



User Instructions  
**Rocket Boxer series**  
Espresso Machines

Boxer 1 group  
Boxer 2 group

<b>Index</b>	<b>Page</b>
General data	3
Introduction	4
Important safeguards	5
Installation	7
Technical data	8
Description of external components	9
Start-up	10
Operation	11
• Brewing espresso	11
• Dispensing hot water	12
Dispensing steam to froth or heat up liquids	13
Switching off the machine	14
Proper care and maintenance	14
Disassembling / dismantling of the machine	16
Programming automatic coffee portions	17
Programming hot water portions	18
Declaration of CE conformity	19
<u>Information for the authorized technician</u>	
Electrical diagram	20
Hydraulic circuit	22



## General data

### **Rocket Espresso Limited**

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### **Rocket BOXER series espresso machines**

Rocket Espresso BOXER 1 1 brewing group with automatic portion control  
Rocket Espresso BOXER 2 2 brewing groups with automatic portion control

Rocket Espresso BOXER 1 machines come with:

- User instructions
- 1 one cup filter handle
- 1 one cup metal filter basket
- 1 two cup filter handle
- 1 two cup metal filter basket
- 1 blind filter basket (for cleaning/rinsing of brewing group)

Rocket Espresso BOXER 2 machines come with:

- User instructions
- 1 one cup filter handle
- 1 one cup metal filter basket
- 2 two cup filter handle
- 2 two cup metal filter basket
- 1 blind filter basket (for cleaning/rinsing of brewing group)



## Introduction

Please read this user manual carefully since it provides important information on the correct installation, use and maintenance of your coffee machine.

The user should be fully conversant with safety operating procedures contained in the manual and should follow the instructions and advice provided with.

The information contained in this manual is necessary for the safe installation and operation of your coffee machine.

It should be retained in a safe place for future reference. Copies are available from your local dealer.

The user must respect the safety regulations at the point of installation. The user must check the surrounding areas to ensure safe and hygienic use is guaranteed.

The information contained in this manual relating to installation and operation is not a substitute for safety instructions and technical data affixed to the machine and/or its packaging.

The manual provides information that is current at the time of publication. The information is subject to amendment or alteration without notice.

Installation should only be carried out by technicians and service providers authorised by Rocket Espresso Ltd.

To ensure maximum performance efficiency, it is essential that technical service and maintenance is carried out exclusively by Rocket Espresso Ltd. authorised technicians.

Rocket Espresso Ltd. accepts no liability for injury and damage to person, persons or property caused by incorrect installation, misuse, and user negligence, neglect of the machine or any other circumstances beyond its control.

All spare parts fitted to the machine must be original Rocket Espresso Ltd. components.

It is the responsibility of the user to notify the manufacturer of any defects or damages which may affect the safety of the original installation or future safe operation of the machine.

The machine component's manufacturers are responsible for the parts supplied by them. The customer is responsible for the personal use of the equipment.

It is the responsibility of the user to ensure that the location of the machine is hygienic, and that its continued safe operation can be guaranteed.

## **Important safeguards**

1. Read all instructions.
2. This machine has been designed for the sole purpose of producing coffee, hot water and steam for hot beverages.  
All other uses are outside of the scope of this machine and, therefore, dangerous and hazardous.
3. The machine has been designed from safe, accessible, durable components and materials and manufactured to the highest standards for use only in professional environment.
4. The machine should only be operated in accordance with instructions contained in this manual and verbal instructions and training provided by an authorised Rocket Espresso Ltd. dealer.
5. The machine must be operated by responsible adult persons who know the use of the equipment and should not be used by children, minors or untrained persons.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not touch hot surfaces. Use handle or knobs. Coffee brewing groups, metal pipes, spouts, steam and hot water valves and wands, metal part of filter holders are hot and will cause burns.
8. Never hold your hands under the brewing group, the filter handle, and the steam and hot water wands. Hot drinks, hot steam and hot water are dispensed.
9. The machine should not be operated with temperatures lower than 6 °C and hotter than 36 °C.
10. Do not use outdoors.
11. The machine should not be exposed to elements such as sunlight, rain, snow, extreme temperatures etc.
12. Do not use aerosol sprays near the machine.
13. Do not place heavy objects or climb on top of the coffee machine.
14. Do not place on or near a hot gas or electric burner. Do not allow liquids to get inside the coffee machine.
15. Allow the machine to cool before putting on or taking off parts
16. To protect against electric shock do not immerse machine, cord and plugs in water or other liquid and do never let machine's internal parts get in touch with liquids.
17. Ensure that the machine is installed with a proper earth/ground in accordance to local safety practises, codes and legislation.
18. Prevent the power cable from being stretched, or pulled tight.
19. Never use the machine with wet hands and / or with bare feet.
20. Never operate the machine without water.



21. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
22. Do not let cord hang over edge of table or counter, or touch hot surfaces.
23. Do not place on or near a hot gas or electric burner or in a heated oven.
24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
25. Before carrying out any maintenance operations turn the machine to "OFF", disconnect it from the mains and allow cooling.
26. Do not operate any appliance with a damaged cord, plugs, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
27. Accessory attachments are not recommended by the appliance manufacturer as they may cause injuries.
28. Do not use appliance for other than intended use.
29. Before any cleaning or maintenance the machine should be disconnected from the electric supply.
30. When cleaning the machine never use caustic or abrasive cleaning chemicals.
31. To ensure efficient and correct operation it is essential to follow the manufacturer's instructions concerning the periodic maintenance carried out by the authorized service technician.
32. When the machine is not being used for long periods of time, the hydraulic systems should be drained completely and the machine stored in a temperature above freezing (0°C or 32°F). This will prevent the hydraulic system from freezing which could damage internal pipes and boiler.
33. The machine must be switched off whenever it is left unattended. The connection to the water mains must be closed.
34. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
35. Save these instructions.



## Installation

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

All machines are designed to ensure maximum possible user safety. It is, however, an important responsibility of the user to observe the following safety codes to further enhance safe installation and operation.

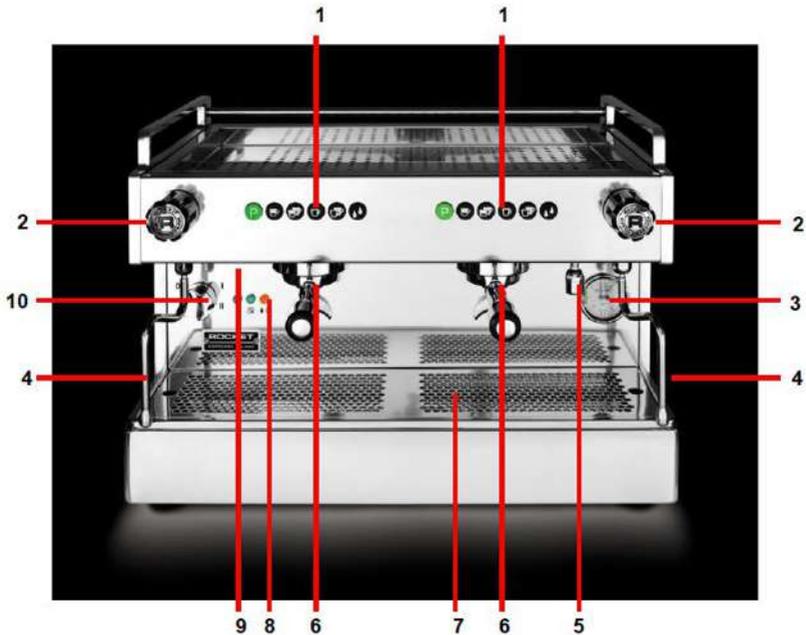
1. Always ensure that hazardous packing items such as plastic bags, Styrofoam, nails, etc. are properly disposed of to prevent accidental injury to children or other persons.
2. If there is evidence of defect or damage to the machine an authorised Rocket Espresso Ltd. dealer or technician should be notified immediately so that remedial action can be taken.
3. This machine is safe only when it has been correctly connected to an efficient earthing/grounding system. This should conform to local safety standards and legislation in force at the time of installation.
4. Installation of any Rocket Espresso Ltd. product should only be undertaken by duly authorised, properly trained and qualified personnel
5. Protect the user by fitting a circuit breaker to electric supply feeding the machine.
6. A residual current device (RCD) having a rated residual operating current not exceeding 30mA must be installed.
7. The machines with electrical input over 16 A, must be connected to a net with impedance = or < than 0,37  $\Omega$ .
8. Dangerous or improper electrical connections are extremely hazardous and should never occur.
9. Always check the integrity of the component content of the machine. Never fit defective or damaged spare parts. Always request replacement spare parts from Rocket Espresso Ltd.
10. Before connecting the machine to electric supply, always check that capacity and power rating at least equals the power requirement of the machine.
11. The machine has to operate with clean soft drinking water. Never attempt to run the machine with water that is harder than 7°F (or softer than 4°F). The manufacturer recommends use of an in line filter.
12. Check the efficiency of the machine's water drain. Drain tray is located under the drip tray
13. This equipment must be installed on a flat, level and stable surface. The minimum height of this surface is 1025 mm
14. Handle the machine with care.

