

Verona RS



SANREMO
COFFEEMACHINES

_ Realtime Stability

A sprint of technology



made in italy



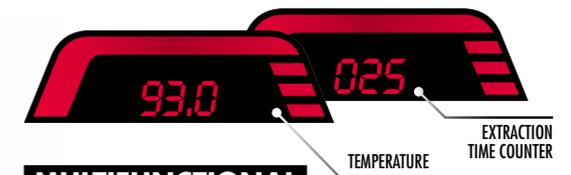
RS GROUP
Exclusive Sanremo design that allows an accurate maintenance of the set temperature



Realtime Stability

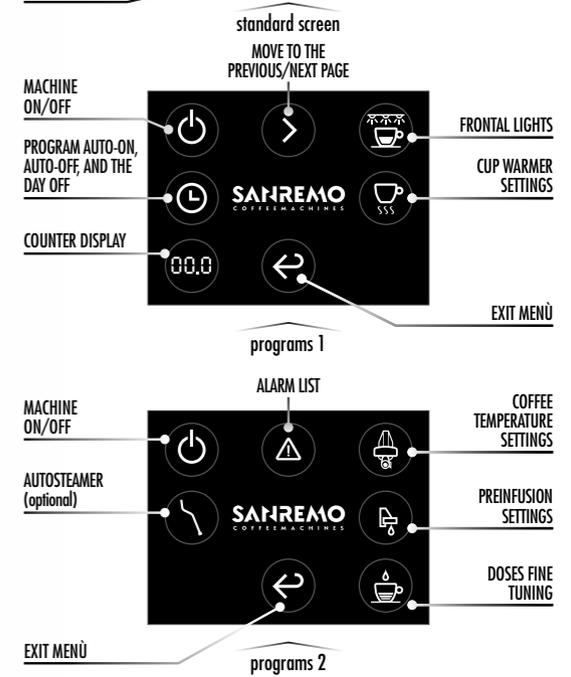
A sprint of technology

Single group display:



MULTIFUNCTIONAL DISPLAY

Touch display:



REALTIME STABILITY
Constancy in the electronic controlled temperature ($\pm 0.2^\circ\text{C}$)



PRE-INFUSION SYSTEM
Enabled pre-infusion start&stop for each group



STAINLESS STEEL "COLD TOUCH"
Anti-burning feature fitted with "Latte Art" high-performance steam terminals



ENERGY SAVING SYSTEM
Insulation and energy saving system up until 40% compared to single boiler machines

Characteristics

- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.
- ELECTRONIC AUTO-LEVEL**
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.
- STATIC RELAY BOILER TEMPERATURE**
Allows to regulate the temperature as accurately as possible.
- STAINLESS STEEL COFFEE BOILER**
Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.
- INDEPENDENT REGULATION TEMPERATURE WATER COFFEE**
Maximum temperature precision and constancy of distribution.
- PRE-INFUSION SYSTEM**
Enabled pre-infusion start&stop for each group.
- AISI 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"**
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.

Verona RS
Link to the website

- PROGRAMMABLE CUP WARMER POWER**
Electronic programmable cup warmer to keep cups warmed at the right temperature.
- LED LIGHTING OF THE WORK AREA**
Allows efficient working in any condition of environmental lighting.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**
Programmable on-off timer for each day and/or daily timetables.

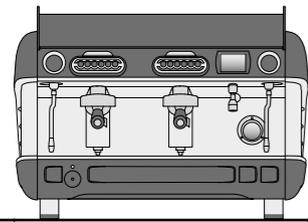
- DOUBLE READING GAUGE**
Allows to control at the same time the boiler pressure and the distribution pressure.
- ENERGY SAVING SYSTEM**
Insulation and energy saving system up until 40% compared to single boiler machines.
- RS GROUP**
Exclusive Sanremo design that allows a precise maintenance of the set temperature.
- EASY SERVICE**
Fast access to the internal parts for quick and easy technical service.
- CLEANING CYCLE**
Process for coffee groups cleaning.
- HIGH PERFORMANCE VOLUMETRIC PUMP**
Pressure stability also with prolonged and contemporary use of more than one group.
- COMPETITION FILTERS**
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
- TEMPCONTROL**
For a very-high thermal stability ($\pm 0.2^\circ\text{C}$).

