



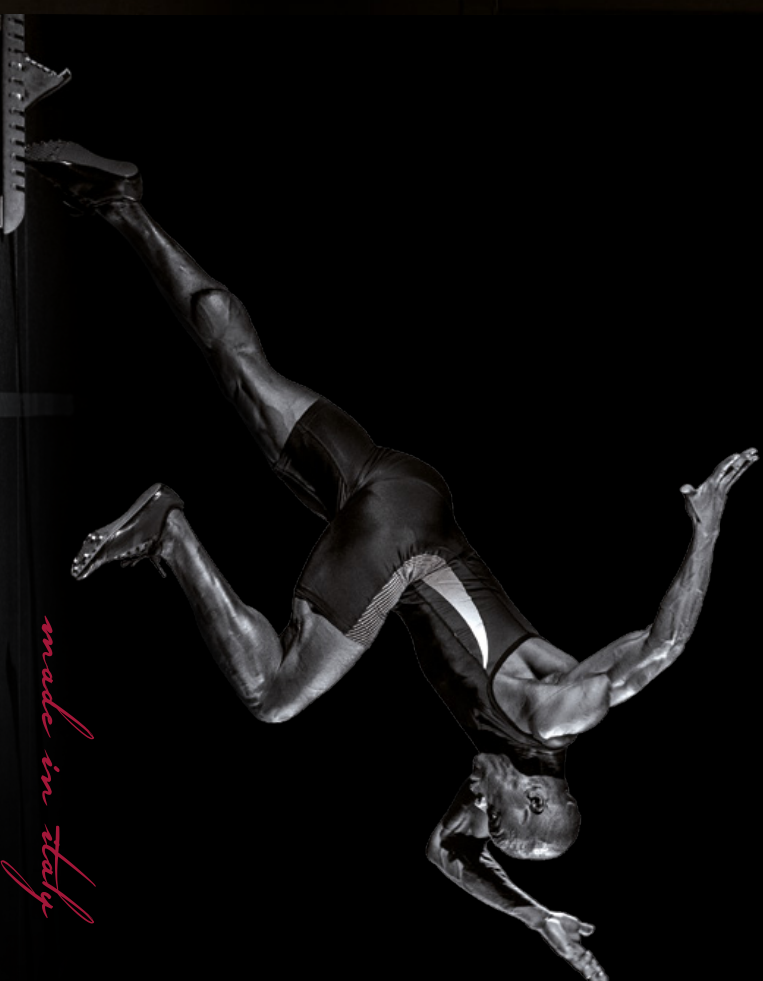
# Verona RS



**SAIREMO**  
COFFEE MACHINES

## Realtime Stability

A sprint of technology



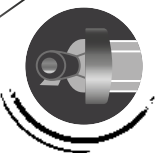
*made in Italy*

# SARRREMO

COFFEE MACHINES



**GROUP SR 61**  
Sarrremo exclusive design that allows an accurate maintenance of the set temperature



**REALTIME STABILITY**  
Constancy in the electronic controlled temperature ( $\pm 0,2^{\circ}\text{C}$ )



**SOFT PRE-INFUSION**  
Howactive System to accurately control flow rate and pre-infusion



**POWER DRY STEAM**  
Silky milk at high capacity

**ENERGY SAVING SYSTEM**  
EnergySavingSystem for a 30% energy saving



**CERTIFICATIONS**  
Certified and WCE homologated

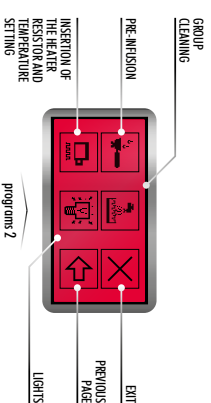
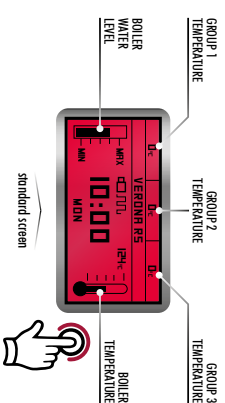


Single group display:



**MULTIFUNCTIONAL DISPLAY**

**Touch display:**



## 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 a electronic level probe the boiler is automatically filled and maintained to the right filling level.
- STATIC RELAY BOILER TEMPERATURE**  
It allows to regulate with the temperature as accurately as possible.
- INDEPENDENT REGULATION T WATER COFFEE**  
Maximum temperature precision and constancy of distribution.
- SETTABLE ELECTRONIC PRE-INFUSION**  
Water flow management of coffee powder - precision: 0,1 sec.
- STAINLESS STEEL COFFEE BOILER**  
It guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.
- STAINLESS STEAM PIPES "COLD TOUCH"**  
Anti-burning pipes, even after a prolonged use. Provided with high-performance steam terminals - "Lame ar".
- ADJUSTABLE HEATER TEMPERATURE**  
It allows to keep cups at the optimal temperature in the different working conditions.
- LED LIGHT OF THE WORKING AREA**  
In any lighting condition.
- MULTIFUNCTION DISPLAY**  
It allows to monitor the right functioning of the machine and to program the main functions.

