



▶ **R58**

THE R58 IS A DUAL BOILER ESPRESSO MACHINE FEATURING PID TEMPERATURE CONTROL, FULL COMMERCIAL ROTARY PUMP, AND THE OPTION OF USING A DIRECT WATER CONNECTION OR THE WATER RESERVOIR SUPPLY.

INDEPENDENTLY OPERATING DUAL BOILERS AND SUPERIOR THERMO SIPHON SYSTEM DESIGN ALLOWS FOR UNPRECEDENTED STABILITY IN THE ESPRESSO BOILER WITH INCREASED LEVELS OF BOTH STEAM PRESSURE AND HOT WATER SUPPLY AVAILABLE FROM THE INDEPENDENT SERVICE BOILER.



ROCKET[®]
ESPRESSO MILANO

TECHNICAL INFORMATION

Bodywork	All stainless steel (AISI 304) with stainless steel cup frame surround.
Brewing head	Commercial brewing head. Weight 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”.
Dual boiler system for optimum coffee and steam / hot water performances	Rocket R 58 machines come with one dedicated boiler for coffee water and one boiler for steam and hot water (service boiler). The guarantee for consistent performances and temperature stability.
Boilers	Coffee water boiler: 0.58 litre capacity. Copper made. Service boiler: 1.7 litre capacity. Copper made. Boiler comes with lead free brass endplates and additional external insulation for optimum thermal retention. Optimised boiler capacity ratio to heater power. Results in fast heat up time.
Heaters	Coffee water boiler: 1.400 W Service boiler: 1.400 W Max. simultaneous power consumption: 1.550 W
Pump type	Full commercial rotary type pump (not vibration type pump) with external pressure adjustment.
Temperature control of boilers	Electronic control by PID sensors inside the boilers for precise temperature control.
Pressure gauges	One dedicated gauge for pump pressure and one for service boiler pressure control.
Stainless steel steam wand	With our cool-touch technology: anti-burn (only the nozzle gets hot); easy cleaning as milk does not 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 coffee water boiler, service boiler and fresh water reservoir, with low water level indication system.
Safety valve	Fully certified commercially rated safety valve.
Water supply	2.5 litre fresh water reservoir or alternatively direct water connection (hard plumbed) with full drip tray drainage system.
Dimensions (W x D X H)	31 cm x 44 cm x 41 cm 12.2 in x 17,32 in x 16.14 in
Weight	29 kg / 64 lb
Additionally	Full size commercial one and two cup filter handles and baskets. One blind filter. Metal tamper. Microfiber towel. Group cleaning brush. Full training guide and instructions (CD and manual).