

MoDe

A product by
Rancilio Group

MoDe

DISCOVER
YOUR DAILY
COFFEE
RITUAL

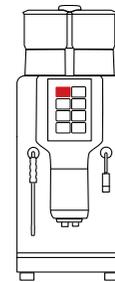

EGRO

ENGLISH



DISCOVER YOUR DAILY COFFEE RITUAL

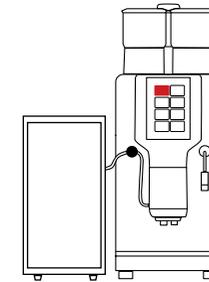
The MoDe fully automatic coffee machine packs the latest Egro technology into a compact design. High performance, reliability and versatility are combined in a sleek design with ergonomic solutions to improve operators' work and speed up service. MoDe's touchscreen interface has been developed to customise each recipe on the menu with a few simple steps and to facilitate customer interaction when working in self-service MoDe. Designed for all establishments in the Ho.Re.Ca. sector with medium consumption, MoDe is the ideal solution for those who want a quality cafeteria menu with coffee drinks, fresh milk and instant products. Configurable with different milk systems and fridges, add-ons, payment systems and optional extras, MoDe can cater for every need.



PURE COFFEE

x150

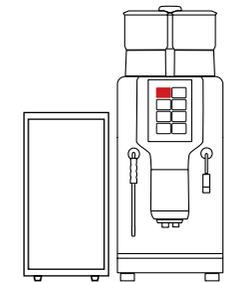
CUPS/DAY



QUICK MILK

x150

CUPS/DAY



PRO MILK

x180

CUPS/DAY

HIGHLIGHTS



All the Egro technology at the service of your coffee menu

Create your menu, personalise the recipes and win over your customers with a varied, top-quality coffee menu.

Touchscreen interface

The 7" touchscreen makes it easy to select the desired drink and access the various setting menus.

Configure your MoDe with the option extras and modular solutions

Configure one or two coffee grinders and add one or two hoppers for instant products. Choose the milk system with the fridge that best suits your needs and the ideal payment systems for your business.

A space-saving solution for any location

Compact design and built-in hoppers, for both coffee and instant products, save worktop space.

Intelligent maintenance

Modular organisation of the internal components means fast work by technicians and reduces downtime and general maintenance costs.

Easy to clean

Programme the daily cleaning cycle of the internal circuits to ensure maximum hygiene and performance.



COFFEE AND SOLUBLE PRODUCTS

BREWING GROUP IN STAINLESS STEEL

Brewing group in stainless steel available with brewing chambers in different sizes, 18 g (standard) or 22 g (optional).

PERSONALISE COFFEE RECIPES

Get the best out of your coffee. You can adjust the grind size, dose amounts, activate and set pre-infusion levels, and adjust the coffee tamping pressure levels.



FLAT BURRS IN STAINLESS STEEL

Ø54mm

FRESH WATER BYPASS

The fresh water bypass allows a specified amount of room temperature water to be added to the cup at the beginning or end of the preparation of a coffee-based beverage. It is an ideal solution for cooling drinks and customizing new recipes, recommended for locations that serve coffee-based drinks with ice.

CUSTOM PRE-INFUSION LEVELS

4

TAMPING PRESSURE LEVELS

3

BUILT-IN HOPPERS FOR COFFEE AND INSTANT PRODUCTS

Choose one 1.25 kg (1G) coffee hopper or two 0.75 kg (2G) hoppers and up to two built-in 2-litre hoppers (1S or 2S) for hot chocolate and other instant products.

1x1.25 kg (1G)
2x0.75 kg (2G)

COFFEE HOPPER CAPACITY

1x2 litres (1S)
2x2 litres (2S)

INSTANT PRODUCT HOPPER CAPACITY



HOPPERS WITH OPTICAL SENSORS TO DETECT THE PRESENCE OF INSTANT PRODUCTS.

WATER AND STEAM

0.5 litres

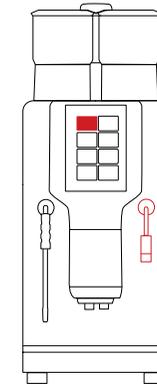
COFFEE BOILER

0.8 litres

STEAM BOILER



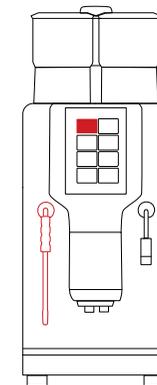
+ WATER



HOT WATER FOR TEA AND HERBAL TEA

Hot water can be dispensed from the main spout (standard) or from the external water wand fitted to the right-hand side of the machine (optional). Adjust the amount of water to prepare tea, herbal teas, and infusions.

