foarte fierbinte atunci când aparatul este pornit și poate provoca arsuri.
7. Portafiltrul. Atenție, părțile sale metalice se pot încălzi și provoca arsuri.
8. Pistonul de infuzie progresivă al capului de grup. Descarcă apa fierbinte în tava de picurare odată ce procesul de infuzare este încheiat. Atenție: părțile sale metalice pot deveni foarte fierbinți și pot provoca arsuri. Atenție la fluxul de apă fierbinte care iese pe dedesubt după ce procesul de preparare s-a încheiat.



DESCRIEREA APARATULUI în continuare

9. Pârghie pentru controlul procesului de preparare. Când maneta este în jos, prepararea este "oprită". Atenție: părțile sale metalice pot deveni foarte fierbinți și pot provoca arsuri, țineți-o întotdeauna de mânerul negru.
10. Tava de picurare și grila.
11. Baghetă de apă caldă. Atenție: poate deveni foarte fierbinte și poate provoca arsuri grave.
12. Mâner pentru apă caldă. Întoarceți spre stânga pentru a deschide. Rotiți la dreapta pentru a închide.
13. Cadru pentru cană.
14. Tava pentru căni. Atenție: Nu turnați lichid pe această tavă. Acesta se va infiltra în interiorul echipamentului și poate provoca șocuri electrice & răni grave.
15. Manometrul de presiune al pompei.
16. Rezervor de apă.
17. Furtun împletit (numai pentru modelele R-CINQUANTOTTO, R 60V și Evoluzione R).





PIESE ȘI ACCESORII - PORTA VIA

Verificați cutia și ambalajul pentru a vă asigura că sunt incluse următoarele piese și accesorii:

1. Rezervor de apă și capac
2. Portafiltrul - numai fără bază
3. Capac de spălare inversă
4. 2 x pahare
5. 2 x farfurii
6. Tamper
7. Tavă de picurare și grilă
8. Manual de utilizare
9. Cablu de alimentare (nu este prezentat)



abp5 ofbob3 3 m3 o3 qrif Ž mloq3

NK jä` Wdg^ eg bS bW[VW STgdK oa f [[eb
UWSe ad` [U bW` fdg S VWeUf[VW STgdg^
VW UWSe ad` [U bW` fdg S i` Uf[VW STgd
OK 4S ffWf S VW STgdK^ SWf Wdg [STgdW` dMSW b
[baSfW bdahaUS Sdegd[K
PK jS` a_ Wfdg^ VW bdWe[g` W S^ dWI Wdhac
e X[W VW Sbdaj[_ Sf[h N Tsd Sfg` U
QK Ñ` fdWdgb fadg^ bad` [fLabd[f S^ _S
RK iS_bS VW Ua` fda^ Ž _S [`S WefW bad
ig_[`S U^[bW fW Sfg` U[Uä` V` [hW^g
SK 5Sbg^ VW bdWbSdSdWK 3fW` [WW USbg
Uä` V` SbSdSfg^ WefW bad` [f [baSf



DESCRIEREA APARATULUI - PORTA VIA...

7. Pistonul de infuzie progresivă al capului de grup. Descărcați apa fierbinte în tava de picurare odată ce procesul de infuzare s-a încheiat. Atenție: părțile sale metalice pot deveni foarte fierbinți și pot provoca arsuri. Atenție la fluxul de apă fierbinte care iese pe dedesubt după ce procesul de preparare s-a încheiat.
8. Pârghie pentru controlul procesului de preparare
9. Rezervor de apă și capac.
10. Tava pentru căni. Atenție: nu turnați lichid pe această tavă. Acesta se va filtra în interiorul echipamentului și poate provoca șocuri electrice și răniri grave.

NB. MAȘINA TREBUIE SĂ RĂMÂNĂ ÎN POZIȚIE VERTICALĂ ÎN TIMPUL TRANSPORTULUI DUPĂ CE A FOST FOLOSITĂ, PENTRU A NU AVEA SCURGERI DE APĂ.



1



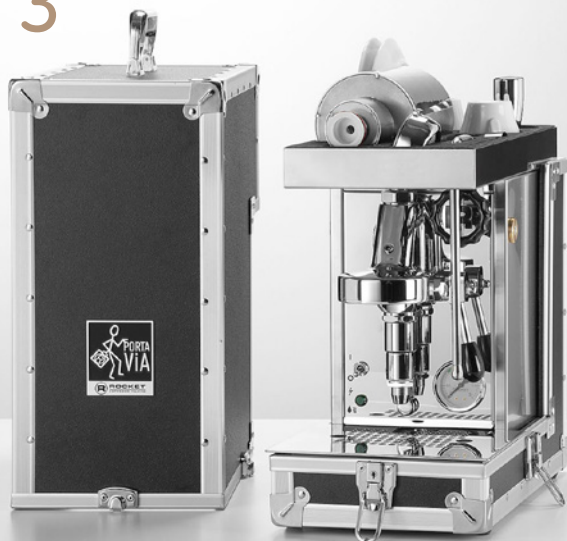
Porta Via

2



Desfaceți carcasa
și îndepărtați
capacul superior.

