

# Rancillio Espresso Machine

## Overview



## Specifications

- Included: Filters with 1 and 2 doses, measuring scoop, tamper.
- Supporting structure: in black-painted steel
- Body and control panel: Satin-finish stainless steel
- High thermal accumulation boiler
- Brewing unit and boiler material: Specula lead-free alloy
- Professional brewing unit and filter holder
- Portafilter: Ergo filter holder (commercial filter holder design)
- Ergo work space: Steam nozzle, knob and drip tray grid
- Dimensions: 9.2 x 11.4 x 13.4 in
- Boiler: 0.3 L
- Weight: 30.9 lb
- Voltage: 120 V / 230 V
- Wattage: 1100w - 10A@110v
- Frequency: 50 / 60 Hz
- Made in Italy

## Descaling Process

- Add 2-3 Tbsp citric acid to water reservoir.
- Mix
- Pull from both the brew head and steam wand until you have pulled 1/4 tank into machine
- Turn off (best to operate cold)
- Let sit for 20 minutes
- flush remaining water
- flush again with clean water

## Back-flushing

<https://www.youtube.com/watch?v=PzErDDww-fA>

## Adding a Water Intake

A float valve was added in order to never have to add water manually to the espresso machine.



Final position:



## References

Reference	URL
Descaling Rancillio	<a href="https://www.youtube.com/watch?v=bxpOBZyK9MA">https://www.youtube.com/watch?v=bxpOBZyK9MA</a>