EGRO EQUIPMENT PRICE LIST

effective March 1st, 2024





EGRO TOUCH COFFEE

view equipment online »



High-volume brewed coffee machine with HD interface



STANDARD FEATURES

- 4 large bean hoppers
- Grinding system
- Centralized hot water
- Automatic Spout+
- Separate travel mug spout
- High-capacity 22 g brew module

\$16,800

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
MISCELLANEOUS	
Locks and cup guide (self-service)	\$ 420
ADD-ON MODULES	
Cool Coffee System (internal)	\$4100

TOUCH COFFEE

4 Hopper

TECHNICAL SPECIFICATIONS

Dimensions $(W \times D \times H)$	12 x 23 x 35 in
Boiler Capacity	1 L
Voltage	220 V
Power	3100 W
Amperage	20 A

EGRO TOUCH COFFEE

view equipment online »



High-volume brewed coffee machine with HD interface



STANDARD FEATURES

- Dual self-adjusting grinders
- 2 bean hoppers
- Automatic Spout+
- · High-capacity 22 g brew module

\$17,200

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
MISCELLANEOUS	
Locks and cup guide (self-service) *	\$ 420
ADD-ON MODULES	
Cool Coffee Module (external) *	\$3700

^{*} Special order: may result in longer lead times.

TOUCH COFFEE 2 Hopper

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions} \; (\mathbb{W} \times \mathbb{D} \times \mathbb{H})$	12 x 23 x 31 in
Boiler Capacity	0.5 L
Voltage	220 V
Power	3100 W
Amperage	20 A



High-volume super automatic espresso system with HD interface



NEXTTop Milk

STANDARD FEATURES

- · Dual self-adjusting grinders
- 2 bean hoppers
- Centralized hot water
- · Americano bypass single cup
- Multi Drink software with 1000s of drink possibilities
- Countertop fridge with up to 1.7 gal milk storage
- Single milk pump system

\$30,200

includes countertop refrigerator

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times\mathbb{D}\times\mathbb{H})$	$24 \times 23 \times 31$ in
Boiler Capacity (Coffee/Steam)	0.5/1.9 L
Voltage (Main Unit/Fridge)	220/120 V
Power	6000 W
Amperage (Main Unit/Fridge)	30/15 A

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.

CONFIGURATIONS

CAFÉ PACKAGE	
Includes iSteam wand and external hot water spout	\$1260
SELF-SERVICE PACKAGE	
Includes locks, cup guide, and automatic spout	\$ 980

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
High-capacity 22 g brew module	\$ 290
MILK	
Multi-Milk*	\$ 830
Cold Milk Foam*	\$1200
ADD-ON MODULES	
Powder module	\$2600

Interested in other refrigeration options? Contact our team to learn more about undercounter and workstation fridges from Beverage-Air.

^{*} Special order: may result in longer lead times.



High-volume super automatic espresso system with HD interface



NEXTPure Coffee

STANDARD FEATURES

- · iSteam+ intelligent steam wand
- Dual self-adjusting grinders
- 2 bean hoppers
- External hot water spout
- · Americano bypass single cup
- Multi Drink software with 1000s of drink possibilities

\$24,500

OPTIONS

COFFEE	
Automatic Spout+*	\$ 560
Under counter grounds chute	\$ 180
High-capacity 22 g brew module	\$ 290

^{*} Special order: may result in longer lead times.

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times\mathbb{D}\times\mathbb{H})$	12 x 23 x 31 in
Boiler Capacity (Coffee/Steam)	0.5/1.9 L
Voltage	220 V
Power	6000 W
Amperage (Main Unit/Fridge)	30 A



High-volume super automatic espresso system with compact interface



ONE Top Milk

STANDARD FEATURES

- Dual self-adjusting grinders
- 2 bean hoppers
- Centralized hot water
- Americano bypass single cup
- Countertop fridge with up to 1.7 gal milk storage
- Single milk pump system

\$28,500

includes countertop refrigerator

CONFIGURATIONS

CAFÉ PACKAGE

Includes iSteam wand and external hot water spout

\$1190

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
High-capacity 22 g brew module	\$ 290
MILK	
Multi-Milk*	\$ 830
ADD-ON MODULES	
Powder module	\$2600

Interested in other refrigeration options? Contact our team to learn more about undercounter and workstation fridges from Beverage-Air.

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times\mathbb{D}\times\mathbb{H})$	24 x 23 x 31 in
Boiler Capacity (Coffee/Steam)	0.5/1.9 L
Voltage (Main Unit/Fridge)	220/120 V
Power	6000 W
Amperage (Main Unit/Fridge)	30/15 A

^{*} Special order: may result in longer lead times.

EGRO ONE



High-volume super automatic espresso system with compact interface



STANDARD FEATURES

- Dual grinders
- · 2 bean hoppers
- · Centralized hot water
- Americano bypass single cup
- Compact countertop fridge with up to 1 gal milk storage

\$21,800

OPTIONS

STEAM	
iSteam wand*	\$1900
COFFEE	
Under counter grounds chute	\$ 180

* Special order: may result in longer lead times.

