

HOW TO USE YOUR
ROCKET ESPRESSO
MACHINE AND
MAKE BEAUTIFUL
ESPRESSO

Congratulations on purchasing this 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 following Rocket Espresso Milano models:

- Giotto & Cellini PID
- Giotto & Cellini EVOLUZIONE
- R 58 & R 60V - Dual Boiler

ROCKET ESPRESSO - REGISTRATION AND WARRANTY

To initiate your warranty and register your machine, please go to www.rocket-espresso.com/register with 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.



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THE FOUR 'M's

MACCHINA

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CONTACT DETAILS

MANUFACTURER

Rocket Espresso
Via Curiel 13
20060 Liscate
Milano
Italy



E61 group head
by Ernesto Valente

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 Milano 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.





TECHNICAL SPECIFICATIONS

MODEL	PRESSURE PROFILE SYSTEM	PRESSURE CONTROL		TOTAL BOILER CAPACITY (litres)	WATER FEED		WATTAGE	WIDTH MM	DEPTH MM	HEIGHT MM	WEIGHT KG
		PID	COMMERCIAL PRESSURESTAT		HARD PLUMBING	RESERVOIR					
R 60V	Yes	Yes		2.38 (1.8+0.58)	Yes	Yes	1400 W	310	440	390	29,5
R 58		Yes		2.38 (1.8+0.58)	Yes	Yes	1400 W	310	440	385	29,0
Giotto Evo			Yes	1.80	Yes	Yes	1200 W	340	425	380	27,8
Cellini Evo			Yes	1.80	Yes	Yes	1200 W	295	425	375	27,8
Giotto PID		Yes		1.80		Yes	1200 W	340	425	370	23,0
Cellini PID		Yes		1.80		Yes	1200 W	295	425	360	23,0



R 60V



R 58



GIOTTO EVOLUZIONE



CELLINI EVOLUZIONE



GIOTTO PID



CELLINI PID

ACCESSORIES AND PARTS

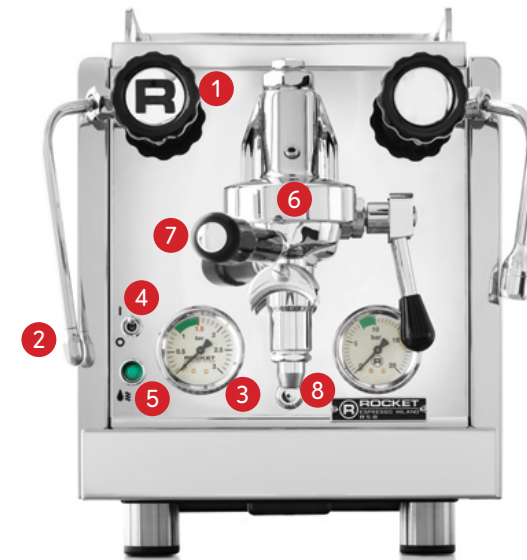
Check the box and packaging to ensure that the following parts and accessories are included:

1. Portafilter - double.
2. Back flush cap.
3. Portafilter - single spout.
4. Tamper.
5. Group head cleaning brush.
6. Measuring spoon.
7. Drip tray.
8. PID (R 58 and R 60V only).
9. User Manual - How to use your Rocket Espresso Machine and Make Beautiful Espresso.
10. Cup frame surround.
11. Polishing cloth (not shown).
12. How to Guides CD (not shown).



MACHINE DESCRIPTION

1. Steam valve handle. Turn left/anti clockwise to open steam. Turn right/clockwise to close steam.
2. Steam wand. For steaming milk. Caution: can become hot and cause burns.
3. Boiler pressure gauge. Boiler pressure should be around 1 bar when machine is ready.
4. Machine's on/off switch. Position '0' = off; position '1' = on.
5. Control lamp - machine is 'on' when lamp is illuminated. The light flashes when the water reservoir is low.
6. Brew group head. Caution: group head is very hot when machine is on and can cause burns.
7. Portafilter. Caution: its metal parts can become hot and cause burns.
8. Brewing group head's progressive infusion piston. Unloads hot water into drip tray once brewing process is terminated. Caution: its metal parts can become very hot and cause burns. Attention to hot water flow coming out beneath after brewing process is terminated.



MACHINE DESCRIPTION continued...

