User Instructions Rocket R8V and R8 Espresso Machines

R8V (2 group, 3 group and 4 group)
R8 (2 group, 3 group and 4 group)

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GENERAL DATA

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Rocket R8V and R8 series espresso machines

Rocket Espresso R8V / 2 2 brewing heads – multiboiler; pump pressure profiling
Rocket Espresso R8V / 3 3 brewing heads – multiboiler; pump pressure profiling
Rocket Espresso R8V / 4 4 brewing heads – multiboiler; pump pressure profiling

Rocket Espresso R8V / 2 2 brewing heads – multiboiler
Rocket Espresso R8V / 3 3 brewing heads – multiboiler
Rocket Espresso R8V / 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

The espresso machine Rocket RE series is to be installed to comply with the applicable federal, state or local plumbing codes having jurisdiction exclusively by authorised technical service.

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.

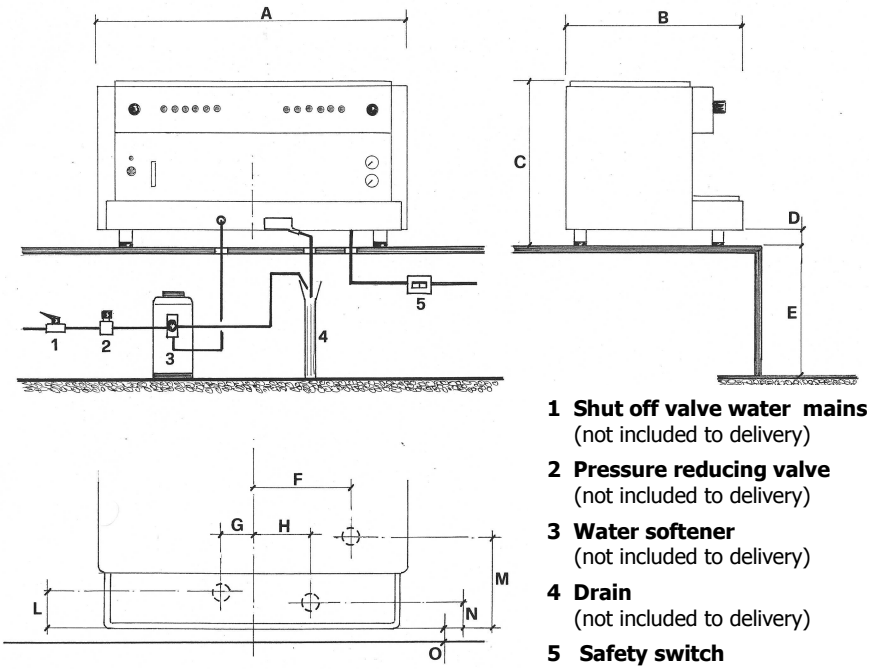
TECHNICAL DATA

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	0,8 litre / each
Service boiler capacity 2 group:	9,0 litre
Service boiler capacity 3/4 group:	12,7 litre

Dimensions

	Width	**Depth**	**Height**
2 group	760 mm – 29.9 in	590 mm – 23.2 in.	536 mm – 21.1 in.
3 group	980 mm- 38.6 in	590 mm – 23.2 in.	536 mm – 21.1 in.
4 group	1.200 mm – 47.2 in	590 mm – 23.2 in.	536 mm – 21.1 in.

