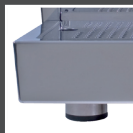
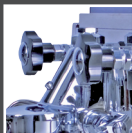
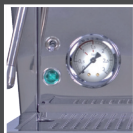


giotto
MADE IN ITALY

The classic Italian icon



ROCKET
ESPRESSO MILANO



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Technical information

Bodywork	All stainless steel (AISI 304)
Brewing head	Commercial brewing head. Weight is 4.050 g (9 lbs) for optimum thermal retention
Pre-infusion	Static pre-infusion chamber, this reflects into smooth coffee extraction with optimum aroma, body and "crema".
Thermosyphon system	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 endplate to increase the thermal retention and the steam power by app. 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 some for 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.
Heating	Optimised boiler capacity to thermosyphon system ratio. Results in fast heat up time with 1.200 watt element, made from special long life material. (5 times longer life than normal elements)
Fresh Water Capacity	2.9 litres
Dimensions	33 x 42.5 x 35 cm. Weight 23 kg 46.3 lbs
Additionally	Full size commercial one and two cup filter handles, and baskets. Full training guide and instructions