- ### Optional
- AUTOSTEAM**
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.
 - EXTERNAL VOLUMETRIC PUMP**
 - HIGH POWER STEAMER TERMINAL**
(bigger holes diameter)
 - STAINLESS PORTAFILTERS**

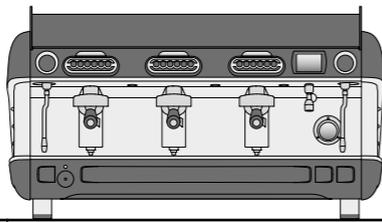
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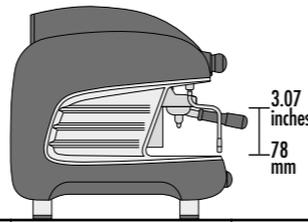
Versions



32.28 inches / 820 mm



41.34 inches / 1050 mm



24.02 inches / 610 mm

3.07 inches
78 mm

2 group RS

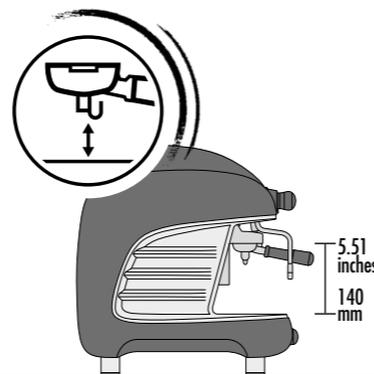
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters

3 group RS

- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 3 two-cup portafilters



TALL VERSION



5.51 inches
140 mm

Technical data

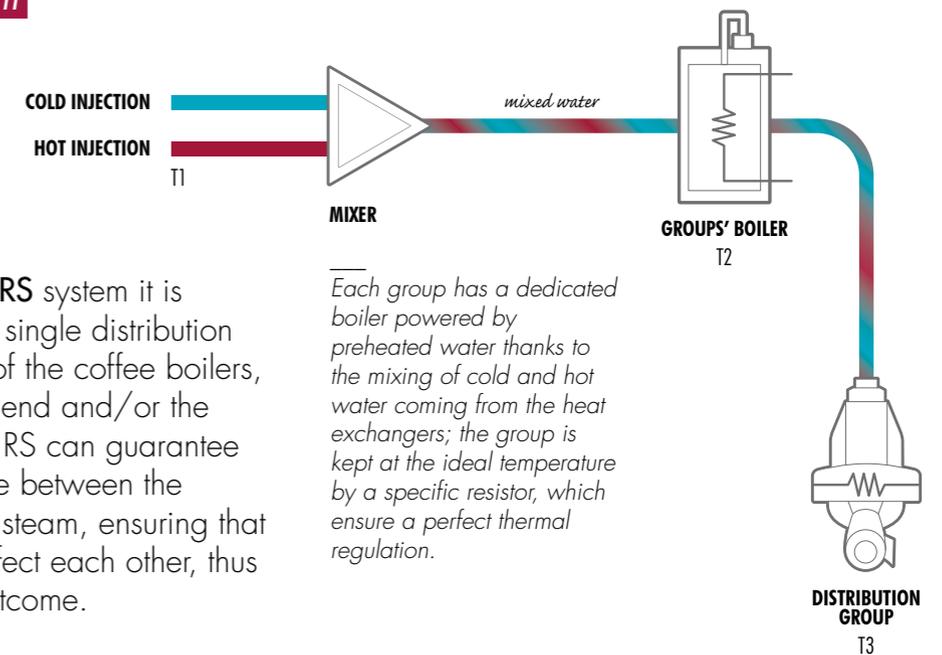
		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	5.3	6
steam boiler capacity	US gal / lt	2.27 / 8.6	2.6 / 10
steam boiler power	kW	3.5	3.5
pump power	kW	0.15	0.15
RS boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
RS boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	150 / 68	187 / 85