3



Montați grila de picurare pe tava de picurare.

4



Scoateți cutia de accesorii din partea superioară a mașinii.

5



Așezați rezervorul în partea superioară a aparatului cu o împingere fermă în jos. Umpleți cu apă. Montați capacul pe partea superioară.



6



Așezați portafiltrul în capul grupului de preparare. Conectați cablul de alimentare la partea din spate a aparatului și conectați-l la o sursă de alimentare.



INSTALAREA MAȘINII

CONECTAREA LA REȚEAUA DE ALIMENTARE CU APĂ - NUMAI GAMELE EVOLUZIONE R, R-CINQUANTOTTO și R 60V

Gamele Rocket Espresso Evoluzione R, R-CINQUANTOTTO și R 60V sunt construite cu pompe rotative comerciale complete. Această caracteristică permite utilizatorului să conecteze aparatul direct la rețeaua de alimentare cu apă.

Gama de modele Evoluzione este setată din fabrică pentru a utiliza rezervorul de apă de 2,9 litri furnizat.

Regulatele R-CINQUANTOTTO și R 60V sunt presetate pentru a se alimenta cu apă din rezervorul de apă al mașinii.

Pentru a conecta aparatul Evoluzione, R-CINQUANTOTTO sau R 60V la rețeaua de alimentare cu apă, utilizați furtunul de apă cu împletitură din oțel furnizat și asigurați-vă că sunt respectate următoarele instrucțiuni:

1. Folosiți un instalator autorizat pentru a finaliza instalarea și asigurați-vă că instalația respectă standardele și reglementările autorităților locale în toate cazurile.
2. Presiunile din conductă care depășesc 5 bari trebuie limitate prin utilizarea unei supape de reglare a presiunii pe conducta de alimentare cu apă.
3. Folosiți o supapă de închidere pentru a izola alimentarea cu apă a mașinii.
4. Dacă trageți apă dintr-un sistem nepresurizat (de exemplu, dintr-un rezervor de apă aflat la distanță, nu de la rețeaua de alimentare cu apă sub presiune), montați o supapă de reținere la capătul furtunului de alimentare cu apă pentru a vă asigura că presiunea din conductă este menținută în permanență.
5. Folosiți un filtru în linie pentru a vă asigura că alimentarea cu apă a aparatului este de cea mai bună calitate.

Fig A. După ce instalarea rețelei este finalizată, va fi necesar să comutați aparatul de la alimentarea din rezervorul de apă la alimentarea cu presiune din rețea.



6. Pentru Evoluzione, consultați Fig. A. Scoateți rezervorul de apă din aparat, mutați comutatorul din poziția cu pictograma rezervorului de apă în poziția cu pictograma robinetului de apă. În cazul R-CINQUANTOTTO sau R 60V, consultați secțiunile "Programarea R-CINQUANTOTTO sau R 60V".
7. Alimentarea cu apă de la rețea va avea ca rezultat o presiune de linie diferită a aparatului. Prin urmare, va fi necesar să reglați presiunea pompei pentru rezultate optime de extracție. Montați filtrul orb în portafiltru și introduceți bine portafiltrul în capul grupului.
8. Deschideți maneta grupului (ca și cum ați face cafea) și notați presiunea maximă a pompei (presiunea pompei este indicatorul din dreapta). Presiunea pompei ar trebui să fie la 9 bar. Închideți maneta de grup pentru a elibera presiunea.

*Fig B. Presiunea pompei
inel de blocare a reglajului
(de culoare neagră).*



9. Should the pump pressure require adjusting, it is externally adjustable from under the machine (Fig B). With care using a 14mm socket loosen the pump pressure adjustment lock ring.
10. Using a short screwdriver to adjust the pump pressure. With the pump running, turn the screw (brass colour) whilst observing the pump pressure until the required 9 bar pressure is achieved. Turning anti clockwise will decrease the pressure, clockwise will increase the pressure.
11. Re-tighten the lock ring.
12. The procedure is now complete. Follow the rest of the installation guidelines on the next page except for step 2 (filling the water reservoir).

