

# 16 TIPS

FOR

SAVING

ENERGY

p.03 **INTRO**

p.05 **USE MACHINES WITH  
INSULATED BOILERS**

p.06 **PAY ATTENTION  
TO THERMAL STABILITY**

p.07 **USE AN ADVANCED BOILER  
MANAGEMENT (ABM) SYSTEM**

p.08 **SET THE CORRECT  
ACTIVITY SCHEDULE**

p.10 **SWITCHING OFF  
THE IDLE GROUP**

p.12 **MAKING THE BEST  
USE OF HOT WATER**

p.14 **RINSE BUT DO NOT WASTE**

p.16 **ACTIVATE THE ECO MODE**

p.18 **USE AUTOMATIC WANDS**

p.20 **CONSIDER AN  
ADJUSTABLE CUP WARMER**

p.22 **CHOOSE IOT MACHINES**

p.24 **BEST PRATICES**



## SAVE ENERGY EASILY THROUGH TECHNOLOGY AND BEST PRACTICES

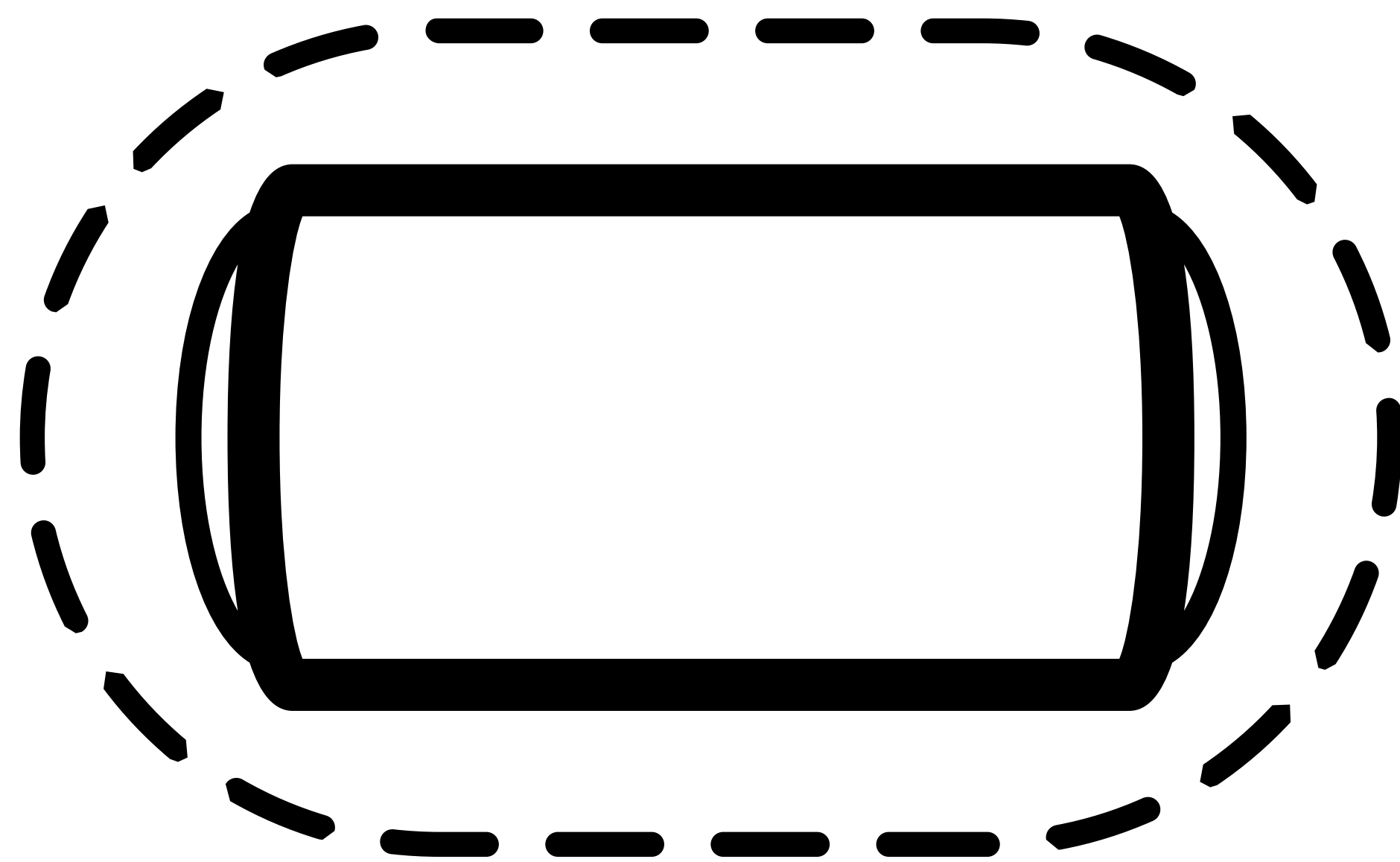
In recent years, the unexpected rise in energy and gas costs, but also — and especially — growing concern for the environment have led professionals and companies to re-evaluate their **energy consumption**, and therefore also the way in which they select and use available technologies.

For this reason, **Rancilio Group**, which has always been committed to developing cutting-edge products and patented technologies with an eye on **sustainability**, has compiled a short list of tips and good practices to help baristas to reduce their daily consumption and improve the **energy efficiency** of their businesses.

# PRACTICAL ADVICE

# 1

## USE MACHINES WITH INSULATED BOILERS



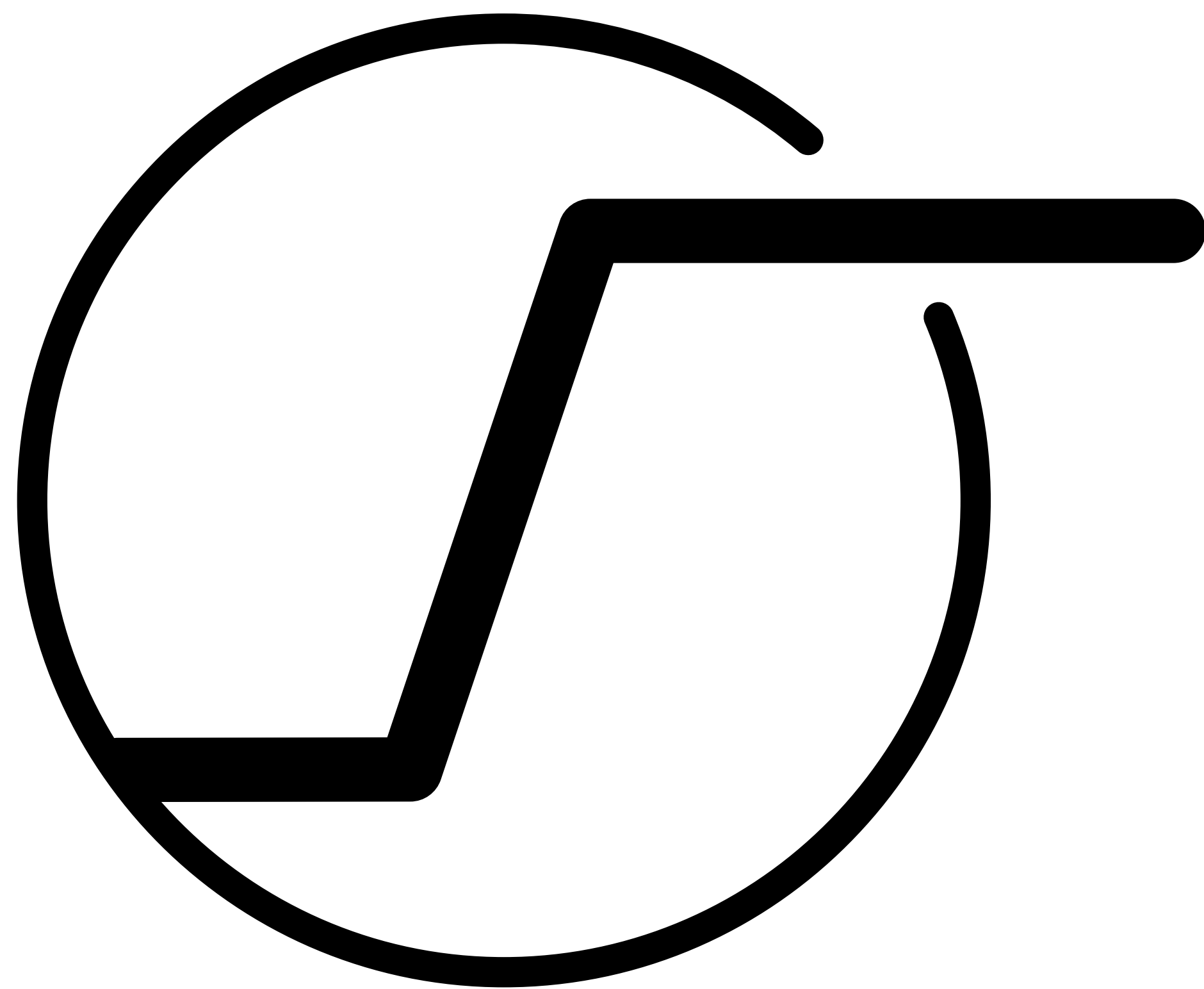
It is important to use coffee machines that have insulated boilers. In fact, heat insulation around the boiler saves energy by preventing unintentional heat loss. In Rancilio machines with this technology, insulation is guaranteed through a covering based on a heterocyclic compound particularly suitable for insulation and protection. This is the case of Rancilio Classe 20, with insulated steam boiler, smart energy management, and low-energy mode, and Rancilio Specialty RS1, which has an insulated boiler with programmable water exchange and eco mode.

This technology is available on:

RS1, Invicta, Classe 11 USB Xcelsius, Classe 11 USB, Classe 20 ASB, Classe 20 SB, Classe 9 USB, Classe 9 S, Classe 9 RE, Classe 7 USB, Classe 7 S , Classe 5 Eco USB, Classe 5 Eco S