## Technical data

<b>Voltage</b>	Please refer to the technical data plate on the machine	
<b>Wattage</b>	Please refer to the technical data plate on the machine	
<b>Temperature</b>	The machine should not be operated with temperatures under 6°C and over 36 °C.	
<b>Water</b>	The machine must be operated with soft, clean drinking water. If the local water supply has a high mineral content use a water softener. A build up of mineral deposit may restrict the flow of water within the hydraulic systems causing damage to the machine and risking personal injury. Rocket Espresso recommends installation of an in line filter.	
<b>Water pressure from the mains</b>	Maximum water inlet pressure is 6 Bar (0,6 MPa – 600 KPa). Please install a pressure reducing valve if water pressure from the mains is higher. The minimum water pressure is 1.5 Bar (0.15MPa-1500 KPa)	
<b>Hydraulic connections</b>	Water inlet 3/8" gas	
<b>Machine ventilation</b>	Please make sure that there is an open area of at least 100 mm on each side and behind the machine to allow adequate ventilation	
<b>Boiler capacity</b>	8,3 litre 13,2 litre	1 group 2 group
<b>Dimensions (Width x Depth x Height)</b>	<p>1 group: 480 mm x 490 mm x 471 mm 18.89 in. x 19.29 in. x 18.54 in</p> <p>2 group: 630 mm x 490 mm x 471 mm 24.80 in. x 19.29 in. x 18.54 in</p>	

## Description of external components BOXER series

**Fig. 1**



- 1 Keypad
- 2 Steam valve handle
- 3 Pressure gauge for boiler (0-3 Bar) and pump pressure (0-15 Bar)
- 4 Steam wand. Caution: can become hot and cause burns
- 5 Hot water wand. Caution: can become hot and cause burns
- 6 Brewing head ("group") and filter holder. Caution: can become hot and cause burns
- 7 Drip tray
- 8 Control lights (from left to right): Machine is on; boiler water level is ok; boiler is filling.
- 9 By-pass key for manual operation of one group
- 10 Machine's on/off switch.  
 Position "0" = machine is switched off  
 Position "1" = machine is on and filling. Heating element is still off.  
 Position "3" = heating element is turned on

## Start up

We assume the machine has been properly installed.

- 1.) Open the water tap and switch on the main electrical switch (both not included to delivery).



**Fig. 2**

Indicator light 1: Machine is on

Indicator light 2: Boiler is filled

Indicator light 3: Boiler is filling water

- 2.) Turn the on/off switch (Fig. 1 -10) from position "0" to position "1". The indicator lights (Fig. 2-1) and (Fig. 2-3) come on.
- 3.) Wait until the indicator light (Fig. 2-3) goes off and the light (Fig. 2-2) goes on. The boiler is filled with water.
- 4.) Now turn the main switch (Fig. 1-10) to position "2" to turn the heater on.
- 5.) Wait till the boiler pressure has reached the working pressure (0.9 bar approx). You can read the boiler pressure on the boiler pressure scale (0-3 Bar) of the pressure gauge (Fig. 1-3).
- 6.) Open the steam handle (Fig. 1-1) for some seconds and then close it. Hot steam is dispensed from the steam wand (Fig. 1-4). Caution! This operation avoids milk resuction into the boiler. Wait till the working pressure has been reached again .

