

R9

Espresso Machine



User Instructions

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GENERAL DATA

Rocket Espresso Limited

Via Curiel 13
20060 Liscate (Milano)
Italy

Phone +39 02 9535 1334

Email: support@rocket-espresso.com

Rocket R9 series espresso machines

Rocket Espresso R9 / 2	2 brewing heads – multiboiler
Rocket Espresso R9 / 3	3 brewing heads – multiboiler
Rocket Espresso R9 / 4	4 brewing heads – multiboiler

All machines come with:

- User instructions
- 1 one cup filter handle
- 1 one cup metal filter basket
- 1 blind filter basket (for cleaning/rinsing of brewing group)
- 1 bottomless filter holder

In addition, on two group machines only:

- 2 two cup filter handles with 2 two cup metal filter baskets

In addition, on three group machines only:

- 3 two cup filter handles with 3 two cup metal filter baskets

In addition, on four group machines only:

- 4 two cup filter handles with 4 two cup metal filter baskets

INTRODUCTION

Please read this user manual carefully since it provides important information on the correct installation, use and maintenance of your coffee machine.

The user should be fully conversant with safety operating procedures contained in the manual and should follow the instructions and advice provided with.

The information contained in this manual is necessary for the safe installation and operation of your coffee machine.

It should be retained in a safe place for future reference. Copies are available from your local dealer.

The user must respect the safety regulations at the point of installation. The user must check the surrounding areas to ensure safe and hygienic use is guaranteed.

The information contained in this manual relating to installation and operation is not a substitute for safety instructions and technical data affixed to the machine and/or its packaging.

The manual provides information that is current at the time of publication. The information is subject to amendment or alteration without notice.

Installation should only be carried out by technicians and service providers authorised by Rocket Espresso Ltd.

To ensure maximum performance efficiency, it is essential that technical service and maintenance is carried out exclusively by Rocket Espresso Ltd. authorised technicians.

Rocket Espresso Ltd. accepts no liability for injury and damage to person, persons or property caused by incorrect installation, misuse, and user negligence, neglect of the machine or any other circumstances beyond its control.

All spare parts fitted to the machine must be original Rocket Espresso Ltd. components.

It is the responsibility of the user to notify the manufacturer of any defects or damages that may affect the safety of the original installation or future safe operation of the machine.

The machine component's manufacturers are responsible for the parts supplied by them. The customer is responsible for the personal use of the equipment.

It is the responsibility of the user to ensure that the location of the machine is hygienic, and that its continued safe operation can be guaranteed.

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages.
All other uses are outside of the scope of this machine and, therefore, dangerous and hazardous.
3. The machine has been designed from safe, accessible, durable components and materials and manufactured to the highest standards for use only in professional environment.
4. The machine should only be operated in accordance with instructions contained in this manual and verbal instructions and training provided by an authorised Rocket Espresso Ltd. dealer.
5. The machine must be operated by responsible adult persons who know the use of the equipment and should not be used by children, minors or untrained persons.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not touch hot surfaces. Use handle or knobs. Coffee brewing groups, metal pipes, spouts, steam and hot water valves and wands, metal part of filter holders are hot and will cause burns.
8. Never hold your hands under the brewing group, the filter handle, and the steam and hot water wands. Hot drinks, hot steam and hot water are dispensed.
9. The machine should not be operated with temperatures lower than 6 °C and hotter than 36 °C.
10. Do not use outdoors.
11. The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures etc.
12. Do not use aerosol sprays near the machine.
13. Do not place heavy objects or climb on top of the coffee machine.
14. Do not place on or near a hot gas or electric burner. Do not allow liquids to get inside the coffee machine.
15. Allow the machine to cool before putting on or taking off parts
16. To protect against electric shock do not immerse machine, cord and plugs in water or other liquid and do never let machine's internal parts get in touch with liquids.
17. Ensure that the machine is installed with a proper earth/ground in accordance to local safety practises, codes and legislation.
18. Prevent the power cable from being stretched, or pulled tight.
19. Never use the machine with wet hands and / or with bare feet.
20. Never operate the machine without water.
21. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
22. Do not let cord hang over edge of table or counter, or touch hot surfaces.

