

RANCILIO  
SPECIALTY

# RETAIL PRICING

Effective March 2023.  
Standard discounts do not apply.



# Invicta

[view equipment online »](#)

## Traditional espresso machines



**Invicta 2 Group** \$11,700



**Invicta 3 Group** \$13,900

## STANDARD FEATURES

### ADVANCED HEAT EXCHANGE

Using only a single boiler and building on Rancilio's Steady Brew tech, the regulated heat exchange circuit features an insulated group that maintains temperature as the thermosiphon circulates hot water when not in use.

### PRE AND POST INFUSION CONTROL

Real low pressure preinfusion for better extraction results, easily programmable via the touchscreen interface

### BARISTA-FOCUSED FUNCTIONALITY

Simple volumetric controls, quick-locking steam knobs, and cool-touch steam wands make working on bar comfortable and consistent.

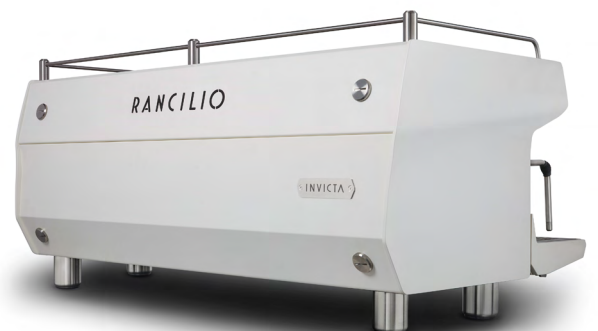
*\*Water must remain at 2-3 GPG or warranty will be voided - a dedicated water softener/filter is required. Water must be maintained in accordance with the Rancilio Group NA water quality statement.*

## TECHNICAL SPECIFICATIONS

	2 Group	3 Group	3 Group
Dimensions W x D x H (in)	33 x 24 x 18	42 x 24 x 18	42 x 24 x 18
Coffee Boiler (L)	11	16	16
Voltage (v)	208-240	208-240	208-240
Element (w)	5000	5000	6000
Amperage (a)	30	30	50

## OPTIONS

Stainless Steel, Black, or White	-
High Power (6000 w/50 a)	-
Cup Warmer	\$220



# RS1

[view equipment online »](#)

## Traditional espresso machines



**RS1 2 Group** \$16,600



**RS1 3 Group** \$19,800

## STANDARD FEATURES

### PRECISION THERMAL STABILITY

Independent boilers are each powered by a heat exchanger and 2 heating elements for unmatched temperature accuracy

### ADVANCED TEMPERATURE PROFILING

Rancilio-patented temperature profiling technology allows dynamic control of temperature throughout the extraction

### NEW INFUSION CONTROL

Simple adjustment of pre- and post-infusion allows greater control and more consistent extractions

### COOL TOUCH STEAM WANDS

Lever-actuated cool touch steam wands with 4 adjustable presets

### ACCURATE VOLUMETRIC CONTROL

Advanced 4-magnet flowmeters with active learning technology ensure consistent espresso yields

### TOUCHSCREEN INTERFACE

Touchscreen control panel with backlit icons and parameter tracking software

### WATER ON DEMAND

2 water buttons with programmable dosages and temperatures

### SUSTAINABILITY FOCUS

Insulated steam boiler with programmable eco mode for low consumption

## TECHNICAL SPECIFICATIONS

	2 Group	3 Group
Dimensions W x D x H (in)	33 x 24 x 18	43 x 24 x 18
Coffee Boiler (L)	11	16
Voltage (v)	208-240	208-240
Element (w)	4300	5000
Amperage (a)	30	50

## OPTIONS

Stainless Steel, Black, or White	-
Wood Accents - 2 Group	\$310
Wood Accents - 3 Group	\$400

*\*Water must remain at 2-3 GPG or warranty will be voided - a dedicated water softener/filter is required. Water must be maintained in accordance with the Rancilio Group NA water quality statement.*

# WATER QUALITY STATEMENT

Water is the main ingredient in your coffee; it can comprise over 90% of your beverage. Proper water treatment will not only ensure good flavor for your product but will also prolong the life of your machine. During brewing/extraction, substances such as oils, minerals, salts, and sugars are extracted into your water, altering its flavor. Every water source is composed of different minerals, chemicals, and compounds due to geographic and municipal variables. Therefore, we recommend testing your water thoroughly. Doing so will allow you to select the best water filtration solution for your needs.

Rancilio Group North America does not monitor changes in water due to treatment from municipalities. Damage caused by inadequately treated water will void the machine and manufacturer's warranty.

**Water Factors for Equipment:** Calcium Carbonate and Chlorides are the most significant factors that will affect your machine. Calcium Carbonate, a dissolved mineral, will settle inside the machine as scale. This is measured as water hardness. Higher levels of water hardness will cause faster scale buildup. Scale can clog orifices and block sensors from taking proper readings. Chlorides can bond with electrons in the metals of the espresso machine, which may produce salts that can alter the flavor of your espresso. This exchange of ions leads to the corrosion of the metals inside the machine.

**Filtration Quick Guide:** Filtration can be installed in-line directly before the machine or as part of a large water management system. When installing a machine in a building water management system, verify that the water hardness, TDS, pH, and chloride levels are within our recommendations. The machine may require an additional in-line system to make up for shortcomings in the building water management system.

*NOTE:* Having only a water softener is insufficient in most applications.

