

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.

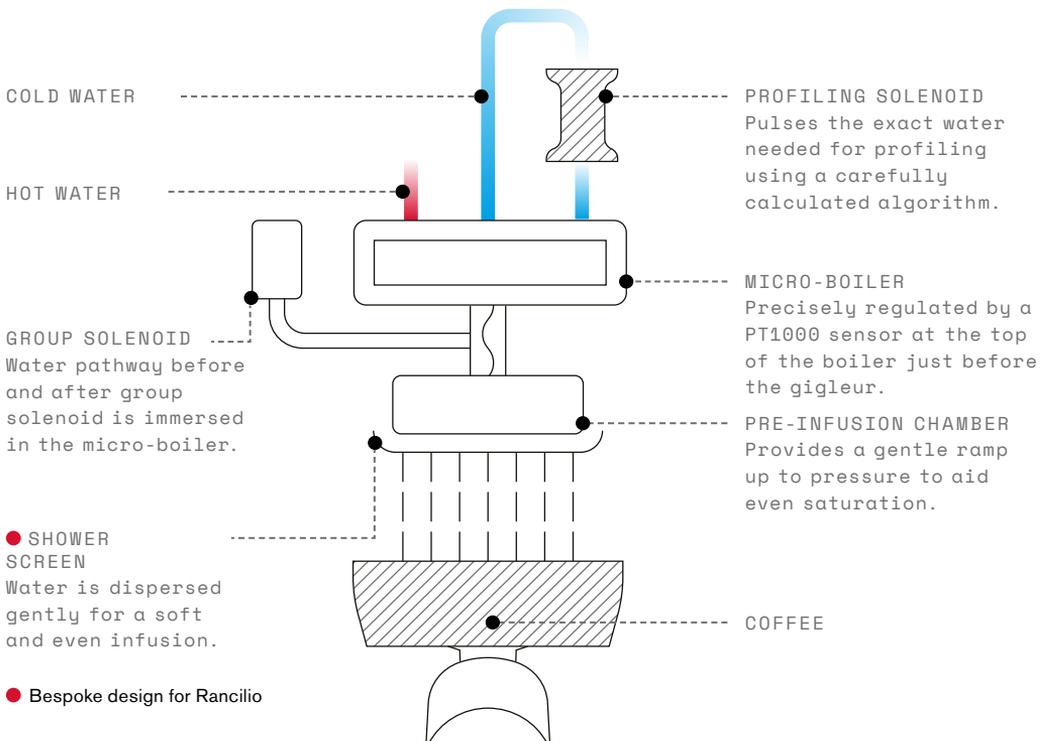
Cutting Edge Brewing Technology

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.



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.

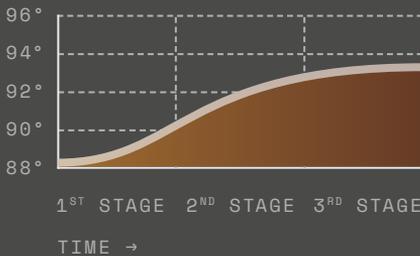


R Advanced Temperature Profiling

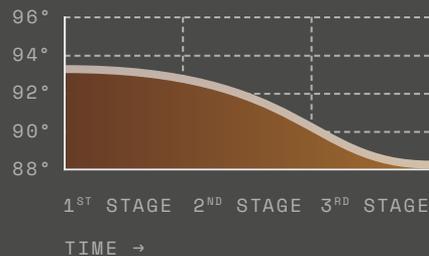
Thanks to Advanced Temperature Profiling technology, baristas can increase or decrease the temperature of the water dispensed during espresso extraction by up to 5°C (9°F). By accurately controlling the temperature profile of the espresso

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.

