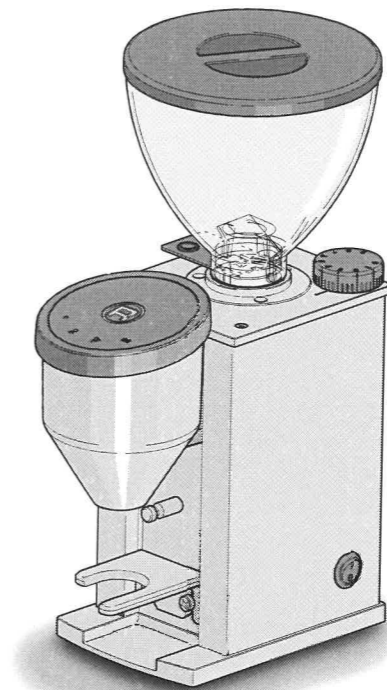


ROCKET[®]
ESPRESSO MILANO



FAUSTINO

IT - MACINACAFFÈ Istantaneo
Manuale uso e manutenzione
Istruzioni originali

FR - MOULIN À CAFÉ Instantané
Manuel d'utilisation et d'entretien
Traduction des instructions originales






ES - MOLINILLO DE CAFÉ Instantáneo
Manual de uso y mantenimiento
Traducción de las instrucciones originales






EN - ON-DEMAND COFFEE GRINDER
User and maintenance manual
Original instructions

DE - ON-DEMAND KAFFEEMÜHLE
Bedienungs- und Wartungsanleitung
Übersetzung der Originalanleitungen

PT - MOEDOR DE CAFÉ Instantâneo
Manual de uso e manutenção
Tradução das instruções originais

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1 - INTRODUCTION



Before performing any operation on the machine, the user must carefully read the instructions contained in this publication and follow them throughout the interventions.



If in doubt on the correct interpretation of the instructions, contact our assistance service for the necessary clarifications.

1.1 Symbols and terminology used in the manual



CAUTION: this symbol indicates information or procedures which, if not carefully followed, may cause serious personal injuries. Potential source of injury or harm to health.

The instructions accompanied by this symbol contain information, requirements or procedures, which can cause damage or malfunctions, if not carried out correctly.



INFORMATION

The guidelines indicating this symbol contain information on particularly important topics and failure to comply with them may render the warranty null and void.



CAREFULLY READ the instruction manual before commissioning.



WARNING: appliance connected to the electrical mains!



Disconnect the power supply before performing any maintenance.



Injury hazard! Use suitable gloves.



OPERATOR: this symbol indicates information or procedures concerning the user of the appliance. Procedures within the competence of the person in charge of appliance operation, use and routine maintenance.



QUALIFIED TECHNICIAN: this symbol indicates information or procedures regarding special maintenance (electrical/mechanical) for a qualified person authorised by the manufacturer

1.2 General information

This manual is an essential part of the FAUSTINO on-demand coffee grinder; therefore, it is crucial that you read the enclosed warnings and precautions carefully. In particular, pay attention to the safety instructions during installation, commissioning, use and cleaning. Please keep this user manual in a safe location where it may be available to all users of the appliance. For online consultation of these instructions, go to www.rocket-espresso.com. For a hard copy, send an email to: info@rocket-espresso.com



The description of the on-demand coffee grinder provided below is of a general nature and may, therefore, not include all details on the various components.

The official language chosen by the manufacturer is Italian.

This manual reflects the condition of the appliance at the time of delivery. ROCKET MILANO s.r.l reserves the right to make, at any time, all the changes it deems appropriate to mass production and the related manuals without the obligation to update previous production and manuals.




The manufacturer shall not be liable for any damage caused to people or property due to:

- Improper use of the appliance.
- Use by unsuitable personnel (unauthorised and/or untrained).
- Power supply defects.
- Lack of maintenance on the components of the coffee grinder.
- Changes to the product not authorised by the manufacturer.
- Use of non-original spare parts.
- Replacement of components supplied with the appliance with other components having different technical specifications from those in the project.
- Failure to comply with these instructions.
- Failure to comply with the safety regulations.

Transport and handling



When handling the appliance, take the necessary precautions to prevent it from falling, damaging people, animals and things, as well as the coffee grinder itself.

When handling the product in the packaging, be sure to follow the wording "THIS WAY UP" (identified by the symbol ) on the packaging.

Do not overturn the appliance during handling. Handle with care. The manufacturer cannot be held responsible for damage caused by incorrect handling or by not complying with the indications provided.

1.3 Warranty

Our products are guaranteed for 24 months after invoicing.

The warranty does not cover:

- all parts subject to wear
- parts damaged by tampering by personnel not authorised by the company
- parts damaged by improper use of the product.

Any returns must be authorised by our company, shipping costs must be covered by the customer. Returns will be considered covered by the warranty only after the returned goods are checked.