Your machine is now ready to work.

## Operation of Rocket Espresso BOXER series

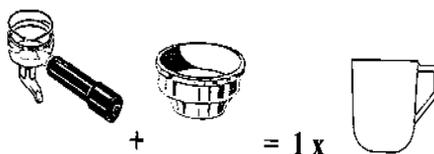
**Fig. 3 Touchpad**

- Key 1: For semiautomatic dispensing or portion programming purposes  
 Key 2,3,4 and 5: For automatic coffee portion control  
 Key 6: For hot water dispensing with automatic portion control



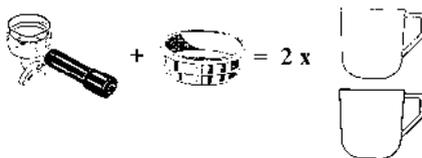
### Brewing espresso with automatic portion control

#### Preparing ONE cup of espresso



1. Use one cup filter handle (with 1 spout)
2. Position the metal one cup filter basket firmly inside the filter handle
3. Pour one portion (app. 7 g) of properly ground espresso coffee into the filter basket
4. Tamp the ground coffee using the tamper supplied with the machine
5. Tighten the filter handle firmly into the brewing group (Fig. 1-6).
6. Put one cup under the filter handle spout.
7. Press the portion key for one cup dispensing (see Fig. 3). Hot coffee flows into the cup from the filter handle's coffee spout.
8. When the programmed quantity of coffee (i.e. 25 cc/ 1 oz. for a typical Espresso Italiano) has been dispensed, the machine will stop automatically.
9. Remove the filter handle from the machine and empty used coffee grounds.

## Preparing TWO cups of espresso



1. Use two cup filter handle (with 2 spouts)
2. Position the metal two cup filter basket firmly inside the filter handle
3. Pour two portions (app. 14 g) of properly ground espresso coffee into the filter basket
4. Tamp the ground coffee using the tamper supplied with the machine
5. Tighten the filter handle firmly into the brewing group (Fig. 1-6)
6. Put one cup under each of the two filter handle spouts.
7. Press the portion key for two cup dispensing (see Fig. 3). Hot coffee flows into the cups from the filter handle's coffee spouts.
8. When the programmed quantity of coffee (i.e. 25 cc/ 1 oz. for a typical Espresso Italiano) has been dispensed the machine will stop automatically (automatic portion control).
9. Remove the filter handle from the machine and empty used coffee grounds.

### **Brewing of espresso with semi-automatic portion control**

Please follow above procedures from step 1 to 6.

7. Press key (Fig. 3-1). Coffee dispensing will start.
8. When the desired quantity of coffee has been dispensed, please press any coffee portion key to stop the coffee supply yourself.

### **Dispensing coffee operating one group in manual mode**

The machine comes with a by-pass key (Fig. 1-9) which allows operating one group (the left side one on the two group Boxer machine) in manual mode. This switch "overrides" the electronic control board.

### **Dispensing of hot water**

1. Position the end nozzle of the hot water wand (Fig. 1-5) inside a suitable pitcher used for food only.
2. Press the hot water key (Fig. 3-6).
3. Hot water will be dispensed into the pitcher.
4. When the programmed quantity of hot water has been reached, the dispensing will stop automatically. The dispensing can be stopped manually anytime pressing the hot water key again.

### **Dispensing steam to froth or heat up liquids**

1. Fill a suitable ideally stainless steel pitcher (used for food only) with an insulated grip with the liquid to be heated up or frothed.
2. Position the steam nozzle of the steam wand (Fig. 1-4) just below the surface of the liquid inside the liquid in the recipient. To avoid personal injury always ensure that the end nozzle of the steam wand (Fig. 1-4) is below the surface of the liquid to be steamed.
3. Turn on steam valve (Fig. 1-2).
4. Heat up or froth the liquid inside the pitcher. Pay attention to hot sprays! They may cause injuries.
5. When you're done, close the steam valve (Fig. 1-2).
6. Clean the steam wand (Fig. 1-4) and the steam wand's end nozzle carefully with a non abrasive clean damp cloth after each single use without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle. Caution: Hot surface.