+ STEAM



STEAM WAND

The manual steam wand is the solution for professional baristas who prefer to froth and heat milk by hand. Adjust the steam dispensing time from the settings menu and activate the wand from the touchscreen.

ISTEAM PRO

iSteam Pro is the steam wand designed for automatically frothing milk for cappuccinos and macchiatos. You can control everything through the touchscreen: adjust the temperature and froth level, save an unlimited number of recipes, and activate the automatic wand with a simple tap. Easy to use and simple to clean, iSteam Pro ensures the perfect froth for every milk-based drink on your menu, delivering consistent quality every time. It speeds up service, requires no professional training for operators, and works seamlessly with all types of milk, including plant-based alternatives.

MILK SYSTEMS AND FRIDGES

Egro MoDe offers two different systems for the automatic preparation of fresh milk drinks: Quick Milk and Pro Milk.

PRO MILK

Gear pump installed inside the fridge.

Pro Milk is the right choice for establishments that want to offer their customers a vast assortment of drinks made with hot or cold milk and hot frothy milk. Pro Milk makes it possible to change the temperature of the milk by adjusting the pump speed from the touchscreen, personalising frothing levels and the foam consistency for each drink. Pro Milk works with the MK4 fridge (4.5 litres), MK6 fridge (6 litres) or FUM fridge (4 litres).



(MoDe Pro Milk + MK4 fridge)

QUICK MILK

Venturi System.

Quick Milk is the right choice for users who do not have to manage a heavy workflow and want to offer their customers a menu with great coffee classics such as cappuccino and latte macchiato. Quick Milk is an intuitive milk system that is easy to use and maintain. The MK4 fridge (4.5 litres) or FUM fridge (4 litres) are available for the Quick Milk system.



(MoDe Quick Milk + MK4 fridge)

MK4 FRIDGE

Designed specifically for locations with limited counter-top space, the compact MK4 4.5-litre fridge with digital display has a single container for the milk. It is easy to install and has adjustable temperature settings.

MK6 FRIDGE

6-litre fridge with display, level sensor and integrated pump module. Available with one or two* milk containers, the MK6 fridge is the solution for all locations with a high production of drinks made with fresh milk. Depending on the specific needs, it can be installed on either the right or left side of the machine.

FUM FRIDGE

4-litre fridge, with pump module and level sensor, which can be placed under the main unit of the machine to optimise worktop space.



(MoDe Pro Milk + MK6 fridge)



(MoDe Pro Milk + FUM fridge)

* The MK6 fridge with two milk containers is available only for MoDe X2 Pro Milk. In this configuration, each machine is connected to only one of the two containers.

INTERFACE

7" TOUCHSCREEN

Select the drink to be dispensed with a simple tap and access the settings menu to modify all the machine settings. The main screen layout gives you a choice of visualising 8 or 12 drinks and for each one you can choose an icon from those available in three different galleries of images.

MULTI-DRINK

Thanks to the Multi-Drink feature, it is possible to associate multiple sizes with the same beverage.

x12

MENU IN 12 LANGUAGES



3 ACCESS LEVELS

MoDe offers three different access menus for baristas, managers and technicians, all password protected. Each menu has been studied to offer the different people working on the machine the best user experience and maximum safety.

SELF-SERVICE MODE

MoDe is designed to work both with an operator or a professional barista and in self-service mode. It goes easily from one mode to the other, depending on the needs of your business and different times of day.

EASY SWITCH

You can also program different interfaces for each time range, activating different drink menus, the self-service mode, or payment mods.

STATISTICS

Browse the statistics menu to visualise the number of drinks dispensed, sorted into categories and ingredients used, earnings generated and the detail of all the cleaning cycles completed.

AUTO ON-OFF

You can set the machine's automatic switch-on and switch-off time for each day of the week.

BOILER PRIORITY

The machine allows the user to prioritise whether to heat the coffee boiler or the steam boiler first when operating in reduced power mode. For those who mainly serve coffee, heating the coffee boiler first is the best choice. On the other hand, for those who work more with milk, hot water and steam, it is better to heat the steam boiler first.

QUICK RESTART

During start-up, the machine skips the normal coffee circuit rinse cycle and is immediately ready for use if the temperature inside the coffee boiler is still above a certain set point.

MAINTENANCE

EASY TO MAINTAIN

All internal components are organised into modules according to their function to facilitate routine maintenance operations and speed up technical service work. Open the front door to access the brewing group, boiler module, and solenoid valves. Remove the body panels to access: the hydraulic module with pump and pressure gauge (left side panel), grinders and powder module with motors and optical sensors (upper panel), and electronic card (rear panel).

