

PLUS V2

THE NEW PLUS V2 MACHINES ARE THE BENCH MARK FOR PREMIUM DOMESTIC ESPRESSO MACHINES.

THE V2 MACHINES FEATURE TWIN MANUMETERS TO DISPLAY BOTH PUMP AND BOILER PRESSURES ALLOWING GREATER BARISTA CONTROL OVER THE EXTRACTION PROCESS. THE ROCKET ESPRESSO DESIGNED BOILER UTILISES THICK LEAD FREE BRASS END PLATES AND AN INSULATED BOILER FOR ENERGY SAVINGS AND INCREASED THERMAL STABILITY.

FULL COMMERCIAL GRADE PRESSURE STATS ENSURE ESPRESSO WITHOUT COMPROMISE.

AVAILABLE IN BOTH THE GIOTTO OR CELLINI BODY STYLES.





GIOTTO AND CELLINI TECHNICAL INFORMATION

Bodywork	All stainless steel (AISI 304)
Brewing head	Commercial brewing head. Weight 4.05 kg (9 lbs)
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 resulting in optimum extraction. With a 20% higher volume as with 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 increase the thermal retention by up to 50% versus other boiler systems. Boiler capacity: 1.8 litre.
Pressure control switch	The machines come with a full size commercially rated pressure switch (0.35°C temperature differential tolerance). Optional for some markets.
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.
Fresh Water Capacity	2.9 litre
Dimensions (W x D X H)	Rocket Giotto Plus V2: 33 cm x 42.5 cm x 38 cm (13.0 in x 16.73 in x 14.9 in) Rocket Cellini Plus V2: 30 cm x 42.5 cm x 38 cm (11.8 in x 16.73 in x 14.9 in)
Weight	23 kg / 50.7 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).





