

Giatto
MADE IN ITALY



ROCKET
ESPRESSO MILANO

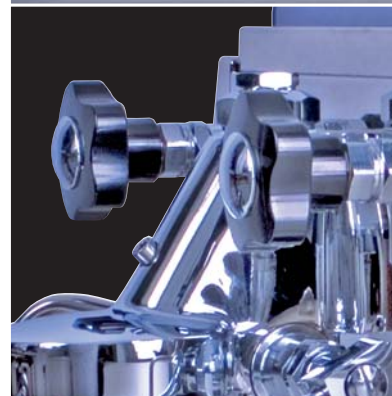
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Technical information

Bodywork	All stainless steel (AISI 304)
Brewing head	Commercial brewing head. Weight is 4.050 g (9 lbs) for optimum thermal retention
Pre-infusion	Dual preinfusion system: mechanical preinfusion system with progressively working piston and static pre-infusion chamber. This reflects into smooth coffee extraction with optimum aroma, body and "crema".
Thermosyphon system	Superior layout of thermosyphon system resulting in optimum extraction. Generously dimensioned. 20% higher volume as with comparable machines on the market.
Boiler	Boiler is made of pure copper (Cu 99,9 %) with a lead free, heavy brass endplate to increase the thermal retention and the steam power by app. 40% versus other boiler systems. Boiler is nickel plated for protection against copper oxidation. Boiler capacity: 1,8 l.
Pressure control switch	Giotto and Cellini now come with a full size commercially rated pressure switch (0,035°C temperature differential tolerance) Optional some for markets.
Stainless steel steam wand	With our patented cool-touch technology: anti-burn (only the nozzle gets hot), easy cleaning as milk doesn't bake on wand, more efficient steam as heat is not dissipated around the wand. Steam nozzle designed for easy milk foaming with fine texture.
Electronically controlled	Microprocessor controlled automatic level control of boiler and fresh water reservoir, with low water level indication warning system.
Heating	Optimised boiler capacity to thermo siphon system ratio. Results in fast heat up time with 1.200 watt element, made from special long life material. (5 times longer life than normal elements)
Safety Valve	Fully certified commercially rated safety valve.
Fresh Water Capacity	2.9 litres
Dimensions	33 x 42.5 x 35 cm. Weight 23 kg 46.3 lbs
Additionally	Full size commercial one and two cup filter handles, and baskets Full training guide and instructions



The creation of an Italian classic.

In the early 1990's, espresso machine engineer Ennio Berti resigns from one of Italy's major espresso machine manufacturing companies. He believes the world is ready for a coffee revolution - a commercial quality domestic espresso machine. Starting at the very end of the process (the perfect cup of coffee), Ennio works back to create the ultimate espresso machine. Everything about it is meticulously redesigned. The boiler construction is built with a lead free brass end plate to increase thermal retention, and then nickel plated for protection against copper oxidation. The thermo siphon system layout is completely re configured. Cool touch Steam and hot water wands are incorporated. While the competition reduce their production costs with less expensive parts, and cutting corners, Ennio's machine is built with commercial grade components regardless of cost. He creates a visually stunning machine that soon becomes a classic.

***The Giotto from
Rocket Espresso - creators
of espresso machines.***

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