

ROCKET
ESPRESSO MILANO

Giotto Evoluzione

espresso machine



Milan, Italy 2007 the classic Giotto and Cellini machines, get a new lease of life. Jeff Kennedy, an entrepreneurial pioneer of the espresso revolution in New Zealand revives the Giotto brand. Jeff along with Andrew Meo and Daniele Berenbruch, son of Friedrich, resume production of the classic Giotto machine. A new classic is reborn from the founders of Rocket Espresso

<http://www.bellabarista.co.uk>



High quality construction and components

<u>Specifications</u>	
Height - Width - Depth:	350 x 330 x 425 mm
Weight:	23 kg
Voltage & Power:	220-240 V-50Hz, 1300W
Water Tank :	2.9 litres, removable with low water sensor
Plumbed/Tanked	User switchable for plumbed or tanked operation
Pump/Pressure:	Rotary pump, adjustable (factory set to 9 bar)
Group Head:	1 (Faema E61 type)
2 Filter Handle(s)	for 1 or 2 cups, Internal Diameter 58 mm, removable drip tray, cup warmer
Construction:	Heavy Gauge steel and Stainless Steel
Water/Steam	Hot water on demand. Steam on demand (ball joint mounted steel wands), "no burn"
Boiler/Heater Type	Nickel plated Copper with 10mm thick brass ends, Heat Exchanger system (HX). 1200W heating element
2 Manometer Gauges	Measures Boiler Pressure and brew pressure
UK User Supplement:	Detailed guide enabling you to get the best from your Giotto, covering all aspects of operation and routine maintenance
Warranty:	1 year return to base
Spares:	We carry a comprehensive spares for the Giotto
Service Backup:	We have trained service engineers for Rocket Espresso machines

The Giotto is a smaller version of a commercial espresso machine, a professional quality machine, ideal for the coffee enthusiast. Whether used at home, in a small office, or to provide coffee for customers, it not only looks impressive, but functions superbly to make easy work of the entire range of gourmet coffee drinks, such as espresso, cappuccino, latte, or mocha. Hot water is always on tap for tea or other hot drinks and steam always available for foaming milk for that creamy hot chocolate or cappuccino.

Just like its larger commercial cousins the Giotto's large boiler with heat exchanger produces continuous steam and you can draw espresso shots and use steam at any time, without "preparing" the machine first (unlike cheaper machines which need to be switched into steam mode). It can be used as a tanked (pour over) machine or plumbed into the main water supply.

It has a solid construction, extremely good internal build quality, quality heavy-gauge polished stainless steel panels, metal components throughout and features a professional E61 group head (originally developed by Faema) and commercial grade Sirai pressurestat.

Water circulates through the group head and the heat exchanger (thermosyphon), the metal of the group (9lbs of solid brass with chrome plating) helps stabilise the water temperature as you draw your espresso.

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