

R58 ultimate control at home



Rocket Espresso Milan introduced the R58 as the first dual boiler espresso machine to stand in line with the prestigious Giotto range.

Within the R58, two dual boilers operate independently to create unprecedented stability for the espresso coffee boiler and increased levels of both steam pressure and hot water supply from the service boiler. Using the manual electronic display, temperatures for both boilers can be set and adjusted with ease for working with a variety of roast profiles and origins.

Further control of the R58 is offered by being able to manually adjust the commercial grade rotary pump by using the external fitting found on the base of the machine.

These manual controls will create espresso without compromise.

Fresh water is sourced for both boilers from the internal 2.5 litre reservoir or a direct mains plumbing and drainage option is included in the accessories kit.

The streamlined appearance, unique styling and build quality as expected from Rocket is again obvious in the R58.



Rocket R58 Technical Information

- Featuring two individually operating boilers for superior temperature stability and performance
- Electronically controlled temperature adjustment display
- Optional ability to directly plumb and drain from mains water via connection accessories kit
- External adjustment feature for variable pressure control of rotary pump

Model	R58
Brewing Head	Commercial brewing head. Weight 4.05kg
Pre-infusion	Dual pre-infusion system: mechanical pre-infusion system with progressively working valve and static pre-infusion chamber. This reflects in a smooth coffee extraction with optimum aroma, body and crema.
Dual boiler system for optimum coffee and steam/hot water performance	Rocket R58 machines come with one dedicated boiler for espresso coffee water and one boiler for steam and hot water (service boiler). For consistent performances and temperature stability.
Boilers	Espresso coffee Boiler- 0.58 Litre capacity. Made of Copper and Brass. Service Boiler- 1.7 Litre capacity. Made of Copper and Brass. Boiler features lead free brass end plates and additional external insulation for optimal thermal retention. Optimised boiler capacity ratio to heater power.
Elements	Espresso coffee boiler- 1400W Service boiler - 1600W Maximum power consumption: 1600W
Pump type	Full commercial grade rotary pump, with external pressure adjustment
Temperature control of boilers	Manual electronic display for accurate temperature control within the boilers
Pressure gauges	One dedicated gauge for rotary pump pressure and one for boiler pressure
Stainless steel steam wand	With cool touch technology, anti-burn and easy cleaning as milk does not bake on wand. More efficient steam as heat is not dissipated throughout the wand.
Electronically controlled	Microprocessor controlled automatic level control of brew boiler and service boiler, with low water level indication system.
Safety valve	Fully certified commercially rated safety valve
Water supply	2.5 Litre fresh water reservoir or alternatively directly plumbed with full drip tray drainage system.
Dimensions (W x D x H)	31cm x 44cm x 41cm
Weight	29kg
Additional features	Full size commercial one and two cup filter handles and baskets. One blind filter. 58mm alloy tamper. Toll free support call 1300 326 326