# 2

## PAY ATTENTION TO THERMAL STABILITY



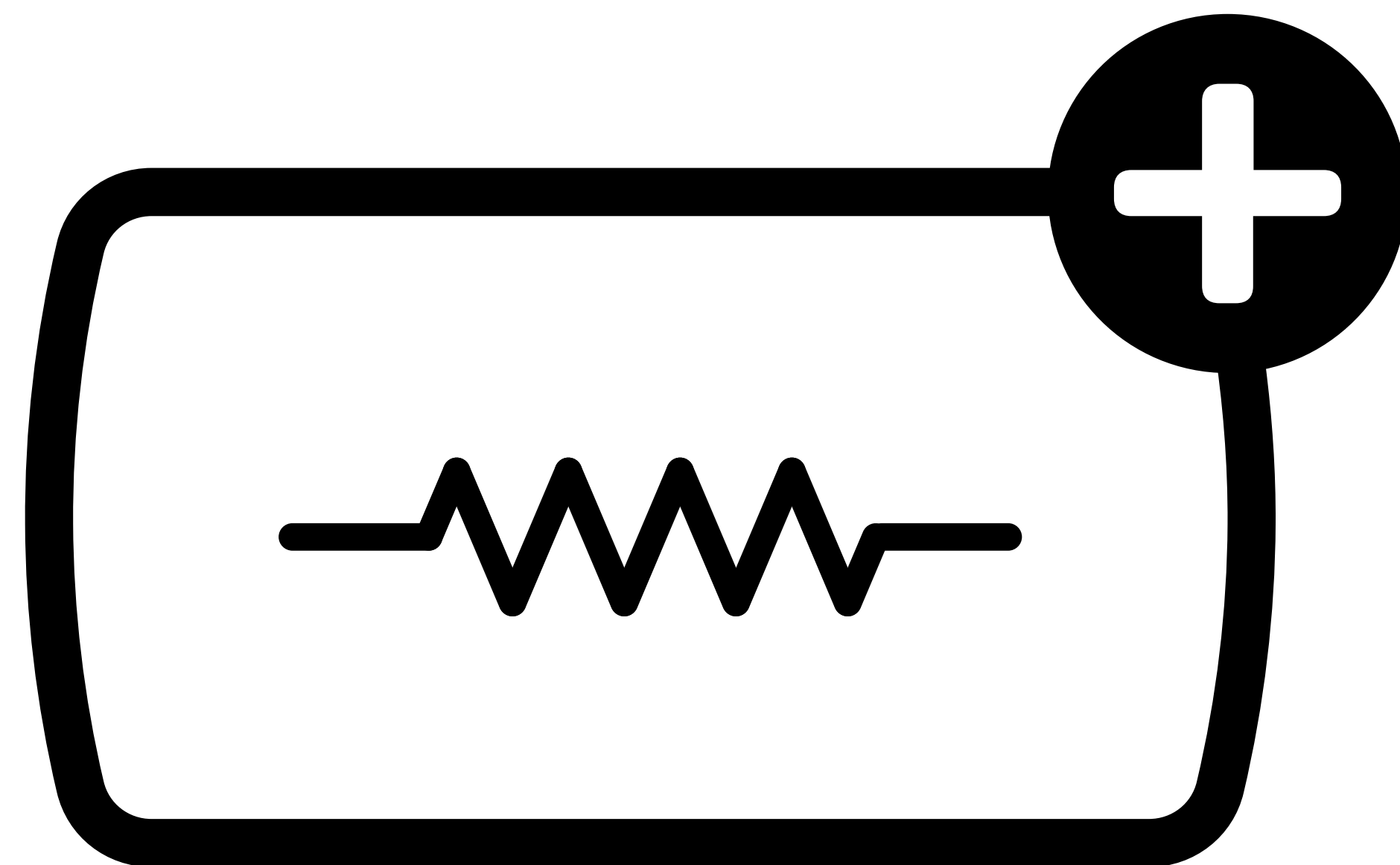
During the day, high-intensity workloads alternating with periods of rest or reduced activity can greatly affect the performance of a coffee machine. Re-establishing the optimal boiler temperature after a period of inactivity involves sudden, high energy expenditures. To avoid this problem, Rancilio single-boiler coffee machines — from the top of the line to the new Classe 7 and Classe 5 — carry the Steady Brew system. This patented solution by Rancilio Group guarantees high thermal stability both during peak workloads and at times of low-intensity production. In addition, it minimizes wasted energy and allows different coffee temperatures to be set while maintaining the boiler at 1 bar, without limiting steam performance.

Steady Brew is available on:

Classe 11 USB, Classe 20, Classe 9 USB, Classe 9 S, Classe 7 USB, Classe 7 S, Classe 5 USB, Classe 5 S, Classe 5 Eco USB, Classe 5 Eco S, Invicta

# 3

## USE AN ADVANCED BOILER MANAGEMENT (ABM) SYSTEM



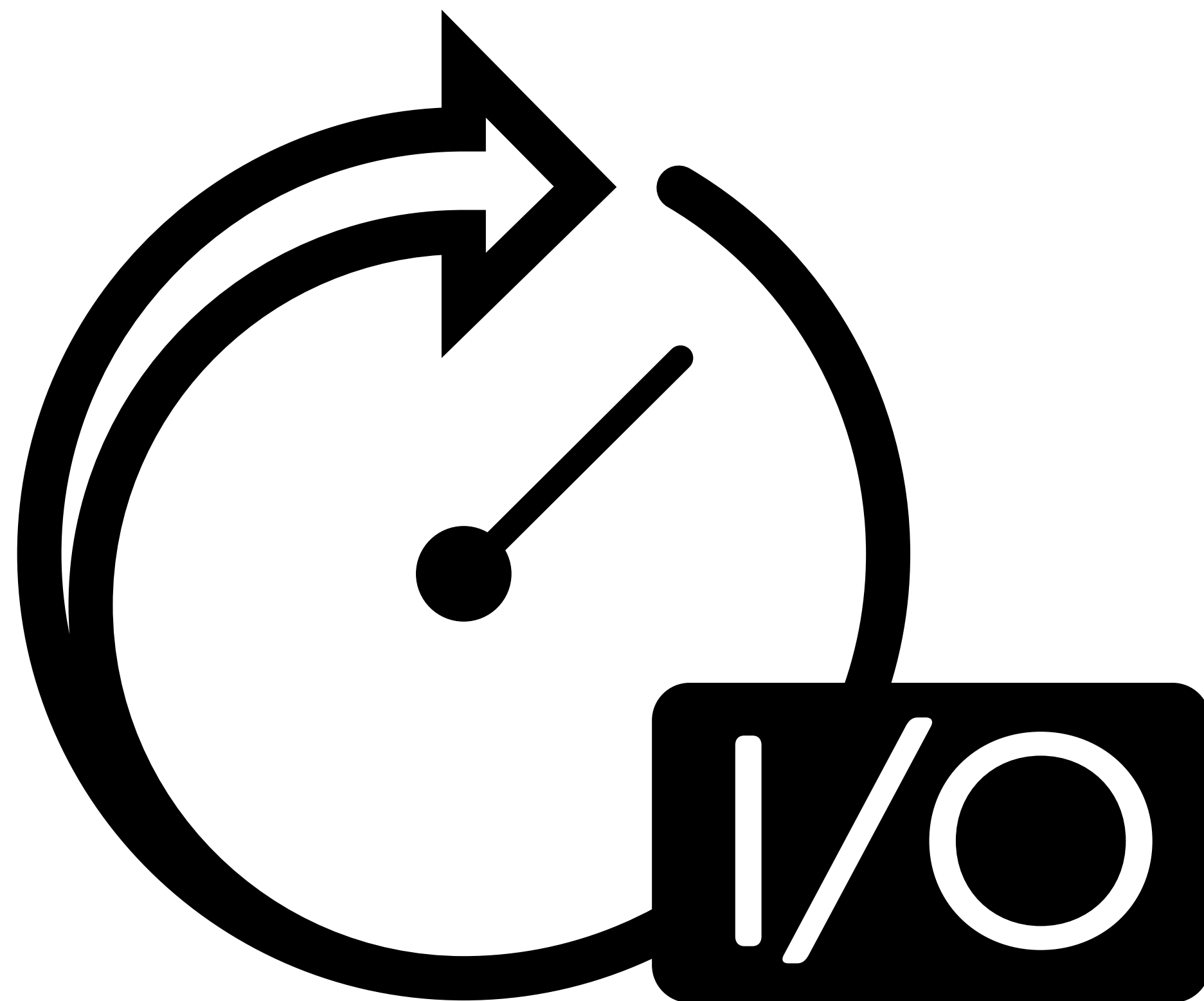
Rancilio's top-of-the-line machines, such as the Classe 11 and Classe 20, use ABM, a system developed to improve the performance of the machine under intensive use and ensure constant thermal stability. When brewing espresso while dispensing water and steam, ABM activates the heating element to anticipate any drop in pressure below the preset limit and to ensure stable heating during coffee extraction. ABM controls the power absorbed by the machine and also prevents the machine from being subject to the sudden, high energy demands necessary to re-establish the optimal temperature.

This technology is available on:

Classe 11 USB Xcel, Classe 11 USB, Classe 20 ASB, Classe 20 SB,  
Classe 9 USB, RS1, Invicta

# 4

## SET THE CORRECT ACTIVITY SCHEDULE



The ability to set the time that the machine automatically switches on and off deserves a closer look. It all depends on how many hours the machine is off, to the extent that in some cases, this function may even increase consumption instead of reducing it. Equipping an establishment with a coffee machine whose operating time can be regulated guarantees net savings for any place with a downtime of even just four hours, that is, the vast majority of establishments serving coffee.

With Rancilio Classe 11 and Classe 20, the time the machine automatically switches on and off can be set, while with Classe 9 and Classe 7, the barista can set the time the machine switches on and operating hours for each day of the week.

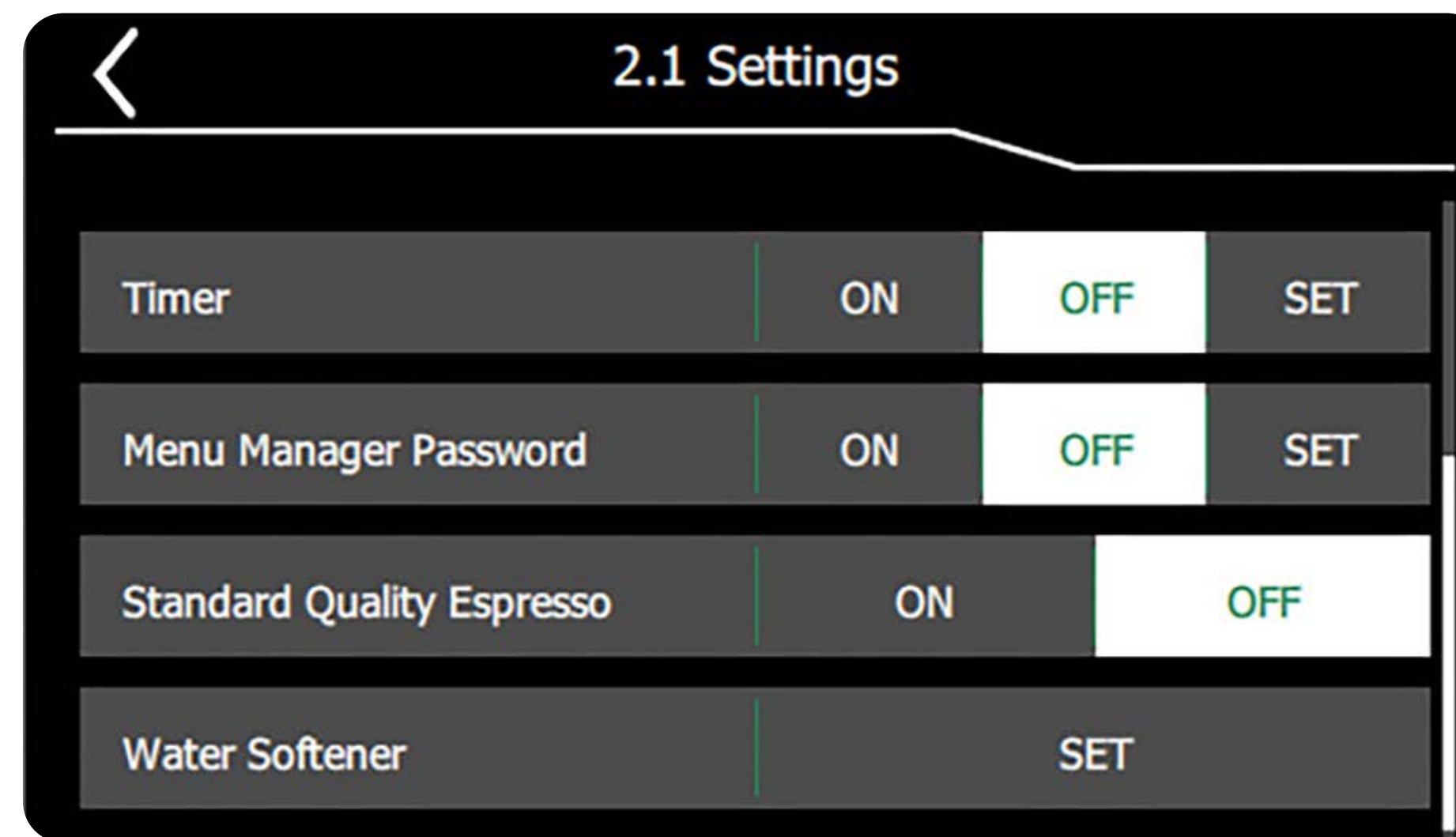
This technology is available on:

Classe 11 USB Xcel, Classe 11 USB, Classe 20 ASB, Classe 20 SB, Classe 9 USB, Classe 7 USB, RS1, Invicta

