



ROCKET[®]
ESPRESSO MILANO

COMMERCIAL ESPRESSO MACHINES

HANDMADE IN ITALY

ROCKET ESPRESSO

Rocket Espresso produces the finest espresso machines in the tradition of 'Fatto a Mano' translated to, 'made by hand'.

Our small team of craftsmen produce both premium domestic and commercial espresso

machines, beautifully made with meticulous care and attention to detail.

More importantly, Rocket Espresso machines will deliver the finest espresso in the cup, time after time.

A partnership between New Zealander Andrew Meo and Italian Daniele Berenbruch who bring philosophies from opposing sides of the world into their Milan factory to make the best espresso machines they possibly can.



R 8 AND R 8V

Rocket Espresso R 8 and R 8V multi boiler espresso machines.

Featuring Rocket Espresso inclined boiler technology for unprecedented levels of temperature stability, with individually temperature controlled boilers for each group.

To further enhance the available aromas and tastes from the

coffee, the R 8V uses multi pump technology that enables the pump pressure to be tuned over the length of the extraction with the use of a variable pump for each boiler and group.

R 8 and R 8V espresso machines for the Barista with a high level of understanding who is continually searching for finer results in the cup.



R 8 AND R 8V FEATURES

- Separate stainless steel coffee brew boiler for each group
- Independent and individual gear pumps for each group provide the ability to vary the group head pressure across the full extraction time (R 8V only)
- Digital shot timer for each group
- Programmable temperatures for each group
- PID controlled electronics
- High capacity stainless steel service boiler with hot water optimiser
- Lever steam valves
- Automatic backflush cycle
- Stainless steel bodywork (AISI 304). Black version by request.



RE A

Handmade from the very best materials in our Milan factory, the RE A espresso machine utilises digitally adjustable, pressure transducer technology to ensure optimum brewing control.

We believe temperature stability is one of the most important factors in espresso machine design, the RE A is produced with superior thermo siphon system architecture to give stability and performance.

Performance and stability,
Rocket Espresso.



RE A FEATURES

- Heavy duty brewing heads (5.1 kg) with dual pre-infusion system (static and electronic)
- Thermosiphon system
- Stainless steel bodywork (AISI 304) – black version by request
- Best quality copper boiler (CU99.6)
- Pressure transducer technology for instant boiler pressure recovery to significantly increase steam power and recovery time
- Cooltouch stainless steel steam wands
- Automatic backflush cycle.

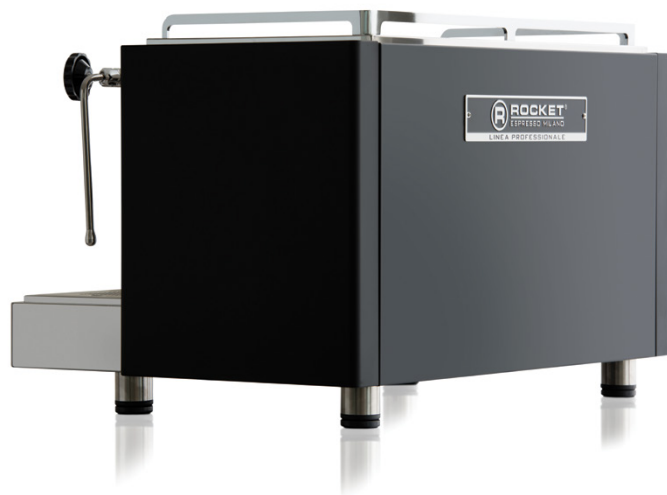


RE S

Commercial 2 / 3 and 4 group espresso machines for the industry professional.

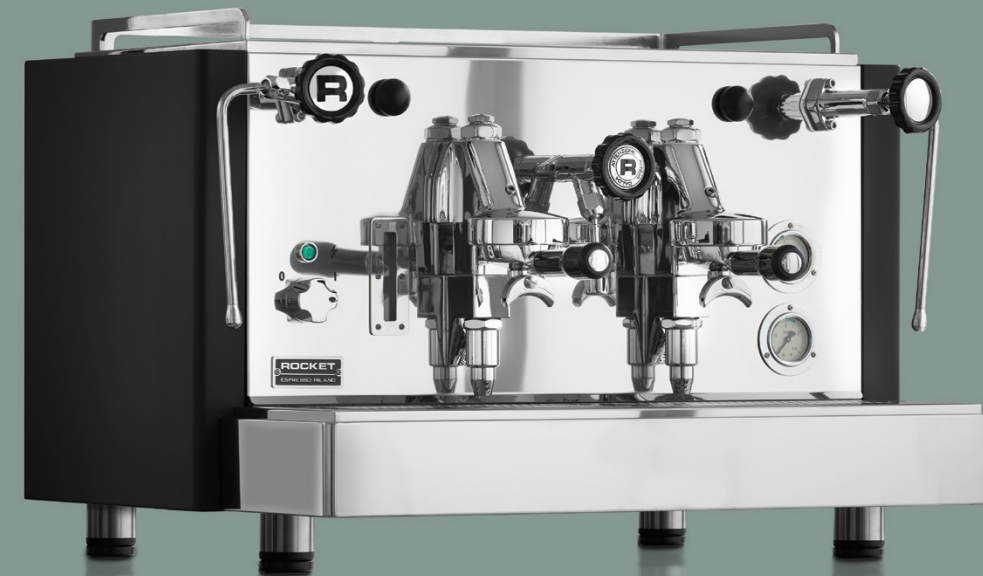
As the demand for speciality coffee becomes stronger worldwide, so too are the demands on espresso machine performance by today's baristas.