Installation diagram



1 Shut off valve water mains
(not included to delivery)

2 Pressure reducing valve
(not included to delivery)

3 Water softener
(not included to delivery)

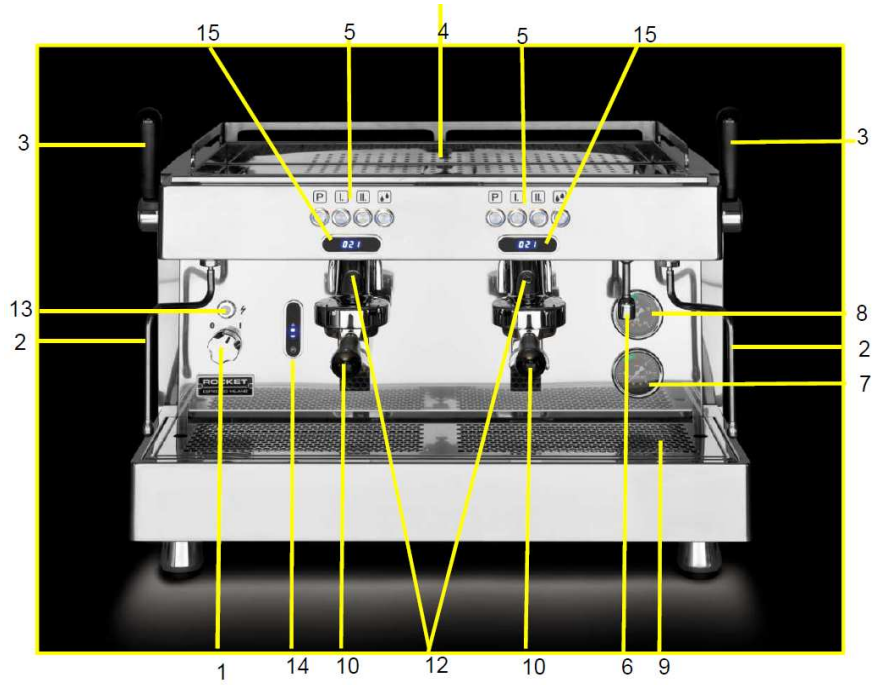
4 Drain
(not included to delivery)

5 Safety switch
(not included to delivery)

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	536 mm	21.1 in.	536 mm	21.1 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 R8V / R8

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.

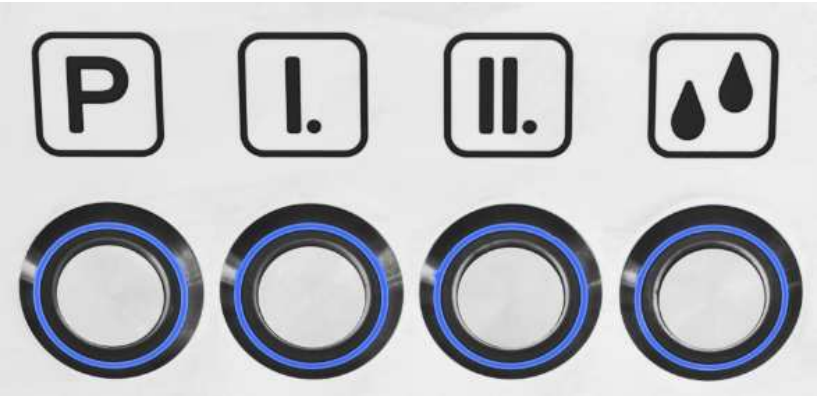
Wait until the boiler pressure gauge (fig. 1-pos.8) reads the working pressure (app. 0.9 bar) and group display reads app. 103°C.

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

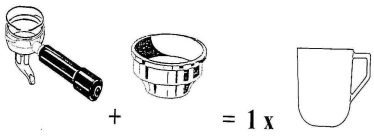
Fig. 2 Touchpad



A **B** **C** **D**

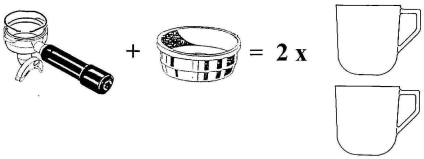
Brewing espresso (with automatic portion control)

Preparing ONE cup of espresso



. 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 espresso



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.
6. Close steam lever (Fig. 1 - 3) rapidly, then remove milk pitcher from steam wand.
7. 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.
8. 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).
9. Finish espresso drinks with correct portions of milk and foam.
10. Clean steam pitcher and store for next drink.