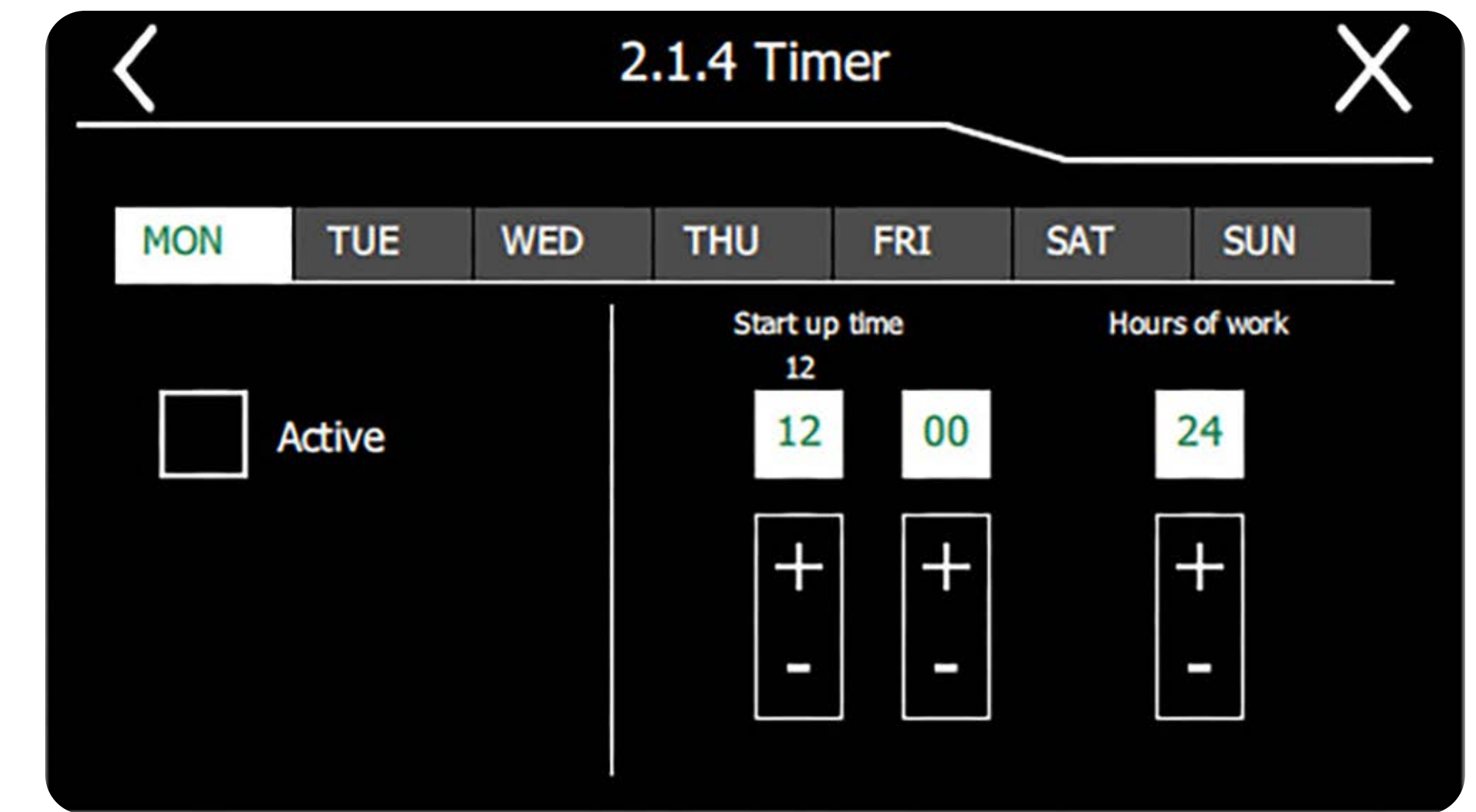


# .4

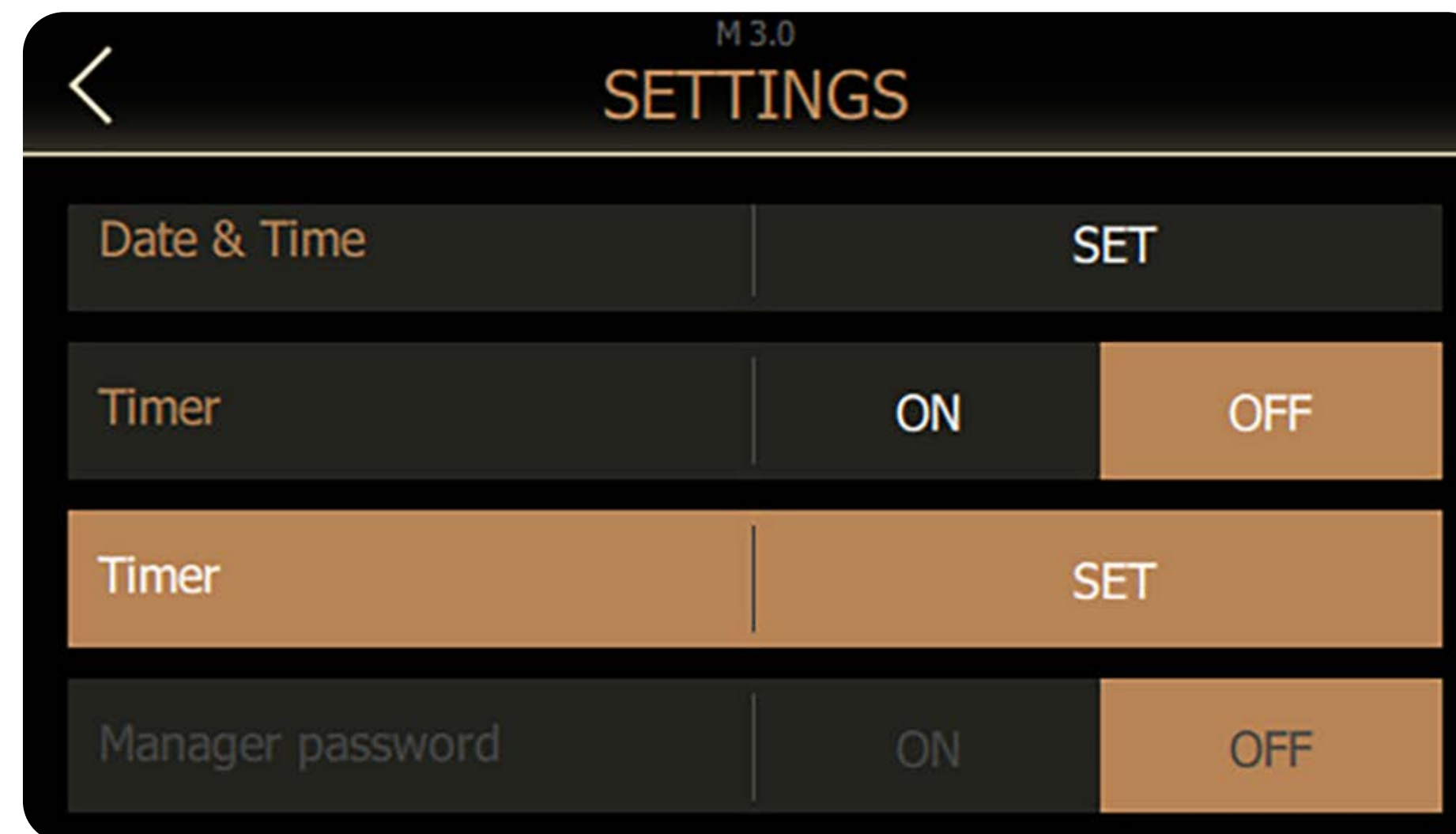
## SET THE CORRECT ACTIVITY SCHEDULE



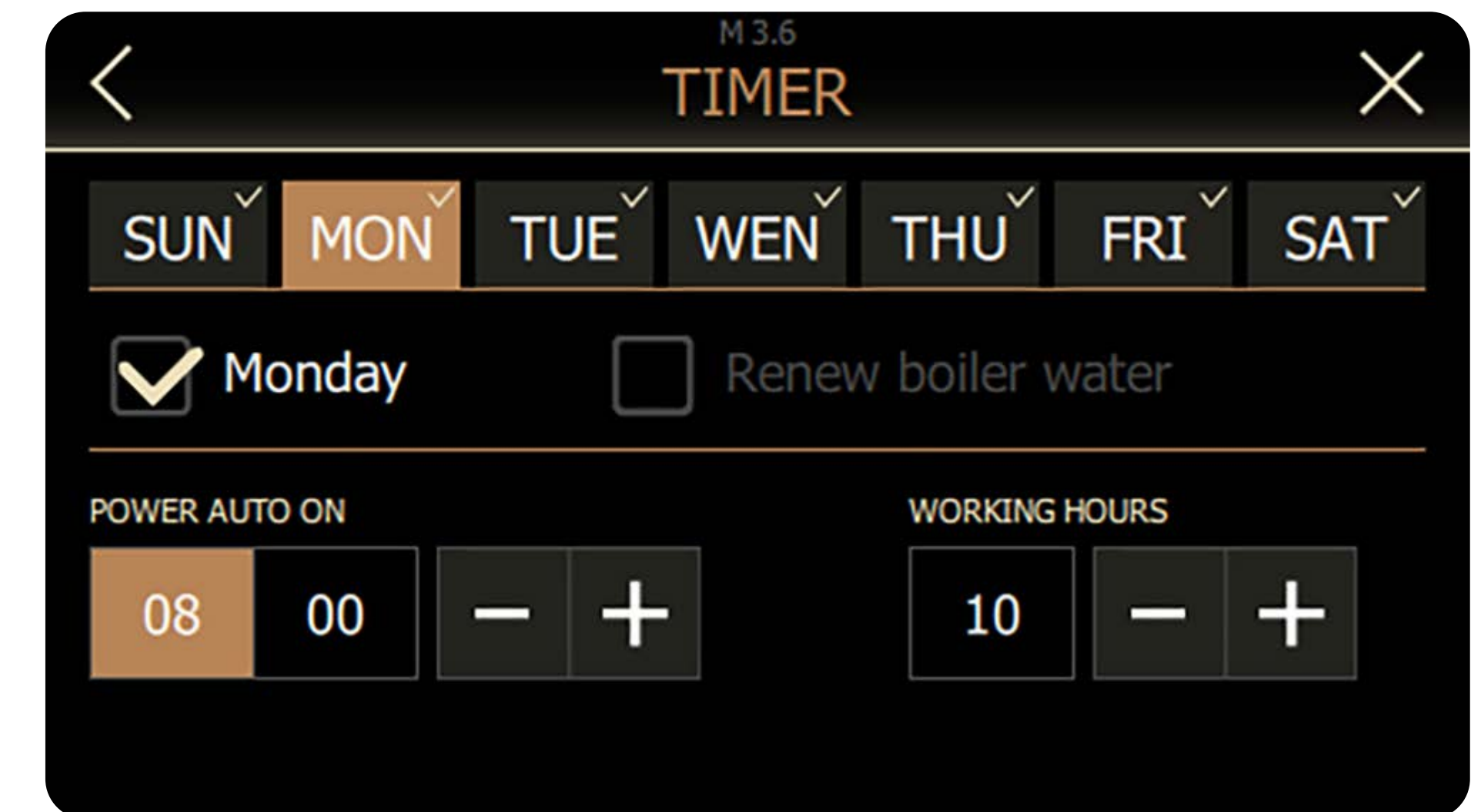
Rancilio-Timer-On-Off



Rancilio-Timer-On-Off-Menu



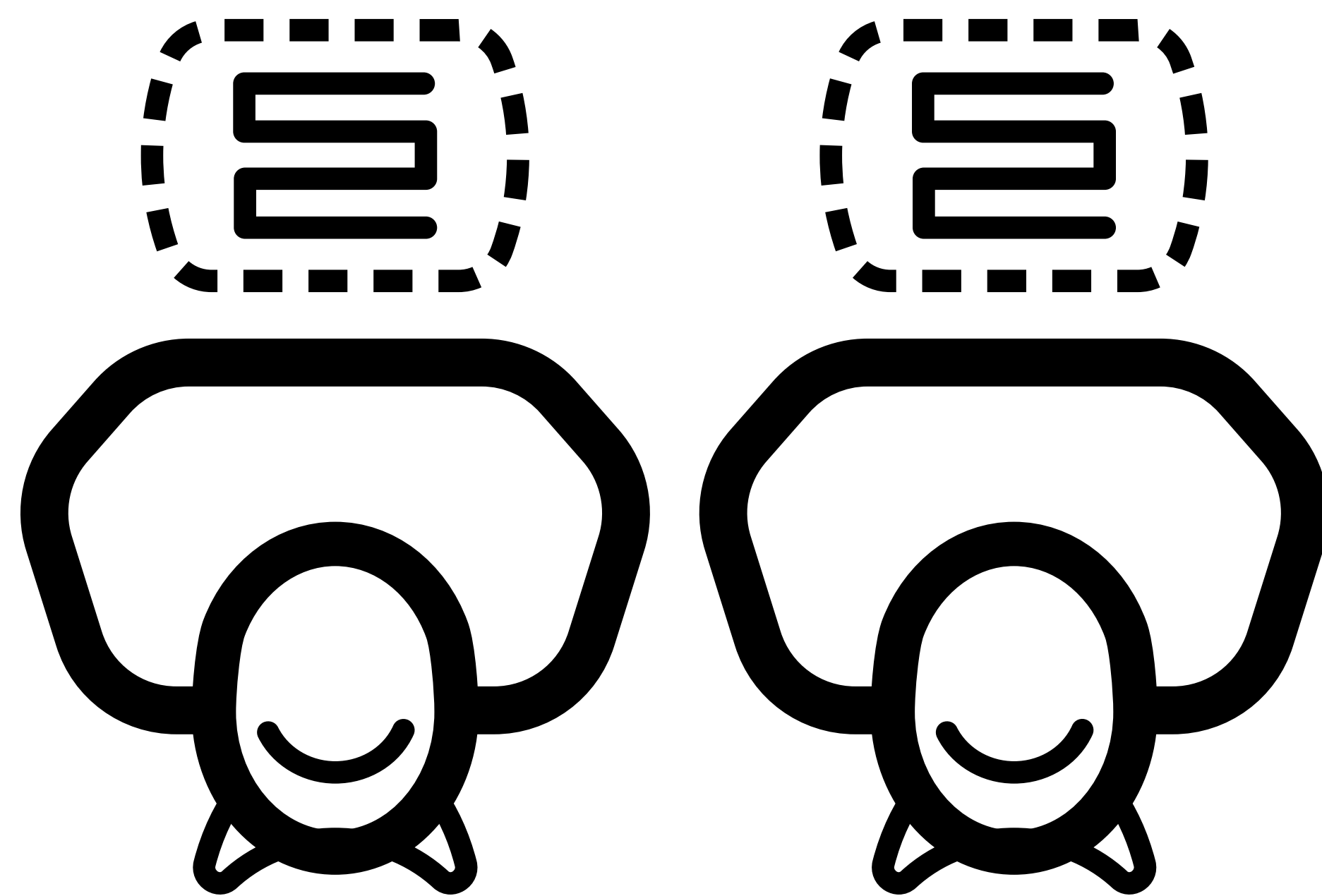
Spacialty-Timer-On-Off



Spacialty-Timer-On-Off-Menu

# .5

## SWITCHING OFF THE IDLE GROUP



The most common best practices, such as turning off the cup warmer, have a much lower impact on energy savings than the barista's correct use of green technologies. One very good tip is to switch off one or more group heads to avoid wasting hot water and to use only those that are needed depending on the specific time of day.

However, the feature that distinguishes Rancilio multi-boilers such as Rancilio Classe 11 Xcelsius, Rancilio Classe 20 ASB and Rancilio Specialty RS1, regards total consumption. With the same number of groups, these multi-boiler coffee machines consume the same as single-boiler machines while offering more technology, even to reduce consumption, and constant high quality in the cup.

