



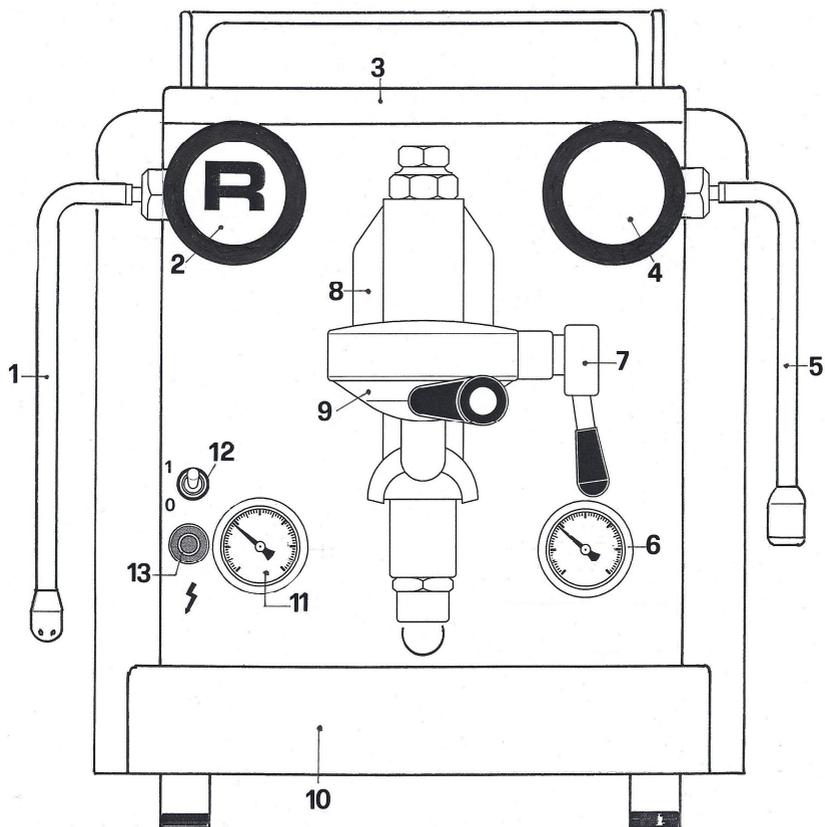
# **Rocket R 58**

## Dual Boiler Espresso Machine

### User Instructions

**Description of components Rocket R 58**

**FIG. A**



- |   |                     |    |                            |
|---|---------------------|----|----------------------------|
| 1 | Steam wand          | 8  | Brewing head (group)       |
| 2 | Steam valve         | 9  | Filter handle              |
| 3 | Cups tray           | 10 | Drip tray                  |
| 4 | Hot water valve     | 11 | Boiler pressure gauge      |
| 5 | Hot water wand      | 12 | On / off switch            |
| 6 | Pump pressure gauge | 13 | Control light machine "on" |
| 7 | Lever               |    |                            |

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## General data

Bodywork	All stainless steel (AISI 304).
Brewing head	Commercial brewing head. Weight 4.05 kg (9 lb).
Pre-infusion	Dual pre-infusion system: mechanical pre-infusion system with progressively working piston and static pre-infusion chamber. This reflects a smooth coffee extraction with optimum aroma, body and “crema”.
Dual boiler system	Rocket R 58 machines come with one dedicated boiler for coffee water and one boiler for steam and hot water (service boiler). The guarantee of consistent performances.
Boilers	Coffee water boiler: 0.58 litre capacity. Copper made. External insulation. Service boiler: 1.7 litre capacity. Copper made. Boiler comes with lead free brass endplates and additional external insulation for optimum thermal retention. Optimised boiler capacity ratio to heater power. Results in fast heat up time.
Heaters	Coffee water boiler: 1.400 W Service boiler: 1.400 W Max. simultaneous power consumption: 1.550 W
Pump	Full commercial rotary type pump (not vibration type pump) with external pressure adjustment.
Temperature control of boilers	Electronic control by PID sensors inside the boilers for precise temperature control. True boiler temperature displayed on PID. Not a “calculated” group temperature display that does not accurately reflect the “true” group temperature.
Pressure gauges	One dedicated gauge for pump pressure and one for service boiler pressure control.
Stainless steel steam wand	With our cool-touch technology: anti-burn (only the nozzle gets hot); easy cleaning as milk does not 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 coffee water boiler, service boiler and fresh water reservoir, with low water level indication system.
Safety valve	Fully certified commercially rated safety valve.
Water supply	2.6 litre fresh water reservoir or alternatively by turning the control switch, steel braided direct water connection (hard plumbed) with full drip tray drainage system.
Dimensions (WxDxH)	31 cm x 44 cm x 41 cm 12.2 in x 17,32 in x 16.14 in
Weight	29 kg / 64 lb

Additionally	Full size commercial one and two cup filter handles and baskets. One blind filter. Metal tamper. Microfiber towel. Group cleaning brush. Full training guide and instructions (DVD and manual).
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## Introduction

Thank you for purchasing your Rocket Espresso R58 dual boiler espresso machine.

Before using your new machine for the first time, carefully read these user instructions. The information contained in this manual is necessary for the safe installation and operation of your coffee machine.