MACHINE INSTALLATION - ALL MODELS

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.
3. Connect machine to power supply that is rated in accordance with the serial plate on the espresso machine.
4. Turn the on/off switch (4) to the 'on' position '1' and open the steam handle (1). Boiler water fill begins - you will hear the pump's noise.
5. When the boiler is properly filled with water, the pump will stop (you can tell this as the noise will cease). Now close the steam handle.
6. The heating up of the boiler begins.
7. Wait until the boiler pressure gauge (3) reads approximately 1 bar.
8. Now open the steam handle (1) for 5 seconds to allow some steam to release. This operation is very important as it removes a possible vacuum inside the boiler which could result in the suction of milk inside the boiler once starting to steam milk. Close the steam handle (1) again.
9. Wait until the boiler pressure gauge (3) reaches 1 bar again.
10. Lift the brew lever (9) completely up.
11. Release a cup of hot water from the brewing group head (6) for the first use only.
12. Push the brew lever (9) down completely to stop water from flowing.
13. Now the machine is ready for operation.
14. Allow 15-18 minutes warm up time so the group head is thoroughly heated - the quality of the espresso will be much better with a hot group and hot portafilter handle.

CRONOMETRO SHOT TIMER

Visual reference guide for shot timer display on Cronometro Type V and Evoluzione R models (Figure 1).



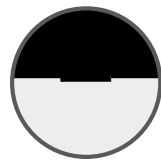
ECO MODE

When the machine is in Eco mode it will turn off after 90 minutes from the last shot. To exit ECO mode lift the lever on the group up and down and the machine will start to reheat.

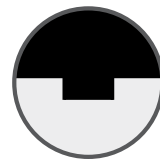
ECO MODE - CRONOMETRO

The Eco mode on/off button on Cronometro machines is located underneath the machine (Figure 2). Check Eco mode status by viewing the symbol on the Cronometro shot timer display (Figure 1).

ECO MODE - APPARTAMENTO



01. Button in
= Eco mode on



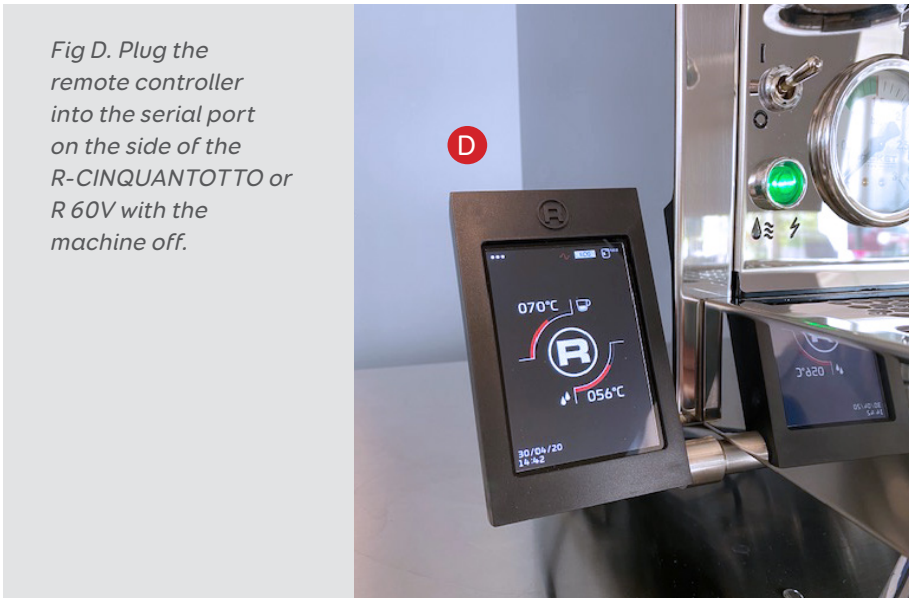
02. Button out
= Eco mode off

Figure 2.

CONNECTING THE REMOTE CONTROLLER

To connect the remote controller to your R-CINQUANTOTTO machine follow the diagram and instructions below.

Fig D. Plug the remote controller into the serial port on the side of the R-CINQUANTOTTO or R 60V with the machine off.



1. Ensure the machine is off (turn the on/off switch to position "0").
2. Plug the cable into the socket at the base and side of the machine (Fig D).
3. You can now turn the machine on (on/off switch to position "1").
4. Do not connect and disconnect the remote controller unless the machine is switched OFF.

Attention! The USB connector must be used exclusively to connect the display (remote controller) and absolutely for nothing else. Otherwise the machine's electronics will be seriously damaged and warranty will become void.

R 60V BOILER TEMPERATURE

Modern coffee roasting companies, cafes and professional baristas have very precise brewing preferences for their coffees. Specific blends, single origins and roast profiles can perform better at incrementally different temperatures.

