



LINEA PROFESSIONALE



ROCKET
ESPRESSO MILANO

The creation of an italian classic.



Commercial 2 / 3 and 4 group espresso machines for the industry professional. As the demand for speciality coffee becomes stronger worldwide, so too are the demands on espresso machine performance by today's baristas.

Rocket Espresso understands those demands as we have an extensive background in coffee roasting and barista training and we understand the importance of roasted coffee quality, barista knowledge and espresso machine performance.

We believe temperature stability to be one of the most important factors in espresso machine design and produce machines with a superior thermosyphon system layout, handmade from the very best materials available.

Rocket Espresso. Quality, innovation and craftsmanship for those passionate about producing the finest espresso possible.





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Technical Information RE Series

RE 2A/RE 3A (automatic versions) RE 2S/RE 3S (semi automatic versions)

Models	RE 2A with two, RE 3A with three and RE 4A with four groups. Automatic portion control of coffee and hot water. RE 2S, RE 3S and RE 4S semi automatic versions with manual portion control (on / off group activation).
Brewing Group	Heavy duty brass group. Weight: 5.100 g. (11.26 lbs) for highest thermal performance.
Preinfusion System	Static preinfusion chamber within the brewing head. This reflects smooth extraction with full aroma, body and crema. Additional electronic preinfusion system available.
Thermosyphon System	Superior layout of thermosyphon system resulting in optimum extraction. Each group comes with its own 610ml heat exchanger for consistent performance of each brewing group.
Boiler	Boiler is made of pure copper (Cu 99,9%). Boiler is externally nickel plated for protection against copper oxidation. Capacity is 14.5 litres with 2 group, 23 litre with 3 group and 28 litres with 4 group machines.
Hot Water Tempering Valve	Increases boiler performance relevantly (up to 30%).
Temperature Control	Electronic (NTC). 0,04°C temperature differential tolerance.
Bodywork	Stainless steel AISI 304
Drip Tray	Machines are available with high or low version drip trays for use with traditional or large cups.
Stainless Steel Steam Wands	With our cool-touch technology. Only the nozzle gets hot. Heat is not dissipated around the wand. This reflects in more efficient steam. Steam nozzle designed for easy milk foaming with fine texture.
Power	Two group machine: 3.300 W, 4.300 W or 5.300 W Three group machine: 4.300 W, 5.300 W or 6.300 W Four group machine: 5.300 W or 6.300 W
Dimensions (W x D x H)	Two group machine: 780 x 583 x 511 Three group machine: 1.000 x 583 x 511 Four group machine: 1.220 x 583 x 511
Accessories	1 one cup filter holder, 2 two cup filter holders (3 on three and 4 on four group machine), 1 filter holder with blind filter, 1 brush for internal group cleaning, 1 micro fibre towel for cleaning of stainless steel.