



► EVOLUZIONE V2

THE EVOLUZIONE V2 FURTHER ENHANCES THE ROCKET ESPRESSO EVOLUZIONE EXPERIENCE.

THIS MACHINE OFFERS THE VERSATILITY OF USING THE WATER RESERVOIR SUPPLY OR A DIRECT WATER CONNECTION OPERATED BY A CONTROL SWITCH.

FEATURES INCLUDE A FULL COMMERCIAL ROTARY PUMP AS OPPOSED TO A VIBRATION PUMP AND THE USE OF COMMERCIAL ESPRESSO MACHINE PRESSURE STATS. THE ROCKET ESPRESSO DESIGNED BOILER UTILISES THICK, LEAD FREE BRASS END PLATES AND AN INSULATED BOILER FOR ENERGY SAVINGS AND INCREASED THERMAL STABILITY.

EVO V2 HAS A REDESIGNED INTERNAL LAYOUT WHICH DELIVERS A QUIETER AND MORE REFINED EXPERIENCE THAT IS THE EQUAL OF ANY COMMERCIAL ESPRESSO MACHINE.

AVAILABLE IN BOTH GIOTTO OR CELLINI BODY STYLES.



ROCKET[®]
ESPRESSO MILANO

GIOTTO AND CELLINI TECHNICAL INFORMATION

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”.
Thermo siphon system	Superior layout of thermo siphon system design resulting in optimum extraction. With a 20% higher volume than comparable machines on the market.
Boiler	Boiler is made of pure copper (Cu 99.9%) with two lead free, heavy brass end plates. These brass end plates combined with the special additional boiler insulation increases the thermal retention by up to 50% versus other boiler systems. Boiler capacity: 1.8 litre.
Pump type	Full commercial rotary type pump (not vibration type pump) with external pressure adjustment.
Pressure control switch	The machines come with a full size commercially rated pressure switch (0.35°C temperature differential tolerance).
Pressure gauges	One dedicated gauge for pump pressure and one for boiler pressure control.
Stainless steel steam wand	With our 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 system.
Heating	Optimised boiler capacity to thermo siphon system ratio. Results in fast heat up time with 1.200W element, made from special long life material (5 times longer than normal elements).
Safety valve	Fully certified commercially rated safety valve.
Water supply	2.9 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)	Rocket Giotto Evoluzione V2: 33 cm x 42.5 cm x 39 cm (13 0 in x 16.73 in x 15.36 in) Rocket Cellini Evoluzione V2 : 30 cm x 42.5 cm x 39 cm (11.8 in x 16.73 in x 15.36 in)
Weight	27,8 kg /61.4 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 (CD and manual).