



SANREMO

RS 
Verona

REALTIME STABILITY

Verona RS



SANREMO
COFFEEMACHINES

_ Realtime Stability

A sprint of technology



made in italy



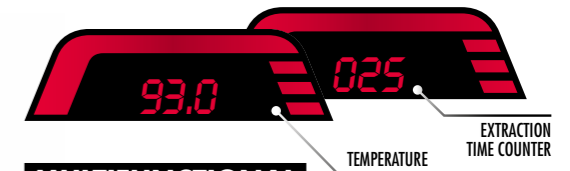
RS GROUP
Exclusive Sanremo design that allows an accurate maintenance of the set temperature



Realtime Stability

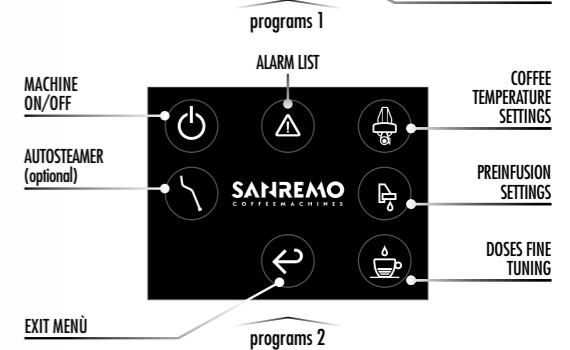
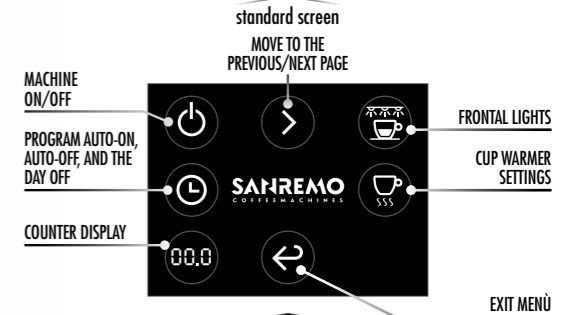
A sprint of technology

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

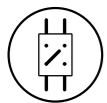
Characteristics



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.



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)

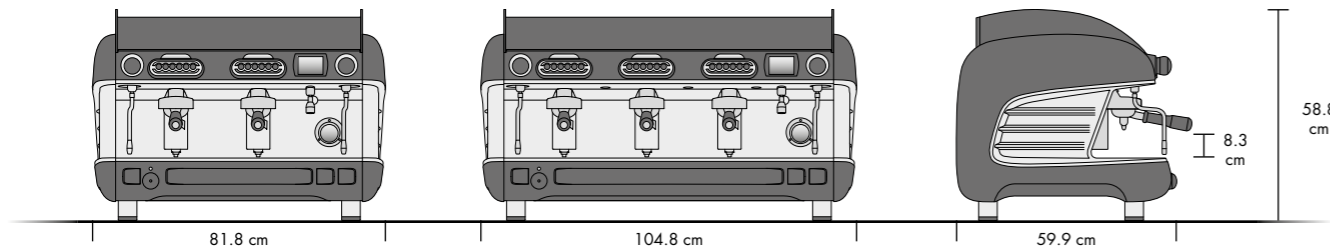


STAINLESS PORTAFILTERS

Verona RS



Versions



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



Technical data

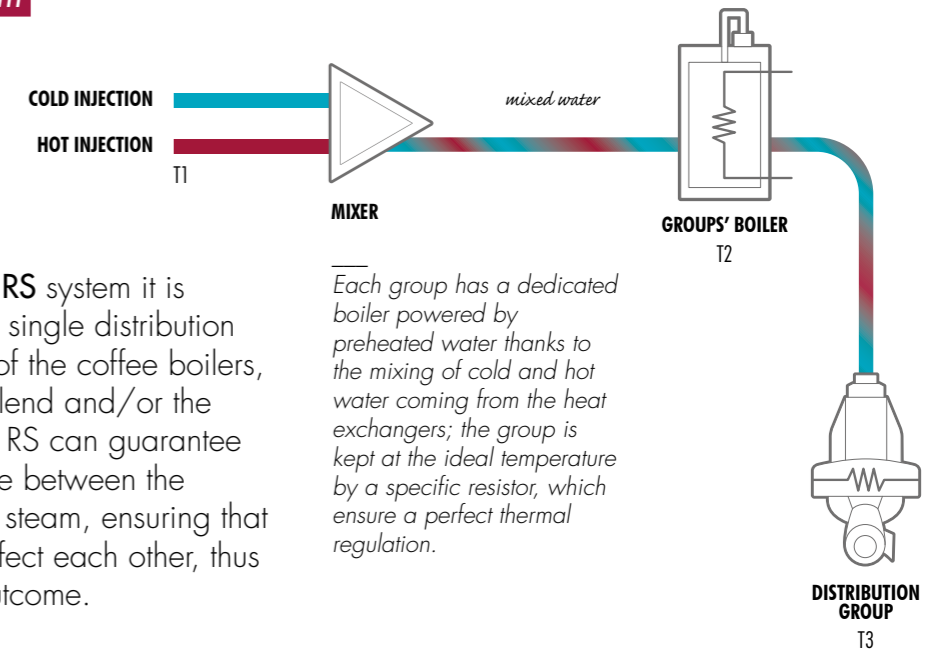
		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	5.3	6
steam boiler capacity	US gal / lt	2.27 / 8.6	2.6 / 10
steam boiler power	kW	3.5	3.5
pump power	kW	0.15	0.15
RS boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
RS boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight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