PROFILE UP



PROFILE DOWN



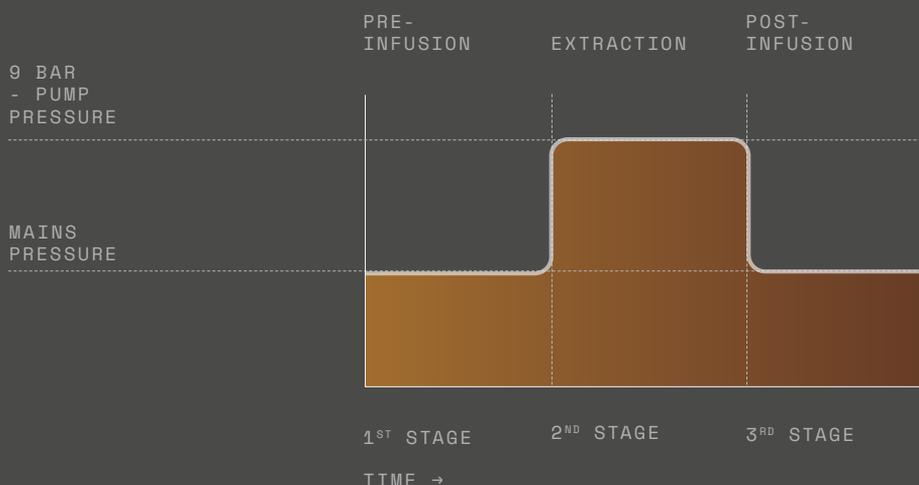
KEY FEATURES



R 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 also adjust the duration of all stages (pre-infusion, extraction, post-infusion).



● Rancilio Patented Technology

Benefits

During pre-infusion:

- Dampen the ground coffee puck evenly all over
- Reduce the risk of channelling

During extraction:

- Extract with a linear flow at a constant pressure
- Obtain an intense, complex, full-bodied flavour in the cup

During post-infusion:

