

**ROCKET**  
ESPRESSO MILANO

# COMMERCIAL CATALOG



REV. 2026



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ROCKET  
ESPRESSO MILANO

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## OUR COMPANY

Rocket Espresso produces professional and domestic espresso machines in the tradition of 'Fatto a Mano' translated to, 'made by hand': classic Italian engineering, bold styling, and a dedication to quality, we are Rocket Espresso.

This small company makes Milan its home involving a team of craftsmen and inventors committed on focusing and having fun in this activity. It became a workspace with a solid corporate culture in a short time, a space where life does not stop at the entrance.

## THE STORY

Rocket was born in the 21st century thanks to the complicity among some young friends, enthusiastic about the idea of creating an espresso machine to make coffee at home in a workmanlike manner.

**“ ITS NAME WAS GIVEN BY LOOKING AT THE STARS TO SYMBOLIZE THE FASCINATION FOR SPACE EXPLORATION. ”**



# COMMERCIAL MODELS

# R 9V

Where Temperature, Pressure and Design Converge



The Rocket R9V is engineered for cafés that demand absolute precision and full control over every extraction. Built around independent brew boilers with fully saturated groups, it delivers exceptional temperature stability and unwavering consistency, even during peak service. Its defining feature is pressure profiling, allowing baristas to shape the entire extraction curve, from soft pre-infusion to the final pressure drop and save personalized profiles for instant recall. This level of control makes the R9V ideal for showcasing specialty coffees and dialing in complex flavor profiles.

With group-level touchscreens, baristas can adjust temperature, manage profiles, monitor shot timers, and fine-tune performance in real time. A lowered machine height improves customer interaction, while rapid steam recovery ensures uninterrupted service.

Precision engineering, stainless-steel construction, and Italian craftsmanship make the R9V Rocket's most advanced commercial platform.



<b>SPECIFICATIONS</b>		
	2 GROUPS	3 GROUPS
TECHNOLOGY	Multiboiler with saturated groups	
PROGRAMMABLE PRESSURE PROFILE SYSTEM	5 preset programs (can be modified) + 1 semi-automatic setting	
PERMANENT MAGNETS VOLUMETRIC PUMPS	Standard	
DIGITAL TOUCH DISPLAY	Standard	
COFFEE BOILER	2 × 1.9 L	3 × 1.9 L
MAIN BOILER	9 L	12 L
POWER	5.6 Kw	7.4 Kw
DIMENSIONS	760W × 590D × 578H* mm <small>* Includes 43mm for steam wand</small>	980W × 590D × 578H* mm <small>* Includes 43mm for steam wand</small>
BODY WORK**	Stainless steel AISI 304 <small>** Side panels, upon request, available also in matt black or matt white</small>	
BOILER MATERIAL	Stainless steel AISI 316L	
THERMAL CONTROL	PID / Pressure transducer	
CUP HEIGHT	Can be set between 80 mm and 130 mm	
SHOT TIMER	Standard	

## FEATURES

- Pressure Profile
- Paddle Control
- Multi boiler
- Touchscreen per group
- Temperature Adjustment

# R 9

**Engineered for Volume and Thermal Stability.  
Designed for Quality.**



The Rocket R9 delivers commercial performance with engineering built for serious extraction control. Its multi-boiler architecture paired with fully saturated groups guarantees tight thermal regulation and rock-solid consistency, even when the bar is running at full speed.

Each group is powered by its own PID-controlled brew boiler, giving independent temperature management for different coffees or profiles. Group-level digital shot timers provide instant, data-driven feedback, making recipe dial-in fast, predictable, and repeatable. The lowered machine body improves bar flow and barista-guest interaction, while the stainless-steel build and industrial components deliver long-term reliability with minimal drift. Every design choice reflects Rocket's focus on stability as the foundation for consistent flavor delivery.