23. Do not place on or near a hot gas or electric burner or in a heated oven.
24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
25. Before carrying out any maintenance operations turn the machine to "OFF", disconnect it from the mains and allow cooling.
26. Do not operate any appliance with a damaged cord, plugs, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
27. Accessory attachments are not recommended by the appliance manufacturer as they may may cause injuries.
28. Do not use appliance for other than intended use.
29. Before any cleaning or maintenance, the machine should be disconnected from the electric supply.
30. When cleaning the machine never use caustic or abrasive cleaning chemicals.
31. To ensure efficient and correct operation it is essential to follow the manufacturer's instructions concerning the periodic maintenance carried out by the authorized service technician.
32. When the machine is not being used for long periods, the hydraulic systems should be drained completely and the machine stored in a temperature above freezing (0°C or 32°F). This will prevent the hydraulic system from freezing which could damage internal pipes and boiler.
33. The machine must be switched off whenever it is left unattended. The connection to the water mains must be closed.
34. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
35. Save these instructions.

INSTALLATION

This espresso machine is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

All machines are designed to ensure maximum possible user safety. It is, however, an important responsibility of the user to observe the following safety codes to further enhance safe installation and operation.

1. Always ensure that hazardous packing items such as plastic bags, Styrofoam, nails, etc. are properly disposed of to prevent accidental injury to children or other persons.
2. If there is evidence of defect or damage to the machine an authorised Rocket Espresso Ltd. dealer or technician should be notified immediately so that remedial action can be taken.
3. This machine is safe only when it has been correctly connected to an efficient earthing/grounding system. This should conform to local safety standards and legislation in force at the time of installation.
4. Installation of any Rocket Espresso Ltd. product should only be undertaken by duly authorised, properly trained and qualified personnel
5. Protect the user by fitting a circuit breaker to electric supply feeding the machine.
6. A residual current device (RCD) having a rated residual operating current not exceeding 30mA must be installed.
7. The machines with electrical input over 16 A, must be connected to a net with impedance = or < than 0,37 Ω .
8. Dangerous or improper electrical connections are extremely hazardous and should never occur.
9. Always check the integrity of the component content of the machine. Never fit defective or damaged spare parts. Always request replacement spare parts from Rocket Espresso Ltd.
10. Before connecting the machine to electric supply, always check that capacity and power rating at least equals the power requirement of the machine.
11. The machine has to operate with clean soft drinking water. Never attempt to run the machine with water that is harder than 7°F. The manufacturer recommends use of an in line filter.
12. Check the efficiency of the machine's water drain. Drain tray is located under the drip tray
13. This equipment must be installed on a flat, level and stable surface. The minimum height of this surface is 1025 mm
14. Handle the machine with care.