1.4 Safety instructions



1. Do not leave the packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) within the reach of children, as these elements are potential sources of danger.
2. Install the machine on a flat, water repellent surface (laminated, steel, ceramic, etc.) away from heat sources (oven, cooking stove, fireplace, etc.) and in conditions in which the temperature cannot drop below 5°C. Keep warm.
3. Do not leave the machine exposed to environmental elements or place it in damp rooms.
4. Keep the packed machine in a dry place, not exposed to environmental elements and in conditions in which the temperature does not go below 5°C.
5. Do not place heavy items on the package.
6. In an emergency, such as fire, unusual noise, overheating, etc., take immediate action by disconnecting the power.
7. The installation and repair must conform to the codes and local electrical safety regulations.
8. The on-demand coffee grinder must be installed after reading and understanding this publication
9. This appliance is only safe when it has been correctly connected to an efficient earthing system.

10. Check to see that the data on the rating plate corresponds to that of the main electrical mains to which the product will be connected. Before connecting the appliance to the electrical mains, make sure that its voltage and frequency correspond to those of the local electrical mains. The electrical data are indicated on the appliance data plate.
11. We do not recommend the use of accessories such as adaptors, multiboards or extension cords not recommended by the appliance manufacturer as they may cause injuries.
12. Do not use this machine if the cable, plug or any other part is damaged or if the machine malfunctions. Return the machine to the nearest authorised service facility for examination, repair or adjustment. CAUTION: The power cable must not be replaced by the user.
13. This appliance was designed exclusively to grind coffee beans. All other uses are inappropriate and dangerous. The manufacturer shall not be held responsible for any damage caused by inappropriate use.
14. To protect against electric shocks when using any electrical appliance, including the FAUSTINO on-demand coffee grinder:
 - a. Do not immerse the coffee grinder, cable and plugs in water or other liquid and do not let the machine's internal parts get in contact with liquid.
 - b. Prevent the power cable from being stretched or pulled tight.
 - c. Do not use the appliance with wet hands or feet.
 - d. Do not allow children or untrained persons to use the appliance.
 - e. Do not activate the coffee grinder with bare feet.
 - f. Place a circuit breaker at the electrical mains feeding the appliance.
 - g. Do not spill liquids on top of the machine.
 - h. The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures, etc.
15. Always use **ROCKET MILANO s.r.l.** certified and manufactured spare parts and accessories.
16. Before performing any cleaning or maintenance turn the machine off by means of the power switch and disconnect the machine from the electrical supply.

17. If the machine operates in a faulty manner or stops working, turn it off immediately and disconnect it from the electrical supply. Do not attempt to repair it but contact an authorized and qualified **ROCKET MILANO s.r.l.** technician. Any repair must be performed by the manufacturer or by an authorized dealer using only original parts.
18. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
19. Keep the appliance and relevant cable out of reach of children.
20. Children must not play with the appliance.
21. Do not pull the power cable to disconnect the appliance from the power supply.
22. To ensure correct operation and efficiency of the machine, it is required to follow the manufacturer's instructions, carrying out cleaning and routine maintenance operations.
23. Never remove (disengage/unhook) the hopper or the relative cover during grinding.
24. The machine is fitted with motor thermal protection, if it is triggered and consequently stops grinding, unplug the machine from the electrical mains and wait at least one hour before using it again
25. Remember that the appliance is intended for professional use, not domestic, therefore it may only be used by qualified persons.
26. The appliance is not waterproof, therefore, it must be placed far away from water jets or damp places. Do not wash the appliance with water jets or steam cleaners.

2 - UNBOXING



Before proceeding, the appliance installation personnel must read these instructions and, in particular, the previous sections regarding general information and safety requirements.



2.1 Packaging content

The on-demand coffee grinder is supplied in a cardboard box. Make sure that all components are present when opening (fig. 2.1).

- 1 On-demand coffee grinder
- 2 Coffee hopper with relative cover and fan
- 3 Faustino User and maintenance manual

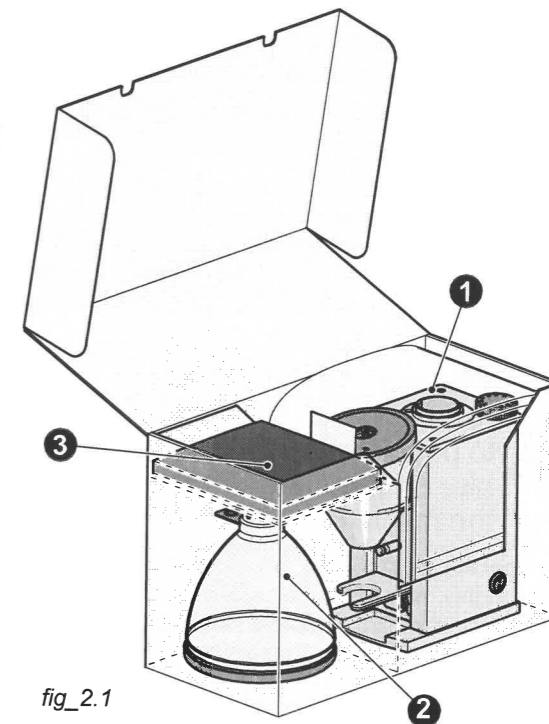
The weight of the unladen machine is indicated directly on the packaging or is visible on the "CE" marking plate applied on the machine.