**Verona RS**  
[Link to the website](#)



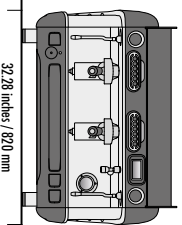
- DOUBLE READING GAUGE**  
It allows to control at the same time the boiler pressure and the distribution pressure.
- ENERGY SAVING SYSTEM**  
Insulators and smart energy management to save up to 30% energy.
- GROUP SR 61**  
Exclusive Sarrremo design that allows a precise maintenance of the set temperature.
- EASY SERVICE**  
Easy access to the internal parts for a quick and easy technical assistance.
- AUTOMATIC CLEANING CYCLE**  
Process to clean the coffee groups.
- HIGH PERFORMANCE VOLUMETRIC PUMP**  
Constant pressure even after a prolonged and simultaneous use of more groups.
- COMPETITION FILTERS**  
Exclusive Sarrremo design to better capture coffee's aromas and fragrances.
- TEMP-CONTROL**  
For a very-high thermal stability ( $\pm 0,2^{\circ}\text{C}$ ).

**Optional**

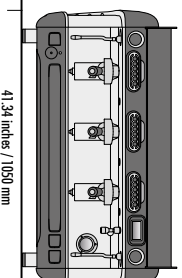
- AUTOSTEAM**  
Steam pipe characterized by an electronic system that allows to maintain the milk at the set temperature.
- EXTERNAL VOLUMETRIC PUMP**
- STAINLESS STEEL PORTAFILTERS**  
Stainless steel portafilters designed to better capture coffee's aromas and fragrances. Sarrremo exclusive design.

# Verona RS

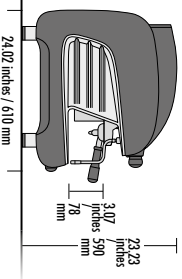
## Models



- 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



## TALL VERSION



## Technical data

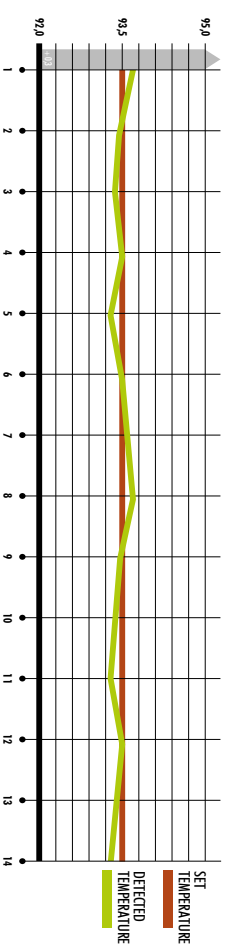
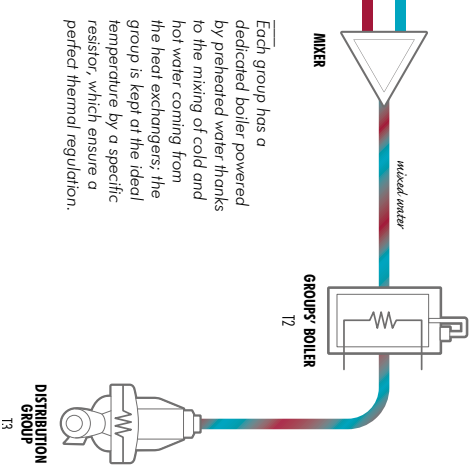
	2 group RS	3 group RS
voltage	V	220-240 IN / 280-415 3N
power input	kW	5.6
steam boiler capacity	US gal / h	2.27 / 8.6
steam boiler power	kW	3.8
pump power	kW	0.15
RS boiler capacity	US gal / h	0.26 / 1
RS boiler element power	kW	1
cup-heater power	kW	0.25
net weight	lb / kg	150 / 68

## Colors

	Black	RAL 9005
	White	RAL 1013

## Tempcontrol Multiboiler System

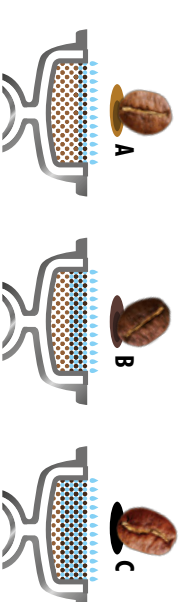
Thanks to the **Multiboiler RS** system it is possible to set – for each single distribution group – the temperature of the coffee boilers, in accordance with the blend and/or the single-origin coffee used. RS can guarantee a complete independence between the distribution of coffee and steam, ensuring that the two actions do not affect each other, thus compromising a good outcome.



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.

## Soft pre-infusion



- BLEND / A
- BLEND / B
- SINGLE ORIGIN / C

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.

For more information about our  
coffee machines please contact us  
at [export@sanremomachines.com](mailto:export@sanremomachines.com)



**SANREMO**  
COFFEE MACHINES

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