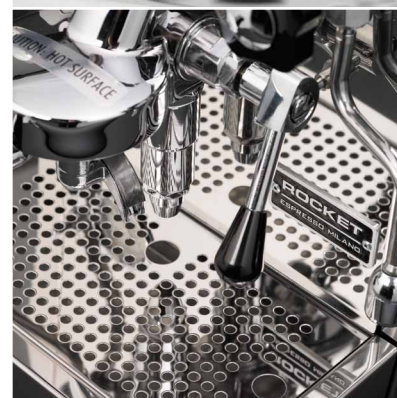


*The Rocket – the sexiest
espresso machine in the world*



ROCKET TECHNICAL INFORMATION

Bodywork	All stainless steel (AISI 304)
Brewing head	Commercial brewing head. Weight id 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 into smooth coffee extraction with optimum aroma, body and “crema”.
Thermosyphon system	Superior layout of thermosyphon system resulting in optimum extraction. Generously dimensioned. 20% higher volume as with comparable machines on the market.
Boiler	Boiler is made of pure copper (Cu. 99.9%) with a lead free, heavy brass end plate to increase the thermal retention and the steam power by approximately 40% versus other boiler systems. Boiler is nickel plated for protection against copper oxidation. Boiler capacity: 1.8 l.
Pressure control switch	The Rocket now comes with a commercially rated pressure switch (0,035°C temperature differential tolerance).
Stainless steel steam wand	With our patented 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 warning system.
Heating	Optimised boiler capacity to thermosyphon system ratio. Results in fast heat up time with 1200 watt 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 l
Dimensions (W x D X H)	33 x 42.5 x 35 cm. Weight: 23kg (46.3 lbs)
Additionally	Full size commercial one and two cup filter handles and baskets. Full training guide and instructions.



THE REBIRTH OF THE ROCKET

In the early 1990s, espresso machine engineer Ennio Berti resigns from one of Italy's major espresso machine manufacturing companies. He believes the world is ready for a coffee revolution – a domestic espresso machine made entirely from commercial machine components. He and Frederick Berenbruch form ECM (Espresso Company Milano).

Meanwhile in New Zealand, in 1990, former restaurateur and equipment supplier Jeff Kennedy, is exasperated by the difficulty of finding fresh roasted coffee. He purchases a small roaster, starts importing green beans and embarks upon his own search for the perfect cup of coffee.

In the late nineties Jeff meets with ECM and soon after the “E61 Rocket” is introduced to New Zealanders. As kiwi cafe culture grows, so does the demand for a domestic machine that can replicate the café experience. The Rocket revolutionises home espresso.

Forward to 2007 Milan, ECM decide to concentrate on their commercial machine range. Jeff the restless pioneer of NZ espresso culture, takes up the challenge to revive the domestic machine. Jeff establishes Rocket Espresso Milano.

Today's Rocket marries the heritage of Italian espresso engineering with the exacting era of New Zealand espresso culture. Every aspect of the machine has been re-examined, fine tuned and tested to meet the highest standards possible.

WWW.THEROCKET.CO.NZ