

VERONA RS



SANREMO

MACCHINE PER CAFFÈ ESPRESSO

Think
about
it!

SANREMO UK - MAIN SPONSOR OF THE UK BARISTA CHAMPIONSHIP

OVER THE LAST 6 YEARS, MANY OF THE UK'S MOST OUTSTANDING BARISTAS HAVE BEEN PERFORMING THEIR EXACTING COFFEE WORK WITH SANREMO MACHINES ON THE UK COMPETITION CIRCUIT.

OVER 90% OF COMPETITION BARISTAS RATE THE SANREMO VERONA TCS AS VERY GOOD OR GOOD FOR 'TEMPERATURE STABILITY', 'CONSISTENCY OF RESULTS' AND 'SOLID BUILD' - SOME 30% HIGHER THAN THE RATING THEY GIVE THE MACHINES THEY USE EVERY DAY.

NEW SANREMO SYSTEM 'RS'!

THE RS TAKES EVEN BIGGER STEPS INTO TEMPERATURE STABILITY, WARM WATER FEEDING THE LARGER, INSULATED PID CONTROLLED STAINLESS STEEL BOILERS BEHIND EACH GROUP, PLUS THE ADDITION OF PID CONTROLLED HEATERS IN THE GROUP HEAD METAL WORK. THE RESULT IS AN ALMOST IMPENETRABLE COFFEE CONSISTENCY.

AMONG THE MANY NEW FEATURES ARE, A NEW DISPLAY ABOVE EACH GROUP SHOWING ESPRESSO SHOT TIME AS WELL AS REAL TIME GROUP TEMPERATURE. PLUS, BARISTAS NOW HAVE THE FACILITY TO PROGRAMME MAINS PRESSURE PRE-INFUSION OFFERING A NEW LEVEL OF EXTRACTION CONTROL FOR THEIR COFFEE.

THE FUTURE

"ONCE AGAIN WE WILL SEE SOME OF THE GREAT UK COFFEE PERSONALITIES ALONG WITH MANY UP AND COMING BARISTAS BLAZING THE EVER DEVELOPING COFFEE TRAIL. WHAT YOU SEE THESE GUYS DO IN COMPETITION WILL BECOME PRACTICE IN THE HIGH STREET IN THE COMING MONTHS AND YEARS. SO WHO WITH A FUTURE IN COFFEE CAN AFFORD NOT TO PAY THE CLOSEST OF ATTENTION?" ANDREW TUCKER OF SANREMO UK.



SANREMO

Verona RS

UK Barista
Championship
Machine



DATI TECNICI SPECIFICATIONS

Verona RS

	Verona RS	2 Gr	3 Gr
Width	mm	820	1050
Depth	mm	610	610
Height	mm	590	590
Voltage	V	220-240/380-415	
Steam boiler capacity	L	8,6	14
Exchanger capacity	L	0,6	0,9
RS Boiler capacity	L	1	1,5
Absorbed power at 230V	kW	5,2	5,9
Steam boiler element power at 230V	kW	3,5	3,5
RS boiler element power at 230V	kW	0,5	0,5
RS Group head element	kW	0,2	0,2
Cup warmer heating element	KW	0,2	0,25
Pump power at 230V	kW	0,2	0,2
Net Weight	kg	68	85
Gross Weight	kg	74	91

Verona RS TALL

	Tall RS	2 Gr	3Gr
Width	mm	820	1050
Depth	mm	610	610
Height	mm	650	650
Voltage	V	220-240/380-415	
Steam boiler capacity	L	8,6	14
Exchanger capacity	L	0,6	0,9
RS Boiler capacity	L	1	1,5
Absorbed power at 230V	kW	5,2	5,9
Steam boiler element power at 230V	kW	3,5	3,5
RS boiler element power at 230V	kW	0,5	0,5
RS Group head element	kW	0,2	0,2
Cup warmer heating element	KW	0,2	0,25
Pump power at 230V	kW	0,2	0,2
Net Weight	kg	75	95
Gross Weight	kg	82	101



COLORI-COLOURS

matte white
 matte black

RS Controller

Easy set temperature - find your coffee's sweet spot temperature. Power saving by using standby power at programmed quiet times and ability to switch off individual groups when not required

Display Screen

At each group head - showing extraction time and real time brew temperature - enabling Baristas / management to monitor and ensure consistent coffee production

