



Rancilio Specialty End User Price List 2025


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Key features


 **TOUCHSCREEN INTERFACE**
Allows quick and easy access to all machine settings via the digital touchscreen.


 **DIGITAL DISPLAY**
Digital display to control all coffee extraction parameters in real time.


 **ADVANCED TEMPERATURE PROFILING**
Thanks to Advanced Temperature Profiling technology, baristas can increase or decrease the temperature of the water dispensed during espresso extraction by up to 5°C (9°F). By accurately controlling the temperature profile of the espresso extraction, baristas are given a precise tool to unlock the flavour potential of each single-origin coffee or blend. The Advanced Temperature Profiling system differs from the Xcelsius Temperature Profiling system due to the steel group head - which offers greater reactivity than the brass group - a micro-boiler with a higher thermal capacity (with a 300 W heating element), and the presence of an additional 40 W adhesive heating element on the front of the group. Compared to the performance offered by Xcelsius Temperature Profiling, this system provides a further reduction in the variability of the actual temperature as compared to the preset temperature (2σ), as well as an even faster response to the temperature profiling required by the barista.
Rancilio Patented Technology


 **STEADY BREW**
By keeping the water temperature stable during extraction, Steady Brew guarantees excellent thermal stability, reliability and maximum repeatability, both during busy periods and in low usage conditions.
Rancilio Patented Technology


 **T-SWITCH**
Thanks to the 4-position T-Switch, a different extraction temperature can be set for each group, even for single boiler coffee machines. With the boiler adjusted to 1.0 bar, a temperature of approx. 90°C, 93°C, 96°C or 99°C can be set on each group and the right extraction temperature for each type of coffee is always available. The T-Switch can only be adjusted by specialised technicians during installation.
Rancilio Patented Technology


 **PRE-INFUSION AND POST-INFUSION**
The barista can vary the water pressure both in the initial stage (pre-infusion) and in the final stage (post-infusion) of the extraction process, choosing between mains pressure or pump pressure, and also adjust the duration of all stages (pre-infusion, extraction, post-infusion).
Rancilio Patented Technology


 **SMART FLUSH**
By activating the Smart Flush function, the duration of the flush varies according to the time elapsed since the last coffee delivery. This function keeps the group at the right temperature and improves thermal stability.


 **MULTI-BOILER SYSTEM**
Each independent group is equipped with a micro-boiler and a heating element. As well as keeping the temperatures of both the water and the group stable, the multi-boiler system improves the thermal performance of the machine, even when simultaneously brewing espresso and steaming milk, and allows different temperatures to be set for each group head.


 **X-TEA**
Baristas can programme water dosages and temperature levels via the interface.
Rancilio Patented Technology

 **COOL TOUCH STEAM WAND**
Ergonomic cool touch steam wands to work in total safety. The steam tips are designed to ensure uniform steam delivery and minimise water condensate.


 **VARIABLE STEAM LEVER**
Steam lever with a "Purge" function and two positions for steam delivery, each adjustable to different powers: perfect for switching between various jug sizes and different types of milk.


 **TWO-POSITION STEAM KNOB**
Turning the knob 25° to the left keeps the tap open, while turning it to the right opens and closes it automatically ("Purge" function).

 **ISTEAM PRO**
The iSteam Pro automatic steam wand ensures outstanding steam performance for heating and frothing milk automatically with great accuracy. Both functions can be easily adjusted from the menu and activated with a single tap on the touchscreen.
Rancilio Patented Technology


 **CUP WARMER**
The cup warmer keeps all espresso and cappuccino cups at the right temperature at all times.


 **STAINLESS STEEL ERGONOMIC PORTAFILTER**
Stainless steel portafilter, with soft-touch rubber handle, designed to balance the weight. It holds coffee filters up to a capacity of 21 g, ensures stability when pressing and eases wrist movements for the barista.


 **ERGONOMIC PORTAFILTER**
The chrome-plated brass portafilter, with an ergonomic handle designed to balance the weight, holds coffee filters up to a capacity of 21 g, ensures stability when pressing, and eases wrist movements for the barista. The portafilter handles may be personalized.