You should be fully conversant with safety operating procedures contained in this manual and should follow the instructions and advice provided with.

If you need more information either contact your local authorized dealer or contact us directly.

The manual provides information that is current at the time of publication. The information is subject to amendment or alteration without notice.

Rocket Espresso Ltd. cannot accept any responsibility for the consequences of improper use.



## Important safeguards

■ Please read this user manual carefully since it provides important information on the correct and safe installation, use and maintenance of your coffee machine.

It should be retained in a safe place for future reference. Copies are available from your local dealer or from the manufacturer.

The information contained in this manual relating to installation and operation is not a substitute for safety instructions and technical data affixed to the machine and/or its packaging.

■ This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages. All other uses are outside of the scope of this machine and, therefore, dangerous and hazardous.

■ Risk to children and persons with limited capabilities: This appliance may only be used by responsible adult persons who are instructed about the use of this machine and can operate the appliance safely. This machine must not be used by children, untrained persons and persons with limited capabilities. Close supervision is necessary when the appliance is used near children. Children must be supervised to ensure that they do not play with the appliance. Children do not understand the danger involved in using electric appliances.



■ Do not touch hot surfaces. Use handle or knobs. Coffee brewing groups, metal pipes, spouts, steam and hot water valves and wands, metal part of filter holders are hot and will cause burns. Never hold your hands under the brewing group, the filter handle, and the steam and hot water wands. Hot drinks, hot steam and hot water are dispensed. Use always extreme caution when dispensing hot steam and hot water.

■ Do not use outdoors. The machine should not be exposed to elements such as direct sunlight, rain, snow, frost etc.

■ Never use the machine with wet hands and / or with bare feet.

■ The user must respect the safety regulations at the point of installation and check the surrounding areas to ensure safe and hygienic use is guaranteed.

■ Do not use aerosol sprays near the machine.

■ Do not place heavy objects or climb on top of the coffee machine.

■ Do not place on or near a hot gas or electric burner or in a heated oven.

■ Do not allow liquids to get inside the machine.

■ This machine is safe only when it has been correctly connected to an efficient earth / ground system. This should conform to local safety standards and legislation in force at the time of installation. Protect the user by fitting a circuit breaker to electric supply feeding the machine.

Dangerous or improper electrical connections are extremely hazardous and should never occur.

■ To protect against electric shock do not immerse machine, cord and plugs in water or other liquid and do never let machine's internal parts get in touch with liquids.

■ Prevent the power cable from being stretched, or pulled tight. Do not let cord hang over edge of table or counter, or touch hot surfaces. Do not operate the appliance with a damaged cord, plugs, or after the appliance malfunctions or has been damaged in any manner. Contact the nearest authorized service facility for examination, repair or adjustment.

■ Ensure that the machine is installed with a proper earth/ground in accordance to local safety practises, codes and legislation.

■ Unplug from outlet when not in use and before cleaning or doing any maintenance. Allow to cool. If the machine is hard plumbed, close the connection to the water mains.

■ The machine has to operate with clean soft drinking water. If necessary the manufacturer recommends use of an in line filter. 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.

■ Never operate the machine without water.

■ Never use warm or hot water to fill the water reservoir. Use cold water only.

■ The machine should not be operated with temperatures lower than 6 °C and hotter than 36 °C.



- When the machine is not being used for long periods of time, the hydraulic systems should be drained completely and the machine stored in a temperature above freezing (0°C or 32°F). This will prevent the hydraulic system from freezing which could damage internal pipes and boiler.
- The use of accessory attachment not recommended by the manufacturer may result in fire, electrical shock or injury to persons.
- The machine must be switched off whenever it is left unattended. In case of hard plumbing the connection to the water mains must be closed.
- Installation (if machine is hard plumbed) and any servicing / repair other than cleaning and user maintenance should be done by an authorized service technician only. Never open and repair the machine yourself. If opened, there is a danger of serious injury.  
Never use a defective machine.
- Handle the machine with care.

### **Installation**

- This equipment is to be installed to comply with the applicable federal, state or local plumbing codes having jurisdiction.
- If machine is hard plumbed to the water mains: Installation should only be carried out by technicians and service providers authorised by Rocket Espresso Ltd.
- Always ensure that hazardous packing items such as plastic bags, Styrofoam, nails, etc. are properly disposed of to prevent accidental injury to children or other persons.
- If there is evidence of defect or damage to the machine an authorised Rocket Espresso Ltd. dealer or technician should be notified immediately so that remedial action can be taken. Do not use the appliance.
- Before connecting the machine to electric supply, always check that capacity and power rating at least equals the power requirement of the machine. Check the electrical fuse.
- This equipment must be installed on a flat, level and stable base which is resistant to any water that may leak. Please make sure that there is an open area of at least 100 mm (3.94 in) on each side and behind the machine to allow an adequate ventilation.
- Check the efficiency of the machine's water drain in case the machine's drain system is used. Drain tray is located under the drip tray

Voltage: Please refer to the technical data plate on the machine.

Power: 1.550 W (please refer also to the technical data plate on the machine).

**FIG. B**

Hard plumbing the machine. Must be done according to local law and jurisdiction. Please remember to program through the remote controller the operation mode (pour over or hard plumbed). Factory setting is for pour over (water feed from tank).