ONE Quick Milk

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times\mathbb{D}\times\mathbb{H})$	21 x 23 x 31 in
Boiler Capacity (Coffee/Steam)	0.5/1.9 L
Voltage (Main Unit/Fridge)	220/120 V
Power	6000 W
Amperage (Main Unit/Fridge)	30/15 A



High-volume super automatic espresso system with compact interface



STANDARD FEATURES

- Dual self-adjusting grinders
- 2 bean hoppers
- · iSteam+ intelligent steam wand
- External hot water spout
- · Americano bypass single cup

\$22,300

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
High-capacity 22 g brew module	\$ 290

ONEPure Coffee

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times\mathbb{D}\times\mathbb{H})$	12 x 23 x 31 in
Boiler Capacity (Coffee/Steam)	0.5/1.9 L
Voltage	220 V
Power	6000 W
Amperage	30 A

EGRO MODE



Mid-volume super automatic espresso system with compact interface



MODE Quick Milk

STANDARD FEATURES

- Dual grinders
- 2 bean hoppers
- Centralized hot water
- · Americano bypass single cup
- Compact countertop fridge with up to 1 gal milk storage

\$16,300

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times \mathbb{D}\times \mathbb{H})$	22 x 23 x 32 in
Boiler Capacity (Coffee/Steam)	0.5/0.8 L
Voltage (Main Unit/Fridge)	120/120 V
Power	2000 W
Amperage (Main Unit/Fridge)	20/15 A

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.

CONFIGURATIONS

CAFÉ PACKAGE

Includes manual steam wand,
Pro Milk system, and external hot \$1600 water spout

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
High-capacity 22 g brew module	\$ 290
MILK	
Pro Milk*	\$ 940
MISCELLANEOUS	
Locks and cup guide (self-service)*	\$ 420
ADD-ON MODULES	
Dual powder hoppers*	\$1520

^{*} Special order: may result in longer lead times.

EGRO MODE



Mid-volume super automatic espresso system with compact interface



STANDARD FEATURES

- Dual grinders
- 2 bean hoppers
- · Manual steam wand
- External hot water spout
- · Americano bypass single cup

\$14,270

OPTIONS

COFFEE	
Under counter grounds chute	\$ 180
High-capacity 22 g brew module	\$ 290
ADD-ON MODULES	
Dual powder hoppers*	\$1520

^{*} Special order: may result in longer lead times.

MODEPure Coffee

TECHNICAL SPECIFICATIONS

$\textbf{Dimensions}\;(\mathbb{W}\times\mathbb{D}\times\mathbb{H})$	12 x 23 x 32 in
Boiler Capacity (Coffee/Steam)	0.5/0.8 L
Voltage	120 V
Power	2000 W
Amperage	20 A

FEATURE DETAILS



INTERFACE DETAILS

HD interface: 10" touchscreen interface with customizable graphics and video capabilities — *Next, Touch Coffee* **Compact interface:** Color touchscreen best suited for staffed operations — *One, MoDe*

OPTIONS DETAILS

iSteam: Intelligent steam wand automatically froths & steams milk.

iSteam+: Intelligent steam wand with extra power automatically froths & steams milk up to 35% faster than standard iSteam. Standard on Next & One Pure Coffee models,

Cool Coffee: Rapidly cools coffee after brewing for best-quality iced beverages. On the Touch Coffee 4, this system is integrated internally.

Manual steam wand: Activated via touchscreen interface.

Pro Milk: Offers additional control for precise milk dosing, and adds the ability to dose cold milk for iced beverages. Pump module fits neatly in Quick Milk fridge.

Americano single cup bypass: enables machine to deliver authentic Americanos into a single cup.

Self-Adjusting Grinder: automatically adjusts the coffee grind size to compensate for environmental changes.

High-capacity brew module: Capable of brewing up to 25 grams of coffee for drinks of all sizes.

Automatic Spout: automatically adjusts the delivery spout to the correct cup size .

Under counter grounds chute: Chute that diverts ground coffee to under counter waste container; not available when an under counter fridge is installed directly under the machine.

External hot water outlet: hot water delivered through a separate outlet to the right of the drink spout.

Self-Service package: Tamper-preventing locks with keys for bean hoppers and coffee ground waste door, plus guides to ensure proper cup placement.

Separate travel mug spout: Coffee is delivered via spout to the left of the central outlet to accommodate oversize cups and travel mugs.

Cold Milk Foam: Adds the option for creamy cold milk foam topping.

Powder module: Enables machine to deliver up to two types of powder; for example, chocolate for mochas and hot chocolate.



Interested in additional milk storage and other available configurations? Get in touch!

Not all options are available for all models or configurations.

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
рН	6-8
Chloride	0 ppm
Chloramine	0 ppm
Silica	<5 ppm
Flow rate of water into machine	0.5 gallons per minute

RESELLER POLICIES



Placing Orders: Please email the order to 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 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 immediately if the email address needs to be updated so that future invoices will be sent to the appropriate person(s).

Warranty Coverage: Egro models include a two 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, any discount on the retail price of the unit must not exceed 15%. The selling of commercial equipment via the Internet to companies outside of your serviceable area is not condoned.



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