<b>SPECIFICATIONS</b>		
	2 GROUPS	3 GROUPS
TECHNOLOGY	Multiboiler	Multiboiler
PORTION CONTROL	Automatic	Automatic
COFFEE BOILER	2 × 1.9 l	3 × 1.9 l
MAIN BOILER	9 l	12 l
DIMENSIONS	760W × 590D × 497H mm	980W × 590D × 497H mm
POWER	5.9 Kw	7.7 Kw
BODY WORK*	Stainless steel AISI 304 <small>* Side panels, upon request, available also in matt black or matt white</small>	
BOILER MATERIAL	Stainless steel AISI 316L	
THERMAL CONTROL	PID / Pressure transducer	
STEAM WANDS	Stainless steel + cool touch	
STEAM VALVES	Lever operated	
CUP HEIGHT	86 mm	
SHOT TIMER	Standard	

## FEATURES

- Multi boiler
- Shot Timer
- Temperature Adjustment

# RE DOPPIA

**Dual-Boiler Mastery. Barista Confidence.**



The RE Doppia is a fully commercial dual-boiler espresso machine engineered for maximum control and consistency.

With independent brew and steam boilers, fully saturated groups, PID temperature regulation, and a pressure transducer for steam recovery, it maintains precise thermal stability, powerful and dry steam system even during peak service.

Automatic volumetric dosing, programmable group control, and a stainless-steel build make RE Doppia a top performer for specialty cafés or high-volume bars.



<b>SPECIFICATIONS</b>		
	2 GROUPS	3 GROUPS
TECHNOLOGY	Dual boiler	Dual boiler
PORTION CONTROL	Automatic	Automatic
COFFEE BOILER	4 L	6.3 L
MAIN BOILER	9 L	12 L
POWER	5 Kw	5.8 Kw
DIMENSIONS	848W × 603D × 500H mm	1.060W × 603D × 500H mm
BODY WORK**	Stainless steel AISI 304 <small>** Side panels, upon request, available also in matt black or matt white</small>	
BOILER MATERIAL	Stainless steel AISI 316L	
THERMAL CONTROL	PID / Pressure transducer	
STEAM WANDS	Stainless steel + cool touch	
CUP HEIGHT	Can be set between 80 mm and 130 mm	
SHOT TIMER	Standard	

## FEATURES

- Multi boiler
- Fully saturated group
- Dry steam system
- Adjustable drip tray

# RE A TIMER

Unmatched Precision and Temperature Control.



The Rocket RE Timer delivers professional-grade espresso precision, combining thermal stability, digital control, and volumetric dosing.

Its large copper boiler maintains consistent temperatures under high-volume service, while the pressure transducer system ensures rapid recovery and exact shot pressure.

Each group features a digital shot timer, allowing baristas to replicate recipes with perfect repeatability. Quick volumetric dosing and precise control reduce waste and streamline workflow.

Crafted in stainless steel with polished finishes and ergonomic steam wands, the RE Timer is built for durability, reliability, and consistent performance.

For cafés and specialty bars where precision meets volume, the Rocket RE Timer puts control at the barista's fingertips.

<b>SPECIFICATIONS</b>		
	2 GROUPS	3 GROUPS
TECHNOLOGY	Thermosiphon	Thermosiphon
PORTION CONTROL	Automatic	Automatic
BOILER	14.5 L	23 L
POWER	4.3 Kw	5.3 Kw
DIMENSIONS	760W × 585D × 491H mm	980W × 585D × 491H mm
BODY WORK*	Stainless steel AISI 304 <small>* Side panels, upon request, available also in matt black or matt white</small>	
BOILER MATERIAL	Copper	
THERMAL CONTROL	Pressure transducer	
STEAM WANDS	Stainless steel + cool touch	
STEAM VALVES	Lever operated	
CUP HEIGHT	86 mm (tall version: 120 mm)	
SHOT TIMER	Standard	

## FEATURES

- Shot Timer
- Push Buttons
- Volumetric Dosing

# BOXER EVO

Compact, Crafted, and Commercially Ready.



The Boxer Evo builds on the Boxer's compact commercial DNA, adding modern workflow enhancements. With thermosiphon heat-exchange architecture, automatic portion control and a 13.2 L copper boiler, it ensures stable temperature and reliable steam.

A built-in shot timer and stainless-steel controls streamline service in busy cafés.

Its low profile and clean design combine Rocket's craftsmanship with practical efficiency, making it perfect for demanding, high-flow environments where counter space is at a premium.