SWITCHNING 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 to 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 instruction's 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.

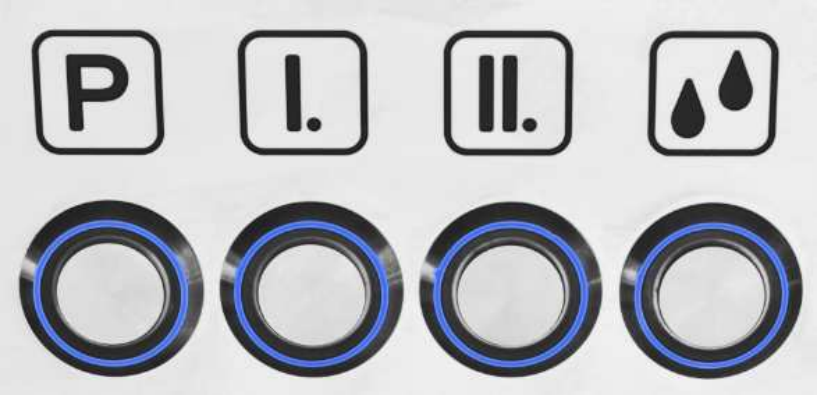
Wipe down surface of machine with non-abrasive clean cloth. Do never use aggressive cleaners or scouring powders! This operation has to be done when necessary.

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



A **B** **C** **D**

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).

Please find here below a temperature-setting tab.

Rocket R8/R8V temperature tab: brew boiler temperature vs. dispensing temperature. Based om measurements with SCACE (*) device.

CELSIUS		**FAHRENHEIT**	
Brew boiler	**Dispensing**	**Brew boiler**	**Dispensing**
100°C	**87,2°C**	**212,0°F**	**188,9°F**
101°C	**88,0°C**	**213,8°F**	**190,4°F**
102°C	**88,8°C**	**215,6°F**	**191,8°F**
103°C	**90,0°C**	**217,4°C**	**194,0°F**
104°C	**90,8°C**	**219,2°F**	**195,4°F**
105°C	**91,5°C**	**221,0°F**	**196,7°F**
106°C	**92,4°C**	**222,8°C**	**198,3°F**

Note: Most multiboiler espresso machines measure the water temperature used for the extraction in the brew boiler. The boiler temperature reading is then converted into a “group extraction” temperature.

This information is misleading and inaccurate, as the digital readout does not display the real temperature at the group rather the temperature the manufacturer wishes the user to see.
(*) The "SCACE" Thermofilter elevates the art of espresso by employing applied measurement science. Very convenient brew temperature measurements are now possible through use of the Thermofilter. The results of these measurements enhance machine optimization for specific coffee blends, enable individual coffee shops to establish enhanced quality control procedures for their machinery, and increase knowledge of the thermal behaviour of espresso machines. This knowledge is immediately useful in compensating for intermittent duty machine behaviour. The Thermofilter enables performance comparisons of different espresso machines and technologies by use of systematic testing protocols. Accurate temperature studies will result in new machines with enhanced tuneability and stability that produce better taste than ever before.
The Holy Grail of temperature devices? Well, let's just say, that this is the state of the art of something big. How big? Nobody knows for sure. However new machines coming to the market are being evaluated with this device, and the current World Barista Championship (WBC) and United States Barista Competition (USBC) technical standards teams all use this device to test and evaluate the machines used in competitions.

SETTING THE PUMP PRESSURE PROFILING

The software allows setting up to five sequential pressure settings for each dispensing process.
I.e.: First 4 seconds of dispensing at five Bar, next 4 seconds at seven Bar, then 14 seconds at nine Bar and so on until you reach the fifth possible pressure setting.