DIAGNOSTIC

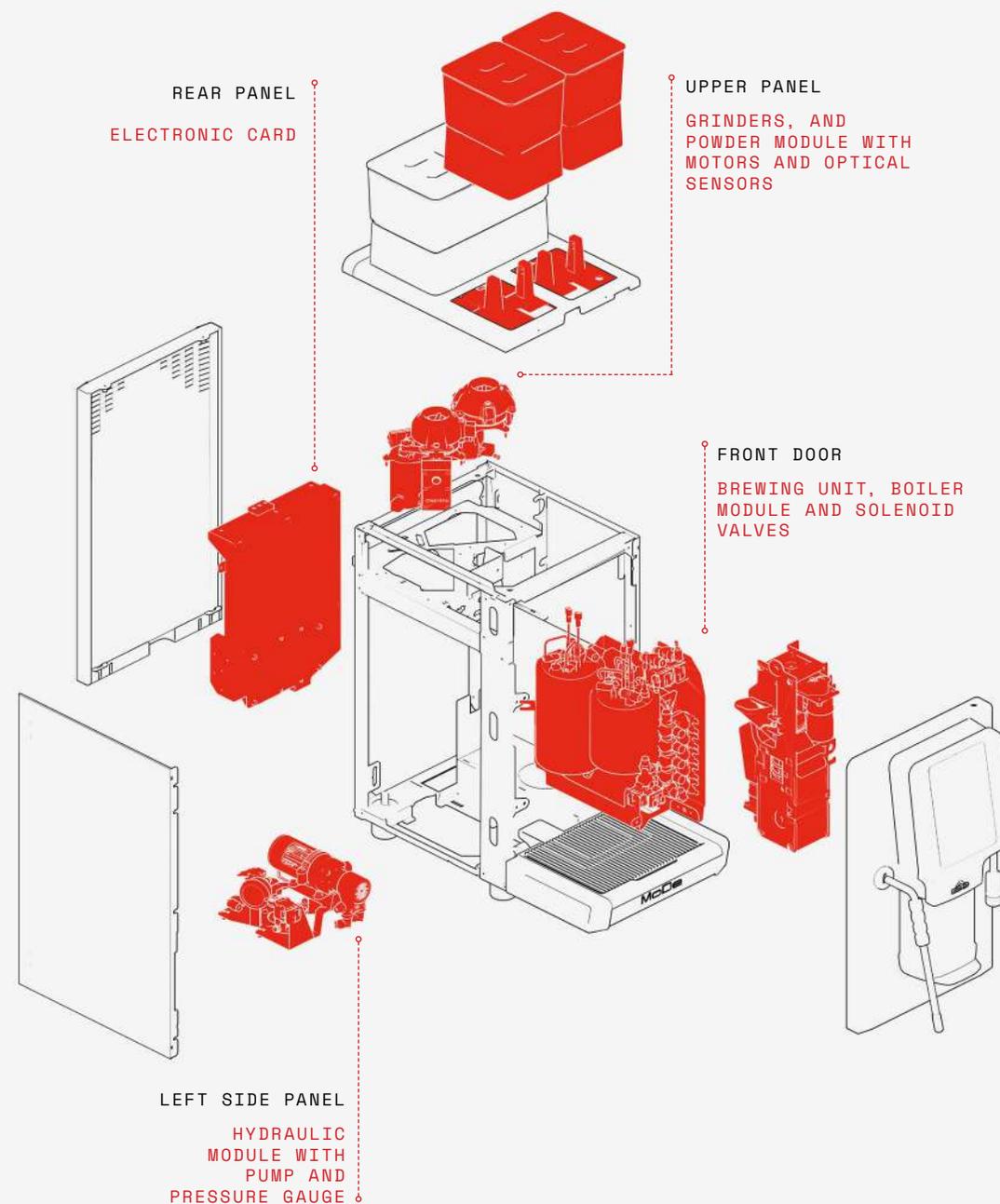
The “Technical” menu includes a “Diagnostic” function allowing users to quickly check that all the circuits and various components are in good working order from the touchscreen.

CALIBRATION

By accessing the Technician menu from the touchscreen, you can follow the guided procedure for the following calibrations: grinders, milk, milk frothing, instant products, water.

BACKING UP DATA

Access the Backup function to load or save a configuration of the machine via USB pen drive.



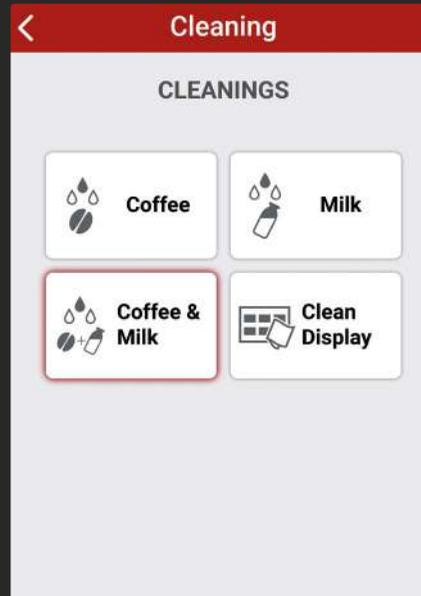
CLEANING

CLEANING CYCLES

The dedicated menu makes it possible to activate individual cleaning cycles for the coffee and milk circuits or a complete cycle to clean both circuits. The instructions visualised on the touchscreen guide the operator at every stage of the operation. Detergents for cleaning can be bought from the Spare Parts Portal.