 **LED LIGHTS**
White LED lights positioned under the group heads provide excellent illumination for the work area.


 **HEIGHT-ADJUSTABLE DRIP TRAY**
Height-adjustable drip tray for easy work with all cup sizes.


 **ABM**
ABM is a specific software developed to improve the performance of the machine in conditions of intensive use. When simultaneously brewing espresso, dispensing water and steaming milk, ABM switches on the heating element to pre-empt any drops in pressure under the preset value, thus preventing drops in temperature to ensure constant heating levels. Control of the boiler pressure is optimised in the case of the intensive and simultaneous use of multiple group heads. In these cases, in order to prevent the pressure from dropping below a minimum value of 0.5 bar, ABM can stop water from being dispensed until the boiler pressure returns to a suitable level. ABM also allows for control of the machine's power consumption, reducing it to 2/3 of the normal value where power availability is low.
Rancilio Patented Technology

 **INSULATED BOILER**
The insulated boiler reduces energy consumption and increases thermal stability.


 **ECO MODE**
By managing the different water levels in the boiler, the water-to-steam ratio can be optimised to achieve maximum energy savings. In low usage conditions, the quantity of water in the boiler is reduced, thus increasing the proportion of steam. Working with less water in the boiler allows for lower energy consumption in order to bring it to the ideal temperature. And, at the same time, with more steam and less moisture in the boiler, the performance of the steam wands also improves.

 **AUTO ON/OFF**
It is possible to set the automatic on and off times for the machine for each day of the week.

 **EASY CLEAN**
The group cleaning and rinsing cycles are automatic and can be activated from the touchscreen. A daily alarm can be set to remind users to activate the cleaning cycle. It is also possible to set the optional machine block if cleaning does not take place and display the history of all actions performed.

 **ADVANCED DIAGNOSTIC**
The "Technical" menu includes a "Service" function allowing users to quickly check that all the circuits and various components (pumps, solenoid valves, heating elements, sensors, flowmeters) are in good working order from the touchscreen.

 **SNAP & SHARE**
Snap&Share is a QR code reader app that allows users to share the technical settings of their espresso machine, keep track of maintenance operations, monitor consumption, and register new products to activate the warranty.

 **CONNECT**
Connect is a powerful IoT solution developed by Rancilio Group, to gather and easily analyze all the value relevant data generated by a single coffee machine or an entire fleet. Via a customizable dashboard with widgets, tables and graphs, Connect gives you a ready to use digital toolkit, to monitor key performance parameters in real time and empower your whole coffee business.

Technical Specifications

2 GROUPS	3 GROUPS
W X D X H 840 x 600 x 463 mm 33.07 x 23.62 x 18.23 in	W X D X H 1084 x 600 x 463 mm 42.67 x 23.62 x 18.23 in
WEIGHT 95 kg / 209.4 lb	WEIGHT 110 kg / 242.5 lb
BOILER 11 l / 2.4 gal UK / 2.9 gal US	BOILER 16 l / 3.5 gal UK / 4.2 gal US
MICRO-BOILER 2x150 ml (300 W)	MICRO-BOILER 3x150 ml (300 W)
POWER SUPPLY 220-240 V~ / 380-415V3N~ 50-60 Hz 5600 W	POWER SUPPLY 220-240 V~ / 380-415V3N~ 50-60 Hz 6750 W
WATER SUPPLY Water mains connection	WATER SUPPLY Water mains connection
NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB

Standard Equipment




- 2x cool touch steam wand with variable steam lever
- 1x water wand
- LED lights (work area)
- Cup warmer with temperature sensor
- Adjustable feet

- 1x portafilter per group
- 1x bottomless portafilter
- 1x dual spout per group
- 1x single spout
- 1x 18 g filter basket per group
- 1x 8.5 g filter basket
- 1x blind filter per group
- Stainless steel tamper (ø 58 mm)
- Calibrated cup
- Brush for cleaning
- Filter remover
- Microfibre cloth
- Sommelier cup

Materials

Stainless steel
Zamak
NBR

Colors

-  INOX
-  BLACK
-  WHITE

Customization

All body panels can be powder coated to meet customer needs.
Info and prices upon request.
























RS1 2GR
€ 14.411,00

RS1 3GR
€ 17.068,00



Wood Kit
Portafilters with wooden handle + Wooden Handles for steam levers.