1. To do the pressure settings, please operate only and for all groups on machine's left side group's keypad and check settings on machine's main display located on the right side behind the drip tray.
2. Now keep "P" key of the left side group pressed until the display reads the first setting (i.e. choice of the operating language).
3. Press "P" several times until the display reaches the pressure profile-setting mode.
   The display may read GR.11, which stands for *"group 1 -. product key 1"* (Fig. 2-pos. B) or GR 12 which stands for *"group 1 - product key 2"* (Fig. 2-pos. C) or *GR 21 which stands for "group 2 - product key 1"* and so on.
4. Now use product key "D" (hot water) of the left hand group to do the pressure profile settings. Every time you press this hot water key (please remember: left side group, key D) you'll switch to the next setting parameter or, when you're done with setting of a key, to the next key on the same group or the next key of the following group. Please remember that the setting program moves only forward. When in a setting parameter (i.e. GR. 11), please use keys "I." and "II." to increase or decrease the setting. Then, as said, press again the hot water key of the left side group to proceed.

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.

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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 TECHNICIAN’S MENU

The technician’s menu must be used exclusively by the authorized and trained technician.

It’ is acceded with the machine’s main display reading “OFF”.

Setting the “OFF” mode

1. Machine must be turned on.
2. Now press simultaneously the “P” keys of the left side group and the second group from left.
3. Now the display reads “OFF”.

(Note: to turn display again to “ON” the machine must be on. Then press the hot water key “D” of the left side group).

With display reading “OFF” keep “P” button of left side group pressed for about 10 seconds.

Now you are in technician’s programming menu.

Please note that all settings must be done exclusively using the keypad of machine’s left side group.

Please use “P” key to step from one setting parameter to the other and use “I.” and “II.” Keys to change the setting parameters.

When programming is done, press “P” to move to the next setting.

LANGUAGE

The first setting is LANGUAGE (English, Italian, French, German and Spanish).

NAME / ENJOY

The display reads: NAME on the upper line and on the lower line ENJOY.
Please use keys “I,.” and “II:” and the hot water key to do changes.
Step forward and backwards using the keys “I.” and “II.” If the letter, number or symbol beneath the flashing cursor is the desired one, please press the hot water key to confirm and step to the next letter, number or symbol to set. When you are done press “P” key to proceed to the next setting parameter.

SERVICE PHONE

Please see above for setting the numbers of the phone number.

GROUP NUMBER

This feature is a factory setting and must not be changed.

CRONO FUNCTION

The shot timer allows checking during the brewing process the dispensing time. This feature can be disabled or enabled (use “I.” and “II.”). The function is disabled ex factory.

SPECIAL FEATURES

This feature is a factory setting and must not be changed.

LED IDLE

This setting allows to program if you wish the LEDS off or on (disable / enable).

PUMPS

This feature is a factory setting and must not be changed. This setting is for control board setting for the number of pumps.

FILLING UP – COFFEE

This feature allows enabling or disabling service boiler water filling while coffee is dispensed. This function is disabled ex-factory and must not be changed.

DOSES SETTING

The software allows enabling or disabling portion settings. I.e. if you do not want that somebody changes the portions once they have been set. This function is disabled ex-factory.

CONTINUOUS KEY

You can disable or enable the manual (“P”) keys. I.e. disabling means that you cannot dispense any more using any manual key. This function is disabled ex-factory.

TEA + PUMP

This feature is not available to this model. This feature is disabled ex-factory and must not be changed.

STEAM BOILER

This feature is not available to this model. This feature is disabled ex-factory and must not be changed.

PREBREWING

The electronic preinfusion is disabled ex-factory and must not be changed.

PROBE SENSIBILITY

This setting is the probe sensibility. This feature is a factory setting and must not be changed..

SERVICE CYCLES

This parameter allows to set the number of dispensing (up to 99.000 by steps of 1.000) before the machine asks for maintenance.
If the display reads 0000 this function is disabled. It is disabled ex-factory.

TEMPERATURE

This parameter is factory set and must not be changed. It determines if the boiler temperature probe has to be used.

TEMPERATURE / °x

This parameter allows setting if temperature should be displayed in °C or °F.