The packed machine must be protected in a sheltered and moisture-free premises until it is installed in a suitable environment.

After removing the packaging, it is required to verify that the various components are in perfect condition and that there are no traces of tampering, damaged parts, etc. It will also be necessary to check that the machine is complete with all its parts, any accessories and technical documentation as per the transport documentation.



Before proceeding with the installation, in case anomalies are found in the checks on delivery, report the findings to the manufacturer.



fig_2.1



The packaging elements (plastic bags, expanded polystyrene, cartons, etc...) must not be left within the reach of children as they are potential sources of danger. These elements must be disposed of in accordance with the local regulations in force

The packaging must be stored at least until the warranty elapses.

3 - DESCRIPTION OF THE ON-DEMAND COFFEE GRINDER

3.1 Intended destination and use

This type of appliance is intended for commercial use, for example in restaurant kitchens, cafeterias, hospitals and businesses such as bakeries, butcher shops, etc., but not for the continuous mass production of food. This device was only designed to grind coffee beans. Any other use is to be considered unsuitable and therefore dangerous.



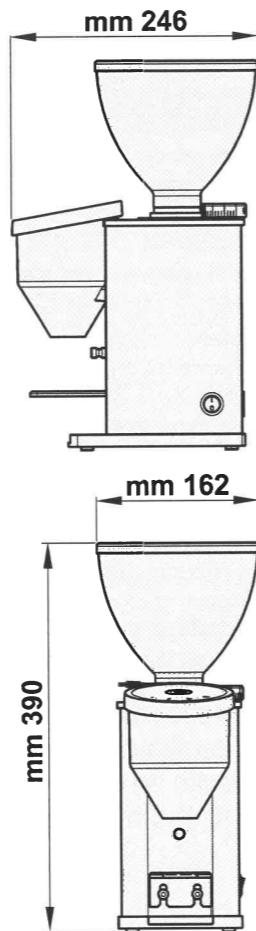
The manufacturer cannot be held responsible for any damage caused to people or things due to unsuitable, erroneous or irrational use of the machine

The operator must always follow the indications contained in this manual. In the case of a failure or if the machine is not working properly, switch it off and do not attempt any direct repair. Contact the service centre.

3.2 Technical specifications

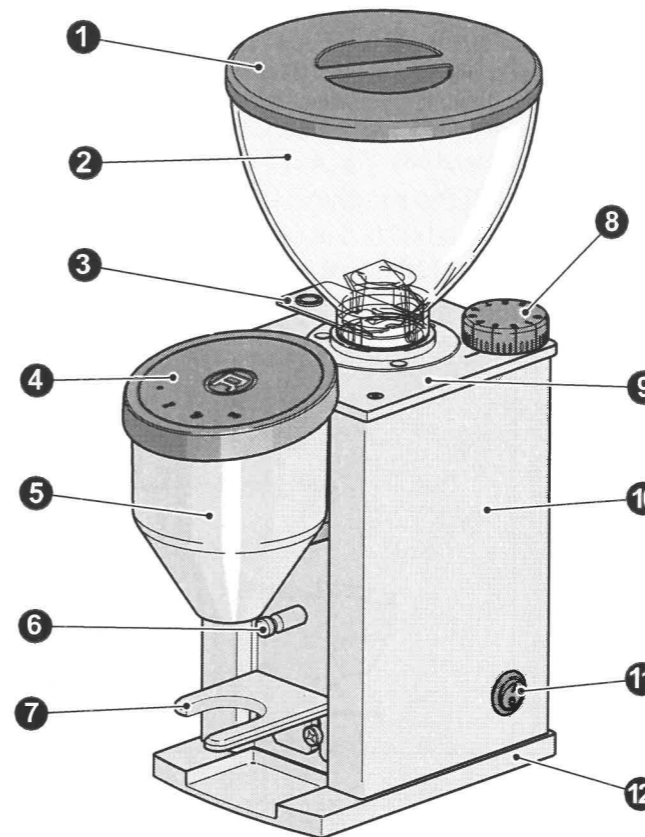
| | |
|--|------------------------------------|
| Dose | Single, double, triple, continuous |
| Filter holder support with adjustable fork | Standard |
| Flat grinder burrs | Ø50 mm |
| Available voltages | 220-240V 50-60Hz 110V 60Hz |
| Absorbed power | 310W |