Rocket Espresso machines measure the *exact boiler temperature and display that reading on the controller. The table below shows the boiler temperature and the corresponding group head temperature.

°C		°F	
DISPLAYED BOILER TEMPERATURE	BREW GROUP TEMPERATURE	DISPLAYED BOILER TEMPERATURE	BREW GROUP TEMPERATURE
103°C	90.8°C	217.4°F	195.4°F
104°C	91.7°C	219.2°F	197.1°F
105°C	92.0°C	221.0°F	197.6°F
106°C	93.5°C	222.8°F	200.3°F
107°C	94.6°C	224.6°F	202.3°F
108°C	95.3°C	226.4°F	203.5°F
109°C	96.2°C	228.2°F	205.2°F

- Most espresso machines measure the water temperature used for the extraction in the brew boiler. The boiler temperature reading is then converted into a group head extraction temperature. This information is misleading and inaccurate as the digital readout on many machines does not display the real temperature at the group, rather the temperature the manufacturer wishes the user to see.
- Rocket Espresso measures and displays boiler temperature. The table above indicates 'real' group temperature through precise measurement using the SCACE meter.

PROGRAMMING YOUR R-CINQUANTOTTO

Your R-CINQUANTOTTO machine is factory set to optimum working parameters. Nevertheless you can set your personal parameters using the touch display that you can connect to your machine.

It is important that the R-CINQUANTOTTO is turned OFF when connecting or disconnecting the remote controller display. If you are using the machine with the remote controller attached ensure that the display is properly connected to the machine.

FACTORY SETTINGS OF YOUR MACHINE

Prior to delivery your Rocket R-CINQUANTOTTO espresso machine has been tested. The factory settings mean that your machine is set and ready for use. Please find here below the settings. To change the settings please refer to the user instructions.

- Operation: Pour over (water reservoir)
- Service boiler: Heating on, set to 123°C
- Coffee extraction temperature: The temperature of the coffee water is set to 92 °C

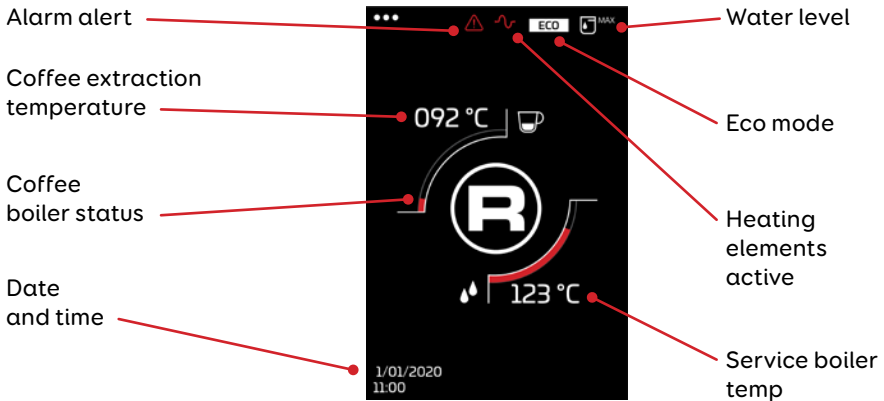
NB. You can change the coffee extraction temperature, the machine will automatically change the temperature of the brew boiler to reach the requested extraction temperature.

HOW TO USE THE TOUCH DISPLAY

The touch display is simple and intuitive to use. In the following section there are detailed instructions on how to make the most of it.

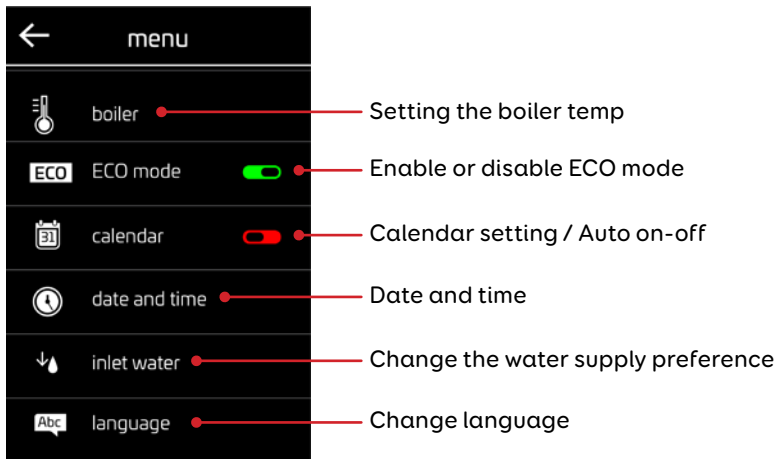
HOME PAGE

On this page is all the information regarding the machine status:



