

BICOCCA

IT - MACCHINA DA CAFFÈ PER USO DOMESTICO
Manuale uso e manutenzione
Istruzioni originali

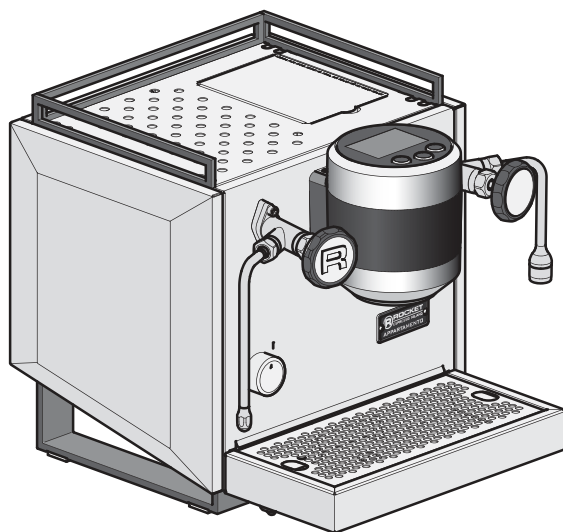
EN - COFFEE MACHINE FOR DOMESTIC USE
User and maintenance manual
Translation of the original instructions

FR - MACHINE À CAFÉ À USAGE DOMESTIQUE
Manuel d'utilisation et d'entretien
Traduction des instructions originales

DE - KAFFEEMASCHINE FÜR DEN HAUSGEBRAUCH
Bedienungs- und Wartungsanleitung
Übersetzung der Originalanleitungen

ES - MÁQUINA DE CAFÉ PARA USO DOMÉSTICO
Manual de uso y mantenimiento
Traducción de las instrucciones originales

PT - MÁQUINA DE CAFÉ PARA USO DOMÉSTICO
Manual de uso e manutenção
Tradução das instruções originais



ROCKET®

ESPRESSO MILANO

IT Congratulazioni per la scelta della macchina da caffè espresso BICOCCA.

Si tratta di un prodotto realizzato con lo scopo di soddisfare la tua esigenza per un'ottima qualità in tazza per le bevande a base di caffè.

Leggere attentamente le istruzioni per un corretto funzionamento della macchina.

Questo manuale fornisce importanti linee guida per uso, manutenzione e un'installazione sicura. Contiene inoltre utili consigli che consentiranno di sfruttare al meglio le potenzialità della macchina BICOCCA.

EN Congratulations on choosing the BICOCCA espresso coffee machine.

This product is designed to satisfy your need for exquisite quality in cups of coffee-based beverages. Carefully read the instructions to operate the machine correctly.

This manual provides important guidelines for use, maintenance and safe installation.

It also contains useful recommendations that will allow you to maximise the potential of the BICOCCA machine.

FR Félicitations pour avoir choisi la machine à café expresso BICOCCA.

C'est un produit conçu dans le but de satisfaire le besoin d'une excellente qualité dans la tasse pour les boissons à base de café.

Lire attentivement les instructions pour un fonctionnement correct de la machine.

Ce manuel fournit des directives importantes pour l'utilisation, l'entretien et l'installation de la machine en toute sécurité.

Il contient également des conseils utiles qui permettront d'exploiter au mieux le potentiel de la machine BICOCCA.

DE Wir gratulieren Ihnen zu Ihrer Wahl der Espressomaschine BICOCCA.

Es handelt sich um ein Produkt, das speziell für eine hervorragende Qualität für Kaffeegetränke in der Tasse entwickelt wurde.

Bitte lesen Sie die Anweisungen sorgfältig durch, um einen korrekten Betrieb der Maschine zu gewährleisten.

Dieses Handbuch enthält wichtige Anleitungen zur Verwendung, Wartung und sicheren Installation.

Außerdem enthält es nützliche Tipps, die Ihnen helfen, das Beste aus Ihrer BICOCCA-Maschine herauszuholen.

ES Enhorabuena por haber elegido la máquina de café expreso BICOCCA.

Se trata de un producto realizado a fin de satisfacer las exigencias referentes a una taza de bebida a base de café de excelente calidad.

Lea atentamente las instrucciones para utilizar la máquina correctamente.

Este manual proporciona directrices importantes para el uso, el mantenimiento y una instalación segura.

Además, incluye consejos útiles para que aproveche al máximo el potencial de la máquina BICOCCA.

PT Parabéns pela escolha da máquina de café expresso BICOCCA.

É um produto feito com o objetivo de satisfazer a necessidade de excelente qualidade na chávena para as bebidas à base de café.

Leia as instruções cuidadosamente para o correto funcionamento da máquina.

Este manual fornece orientações importantes para o uso, a manutenção e a instalação segura.

Ele também contém dicas úteis que lhe permitirão aproveitar ao máximo o potencial da máquina BICOCCA.

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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



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



CAUTION

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.



CAUTION: machine connected to the electrical mains!



Disconnect the power supply before performing any maintenance.



CAUTION: hot contact parts!



Wear protective gloves.



OPERATOR: this symbol indicates information or procedures concerning the user of the machine. Procedures within the competence of the person in charge of machine 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 **BICOCCA** product; therefore, it is crucial that you read the enclosed warnings and precautions carefully before operating the machine. 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 machine.



The coffee machine description 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 state of the machine at the time of supply. **BICOCCA** reserves the right to make, at any time, all the changes it deems appropriate to mass production and to update the related manuals without the obligation to update previous production and manuals, as well as to inform users of previously supplied machines.



CAUTION

THE MANUFACTURER SHALL NOT BE LIABLE FOR ANY DAMAGE CAUSED TO PEOPLE OR PROPERTY DUE TO:

- Improper use of the machine.
- Use by unsuitable personnel (unauthorised and/or untrained).
- Power supply defects.
- Lack of maintenance on machine components.
- Changes to the machine not authorised by the manufacturer.
- Use of non-original spare parts.
- Replacement of components supplied with the machine 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 machine, take the necessary precautions to prevent it from falling, damaging people, animals and things, as well as the machine itself. Do not carry out this operation by yourself. It is recommended to have two people handle the appliance.

When handling the machine in the packaging, be sure to follow the wording “**THIS WAY UP**” (identified by the symbol ) on the packaging.

Do not overturn the machine 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 Safety warnings

IMPORTANT PRECAUTIONS



1. Read all instructions.
2. 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.
3. 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 15° C. Keep warm.
4. Do not use outdoors.
5. For domestic use only
6. Do not leave the machine exposed to environmental elements or place it in damp rooms.
7. Do not obstruct the grids and do not cover with cloths, etc.
8. Keep the packed machine in a dry place, not exposed to environmental elements and in conditions in which the temperature does not go below 15° C.
9. Do not place heavy items on the package.
10. In an emergency, such as fire, unusual noise, overheating, etc., take immediate action by disconnecting the power.
11. The installation and repair must conform to the codes and local electrical safety regulations.
12. Do not let the power cable hang over the edge of the table or counter or touch hot surfaces.
13. The **BICOCCA** machine must be installed after reading and understanding this publication.

14. This machine is only safe when it has been correctly connected to an efficient earthing system.
15. Always connect the plug to the appliance first, then plug the power cable into the wall socket. To disconnect, set the switch to **OFF**, then remove the plug from the wall socket.
16. Check to see that the data on the rating plate corresponds to that of the main electrical mains to which the machine will be connected. Before connecting the machine to the electrical mains, make sure that the voltage, frequency and power of the machine correspond to those of the local electrical mains. The electrical data are indicated on the machine rating plate.
17. 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, fire or electric shocks.
18. 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.
19. This machine has been designed for the sole purpose of producing coffee and dispensing steam and hot water for beverages. All other uses are inappropriate and dangerous. The manufacturer shall not be held responsible for any damage caused by inappropriate use.
20. To protect against electric shocks when using any electrical appliance including your **BICOCCA** machine:
 - a. Do not immerse the machine itself, cable and plugs in water or other liquid and do not let the machine's internal parts get in contact with liquid.
 - b. Make sure the power cable is not stretched or pulled.
 - c. Do not use the machine with wet hands or feet.
 - d. Do not allow children or untrained persons to use the machine.
 - e. Do not operate the machine with bare feet.
 - f. Place a circuit breaker at the electrical mains feeding the machine.

- 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.
 - i. Avoid any spillage of water on electrical connections.
21. Always use **ROCKET** certified and manufactured spare parts and accessories.
 22. Before carrying out any cleaning or maintenance, switch off the machine using the machine's power switch, disconnect the machine from the mains and wait for its temperature to drop.
 23. This appliance is intended for domestic use.
 24. 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 authorised and qualified **BICOCCA** technician. Any repair must be performed by the manufacturer or by an authorized dealer using only original parts.
 25. When the machine is not used for long periods of time it must be stored at a temperature above zero (0°C / 32°F). This will prevent the hydraulic system from freezing, which could damage the internal pipes and boiler.
 26. The machine must be used with drinking water. Use a water softener if water from the local mains has a high mineral content. A build-up of mineral deposit may restrict the flow of water within the hydraulic systems causing damage to the machine and risking personal injuries. Conversely, highly "pure" waters may interfere with the electronic signals read by the machine for both boiler level and water tank level indications. Use filtered water.
 27. The appliance must not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have received supervision or instruction concerning use of the appliance from a person responsible for their safety.
 28. Keep the appliance and relevant cable out of reach of children.
 29. Children must not play with the appliance.
 30. Do not pull the power cable to disconnect the appliance from the power supply.

- 31.** 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.
- 32.** During machine operation some parts reach high temperatures, such as the dispensing units, the portafilters and the steam wands. Pay attention not to touch or put your hands under these parts when using them, to prevent scalds or burns. Always use appropriate knobs and handles for operation.
- 33** Install the portafilter by inserting it into the head of the unit and turning the handle from left to right. The portafilter is inserted correctly once it is firmly inside the head of the unit and the handle is positioned at a right angle to the front of the machine.
- 34** Never remove (disengage/release) the portafilter while dispensing coffee. Burns could occur if the portafilter is removed during dispensing cycles.
- 35** Pay close attention to the surfaces of the heating elements as they are subject to residual heat even after use.
- 36** Only use the appliance as intended.
- 37** The coffee machine must not be stored in a closed place (cabinet, etc.) when in use.
- 38** This appliance is intended for use in domestic or small catering environments such as:
 - a. Kitchen areas for staff in shops, offices and other workplaces.
 - b. Agritourism establishments with a common room for kitchen use.
 - c. By customers in hotels, motels and other residential environments.
 - d. Bed and breakfasts and the like.

KEEP THESE INSTRUCTIONS



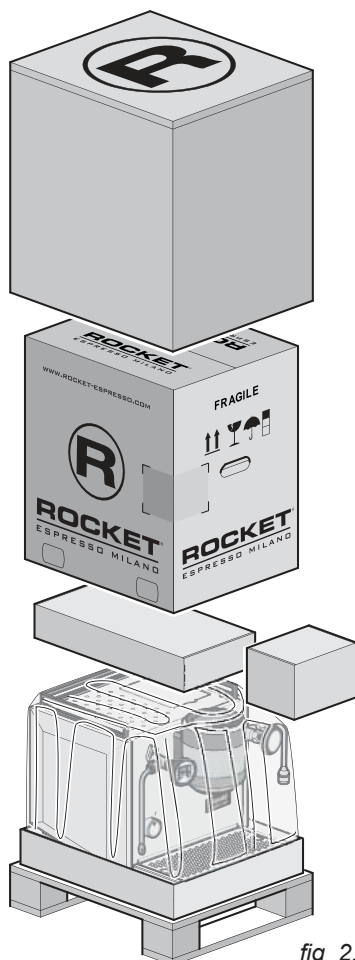
2 - UNPACKING



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

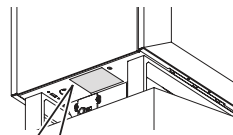
2.1 Contents of the package

The machine is supplied fully assembled (with the exception of the accessories contained in the special box - fig. 2.1).



fig_2.1

The machine data are specified on the "CE" marking plate affixed underneath the machine (fig. 2.2).



fig_2.2

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.