| | |
|-----------------------|--------------------|
| Dimensions (fig._3.1) | 246 x 162 x 390 mm |
| Hopper capacity | 320 g |
| Weight when empty | 6.8 Kg |



fig_3.1

3.3 Main parts



1. Coffee hopper cover
2. Coffee hopper
3. Coffee hopper fan
4. Display
5. Dispensing cone
6. Filter holder support pin
7. Filter holder fork
8. Grinding adjustment knob
9. Upper plate
10. Machine body
11. Switch
12. Lower plate

fig_3.2

3.4 Noise level

The noise tests performed according to current regulations have determined that the coffee grinder does not exceed the 78dB (A).

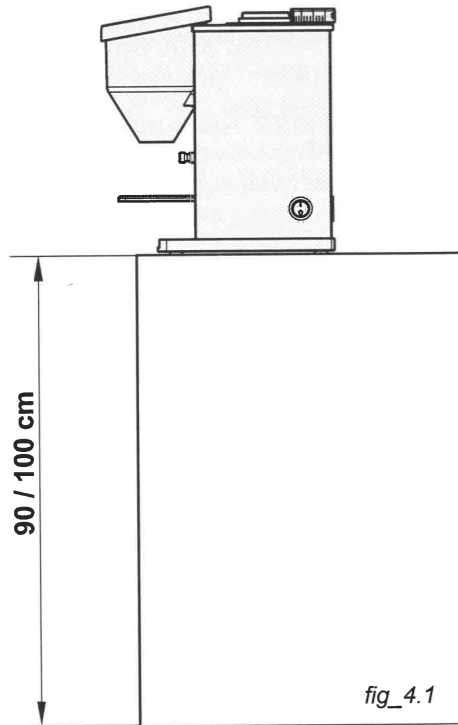
4 - INSTALLATION

The installation must be performed by qualified technical personnel. The installation must be performed in conformity with current safety regulation of the Country where the product is used.

The machine must only be installed in places where it is easy to use and access.

The support surface must be flat, dry, smooth and guarantee perfect stability.

The recommended height of the base is at least approximately 90/100 cm from the ground (fig._4.1)



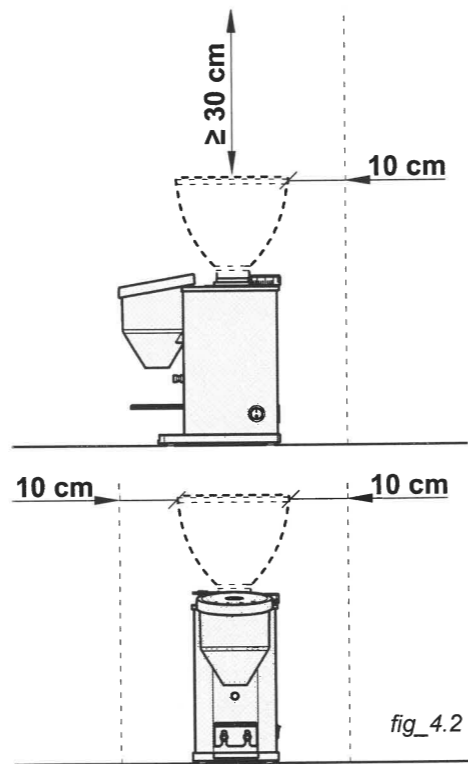
fig_4.1

Do not use or install where water jets are used. In order to ensure normal operation, the machine must be installed in areas where the room temperature is between +5°C and +36°C and humidity does not exceed 70%.

Ensure that there is an open area of at least 10 cm on each side and at least 30cm above the machine to allow adequate ventilation, simple coffee refilling and facilitate its use and the performance of any maintenance operations. (fig._4.2)



If the machine is wet or very damp, wait until it is completely dry before installing or using it.

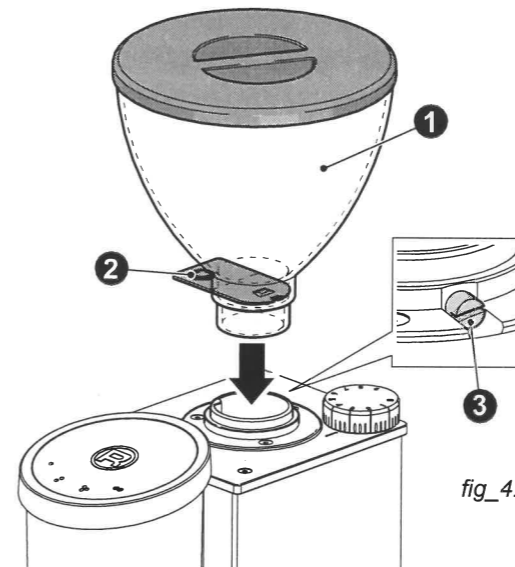


fig_4.2

4.1 Coffee hopper installation

Before installing the coffee hopper and relative cover, wash them with water and mild detergent to remove any processing residues