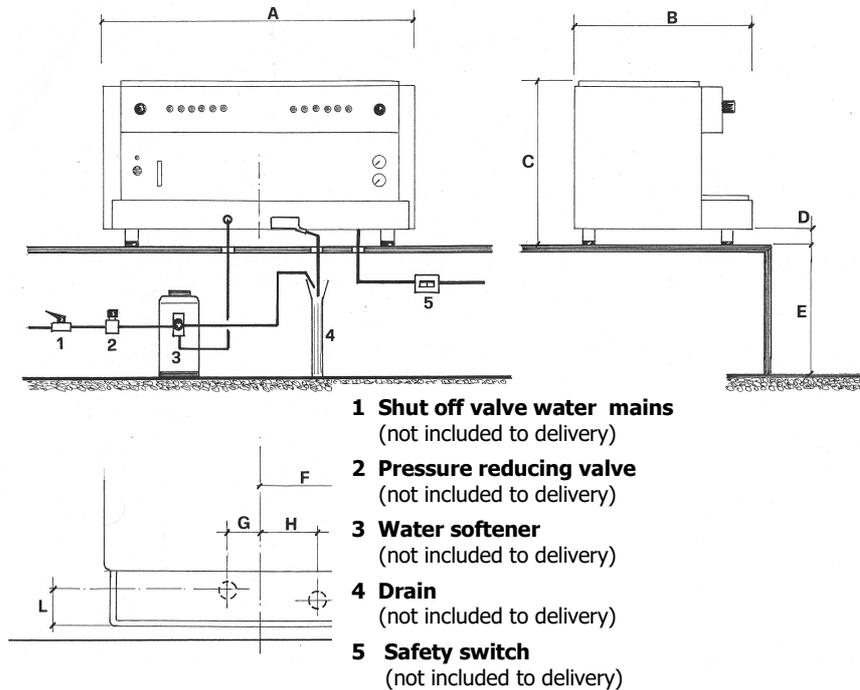
TECHNICAL DATA

Voltage:	Please refer to the technical data plate on the machine
Wattage	Please refer to the technical data plate on the machine
Temperature	The machine should not be operated with temperatures under 6°C and over 36 °C.
Water	The machine must be operated with soft, clean drinking water. If the local water supply has a high mineral content use a water softener. A build up of mineral deposit may restrict the flow of water within the hydraulic systems causing damage to the machine and risking personal injury. Rocket Espresso recommends installation of an in line filter.
Water pressure from the mains	Maximum water inlet pressure is 6 Bar (0,6 MPa – 600 KPa). Please install a pressure reducing valve if water pressure from the mains is higher. The minimum water pressure is 1.5 Bar (0.15MPa-1500 KPa)
Hydraulic connections	Water inlet 3/8" gas
Machine ventilation	Please make sure that there is an open area of at least 100 mm on each side and behind the machine to allow adequate ventilation
Brew boiler capacity	1,9 litre/each (incl. neck and saturated group)
Service boiler capacity 2 group:	9,0 litre
Service boiler capacity 3/4 group:	12,0 litre

Dimensions

	Width	Depth	Height
2 group	760 mm	590 mm	497 mm
3 group	980 mm	590 mm	497 mm
4 group	1.200 mm	590 mm	497 mm

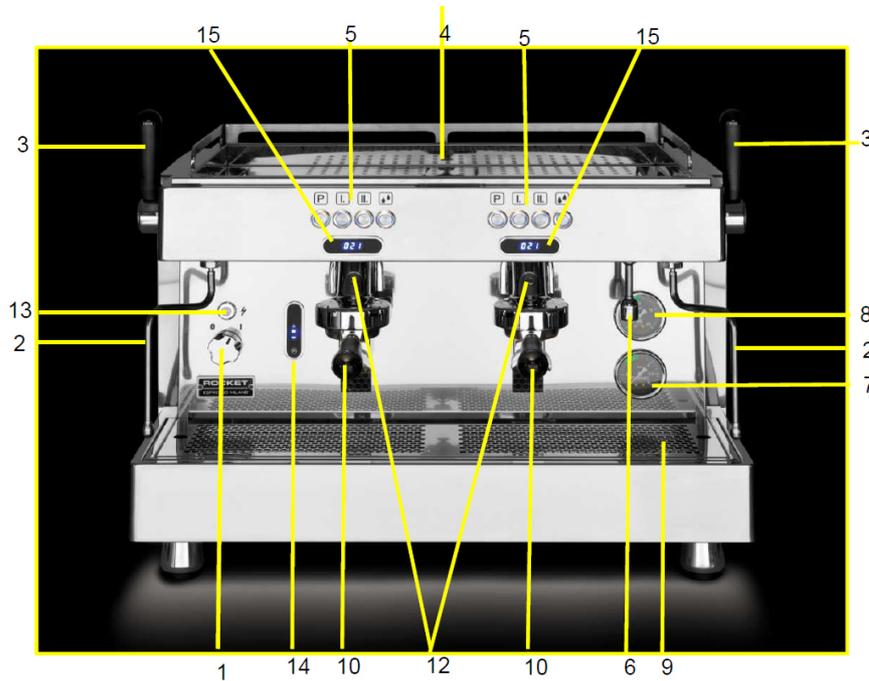
Installation diagram



Pos.	2 group machine		3 group machine	
A	760 mm	29.9 in.	980 mm	38.6 in.
B	590 mm	23.2 in.	590 mm	23.2 in.
C	497 mm	18.15 in.	497 mm	18.15 in.
D	55 mm	2.17 in.	55 mm	2.17 in.
E	1.025 mm	40.35 in.	1.025 mm	40.35 in.
F	263 mm	10.35 in.	373 mm	14.69 in.
G	50 mm	1.97 in.	160 mm	6.30 in.
H	110 mm	4.33 in.	80 mm	3.15 in.
L	150 mm	5.90 in.	150 mm	5.90 in.
M	290 mm	11.42 in.	290 mm	11.42 in.
N	115 mm	4.53 in.	115 mm	4.53 in.
O	100 mm	3.94 in.	100 mm	3.94 in.

