RS1

A Product by
Rancilio Group

RS1

Be Inspired.
Brew Different.



RANCILIO
SPECIALTY

ENGLISH



Be Inspired.
Brew Different.

The RS1 helps coffee professionals offer a better coffee experience by providing cutting-edge brewing technology combined with Rancilio expertise and a unique workflow design, resulting in an easy-to-use espresso machine with a great value.

Rancilio Specialty RS1





1

Cutting Edge Brewing Technology

Unmatched temperature control during the extraction allows the barista to fine tune every shot, resulting in a better cup profile.

2

Unique Workflow Design

Providing baristas with enhanced workflow, resulting in less preparation time and better customer experience.





3

Rancilio Expertise

Rancilio expertise, employing our rich history of excellence and reliability.

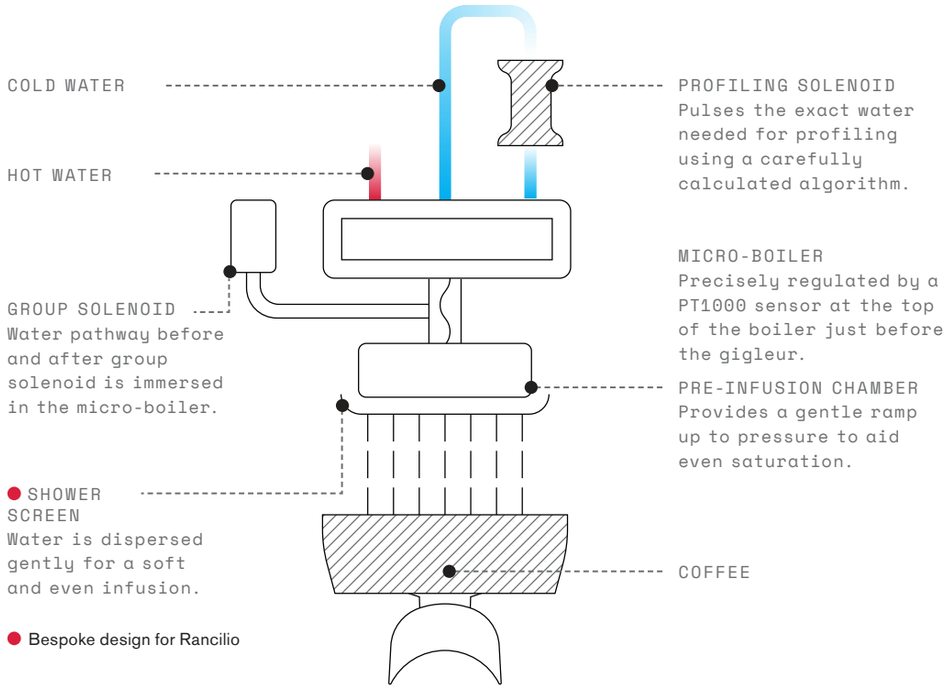
Cutting Edge Brewing Technology

Innovative Brew Group Hydraulics

The RS1 features an innovative brewing group that maximizes efficiency and can introduce fresh water into the grouphead micro-boiler with every shot.

Multi-Boiler System

Each stainless steel group contains a micro-boiler and two heating elements, maximizing accuracy and thermal stability for both the water temperature and group body.



● Bespoke design for Rancilio

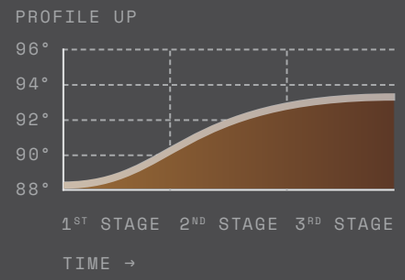


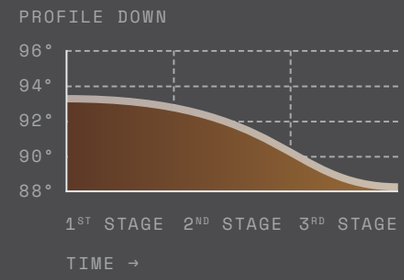
Total Control of each Extraction

RS1 allows you to customise each espresso recipe by adjusting different temperature profiles, thanks to Advanced Temperature Profiling technology, as well as regulating pre-infusion and post-infusion.