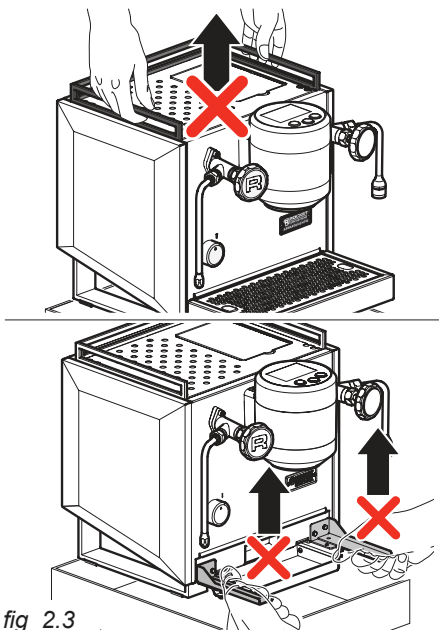
CAUTION! Before proceeding with the installation, in case anomalies are found in the checks on delivery, report the findings to the manufacturer.



The packaging elements (plastic bags, expanded polystyrene, nails, 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.

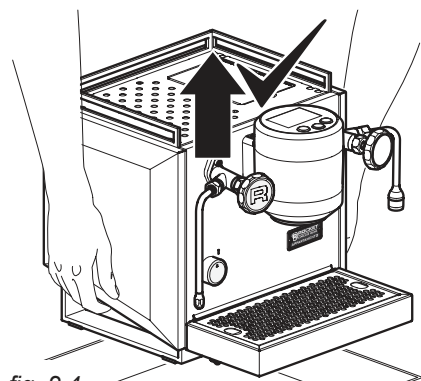


CAUTION! DO NOT lift or move the machine by grasping the metal structures defined as **CUP GUARD SIDES** and **TRAY SUPPORTS**. These structures could break or deform, causing the machine to fall and possibly be damaged (fig. 2.3).



fig_2.3

For correct and safe lifting or handling, grip the machine at the bottom of the frame as shown in fig. 2.4.



fig_2.4

3 - DESCRIPTION OF THE MACHINE

3.1 Intended use

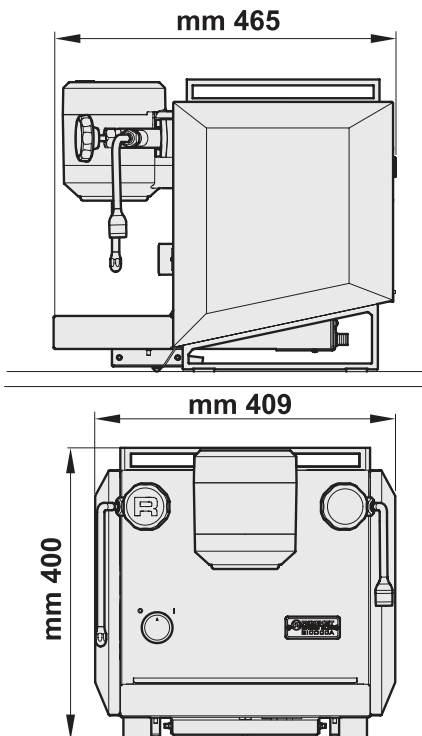
The machine has been designed and built to be used to prepare espresso coffee and hot drinks.

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.



fig_3.1

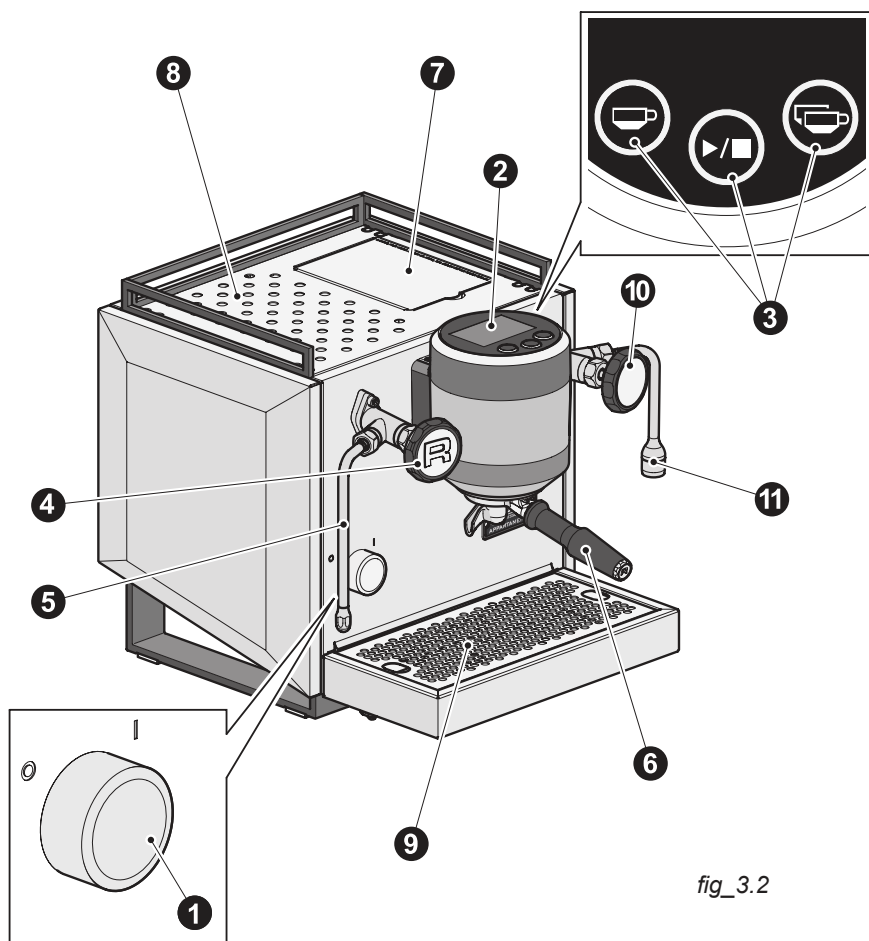


3.2 Technical specifications

MOD. BICOCCA	
■	Eco mode available via software (see par. 7.2.2.5)
■	Services boiler capacity: 1.5 litres Coffee boiler capacity: 0.5 litres
■	Voltage (<i>version A</i>): 220-240V - 50/60 Hz <i>for EC versions</i> Voltage (<i>version B</i>): 115V - 60 Hz <i>for the USA/CAN versions</i>
■	Services boiler resistance: 1400 W Coffee boiler resistance: 1400 W
■	Removable water tank: 1.8 litres
■	Dimensions and weight (fig_3.1) Width: 409 mm Depth: 465 mm Height: 400 mm Weight: 35 kg



3.3 Main parts



fig_3.2

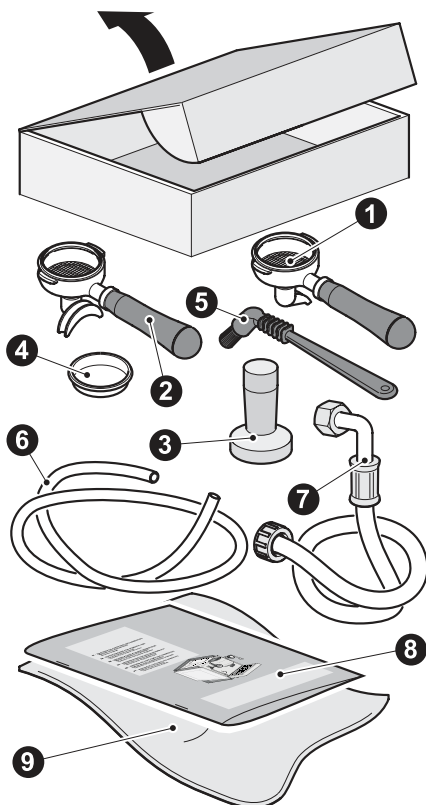
- | | |
|--|--------------------------------|
| 1. ON / OFF:
"O" = OFF.
"I" = ON. | 8. Cup warmer. |
| 2. Touch screen display | 9. Cup warmer grid + tray. |
| 3. Control buttons. | 10. Hot water dispensing knob. |
| 4. Steam dispensing knob. | 11. Hot water wand. |
| 5. Steam wand | |
| 6. Portafilter. | |
| 7. Water tank chamber. | |



3.4 Accessories

The machine is supplied complete with a wide series of accessories (fig._3.4). The box contains the following parts and accessories:

1. Portafilter - single.
2. Portafilter - double.
3. Press.
4. Blind filter.
5. Dispensing head cleaning brush.
6. Filler hose.
7. Drain hose.
8. Instruction Manual.
9. Microfibre cloth.



fig_3.3

3.5 Technical data

Voltage

- Please refer to the technical data plate on the machine.

Power

- Please refer to the technical data plate on the machine.

Temperature

- The machine must not be operated with temperatures under 15°C and over 36°C.

Water

- The machine must be operated with soft, clean drinking water. The water hardness must be between F° 4 - 7° (French) / 2 - 4 °d (German). A build-up of mineral deposits can restrict the flow of water within the hydraulic system, causing damage to the machine and risk of personal injury.

Services boiler capacity

- 1.5 litres

Coffee boiler capacity

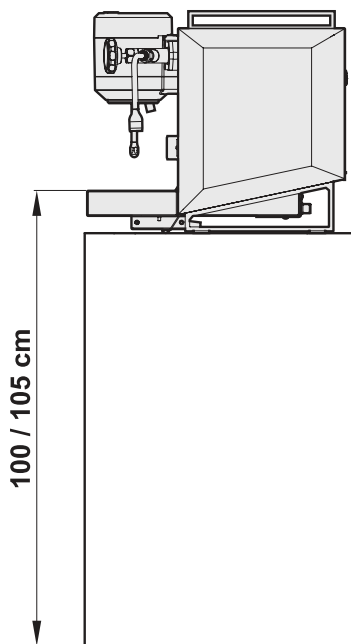
- 0.5 litres



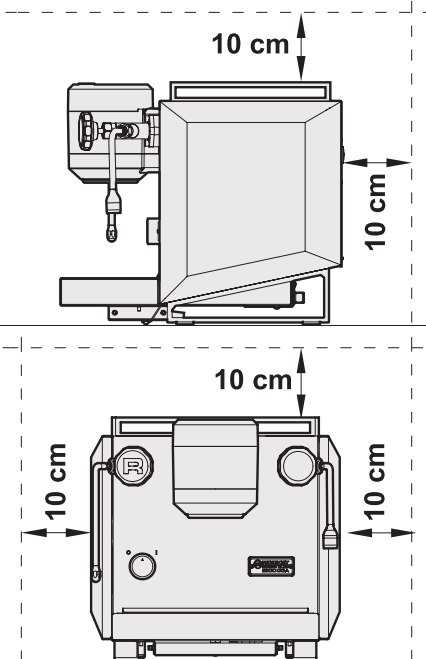
4 - INSTALLATION

The machine must only be installed in places where it is easy to use and access. The support surface must be levelled, dry, smooth, stable and at such a height that the base is at least 100/105 cm approx. above the ground (fig._4.1).

Do not use or install where water jets are used.



fig_4.1



fig_4.2



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

In order to ensure normal operation, the machine must be installed in areas where the room temperature is between + 15°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 behind the machine to allow adequate ventilation and facilitate its use and the performance of any maintenance operations (fig._4.2).



4.1 Water connection

The Bicocca machine is designed to be able to operate supplied with water, either from the internal tank (see par. 4.1.1) or from the water mains (see par. 4.1.2)

In both cases, the water must have the characteristics indicated in par. 3.5.