Colors

	Black	RAL 9005
	White	RAL 1013
	Red	RAL 3002

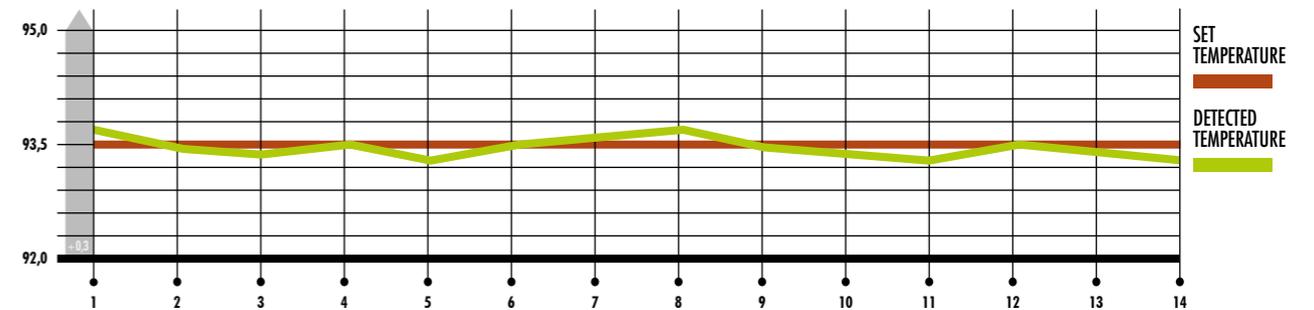
Tempcontrol

Multiboiler System



Thanks to the **Multiboiler RS** system it is possible to set – for each single distribution group – the temperature of the coffee boilers, in accordance with the blend and/or the single-origin coffee used. RS can guarantee a complete independence between the distribution of coffee and steam, ensuring that the two actions do not affect each other, thus compromising a good outcome.

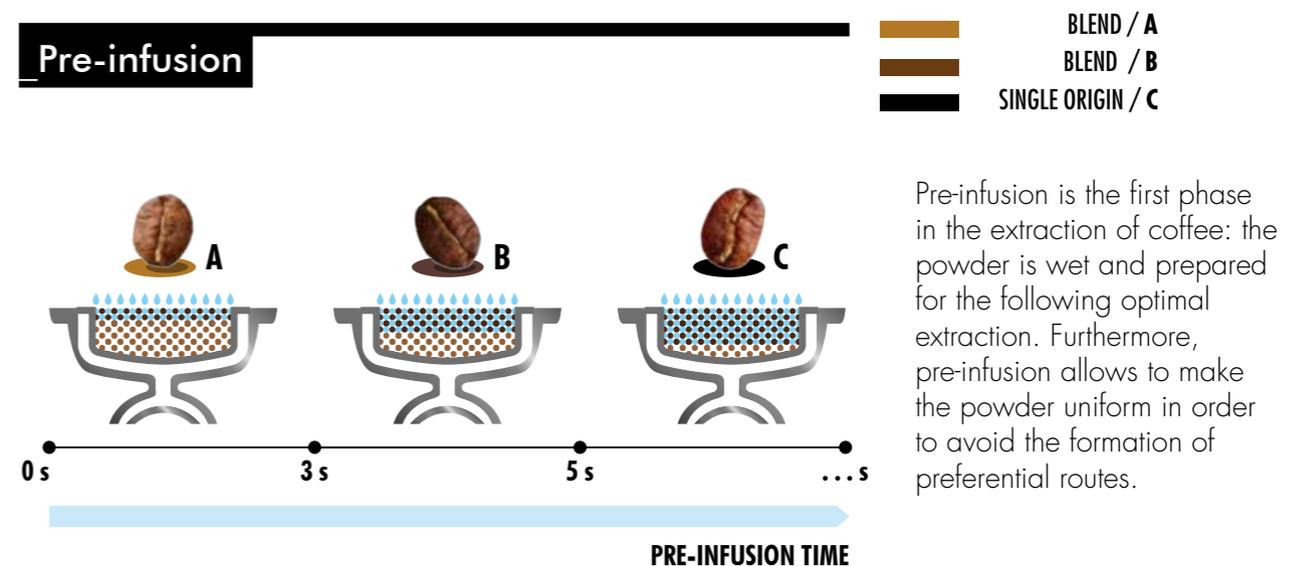
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



The electronic control unit is equipped with a PID temperature management system, which independently regulates the coffee boilers and the heating of the individual groups.

Thanks to this system, a very high level of thermal stability is guaranteed, with a calibrated variation of $\pm 0,2^{\circ}\text{C}$ for a perfect extraction of coffee.

Pre-infusion



Pre-infusion is the first phase in the extraction of coffee: the powder is wet and prepared for the following optimal extraction. Furthermore, pre-infusion allows to make the powder uniform in order to avoid the formation of preferential routes.