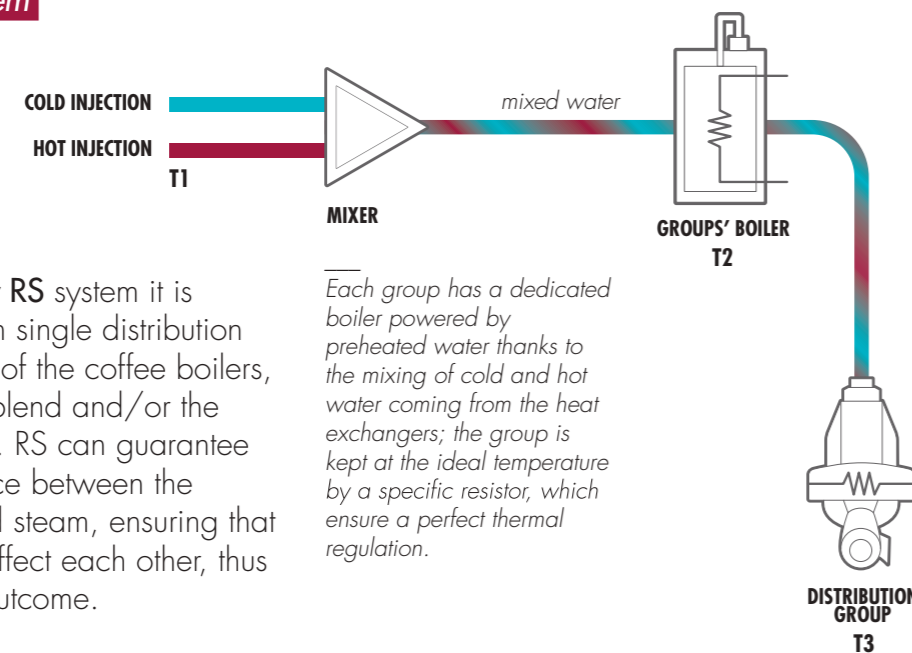
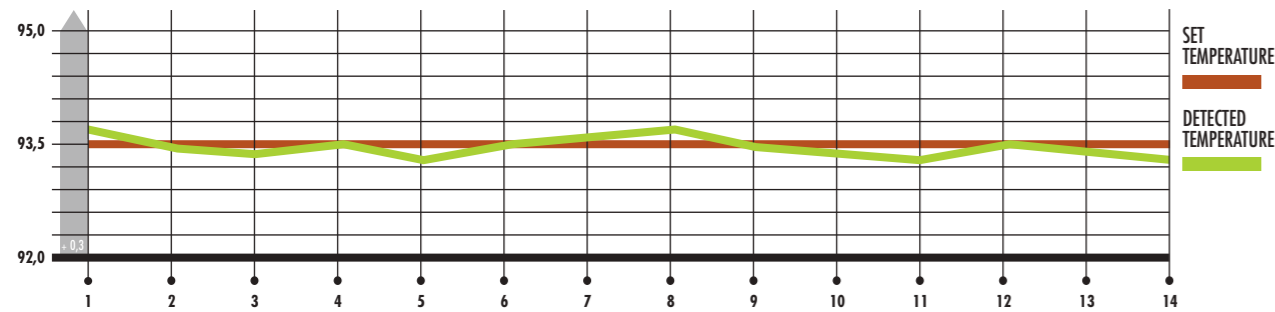


Tempcontrol Multiboiler System



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.

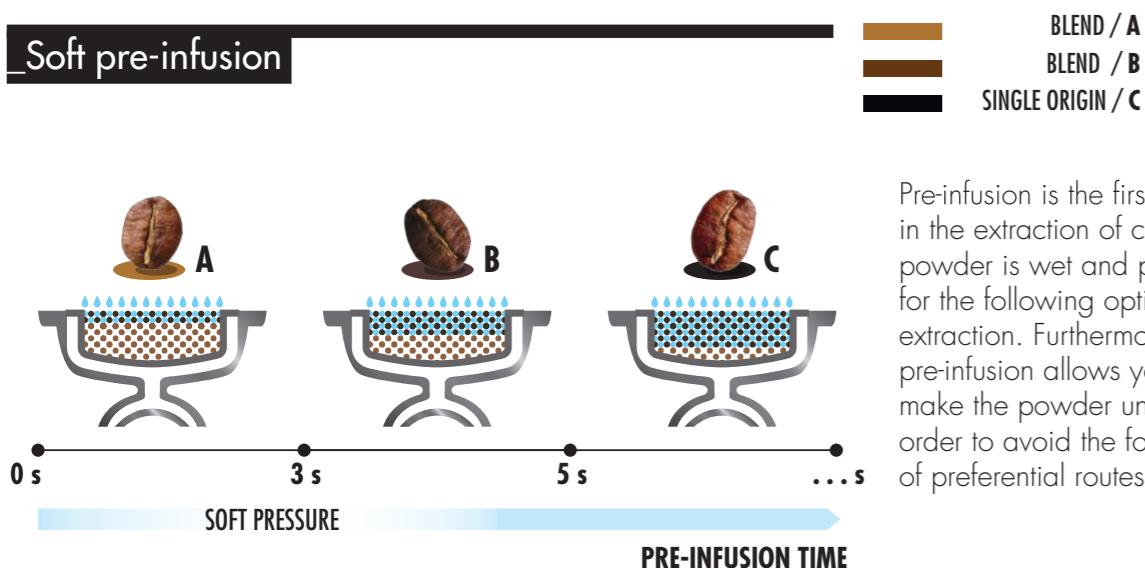
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