From the factory settings, the machine is set to operate as a tank (see par. 4.1.1)

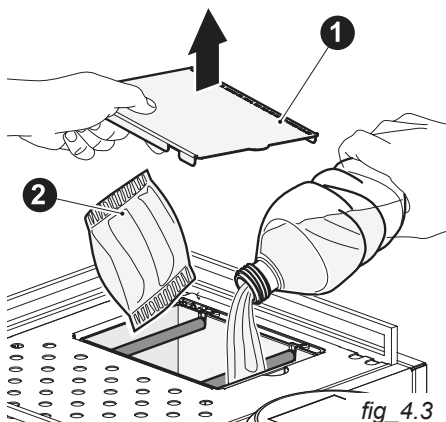
4.1.1 Filling the water tank

Make sure to use water with a degree of hardness suitable for this type of machine (see par. 3.5 page 64).

The machine has to operate with clean soft drinking water. Never attempt to operate the machine with water of a hardness other than that specified in paragraph 3.5.

Lift the tank chamber cover (1 fig. 4.3) and fill with water to the indicated "MAX" level (approx. 1.8 L). The manufacturer recommends inserting a softener bag (2) in the water tank.

Pay attention to only pour water into the water tank, use a funnel if required. (to remove the tank for cleaning see chap. Maintenance page 89). Reposition the cover of the water tank chamber.

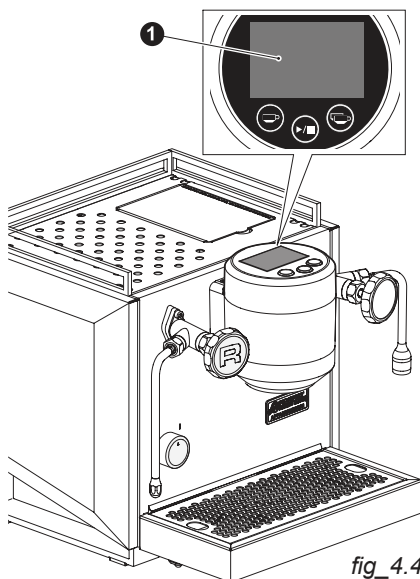


Check the package for validity of the softener used (quantity of litres).

4.1.2 Connection from mains

4.1.2.1 Preliminary steps

Select via the touch screen (pos. (1 - Fig. 4.4) - see section START-UP page 69), which water supply system will be used (water mains or tank).



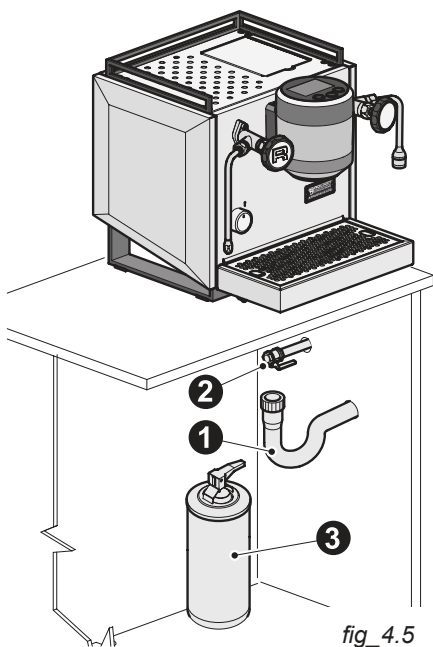


4.1.2.2 Setting up of connections by the customer.



Connections must be carried out by qualified personnel in full compliance with federal, state and local regulations.

1. Water drain hose (1 - Fig.. 4.5), with an internal diameter of at least 30 mm, fitted with a siphon accessible for inspection.
2. Water supply hose (2).
3. Water softener (optional-3)



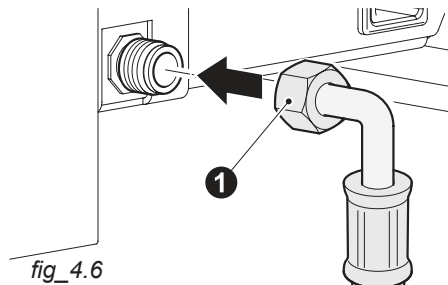
4.1.2.3 Connection of machine to water mains



Ensure that the maximum water supply pressure does not exceed 4 bar; otherwise, install a pressure reducer.

The connections must be installed close to the machine.

Water supply hose (2 - fig._4.5). Connect the supplied hose to the hose connection on the back of the machine (1 - fig._4.6).



The water supply to the machine must be suitable for human consumption and for human use, in compliance with all laws in force at the place of installation.



The installer is obliged to obtain confirmation from the final owner and/or user of the system that the water meets all the above requirements. All components and/or parts supplied with the machine must be used for installation. Should it be necessary to use other parts and/or components, the installer must check that these other parts and/or components are suitable for contact with water for human consumption/drinking water. The technician in charge of installation is obliged to carry out all hydraulic connections in such a way that they fully comply with all relevant standards, regulations and provisions in force at the place of installation regarding hygiene, safety of the hydraulic system and environmental protection.

The machine has to operate with clean soft drinking water. Never attempt to operate the machine with water of a hardness other than that specified in paragraph 3.5. The manufacturer recommends the use of an inline filter.



4.2 Water drain

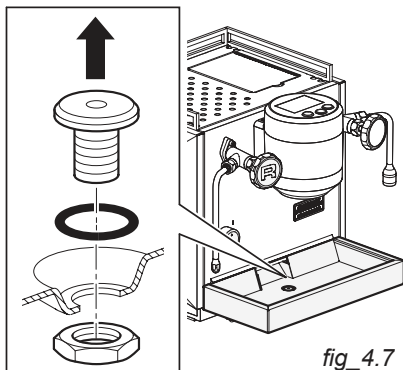
Water drainage can be carried out in two different ways.

A The first consists of manually emptying the drip tray and washing, rinsing it and putting it back in place.



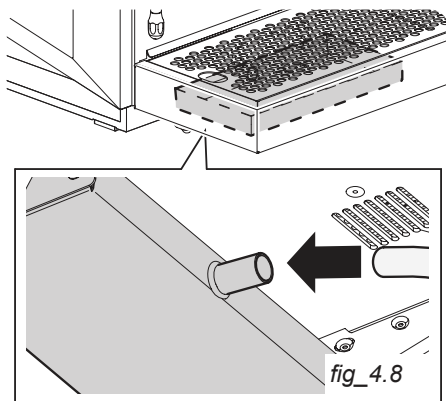
B The second MANDATORY if you choose the connection from the mains involves draining through the mains, so it requires the following preparation:

1. Unscrew the cap in the centre of the drip tray (fig. 4.7).



fig_4.7

2. Connect the supplied drain hose to the rubber holder of the tray below the tray (fig. 4.8).

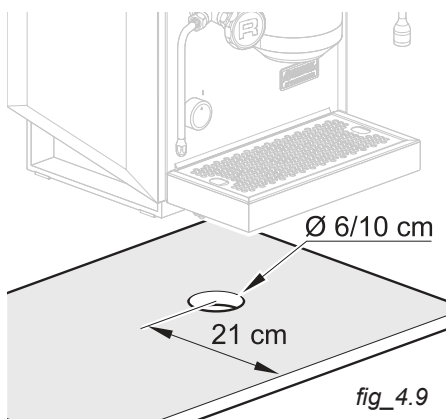


fig_4.8

3. Make the connection to the mains drain.



In order to avoid overflow and/or reflux, it is necessary to have a hole on the counter (fig. 4.9) to easily pass the supplied drain hose through.



fig_4.9

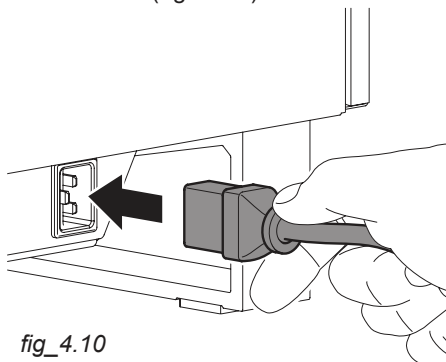
4.3 Electrical power supply



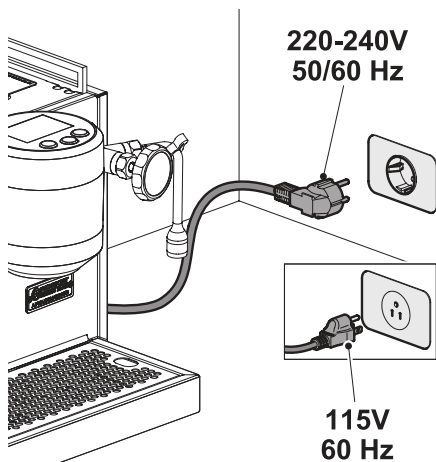
Before connecting the machine ensure that the identification label data comply with those of the local electric mains.

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

Connect the supplied power cable, first to the machine (fig. 4.10) and only then to the mains (fig. 4.11).



fig_4.10



fig_4.11



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

CAUTION:

If the power 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.

**5 - START-UP**

We assume the machine has been installed correctly.

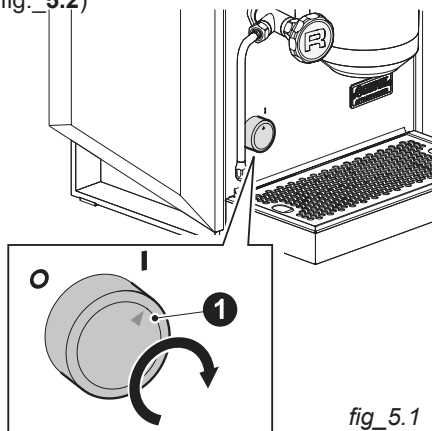
Machine use with tank:

Turn the on/off knob (1 - fig._5.1) from position "O" to position "I".

Machine use with water connection:

Open the water tap (not included in the supply) and turn the on/off knob (1 - fig._5.1) from position 'O' to position 'I'.

As there is no water in the tank, the machine will display the no water icon (fig._5.2)



fig_5.1



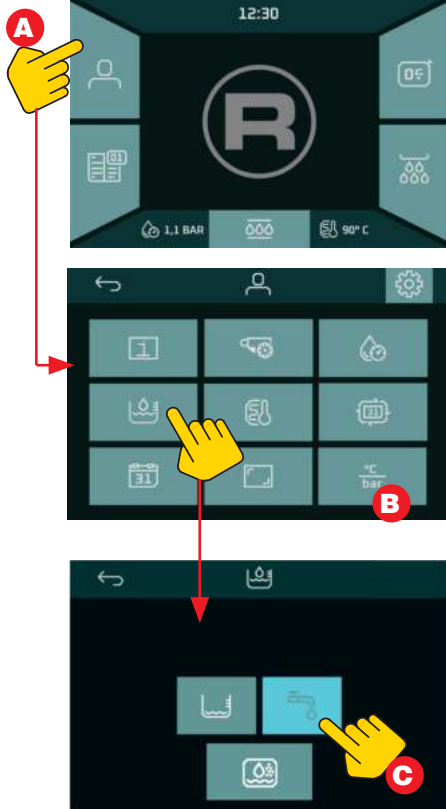
fig_5.2

To switch to water connection mode, follow these steps:

1. From HOME select the USER button  (A- fig._5.3)
2. In the user menu, select the feed button  (B)
3. In the feed menu, select the water supply button  (C).