Key Features / Standard

	TOUCHSCREEN INTERFACE	
	DIGITAL DISPLAY	per group
	ADVANCED TEMPERATURE PROFILING	
	PRE-INFUSION AND POST-INFUSION	
	SMART FLUSH	
	MULTI-BOILER SYSTEM	
	X-TEA	8 levels / 2 dosages
	COOL TOUCH STEAM WAND	
	VARIABLE STEAM LEVER	
	CUP WARMER	with temperature sensor
	INOX STAINLESS STEEL ERGONOMIC PORTAFILTER	
	LED LIGHTS	work area
	HEIGHT-ADJUSTABLE DRIP TRAY	80-100-120 mm / 3-4-5 in
	ABM	
	INSULATED BOILER	
	ECO MODE	
	AUTO ON/OFF	
	EASY CLEAN	
	ADVANCED DIAGNOSTIC	
	SNAP & SHARE	

Key Features / Optionals

	WOOD KIT	€ 311,00 / € 394,00 2GR / 3GR
	PORTAFILTER WITH WOODEN HANDLE	spare parts catalogue
	BOTTOMLESS PORTAFILTER WITH WOODEN HANDLE	spare parts catalogue
	CONNECT	info upon request

Technical Specifications

2 GROUPS

W X D X H
817 x 600 x 450 mm
32.12 x 23.62 x 17.72 in

WEIGHT
75 kg / 165.35 lb

BOILER
11 l / 2.4 gal UK

POWER SUPPLY
220-240 V~ / 380-415 V3N~
50-60 Hz
4600 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3 GROUPS

W X D X H
1057 x 600 x 450 mm
41.61 x 23.62 x 17.72 in

WEIGHT
90 kg / 198.41 lb

BOILER
16 l / 3.5 gal UK

POWER SUPPLY
220-240 V~ / 380-415 V3N~
50-60 Hz
5400 W

220-240 V~ / 380-415 V3N~
50-60 Hz
6000 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Standard Equipment

2x cool touch steam wand with two-position steam knob
1x water wand
LED lights (work area)
Adjustable feet

1x portafilter with dual spout per group
1x 18 g filter basket per group
1x 8.5 g filter basket
1x blind filter per group
Black wood Tamper with stainless steel base (ø 58 mm)
Brush for cleaning

Materials

Stainless steel
Zamak
Plastic
NBR

Colors

● INOX
● BLACK
○ WHITE

Customization

All body panels can be powder coated to meet customer needs.
Info and prices upon request.



Invicta 2GR
€ 10.584,00

Invicta 3GR
€ 12.484,00



Wood Kit
Portafilters with wooden handle.

Key Features / Standard

	TOUCHSCREEN INTERFACE	
	DIGITAL DISPLAY	per group
	STEADY BREW	brass groups with HDP insulation
	T-SWITCH	
	PRE-INFUSION AND POST-INFUSION	
	SMART FLUSH	
	X-TEA	8 levels / 2 dosages
	COOL TOUCH STEAM WAND	
	TWO-POSITION STEAM KNOB	
	ERGONOMIC PORTAFILTER	
	LED LIGHTS	work area
	HEIGHT-ADJUSTABLE DRIP TRAY	80-100-120 mm / 3-4-5 in
	ABM	
	INSULATED BOILER	
	AUTO ON/OFF	
	EASY CLEAN	
	ADVANCED DIAGNOSTIC	
	SNAP & SHARE	

Key Features / Optionals

	ISTEAM PRO*	€ 895,00 / € 1.850,00 single / double
	CUP WARMER	€ 215,00 with temperature sensor
	WOOD KIT	€ 167,00 / € 250,00 2GR / 3GR
	BOTTOMLESS PORTAFILTER WITH WOODEN HANDLE	spare parts catalogue
	CONNECT	info upon request

*iSteam Pro can be installed on the left side, the right side or both sides.