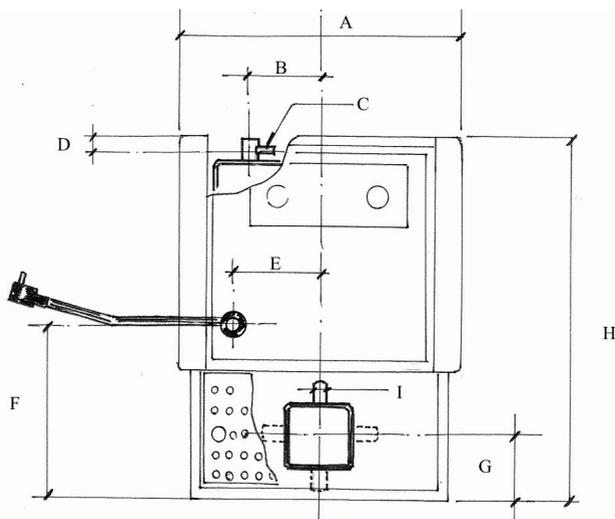
**Water**

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. Rocket Espresso recommends installation of an in line filter.

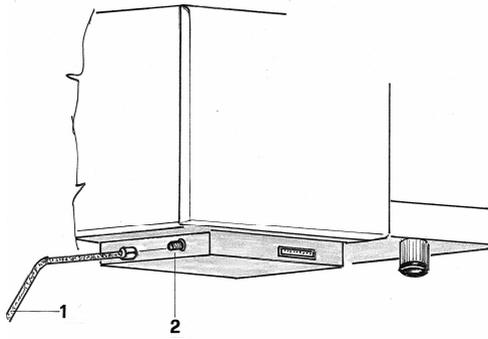
**Water pressure from the mains**

Maximum water inlet pressure is 5 Bar (0,5 MPa – 500 KPa). Please install a pressure reducing valve if water pressure from the mains is higher. The minimum water pressure is 1.5 Bar (0.15MPa - 1500 KPa)

**Hydraulic connections:** Water inlet 1/8" GAS (please see below diagram).



A	310 mm	
B	60 mm	
C	1/8" GAS	Connection to water inlet pipe
D	70 mm	
E	91 mm	
F	200 mm	
G	90 mm	
H	440 mm	
I	10 mm diameter	Diameter of drain pipe connection



1. Water connection pipe from mains to machine
2. Connector to water inlet pipe.

## Start up

We assume the machine has been properly installed and the water reservoir (if machine is pour over operated) is filled with fresh cold clean and soft drinking water. If the machine is hard plumbed open the water feed to the machine and ensure the program mode is set to hard plumb. See page 15.

1. Turn on electrical feed to machine.
2. Turn the on/off switch (Fig. A/ 12) from position 0 to position 1.
3. Wait till the boiler pressure has reached the working pressure (app. 1.1 Bar). You can check it on the gauge (Fig. A/11).
4. Open the steam valve (Fig. A/2) for some seconds to let some steam out through the steam wand (Fig. A/1) and then close the valve again. This operation avoids milk resuction into the boiler. Wait till the working pressure of app. 1.1 Bar has been reached again.
5. Your machine is now ready to work.

## How to brew espresso



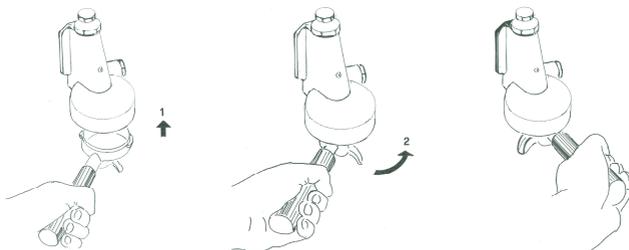
Use one cup filter handle (with 1 spout) and one cup filter basket to brew one cup of espresso.

Use two cup filter handle (with 2 spouts) and two cup filter basket to brew two cups of espresso.

1. Position the metal filter basket firmly inside the filter handle.
2. Fill the filter basket with freshly ground espresso coffee (for one cup app. 6,5g-7g and for two cups 13,0g – 14,0 g).
3. Tamp the ground coffee firmly using the tamper supplied with the machine. The tamp must be the same, cup after cup. This is one of the basic parameters to control the water flow rate and to brew a good espresso.



4. Fit the coffee filled filter handle (Fig. A/9) firmly into the brewing head (Fig.A/8) and put the cup(s) under the filter handle's spout(s).



5. Pull the lever (Fig. A/7) completely upwards. Espresso coffee flows into the cup(s). The time of extraction should be around 25" before the coffee dispensing is turned off pushing the lever (Fig.A/7) completely downwards.

You're looking for a good heavy and viscous pour. It's also called a "mouse tail".

The quantity of espresso dispensed per cup should be 25 ml for an "Italian Espresso" (or up to 60 ml depending on your personal preferences).



6. Remove the filter handle from the brewing head and empty used coffee grounds. If you keep the machine switched on (to make more coffees soon), we suggest tightening the filter handle again into the group to keep it warm.

### Dispensing of hot water

1. Position the hot water wand (Fig. A/5) inside a suitable pitcher used for food only
2. Open the hot water valve (Fig. A/4).
3. Boiling hot water will be dispensed into the pitcher.
4. When the desired quantity of hot water has been dispensed, close the hot water valve (Fig. A/4).