MENU PAGE

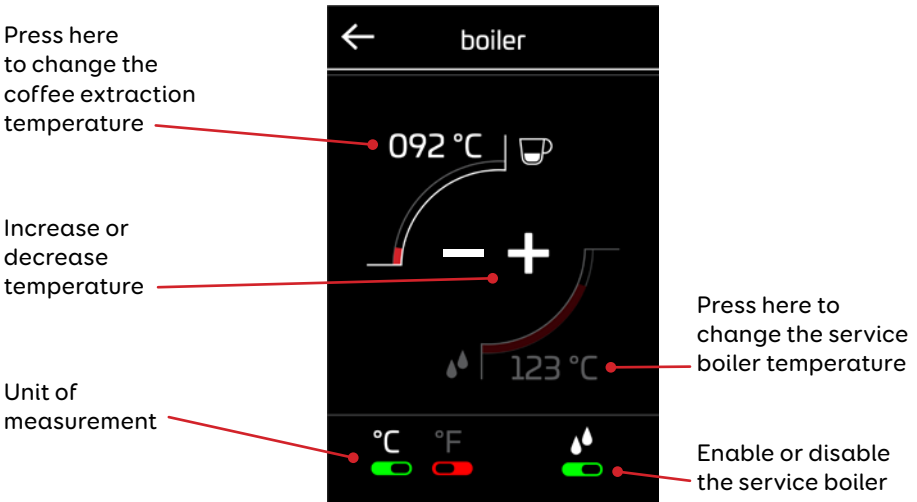
In the menu page you can change the machine settings:



Note: With the ECO MODE on, the machine will go in stand by after 90 minutes from the last shot. To exit from ECO MODE lift the group lever up, then down.

BOILER MENU

In the boiler menu you can change the temperature, the unit of measure and the turn the service boiler (steam/hot water) on or off:



CALENDAR

The calendar page functions allow you to turn the the machine on and off automatically at set times. You can set two time slots a day to allow the machine to be ready when you need it.

For the calendar function to operate the machine power switch must be left on:

The diagram illustrates the process of setting and applying calendar settings. It consists of two screenshots from a device's control interface.

Left Screenshot: 'calendar' screen
- Title: 'calendar'
- Subtitle: 'MONDAY'
- 'time 1' section: ON 07:00, OFF 09:00
- 'time 2' section: ON 19:00, OFF 21:00
- Two green toggle switches are shown, both turned on.
- A red arrow points to the toggle switches with the text: 'Enable/disable timer(s)'.
- A red arrow points to the 'time 1' section with the text: 'Set the time for the machine to turn on and off'.
- A red arrow points to the 'COPY' button with the text: 'Copy settings'.
- A red arrow points to the 'time 2' section with the text: 'Set the time for the machine to turn on and off'.
- A red arrow points to the 'COPY' button with the text: 'Copy settings'.

Right Screenshot: 'select days' screen
- Title: 'select days'
- List of days with checkboxes:
 - MONDAY:
 - TUESDAY:
 - WEDNESDAY:
 - THURSDAY:
 - FRIDAY:
 - SATURDAY:
 - SUNDAY:
- A red arrow points to the 'APPLY' button with the text: 'Apply copied settings to selected days'.
- A red arrow points to the 'APPLY' button with the text: 'Apply copied settings to selected days'.

Flow: A red arrow points from the 'COPY' button in the 'calendar' screen to the 'APPLY' button in the 'select days' screen.

To wake the machine from Auto on/off or ECO modes do the following:

Auto on/off mode: to exit the auto on/off mode press the R on the touchscreen or lift the group lever up/down.

ECO mode: to exit ECO mode lift the group lever up/down.

PROGRAMMING YOUR R 60V

Your R 60V machine is factory set to optimum working parameters. Nevertheless you can set your personal parameters using the remote controller (with display) that you can connect to your machine.

It is important that the R 60V is turned OFF when connecting or disconnecting the remote controller display. If you are using the machine with the remote controller attached ensure that the display is properly connected to the machine.

FACTORY SETTINGS OF YOUR MACHINE

Prior to delivery your Rocket R 60V espresso machine has been tested. The factory settings mean that your machine is set and ready for use. Please find here below the settings. To change the settings please refer to the user instructions.