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



RE S FEATURES

- Heavy duty brewing heads (5.1 kg) with pre-infusion system
- Thermosiphon system
- Stainless steel body work (AISI 304) with black rubber finishing. Stainless steel version by request.
- Best quality copper boiler (CU99.6)
- Cooltouch stainless steel steam wands.



BOXER 1 & BOXER 2

A smaller sized machine for those businesses where space is a premium, drawing on over sized boiler capacities that will cope with any peak service demand.

BOXER is a premium compact machine combining the specifications necessary to

produce espresso without compromise yet retaining both the style and finish not normally found in the compact machine market

Contemporary design, BOXER performance, Rocket Espresso.

Available in both high cup and espresso cup versions.

BOXER FEATURES

- Full size espresso machine with reduced footprint
- Microprocessor controlled electronics
- Thermosiphon system
- Stainless steel body work (AISI 304). Side panels aluminium
- Best quality copper boiler
- Cooltouch stainless steel steam wands
- Automatic backflush cycle.



► TECHNICAL SPECIFICATIONS

MODEL	GROUPS	PORTION CONTROL	TECHNOLOGY	ELECTRONICS	COFFEE BOILERS	MAIN BOILERS	HOT WATER OPTIMISER	WIDTH MM	DEPTH MM	HEIGHT MM	HEIGHT TALL CUP "Alto"	POWER
R 8V	2	Auto	Multiboiler	PID	2 x 0.8 l	9.0 l	Yes	760	590	536		5.5 KW
	3	Auto	Multiboiler	PID	3 x 0.8 l	12.7 l	Yes	980	590	536		6.5 KW
	4	Auto	Multiboiler	PID	4 x 0.8 l	12.7 l	Yes	1,200	590	536		7.5 KW
R 8	2	Auto	Multiboiler	PID	2 x 0.8 l	9.0 l	Yes	760	590	536		5.5 KW
	3	Auto	Multiboiler	PID	3 x 0.8 l	12.7 l	Yes	980	590	536		6.5 KW
	4	Auto	Multiboiler	PID	4 x 0.8 l	12.7 l	Yes	1,200	590	536		7.5 KW
RE A	2	Auto	Thermosiphon	Pressure transducer		14.5 l	Yes	780	583	521	565	5.3 KW
	3	Auto	Thermosiphon	Pressure transducer		23.0 l	Yes	1,000	583	521	565	6.3 KW
	4	Auto	Thermosiphon	Pressure transducer		28.0 l	Yes	1,220	583	521	565	6.3 KW
RE S	2	Semi	Thermosiphon	Pressure stat		14.5 l	Yes	780	583	521		5.3 KW
	3	Semi	Thermosiphon	Pressure stat		23.0 l	Yes	1,000	583	521		6.3 KW
	4	Semi	Thermosiphon	Pressure stat		28.0 l	Yes	1,220	583	521		6.3 KW
BOXER	1	Auto	Thermosiphon	Pressure stat		8.3 l	Yes	480	490	471	471	2.3 KW
	2	Auto	Thermosiphon	Pressure stat		13.2 l	Yes	630	490	471	471	4.3 KW

R 8V: Individual gear pumps for each group provide the ability to vary the group head pressure across the full extraction time.

R 8V + R 8: AISI 304 stainless steel brew and service boiler. Digital shot timer and programmable temperature for each group. Lever steam valves.

RE S: Stainless steel bodywork (AISI 304) with black rubber finishing.

RE A: Pressure transducer technology for instant boiler pressure recovery to significantly increase steam power and recovery time. Tall cup version "ALTO" available for cup height up to 130 mm or up to 162 mm (please specify at order).

BOXER: Full size espresso machine with reduced footprint. Stainless steel (AISI 304) bodywork with die cast aluminium side panels. Tall cup version "ALTO" available for cup height up to 112 mm (please specify at order).



OMEPHA® COFFEESYSTEMS

Todo para Cafetería y Máquinas de espresso

Máquinas, Molinillos, Accesorios, Repuestos

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