Place the hopper (1 - fig._4.3), correctly and stably inside the rubber collar, with the fan inserted (2) and tighten the safety screw (3 - fig._4.3)



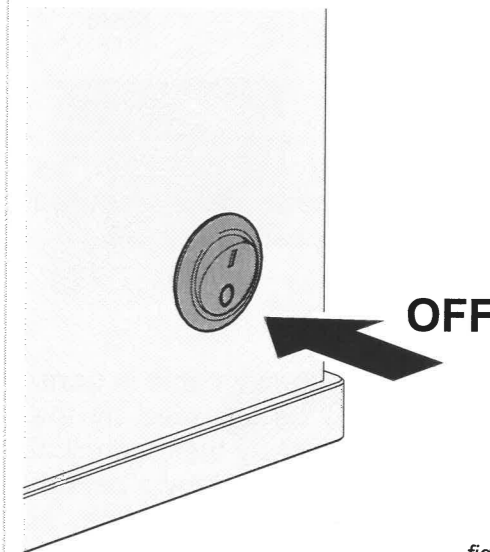
fig_4.3

4.2 Electrical power supply

Before connecting the machine ensure that the identification label data comply with those of the local electric mains.

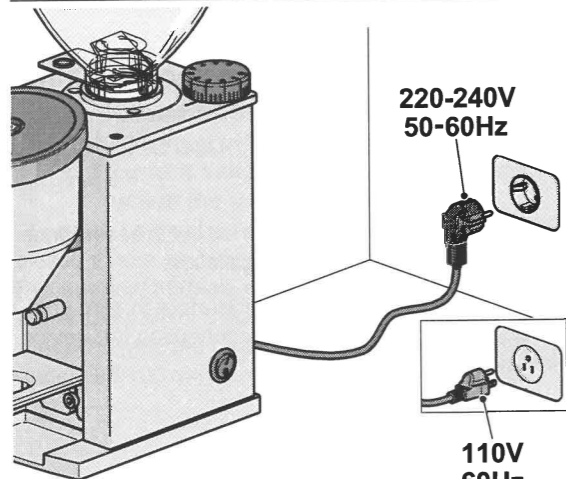
The earthing system must be carried out in accordance with the provisions of current legislation.

Check that the switch is off and therefore in zero position (O - OFF - fig._4.4) before connecting the device to the electrical mains



fig_4.4

Connect the power supply cable (fig. 4.5)



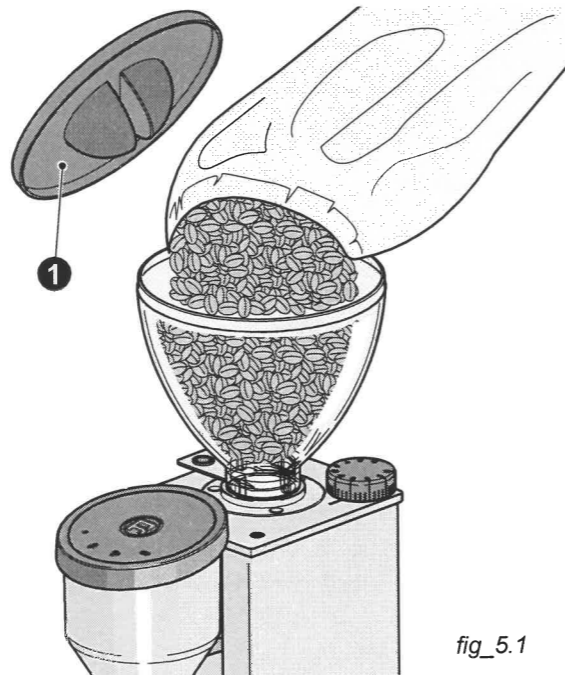
fig_4.5

5 - OPERATION OF THE ON-DEMAND COFFEE GRINDER

We assume the machine has been installed correctly.

5.1 Preparation and start up

- Remove the cover from the coffee hopper (1 - fig._5.1) and insert the coffee beans. Close the cover.