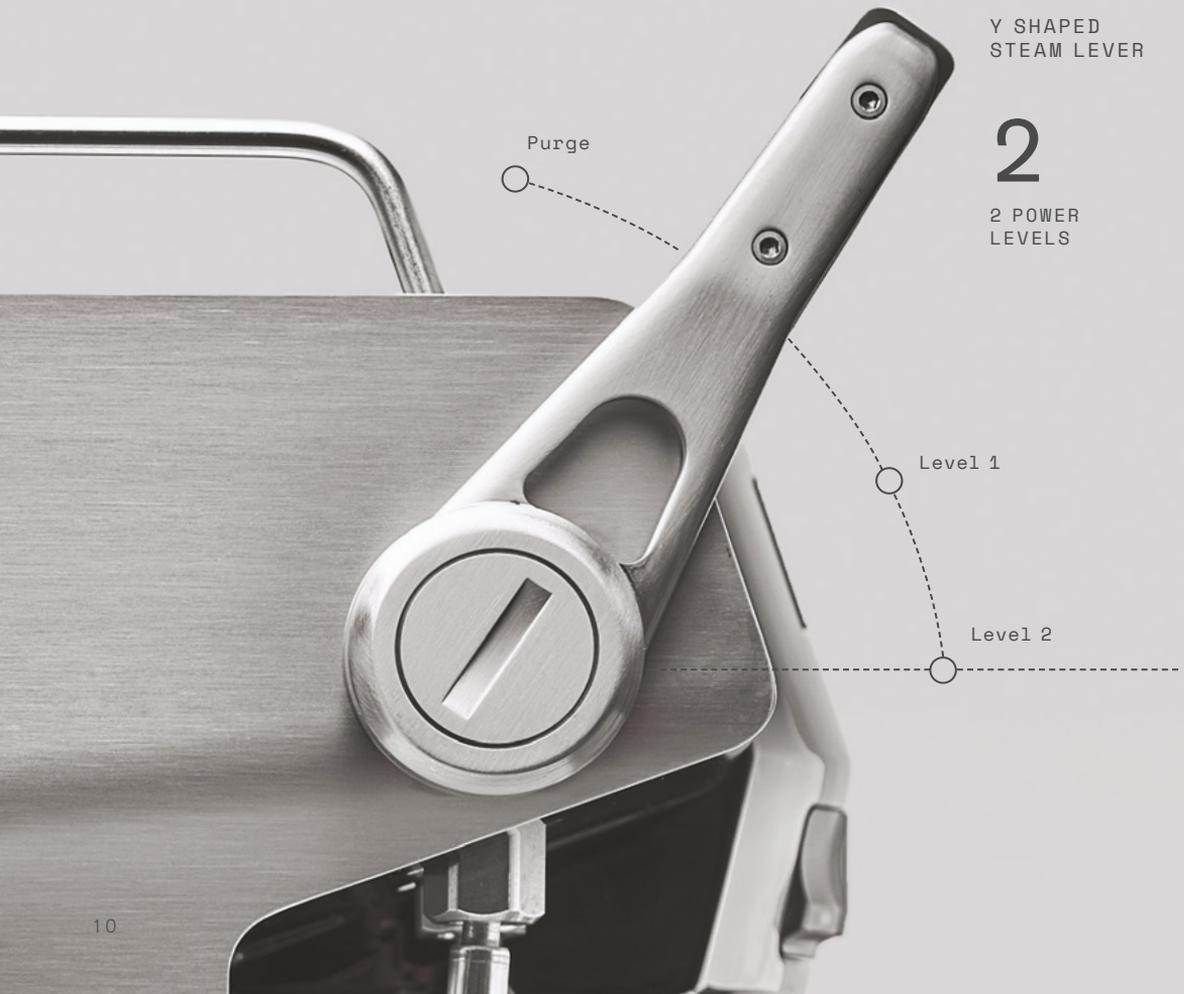
- Reduce bitterness and astringency



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

Level 1

Level 2

Cool Touch Steam Wands

Ergonomic cool touch steam wands to work in total safety. The steam tips are designed to ensure uniform steam delivery and minimise water condensate.



Specific space on the grid where the steam wand can be positioned during purging



X-Tea

Two water buttons with dosage and temperature levels programmable from the touchscreen.



Unique Workflow Design

Stainless Steel Ergonomic Portafilter

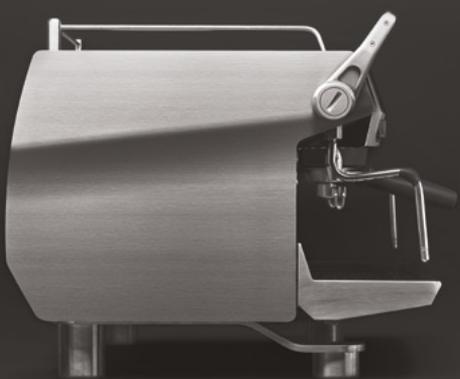
Stainless steel portafilter, with soft-touch rubber handle, designed to balance the weight. It holds coffee filters up to a capacity of 21 g, ensures stability when pressing and eases wrist movements for the barista.



SELF STANDING
The portafilter sits flat when resting on the worktop



REMOVABLE SPOUTS
Can be unscrewed for easy cleaning



Low Profile Body

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

STAINLESS STEEL BODY

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.

Height-adjustable Drip Tray

Removable drip tray, height-adjustable during installation (80/100/120 mm), making it easy to work with any type of cup.



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.



Advanced Diagnostic

The “Technical” menu includes a “Service” function allowing users to quickly check that all the circuits and various components (pumps, solenoid valves, heating elements, sensors, flowmeters) are in good working order from the touchscreen.

Rancilio Expertise

Heritage

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



Easy Clean

The group cleaning and rinsing cycles are automatic and can be activated from the touchscreen. A daily alarm can be set to remind users to activate the cleaning cycle. It is also possible to set the optional machine block if cleaning does not take place and display the history of all actions performed.

Advanced Boiler Management (ABM)

ABM is a specific software developed to improve the performance of the machine in intense use conditions. When simultaneously brewing espresso, dispensing water and steaming milk, ABM switches on the heating element to pre-empt any drops in temperature and ensure constant heating levels. ABM also allows control of the machine's power absorption, reducing it to 2/3 of the normal value where power availability is low.

 Rancilio Patented Technology



All-round Flexibility

Standard Colours

RS1 is available in 3 standard colours: stainless steel, black and white.