Colors

	Black	RAL 9005
	White	RAL 1013

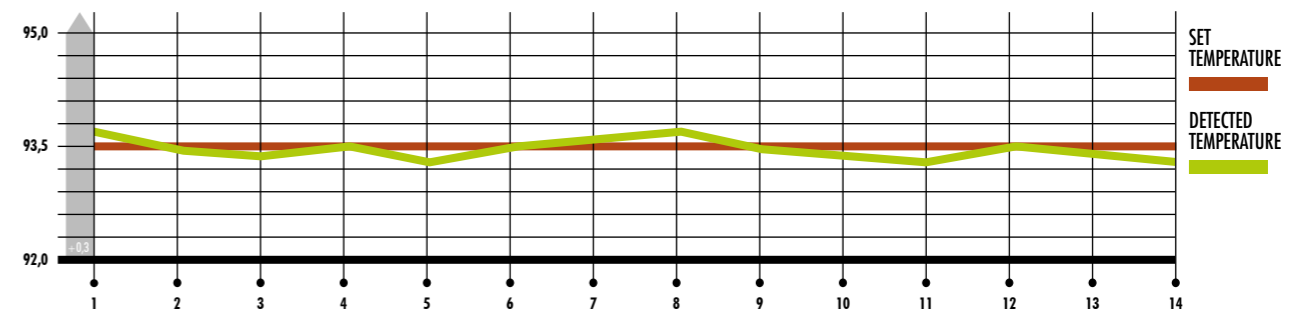
Tempcontrol

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.

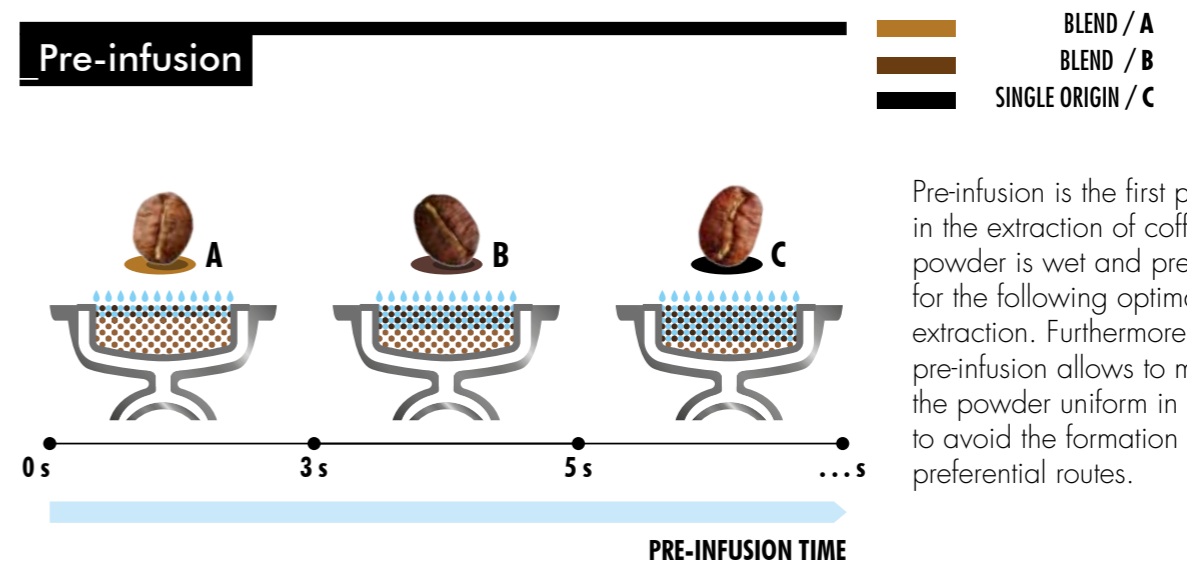
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



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.

REACH US

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