### **Example: Steaming milk**

1. Use a clean, cold pitcher and fill 1/3 with cold, fresh milk.  
If milk has previously been steamed and stored in the refrigerator, we suggest adding some fresh milk in order to achieve optimum foam. Milk should be stored at a temperature around 4-5°C (app. 40°F).
2. Insert steam wand's (Fig. 1-4) nozzle into the centre milk just below the surface of the milk.
3. Open steam valve (Fig. 1-2) rapidly.
4. Steam will come out of the nozzle and froth the milk. The milk volume will increase rapidly. Please lift the pitcher progressively to make sure that the steam nozzle is always right below the surface of the milk.
5. When enough foam is achieved, submerge nozzle (going sidewise) and keep it in that position finishing heating milk until the pitcher is too warm to touch.  
Please remember that milk should never be steamed over app. 76°C (168°F). Milk steamed to over this temperature is scalded.
6. Close steam valve (Fig. 1-2) rapidly, then remove milk pitcher from steam wand.
7. Wipe the steam wand (Fig. 1-4) immediately after using with a non abrasive clean damp towel without touching the steam wand (Fig. 1-4) directly with any part of the body to avoid injury or damage due to the hot surface of steam wand and end nozzle. Use a towel that is designated for the steam wand only. Do not cross contaminate kitchen towels by using the same towel for cleaning the steam wand and i.e. kitchen tops.  
Do not let the milk bake onto the steam wand. Clogged wands and steam valves can be expensive to repair or to replace.



8. Burp your steam wand (Fig. 1-4) immediately after using opening and closing immediately after the steam valve (Fig. 1-2). Caution: Hot steam will come out of steam wand (Fig. 1-4).
9. Finish espresso drinks with correct portions of milk and foam.
10. Clean steam pitcher and store for next drink.

### **Switching off the machine**

Turn the main switch (Fig.1-10) to position 0.

The machine must be disconnected from the mains (switch off external main switch) whenever it is left unattended. The connection to the water mains must be closed.

### **Proper care and maintenance**

Simple, routine care of your espresso machine is your best defence against poor quality shots, as well as preventing breakdowns or, even worse, personal injuries.

#### **After each use:**

- Wipe the steam wand (Fig. 1-4) immediately after using with a non abrasive clean damp towel without touching it directly with any part of the body to avoid injury or damage due to the hot surface of steam wand end nozzle.
- Do not let the milk bake onto the steam wand.
- Clogged wands and steam valves can be expensive to repair or to replace.
- Burp your steam wand (Fig. 1-4) immediately after using opening and closing immediately after the steam valve (Fig. 1-2).  
Caution: Hot steam will come out of steam wand (Fig. 1-4).  
Burping the wand will remove the milk residue from the inside of the nozzle.
- Knock used coffee grounds from filter holder and rinse. Re-use or store in brewing head (group) to keep the filter holder warm. (Please remember to take out filter holders when machine is not operating for some hours (i.e. at night).

#### **Throughout the day:**

Wipe the screens inside your group head with a damp clean towel to remove excess grounds. Do not touch metal parts. They can be come hot. Caution!



**Before shutting down the machine (i.e. at night):**

**For the following operations the machine has to be switched on:**

Rinsing the brewing head ("group") – Fig. 1-6. With a small hard clean brush, give the inside of the group a good scrub.

The group should be back flushed regularly. This means after each day, firstly, remove the filter basket and then fit the blind filter into the handle.

Next fit the handle into the espresso machine.

NOTE: This filter basket has no holes so the water pressure will build up and the water is very hot. Caution!

Press key (Fig. 3-1) and switch it off after 15 seconds.

The purpose of this is to push fresh brewing water back through the coffee brewing head (group) and back out through the exhaust solenoid valve thus cleaning the coffee brewing group of the machine.

Repeat this procedure several times, and each time you turn off switch Fig. 3-1 remove the filter holder and empty the water sitting in the blind filter. Repeat until the discarded water is clean and fresh.