- Operation: Pour over (water reservoir)
- Service boiler: Heating on, set to 123°C
- Brew boiler: The temperature of the coffee water brew boiler is set to 105 °C

R 60V PRESSURE PROFILE SETTINGS

- Pressure Profile A
 - 6" - 4 Bar
 - 18" - 9 Bar
 - 6" - 5 Bar
- Pressure Profile B
 - 8" - 4 Bar
 - 22" - 9 Bar
- Pressure Profile C
 - 20" - 9 Bar
 - 10" - 5 Bar

You can change the settings of the following parameters:

1. Language.
2. Hard plumbing to mains supply or machine water reservoir.
3. Service boiler on/off. The service boiler provides steam and hot water. If you use your or R 60V for espresso only you can turn the heating of this boiler off, so that only the coffee water boiler will be heated.
4. Temperature unit: °C or °F.
5. The coffee water boiler's temperature is factory set to 105° C which reflects an extraction of around 92°C. You can set the temperature anywhere between 95°C and 115°C.
6. The temperature of the service boiler is factory set to 123°C. You can set the temperature to anywhere between 110°C and 126°C.
7. R 60V only - You are able to set 3 pressure profiles.
8. Program Auto On.
9. Set Eco Mode.

INSTALLING & OPERATING APPLE iOS OR ANDROID APP FOR R 60V

1. Go to Google Play (Android) or App store (iPhone) and install the App called 'Rocket R 60V'
2. On your phone, go to settings and then Wi-Fi .Search for the machines Wi-Fi network called RocketEspresso and connect. Password for this network is RocketR60V.
3. Open the App- Rocket R 60V - and click connect.
4. Check on the lower status bar the machine is connected to the network RocketEspresso.
5. Set as desired. Refer to the User Manual for guidance to set the various parameters, pages 17 - 23.

SETTINGS

- Machine State - indicates if the machine is on or in standby mode.
- Language - select desired language.
- Service Boiler - on /off.
- Water Supply - select from the option of mains water or reservoir.
- Temperature display - select from °C or °F.
- Brew Pressure - indicates which profile is currently set. If you wish to change the profile press one of the alternative choices.

TO SET BREW PRESSURE AND INDIVIDUAL PRESSURE PROFILES

Select Profile (A, B or C) every profile has five steps with the possibility to set five different time (seconds) and bar (pressure combinations).

Start with the first step - tap it set the time and pressure. Tap ok to confirm and go to next step.

You do not need to choose all the steps for all the profiles. They can remain as zero values. Check you have the desired Total extraction time. Refer to the manual for further information and guidance.

BOILER TEMPERATURE

You can adjust the coffee boiler temperature, which is set ex-factory to 105°C and service boiler (steam and hot water) which is set ex-factory to 123°C

AUTOMATIC ON/OFF

- You can set the time the machine automatically starts heating up in the morning and stops heating at night (going to Stand-By or Shutdown).
- To use this function the machine must remain on.
- As the machine is ON the first step is to set the SHUTDOWN or STANDBY time.
- This will then place the machine in standby mode to come on at the programmed time.

CLOCK

Is set automatically by the network.

STANDBY /SHUTDOWN

- Step 1. Set the shutdown or standby time you would like the machine to turn off and then press ok or save to confirm.
- Step 2. Set the start time you would like the machine to turn on and press ok or save to confirm.
- When you have finished programming your machine, disconnect from machines network.

*In some countries it is a requirement that the machine is turned off when unattended.

PROGRAMMING YOUR GIOTTO OR MOZZAFIATO

Modern coffee roasting companies, cafes and professional baristas have very precise brewing preferences for their coffees. Specific blends, single origins and roast profiles can perform better at incrementally different temperatures.

Rocket Espresso machines measure the *exact boiler temperature and display that reading on the controller. The table below shows the boiler temperature and the corresponding group head temperature.

°C		°F	
PID DISPLAYED BOILER TEMPERATURE	BREW WATER TEMPERATURE MEASURED USING SCAE	PID DISPLAYED BOILER TEMPERATURE	BREW WATER TEMPERATURE MEASURED USING SCAE
118°C	90.4°C	244.4°F	194.72°F
119°C	92.75°C	246.2°F	198.95°F
120°C	93.6°C	248.0°F	200.48°F
121°C	95.1°C	249.8°F	203.18°F
122°C	96.08°C	251.6°F	204.95°F

ADJUSTING THE GROUP HEAD TEMPERATURE

1. Turn off the machine.
2. Remove the drip tray and portafilter.
3. Turn the machine on.
4. The display will initially show the software version and then immediately show the boiler setting temperature.
5. To change the boiler temperature, press and hold key **A** until the display reads PrG. Keep holding key **A** down while pressing key **B**.
6. Then adjust temperature up or down by pressing key **A** or **B**. After 3 seconds it will memorise and display the temperature you keyed in.