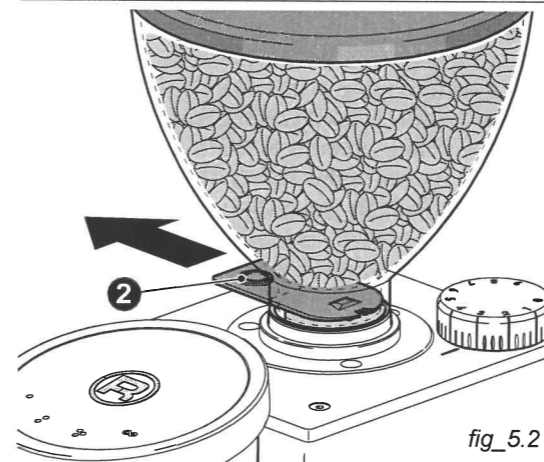


fig_5.1

- Open the coffee hopper fan (2 - fig._5.2), allowing the coffee beans to enter the grinding chamber.

Place any excess cable on the worktop, so that it cannot be pulled by children or cause tripping

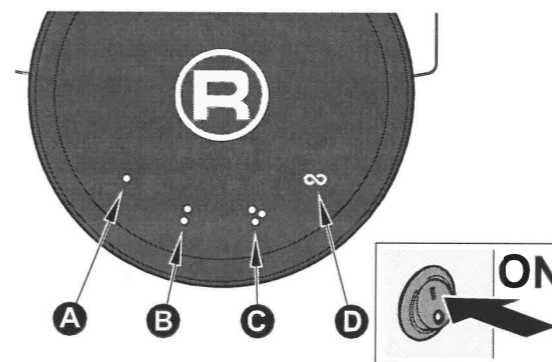
If the power supply cable is damaged it is to be replaced by the manufacturer or by their technical assistance service or by a person with equivalent qualification, in order to prevent any risks.



fig_5.2

- Remove protective film from the display and activate the device by moving the switch to the **I - ON** position (3 - fig._5.3). When the device is switched on, the display will show the symbols representing the available doses (fig._5.3).

- | | |
|-----------------------|---------------------------|
| A. SINGLE DOSE | C. TRIPLE DOSE |
| B. DOUBLE DOSE | D. CONTINUOUS DOSE |

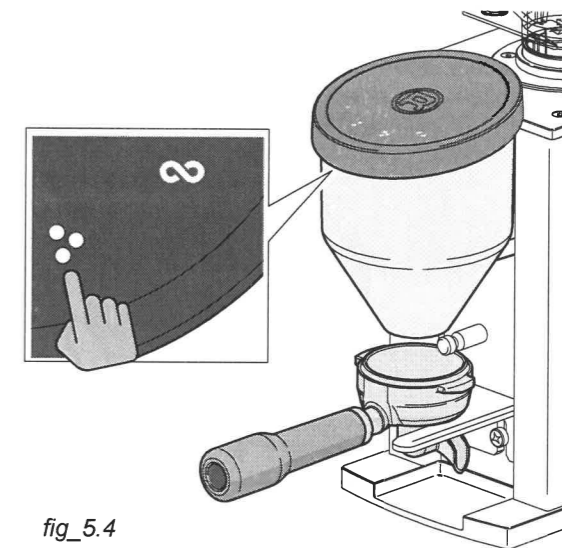


fig_5.3

Grinding is activated by touching one of the four symbols on the lower part of the display. Place the filter holder above the fork and activate grinding (fig._5.4) Press the symbol of the active function again or the central "**R**" symbol to stop grinding.

At night or when there are no operators in the room, move the switch to the **O - OFF** position (see figure 4.4).

Never operate without the hopper or without its cover.

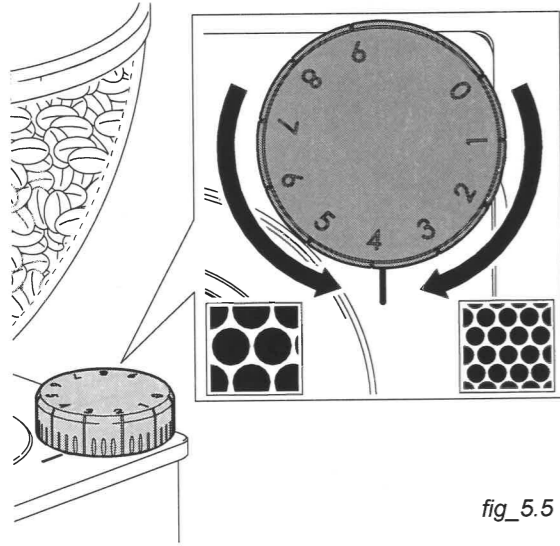


fig_5.4

5.2 Grinding adjustment

The machine is factory calibrated with an espresso grinding. To adjust the granulometry, use the continuous dose and a precision scale to weigh the exact grammage. Every time a grinding adjustment is required, the first two double doses must be discarded because they might still contain parts of the previous grinding adjustment. After pressing the coffee and checking that the extraction time is the desired one, proceed with the adjustment of the times of the programmed doses.