Next or weekly, put a small amount of special detergent for espresso machines into the blind filter and repeat the process as above. Repeat this process until the detergent runs clean into the drain tray via the exhaust solenoid.

Ensure that you back flush the machine once again so the detergent residues are washed away.

**For the following operations the machine has to be switched off, unplugged and completely cooled down:**

Clean showers, group gaskets and group flange with a clean brush (to be used only for this purpose).

Cleaning the filter holder and the metal filter baskets:

With a small screw driver or teaspoon, flick out the filter basket from the handle.

Once you have the filter basket out, clean both the filter basket and the internal surface of the handle with a pot scourer until both surfaces are clean from the black coffee oils.

Should the oils in the handle have built up to excessive amounts, it may be necessary to soak the handle and the metal filter basket in hot water with a cap full of special detergent product for espresso machines for 30 minutes or so and then rinse thoroughly in fresh water.

Wash metal filter baskets and filter handle in warm water adding a special detergent product or espresso machines following the instruction's of the specific product. It has to be food quality and for this specific use with coffee machines.



Clean the drip tray (Fig. 1-7) and grid with a non abrasive clean damp cloth.

Clean drain tray (located under the drip tray) with a clean damp cloth and a clean brush.

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

### **How to disassemble/dismantle the machine**

The machine has to be disassembled and dismantled by an authorized technician according to local law and jurisdiction.

The machine must be switched off, disconnected from mains and water supply and cooled down.

1. Clean filter holders, baskets and brewing head ("group").
2. Switch off and let machine cool down to ambient temperature.
3. Remove the drip tray (Fig. 1-7)
4. Open the boiler drain valve (located under the drip tray). The boiler water will flow into the machine's drain tray.
5. When done, close the boiler drain valve.
6. Position the drip tray (Fig. 1 -7).
7. Store the machine in a safe, dry and clean place.

## Portion setting of automatic coffee and hot water portions

The machine must be ready to operate.

### Fig. 3 Touchpad

- Key 1: For semiautomatic dispensing or portion programming purposes  
Key 2,3,4 and 5: For automatic coffee portion control  
Key 6: For hot water dispensing with automatic portion control



### Setting the coffee portions (Fig. 3 - keys 2,3,4 and 5)

**Please use the left side key pad.** All coffee portions programmed on these keys will automatically be programmed also on the same product keys of the other brewing head. Therefore, there is no need to do the coffee portion settings again on the other groups.

(You can, of course, program individually every touchpad following the instructions here below).

**Note:** *We strongly suggest setting the coffee portions under working conditions. This means using for the product key you wish to set its corresponding filter holder and basket, with the right amount of properly ground and tamped espresso coffee.*

Please proceed as follows:

1. Keep key (Fig. 3-1) pressed until the led of this button is flashing, indicating that you are in the programming mode. Release key (Fig. 3-1) and press the "coffee" key to be programmed. The coffee dispensing will start and only the led of the selected key (and the led of key Fig. 3-1) will be on. When the desired quantity of coffee has been dispensed, press the product key you are setting again to stop dispensing. The portion for this product key is set. Key (Fig.3-1) starts flashing again.
2. Press the next key to program within about 4 seconds (otherwise key Fig.3-1) will stop flashing indicating that you are not any more in programming mode). Repeat the above procedure until all coffee portion keys are programmed.



3. Wait about five seconds until key (Fig. 3-1) stops flashing. You are now out of the programming mode.

### **Setting the hot water portion (key Fig. 1-6)**

The hot water portion key must be set individually for the hot water key of each group (operating on the touchpad of each group).

Please proceed as follows for each individual group:

1. Keep key Fig. 3-1 depressed until it is flashing indicating that you are in the programming mode.  
Release key Fig. 3-1 and press the hot water key (Fig. 3-6). The hot water dispensing will start.  
When the desired quantity of hot water has been dispensed, depress the hot water key (Fig. 3-1) again. Dispensing will stop; the hot water portion for this product key and group is set.
2. Wait about five seconds until key (Fig. 3-1) stops flashing. You are now out of the programming mode.