This technology is available on:

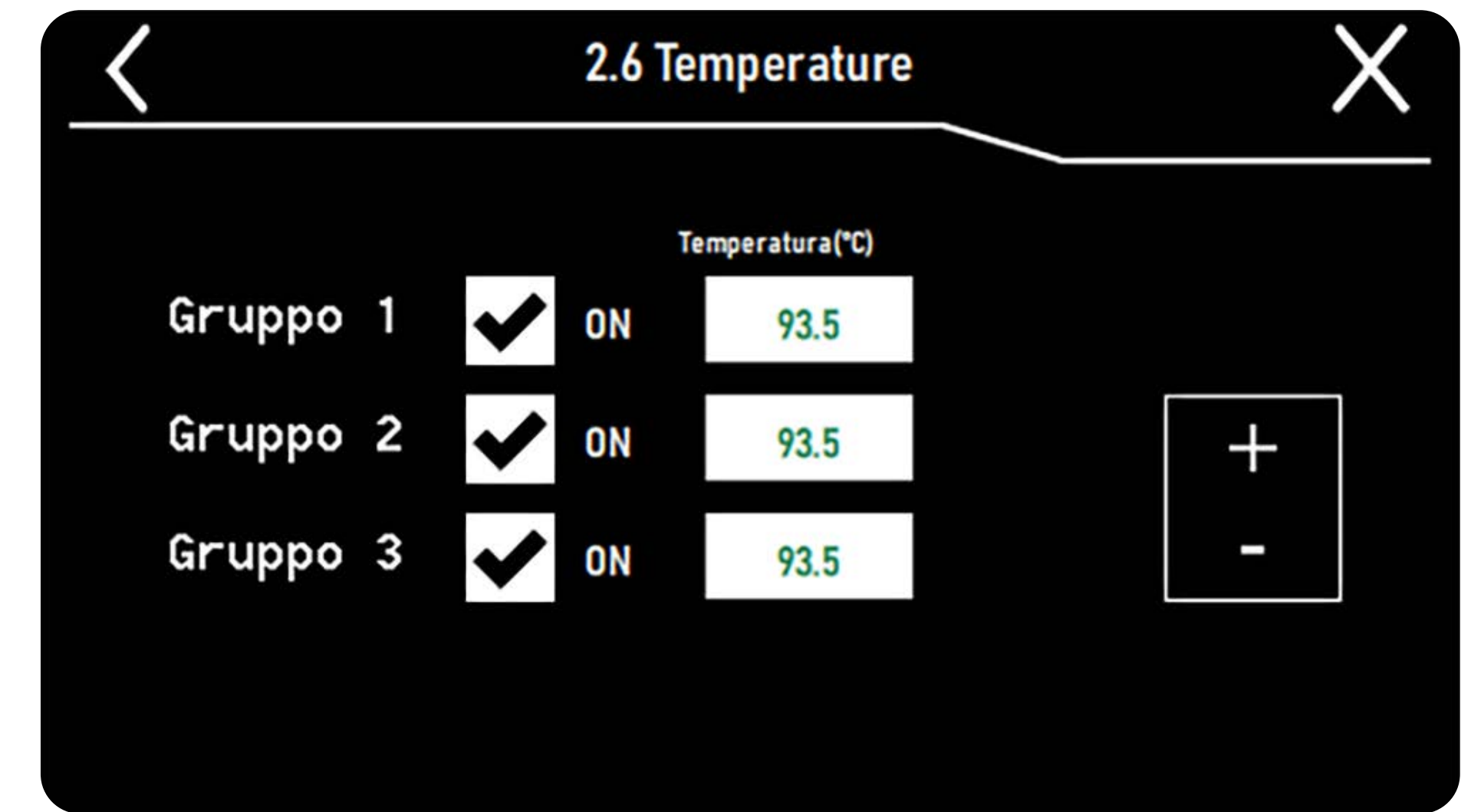
Classe 11 USB Xcel, Classe 20 ASB, RS1

# .5

## SWITCHING OFF THE IDLE GROUP

This technology is available on:

Classe 11 USB Xcel, Classe 20 ASB, RS1



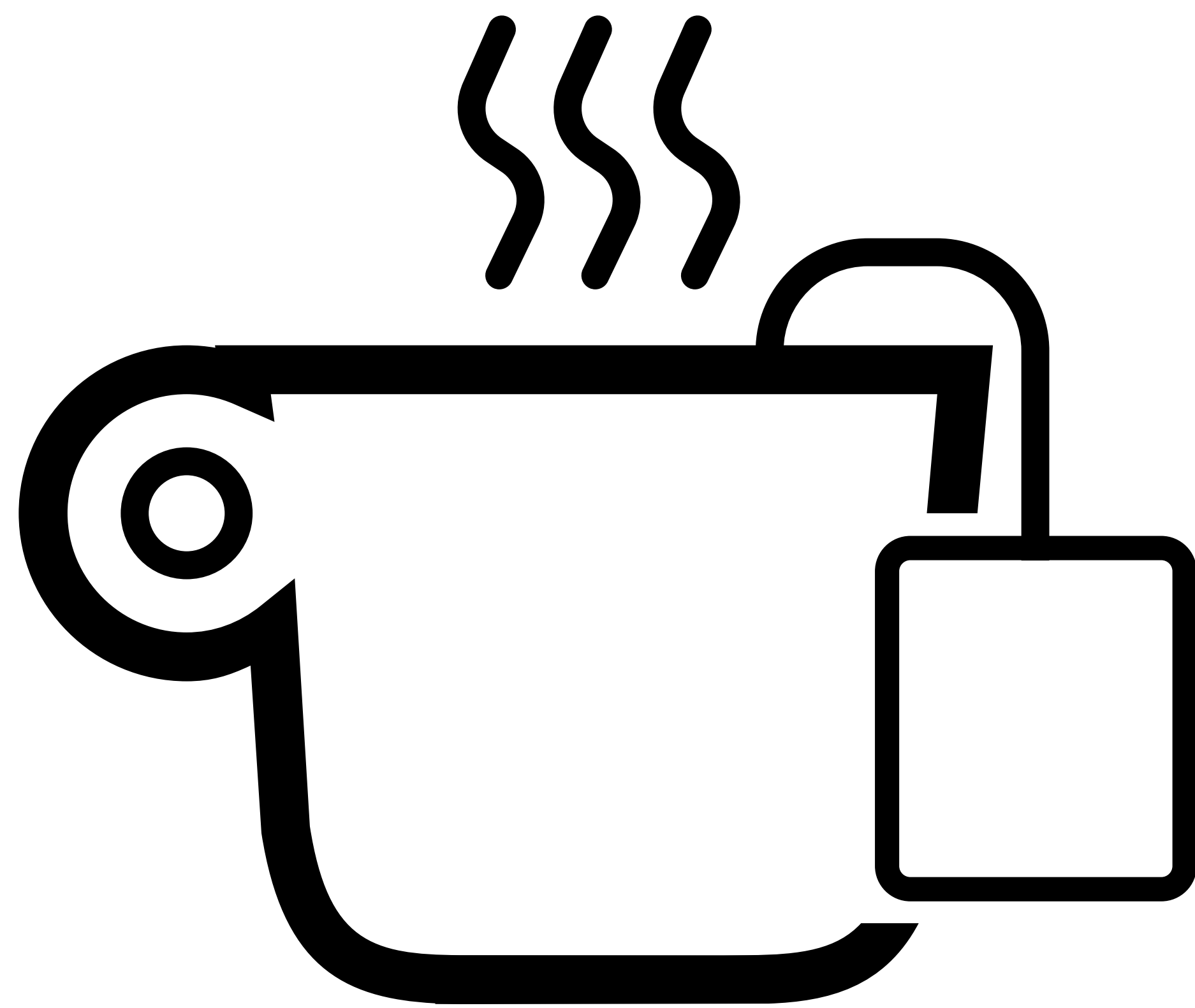
Rancilio-Group-Off



RS1-Switch-Group

# .6

## MAKING THE BEST USE OF HOT WATER



Water economizers, even on low- or medium-level machines, allows the correct water temperature to be set by mixing cold and hot water to prevent only hot water being drawn from the boiler, which consumes a lot of energy. Each Rancilio machine, with the exception of Classe 5, can be equipped with an economizer to reduce electricity and water consumption. Classe 11, Classe 20, Classe 9 USB, RS1 and Invicta can be equipped with X-Tea technology, with which baristas can programme water doses and temperature levels directly from the user interface.