EN

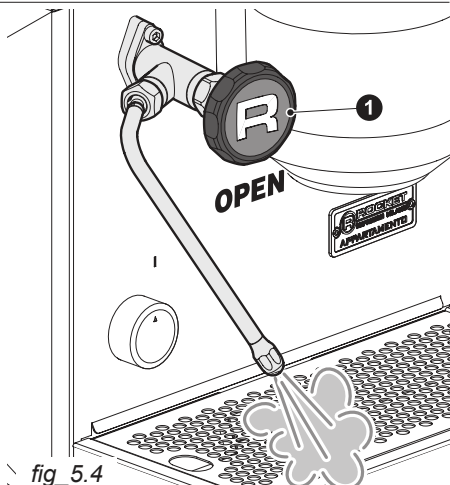


fig_5.3

For more information see **par. 7.2.2.6**

In both connection modes, the machine will start the start-up routine.

- The machine starts the pump (noise start-up), to fill the service and coffee boiler.
- The user must open the steam knob (1 - fig_5.4) to facilitate filling the service boiler. When the boiler is correctly filled with water, the filling of the coffee boiler is enabled (closing of load solenoid valve).

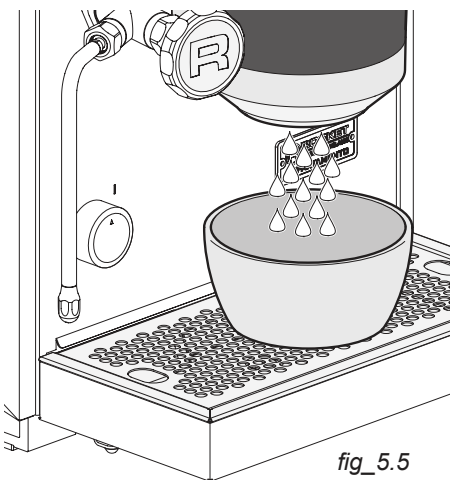


fig_5.4

- When switching the state, close the steam knob.
- During the filling of the coffee boiler, the machine will make short spurts to remove air from the circuit (fig_5.5).



Pay attention to the correct installation of the tray and it is recommended to collect the dispensed water in a cup.



fig_5.5



- When the boilers are properly filled with water, the pump stops (noise ceases) and the heating phase begins. During heating up, the machine will display the heating icon (fig._5.6), which will flash until the process is complete, coinciding with the set values for service boiler pressure and coffee delivery temperature being reached.



fig_5.6

- When the set pressure of the service boiler is reached, open the steam knob (1 - fig._5.4) for **5 seconds** to allow some steam to escape.



This operation is very important as it eliminates any vacuum inside the boiler which may cause milk to be sucked into the boiler once dispensing has begun.

- The machine is now ready for use.



Wait for the warm-up time, so that the head of the unit has fully warmed up. Espresso quality will be much better with a hot unit and portafilter inserted.

6 - OPERATION OF THE MACHINE



Make sure that the machine is ready for full safety operation as described in the previous chapters.



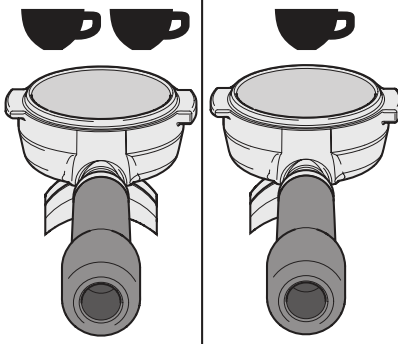
CAUTION:
The portafilter unit heats up when the machine is ready. Pay attention.

It is recommended to perform a first water dispensing without coffee with a new portafilter or on first use. This operation is recommended to eliminate any processing residues.



6.1 Coffee preparation

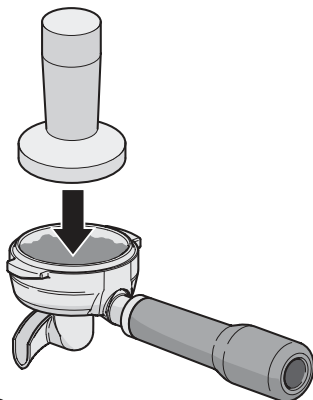
1. Choose the portafilter for the preparation of one or two cups in a single dispensing (fig._6.1).



fig_6.1

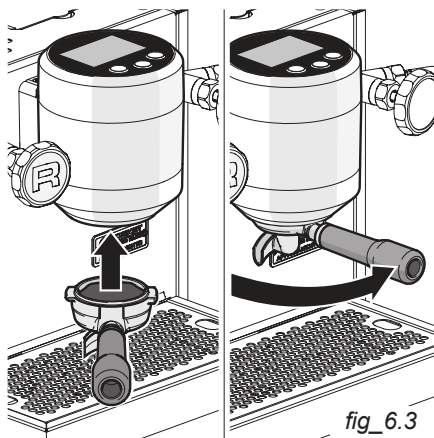


- 2.** Fill with ground coffee and press (fig._6.2), removing any coffee residues on the edge of the filter.



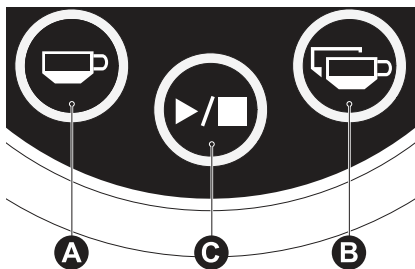
fig_6.2

- 3.** Install the portafilter by inserting it into the unit head and rotate the portafilter handle from left to right. The portafilter is inserted properly once it is firmly inside the unit head and the handle is positioned at a right-angle from the front of the machine (fig._6.3).



fig_6.3

- 4.** You can now proceed to dispense coffee using the dose selection buttons Single (A - fig._6.4), Double (B) and START/STOP (C).



fig_6.4

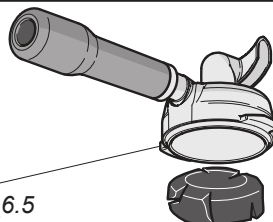
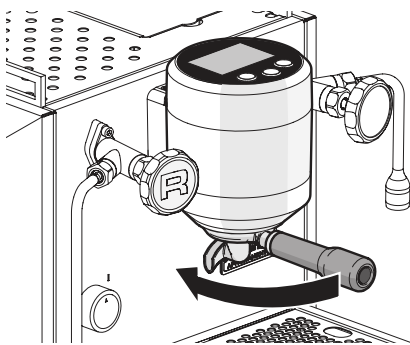


The maximum duration of a single dispensing is 100 seconds. After this time, dispensing stops automatically.

Dispensing has priority over filling: if dispensing is requested while the machine is filling water, filling is temporarily suspended and dispensing begins regularly. It is possible to dispense even when the boiler level has not yet been reached.



- 5.** Remove the portafilter to empty and clean it and then hook it up again (fig_6.5).



fig_6.5

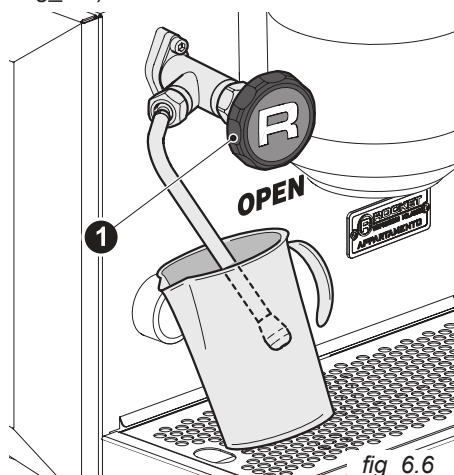


It is important to leave the portafilter coupled in the unit head when not in use. The portafilter must remain heated for an optimal infusion process. It will also prevent the seal inside the unit head from drying out prematurely.

6.2 Steam dispensing

With the machine switched on (see chap. START UP page 69) steam can be delivered from the steam wand.

Take a jug and place the steam wand into the beverage and open the steam tap (1 - fig_6.6).

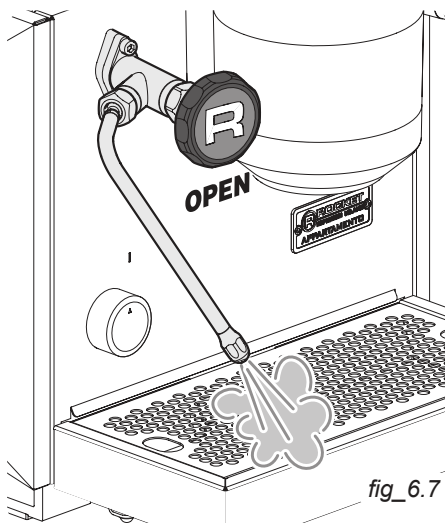


fig_6.6

Once the desired dispensing is complete, close the tap and remove the jug. Clean the wand with a damp cloth.



Dispense steam for a few seconds and then clean again with a damp cloth (fig_6.7).



fig_6.7

CAUTION:

The jet of steam may cause burns. To avoid burns, use the small plastic handle to move the steam wand.



For best results:
store milk at $\leq 5^{\circ}\text{C}$ ($\leq 41^{\circ}\text{F}$).



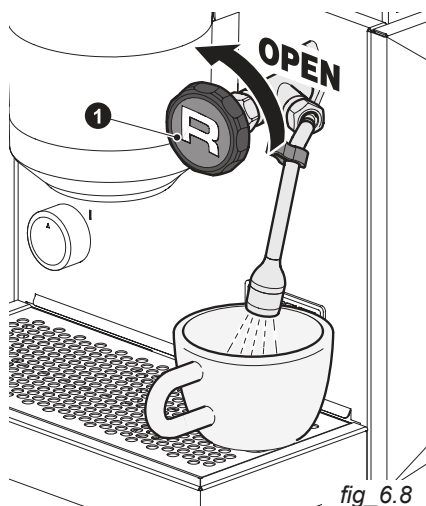
6.3 Water dispensing

To dispense hot water, open the corresponding tap (1 fig._6.8) and release the required amount of water into a cup or container. To stop the hot water supply, close the tap itself.

CAUTION:



**The water is very hot.
Take care to avoid possible burns.**



7 - PROGRAMMING

We assume the machine has been installed correctly. (see chap. 5 - START-UP)

7.1 Factory settings of the machine

Before delivery, your BICOCCA espresso machine has been tested. The factory settings indicate that the machine is set and ready for use. The default settings are as follows

- The temperature is set to Celsius (°C)
- The pressure is set to Bar (bar)
- ECO-MODE active
- Water hardness sensitivity MEDIUM
- The language is set to English
- The water supply is set by tank

7.2 Home

At start-up, the machine displays the following **Home** screen:



1. User menu
2. Recipes Menu
3. Flush activation (auto wash)
5. Counter menu
6. Washing menu

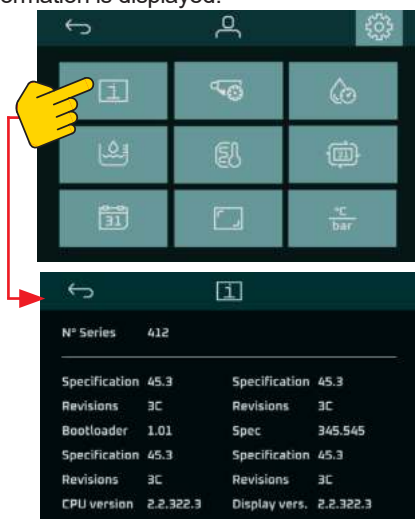
7.2.1 User menu



- Software release
- Recipes
- Boiler pressure setting
- Water load setting
- Boiler temperature settings
- Programming automatic on/off
- Changing date/time
- Screen settings
- Changing units of measurement
- "Back" button. If held down (in any screen) it always returns to the Home screen
- Technical menu (*password-protected*)
- Position feedback

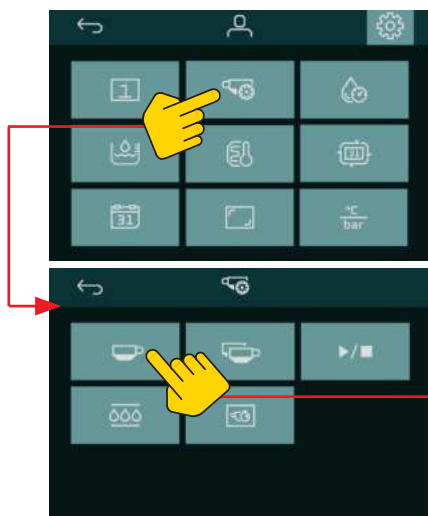
7.2.1.1 Software release

Pressing the **Software Version**  button takes you to the screen where the software information is displayed.