9. Lever for brewing process control. When the lever is down the brewing is 'off'. Caution: its metal parts can become very hot and cause burns, always hold by the black handle.
10. Drip tray and grid.
11. Hot water wand. Caution: can become very hot and cause serious burns.
12. Hot water handle. Turn left to open. Turn right to shut.
13. Cup frame.
14. Cup tray. Caution: Do not pour liquid on this tray. It will filter inside the equipment and can cause electrical shocks & serious injuries.
15. Pump pressure gauge.
16. Water reservoir.
17. Braided hose (R 58, R 60V and Evoluzione models only).



MACHINE INSTALLATION

CONNECTING TO MAINS WATER SUPPLY - EVOLUZIONE, R 58 and R 60V RANGES ONLY

The Rocket Espresso Evoluzione, R 58 and R 60V ranges are built with full commercial rotary pumps. This feature enables the user to connect the machine directly to the mains water supply.

The Evoluzione model range is preset at the factory to use the supplied 2.9 litre water reservoir.

The R 58 and R 60V controllers are preset to source water from the machines water reservoir.

To connect the Evoluzione, R 58 or R 60V machine to mains water supply, use the steel braided water hose provided and ensure the following instructions are adhered to:

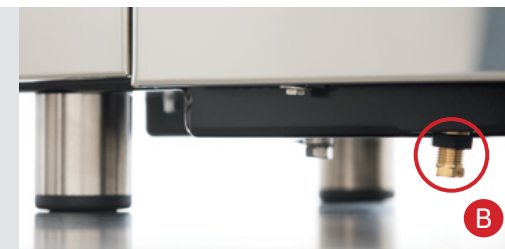
1. Use a certified plumber to complete the installation and ensure that the installation meets local authority standards and regulations in all cases.
2. Line pressures exceeding 5 bars should be limited with the use of a pressure-regulating valve on the water feed line.
3. Use a shut off valve to isolate 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 inline filter to ensure the water supply to the machine is of the highest quality (example: Everpure OCS filter range).

Fig A. Once mains installation is complete it will be necessary to switch the machine from water tank supply to mains pressure supply.



6. For the Evoluzione refer to Fig A. Remove the water reservoir tank from the machine, move the switch from the water tank icon position to the water tap icon position. In the case of the R 58 or R 60V please see 'Programming your R 58 / R 60V'.
7. Mains water supply will result in a different line pressure to the machine. It will therefore be necessary to adjust the pump pressure for optimum extraction results. Fit the blind filter into the portafilter and insert the portafilter tightly to the group head.
8. Open the group lever (as if to make coffee) and take note of the maximum pump pressure reading (pump pressure is the right hand gauge). Pump pressure should be at 9 bar. Close the group lever to release pressure.

Fig B. Pump Pressure adjustment lock ring (black colour).



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

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.

PROGRAMMING YOUR R 58 / R 60V

Your R 58 / 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 58 / R 60V is turned OFF when connecting or disconnecting the PID display. If you are using the machine with the PID attached ensure that the display is properly connected to the machine.

FACTORY SETTINGS OF YOUR MACHINE

Prior to delivery your Rocket R 58 / 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 R 58 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 pressure of the service boiler is factory set to 1.1 Bar. You can set the pressure to anywhere between 0.8 and 1.3 Bar.
7. R 60V only - You are able to set 3 pressure profiles.

Fig C. Fit the mounting bracket (A) to the back of the remote controller.



CONNECTING THE REMOTE CONTROLLER

To connect the remote controller to your R 58 or R 60V machine follow the diagram and instructions below.

Fig D. Plug the PID remote control into the serial port on the side of the R 58 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. Fit the mounting bracket (Fig C, page 18) to the back of the remote controller.
Connect the shaft to the machine under the drip tray. ENSURE that the shaft is pushed in fully until it clicks into position.
4. You can now turn the machine on (on/off switch to position "1").
5. The machine is now ready to be programmed to your personal parameters.
6. Do not connect and disconnect the remote controller unless the machine is switched OFF.

SETTING YOUR PERSONAL PREFERENCES

To alter the factory settings to your personal preferences follow the diagram and instructions below.

Fig E. The factory setting for the brew boiler temperature is 103°C



TO CHANGE THE LANGUAGE SETTING

1. Keep key **P** pressed down until the display reads "Language".
2. Press key **▲** or key **▼** until the display reads your desired language.
3. Press key **P** to confirm which will also move the controller to the next setting.

