



[Manuals.plus](#) /

› [ROCKET ESPRESSO MILANO](#) /

› Rocket Espresso Appartamento Espresso Machine User Manual

ROCKET ESPRESSO MILANO Appartamento

Rocket Espresso Appartamento Espresso Machine User Manual

Model: Appartamento

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, setup, and maintenance of your Rocket Espresso Appartamento Espresso Machine. Please read this manual thoroughly before using the machine and retain it for future reference.



Figure 1: Front view of the Rocket Espresso Appartamento Espresso Machine.

SETUP

1. Initial Inspection

Upon unboxing, carefully inspect the machine for any signs of damage. Ensure all included components are present: single portafilter, double portafilter, single portafilter basket, double portafilter basket, backflushing basket, tamper, group brush, microfiber towel, backflush tablets, and cup rail.

2. Placement and Power

Place the espresso machine on a stable, level surface. Ensure adequate ventilation around the unit. The machine dimensions are approximately 17"D x 10.5"W x 14.2"H. Connect the machine to a 120 Volt power outlet.

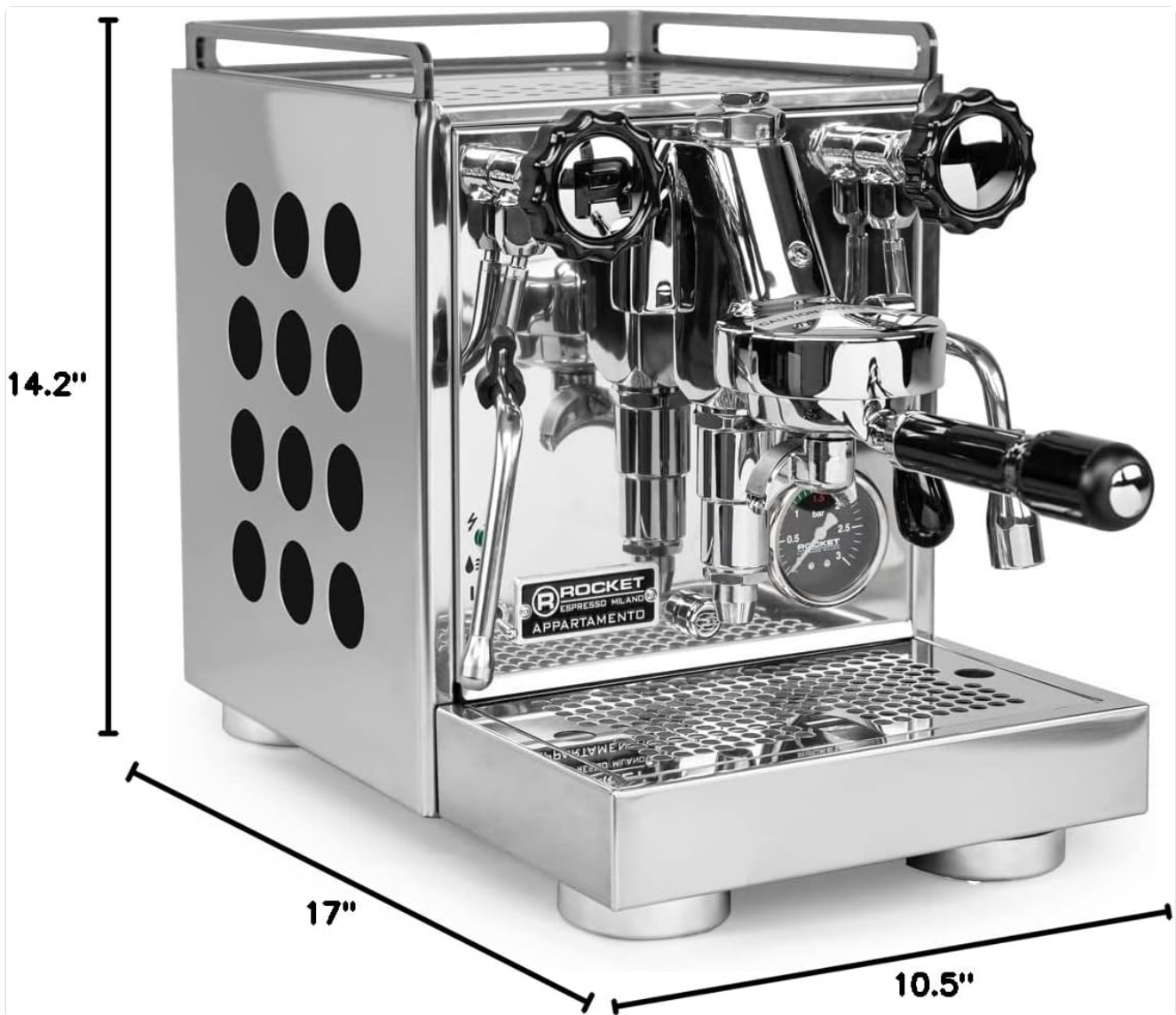


Figure 2: Dimensions of the Appartamento Espresso Machine.