For all baristas who have chosen a coffee machine without an economizer, heating water for tea using the steam wand is a good tip. This prevents hot water from being drawn from the boiler, which would consume additional energy to restore levels and temperature.

The economizer is available on:  
Classe 7 USB, Classe 7 S

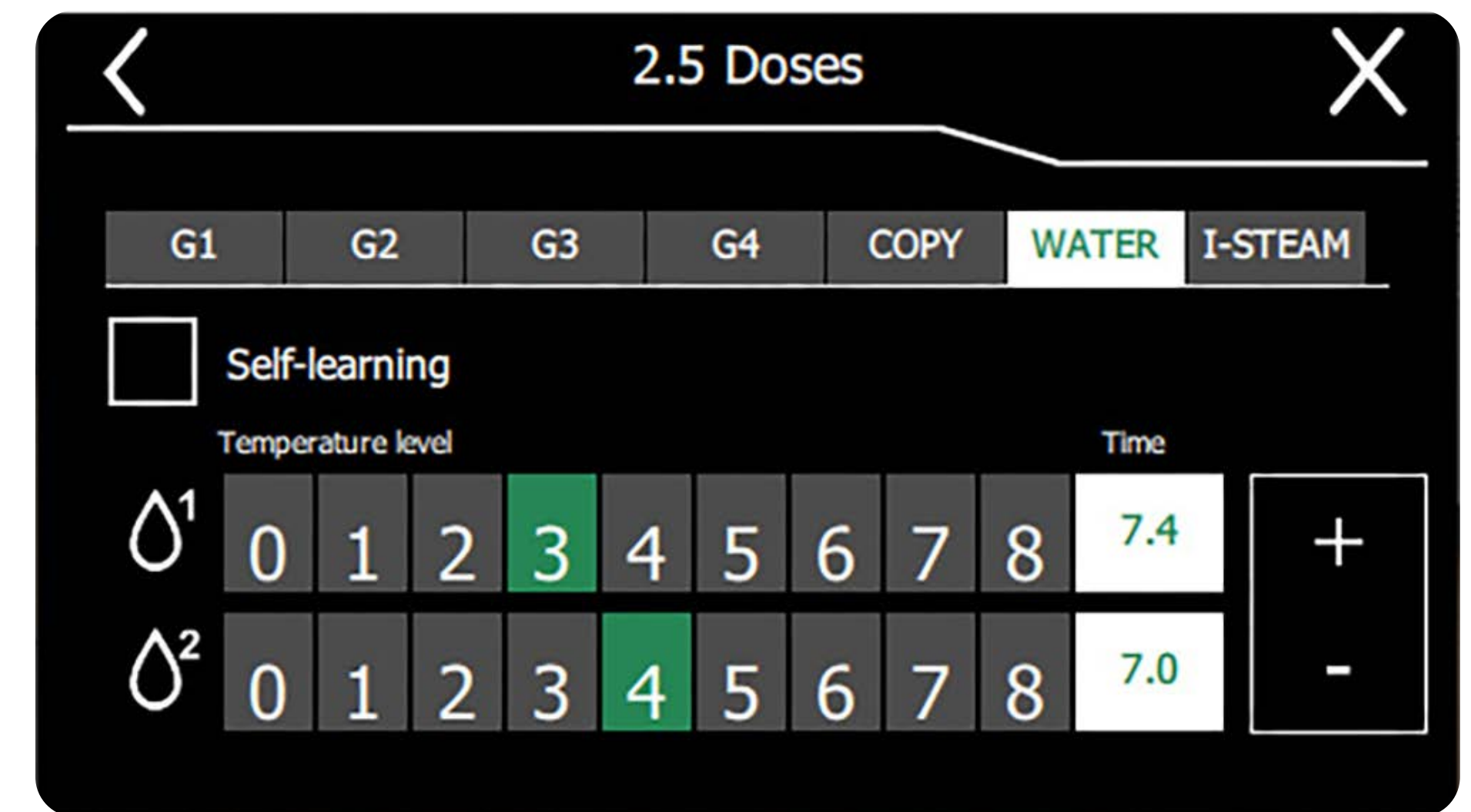
X-Tea is available on:  
Classe 11 USB Xcelsius, Classe 11 USB, Classe 20 ASB,  
Classe 20 SB, Classe 9 USB, RS1, Invicta

# .6

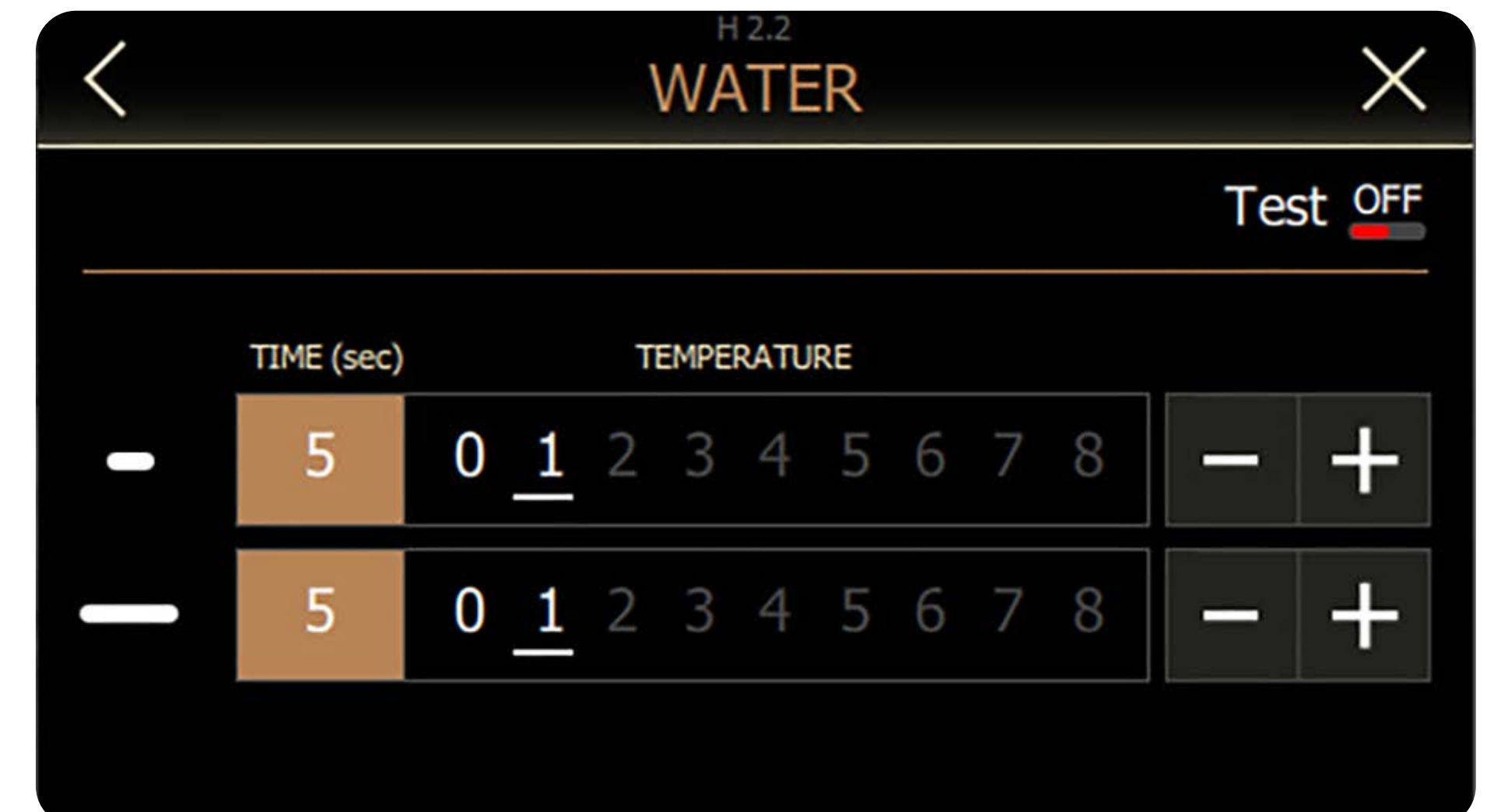
## MAKING THE BEST USE OF HOT WATER

The economizer is available on:  
 Classe 7 USB, Classe 7 S

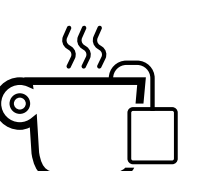
X-Tea is available on:  
 Classe 11 USB Xcelsius, Classe 11 USB, Classe 20 ASB,  
 Classe 20 SB, Classe 9 USB, RS1, Invicta



C20 - X - Tea

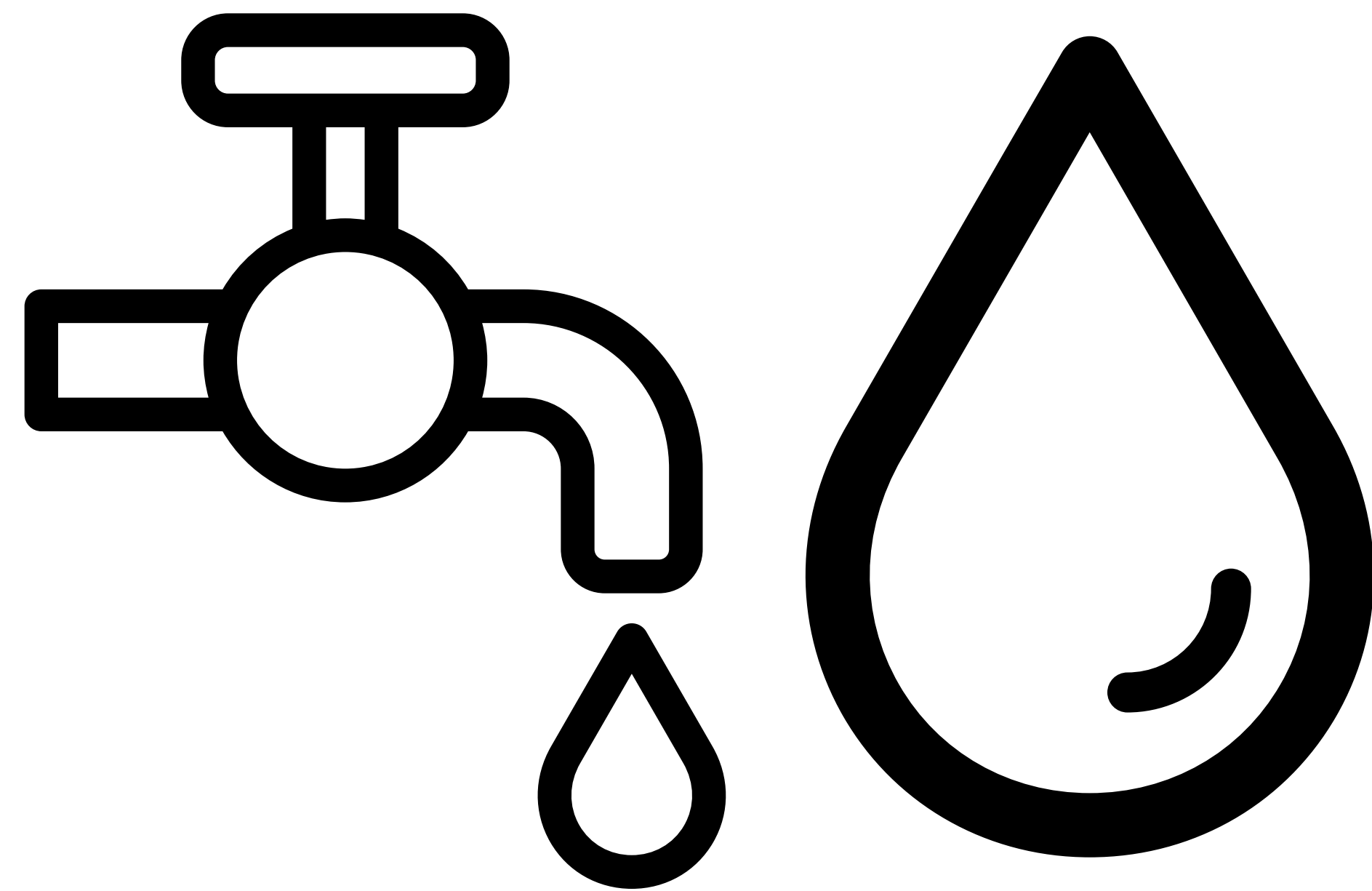


RS1 - X - Tea



# .7

## RINSE BUT DO NOT WASTE



With top-of-the-line Rancilio machines, such as the Classe 20, the dose and duration of the flush can be set. This is another function that, if set to 2 or 3 seconds, prevents hot water — and therefore electricity — from being wasted.

