



Rancilio Specialty RS1. Be Inspired. Brew Different.

Rancilio Specialty is a new line of espresso machines that combines the robust reliability of Rancilio with cutting edge brewing technology in a sleek, stainless steel frame. From the design of the groupheads to the position of the steam levers and the height adjustability of the drip tray, all elements of the RS1 were designed to ease workflow and facilitate the barista's job. With independent groups and LCD shot timers, baristas are able to dial in temperature delivery to fine tune the espresso extraction and then lock it in for service. Proprietary multi-boiler brewing technology gives each machine advanced temperature control and consistency, offering baristas the option of using temperature profiling during the extraction. The unparalleled thermal stability is achieved with multi-stage thermodynamic control.

RS1 Technical Specifications and Features

Precision Thermal Stability

Independent boilers are each powered by a heat exchanger and 2 heating elements for unmatched temperature accuracy

Advanced Temperature Profiling

Patented temperature profiling technology allows dynamic control of temperature throughout the extraction

Variable Steam Pressure

Software controlled proportional valves allow programmable presets for steam delivery with 4 total presets

Steam Levers and Cool Touch Wands

Metal cast steam levers with purge function, 2 adjustable presets per side and cool steam wands

Accurate Volumetric Control

Advanced 4-magnet flowmeters with active learning technology ensure consistent espresso yields

Grouphead Displays

Individual graphics displays for each grouphead detailing shot time, brewing profile and cleaning operation

Touchscreen Interface

User-friendly, touch screen control panel with backlit icons and parameter tracking software detailing last 30 extractions

Pressure Control

Grouphead preinfusion chamber and external pump adjustment knob promote even saturation and consistent pressure delivery

Enhanced Portafilters

All-new brushed stainless steel portafilters with comfort grip handles and deeper basket depth for triple baskets in spouted portafilters

Designed to Customize

Customizable, stainless steel body panels with adjustable drip tray and dual USB ports facilitate personalization and sharing settings

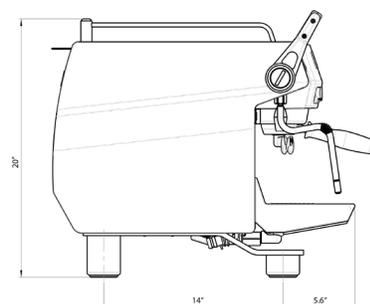
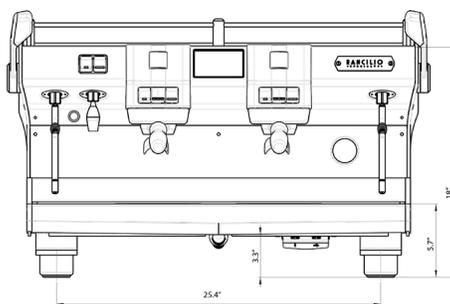
Water on Demand

2 hot water buttons with programmable temperature and dosage ensure precise water delivery

Sustainability Focus

Insulated steam boiler with programmable eco mode for low consumption and boiler water renewal for scale reduction

	2 Group	3 Group
Dimensions	(W x D x H) 33 in x 24 in x 18 in	(W x D x H) 43 in x 24 in x 18 in
Shipping Dimensions	(W x D x H) 47 in x 32 in x 29 in	(W x D x H) 47 in x 32 in x 29 in
Voltage	208 - 240 V	208 - 240 V
Wattage	5600 W	6750 W
Water Connection	Dedicated cold water access line with standard female 3/8" NPT fitting and manual shut-off valve within 4' of the machine.	
Price	\$14,900	\$17,900



PLEASE NOTE: Rancilio coffee machines do not use a neutral line. A dedicated ground wire is required. Power can be installed under or above counter. Please allow 3.5" - 4" of space for the plug, especially when placing power above the counter and behind the machine.

WATER QUALITY STATEMENT

The fact that water is potable is no guarantee that it is suitable for espresso machines. Your water supply must be within these general guidelines:

SUPPLY PRESSURE: 30-70 psi

HARDNESS: 2-3 GPG*

*17.1 ppm = 1 grain of hardness

Water entering the machine should have a water hardness level of 2-3 GPG at all times. If the water supply is not within this range, a dedicated water softener (if above 3 GPG) or mineral addition cartridge (if below 2 GPG) is required for the espresso machine to operate properly over time (see Rancilio Group North America water quality statement for further details).

DRAIN REQUIREMENTS

Open gravity drain with minimum 2" I.D. within 4' of the machine.