### Dispensing steam

1. Fill a suitable jug with the liquid to be heated up or frothed.
2. Position the nozzle of the steam wand (Fig. A/1) below the surface of the liquid.
3. Open the steam valve (Fig. A/2).
4. When you're done, close the steam valve (Fig. A/2). After the steam valve has been closed pull the steam nozzle out of the liquid.
5. Clean and burp the steam wand if necessary.

## How to texture milk

Preparation of the milk foam is the basis for a good cappuccino or other coffee / milk based beverages as lattés. The texture we're aiming for is best described as velvet. With a nice fine bead of bubbles.

### The milk

Use possibly chilled fresh whole milk. This will give you more time to work the foam before the milk temperature reaches 65°C-70°C. This is the temperature range when milk proteins transform to foam. Also milk takes in air easier if it's cold.

Pour the milk into a clean stainless steel jug (to be used only for food). Stainless steel offers excellent heat transfer which is an essential for controlling the milk temperature during the frothing process. (Please remember that the volume of the milk will have almost doubled after texturing).

### Stretching and texturing

Now place the steam nozzle of the steam wand (Fig. A/1) ideally 5 to 10 mm under the surface of the milk and open the steam valve (Fig. A/2) fully on.



Keeping the jug as steady as possible allow the steam wand to gently gasp the air right on the surface of the milk. Slowly change the angle between the surface of the milk and the steam wand until you create a vortex effect. Hold the jug in both hands to “fine tune” the depth of the wand nozzle until you hear the sound of the air being drawn into the milk.

If the noise is too loud and the milk bubbles very fiercely and spits: the steam nozzle is too high and you should raise the jug a bit.

If you hear a screech: the steam volume is insufficient and the jug should be lowered a little.

During the milk frothing process do not break the surface of the milk with the steam tip. This will create large bubbles and spoil the milk texture which should be velvet. At all times keep a steady hand. Do not jiggle the jug up and down.

As the volume of the milk increases, lower the milk jug to keep the steam nozzle always in the same position with respect to the milk level.

### The heating

Once you have the milk texture correct, lower the steam wand towards the bottom of the jug (raising the jug) to complete the heating process.

At the same time you might position the steam wand to one side of the container. The milk will start swirling. Many tiny bubbles are formed adding texture to the mixture.

Swirl the milk this way until the side of the milk jug is too hot to touch comfortably. Turn the steam valve (Fig. A/2) off quickly (with the steam wand still submerged to avoid hot sprays).

Tap the base of the milk jug lightly on a surface swirling it around gently to eliminate possible bubbles and to keep the milk and the foam mixed. You should have a firm, velvety foam on top of hot steamed milk.

Burp the steam wand (Fig. A/1) immediately after using. Open the steam valve (Fig. A/2) and close it right after.

Clean the steam wand (Fig. A/1) carefully with a non abrasive damp cloth after each single use without touching it directly with any part of the body to avoid injury or damage due to the hot surface of the steam wand end nozzle.

### **Switching off the machine**

Turn the main switch (Fig. A/12) to position 0.

If machine is hard plumbed: please close the connection to the mains.

Remove the filter handles from the brewing head and clean them properly (see page 12).

### **How to disassemble/dismantle the machine**

The machine has to be disassembled and dismantled according local law and jurisdiction. by an authorized technician according to local law and jurisdiction.

1. Clean filter holders, baskets and brewing head (“group”).
2. Switch off and let machine cool down to ambient temperature.
3. Store the machine in a safe, dry and clean place. The storing temperature must be over the freezing point.

### **Proper care and maintenance**

The importance of a clean espresso machine can not be under estimated when trying to produce great espresso.

You have the key ingredients with which to make great espresso, a quality espresso machine and, of course, fresh and well roasted coffee.

Yet with these three essential ingredients, all your hard work will come undone should your espresso machine not be clean.

Coffee is full of oils. These oils give espresso that lovely viscous feel in the mouth, but will also severely taint the flavour of the espresso you make, if they're allowed to build up and become rancid when exposed to the environment.

Simple, routine care of your espresso machine is your best defence against poor quality shots, as well as preventing breakdowns or, even worse, personal injuries.

### Requirements

- Nylon brush (comes with machine)
- Small screwdriver or teaspoon
- Espresso machine cleaning product
- Blind filter basket for back flushing (comes with machine)
- A non abrasive clean towel
- A pot scourer

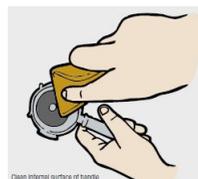
The cleaning procedure can be broken down into two main areas, the handle and the group.

### The handle

1. The easiest part to clean. With a small screw driver or teaspoon, flick out the filter basket from the handle.



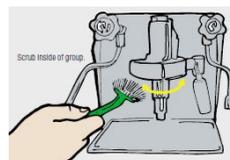
2. Once the filter basket is out, clean both the filter basket and the internal surface of the handle with a clean pot scourer until both surfaces are clean from the dark coffee oils.



Should the oils in the handle have built up to excessive amounts, it may be necessary to soak the filter basket and the handle in a specific cleaning solution for espresso machines. This is a routine “over night” cleaning procedure for professional baristas.