BOILER TEMPERATURE

The service boiler temperature can be set between 80°C and 125°C.

kP	kI	kD
2.5	0.00	4.0

The probe settings are extremely important to the operation of the machine and must not be changed..

PID SETTING

The PID settings are extremely important to the operation of the machine and must not be changed..

PUMP	Kp	Ki	Kd
	3.0	0.00	14.0

The probe settings are extremely important to the operation of the machine and must not be changed..

PUMP MAX ACCEL.

This parameter is a factory setting and must not be changed. It is related to the speed of the brew boiler gear pumps.

FILLING T-OUT

The time out of the service boiler water fill can be set from 10 to 250 seconds.
This parameter is a factory setting and must not be changed.

WATER FILTER

This setting is not available to this model. This feature is a factory setting and must not be changed.

OFF / hh:mm

The above message confirms that you left the programming mode.
Note: To leave the technician's programming mode, you must scroll the menu (using "P" key of left side group) until the display reads again "OFF" (see above).

SETTING THE TIME

1) Machine is on.
2) Keep left side group's "P" button (key A) pressed until the display reads "Time setting"
3) Press hot water key (key D) of left side's group to confirm you wish to set the time.
4) Use key B or C to do the settings and confirm with "P" button of left side's group (key A).

ALARM MESSAGES

TIME OUT BOILER FILLING

The maximum service boiler water filling time had been exceeded.
The keyboard is disabled, and all functions are blocked,
All LEDs on the keypads are flashing.
Turn machine off and after 5 seconds on again to go back to normal operation.

TEMPERATURE BOILER

This alarm message appears if the temperature control probe inside the service boiler measures 140°C or more for at least 5 seconds.
All LEDs are flashing and all main functions are disabled.
Turn machine off and after 5 seconds on again to go back to normal operation.

PROBE INTERRUPTED

This alarm message is displayed when the temperature control probe is disconnected or interrupted or if the temperature detected is around 0°C.
All LEDs are flashing and all main functions are disabled.
Turn machine off and after 5 seconds on again to go back to normal operation.

FLOWMETER GR. X

If a flowmeter does not send any impulse for more than 5 seconds, the LED of the portion key selected starts flashing.
If after 3 minutes (time-out of flowmeter) no impulse has been received, the dispensing is stopped.

CHANGE FILTER

This function is disabled.
In case reset pressing simultaneously the hot water key and the “I.” key of the left side group.

MAINTENANCE / XXXXXX

This message appears when the number of cycles programmed has been reached. (The function is disabled ex-factory in the technician’s menu). In case reset pressing simultaneously keys “I.” and “II.”” of left side group. XXXX is the technician’s phone number (if programmed).

Rocket R8V - Settings via Bluetooth (Rocket's app to be installed on Android device)

How to proceed:

1. R8V espresso machine must be turned on.
2. Turn the Android device on and select R8 application.
3. Press **CONNECT** and wait until the text at the lower part of the tablet's screen reads that connection is **OK**. It may be that you have to set the **Bluetooth pairing** (Pin-Code) between the Android device and the machine. The code is **2053**.
4. Now press **READ MACHINE** and wait until the text at the lower part of the Android device's screen reads that READ MACHINE is **OK**.
5. Now you can proceed to set the different parameters:

