

Evoluzione V2 the ultimate choice at home

Rocket Espresso Milan's research and development together with international customer feedback has led to this new model being developed in the tradition of quality that is Giotto!

The Rocket Espresso Evoluzione V2 model further develops the espresso machine design and experience with the addition of a commercial rotary pump & motor.

The rotary pump & motor, combined with the internal 2.9 litre water reservoir system delivers a premium domestic espresso machine that is the equal to that of any commercial espresso machine experience.

The Evoluzione V2 allows the user the choice to alternate between a mains water connection (hard plumbed) or to draw from the inbuilt 2.9 litre fresh water reservoir.

The Evoluzione V2 features include an externally adjustable pump pressure dial for fine tuning extraction speeds, twin commercial heavy duty quality pressure & temperature gauges and a commercial grade Sirai pressure stat for greater temperature control and stability.

Rocket Espresso completes the Evoluzione V2 model by using their proven Thermosyphon System together with their special insulated thermal boiler wrap and brass plated copper boiler combination to enable the barista to produce the finest possible espresso experience.



Evoluzione V2 Technical Information

Bodywork	Available in Giotto body style. All stainless steel (AISI 304)
Brewing Group Head	A Commercial E61 style Chrome plated solid Brass Group Head. Weight is 4.05 kg (9 lbs).
Pre-infusion	This E61 style group head has a generously dimensioned static pre-infusion chamber system. This reflects into the smoothest espresso coffee extraction for optimum aroma, body and “crema”.
Thermosyphon System	The Superior design and layout of the Evoluzione V2 Thermosyphon System results in a stable and optimum extraction temperature. This generously dimensioned Thermosyphon System has 20% higher volume as compared with other machines in this category on the market.
Boiler	The Boiler is made of pure copper (Cu. 99.9%) with a lead free heavy brass end plate to increase thermal retention for a dryer steam quality. This results in approximately 40% more power efficiency versus other boiler systems. The Boiler quality is superbly finished in a insulated thermal boiler wrap for protection against copper oxidation and ultimate heat stability. Boiler capacity: 1.8 litres.
Pressure Stat Control Switch	The Evoluzione V2 comes with a full size commercially rated pressure stat switch (allowing incremental changes of 0.035°C temperature differential settings).
Steam Wand & Hot Water Arm	Stainless steel steam wand with our patented cool-touch (Non-Burn) technology: (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. The steam nozzle is designed for easy milk texturing for fine foam.
Electronically Controlled	Automatic Microprocessor controlled levels for the boiler and fresh water reservoir. With low water level indication warning system.
Pump & Motor Type	Full commercial rotary pump driven by a commercial 120 watts motor. External access to rotary pump for pressure adjustment between Mains connection or Tank Reservoir supply.
Water Supply	The choice between drawing from the internal 2.9L fresh water reservoir, or alternatively, changing the control switches over to draw from a direct water connection (mains Water-hard plumbed option). A full drip tray drainage system and stainless steel braided hosing is supplied.
Heating Element	An Optimised boiler capacity to Thermosyphon system ratio. This results in a fast heat up time via the 1300 watt element, made from special long life material (5 times longer than normal elements). 10 Amp power requirement.
Safety Valve Feature	Fully certified commercially rated safety valve.
Dimensions	ON BENCH: Weight: 28kg. Height: 39cm. Width: 33cm. Depth: 42cm BOXED CARTON: Weight: 32kg. Height: 54cm. Width: 39cm. Depth: 50cm
Additional Extras	Professional 58mm alloy Rocket branded tampa. Full size commercial one and two cup filter handles and baskets. Full training guide and instructions DVD & Booklet. Technical phone support on 1300 326 326