### The brewing head (“group”)

With the nylon brush supplied with the machine give the inside of the group a good scrub.



The group should be back flushed every day.

Please proceed as follows:

1. Remove the filter basket inside the filter handle and replace it with the so called “blind filter basket”. This filter basket has no holes.

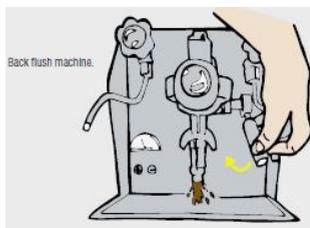


2. Fit the filter handle with the blind filter basket into the group.
3. Turn the lever (Fig. A/7) on and then off after about 15 seconds.

The purpose of this is to push fresh and clean brewing water back through the brewing head (“group”) and back out through the exhaust piston located under the brewing head (Fig. A/8).

Repeat this procedure several times and each time you turn off the machine, remove the handle and empty the water sitting in the blind filter basket.

Repeat until the discarded water is clean and fresh.



Next or weekly, put a small amount of special product for cleaning of espresso machines into the blind filter basket and repeat the process as above. Please follow the instructions of the manufacturer of the product.

Repeat the process until the product runs clean into the drip tray.



Refit the correct filter basket into the handle and taste the difference in the flavour of the coffee. Job well done!

### **Cleaning other parts of the machine**

Switch off the machine and let it cool down. Now proceed to the following cleaning procedures:

Polish the exterior of your machine with a not abrasive damp cloth rather than a wet one.

You might use a special cloth to clean stainless steel surfaces. Never clean with scouring powders or hard implements.

If your machine is connected to the drain, please clean every day the drain reservoir located under the drip tray (Fig. A/10).

Hot water nozzle and wand: clean with a damp not abrasive cloth.

Clean the water reservoir regularly. To enjoy perfect coffee, we recommend changing the water every day. Remove the water tank and rinse it with cold water. Fill the water tank with fresh cold soft drinking water and reinsert.

Never put the tank into a dishwasher!

### **Steam wand and nozzle**

Must be cleaned and burped (to remove milk inside the steam wand) after each use. Do never allow the milk baking onto the steam wand. How to burp: Open and close right after the steam handle (Fig. A/2). Hot steam will be dispensed. Caution. Steam wand and nozzle can become very hot.

## **Programming your Rocket R 58 espresso machine**

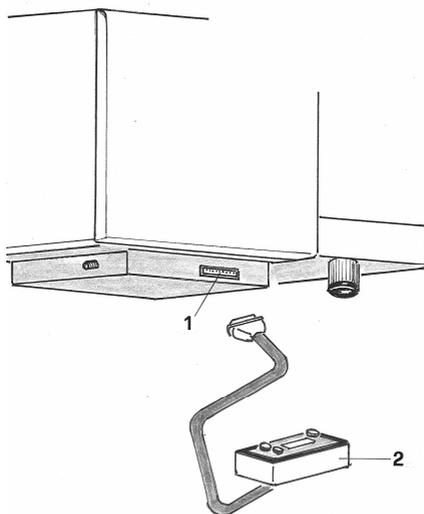
Your machine is factory set to optimum working parameters.

Nevertheless you can set your personal parameters using the remote controller (with display) to be connected to the machine.

You can change the settings of the following parameters:

- Language
- Hard plumbing to mains or pour over operation
- Service boiler heating on or off. The service boiler is the one providing steam and hot water. If you plan to produce only coffee, you can switch the heating of this boiler off. So only the coffee water boiler (“brewing head boiler”) will be heated.
- The coffee water brew boiler’s temperature. It’s factory set to 105°C but you can set the temperature between 95°C and 115°C. The factory setting of 105°C reflects to an extraction of around 92°C.
- The pressure of the service boiler. It’s factory set to 1,1 Bar. It can be changed in a range in between 0,8 Bar and 1,3 Bar.

**Fig. D** Connecting the remote controller to the machine

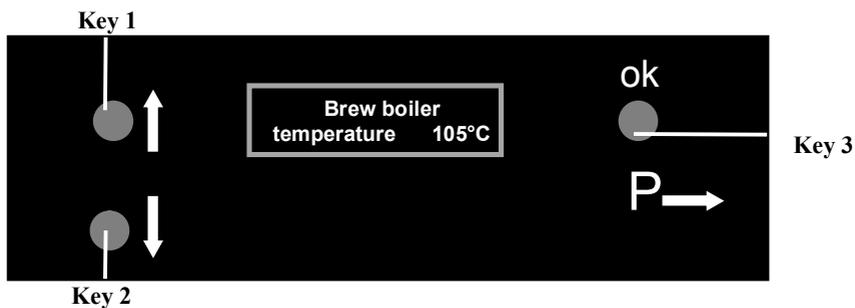


Please proceed as follows:

1. Switch the machine off (turning on/off switch Fig. A/12 to position “0”).
2. Plug the cable into the machine (see Fig. D/1). Port left hand lower side.
3. Now turn machine on (on/off switch Fig. A/12 to position “1”).

The machine is ready to be programmed.

The display reads:



This means the machine is in normal operation mode.



Please proceed as follows to enter programming mode.