To modify grinding: Rotate the adjustment knob clockwise for a **FINER** granulometry and anticlockwise for a **THICKER** granulometry (fig._5.5). Adjust the grinding with the motor switched on if there is coffee between the grinders, and with the motor switched off if there is no coffee.



fig_5.5



It is also recommended to grind and use a few grams of coffee every time the granulometry is altered, this procedure is useful to eliminate the small amount of pre-ground coffee present in the appliance. If the machine dispenses coffee slowly, the ground coffee is too fine, while if it is too fast, the ground coffee is too coarse. Many factors may influence the dispensing of coffee, including the quality of the coffee, pressing, the adjustment of the espresso machine, the cleaning of the filters and climatic conditions.

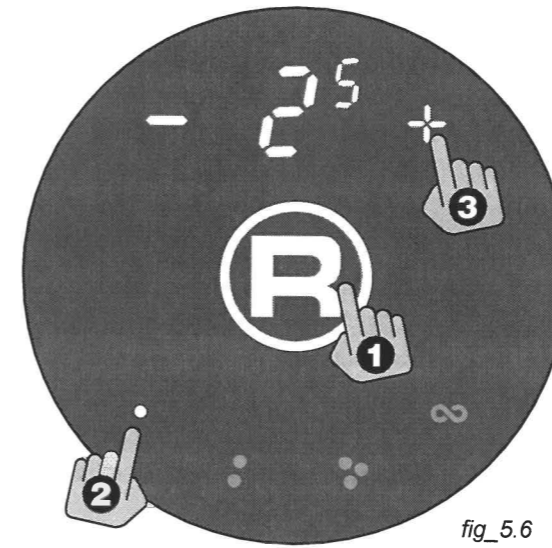
5.3 Dose time adjustment

With the machine switched on, press the central "R" symbol (1 - fig._5.6) until the dose time is shown on the upper part of the display (fig._5.6) to change the time of the programmed doses.

To change the time of the programmed doses, select the desired dose between single, double or triple (the single dose is selected as default - e.g. 2 - fig._5.6). Once the desired dose is selected, the corresponding LED will start flashing and you will be able to adjust the timer.

Press the "+" or "-" symbol (3 - fig._5.6) if you wish to increase or decrease the dose time.

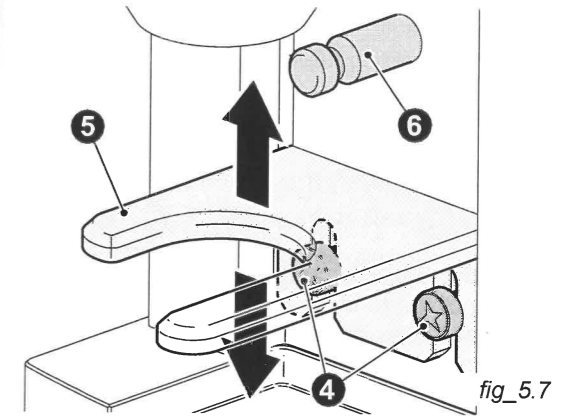
Press the "R" at the centre of the display for a couple of seconds to exit the programming menu.



fig_5.6

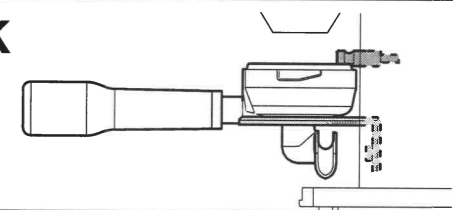
5.4 Fork adjustment

All models are supplied with a fork height adjustment device. To change the height, loosen the screws by half a turn (4 - fig._5.7) and move the fork (5) to the desired position. The correct height of the fork (fig._5.8) is obtained when the profile of the filter holder fits perfectly in the groove of the support pin. (6 - fig._5.7) Fasten the screws to guarantee a secure support to the filter holder.

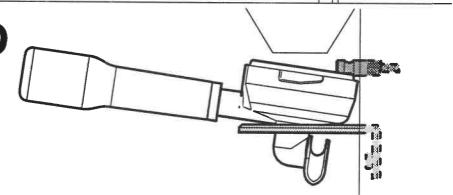


fig_5.7

OK



NO



fig_5.8

6 - CLEANING

Do not clean the machine by using metal or abrasive devices, such as steel wool, metal brushes, needles, etc. or general detergents (alcohol, solvents, etc.)

Keeping your machine clean will prolong its life and produce better ground coffee.

Cleaning the plastic mobile parts.

Remove the mobile parts of the machine (cover, hopper, etc.) and wash thoroughly with water and mild detergent



Never wash the plastic parts in the dishwasher.

Cleaning the machine body.

Use damp cloths to clean the machine body, being mindful of the parts sensitive to water like the power switch.

7 - TROUBLESHOOTING

In case of a problem or malfunction switch off and disconnect the appliance from the electrical mains.

A list of possible actions to perform in case of possible malfunctions is shown below.