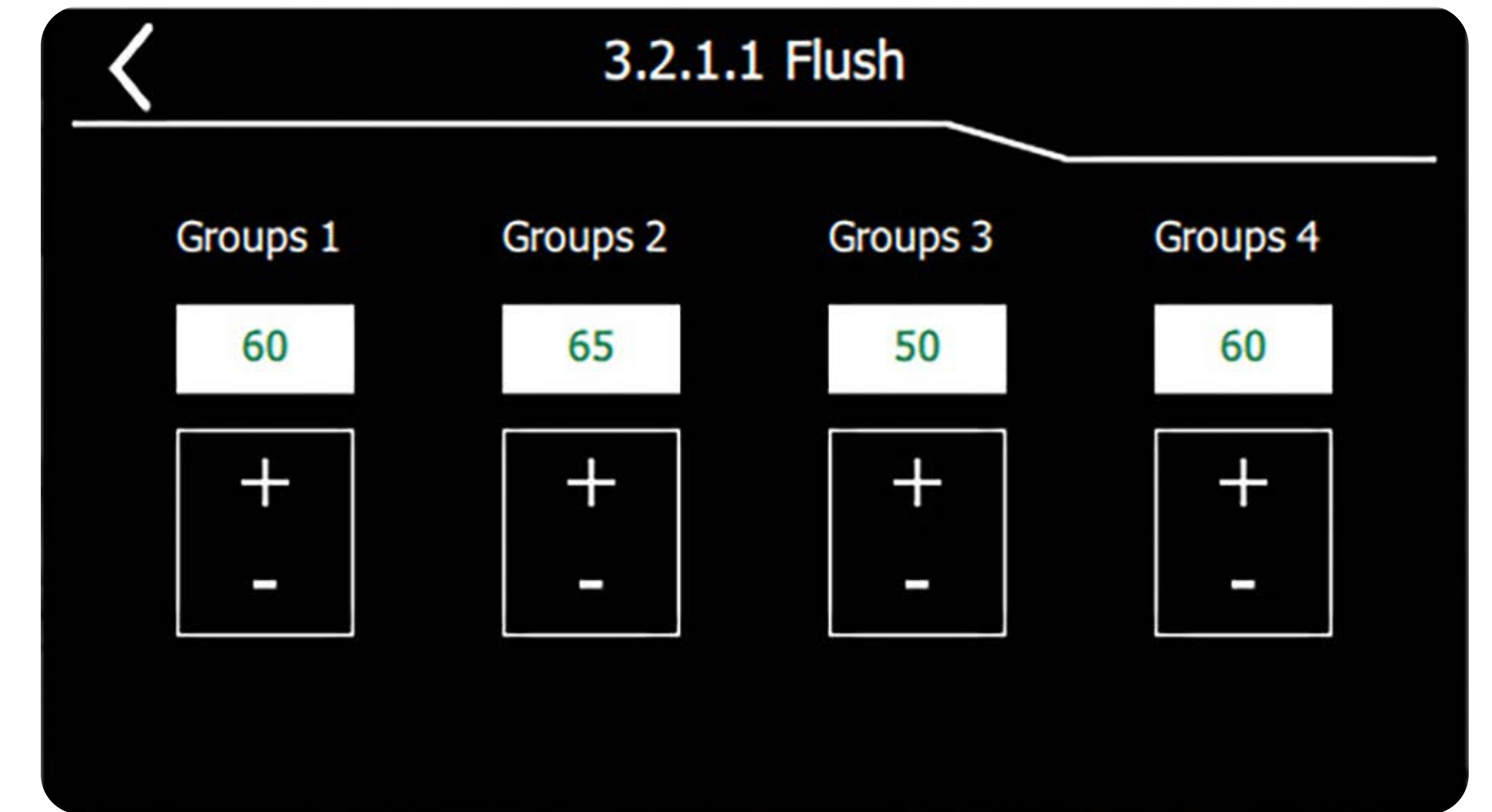
Pay attention to the glass washer as well by washing only when the basket is full, and make sure to close the door to keep the water at the right temperature so it does not need to be reheated for the next wash.

This technology is available on:

Invicta, RS1, Classe 20

# .7

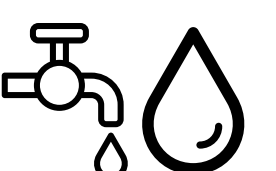
## RINSE BUT DO NOT WASTE



Rancilio Flush

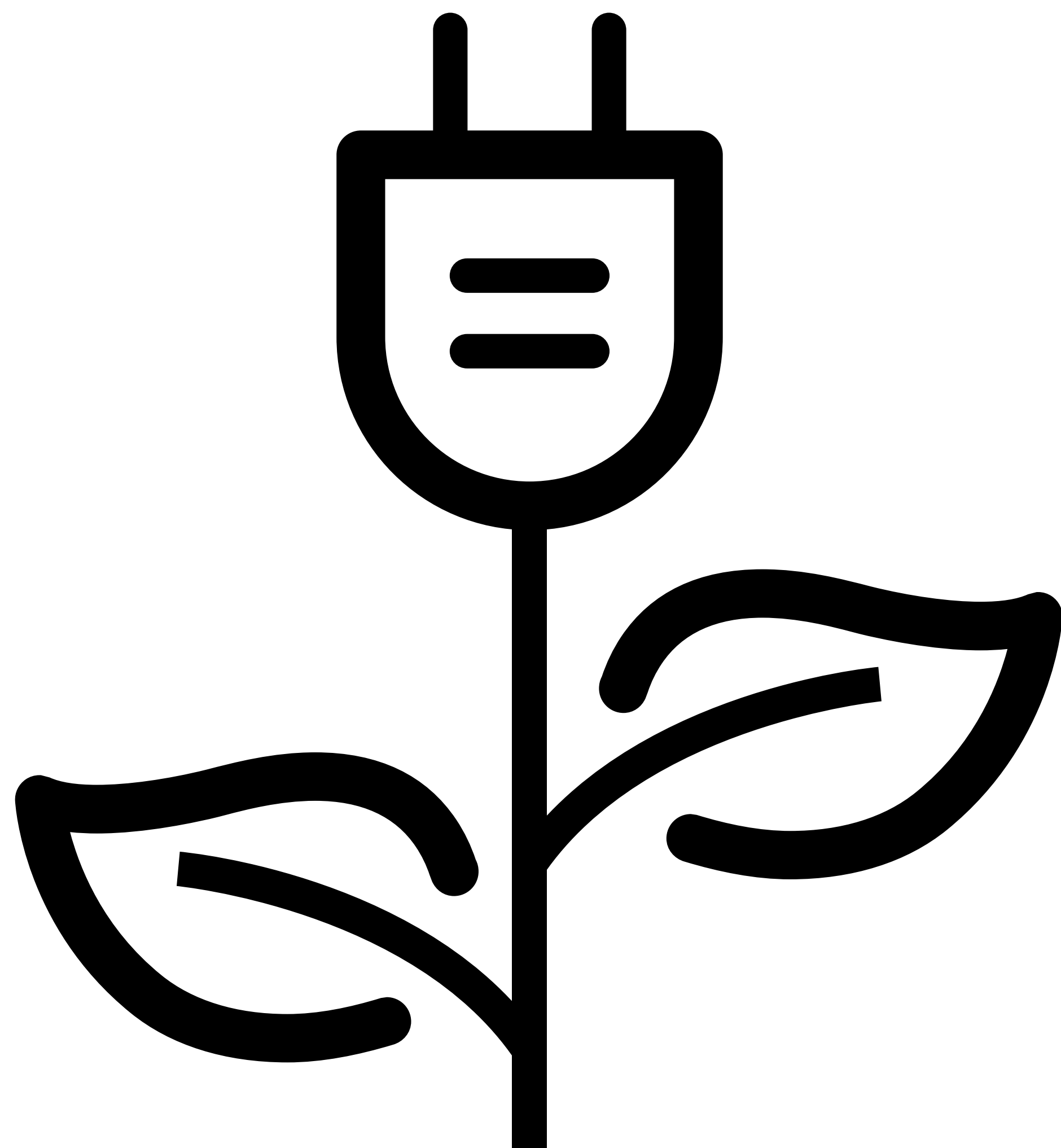
This technology is available on:

Invicta, RS1, Classe 20



# 8

## ACTIVATE THE ECO MODE



Our coffee machines with Eco Mode, such as Rancilio Classe 11 and Rancilio Specialty RS1, allow for ideal, dynamic water management by optimizing the ratio of water to steam in the boiler for maximum energy savings.

In fact, at times of reduced use, the amount of water in the boiler is limited, thereby increasing the amount used for steam. Working with less water in the boiler, less energy is consumed to bring it to the desired temperature. At the same time, with more steam and less moisture in the boiler, the performance of the steam wands also improves.