Technical Specification

Filter cartridges

DP 2 MANUAL
Manual water softener

W X D X H
185 x 185 x 450 mm
7.3 x 7.3 x 17.7 in

RESIN QUANTITY
8 l / 1.76 gal UK

GAS CONNECTION
3/38"

VERSION
manual for 1-2 GR

DP 4 MANUAL
Manual water softener

W X D X H
185 x 185 x 620 mm
7.3 x 7.3 x 24.4 in

RESIN QUANTITY
11 l / 2.42 gal UK

GAS CONNECTION
3/38"

VERSION
manual for 3-4 GR

BESTMAX SMART 35
Limescale protection
all-rounders

CAPACITY
7800 l - 10 °dKH

INLET PRESSURE
2-8 bar (min-max)

WATER TEMPERATURE
4-30 °C (min-max)

TOTAL HEIGHT WITH
BRACKET
527 mm

INSTALLATION LENGTH
125 mm

Ø FILTER CARTRIDGE
147 mm

BESTMAX PREMIUM XL
Protection against limescale
and gypsum with BWT Magne-
sium Technology

CAPACITY
4300 l - 10 °TH

INLET PRESSURE
2-8 bar (min-max)

WATER TEMPERATURE
4-30 °C (min-max)

TOTAL HEIGHT WITH
BRACKET
527 mm

INSTALLATION LENGTH
125 mm

Ø FILTER CARTRIDGE
147 mm

BESTPROTECT XL
Limescale and gypsum
protection

CAPACITY
3950 l - 10 °TH

CONNECTION THREAD
3/8" (in/out)

INLET PRESSURE
2-8 bar (min-max)

WATER TEMPERATURE
4-30 °C (min-max)

TOTAL HEIGHT WITH
BRACKET
527 mm

INSTALLATION LENGTH
125 mm

Ø FILTER CARTRIDGE
147 mm

Filter heads

BESTHEAD FLEX
with 2 connection pieces, 90°
elbow, FLEX insert, 3/8" AG

INLET PRESSURE
2-8 bar (min-max)

WATER TEMPERATURE
4-30 °C (min-max)



DP 2 MANUAL / DP 4 MANUAL

DP 2 MANUAL € 183,00

DP 4 MANUAL € 199,00



BESTPROTECT XL



BESTHEAD FLEX

DP BESTPROTECT XL € 287,00

Kit includes: BESTPROTECT XL filter cartridge + BESTHEAD FLEX filter head



BESTMAX SMART 35



BESTHEAD FLEX

DP SMART 35 € 311,00

Kit includes: BESTMAX SMART 35 filter cartridge + BESTHEAD FLEX filter head



BESTMAX PREMIUM XL



BESTHEAD FLEX

DP PREMIUM XL € 349,00

Kit includes: BESTMAX PREMIUM XL filter cartridge + BESTHEAD FLEX filter head

COFFEE CLEANING TABLETS
(100 TAB) spare parts catalogue
ID nr. 69000408

CLEANER ACID FORMULA SYSTEM
MILK (1 L) spare parts catalogue
ID nr. 69000400

Entry in effect. This price list will take effect as of 01/01/2025. It does not represent a tender and all products and prices are subject to change at any time without notice.

Prices. The prices are expressed in Euros; prices to the public are quoted net of VAT for goods packaged ex-works, installation excluded.

Terms of delivery. The delivery is to be considered in Rancilio factory. The buyer bears all transport risks, however the goods are shipped, and thus the manufacturer will not be liable for damage or losses occurring during transport.

Warranty. The manufacturer provides a warranty for manufacturing faults for the merchandise for 12 months from the date of installation. The warranty does not cover damages caused by incorrect installation or maintenance. Rancilio Group spa con socio unico shall not be held liable for any damages caused by improper, erroneous or unreasonable use of its products. The warranty shall only be valid for the original purchaser and it shall only cover parts; it does not cover the labor. Any return of the equipment must be authorized in writing by Rancilio Group spa con socio unico. The validity of the warranty is subordinated to the full respect of the purchase price payment deadlines; in absence of such respect the warranty will be granted at the sole discretion of the company.

Disputes. Any disputes shall be settled by the Court of Milan, Italy.

Certifications

The numerous quality and conformity certifications obtained by Rancilio Group products are a guarantee of quality and offer our customers all over the world the security of having chosen a partner of excellence.

For info on available Products' Certifications please visit:
www.ranciliogroup.com/certifications/

An additional charge of 5% of the price will be applied for ETL certification

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The Spirit of Excellence