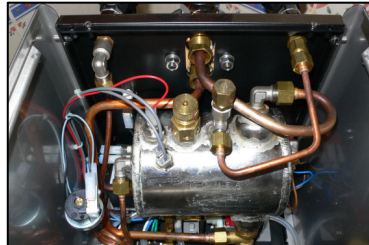


Milan, Italy 2007 the classic Giotto and Cellini machines, get a new lease of life. Jeff Kennedy, an entrepreneurial pioneer of the espresso revolution in New Zealand revives the Giotto brand. Jeff along with Andrew Meo and Daniele Berenbruch, son of Friedrich, resume production of the classic Giotto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

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



High quality construction and components

Specifications	
Height - Width - Depth:	395 (360 without cup tray surround) x 295 x 425 mm
Weight:	21 kg approx
Voltage & Power:	220-240 V-50Hz, 1300W
Water Tank :	2.9 litres, removable with low water sensor
Pump/Pressure:	Vibration pump, adjustable (factory set to 10.5 bar approx)
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 AISI 304
Water/Steam	Hot water on demand. Steam on demand (ball joint mounted steel wands), "no burn"
Boiler/Heater Type	1.8l Nickel plated Copper with 10mm thick brass ends, Heat Exchanger system (HX). 1200W long life heating element
1 Manometer Gauges	Measures boiler pressure
UK User Supplement:	Detailed guide enabling you to get the best from your Cellini, covering all aspects of operation and routine maintenance
Warranty:	1 year return to base
Spares:	We carry comprehensive spares for the Cellini
Service Backup:	We have trained service engineers for Rocket Espresso machines

The Cellini is a smaller version of a commercial espresso machine, a professional quality machine 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 Cellini'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 brushed stainless steel AISI 304 bodywork (polished front panel), metal components throughout and features a professional E61 group head (originally developed by Faema) and good quality internal components.

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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