- INOX
- BLACK
- WHITE



Colours on request

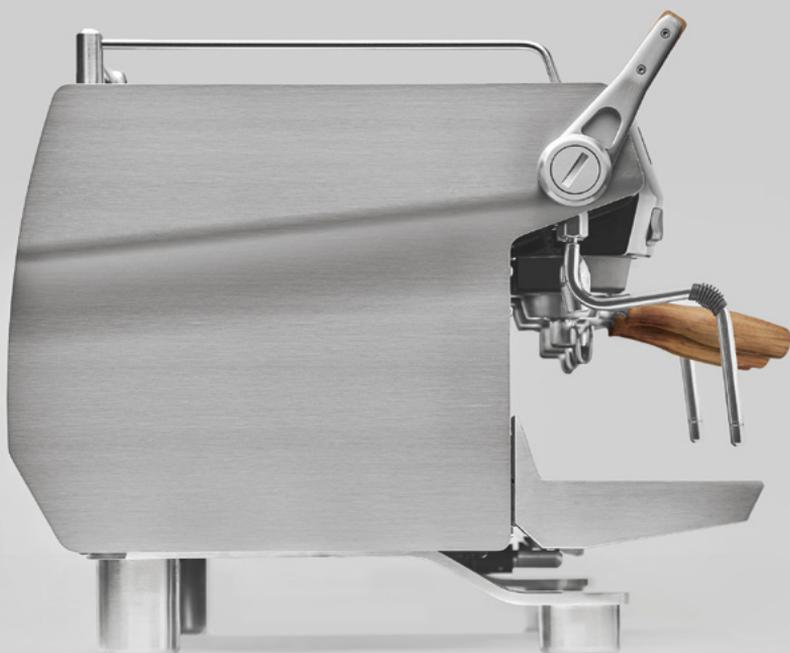
The stainless steel body panels can be painted in other colours depending on customer requirements.*



* information and prices on request.

Wood Kit (Optional)

The kit includes wooden portafilters and steam lever handles and is available as an optional extra for the 2- and 3-group versions.



Barista kit

The RS1 comes with a set of professional barista accessories as standard.



- + 1 PORTAFILTER FOR EACH GROUP
- + 1 BOTTOMLESS PORTAFILTER
- + 1 DUAL SPOUT FOR EACH GROUP
- + 1 SINGLE SPOUT
- + 8.5 g AND 18 g FILTERS
- + 1 BLIND FILTER FOR EACH GROUP
- + STAINLESS STEEL TAMPER (ø58 mm)
- + CALIBRATED CUP
- + BRUSH FOR CLEANING
- + FILTER REMOVER
- + MICROFIBRE CLOTH
- + SOMMELIER CUP



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. Stainless steel ergonomic portafilter
14. Cup warmer (five temperature levels)
15. Height-adjustable drip tray
16. Two USB ports (for recharging smartphones and scales)
17. Insulated boiler

RS1 in numbers

Key Features

STANDARD



- + TOUCHSCREEN INTERFACE
- + DIGITAL DISPLAY (PER GROUP)
- + MULTI-BOILER SYSTEM
- + ADVANCED TEMPERATURE PROFILING
- + PRE-INFUSION AND POST-INFUSION
- + X-TEA (8 LEVELS)
- + COOL TOUCH STEAM WAND
- + VARIABLE STEAM LEVER
- + CUP WARMER (WITH TEMPERATURE SENSOR)
- + STAINLESS STEEL ERGONOMIC PORTAFILTER
- + HEIGHT-ADJUSTABLE DRIP TRAY
- + LED LIGHTS (WORK AREA)
- + ABM
- + ECO-MODE
- + AUTO ON-OFF
- + EASY CLEAN
- + ADVANCED DIAGNOSTIC
- + SNAP&SHARE

OPTIONAL



- + WOOD KIT
- + CONNECT (TELEMETRY SYSTEM)

Technical data

2GR

W X D X H

840x600x463 mm
33.07x23.62x18.23 in

WEIGHT

95 kg / 209.4 lb

BOILER

11 l / 2.4 gal UK

MICRO-BOILER

2x150 ml (300 W)

POWER SUPPLY

220 – 240 V~ / 380-415V3N~,
50 – 60 Hz
5600W

WATER SUPPLY

Fixed water connection

HEIGHT OF THE DRIP TRAY

80*-100-120 mm / 3*-4-5 in

NOISE LEVEL DURING USE

< 70 db

3GR

W X D X H

1084x600x463 mm
42.67x23.62x18.23 in

WEIGHT

110 kg / 242.5 lb

BOILER

16 l / 3.5 gal UK

MICRO-BOILER

3x150 ml (300 W)