If the problem persists, request the intervention of maintenance personnel or contact a **ROCKET** dealer.

7.1 Technical issues and solutions*The device does not start*

- Check that the main switch is in the **ON** position.
- Check that the plug is inserted.
- Make sure that the grinding adjustment knob is not showing the value "0"
- Check that there are no foreign bodies stuck between the grinder burrs.

The device stops as a result of motor overheating:

- The device switches off automatically in case of overheating. The safety device recharges automatically; wait for the motor to cool down (from 15 to 30 minutes) before restarting the device.

7.2 Inactivity

For prolonged machine inactivity, it is required to carry out certain preventive operations:

- disconnect the machine electrically.
- empty the coffee hopper
- wash all the parts in contact with foodstuffs.
- clean all the surfaces of the machine with a cloth.
- protect the outside with a cellophane film or bag.
- store in dry sheltered rooms with temperatures no lower than 1°C.

8 - SERVICE

Maintenance operations must be performed with the appliance switched off and with the electrical power supply disconnected.



Maintenance must only be performed by qualified technical personnel.



Any maintenance which entails the replacement of worn components must always be performed with original spare parts.

8.1 Grinding chamber cleaning**Grinding chamber cleaning**

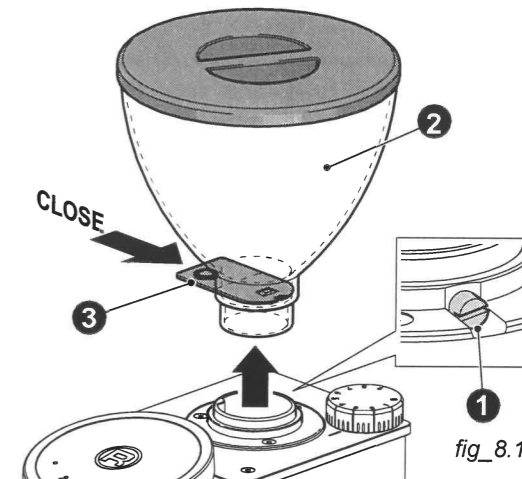
To clean the internal part of the machine, remove the safety screw on the left side (1 - fig._8.1), and remove the hopper (2).



Before removing the hopper with coffee beans inside, make sure to close the fan (3 - fig._8.1), to prevent accidental leaks and grind the residual coffee inside the grinding chamber.

Then, remove the three screws fastening the flange (4 - fig._8.2) and extract it. Remove the rubber collar (5) and the upper grinder burr (6) so as to expose the grinding chamber (7 - fig._8.2).

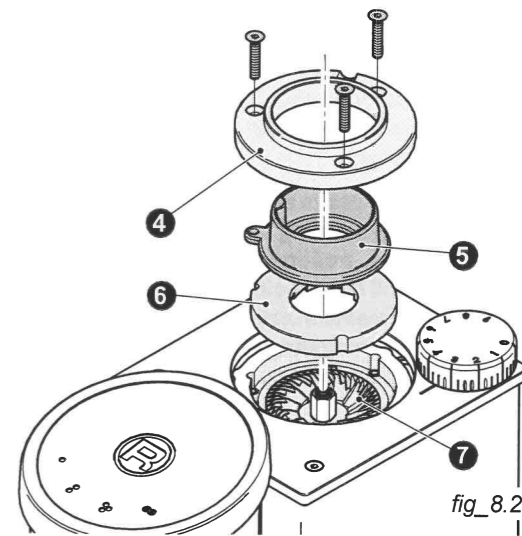
For correct cleaning, vacuum the inside of the grinding chamber with the aid of a brush.



fig_8.1



The grinder burrs have sharp profiles. Injury hazard! Use suitable gloves.



fig_8.2



9 - DISPOSAL

Remove any residual coffee and render the machine non operational by cutting the power supply cable. Do not dispose of the machine in the environment.



Check that machine disposal is performed with respect of environmental rules and according to the regulations in force

Information to the users

Pursuant to It.Legislative Decree 25 September 2007, no. 185 and art. 13, It.Legislative Decree 25 July 2005, no. 151 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, on the restriction of the use of hazardous substances in electrical and electronic equipment, and on the disposal of waste".

The barred waste bin symbol on the equipment means that the product, at the end of its service life, must be disposed of separately from the other types of waste.

The user must therefore transport the equipment, at the end of its service life, to the appropriate separate collection centres for electronic/electro-technical waste products or return it to the dealer when purchasing a new equivalent equipment.



The appropriate separate collection and the following sending of the used equipment to recycling, treatment and eco-friendly disposal will help avoid negative effects on the environment as well as on health along with an easier recycling of the materials forming the equipment.

10 - MANUFACTURER

Macap s.r.l.

via Toniolo, 18

30030 - Maerne di Martellago (VE) - ITALY

www.macap.it