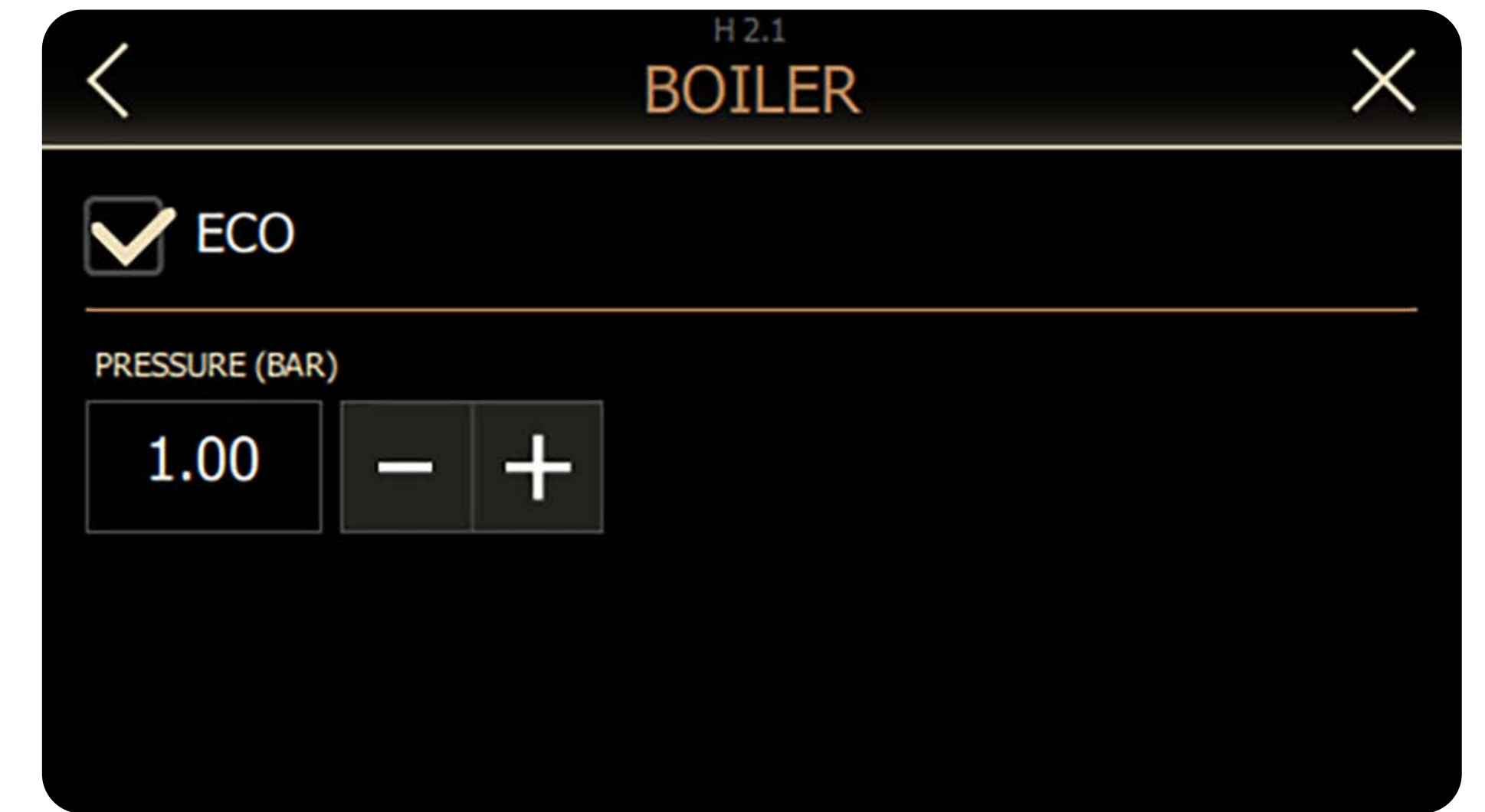
Eco-mode is available on:

Classe 11 USB Xcel, Classe 11 USB, RS1



# 8

## ACTIVATE THE ECO MODE



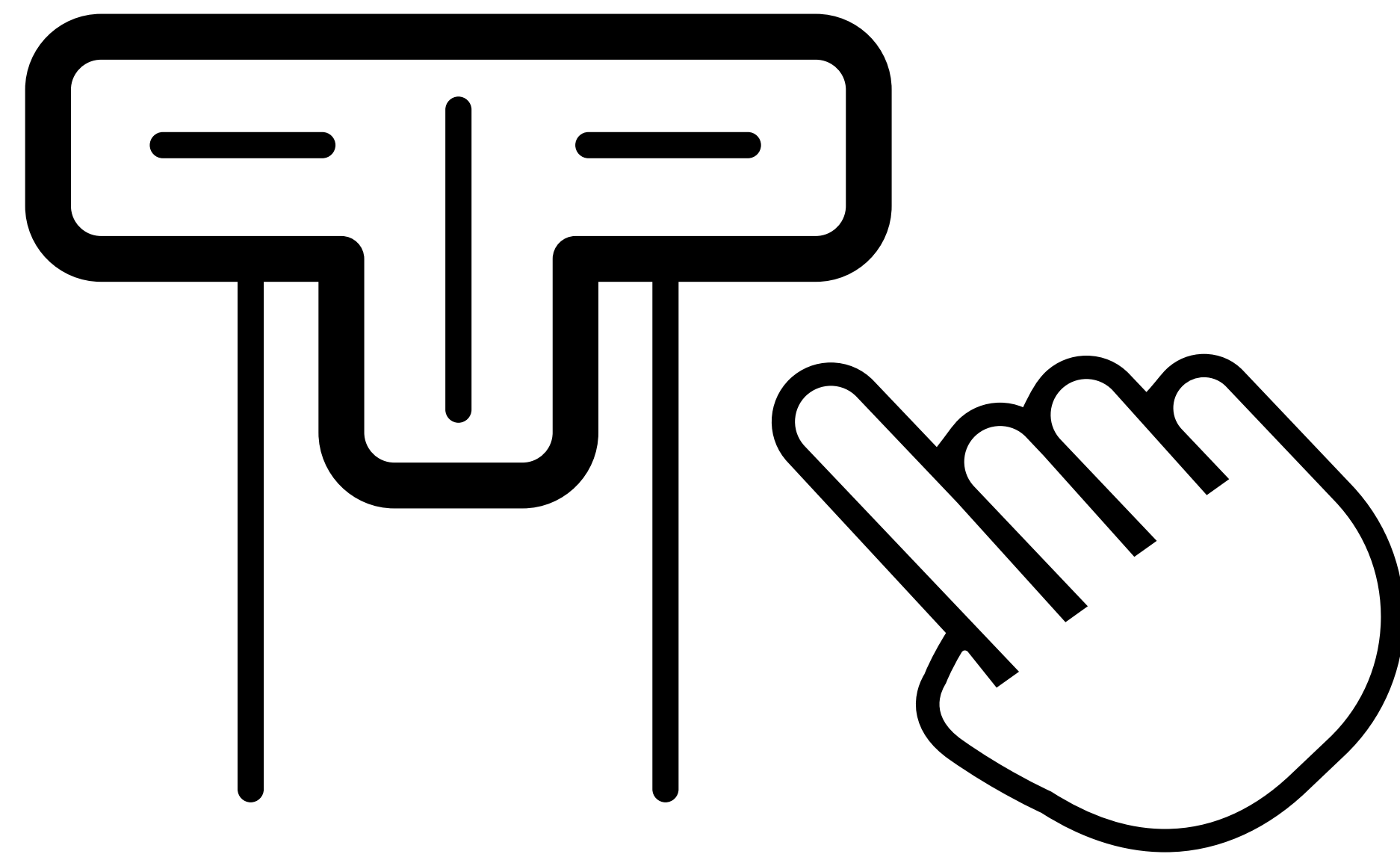
RS1 - Eco - Mode

Eco-mode is available on:

Classe 11 USB Xcel, Classe 11 USB, RS1

# 9

## USE AUTOMATIC WANDS



Achieving optimal milk quality is not easy. To help with this, automatic steam wands are designed to optimize consumption and even out the texture and temperature of the foamed milk. The Rancilio Group's patented iSteam automatic steam wand has two buttons which can be programmed with the functions 'Cappuccino', for heating and frothing milk, and 'Latte', for heating only. It can be installed on the Classe 11, Classe 20, and Classe 7. iSteam is also available on the Egro One and Next fully automatic coffee machines.

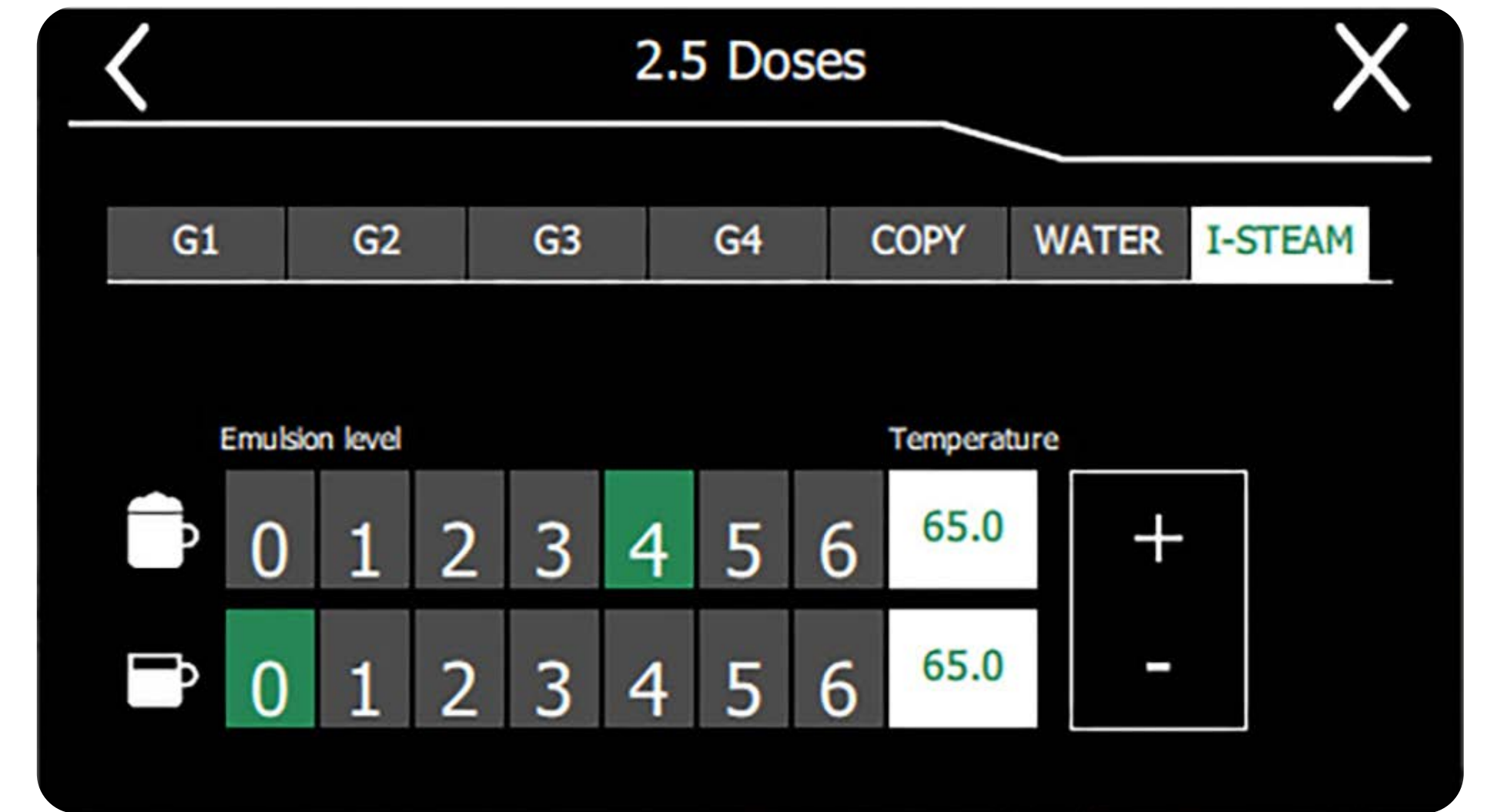
To avoid waste, it is also important to use milk jugs proportional to the amount of milk required, avoid overheating the milk, and make sure to quickly clean the steam wand after each use.

