



Verona RS



SAIREMO
COFFEE MACHINES

Realtime Stability

A sprint of technology



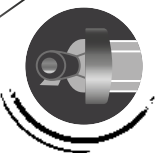
made in Italy

SARRREMO

COFFEE MACHINES



GROUP SR 61
Sarrmo 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

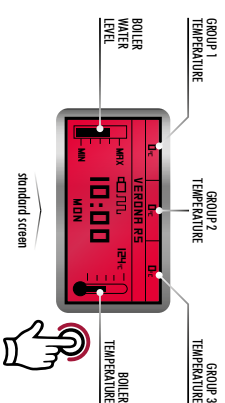


Single group display:



MULTIFUNCTIONAL DISPLAY

Touch display:



Characteristics

STAINLESS STEEL COFFEE BOILER
It guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.



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 PIPES "COLD TOUCH"
Anti-burning pipes, even after a prolonged use. Provided with high-performance steam terminals - "Lame ar".



Verona RS
[Link to the website](#)



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.



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 Sarrmo 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 Sarrmo 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
Steeper and volumetric designed to better capture coffee's aromas and fragrances. Sarrmo's exclusive design.



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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.

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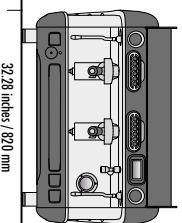


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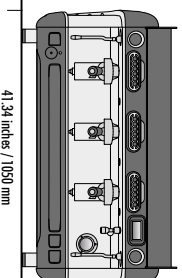


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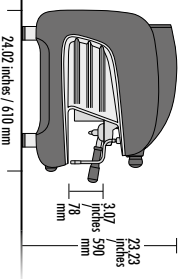
Models



- 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

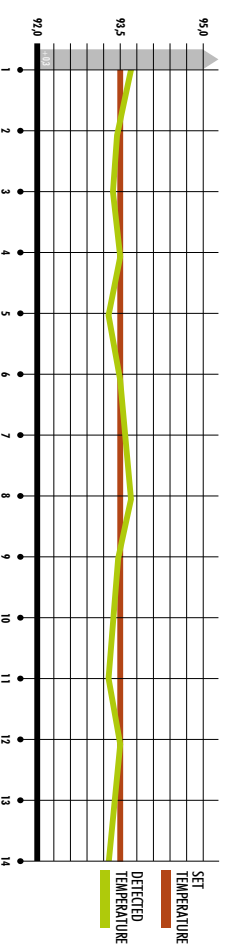
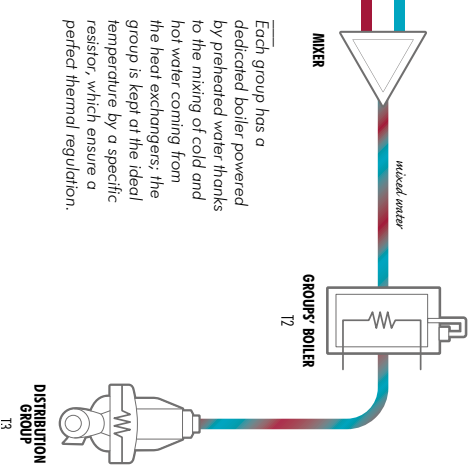
	2 group RS	3 group RS
voltage	V	220-240 IN / 280-415 3N
power input	kW	5,6
steam boiler capacity	US gal / lt	2,27 / 8,6
steam boiler power	kW	3,8
pump power	kW	0,15
RS boiler capacity	US gal / lt	0,26 / 1
RS boiler element power	kW	1
cup-heater power	kW	0,25
net weight	lb / kg	150 / 68

Colors

	Black	RAL 9005
	White	RAL 1013

Tempcontrol Multiboiler System

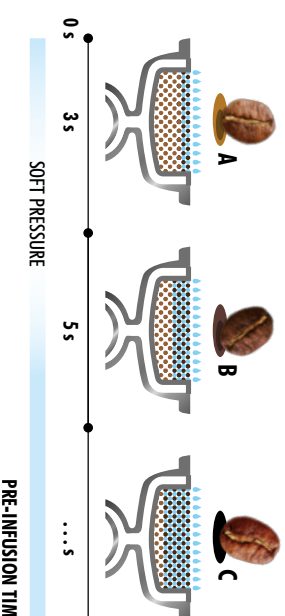
Thanks to the **Multiboiler RS** system it is possible to set – for each single distribution group – the temperature of the coffee boilers, in accordance with the blend and/or the single-origin coffee used. RS can guarantee a complete independence between the distribution of coffee and steam, ensuring 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



SANREMO
COFFEE MACHINES

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