*Please note that hot water portions are time controlled and are depending from boiler pressure.*



(The following declaration is applicable for machines distributed in the European Community only)

### **Declaration of CE conformity**

Rocket Espresso Limited Italian Branch  
Via Curiel 13  
20060 Liscate (Milano)  
Italy  
IT 05846260965

This is to confirm that the Rocket Espresso Boxer series of espresso machines has been manufactured according to the following standards:

#### **EMC**

2004/108/EC con applicazione di:

EN 55014-1: 2006 + A1: 2009 + A2: 2011

EN 55014-2: 1997 + AC: 1997 + A1: 2001 + A2: 2008

EN 61000-3-2: 2006 + A1: 2009 + A1: 2009

EN 61000-3-3: 2008

#### **Low voltage**

2006/95/EC con applicazione di:

EN 60335-1: 2012

EN 60335-2-75: 2004 + A1: 2005 + A11: 2006 + A2: 2008 + A12: 2010

EN 62233: 2008

#### **Machine dir.:**

89/392 with application of

EN 292-1 ( 1991 )

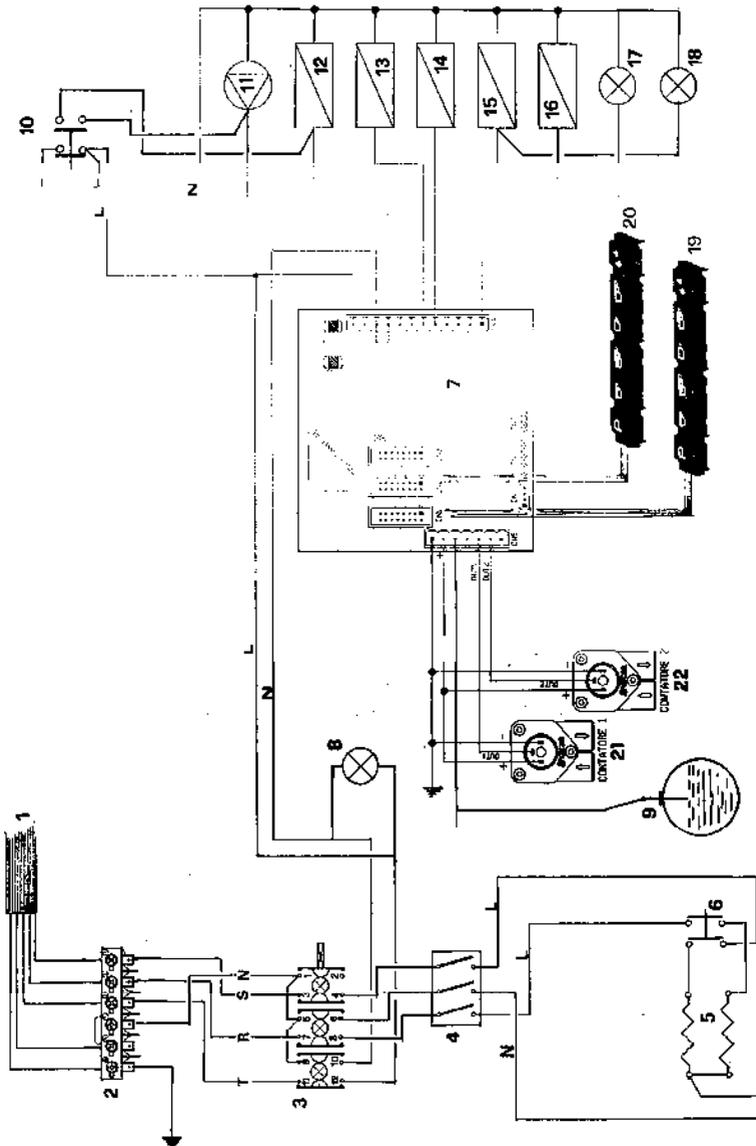
EN 292-2 ( 1991 )

#### **Acoustic noise:**

EN 60335-2-75

With normal use of the equipment the acoustic noise is 70 db or lower.

