

The Professional's choice at home



For those wishing to re-create the commercial café experience, the Giotto Premium by Rocket Espresso, Milan is the ultimate choice for the home barista who demands seriously exceptional results and appreciates impeccable craftsmanship and reliability.

The super-stylish Giotto Premium unites decades of classic Italian tradition with modern technology to produce a true espresso coffee experience at the lift of a lever.

- Celebrating more than 10 years of exceptional results.
- Impeccable craftsmanship.
- Proven reliability.
- Professional café results every time.
- Supported, promoted and loved by the coffee industry as the Barista's home choice.
- Complete your coffee set-up with the best grinder.

Please visit www.giotto.com.au



- Professional heavy (4.050 kg) duty brewing group with coffee pre-infusion system of oversized static expansion chamber. This system allows for thermic stability and the smoothest extraction for optimum aroma, body and “crema”.
- No-burn stainless steel steam and hot water wands (only the end nozzle gets hot).
- Thermosyphon Circulation System: built with professional size components results in increased efficiency.
- The boiler has automatic water refill and is electronically controlled.
- Coffee, steam and hot water can be prepared simultaneously as on a professional machine.

Brewing Groups	1
Brew Head Style	E61 4.05kg Brass
Boiler	1.8 litre Nickel plated Copper with Brass end plates
Coffee Control	Lever
Water Tank	Tank only 2.9L
Thermosyphon System	Heat exchange
Coffee Preinfusion	Oversized static expansion chamber
Boiler Temperature Control	Thermostat variable
S/Steel Wands	Non burn 360
Steam Valves Control	1/4 turn
Clearance (mm) Spout to Tray	91
Width mm	330
Depth mm	420
Height mm	350
Weight kg	21
Heating Element Wattage	1200 W
Voltage	240 V
Boiler Contamination Protection	Anti-vaccum valve
Element Protection	Manual reset thermo switch & element time out protection
Body	All stainless steel AISI304