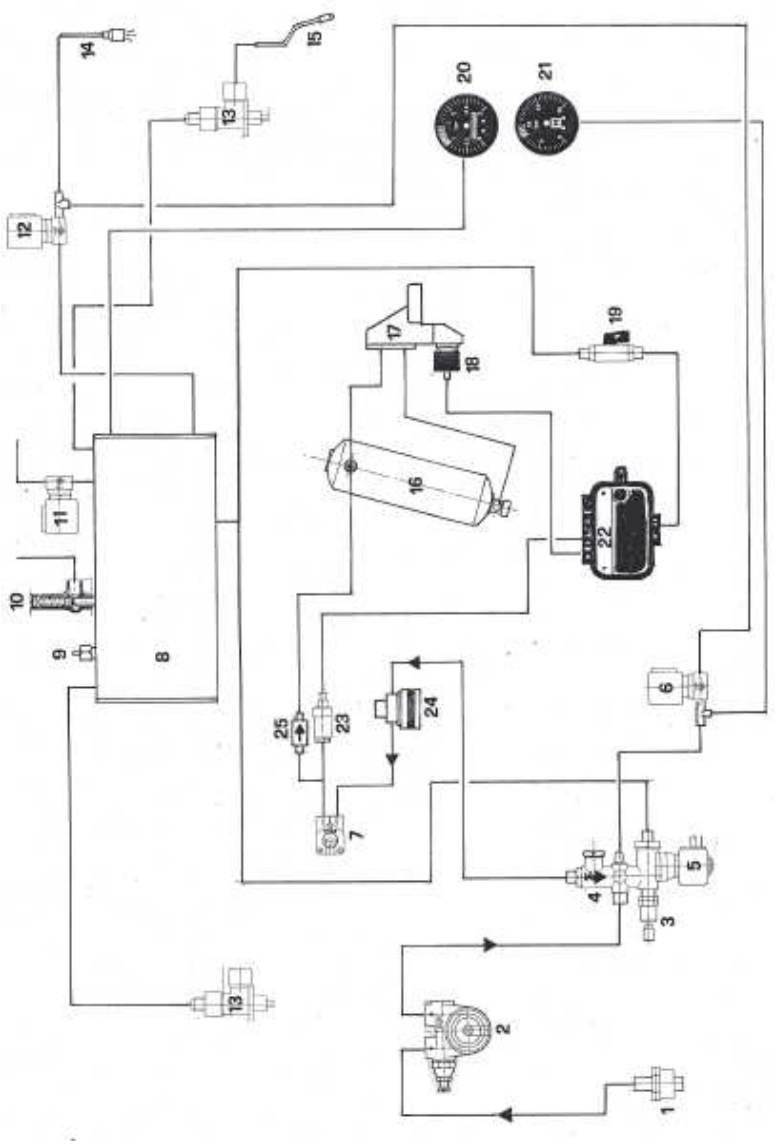
TEXT To set i.e. machine's name and the service tech's phone number Keeping TEXT icon pressed for some more seconds a sub-menu comes up allowing to type in i.e. the machine's serial number.
Now press tablet's return arrow to go back to the main setting menu. This has to be done whenever a setting has been done to go back to the main menu's page again.
TIMER Here you can set the time when you wish to turn the machine on and off. You can also set one day of the week the machine will not work.
Remember that this function does only work if the machine is on. In some countries the machine must be switched off if unattended.
COUNTERS This function allows to check how often every individual product key has been pressed and to reset the counters. The grand total is also shown but cannot be cancelled (reset).
SETTINGS To select the software's language and to set the water temperature of each group's brew boiler.
DOSES Allows to set the quantity of water (ml) being dispensed with each product key.
PRESSURE Allows setting the brewing pressure for each coffee product key.
You can set up to five pressures (related to a timeframe) for the brewing process activated by each product key.

6. Now press **WRITE MACHINE** to confirm the settings done. Wait until the text at the lower part of the Android devices screen reads **WRITE MACHINE OK.**

Now press **DISCONNECT** and wait until the text at the lower part of the Android device's screen reads that disconnection is **OK**.