New coffee control display

User information and programming interface

Programmable mains pressure pre-infusion

Ultimate control enabling absolute control over espresso extraction

Auto Clean Function

Self cleaning routines at the push of a button on both groups simultaneously or while still serving from another

Cup warmer

Remote Bluetooth Control

Manage all coffee settings and machine controls with Android App

Insulated Stainless Steel Group boilers

Fed with warm water & insulated boilers - keeping temperature at stable level

Auto steam optional

optional

Insulated steam boiler (Inside)

Unaffected by coffee production, the PID controlled 3,500W steam boiler provides unrestricted steam output. "Open both steam valves, go for lunch, return to perfect cappuccino steaming!"

Water Mixer (With ultra-fresh water)

Increase hot water capacity by up to 25%

Group water isolators (Inside)

Individual isolators make group solenoid service simple and fast, radically reducing machine down time

High volume air-cooled pump (Inside)

Two options: External pump for high volume coffee production, or Internal pump for space saving locations and ease of installation

Auto on/off

Save 25 minutes each morning with machine ready to make coffee from the moment you arrive

Separate PID Control on each insulated group boiler

[Proportional, Integrative, Derivative] Variable power application system 'learns' how much power is required to precisely manage temperature and avoid temperature overshoot when heating

Separate PID

Control on each heated group head - calibrated to group boiler temperature, creating precision stability and consistency

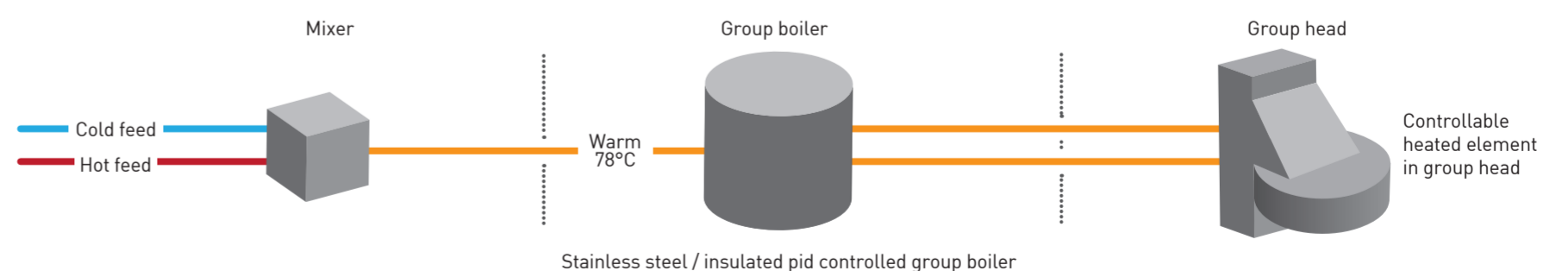
Triple boiler safety (Inside)

Electronic protection system, coupled with element over-temp trip and traditional boiler safety valve making the Sanremo RS one of the safest espresso machines on the market

Height adjustable feet

SANREMO RS ESPRESSO SYSTEM

Temperature Control Stability - individual boiler element and group head element and separate PID for each group, PID control delivers precise temperature stability in the group head - calibrated variance max + - 0.2°C - perfect coffee extraction time after time!



SANREMO ITALY

Established for almost 50 years, building each machine meticulously by hand, Sanremo s.r.l. is still a family owned company, led by Carlo and Federico de Sordi. As John Gordon stated, if other people had just 10% of Carlo's passion, the world would be a much better place.

SANREMO UK

Sanremo UK Ltd is the sole importer of Sanremo equipment to the UK. Every day, there are more and more coffee shops opening in the UK with a Sanremo coffee machine supported by our team of dedicated people, all consumed with excitement about espresso machines and coffee, and focused on making a difference to every Sanremo owner's business success.

SANREMO s.r.l.
Via Bortolan, 52
31050 Vascon
di Carbonera (TV)
ITALIA
tel. +39 0422 448900
fax +39 0422 448935
p.iva /c.f. 03239750262
www.sanremomachines.com
info@sanremomachines.com

SANREMO UK Ltd
Unit 5
Mardle Way Business Park
Buckfastleigh
Devon
TQ11 0JL
United Kingdom
01364644445
www.sanremouk.com
info@sanremouk.com