DESCRIPTION OF EXTERNAL COMPONENTS

Fig. 1



- 1 Machine's on/off switch. Position "0" = off; position "1" = on
- 2 Steam wand. Caution: can become hot and cause burns.
- 3 Steam lever
- 4 Cups tray. Do never pour any liquid on this tray! It will filter inside the equipment and can cause electrical shocks and serious injuries. Do not cover the tray (with towels etc.)-
- 5 Key pad
- 6 Hot water wand. Caution: can become hot and cause burns
- 7 Pump pressure gauge. Pump pressure should be around 9 Bar.
- 8 Boiler pressure gauge. Boiler pressure should be around 0,9 Bar
- 9 Drip tray
- 10 Filter handle. Caution: can become hot and cause burns
- 11 Coffee brewing head ("group"). Caution: can become hot and cause burns
- 12 Display (located right side behind drip tray)
- 13 Control lamp "machine on" (when lightening)
- 14 Boiler water level control
- 15 Group ("brewing head") display

Start up

We assume the machine has been properly installed.

Open the water tap and switch on the main electrical switch (not included to delivery).

Turn the on/off switch (Fig. 1 – pos. 1) from position 0 to position 1.

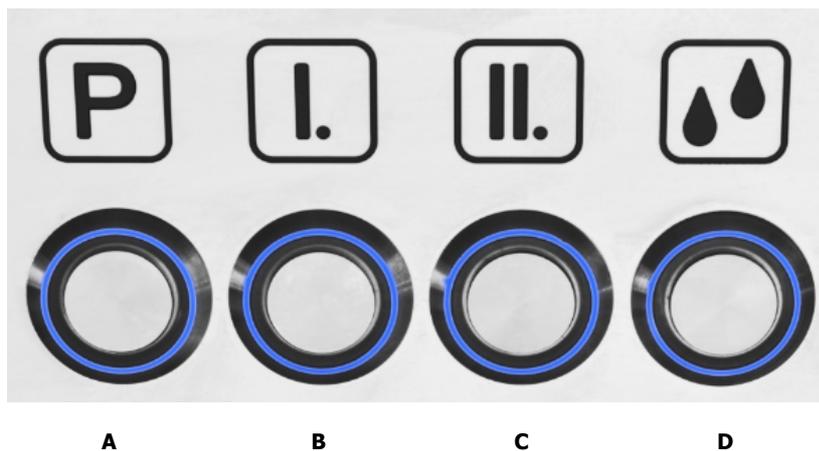
Wait until the boiler pressure gauge (fig. 1-pos.8) reads the working pressure (app. 0.9 bar) and group display reads app. 103°C.

Open the steam handle (Fig. 1 - pos. 3) for some seconds and then close it. This operation avoids milk resuction into the boiler. Wait until the working pressure has been reached again .

Your machine is now ready to work.

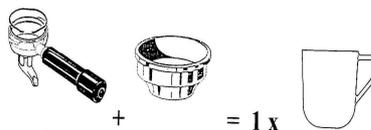
OPERATION

Fig. 2 Touchpad



Brewing espresso (with automatic portion control)

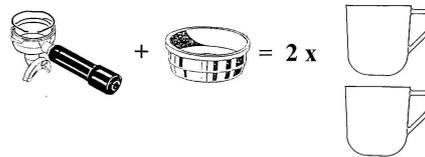
Preparing ONE cup of espresso



1. Use one cup filter handle (with 1 spout)
2. Position the metal one cup filter basket firmly inside the filter handle
3. Pour one portion (app. 6, 5-7 g) of ground espresso coffee into the filter basket
4. Tamp the ground coffee gently using the tamper supplied with the machine

5. Tighten the filter handle (Fig. 1-10) firmly into the brewing group (Fig. 1-11).
6. Put one cup under the filter handle spout.
7. Press the portion key for one cup dispensing (Fig. 2, B). Hot coffee flows into the cup from the filter handle's coffee spout.
8. When the programmed quantity of coffee (i.e. 25 cc/ 1 oz. for a typical espresso) has been dispensed the machine will stop automatically (automatic portion control).
9. Remove the filter handle (Fig.1-10) from the machine and empty used coffee grounds.