TO CHANGE WATER SUPPLY PREFERENCE

1. Keep key **P** pressed down until the display reads "Language" then press key **P** until the display reads water supply options.
2. Press key **▲** or key **▼** to select your preference "water reservoir operation" or "hard plumbing operation".
3. Press key **P** to confirm which will also move the controller to the next setting.

TO CHANGE TEMPERATURE UNIT PREFERENCE

1. Press key **P** until the display reads temperature unit options.
2. Press key **▲** or key **▼** to select your preference Celsius or Fahrenheit.
3. Press key **P** to confirm which will also move the controller to the next setting.

TO CHANGE SERVICE BOILER SETTING

1. Press key **P** until the display reads service boiler options.
2. Press key **▲** or key **▼** to select your preference "service boiler on" or "service boiler off".
3. Press key **P** to confirm which will also move the controller to the next setting.

TO CHANGE THE BREW BOILER TEMPERATURE

(See R 58 / R 60V Boiler temperature conversion table on page 23)

1. Press key **P** until the display reads "brew boiler temperature".
2. Press key **▲** or key **▼** until the display reads your desired temperature (between 95° and 115°C).
3. Press key **P** to confirm which will also move the controller to the next setting.

TO CHANGE THE SERVICE BOILER PRESSURE

1. Press key **P** until the display reads "service boiler pressure".
2. Press key **▲** or key **▼** until the display reads your desired pressure (between 0.8 and 1.3 Bar).
3. Press key **P** to confirm.

R 60V - SETTING YOUR PRESSURE PROFILE PREFERENCES

1. Go to home screen.
The home screen displays brew boiler temperature, profile the machine is set to and step one of this profile.
Press key ▲ or key ▼ to select programme profile A, B or C.
2. To select personal pressure profile preferences press P until you arrive at the pressure profile screen A.
3. If you want to change A press key ▲ (if you want B or C profiles continue pressing P).
4. Step 1 of 5 will appear.
5. Press key ▲ or key ▼ to select time intervals (seconds) and then press P to confirm.
6. Press key ▲ or key ▼ to select the pressure (bars) and then press P to confirm.
7. Step 2 of 5 will appear.
8. Press key ▲ or key ▼ to select time intervals (seconds) and then press P to confirm.
9. Press key ▲ or key ▼ to select the pressure (bars) and then press P to confirm.
10. Continue for steps 3 to 5 in the same manner.
12. It is not necessary to use all 5 steps. Steps not used can be set to zero values.

R 58 / 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.

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 CELLINI PID

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, keep key **A** pressed until the display reads PrG. Then immediately press key **B**.
6. Press key **A** or **B** to increase or decrease the temperature. After 3 seconds it will memorise and display the temperature you keyed in.



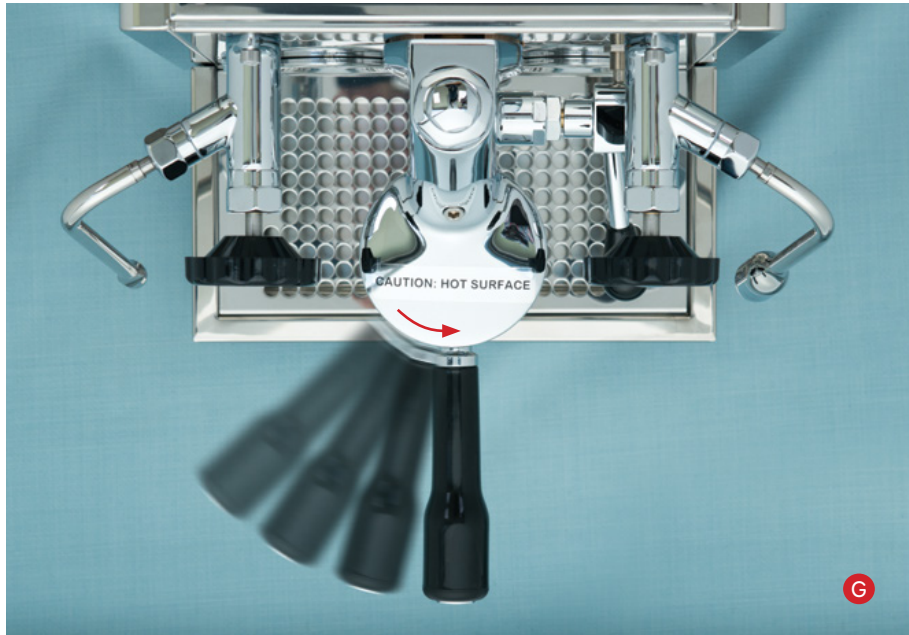
Fig F. The Giotto and Cellini PID display is located directly below the model badge behind the drip tray.