1. Keep Key 3 pressed for at least 5 seconds until display reads “**Language**”.
2. Press Key 1 or key 2 until the display reads the desired language.
3. Press Key 3 to confirm and to move to the next setting which is the selection of “**Water reservoir operation**” or “**hard plumbing operation**” of the machine.
4. Use Key 1 or Key 2 to program the desired operation and press Key 3 to confirm and proceed to the next setting which is enabling or disabling the heating of the hot water/steam boiler (“service boiler”).
5. The display will read “**Service boiler heating: off**” or “**Service boiler heating: on**”. Use Key 1 or Key 2 to program the desired option and confirm with Key 3. Please note that turning off the heating of the service boiler means operating only in coffee dispensing mode (using the coffee brew boiler only).
6. Use Key 1 or Key 2 to program the desired operation and press Key 3 to confirm and proceed to the next step which is setting the coffee **brew boiler temperature**. The factory setting is 105°C. The temperature can be set within a range from 95°C to 115°C.
7. Use Key 1 or Key 2 to program the desired temperature and press Key 3 to confirm and proceed to the next step which is setting the **service boiler pressure** (hot water/steam boiler). The pressure can be set within a range of 0.8 Bar to 1.3 Bar. Factory setting is 1.1 Bar.
8. Use Key 1 or Key 2 to program the desired operation and press Key 3 to confirm. Now the display reads again

**Brew boiler**

**Temperature 105 °C** (or the pressure you set)

This is the exit screen.

When the above message is displayed, the machine is no more in programming mode and can be operated.

**Important note:** If you’re done with setting the machine at a previous programming step, please press Key 3 repetitiously until the display reads

**Brew boiler**

**Temperature 105 °C** (or the temperature you set)

This is the only way to leave the programming mode and to return to normal operation of the machine. There is no automatic time out.

**Note:** Most dual boiler PID espresso machines measure the water temperature used for the extraction in the brew boiler. The boiler temperature reading is then converted into a “group extraction” temperature. This information is misleading and inaccurate, as the digital readout does not display the real temperature at the group rather the temperature the manufacturer wishes the user to see.



**Rocket Espresso measure the boiler temperature and display the boiler temperature.**

PID displayed boiler temperature		Group temperature measured (*) using SCASE (**)	
102 °C	215.6 °F	89,8 °C	192.2 °F
103 °C	217.4 °F	90,8 °C	194.0 °F
104 °C	219.2 °F	91,7 °C	195.8 °F
105 °C	221.0 °F	92,0 °C	197.6 °F
106 °C	222.8 °F	93,5 °C	199.4 °C
107 °C	224.6 °F	94,6 °C	201.2 °F
108 °C	226.4 °F	95,3 °C	203.0 °F
109 °C	228.2 °F	96,2 °C	204.8 °F

(\*) Ambient temperature: 19°C (66.2 °F)

(\*\*) The “SCASE” Thermofilter elevates the art of espresso by employing applied measurement science. Very convenient brew temperature measurements are now possible through use of the Thermofilter. The results of these measurements enhance machine optimization for specific coffee blends, enable individual coffee shops to establish enhanced quality control procedures for their machinery, and increase knowledge of the thermal behaviour of espresso machines. This knowledge is immediately useful in compensating for intermittent duty machine behaviour. The Thermofilter enables performance comparisons of different espresso machines and technologies by use of systematic testing protocols. Accurate temperature studies will result in new machines with enhanced tuneability and stability that produce better taste than ever before. The Holy Grail of temperature devices? Well, let’s just say, that this is the state of the art of something big. How big? Nobody knows for sure. However new machines coming to the market are being evaluated with this device, and the current World Barista Championship (WBC) and United States Barista Competition (USBC) technical standards teams all use this device to test and evaluate the machines used in competitions.

### **Alarm messages**

The microprocessor controls the main functions of the machine as i.e. the water level controls (water reservoir, service boiler and coffee water brewing boiler) and the proper function of the temperatures probes inside the service and coffee water boiler. Alarm messages can be read out on the display connecting the setting device to the machine. If the device is not connected, please note that some alarm information is given by flashing of the control light (Fig. A/13).

2 times flashing: There may be a problem with the service boiler temperature probe.

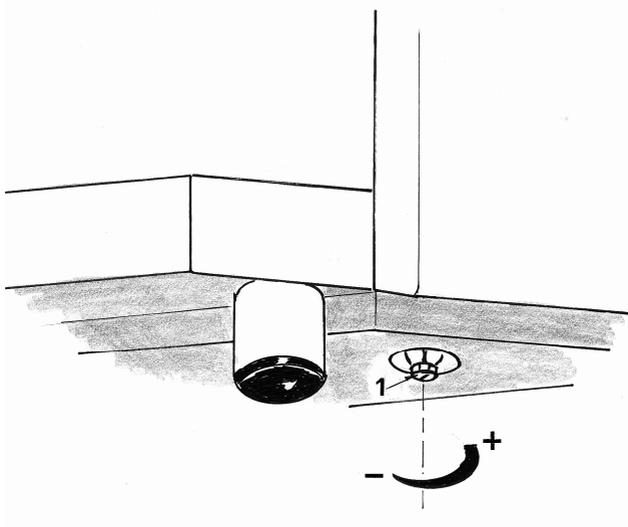
3 times flashing: There may be a problem with the coffee water boiler temperature probe.