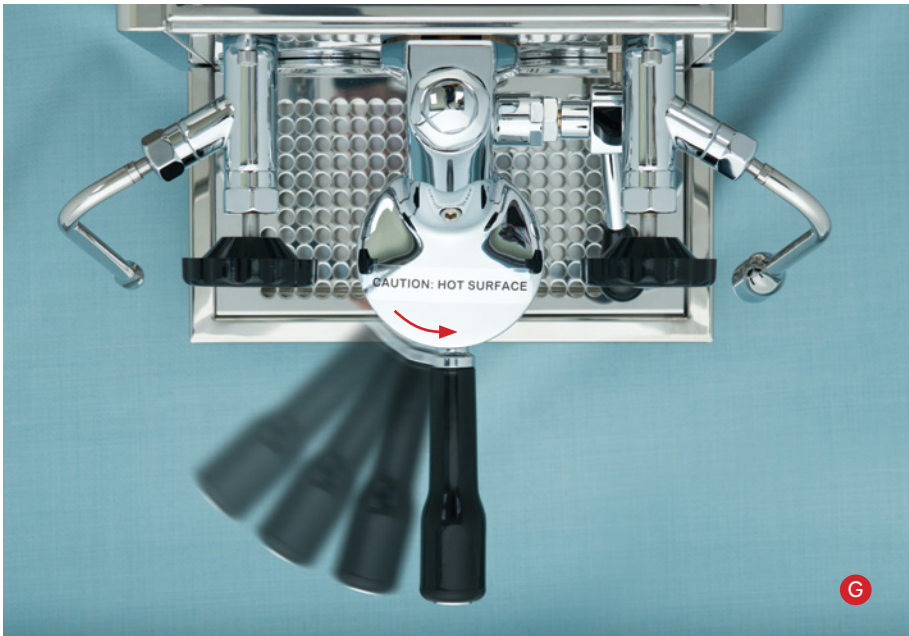
Fig F. The Giotto and Mozzafiato PID display is located directly below the model badge behind the drip tray.

*To change the boiler temperature press key **A** and keep it pressed until the display reads PrG, then immediately press key **B**.*

- Most espresso machines measure the water temperature used for the extraction in the brew boiler. The boiler temperature reading is then converted into a group head extraction temperature. This information is misleading and inaccurate as the digital readout on many machines does not display the real temperature at the group, rather the temperature the manufacturer wishes the user to see.
- Rocket Espresso measures and displays boiler temperature. The table above indicates 'real' group temperature through precise measurement using the SCACE meter.

MACHINE OPERATION - ALL MODELS

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 lift the brew lever to start the water flow 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. Lift the group lever upwards to release heated water and start the brewing process.
6. To stop the brewing process it is important that the brew lever is positioned down completely to where the water stops flowing AND where the pump's noise can no longer be heard (Fig H).



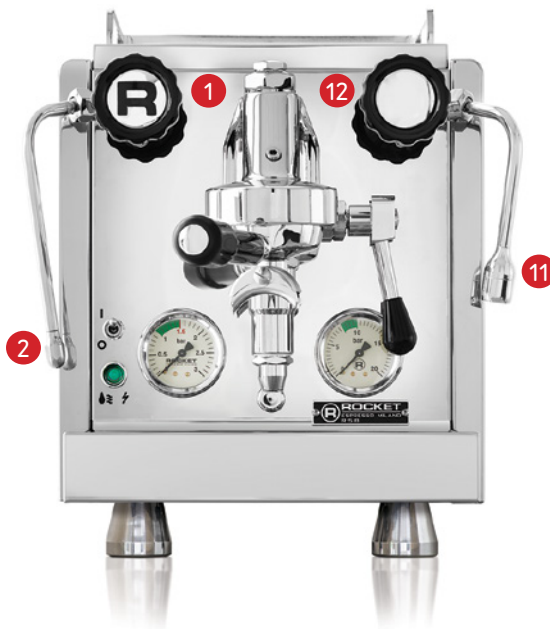
Fig H. Brew lever completely down, water not flowing and pump off.



Fig J. Brew lever on and heated water flowing.

7. R 60V - the green light on the pump pressure manometer will be on when the extraction starts. Once the profile has finished the light will flash to indicate the program has been completed. The display unit will indicate shot time throughout the extraction process.

8. To heat milk dip the steam tip (2) under the surface of the milk which is contained in a stainless milk jug. Release heat into the milk by turning the steam handle (1) anti-clockwise, so the valve is fully open. Once at a good temperature for consumption turn steam wand off completely by turning tightly clockwise. Remove jug from under the steam wand.
9. 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.
10. To dispense hot water from the hot water tap (11) turn the handle (12) anti-clockwise and release the required amount of water into a cup or vessel. Turn the handle clockwise to stop the hot water from running. CAUTION THE WATER IS VERY HOT.
11. More details of brewing coffee and steaming milk are outlined in the Mano section of this Rocket Espresso handbook.