Preparing TWO cups of esp



1. Use two cup filter handle (with 2 spouts)
2. Position the metal two cup filter basket firmly inside the filter handle
3. Pour two portions (app. 12 – 14 g) of ground espresso coffee into the filter basket
4. Tamp the ground coffee gently using the tamper supplied with the machine
5. Tighten the filter handle (Fig. 1-10) firmly into the brewing group (Fig. 1-11)
6. Put one cup under each of the filter handle spouts.
7. Press the portion key for two cup dispensing (Fig. 2, C). Hot coffee flows into the cups from the filter handle's coffee spouts.
8. When the programmed quantity of coffee (i.e. 25 cc/ 1 oz. for each espresso) has been dispensed the machine will stop automatically (automatic portion control).
9. Remove the filter handle (Fig.1-10) from the machine and empty used coffee grounds.

Brewing of espresso with semiautomatic portion control

Key Fig. 2- A ("P") has to be used for semi-automatic dispensing of espresso. Press this key to begin espresso dispensing and press again to stop the supply.
For all other procedure, please see above.

Dispensing of hot water

1. Position the end nozzle of the hot water wand (Fig. 1-6) inside a suitable pitcher used for food only.
2. Press the hot water key (Fig. 2-D).
3. Hot water will be dispensed into the pitcher.
4. When the programmed quantity of hot water has been reached, the dispensing will stop automatically. The dispensing can be stopped manually anytime pressing again the hot water key (Fig. 2-D).

Dispensing steam to froth or heat up liquids

1. Fill a suitable ideally stainless steel pitcher (used for food only) with an insulated grip with the liquid to be heated up or frothed.
2. Position the steam nozzle of the steam wand (Fig. 1 - 2) just below the surface of the liquid inside the liquid in the recipient. To avoid personal injury always ensure that the end nozzle of the steam wand (Fig. 1 - 2) is below the surface of the liquid to be steamed.
3. Turn on steam lever (Fig. 1 - 3).
4. Heat up or froth the liquid inside the pitcher. Pay attention to hot sprays! They may cause injuries.
5. When you are done, close the steam lever (Fig. 1 - 3).
6. Clean the steam wand (Fig. 1 - 2) and the steam wand's end nozzle carefully with a non abrasive damp cloth after each single use without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle. Caution: Hot surface.

Example: Steaming milk

1. Use a clean, cold pitcher and fill 1/3 with cold, fresh milk. If milk has previously been steamed and stored in the refrigerator, we suggest adding some fresh milk in order to achieve optimum foam. Milk should be stored at a temperature around 4-5°C (app. 40°F).
2. Insert steam wand's (Fig. 1 - 2) nozzle into the centre milk just below the surface of the milk.
3. Open steam lever (Fig. 1 - 3) rapidly.
4. Steam will come out of the nozzle and froth the milk. The milk volume will increase rapidly. Please lift the pitcher progressively to make sure that the steam nozzle is always right below the surface of the milk.
5. When enough foam is achieved, submerge nozzle (going sidewise) and keep it in that position finishing heating milk until the pitcher is too warm to touch. Please remember that milk should never be steamed over app. 76°C (168°F). Milk steamed to over this temperature is scalded.
7. Close steam lever (Fig. 1 - 3) rapidly, then remove milk pitcher from steam wand.

8. Wipe the steam wand (Fig. 1 - 2) immediately after using with a non abrasive clean damp towel without touching the steam wand (Fig. 1 -. 2) directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle. Use a towel that is designated for the steam wand only. Do not cross contaminate kitchen towels by using the same towel for cleaning the steam wand and i.e. kitchen tops.
Do not let the milk bake onto the steam wand. Clogged wands and steam valves can be expensive to repair or to replace.
Burp your steam wand (Fig. 1 - Pos. 2) immediately after using opening and closing immediately after the steam lever (Fig. 1 – 3). Caution: Hot steam will come out of steam wand (Fig. 1- 2).
10. Finish espresso drinks with correct portions of milk and foam.
11. Clean steam pitcher and store for next drink.

SWITCHING OFF THE MACHINE

Turn the main switch (Fig.1-1) to position 0.

The machine must be disconnected from the mains (switch off external main switch) whenever it is left unattended. The connection to the water mains must be closed.