Advanced Temperature Profiling

Thanks to Advanced Temperature Profiling technology, baristas can increase or decrease the temperature of the water dispensed during espresso extraction by up to 5°C (9°F). By accurately controlling the temperature profile of the espresso extraction, baristas are given a precise tool to unlock the flavour potential of each single-origin coffee or blend. By adjusting the temperature, variable results can be achieved in terms of sweetness, acidity, body, bitterness and astringency.



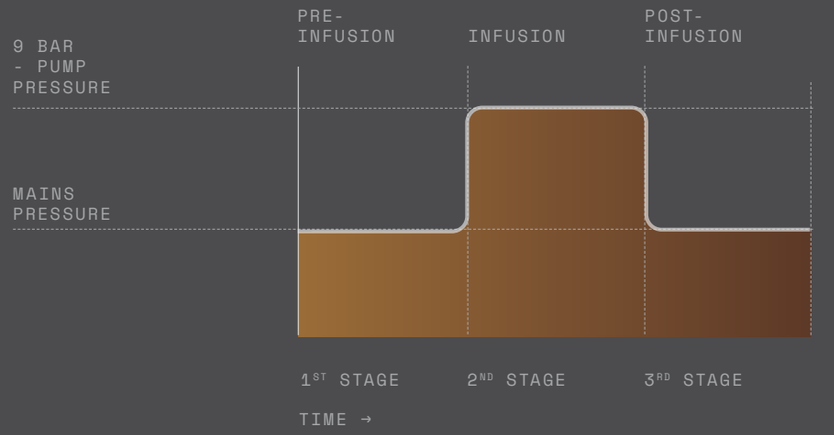


● Rancilio Patented Technology



Pre-Infusion and Post-Infusion

The barista can vary the water pressure both in the initial stage (pre-infusion) and in the final stage (post-infusion) of the extraction process, choosing between mains pressure or pump pressure, and adjust the duration of both stages. By using low-pressure water from the mains, the barista can achieve more consistent extractions, reducing the risk of channelling and better preserving soluble substances and aromas which, with high-pressure over-extraction, may not make it into the cup.



Rancilio Patented Technology

Height-Adjustable Drip Tray

Height-adjustable, removable drip tray makes it easy to work with all cup sizes.



Water and Steam

Variable Steam Lever

Steam lever with a “Purge” function and two positions for steam delivery, each adjustable to different powers: perfect for switching between various jug sizes and different types of milk.

Y

Y SHAPED STEAM LEVER

2

2 POWER LEVELS



Cool Touch Steam Wands

Cool touch steam wands ensure easy maneuverability when things heat up, and new proprietary steam tips allow for more even development.



Water Buttons

Two water buttons with programmable dosage and temperatures levels.



Unique Workflow Design

Stainless Steel Ergonomic Portafilter

Counterweighted stainless steel portafilter with a soft-touch, ergonomic grip, designed to ensure excellent stability when tamping.



SELF STANDING
Portafilter sits flat when resting on spouts

REMOVABLE SPOUTS
Can be unscrewed for easy cleaning



Low Profile Body

Compact, low profile body designed to facilitate customer interaction and service operations.

Grouphead with Dedicated Display

Dedicated screen for each brew group displays a digital shot clock and extraction temperature. Groupheads also feature simplified actuation and ample lighting provided by LED Lights.



Rancilio Expertise

Digital Touchscreen Interface

Ten years of developing and designing barista interfaces. Allows quick and easy access to all programming via the digital touchscreen.



Tech-Friendly Design With Eco Mode

Easy access to pump adjustment and internal components, arranged to speed up maintenance operations. Insulated steam boiler with programmable water renewal, low power and eco mode.



Auto On-Off

It is possible to set the automatic switch-on and switch-off time of the machine for each day of the week.





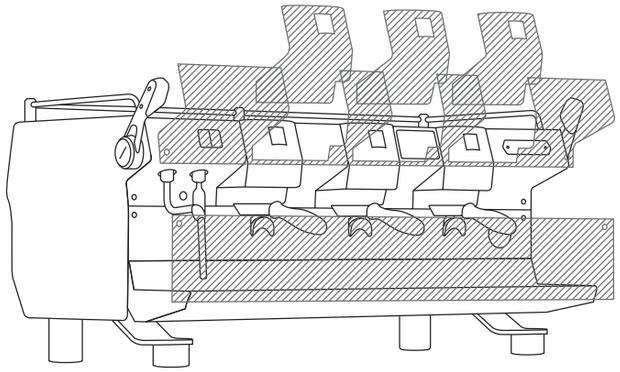
Heritage

Rancilio Specialty inherits the deep knowledge developed by Rancilio with more than ninety years of experience designing, manufacturing, and selling espresso machines.