7.2.1.2 Recipes

Pressing the **Recipe**  button accesses the menu that allows you to change all three dispensing types that correspond to the mechanical buttons on the machine (see fig. 6.4).

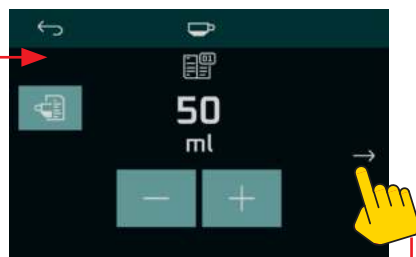


Single recipe

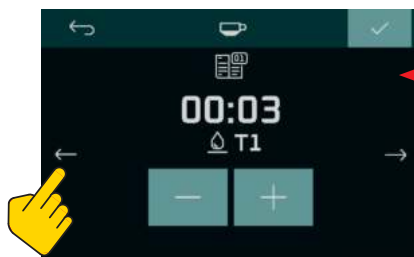
By pressing "**Single Recipe**" , you have the option of creating two types of recipe.



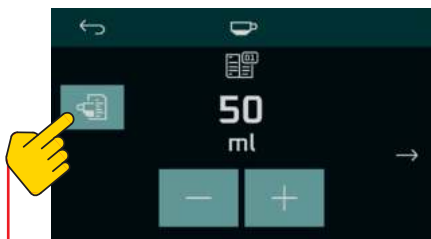
Pressing the "**Recipe 01**"  button allows you to create the first recipe by changing the coffee dispensing quantity (ml) with the buttons  or .



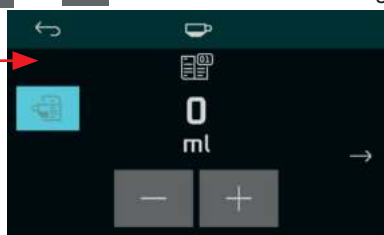
By scrolling with button  we can change the **infusion time T1** with the buttons  or  by choosing how many seconds this phase should last and confirm with button  at the top right.



Scroll with button  to return to the "Recipe 01" screen.

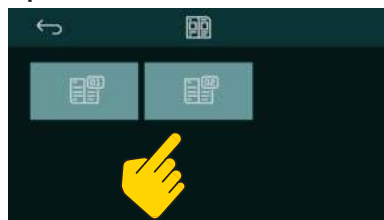


By pressing the **"Auto-learning"** button it is possible to register the coffee dispensing for the desired quantity. Buttons **+** and **-** are deactivated at this stage.



Press the flashing physical button  to start dispensing. Press the same button again to stop dispensing. The machine will have registered the delivery. Press button  and then confirmation button  to complete the registration.

Scroll with button  to return to the **"Recipe list"** screen.



By pressing **"Recipe 02"** , you have the option of creating the second recipe. See previous steps for **"Recipe 01"**

Scroll with button  to return to the **"Recipe"** screen.

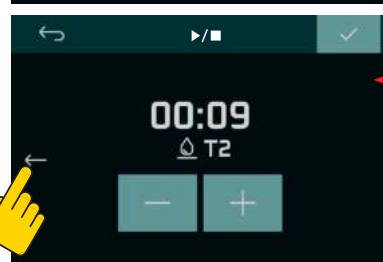
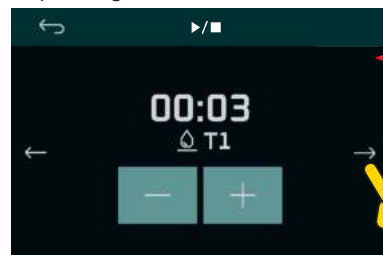
Double recipe

By pressing **"Double Recipe"** , you have the option of creating two types of recipe. Follow the same steps as described for **"Single recipe"**.

Start & Stop

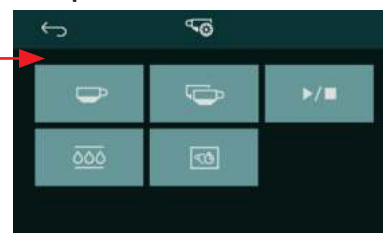


By pressing the **"Start & Stop"** button, you have the option of changing the **infusion time T1** and the **pump stop time** before dispensing **T2**.



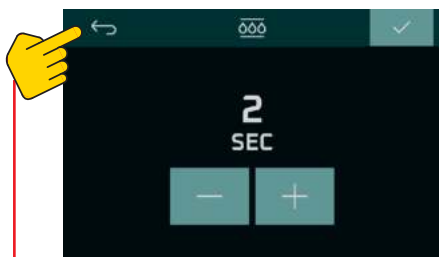
Use buttons **+** or **-** to change the parameters as desired. Press button  in the top right to confirm the parameters entered.

Scroll with button  to return to the **"Recipe"** screen.



⚙️ Flush time setting (auto wash)

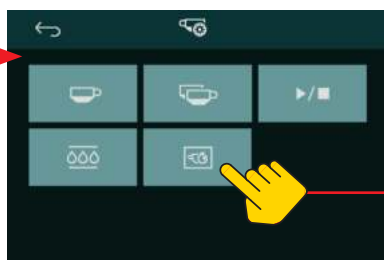
Pressing the "Flush Time Setting (auto wash)"  button accesses the menu which allows you to change the filter flush duration by pressing buttons  and .



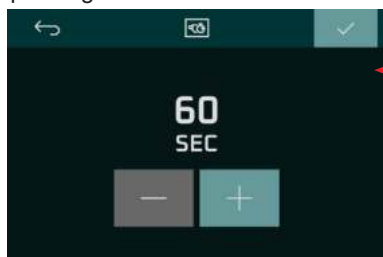
Press button  in the top right to confirm the parameters entered.

Press button  to return to the "Recipe" screen.

Setting of coffee dispensing display time



Pressing the "Coffee dispensing display setting"  button accesses the menu which allows you to change the display duration time of the last coffee dispensing.



Press the buttons  and  to change the indicated time, which will be displayed on the Home screen as shown below.

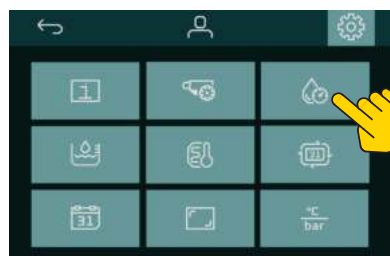
(default value: 0 sec.)



Press button  to return to the "User Menu" screen.

7.2.1.3 Boiler pressure setting

Pressing the "Boiler pressure settings"  button accesses the menu which allows you to change the boiler operating pressure.



Press buttons  and  to set the desired value from a min of 0.6 bar to a max of 1.4 bar (average value 1.1 bar).

By pressing the  button, it is possible to disable the use of the boiler. The Home screen will display the same icon in the bottom left-hand corner.



Disabling the boiler results in significant energy savings and reduced waiting times for coffee production

Press the  button at the top right to confirm the parameters entered.

Press the  button to return to the "User Menu" screen.

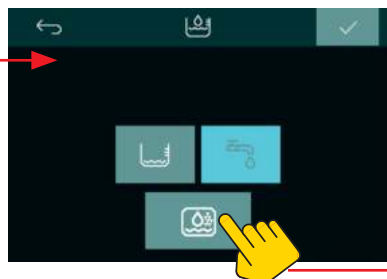
7.2.1.4 Setting water supply

By pressing the **Water supply setting**  button, you can select tank or mains supply and the conductive sensitivity.

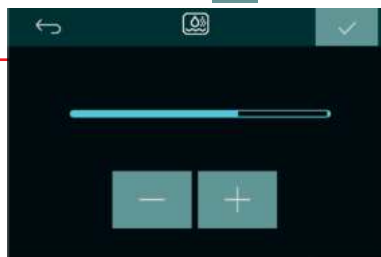


We can choose the water supply source by selecting one of two buttons ( for the tank and  for the mains)

Tap the flag button  at the top right to confirm your selection.



By pressing the button  it is possible to increase  and decrease  the sensitivity (three levels of adjustment) of the water presence sensor in the boiler depending on the hardness of the water used. Confirm by tapping the flag button  at the top right.

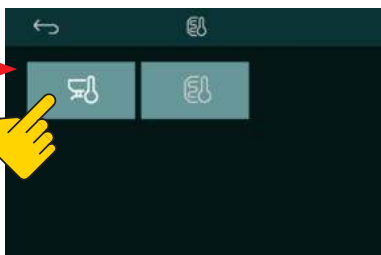
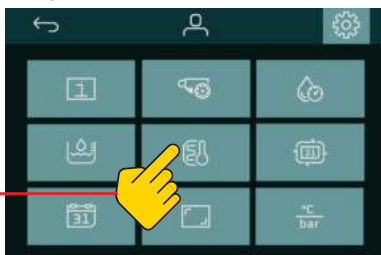


At higher water hardness, lower sensitivity is recommended. Increase sensitivity if the water is purer (see **par. 3.5**)

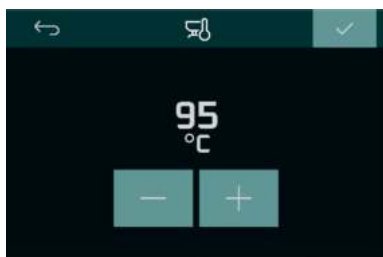
Press button  several times to return to the "User Menu" screen.

7.2.1.5 Coffee temperature setting

Pressing the "Coffee temperature setting"  button accesses the menu that allows you to change the operating temperature of the boiler and coffee dispensing unit



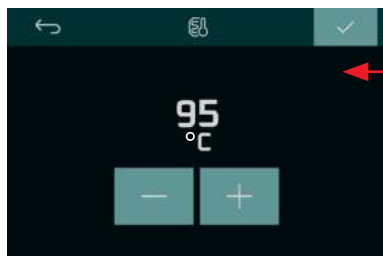
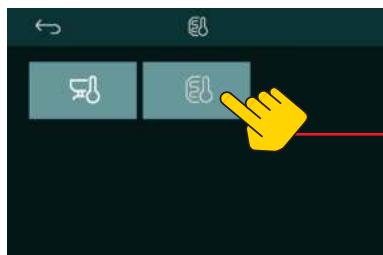
N Press the button  to adjust the temperature of the coffee dispensing unit. Press buttons  and  to set the desired value from a min of 60°C to a max of 95°C.



Press the  button at the top right to confirm the parameters entered.

Press the  button to return to the screen for selecting the coffee unit or boiler.

By pressing the **"Boiler temperature settings"** button  you access the menu that allows you to change the coffee dispensing temperature.



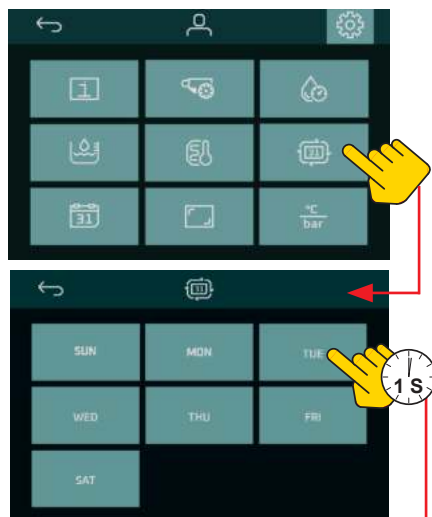
Press buttons  and  to set the desired value from a min of 80°C to a max of 100°C.