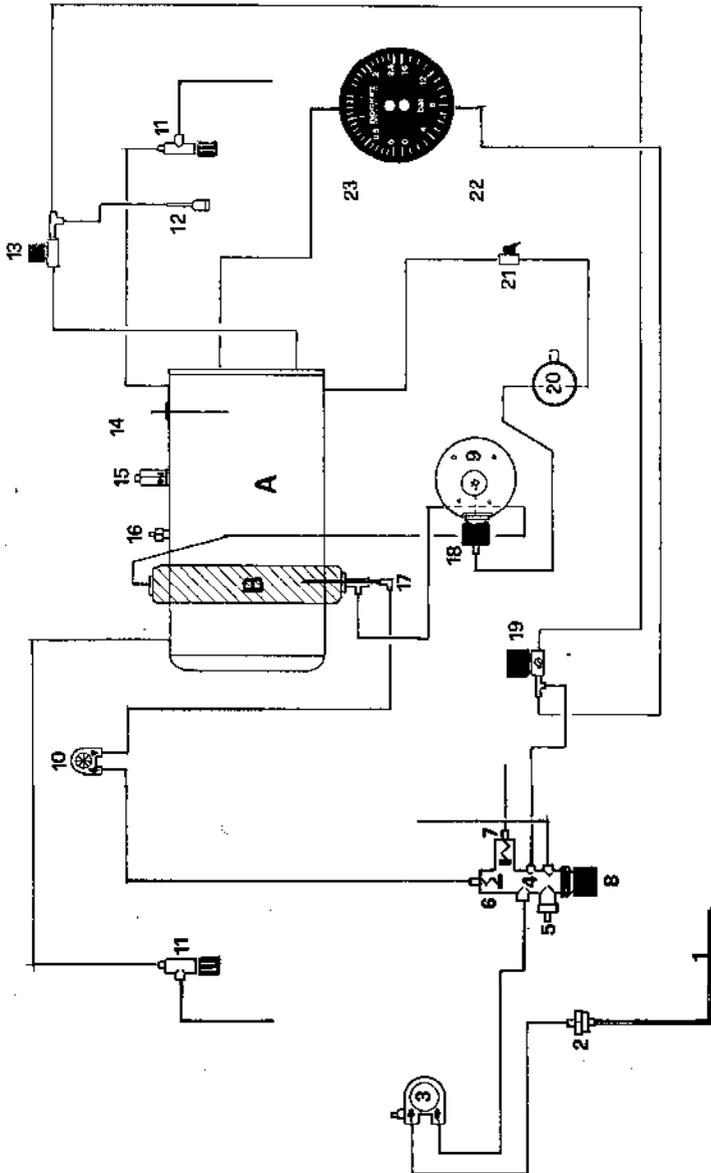
**Rocket Espresso Boxer series espresso machines: Electrical diagram.**



**Rocket Espresso Boxer series espresso machines: Electrical diagram.**

Pos.	Description
1	Power cord
2	Terminal board
3	Switch
4	Pressure switch
5	Heating element
6	Safety thermostat heater
7	Control board
8	Control lamp
9	Water level control probe
10	Emergency operation key
11	Pump
12	Solenoid valve group 1
13	Solenoid valve group 2
14	Solenoid valve group 3 (not installed)
15	Solenoid valve water fill
16	Solenoid valve hot water
17	Control lamp boiler level ok
18	Control lamp boiler is filling
19	Touchpad group 1
20	Touchpad group 2
21	Flowmeter group 1
22	Flowmeter group 2

**Rocket Espresso Boxer series espresso machines: Hydraulic circuit.**



**Rocket Espresso Boxer series espresso machines: Hydraulic circuit.**

<b>Pos.</b>	<b>Description</b>
A	Boiler
B	Heat exchanger
1	Water inlet pipe
2	Water inlet filter
3	Pump
4	Valve block
5	Manual boiler fill
6	Non return valve
7	Expansion valve
8	Boiler fill solenoid valve
9	Group body
10	Flowmeter
11	Steam valve
12	Hot water wand
13	Hot water solenoid valve
14	Boiler level probe
15	Safety valve
16	Anti vacuum valve
17	Injector
18	Solenoid valve group
19	Cold water mixing system solenoid valve
20	Drain hopper
21	Boiler drain valve
22	Pump pressure gauge
23	Boiler pressure gauge