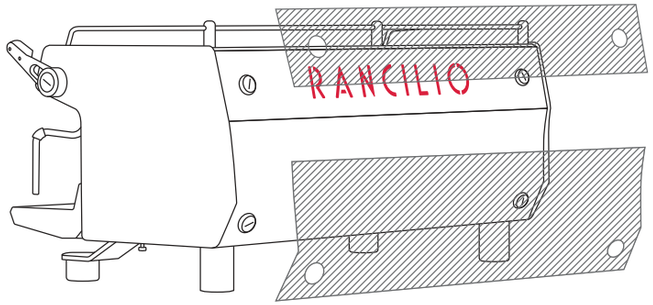
All-round Flexibility

All stainless steel body panels can be easily removed, customized, powder coated or branded to meet customer needs.

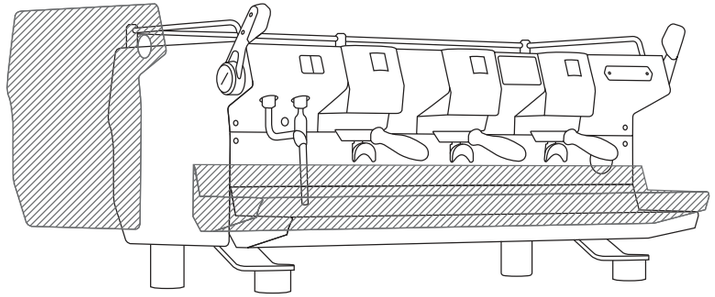
FRONT PANELS



REAR PANELS



SIDE PANELS
AND DRIP TRAY



* Customization is made by a third party organization not linked to Rancilio Group.





RS1 Black (Optional)

An exclusive edition of the RS1 with matte black painted stainless steel body panels.

Wood Kit (Optional)

Wooden handle portafilters and wooden steam lever handles are available as optionals for RS1 and RS1 BLACK.







RS1 in Numbers

2 Groups

W × D × H
840 × 600 × 463 mm
33 × 24 × 18 in

WEIGHT
85 kg / 187.4 lb

POWER SUPPLY
220-240 V (3N), 50-60 Hz
5600 W
380-415 (3N) V
5600 W

BOILER
11 l / 2.4 gal UK / 2.9 gal US

MICRO-BOILER
2x150 ml (300 W)

3 Groups

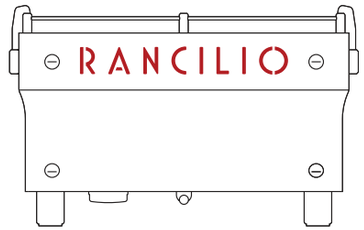
W × D × H
1084 × 600 × 463 mm
43 × 24 × 18 in

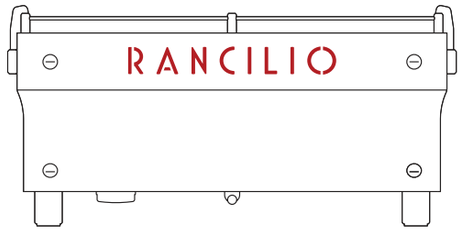
WEIGHT
100 kg / 220.5 lb

POWER SUPPLY
220-240 (3N) V
6750 W
380-415 (3N) V
6750 W

BOILER
16 l / 3.5 gal UK / 4.2 gal US

MICRO-BOILER
3x150 ml (300 W)





UNDER MACHINE HEIGHT
90 mm / 3.5 in

HEIGHT OF THE DRIP TRAY
80*-100-120 mm / 3*-4-5 in

*to be requested at the moment of purchase.

A Closer Look



1. Advanced Temperature Profiling
2. Multi-boiler system
3. Pre-infusion and post-infusion
4. Variable steam lever
5. Cool touch steam wands
6. Two water buttons
7. Independent brew groups
8. Digital touchscreen interface
9. LED lights
10. Back-lit buttons
11. Compact design
12. Dedicated grouphead display
13. Ergonomic portafilter with soft touch grip
14. Cup warmer (five temperature levels)
15. Height-adjustable drip tray
16. Two USB ports (for recharging smartphones and scales)
17. Insulated boiler

Connect

Power to Your Coffee Business

It doesn't matter what size your organization is, the only important thing is that you want to improve your coffee business. Connect helps you to make effective use of the data generated by your coffee machines, and support you in advancing your own journey becoming a data-driven business. It's time to take a competitive advantage in whatever marketplace you operate in.