In both cases turn the machine off and then on again. If this doesn’t solve the problem please contact the authorized Rocket Espresso Ltd. technical service.

### Setting the pump pressure operating on the by-pass screw

Turn setting screw (Fig. D/1) clockwise (“-“) to decrease and anti clock (“+“) to increase pump pressure. Factory setting is 9 Bar.

Please do not set lower than 8 Bar or higher than 10 Bar.



Please check pump pressure with pressure gauge (Fig. A/6).

## Trouble shooting

Problem	Possible causes and solutions
No water / coffee from the group	The water reservoir is empty. Switch machine off, fill water reservoir and turn machine on.
	If machine is hard plumbed: the connection to the mains is closed. Switch machine off, open the water feed to mains and turn machine on.
	Possible problems with the boiler temperature control probes. Switch machine off and then on. If this does not help, please contact the authorized technical service.
	Machine is not switched on or there is no electrical feed from mains. Please provide.
	Coffee grind is by far too fine and/or coffee is tamped too much. Use a coarser ground coffee and/or reduce tamping pressure.
	Group shower screen is clogged. With the nylon brush supplied with the machine give the inside of the group a good scrub. Rinse with water. In case contact service for replacement of screen (we suggest replacing the group gasket at the same time).
	Group restrictor is clogged. Please contact the service. Blind filter is still inside the filter handle. Please remove and fit in the regular filter basket (with holes).
Low or no steam flow from wand	Verify boiler pressure gauge (Fig. A/11) reading is about 1.0 Bar. If pressure dropped during steaming, allow pressure to recover. If pressure is completely down please check if machine is turned on.
	Steam nozzle is clogged with dry milk. Unscrew nozzle and clean.
	For possible other causes please contact the authorized technical service.
Low or no water flow from wand	Verify boiler pressure gauge (Fig. A/11) reading is about 1.0 Bar. In case allow pressure to recover. If pressure is completely down, please check if machine is turned on.
Filter handle won't fit in brewing head	Too much coffee in filter basket. Please use adequate quantity.
Pump is not running	Low water level in boilers or fresh water tank. Switch machine off, fill the fresh water reservoir or open water feed (if machine is hard plumbed) and turn on again.
Water from water nozzle smells bad and is brown	Milk in boiler. Please contact your authorized technical service.



Shot is pouring too fast	Use finer coffee grind
Shot is pouring very slow, just dripping	Use a coarser coffee grind
Shots taste bad	Brewing head and/or filter handles and/or filter baskets and/or group shower screens need to be cleaned or replaced. Please provide or contact the authorized service.
	Coffee is not fresh or not freshly ground. Please provide.
	Grindstones of your grinder are dull. Please contact service.
No or very thin and inconsistent crema (=emulsion on top of the espresso)	Grind to coarse. Please set grinder.
	Coffee is not fresh and/or freshly ground. Please provide.

## Some Espresso Recipes

### ■ Espresso Italiano

A single shot of app. 25 ml dispensed in about 25".  
(Please see also [www.espressoitaliano.org](http://www.espressoitaliano.org)).

### ■ Cappuccino Italiano

100 ml of cold milk (3-5°C) are foamed with steam until a volume of app. 125 ml has been reached. The temperature should be around 55°C. This volume is then poured onto one portion of Espresso Italiano in a 150 ml cup.  
(Please see also [www.espressoitaliano.org](http://www.espressoitaliano.org)).

### ■ Caffè Americano (Long Black)

A single portion of espresso to which hot water is added.

### ■ Latté

Pull your 25 ml espresso shot in your latté cup. Steam 125 ml of milk. Using a spoon to retain the micro bubbles on top of the steamed milk, pour the bottom 2/3 of the steamed milk from the steaming pitcher into the latté cup. Top the latté with the remaining bubbles.

The size of your latté and the way to make it (i.e. adding syrups etc.) may vary considerably.

### ■ Caffè Macchiato

A single espresso (25 ml) with a stain of heatd milk. Generally served in a 70 ml cup.

### ■ Caffè Mocha

A single espresso (25 ml) with 25 ml of chocolate syrup topped with 125 ml of Latté.

### ■ Espresso con Panna

One shot of espresso topped with whipped cream.

### ■ Espresso Romano

One shot of espresso served with a twist of lemon.



The following declaration is applicable for machines distributed in the European Community only

### **Declaration of CE conformity**

Rocket Espresso Limited Italian Branch  
Viale delle Industrie 26  
20090 Settala (Milano)  
Italy  
IT 05846260965

This is to confirm that the Rocket Espresso RE series of espresso machines has been manufactured according to the following standards:

#### **EMC**

2004/108/EC applying the following:

EN 61000-3-2 (2006)

EN 61000-3-3 (1995)

EN 61000-3-11 (2000)

EN 55014-1 (2006)

EN 55014-2 (1997)

#### **Low voltage**

2006/95/EC applying the following:

EN60335-1 (2006)

EN 60335-2-75 (2002)

EN 50366 (2003)

#### **Machinery directive**

89/392 applying the following:

EN 292-1 (1991)