3. Water Reservoir

The Appartamento features a 2.5-liter water reservoir. Remove the reservoir from the back of the machine, fill it with fresh, filtered water, and securely place it back into position. Using filtered water is crucial for machine longevity and coffee quality.

4. Component Attachment

Attach the portafilter to the group head. Ensure the steam and hot water wands are securely in place. Familiarize yourself with the manual controls for brewing and steaming.

Video 1: An overview of the Rocket Espresso Milano manufacturing process, including assembly and initial testing of espresso machines. This video demonstrates the craftsmanship and some operational aspects of the machines.

OPERATING

1. Powering On

Flip the power switch to turn on the machine. Allow sufficient time for the heat exchanger boiler (1.80 liters capacity) to reach optimal operating temperature. This typically takes 15-20 minutes. The pressure gauge on the front panel indicates the boiler pressure.



Figure 3: Close-up of the machine's front panel, highlighting the pressure gauge and controls.

2. Brewing Espresso

Grind fresh espresso beans to a fine consistency. Dose the portafilter with the desired amount of ground coffee (e.g., 9g for single, 18g for double) and tamp evenly. Insert the portafilter into the group head. Lift the brew lever to initiate the espresso extraction. Monitor the extraction time (ideally 20-30 seconds for a double shot) and volume. Lower the lever to stop the extraction.

3. Steaming Milk

Purge the steam wand briefly to remove any condensed water. Immerse the steam wand tip into cold milk. Open the steam valve to begin steaming. Texture the milk to your desired consistency, then close the steam valve. Wipe the steam wand immediately after use.



Figure 4: Detail of the steam wand, used for frothing milk.

MAINTENANCE

Regular maintenance is essential for the longevity and performance of your espresso machine.

1. Daily Cleaning

- **Drip Tray:** Empty and rinse the drip tray daily.
- **Group Head:** Wipe down the group head and shower screen with a damp cloth after each use.
- **Steam Wand:** Purge and wipe the steam wand immediately after steaming milk.

2. Weekly Backflushing

Perform a backflush with a blind filter and espresso machine detergent weekly to clean the group head and internal components. Refer to the specific instructions provided with your backflushing detergent.

3. Water Tank and Filter

Wash the water tank monthly. If using a water filter pod, replace it regularly according to the manufacturer's recommendations to prevent scale buildup.

4. Descaling

Descale the machine quarterly or biannually, depending on water hardness and usage. Follow the instructions provided with your descaling solution carefully. Regular descaling prevents mineral buildup that can affect machine performance and lifespan.

TROUBLESHOOTING

1. Unusual Odors or Particles in Water

If you observe unusual odors or black specks in the water or steam, ensure the machine has been properly flushed during initial setup. Verify the quality of your water source and consider replacing the water filter if applicable. Contact customer support if the issue persists after thorough flushing and water source verification.

2. High Brew Pressure

The machine is factory-set for optimal performance. If you suspect brew pressure is too high (e.g., leading to bitter shots), consult a qualified technician for adjustment. Adjustments typically involve accessing internal components and should only be performed by experienced individuals.

3. Overheating Prevention

The machine is equipped with an ECO button (located under the lower right side) which can be activated to automatically shut off the machine after approximately 90 minutes of inactivity. This helps prevent overheating and conserves energy. If the machine overheats, safety thermostats may trip. Resetting these requires removing top panels and should be done by a qualified technician.

SPECIFICATIONS

Brand	ROCKET ESPRESSO MILANO
Model Name	Appartamento
Color	Black
Product Dimensions	17"D x 10.5"W x 14.2"H
Item Weight	58 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Manual
Voltage	120 Volts
Boiler Capacity	1.80 liters (Heat Exchanger)
Water Reservoir	2.5 liters
Wattage	1200 W
Included Components	Single Portafilter, Double Portafilter, Single Portafilter Basket, Double Portafilter Basket, Backflushing Basket, Tamper, Group Brush, Microfiber Towel, Backflush tablets, Cup Rail

WARRANTY AND SUPPORT

1. Warranty Information

The Rocket Espresso Appartamento Espresso Machine comes with a three-year warranty covering parts and labor. Please retain your proof of purchase for warranty claims.

2. Customer Support

For technical assistance, troubleshooting, or warranty service, please contact your authorized Rocket Espresso Milano dealer or visit the official Rocket Espresso Milano website for support resources. Additional protection plans are available for purchase, offering extended coverage.