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.

Soft 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 you to make the powder uniform in order to avoid the formation of preferential routes.

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 you 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.
- PROGRAMMABLE ELECTRONIC PRE-INFUSION**
Allows you control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.
- AISI 316L STAINLESS STEEL STEAM WAND "COLD TOUCH"**
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.
- PROGRAMMABLE CUP WARMER TEMPERATURE**
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.
- 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.

Verona RS
Link to the website

SANREMO
COFFEE MACHINES

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



SAP TECHNOLOGY

REALTIME STABILITY
Constancy in the electronic controlled temperature ($\pm 0.2^{\circ}\text{C}$)

SOFT PRE-INFUSION
Flowactive System: for precise control of the water flow and pre-infusion time

STAINLESS STEEL "COLD TOUCH"
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

ENERGY SAVING SYSTEM
Insulation and smart energy management to save up to 30% of energy

CERTIFICATIONS
Certified and WCE homologated

SED TECHNOLOGY

Single group display:
93.0 025.
TEMPERATURE EXTRACTION TIME COUNTER

MULTIFUNCTIONAL DISPLAY

Touch display:
GROUP 1 TEMPERATURE GROUP 2 TEMPERATURE GROUP 3 TEMPERATURE
BOILER WATER LEVEL BOILER TEMPERATURE
standard screen

TEMPERATURE SETTING
DOSES DATE AND TIME
ON / OFF NEXT PAGE COUNTERS
programs 1

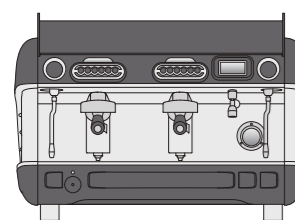
GROUP CLEANING PRE-INFUSION INSERTION OF THE HEATER RESISTOR AND TEMPERATURE SETTING
EXIT PREVIOUS PAGE LIGHTS
programs 2

- Optional**
- AUTOSTEAM**
Steam wand characterised 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)**
 - NAKED PORTAFILTERS**
 - AISI 316 STAINLESS STEEL PORTAFILTER WITH "COMPETITION FILTER"**
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

Verona RS

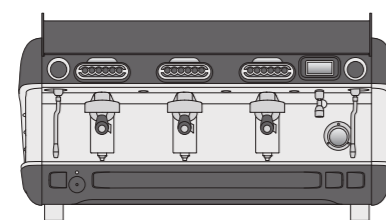


Versions



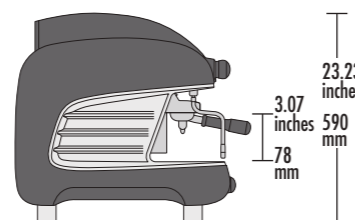
32.28 inches / 820 mm

2 group RS
 2 steam taps
 1 water tap
 1 one-cup portafilters
 2 two-cup portafilters



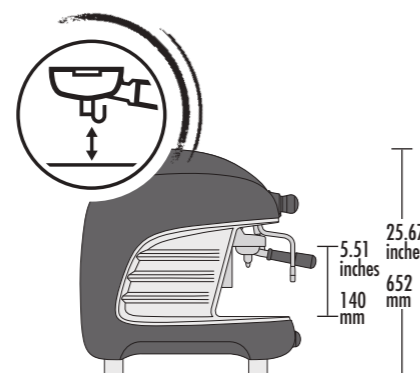
41.34 inches / 1050 mm

3 group RS
 2 steam taps
 1 water tap
 1 one-cup portafilters
 3 two-cup portafilters



23.23 inches
 590 mm
 3.07 inches
 78 mm

TALL VERSION



25.67 inches
 652 mm
 5.51 inches
 140 mm



Technical data		2 group RS	3 group RS
voltage	V	220-240 1N	380-415 3N
power input	kW	5.6	6.4
steam boiler capacity	US gal / lt	2.27 / 8.6	3.7 / 14
steam boiler power	kW	3.8	3.8
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

Colours

	Matt Black	RAL 9005
	White	RAL 9003
	Red	RAL 3002

For more information about our coffee machines please contact us at enquiries@sanremouk.com



SANREMO
 COFFEEMACHINES

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