PROPER CARE AND MAINTENANCE

Simple, routine care of your espresso machine is your best defence against poor quality shots, as well as preventing breakdowns or, even worse, personal injuries.

After each use:

- Wipe the steam wand (Fig. 1 - 2) immediately after using with a non abrasive clean damp towel without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle.
- Do not let the milk bake onto the steam wand.
- Clogged wands and steam valves can be expensive to repair or to replace.
- Burp your steam wand (Fig. 1 -2) immediately after using opening and closing immediately after the steam valve (Fig. 1 -3).
Caution: Hot steam will come out of steam wand (Fig. 1-2).
Burping the wand will remove the milk residue from the inside of the nozzle.
- Knock used coffee grounds from filter holder and rinse. Re-use or store in brewing head (group) to keep the filter holder warm. (Please remember to take out filter holders when machine is not operating for some hours (i.e. at night).

Throughout the day:

Wipe the screens inside your group head with a damp clean towel to remove excess grounds.

Before shutting down the machine (i.e. at night):

For the following operations, the machine has to be switched on:

Rinsing the brewing head ("group"): With a small hard brush, give the inside of the group a good scrub.

The group should be back flushed regularly. This means after each day, firstly, remove the filter basket and then fit the blind filter into the handle.

Next, fit the handle into the espresso machine. (Note: This filter basket has no holes).

Now put a small amount of special detergent for espresso machines into the blind filter.

Now you have two options to back flush the group using

- The "manual" procedure:

Press key Fig. 2 – A and switch it off after 15 seconds.

The purpose of this is to push espresso machine cleaning solution back through the coffee brewing head (group) and back out through the exhaust solenoid thus cleaning the coffee brewing circuit of the machine.

Repeat the procedure several times, and each time you turn off switch Fig. 2-A the handle and empty the water sitting in the blind filter. Repeat until the discarded water is clean and fresh.

Ensure that you back flush the machine once again so the detergent residues are washed away.

- The "automatic" procedure:

Press "P" and "I." key of the group you wish to back flush. The back flushing cycle stops by itself when terminated.

For the following operations, the machine has to be switched off, unplugged and completely cooled down:

Clean showers, group gaskets and group flange with a clean brush (to be used only for this purpose).

Cleaning the filter holder and the metal filter baskets:

With a small screwdriver or teaspoon, flick out the filter basket from the handle.

Once you have the filter basket out, clean both the filter basket and the internal surface of the handle with a pot scourer until both surfaces are clean from the black coffee oils.

Should the oils in the handle have built up to excessive amounts, it may be necessary to soak the handle and the metal filter basket in hot water with a cap full of special detergent product for espresso machines for 30 minutes or so and then rinse thoroughly in fresh water.

Wash metal filter baskets and filter handle in warm water adding a special detergent product or espresso machines following the instructions of the specific product. It has to be food quality and for this specific use with coffee machines.

Clean the drip tray (Fig. 1 - 9) and grid with a non-abrasive damp cloth.

Clean drain tray (located under the drip tray) with a clean damp cloth and a clean brush.

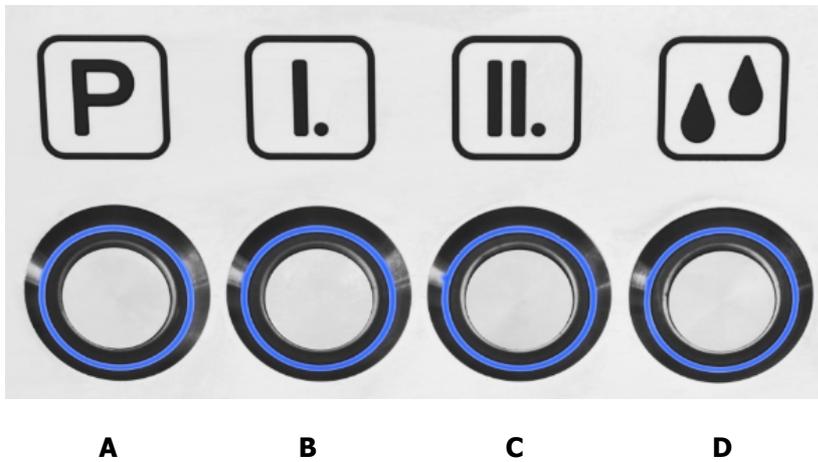
Wipe down surface of machine with non-abrasive clean cloth. Do never use aggressive cleaners or scouring powders! This operation has to be done when necessary.