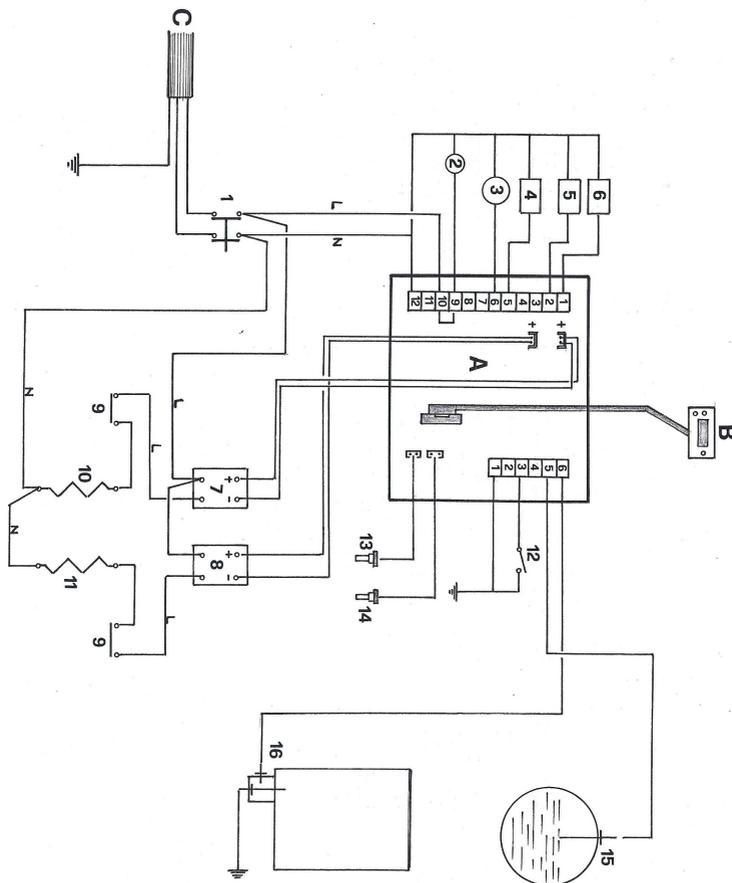
EN 292-2 (1991)

#### **Noise level**

IEC 60335-2-75

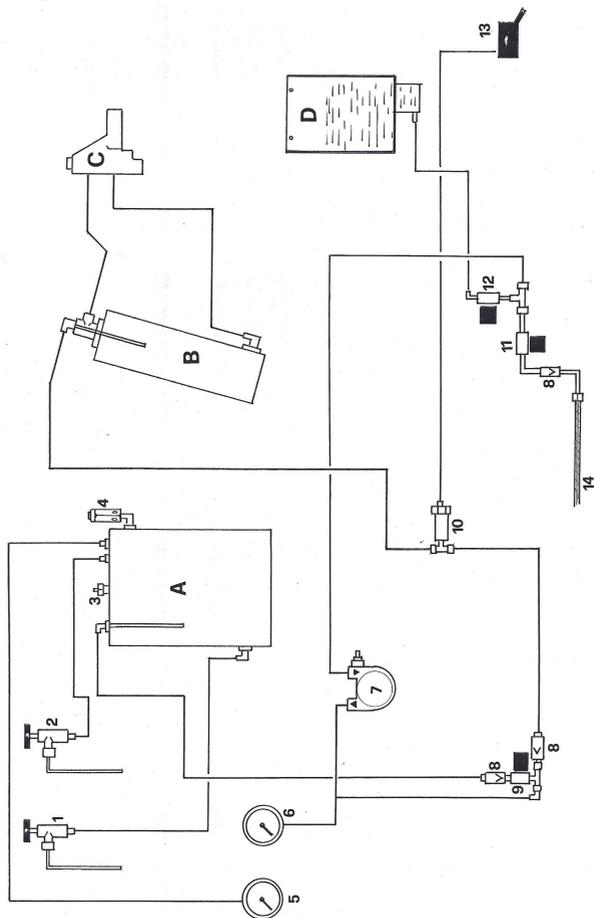
The noise level during normal operation of the machine is 70 dB or lower.

**Electric diagram** (information for the authorized service technician)



A	Control board	C	Power cable
B	Programming device with display		
1	On/Off switch	9	Safety thermostat
2	Control lamp machine on / alarm	10	Heater service boiler
3	Pump motor	11	Heater brew boiler
4	Solenoid valve boiler autofill	12	Micro switch coffee dispensing
5	Solenoid valve water reservoir	13	Brew boiler temperature probe
6	Solenoid valve hard plumbing	14	Service boiler temperature probe
7	SSR relay service boiler	15	Level probe service boiler
8	SSR relay brew boiler	16	Level probe water reservoir

**Hydraulic diagram** (information for the authorized service technician)



A	Service boiler (hot water / steam)	C	Brewing head (“group”)
B	Brew boiler (coffee water)	D	Fresh water reservoir
1	Hot water valve	8	Non return valve
2	Steam valve	9	Boiler fill solenoid valve
3	Vacuum breaker valve	10	Expansion valve
4	Safety valve	11	Solenoid valve hard plumbing
5	Service boiler pressure gauge	12	Solenoid valve water reservoir
6	Pump pressure gauge	13	Drain hopper
7	Commercial rotary pump	14	Connection pipe to mains



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