Press the  button at the top right to confirm the parameters entered.

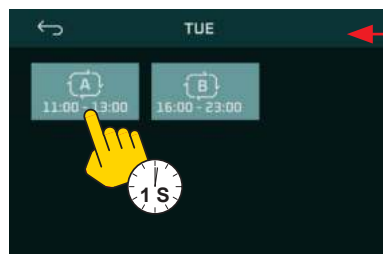
Press the  button to return to the **"User Menu"** screen.

7.2.1.6 Programming automatic on/off

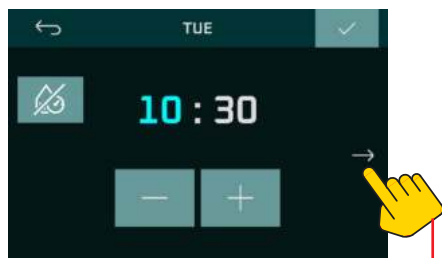
Pressing the **"Automatic on/off programming"**  button accesses the menu, which allows you to set the automatic on/off in a weekly routine.



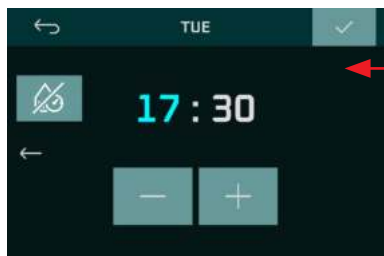
Press and hold on the desired day for about 1 second to access the setting of the two time slots.



Press and hold on the desired time slot for about 1 second to access the on/off setting.



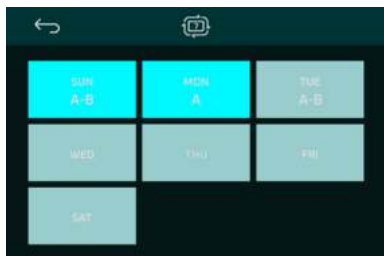
Scroll to the next screen with button → to set the switch-off time.



By pressing the button it is possible to disable the use of the boiler for one or both time slots

Press button in the top right to confirm the parameters entered.

Press button to return to the weekly programming screen.



In this example we see that Tuesday (TUE) has been scheduled but not yet activated.

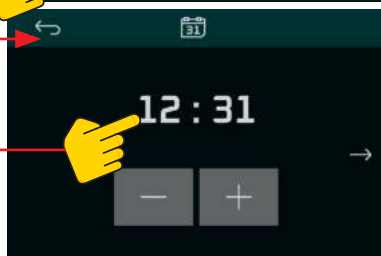


We suggest leaving the time schedule visible even if it is deactivated. In this way, the user who wants to activate 'Tuesday' does not have to repeat the programming steps.

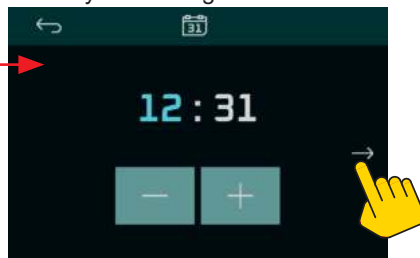
Press button to return to the "User menu" screen.

7.2.1.7 Changing the date and time

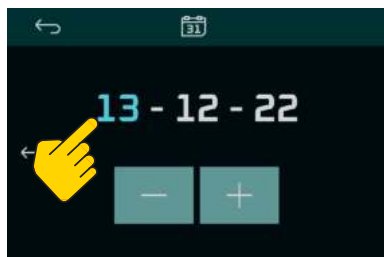
Pressing the **Change Date/Time** button accesses the menu that allows the time and date of the machine to be changed.



To change the date, we have to touch one of the two data. The highlighted colour shows the user which parameter they are editing.



Press buttons or to set the desired value. Scroll to the next screen with button to change the date.



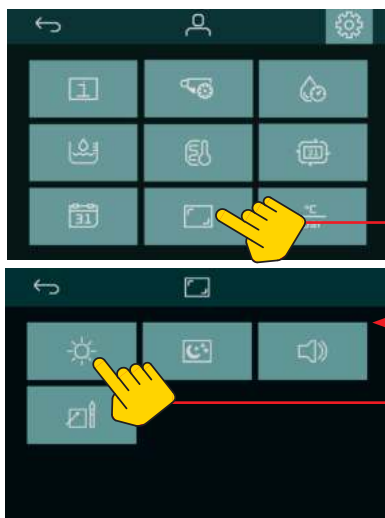
The date is changed in the same way as the time, by touching the data the user wants to change. Press buttons **+** or **-** to set the desired value.

Press button **✓** at the top right to confirm the parameters entered. Scrolling with the **←** button takes you to the previous screen.

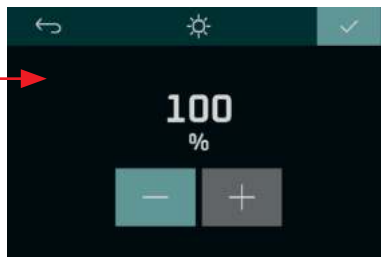
Press button **↶** to return to the "User menu" screen.

7.2.1.8 Settings screen + Eco mode

Pressing the **Screen setting**  button gives the option of setting various parameters.



By pressing the screen brightness button  we can change the brightness of the machine's display; the value can be changed (using the buttons **+** and **-**) from a minimum of 5% to a maximum of 100%.



Press the **✓** button at the top right to confirm the parameters entered.

Press the **↶** button to return to the "Screen Settings" screen.



By pressing the **Screen Saver setting**  button we can load a screensaver via USB - the second allows us to enter the activation time

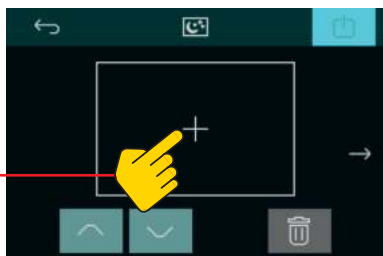
Currently the screensaver is selected (Rocket by default) with the frame illuminated but not active (**ON/OFF** at top right  off).

With the arrows at the bottom you can scroll through the various images and activate them by tapping on the image.

Rocket default images cannot be deleted.



If you scroll down to the bottom and the image is not loaded, the screen that appears is this.



When the rectangle is touched it allows an image to be loaded from a USB by selecting from the compatible ones when inserted.

- *file format:* .png
- *file size:* .480x320 pixels
- *file name:* .SSaverlmg_xxx.png

Once the image is loaded, you can see it in the rectangle and decide whether to activate it (with button ) or delete it (with button )



By pressing the **Screen Saver setting**  button we can load a screensaver via USB - the second allows us to enter the activation time

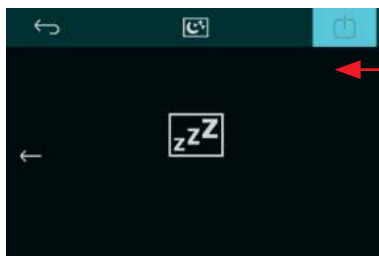
Currently the screensaver is selected (Rocket by default) with the frame illuminated but not active (**ON/OFF** at top right  off).

With the arrows at the bottom you can scroll through the various images and activate them by tapping on the image.

Rocket default images cannot be deleted. By scrolling with the  button, it is possible to set after how long the screensaver appears on the machine display (using the  and  buttons) from a minimum of 120 sec. to a maximum of 240 sec.



Scroll with button  to the **Eco mode** function, to activate/deactivate it use the button . The Eco mode function is set as "active" by default and lowers the machine's energy consumption.

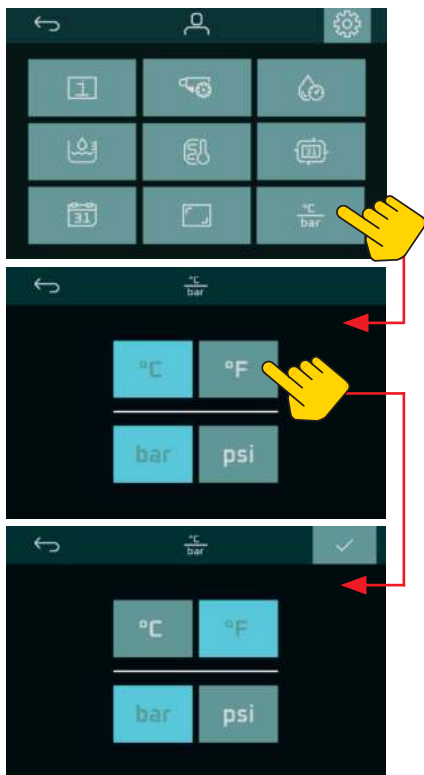


When **Eco mode** is active, the machine enters this mode after 30 minutes of inactivity. When the machine is in **Eco mode**, all heaters are off and dispensing is not available. The machine exits the **Eco Mode** state by touching the **START/STOP**  button.



7.2.1.9 Changing units of measurement

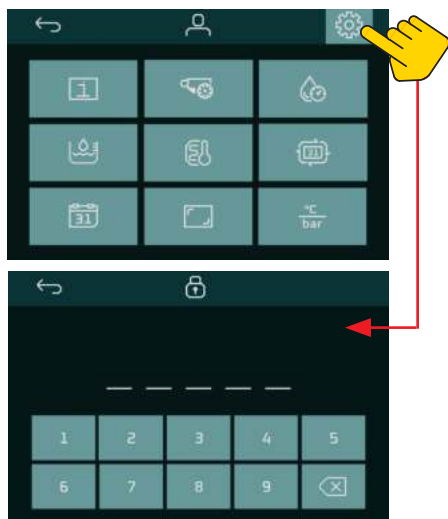
Pressing the **Change Measurement Unit**  button accesses the menu to select the unit of measurement for temperature or pressure, choosing between two different measurement methods.



Press the  button at the top right to confirm the parameters entered. Press button  to return to the "Home Menu" screen.

7.2.1.10 Technical menu

Pressing the **Technical Menu**  button provides access to a password-protected technical menu.



7.2.2 Recipe selection

By pressing the **Recipe**  button, **Recipe 01** or **Recipe 02** can be selected (see section "7.2.1.2 Recipes" for settings).



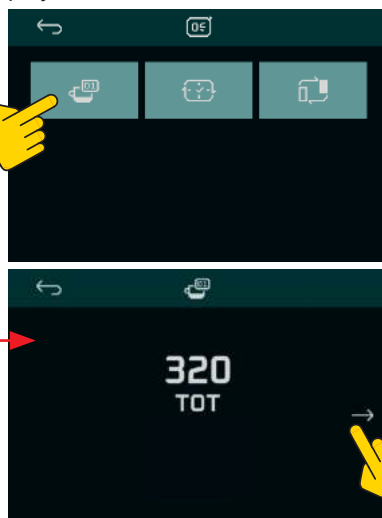
Then press the physical button  or  to dispense 1 or 2 doses.

7.2.3 Counter menu

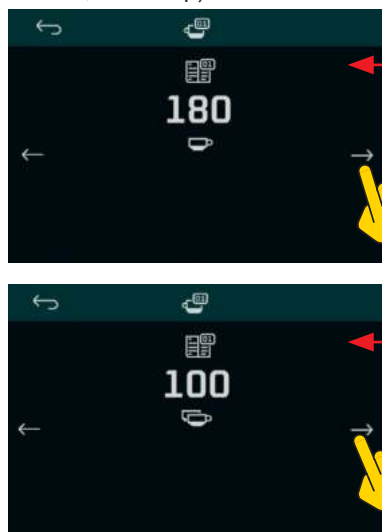


7.2.3.1 Number of coffees produced

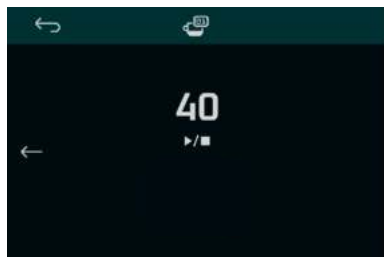
By pressing the **Number of coffees produced** button, the relative number is displayed.