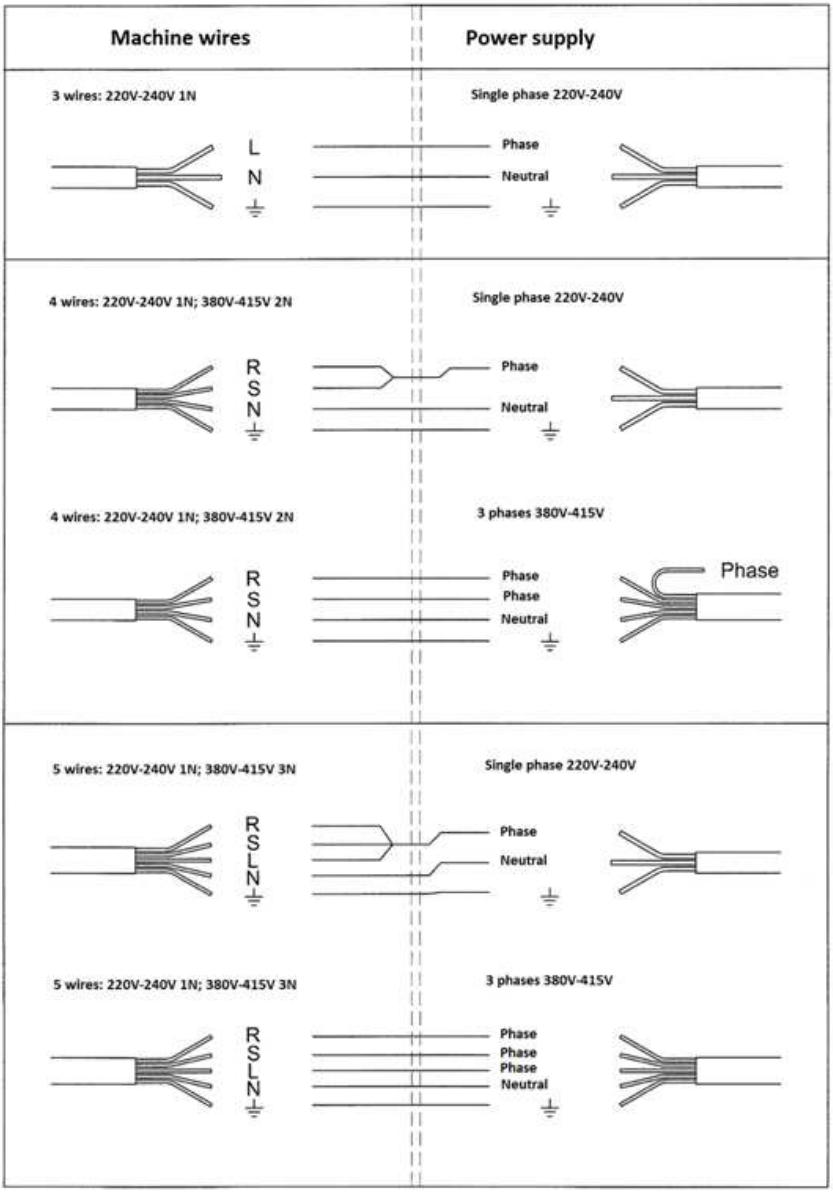
Note: Sometimes it may take a while until a setting is confirmed by its **OK**. If the timeframe is more than 15 seconds please press the setting icon again.

HYDRAULIC DIAGRAM



Pos.	Description
	R8V and R8
1	Water inlet filter
2	Pump
3	Manual service boiler fill
4	Non return valve
5	Solenoid valve service boiler water fill
6	Solenoid valve cold water mixing
7	Flowmeter
8	Service boiler
9	Mechanical vacuum breaker valve
10	Safety valve service boiler
11	Solenoid valve anti vacumm system
12	Solenoid valve hot water
13	Steam valve
14	Hot water wand
15	Steam wand
16	Brew boiler coffee water
17	Brewing head ("group")
18	Solenoid valve coffee brewing head
19	Valve for service boiler draining
20	Pressure gauge service boiler
21	Pump pressure gauge
22	Drain tray
	R8V only
23	Expansion valve coffee water brew boiler
24	Pump coffee water brew boiler
25	Non return valve

Machine wiring to power supply



(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 R8V and R8 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
EB^N292-1 (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.

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Andrew J. Meo
Rocket Espresso Ltd. Italian Branch