<b>SPECIFICATIONS</b>		
	2 GROUPS	3 GROUPS
TECHNOLOGY	Thermosiphon	
PORTION CONTROL	Automatic	
BOILER	13.2 L	23 L
POWER	4.3 Kw	5 Kw
DIMENSIONS	630W × 490D × 471H mm	850W × 490D × 471H mm
BODY WORK*	Stainless steel AISI 304 <small>* Side panels, upon request, available also in matt black or matt white</small>	
BOILER MATERIAL	Copper	
THERMAL CONTROL	Sirai Pressure Stat	
CUP HEIGHT	86 mm (tall version: 120 mm)	
SHOT TIMER	Standard	

## FEATURES

- Shot Timer
- Push Buttons
- Volumetric Dosing
- JetSteam technology (optional)

# BOXER

**Versatile, Compact, Ready for the Rush.**



The Boxer brings full-size espresso machine capability into a compact footprint. Its oversized copper boiler and thermosiphon system deliver stable extraction and steam even under heavy load. Automatic volumetric dosing with push-button controls and cool-touch stainless-steel steam wands make it an efficient, high-throughput workhorse.

With a robust stainless-steel body and refined Rocket styling, the Boxer fits seamlessly into small cafés or food-trucks without compromising performance.

Ideal for: venues where space is limited but consistency and steam power are non-negotiable.

<b>SPECIFICATIONS</b>			
	1 GROUPS	2 GROUPS	3 GROUPS
TECHNOLOGY	Thermosiphon		
PORTION CONTROL	Automatic		
BOILER	8.3 L	13.2 L	23 L
POWER	2.3 Kw	4.3 Kw	5 Kw
DIMENSIONS	480W × 490D × 471H mm	630W × 490D × 471H mm	850W × 490D × 471H mm
BODY WORK*	Stainless steel AISI 304 <small>* Side panels, upon request, available also in matt black or matt white</small>		
BOILER MATERIAL	Copper		
THERMAL CONTROL	Sirai Pressure Stat		
STEAM WANDS	Stainless steel + cool touch		
CUP HEIGHT	86 mm (tall version: 120 mm)		
SHOT TIMER	Optional		

## FEATURES

- Push Buttons
- Volumetric Dosing

# BOXER TANK

**Compact Size. Café-grade Power.**



The Rocket Boxer Tank 1 Group delivers full commercial performance in a compact footprint thanks to its 5-litre heat-exchange boiler engineered for stable brew temperature and high steam capacity. The thermosiphon circulation system maintains consistent thermal balance at the group, enabling repeatable extractions across service cycles.

A 3-litre internal water reservoir provides complete installation flexibility, ideal for venues without plumbing, while optional mains connection supports fixed café setups. Volumetric dosing ensures accurate, programmable shot delivery, and the commercial rotary pump maintains stable pressure throughout extraction.

The machine features a cool-touch steam wand, dedicated hot-water outlet, and a low-profile design optimised for single-barista workflow. Compact yet powerful, it brings true café efficiency to small spaces, food trucks, and mobile setups without sacrificing performance.



<b>SPECIFICATIONS</b>	
	1 GROUPS
TECHNOLOGY	Thermosiphon
PORTION CONTROL	Automatic
BOILER	5 L
POWER	1.75 Kw
DIMENSIONS	480W × 490D × 471H mm
BODY WORK*	Stainless steel AISI 304 * Side panels, upon request, available also in matt black or matt white
BOILER MATERIAL	Copper
WATER TANK CAPACITY	3 L
WATER FEED	Hard plumbing & reservoir
CUP HEIGHT	86 mm (tall version: 120 mm)