In the submenu you can view the total number of coffees dispensed, or by scrolling with the arrow → you can view the counters of the individual physical buttons (single, double, start/stop)



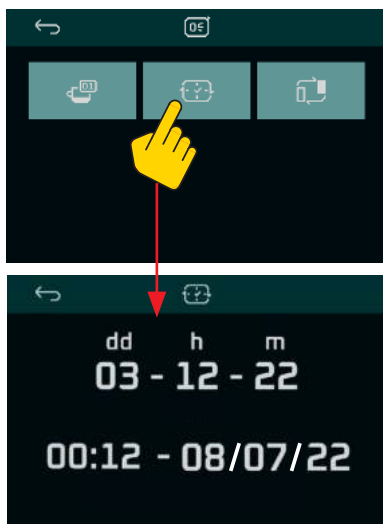
-  Number of coffees produced
-  Machine usage time count
-  Replacing filters
-  "Back" button
-  Position feedback



Press button  to return to the "Counter menu" screen.

7.2.3.2 Machine usage time count

Pressing on the **Machine usage time**  button displays the total usage time and the elapsed time since the last hardware start-up.



Press button  to return to the "Counter menu" screen.

7.2.3.3 Reset filters

By pressing the **Change filters**  button, it is possible to display in litres and in percentages how much water (for coffee production only) the filter can still be used before replacing it.



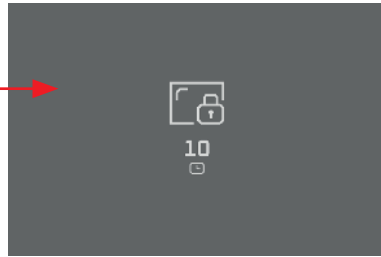
Press on the reset icon  after changing the filter.



Press button  several times to return to the "Home" screen.



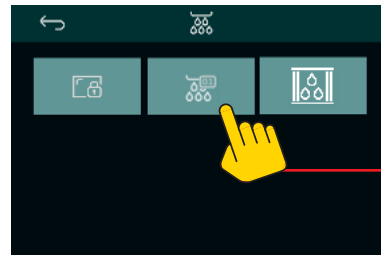
7.2.4 Washing menu



At the end of the countdown the **Home** screen will automatically reappear on the screen.

7.2.4.2 Number of washes count

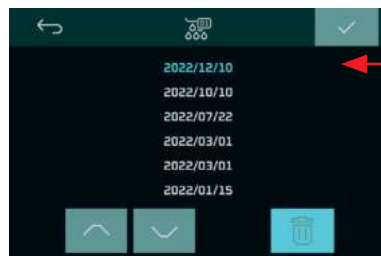
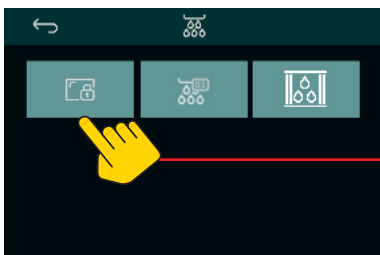
Pressing the **Number of washes count**  displays a record of all complete washes the machine has performed.



Use buttons  and  to move between entries and delete the selected entry with the bottom right button .

7.2.4.1 Screen cleaning

Pressing the **Screen cleaning**  button blocks the touch display (no longer interactive) for 10 seconds. In this time it can be cleaned.



To confirm the deleted entries, click on flag  at the top right.

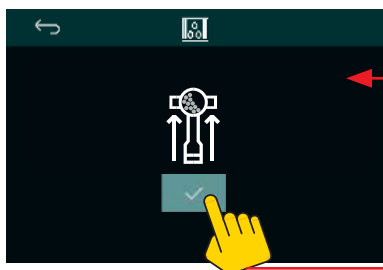
Press button  to return to the "Washing menu" screen.

7.2.4.3 Blind filter washing

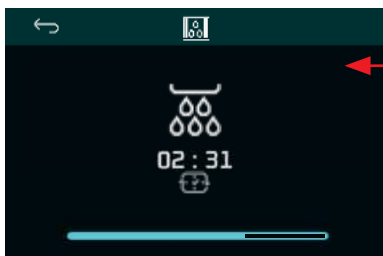
Pressing the **Washing with blind filter** button displays an icon with the portafilter.



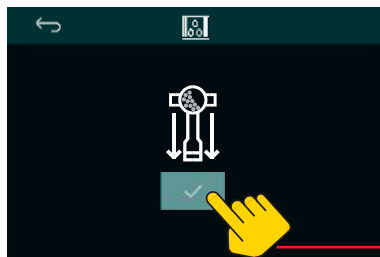
Remove the portafilter, insert the blind filter and the filter washing tablet/powder. Reassemble the portafilter and press the confirmation button .



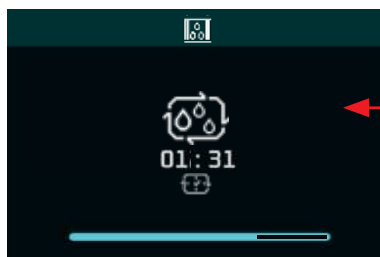
The machine starts washing for the preset time



At the end of the countdown or by stopping the wash prematurely by pressing the top left back button , the icon indicating to remove the portafilter appears on the display



Press the confirmation button . The machine starts the rinse cycle for a preset time of 2 minutes. This cycle cannot be interrupted. If accidentally interrupted (e.g. power failure), the machine will complete the cycle started previously when it resumes.



At the end of the rinse cycle, the **Home** screen will be displayed.



We suggest running the tablet/dust and blind filter wash cycle at least once a week.



8 - MAINTENANCE



Maintenance operations must be carried out when the machine is off and cold. Some particular operations must be performed when the machine is operating.

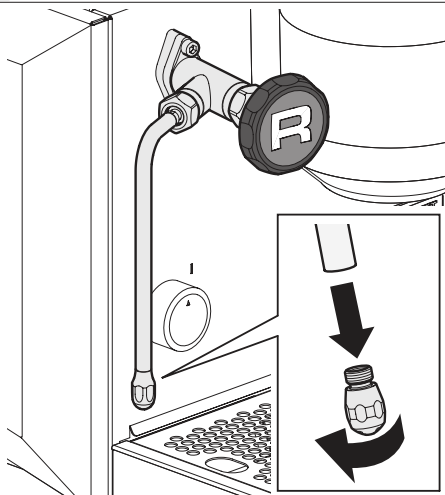


Do not clean the machine by using metal or abrasive devices, such as steel wool, metal brushes, needles, etc. or general detergents (alcohol, solvents, etc.) When necessary, use special detergents for coffee machines that can be purchased in specialised service centres.

8.1 Cleaning the steam wand

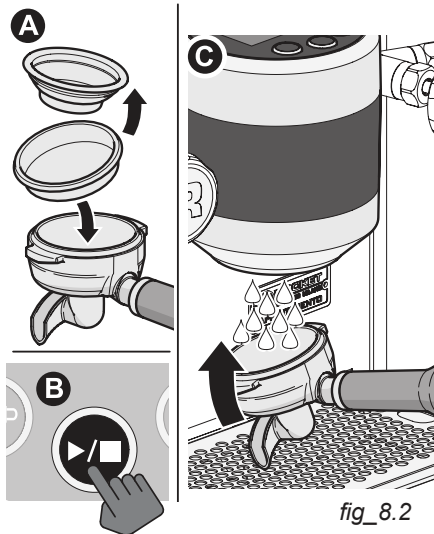
Keeping your machine clean will prolong its life and produce better espresso beverages.

1. Clean the steam wand after every use by wiping with a damp cloth. Turn the steam wand on to release condensation and milk residue.
2. If the steam jets become clogged with milk residue, unscrew the nozzle and unlock/clean with a paper clip (fig._8.1).



fig_8.1

8.2 Cleaning the dispensing head



fig_8.2

BACKFLUSHING

1. Remove the filter basket from the portafilter and fit the blind filter (A - fig_8.2).
2. Press the **START/ STOP** button (B - fig_8.2). Insert the portafilter into the unit head, rotating the portafilter back and forth (C - fig_8.2). Keep emptying the blind basket of hot water until the water runs clear.
3. Backflush the unit head every day.

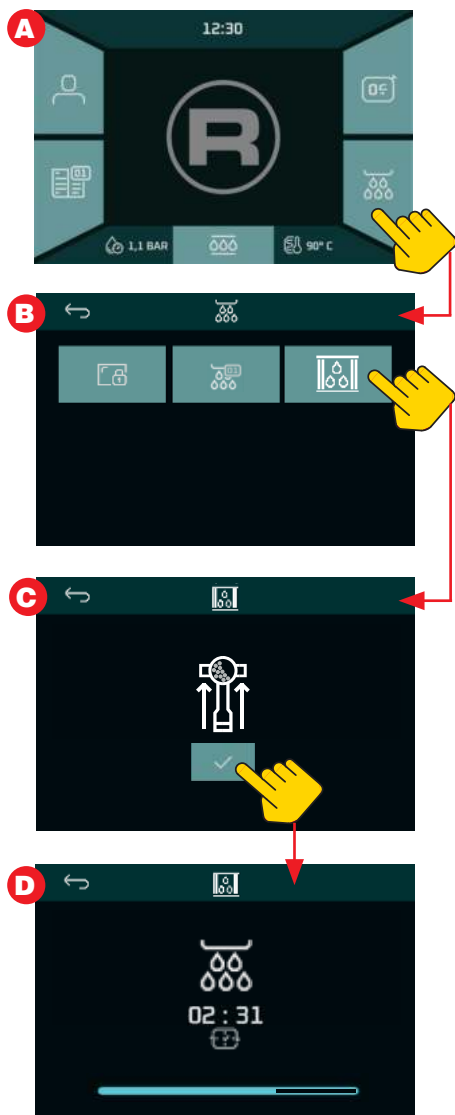
CLEANING WITH DETERGENT

Every week, after rinsing, carry out a cleaning cycle with detergent according to the following procedure.

1. From **HOME** select the cleaning button (A - fig_8.3)
2. In the cleaning menu, select the unit cleaning button (B)
3. Following the on-screen indication, insert the portafilter with the blind filter installed and cleaning powder into the



- NE** unit head and press the consent tick (C - fig. 8.3)
4. At this point the automatic cleaning procedure of the duration indicated on screen D - fig. 8.3 - will start.



fig_8.3

For more information see **par. 7.2.4.3**

ATTENTION the automatic cleaning procedure can be stopped at any time by pressing the undo button or switching off the machine.

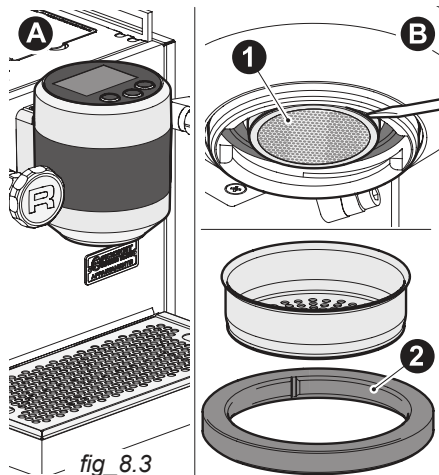


Regardless of the interruption mode, to ensure detergent disposal, the machine will perform non-interruptible rinse cycles lasting approximately 1.5 min

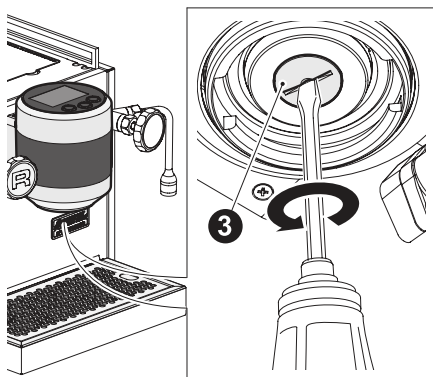


REMOVING THE SPRAYER, DIFFUSER AND HEAD GASKET

1. Using a small slotted screwdriver, pry the inner edge of the sprayer (1) and remove it together with the gasket (2) as shown in fig_8.3.