- Carbon Filtration: Water is passed through granular carbon-retaining compounds that impart taste and odor.
- Ion Exchange: Introduces desirable compounds like sodium while removing unwanted mineral components by attracting ions to its membrane.
- Reverse Osmosis: Water forced into semi-permeable membrane to remove ions, molecules, and larger particles. Reverse osmosis can remove dissolved and suspended particulate from water, including bacteria. We recommend using a blend valve to introduce the desired levels of minerals to obtain your target TDS (90-110 ppm).

**Filter Cartridge Exchange:** A location's filter cartridge exchange schedule is determined by use, water quality, and manufacturer recommendation.

Depending on the manufacturer and type of filter (carbon, ion, or membrane), the flow rate may or may not drop, affecting water pressure to the equipment. Refer to your filtration manufacturer for specifics on recommended filtration replacement schedule. Changing filters regularly will prolong the life of your equipment and maintain the quality of your product.

## WATER REQUIREMENTS

*ppm: parts per million*

Total Dissolved Solids (TDS)	30-150 ppm
Total Hardness	2-3 grains per gallon
pH	6-8
Chloride	0 ppm
Chloramine	0 ppm
Silica	<5 ppm
Flow rate of water into machine	0.5 gallons per minute

**Placing Orders:** Please email the order to [orders@ranciliogroupna.com](mailto:orders@ranciliogroupna.com) or fax the orders to (630) 914-7901. Verbal orders cannot be accepted for equipment or parts. There is a \$50.00 minimum required on all domestic orders. A \$10.00 charge will be incurred for any order under \$50.00. We understand that emergencies may arise and we will work with you accordingly. A \$25.00 fee will be applied to all drop-shipped orders for Parts. If an equipment order is requested with a different shipping address, it must be approved by a manager and will incur a \$50.00 drop-ship fee. If a part is not in stock, a back order will be created. When the back ordered parts are in stock, they will be shipped. The shipping charges are the responsibility of the party who placed the order.

**Changes to Orders:** There will be a \$20.00 service fee added to each changed item on any given order. After an order has been processed, any additional items requested will be processed as a separate order.

**Order Confirmation:** You will receive an email confirmation that your equipment order has been received and is being processed.

**Returns:** Returns for unused equipment in its original packaging can be accepted within 30 days of purchase. Customer returns will require a Return Goods Authorization (RGA). Please contact Rancilio via email at [orders@ranciliogroupna.com](mailto:orders@ranciliogroupna.com) or (630) 914-7900 for an authorization number. A minimum of a 20% restocking fee will be incurred for all returned items.

**Damaged Items:** Any merchandise that arrives damaged must be reported within ten (10) business days of receipt. Any damaged merchandise must be returned with an RGA to Rancilio within 30 days of receipt.

**Installation Forms:** We must have an Installation/Warranty Registration form on hand before filling any warranty parts requests. An Installation/Warranty Registration form, pre-printed with the model and serial numbers, is shipped with each piece of new commercial equipment. In order to activate the warranty and register the equipment, it is mandatory that immediately following equipment installation the Installation/Warranty Registration form be completed and returned to Rancilio Group North America within 10 days.

**Accounts Receivable:** All orders will be prepaid prior to shipping unless credit terms are established. We accept most major credit cards in addition to company checks or wire transfers. Each returned check will incur a \$25 processing fee. While we accept most major credit cards for invoices that are under \$5000 without a convenience fee, customers that wish to pay invoices by credit card that are over \$5000 will incur a 4% convenience fee on the surplus amount.

If credit terms have been established, the following structure applies:

- 1-30 days: Invoice due
- 31-60 days: Account is past due: all orders are shipped COD
- 61-90 days: Account is placed on a NO SHIP status
- 91+ days: Account is turned over to collections.

PLEASE NOTE: Invoices past due 30 days will incur an interest rate of 1.5% per month until the balance is paid in full. Technical support and warranty service may be suspended when customer accounts are delinquent.

Invoices will be emailed to the person or department that has the authority to approve and pay the invoices. Please email [accounting@ranciliogroupna.com](mailto:accounting@ranciliogroupna.com) immediately if the email address needs to be updated so that future invoices will be sent to the appropriate person(s).

**Warranty Coverage:** Rancilio Specialty models include a one year limited parts warranty. These warranties will begin upon the date of installation as stated in the installation form or 90 days from the date of purchase, whichever comes first. The Rancilio Group warrants that the equipment it has manufactured will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. These warranties do not apply to any equipment that, in the Rancilio Group's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage, or casualty. For more information on your equipment warranty and a complete list of warranty exclusions, please reference the full warranty statement.

**Warranty Procedures:** Distributors are asked to fill out and fax in the warranty form. The authorized warranty part will then be shipped to the distributor. This process has been designed to streamline the warranty process. We understand that at times a given part may not be in stock; in this case, Rancilio Group NA will cover the cost of standard shipping in the Continental United States (any expediting costs will be the responsibility of the distributor.) The distributor is asked to keep the warranty-claimed part in their possession for a period of 60 days, as Rancilio Group NA may request that the part be sent back. After this time period, the part may be disposed of. However, please note that pumps, motors, and electronic boards should always be returned to Rancilio Group North America.

**MAP (Minimum Advertised Pricing):** Rancilio reserves the right to dictate the advertised price for its equipment. If pricing for commercial units is listed online, the current end user price must be used. The selling of commercial equipment via the Internet to companies outside of your serviceable area is not condoned.



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Prices are expressed in U.S. dollars and valid in the USA and Canada only.  
Products and prices are subject to change at any time without notice.