DISASSEMBLING / DISMANTLING OF THE MACHINE

The machine has to be disassembled and dismantled by an authorized technician according to local law and jurisdiction.

1. Clean filter holders, baskets and brewing head ("group").
2. Switch off and let machine cool down to ambient temperature.
3. Remove the drip tray (Fig. 1 - 9)
4. Open the boiler drain valve (located under the drip tray). The boiler water will flow into the machine's drain tray.
5. When done, close the boiler drain valve.
6. Position the drip tray (Fig. 1 - 9).
7. Store the machine in a safe, dry and clean place.

PORTION SETTING OF COFFEE AND HOT WATER PORTIONS



The machine must be ready to operate.

Coffee dispensing keys are product keys "B" and "C" (please see above).

Key "D" is for hot water dispensing. Please note that hot water portions are time controlled. This means that the quantity of hot water dispensed is related to the boiler pressure and can possibly vary.

To set the coffee portion keys please operate on machine's left side group. The coffee portion settings made on this left side group are automatically transferred also on the other groups of the machine. (You can, of course, do the portion setting also individually for each group).

Please do the coffee portion settings under operating conditions with coffee (right quantity of freshly and correctly ground coffee, correct tamping etc.).

How to proceed:

1. Keep "P" key (A) pressed until its LED is flashing.
2. Now press the coffee button (B or C) you wish to program. The product will be dispensed. When the desired quantity of coffee has been dispensed, press again the product key you are in process to set. Coffee dispensing will stop. The machine will remember the portion set for this key and dispense the same quantity of coffee every time you press this product key.
3. When coffee product keys B and C are programmed, proceed to program the hot water dispensing key ("D"). Please press this key. Hot water will be dispensed. When the correct quantity of hot water has been dispensed, press this key "D" again to stop dispensing. The machine will remember the portion (=dispensing time) set for this key on this group.

Please remember that the hot water portion must be set individually for each group, while the coffee portions set on the left side group are automatically programmed also for the same product keys on the other groups of the machine.

SETTING THE BREW BOILER TEMPERATURE OF EACH GROUP'S BREW BOILER (coffee water boiler)

1. The brew boiler's temperature must be set individually for each group. It is displayed on the group's display (fig. 1- pos. 15).
2. To set the temperature please press "P" and "D" (hot water) key of the group you wish to set.
3. Use keys "I:" and "II:" to increase or decrease the temperature which is displayed on the group's display.
4. Press "P" key again to confirm the setting.

Now proceed programming the next group (if needed).

TURNING OFF THE HEATING ELEMENT OF ONE OF THE BREW BOILERS

Each group of the machine comes with its own brew boiler. You can switch off the brew boiler (= brew boiler heating) of a group if you do not want heating up all brew boilers of the machine.

Please proceed as follows:

- 1, Operate on the keypad of the group whose brew boiler you wish to turn off.
2. Press "P" and "II" on this group's keypad to switch off the brew boiler of this group.

(To turn the brew boiler on again, please press "P" and "II." button of this group again).

(The following declaration is applicable for machines distributed in the European Community only)

Declaration of CE conformity

Rocket Espresso Limited Italian Branch
Via Curiel 13
20060 Liscate (Milano)
Italy
IT 05846260965

This is to confirm that the Rocket Espresso R9 series of espresso machines have been manufactured according to the following standards:

EMC
2004/108/EC con applicazione di:
EN 55014-1: 2006 + A1: 2009 + A2: 2011
EN 55014-2: 1997 + AC: 1997 + A1: 2001 + A2: 2008
EN 61000-3-2: 2006 + A1: 2009 + A1: 2009
EN 61000-3-3: 2008

Low voltage
2006/95/EC con applicazione di:
EN 60335-1: 2012
EN 60335-2-75: 2004 + A1: 2005 + A11: 2006 + A2: 2008 + A12: 2010
EN 62233: 2008

Machine dir.:
89/392 with application of
EN 292-1 (1991)
EN 292-2 (1991)

Acoustic noise:
EN 60335-2-75
With normal use of the equipment the acoustic noise is 70 db or lower.

Andrew J. Meo
Rocket Espresso Ltd. Italian Branch