*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 SCAE 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 (see Fig I on following page) 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. 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).

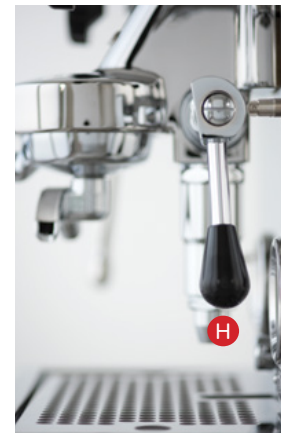


Fig H. Brew lever completely down, water not flowing and pump off.

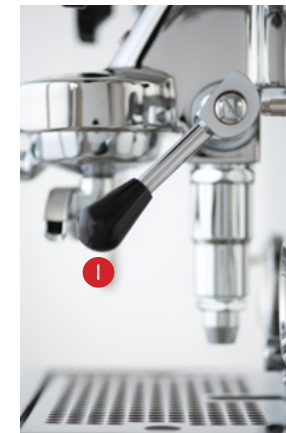


Fig I. Pre infusion position. Pump not activated but minimal water through the group.



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.



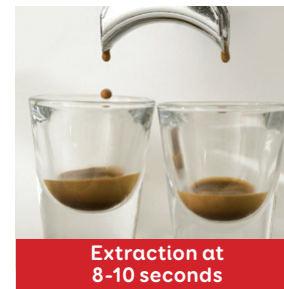
Continued over page...

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

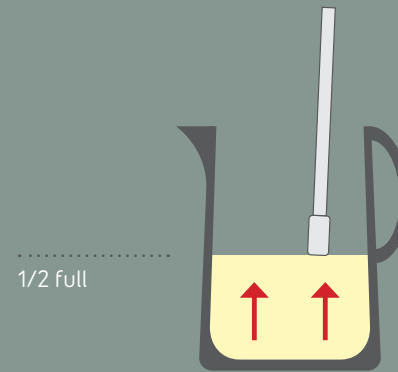
- Ensure that your dosing and tamping is consistent.
- Good extraction is characterised by a 5-10 second delay before any coffee will pour. Heavy droplets will appear and develop into a thick, straight and even pour. The colour will be dark brown or hazelnut, preferably with a reddish reflection (see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

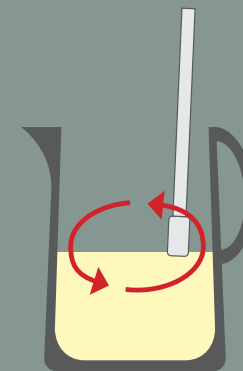


There are three parts to texturing milk. They should be done simultaneously: stretch, swirl and heat.

STRETCH

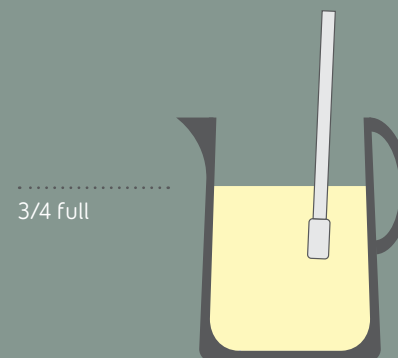
The air must be folded into the milk to stretch it. Place the nozzle just below the surface of the cold milk and turn the steam wand on, releasing its full pressure. As the milk warms and grows, the nozzle should be kept at the top of the milk surface to continue the stretch.

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



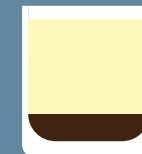
CAFFÈ LATTE

- 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



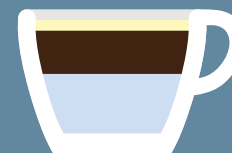
MACCHIATO

- 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 Espresso
Via Curiel 13
20060 Liscate
Milano
Italy

MODEL

- Giotto & Cellini PID
- Giotto & Cellini Evoluzione
- R 58
- R 60V

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 **authorized Rocket Espresso dealers** worldwide please visit: rocket-espresso.com/domestic/where-to-buy

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 fast. Check the grind is not too coarse. Correct the dose.
- 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 slow. Check the grind is not too fine. Correct the dose.

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 58 and R 60V, the right hand gauge indicates the service boiler pressure.



Cellini Evoluzione



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