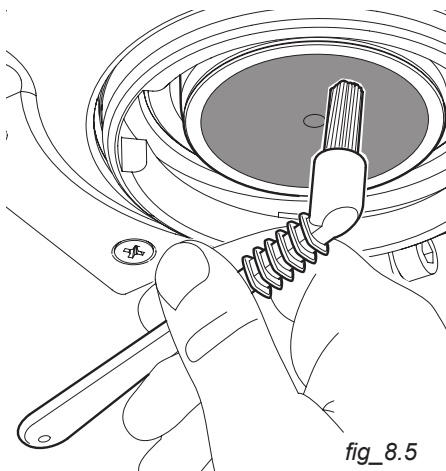


2. With the same screwdriver, unscrew the diffuser (3) from the head (fig_8.4).



fig_8.4

3. Scrub the inside of the unit head with the unit cleaning brush supplied (fig_8.5).



fig_8.5

4. Using a damp cloth, clean the area where the portafilter connects to the unit head.
5. Soak the metal parts that have been removed in a solution made from 2 tea-spoons of espresso cleaning detergent and hot water. Soak for 10 minutes. Rinse thoroughly, clean and reassemble.
6. Screw the head diffuser back on respecting the order shown in figure 8.6. Lastly, insert and hook the sprayer with its gasket



fig_8.6

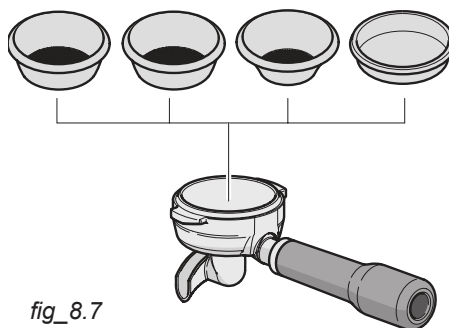


N If the elements of the head are worn or damaged, replace them. These items are consumables. Contact your authorised **ROCKET** dealer.

8.3 Cleaning the portafilter

PORTAFILTER

1. Remove the filter basket from the portafilter handle using a small screwdriver or the under-side of the blind basket (fig._8.7)
2. Wipe the inside of the basket and portafilter clean with a damp cloth.
3. If the coffee oils have built up, soak the metal end of the portafilter and basket in the same detergent solution as the brass shower foil described above.
4. Rinse thoroughly, dry and reassemble.



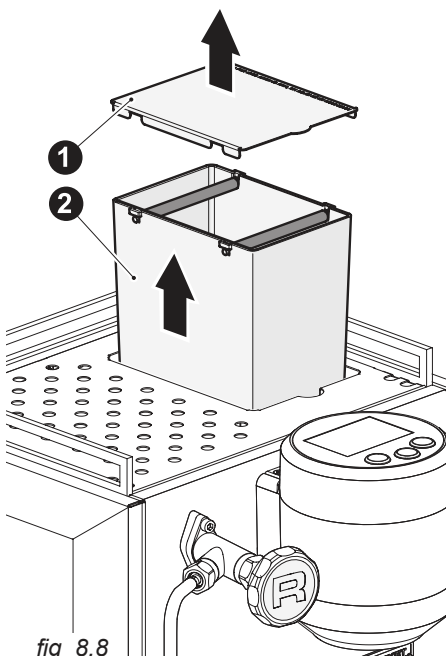
fig_8.7

8.4 Cleaning the tank water

Periodically remove and clean the water tank with warm soapy water.

To remove the tank, lift the cover (1 - fig._8.8) and extract the tank (2) using the handle: perform an upward movement.

When reinserting the tank, make sure that



fig_8.8

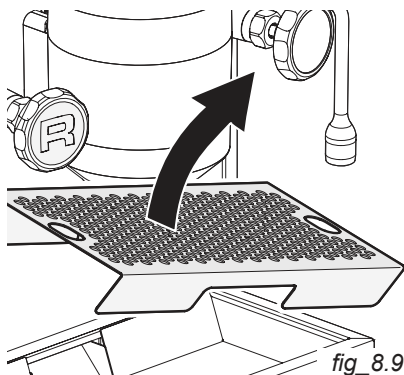
it is dry on the outside and that you press down firmly so that the tank cap on the bottom is fully engaged.

Use fresh, filtered water to fill the tank. Do not use distilled water (see par. 3.5).



8.5 Cleaning the drip tray

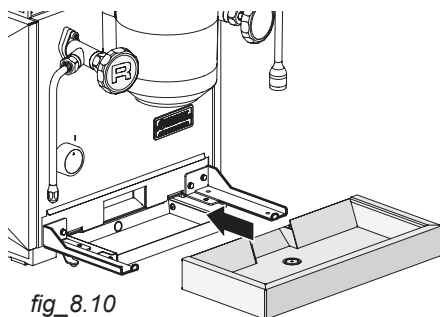
1. Remove the grid and the tray and wash with warm soapy water. Rinse and dry. (fig._8.9)



fig_8.9

2. Refit the tray first, ensuring that it is seated and inserted (with a horizontal movement) until it is "flush" - fig._8.10).

ATTENTION: If the tray remains only resting and not fully inserted, the water coming out of the unit and the drain will spill into the front of the base and could leak out of the machine.



fig_8.10

8.6 Descaling



1. **ROCKET** does not recommend removing limescale from the espresso machine. **Contact an authorised ROCKET centre for descaling.**



2. Many of the chemicals used to descale espresso machines are particularly aggressive. These chemicals can cause internal corrosion of hard metals used in the construction of the machine.



3. Additionally, it is very difficult to remove all the descaling solution from the machine once the procedure is completed.
4. Check the quality of the water you use in the machine, always using filtered water. Distilled water may lack the necessary conductivity required for various electronic functions needed in the operation of the machine.



8.7 Changing the water in the boiler

It is recommended to change the water in the boiler periodically, at least once a month or, in the case of frequent use, every fortnight. Read all the steps described below carefully before performing the operation; if in doubt, contact the **ROCKET** service centre for clarification and support.

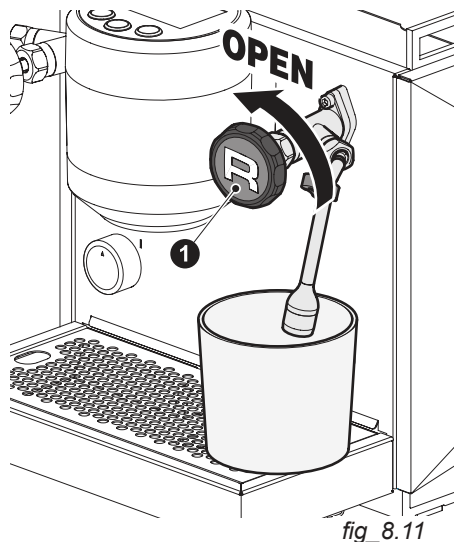


IMPORTANT:



This operation must be carried out with the machine just turned off with hot water and the boiler pressurised (fig._5.4)

To carry out the boiler water change procedure, simply open the water nozzle (fig._8.11), repeating the operation twice.



9 - ALARMS AND FAULTS

9.1 Alarms

The machine features a touch display and physical buttons for dispensing. Both of these interfaces during operation communicate the service status of the machine through icons and colour changes and error codes.

For all alarms and remedies please refer to the table of **par. 9.2**.



9.2 Technical issues and solutions

Alarm	Cause	Solution
	Empty tank alarm	Fill the tank with water
	initialisation failed	Disconnect the portafilter, then switch the machine off and on again; if the problem persists, contact ROCKET service
	Machine communication loss	Switch the machine off and on again; if the problem persists contact ROCKET Service
0-0-0-1	Data saving error	Contact ROCKET Service
0-0-0-2	Service boiler sensitivity error	Contact ROCKET Service
0-0-0-3	MASTER -HMI communication loss	Contact ROCKET Service
0-0-0-4	Service boiler filling timeout	Make sure there are no leaks then switch the machine off and on again; if the problem persists contact ROCKET service
0-0-0-5	Service boiler heating timeout	Switch the machine off and on again; if the problem persists contact ROCKET Service
0-0-0-6	Open circuit service boiler NTC failure	Contact ROCKET Service
0-0-0-7	Closed circuit service boiler NTC failure	Contact ROCKET Service
0-0-0-8	Services boiler pressure alarm	Contact ROCKET Service
0-0-0-9	Pressure transducer alarm	Contact ROCKET Service
0-0-0-10	Service boiler level sensor failure	Contact ROCKET Service
0-0-0-11	Static relay feedback	Contact ROCKET Service
0-0-0-12	RS485 feedback	Contact ROCKET Service
0-0-0-13	RS232 feedback	Contact ROCKET Service
0-0-0-14	Solenoid valve feedback	Contact ROCKET Service
0-0-0-15	Fan feedback	Contact ROCKET Service
0-0-0-16	Mains/tank solenoid valve feedback	Contact ROCKET Service
0-0-0-17	Volumetric counter feedback	Contact ROCKET Service
0-0-0-18	SW upgrade failed	Contact ROCKET Service
0-0-0-23	USB alarm	Contact ROCKET Service



Alarm	Cause	Solution
0-0-0-24	MASTER board temperature alarm	Make sure that you have installed the machine as described in chapter 4, then switch the machine off and on again; if the problem persists, contact ROCKET Service
0-0-0-25	Filter exhausted	Change filter and reset filter time or dose
0-0-0-26	Display disconnection error	Contact ROCKET Service
0-1-0-1	Coffee boiler filling timeout	Make sure there are no leaks then switch the machine off and on again; if the problem persists contact ROCKET service
0-1-0-2	Coffee boiler heating timeout	Switch the machine off and on again; if the problem persists contact ROCKET Service
0-1-0-3	Unit heating timeout	Switch the machine off and on again; if the problem persists contact ROCKET Service
0-1-0-4	Unit dispensing alarm	If present during dispensing check: - Grinding too fine - Over-pressed ground - Too much ground coffee in the portafilter, if the problem persists contact ROCKET Service
0-1-0-5	Open circuit coffee boiler NTC failure	Contact ROCKET Service
0-1-0-6	Closed circuit coffee boiler NTC failure	Contact ROCKET Service
0-1-0-7	Coffee boiler temperature alarm	Contact ROCKET Service
0-1-0-8	Open circuit unit NTC failure	Contact ROCKET Service
0-1-0-9	Closed circuit unit NTC failure	Contact ROCKET Service
0-1-0-10	Unit temperature alarm	Contact ROCKET Service
0-1-0-11	Low display battery alarm	Contact ROCKET Service
0-1-0-12	Display temperature alarm	Make sure that you have installed the machine as described in chapter 4, check the temperature set on the unit, if necessary lower it, then switch the machine off and on again; if the problem persists, contact ROCKET service



For any type of problem not specifically indicated on this page, turn off the machine by pressing the main switch, disconnect the plug and contact our technical assistance.

9.3 Inactivity

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

- disconnect the machine electrically.
- unload all portafilters.
- wash all the parts in contact with food-stuffs.
- clean all the internal and external 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.

10 - DISPOSAL

Proceed with emptying the products and the water as described in the previous paragraph.



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

Information to the users

Pursuant to Legislative Decree 25 September 2007, no. 185 and Art. 13, 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.

[illegible]

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ESPRESSO MILANO

ROCKET MILANO S.R.L.
Via Curiel 13, 20060 LISCATE (MI) Italy