

Giatto
MADE IN ITALY



www.rocket-espresso.com

We create premium hand made domestic espresso machines for those passionate about producing the finest espresso possible.

ROCKET
ESPRESSO MILANO

Giotto 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.
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.

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The creation of an Italian classic.

In the early 1990's, 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 commercial quality domestic espresso machine.

Starting at the very end of the process (the perfect cup of coffee), Ennio works back to create the ultimate espresso machine.

Everything about it is meticulously redesigned.

The boiler construction is built with a lead free brass end plate to increase thermal retention, and then nickel plated for protection against copper oxidation. The thermo siphon system layout is completely re-configured. Cool touch Steam and hot water wands are incorporated.

While the competition reduce their production costs with less expensive parts, and cutting corners, Ennio's machine is built with commercial grade components regardless of cost.

He creates a visually stunning machine that soon becomes a classic.

***The Giotto from Rocket Espresso
– creators of espresso machines.***

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