RANCILIOGROUP.COM/CONNECT

BENEFITS

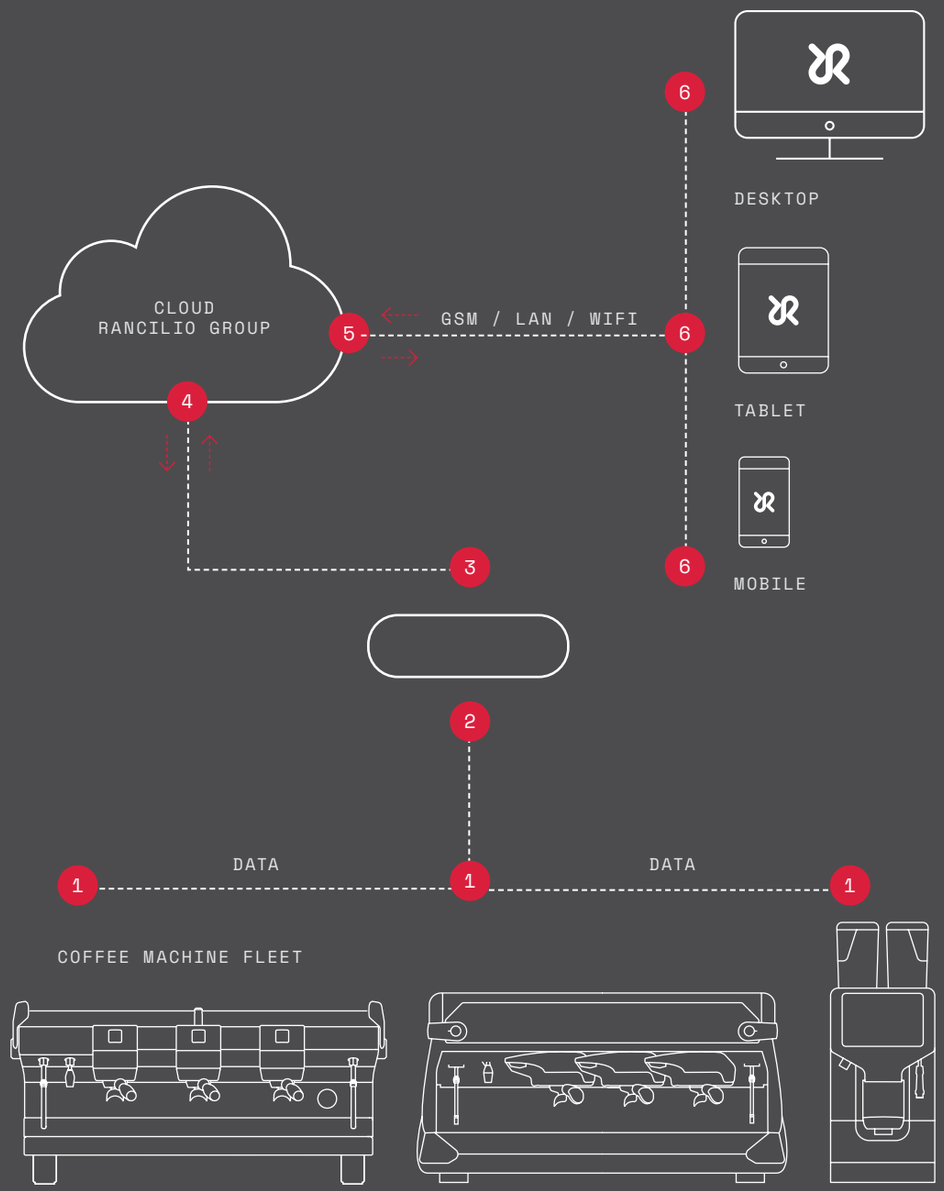
1
USER-FRIENDLY DASHBOARD

2
MANAGE YOUR FLEET WITH EASE

3
BOOST SERVICE EFFICIENCY

4
INCREASE BUSINESS PERFORMANCE

How It Works



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RANCILIO GROUP

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GROUP

The Spirit of Excellence