



► *PROFESSIONALE RANGE*

THE ROCKET ESPRESSO PROFESSIONALE RANGE DELIVERS THE TOTAL COMMERCIAL, ESPRESSO MACHINE EXPERIENCE.

THE ADDITION OF A COMMERCIALLY SPECIFIED ROTARY PUMP COMPLETES THIS MODEL RANGE. THE ROTARY PUMP, TOGETHER WITH FEATURES FROM THE PREMIUM PLUS RANGE, THE NICKEL PLATED BOILER AND SIRAI COMMERCIAL PRESSURE STAT, ALLOWS THE BARISTA TO PRODUCE THE FINEST POSSIBLE ESPRESSO.

THE PROFESSIONALE RANGE HAS BOTH STEEL BRAIDED DIRECT WATER CONNECTION SYSTEM (HARD PLUMBED) AND A FULL DRIP TRAY DRAINAGE SYSTEM. BOTH THE GIOTTO AND CELLINI PROFESSIONALE MACHINES DO NOT HAVE WATER RESERVOIR SYSTEMS.



ROCKET[®]
ESPRESSO MILANO

GIOTTO AND CELLINI 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	Giotto and Cellini now come with a full size commercially rated pressure switch (0,035°C temperature differential tolerance). Optional for some markets.
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.
Pump	Full commercial rotary type pump.
Water connection and drainage	Steel braided direct water connection system (hard plumbed) and full drip tray drainage 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.
Dimensions (W x D X H)	33 x 42.5 x 35 cm. Weight: 23kg (46.3 lbs) Cellini – 30 cm wide
Additionally	Full size commercial one and two cup filter handles, and baskets. Full training guide and instructions.