This technology is available on:

Classe 11 USB Xcel, Classe 11 USB, Classe 20 ASB, Classe 20 SB, Classe 9 USB, Classe 7 USB, Classe 7 S, Classe 5 USB, Classe 5S, Classe 5 Eco USB, Classe 5 Eco S, Next, Next X2, One, Two

# .9

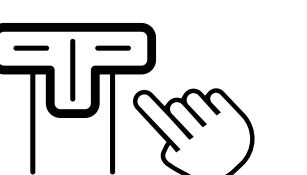
## USE AUTOMATIC WANDS



Rancilio ISteam

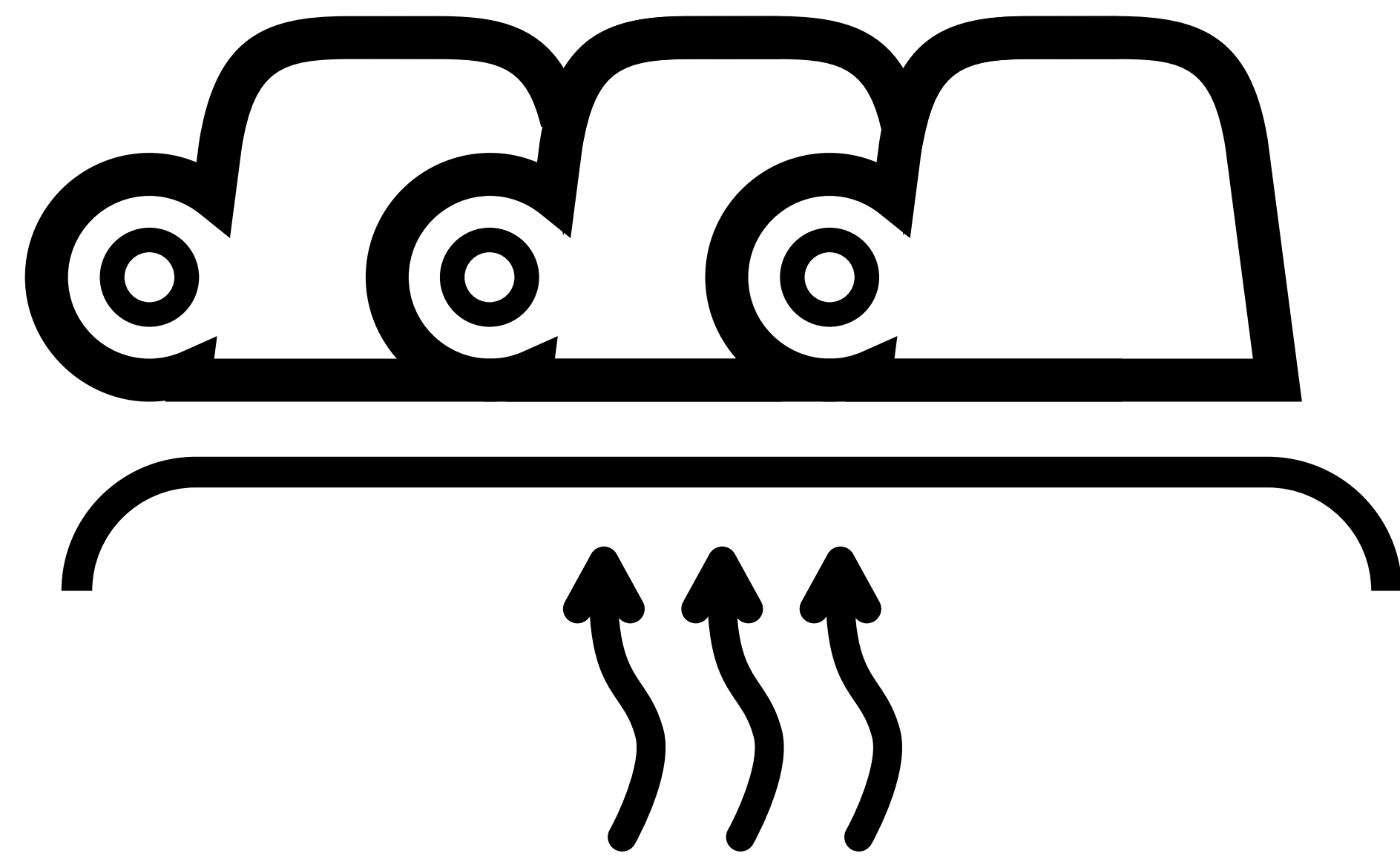
This technology is available on:

Classe 11 USB Xcel, Classe 11 USB, Classe 20 ASB, Classe 20 SB,  
Classe 9 USB, Classe 7 USB, Classe 7 S, Classe 5 USB,  
Classe 5S, Next, Next X2, One, Two



# .10

## CONSIDER AN ADJUSTABLE CUP WARMER



Switching off the cup warmer when not in use is still good advice if other small precautions are also taken. A cup warmer with adjustable temperature prevents the heating element from always being on at maximum power, thus consuming energy when it is not necessary.

The Rancilio Classe 11 USB Xcelsius, Classe 11 USB, RS1, and Invicta cup warmers allow you to set the time they switch on and to modulate the temperature from the user interface, providing a great option for waste-conscious baristas.

Adjustable cup warmers are available on:

Classe 11 USB Xcelsius, Classe 11 USB, RS1 and Invicta

# .10

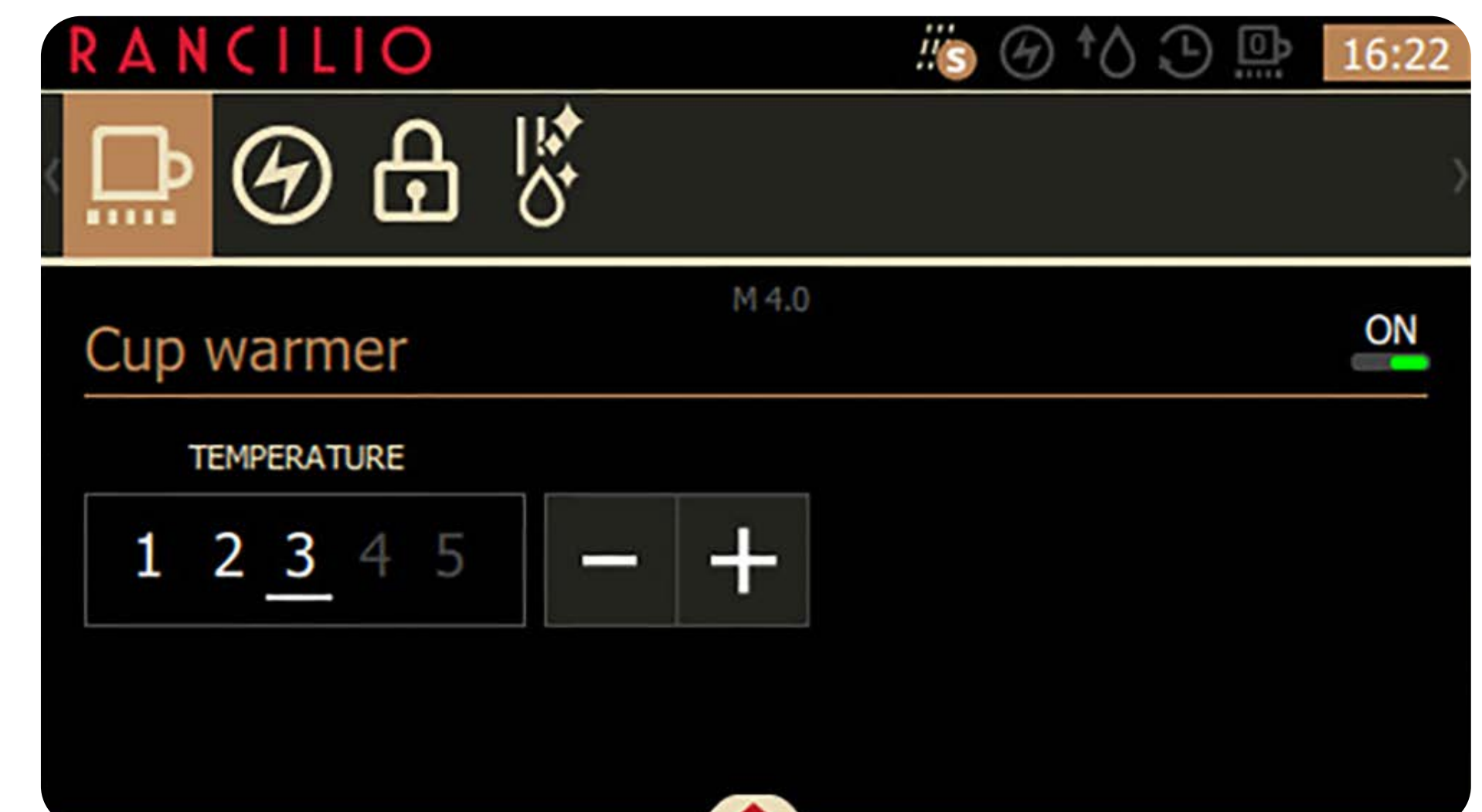
## CONSIDER AN ADJUSTABLE CUP WARMER

Adjustable cup warmers are available on:

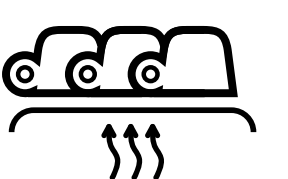
Classe 11 USB Xcelsius, Classe 11 USB, RS1 and Invicta



Rancilio-Cup-Warmer



Specialty-Cup-Warmer



# .11

## CHOOSE IOT MACHINES



Traditional coffee machines such as the Classe 11 and Classe 20, or fully automatic coffee machines such as Next, One, and Zero+, can be equipped with the Connect system.

Connect is a powerful IoT solution developed by Rancilio Group. With regard to cost-savings, it translates into a large reduction in on-site interventions since activities in an area can be scheduled in advance, optimizing service routes, favouring remote solutions, and consequently reducing costs. In addition, taking caring of your machines through a predictive maintenance management programme, for either an individual coffee machine or entire array of machines, can contribute enormously to extending the life cycle of your products.

This technology is available on:

RS1, Invicta, Classe 11 USB Xcel, Classe 11 USB, Classe 20 ASB, Classe 20 SB, Classe 9 USB, Classe 7 USB, Classe 7 S, Classe 5 USB, Classe 5 Eco USB, Next, Next X2, One, Two, Zero+, Touch Coffee

# BEST PRACTICES

**.1) CHOOSE THE RIGHT ASSISTANT**

One has to consider that actual savings are already determined by the choice of coffee machine. Identifying the size, technical specifications, and accessories based on business needs can contribute considerably to an establishment's overall expenditure. A common mistake is purchasing machines that are larger than the actual consumption of the establishment. People who choose Rancilio coffee machines have access to a wide range of products and solutions to support baristas in minimizing consumption based on their daily needs and consumption, without ever sacrificing performance.

**.4) CARE FOR YOUR MACHINE**

The correct, constant maintenance of your equipment should not be underestimated in terms of energy savings. Regular cleaning and maintenance of the machine and accessories can significantly improve their performance, optimizing energy, preventing failures, and extending product life.

It is therefore important to follow the manufacturer's instructions, carry out periodic checks, and take action promptly to avoid early disposal of the product.

**.2) PROTECT WATER QUALITY**

The quality of the water used to operate your coffee machine should not be overlooked. The use of professional filtration systems is a decisive choice for ensuring efficient machine performance in both economic and environmental terms. In the long run, special attention to water softness at your premises can contribute to a longer product life by preventing unwanted breakdowns and malfunctions.

In addition, this can allow your establishment to serve filtered water instead of bottled water, encouraging not only savings but also protecting the environment.

**.5) THINK OF COFFEE AS A RESOURCE**

Using professional on-demand coffee grinders such as the Rancilio Kryo Evo 65 can be a great way to avoid waste and reduce consumption. It is also important to remember that coffee grounds are an excellent natural fertiliser.

They contain essential nutrients for plant growth, such as nitrogen, phosphorus, potassium, and magnesium. The use of a dedicated container for coffee grounds can provide a circular economy approach to waste management. In fact, Rancilio Group uses more than 1000 kg of coffee grounds recovered from machine testing as natural fertilizer in the company garden.

**.3) SAVE ENERGY WITH LED LIGHTS**

LED lights not only perfectly illuminate the work area, but also offer significant energy savings compared to conventional incandescent lamps. They generally have a longer life span and require little maintenance. LED lamps are also more resistant to impacts and failure. What sets them apart, however, is the perfect combination of higher output and very low energy expenditure, making them a natural choice in terms of energy efficiency. White LED lights for under the group heads are available for all Rancilio and Rancilio Specialty traditional coffee machines, ensuring functionality and economy.

This technology is available on:  
RS1, Invicta, Classe 11 USB Xcel,  
Classe 11 USB, Classe 20 ASB, Classe 20  
SB, Classe 9 USB, Classe 9 S, Classe 9  
RE, Classe 7 USB, Classe 7 S,  
Classe 5 USB, Classe 5 S,  
Classe 5 Eco USB, Classe Eco 5 S



 **RANCILIO** GROUP