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

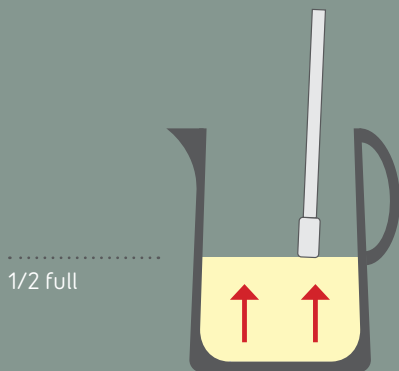
- Ensure that your dosing and tamping is consistent.
- Good extraction is characterised by a 5-10 second delay before any coffee will pour. Heavy droplets will appear and develop into a thick, straight and even pour. The colour will be dark brown or hazelnut, preferably with a reddish reflection (see 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

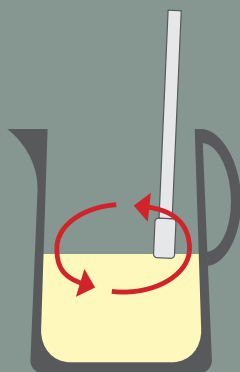


There are three parts to texturing milk. They should be done simultaneously: stretch, swirl and heat.

STRETCH

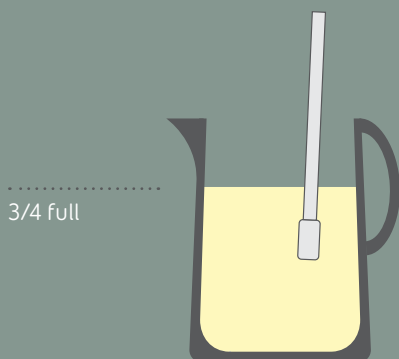
The air must be folded into the milk to stretch it. Place the nozzle just below the surface of the cold milk and turn the steam wand on, releasing its full pressure. As the milk warms and grows, the nozzle should be kept at the top of the milk surface to continue the stretch.

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



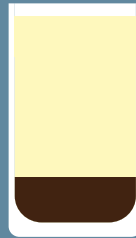
FLAT WHITE

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



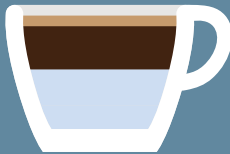
ESPRESSO

- 90ml demitasse
- 40ml double shot



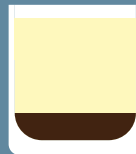
CAFFE LATTE

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



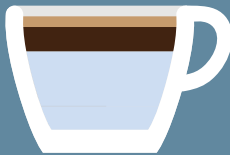
LONG BLACK

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



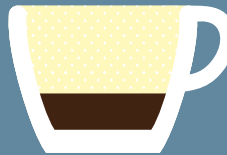
PICCOLO LATTE

- 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 brew lever 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. Use the rounded end of a 12mm ring spanner to lever out the shower foil and head seal.
2. Unscrew the brass spreader inside the group using a short blade screwdriver.
3. Scrub the inside of the group head with the supplied group cleaning brush.
4. Using a damp cloth wipe clean the area where the portafilter engages into the group head.
5. 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.
6. Use the portafilter to refit the shower foil, which sits on top of the head seal, into the group head. The chamfer on the seal should face up.
7. When the head seal becomes brittle or the shower foil gets punctured, they will need to be replaced. These items are consumables. Contact your authorized Rocket Espresso dealer.

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.

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. It is best to transport your machine in the original box. If not, you can make one that is as good.
6. Source a thick cardboard box that is all around 5cm larger than your machine.
7. Cut a flat piece of polystyrene (at least 5cm thick) to fit bottom of the box.
8. Place machine on polystyrene and wiggle machine to make imprints where the feet sit.
9. Remove and cut holes for the feet so that the machine sits flat on the bottom of the box.
10. Use more polystyrene to line the rest of the box.
11. If transporting for servicing, ensure your full contact details are included inside the box.
12. Your Rocket Espresso machine weighs in excess of 30KG and can be easily damaged when shipped in a cardboard box. Every precaution should be taken to ensure its safety.

CONTACT DETAILS

MANUFACTURER

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

MODEL

- R 60V
- R-CINQUANTOTTO
- 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

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.

TROUBLESHOOTING

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.

GAUGE OPERATIONS

- On all machines the left gauge indicates boiler pressure (K).
- On all machines the right gauge indicates pump pressure (L).
- On the R-CINQUANTOTTO and R 60V, the right hand gauge indicates the service boiler pressure.



Mozzafiato
Evoluzione R

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 R 60V
- Rocket Espresso R-CINQUANTOTTO
- 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



ROCKET[®]
ESPRESSO MILANO





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

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