## FEATURES

- Compact Machine
- Integrated Water Tank
- Push Buttons
- Volumetric Dosing

**ROCKET**  
ESPRESSO MILANO  
PINARELLO EDIZIONE LIMITATA

**ROCKET**  
TYPE V  
MOZZAFIATO

**ROCKET**  
ESPRESSO MILANO  
RIO 2016 - GVA GOLD

**ROCKET**  
ESPRESSO MILANO  
TEAM SKY 2015 TDF

**ROCKET**  
ESPRESSO MILANO  
SCA GERMAN LATTE ART // 2020

**ROCKET**  
ESPRESSO MILANO  
APPARTAMENTO

**R**

**ROCKET**  
ESPRESSO MILANO  
RIO 2016 - CVA GOLD

**ROCKET**  
ESPRESSO MILANO  
ROLLING DREAMERS



**ROCKET**  
ESPRESSO MILANO  
PIVARELLO EDIZIONE LIMITATA

**ROCKET**  
ESPRESSO MILANO  
MODELLO CELLINI

**ROCKET**  
ESPRESSO MILANO  
PROFESSIONALE

**ROCKET**  
ESPRESSO MILANO  
MODELLO CELLINI

**ROCKET**  
ESPRESSO MILANO  
MODELLO CELLINI

**ROCKET**  
ESPRESSO MILANO  
TT-28KM-32.5-52.09

**ROCKET**  
ESPRESSO MILANO  
FOR VÉLOCHER

**ROCKET**  
ESPRESSO MILANO  
APPARTAMENTO

**ROCKET**  
ESPRESSO MILANO  
FOR VÉLOCHER

12x12Mr4,1



**COMMERCIAL  
GRINDERS**

# STELVIO

**Refined Precision, Elevated Performance.**



Named after Italy's Stelvio Pass, the Rocket Stelvio is the tallest and most powerful grinder in the lineup, built for high performance, precision, and professional reliability.

Designed by V12 Design, it features a bold, premium look in Black or Chrome. Fast micro-to-macro adjustment and easy chamber access make dial-ins and cleaning simple, while the Bean Spot system centers every dose for cleaner, more consistent shots. Durable stainless components, reinforced microswitches, and a quick-swap grooved hopper ensure long-term reliability. A 3.5-inch touch display provides intuitive control over grind activation.

Ideal for cafés, roasteries, and busy shops needing high output with consistent, precise results.

<b>SPECIFICATIONS</b>		
	STELVIO	STELVIO ÉLITE
BURRS	Ø 68 mm flat	Ø 83 mm flat
MOTOR POWER	550 W	750 W
INSTANT PRODUCTIVITY (ESPRESSO)	3.8 – 4.5 g/s	5.5 - 6 g/s
COFFEE HOPPER CAPACITY	1.5 KG	
DISPLAY TOUCH SCREEN	3,5" with new HMI	
WEIGHT	12,7 Kg	14.5 Kg
DIMENSIONS	244W × 354D × 638H mm	
QUICK-RELEASE MICROMETRIC ADJUSTMENT	YES	

## FEATURES

### STELVIO

- 68 mm Stainless Steel Flat Burrs
- Display Touch Screen
- Heavy Duty Fork & Micro Switch
- High Performance
- Quick-release micrometric
- Bean Spot

### STELVIO ÉLITE

- 83 mm Stainless Steel Flat Burrs
- Display Touch Screen
- Heavy Duty Fork & Micro Switch
- High Performance
- Quick-release micrometric
- Bean Spot

# SPLUGA

Elite Performance for Peak Service.



Prepare to transform your morning coffee ritual with Rocket's latest innovation: Spluga and Spluga Élite coffee grinders.

Inspired by the legendary Italian mountain passes of the Giro d'Italia, the Spluga grinders capture the spirit of adventure, as well as the consistent determination of the professional cyclists who conquer them.

Precision engineering ensures the grind quality of every dose is perfect. The resulting cup is smoother with a better flavour profile, delivering you the energy to attack your mountains every day.

The two grinders introduce innovative features and technologies designed to meet diverse market needs.

<b>SPECIFICATIONS</b>		
	SPLUGA	SPLUGA ÉLITE
BURRS	Ø 65 mm flat	Ø 65 mm flat
MOTOR POWER	480 W	600 W
INSTANT PRODUCTIVITY (ESPRESSO)	2.6 – 3.3 g/s	3.5 – 4 g/s
COFFEE HOPPER CAPACITY	500 GR	
DISPLAY TOUCH SCREEN	3,5" with new HMI	
DIMENSIONS	194W × 307D × 420H mm	194W × 307D × 464H mm

## FEATURES

### SPLUGA

- 3.5" Touchscreen
- Quick Release Micrometric
- Hands-free portafilter support

### SPLUGA ÉLITE

- 3.5" Touchscreen
- Quick Release Micrometric
- Hands-free portafilter support

**AUTHENTIC RO**  
**HANDMA**

**CKET ESPRESSO**  
**IN ITALY**



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