POWER SUPPLY

220 – 240 V~ / 380-415V3N~,
50 – 60 Hz
6750W

WATER SUPPLY

Fixed water connection

HEIGHT OF THE DRIP TRAY

80*-100-120 mm / 3*-4-5 in

NOISE LEVEL DURING USE

< 70 db

Colors



INOX



BLACK



WHITE

Materials

+ STAINLESS STEEL

+ ZAMAK

+ NBR

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

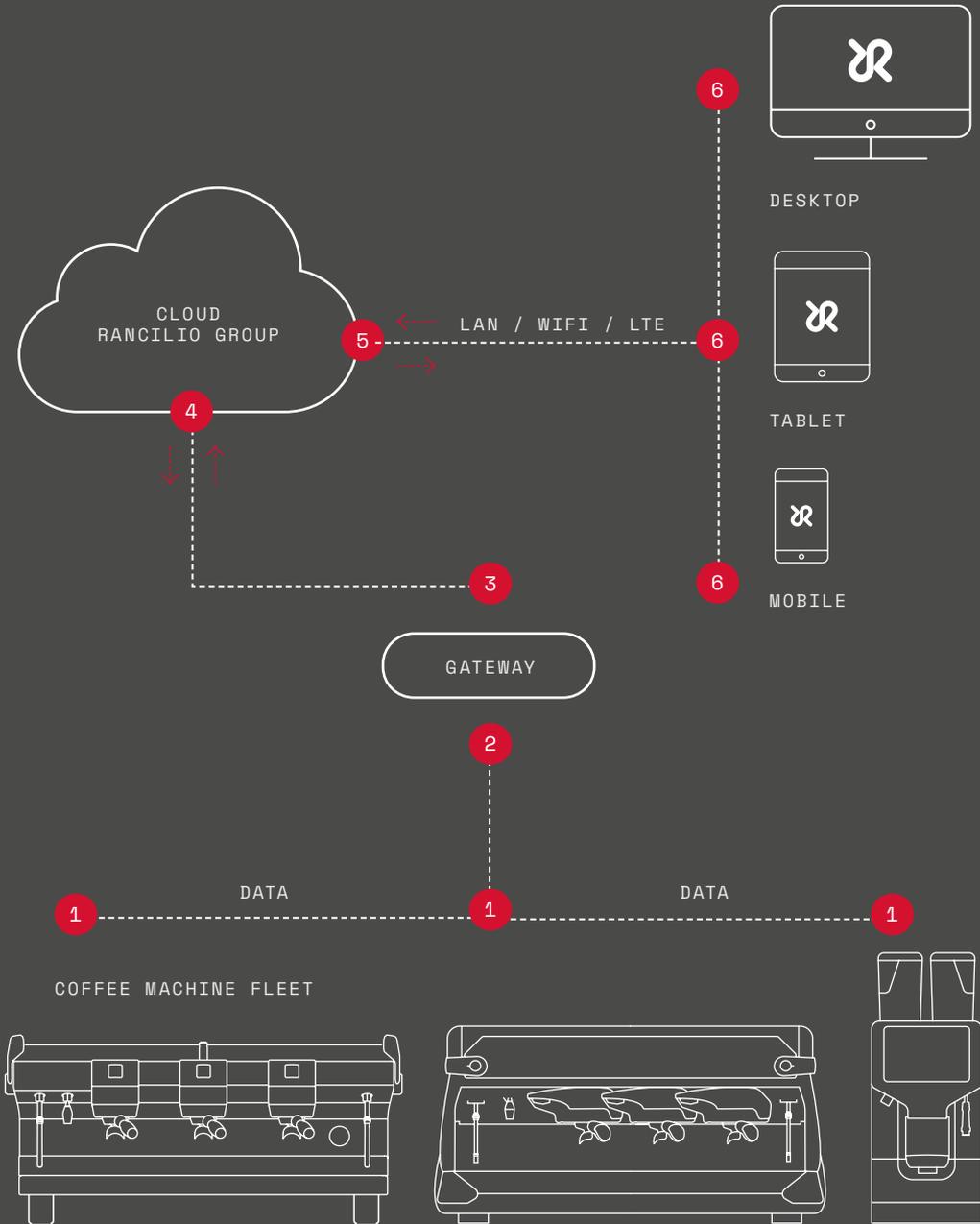
BOOST SERVICE
EFFICIENCY



4

INCREASE BUSINESS
PERFORMANCE

How It Works





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an Ali Group company



The Spirit of Excellence