7 minutes

COMPLETE CLEANING CYCLE DURATION



DETERGENTS AND FILTERING SYSTEMS

Care for your coffee machine by running regular washing cycles with Egro detergents. And for optimal protection of your equipment, request and install the filtering system for water treatment that best suits your needs.

RINSE CYCLES

Schedule rinse cycles for different times of the day or after every brew to always keep your coffee machine efficient and clean.





50

EGRO
MoDe
Modernity and Design

EGRO

MoDe

ADD-ONS AND EXTRA FEATURES

LOCKING KIT AND "OPTION SELF"

An optional kit is available with locks for the hoppers and the coffee grounds drawer. And in addition to the locks, with "Option Self" you can also have the indicators for correct positioning of the cups before dispensing, which is very useful in the self-service mode.

COMPACT DESIGN

High-quality components, a built-in hoppers and other space-saving solutions provide you with maximum technology in minimum space.

MDB PROTOCOL

The machine can be connected to all external payment systems that are compatible with the MDB communication protocol.

COLOUR

BLACK

30 cm

MACHINE BODY WIDTH



30 cm /
11,8 in

UNDER COUNTER GROUNDS CHUTE

A very useful optional for those who prefer to collect the coffee grounds directly in a bin underneath the counter, without having to empty the drawer built into the machine.

PAYMENT SYSTEMS

Discover maximum flexibility with a huge choice of available payment systems.

CUP WARMER

External cup warmer module with three shelves and adjustable temperature.



MODE X2 PRO MILK

MoDe X2 Pro Milk is a special configuration consisting of two MoDe Pro Milk units with an MK6 fridge in the centre connected to both machines.

RECOMMENDED DAILY OUTPUT

MODE X2 PRO MILK

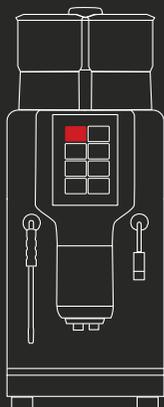
x360

CUPS/DAY

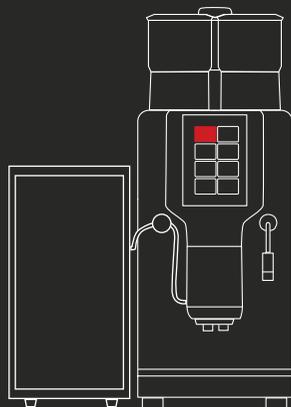


MODE

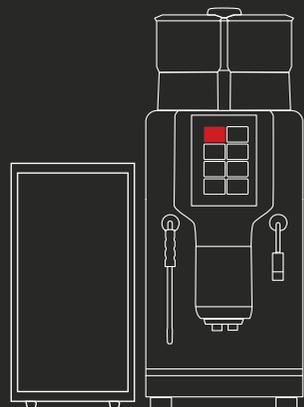
MODE PURE COFFEE



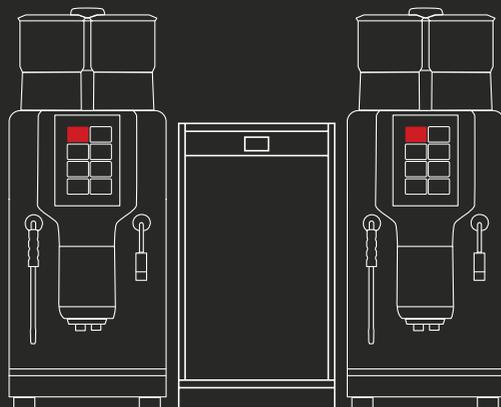
MODE QUICK MILK



MODE PRO MILK



MODE X2 PRO MILK



KEY FEATURES

	PURE COFFEE	QUICK MILK	PRO MILK	X2 PRO MILK
PERFORMANCE				
Recommended daily output (cups/day) ¹	150	150	180	360
INTERFACE				
7" Touchscreen	●	●	●	●
COFFEE				
Grinder	●	●	●	●
Second grinder	●	●	●	●
18 g brewing chamber	●	●	●	●
22 g brewing chamber (BC22)	●	●	●	●
Fresh water bypass (1 cup of Americano) ²	●	●	●	●
Hot water bypass (1 cup of Americano)	●	●	●	●
STEAM				
Steam wand	●	—	●	●
Automatic steam wand (iSteam Pro)	●	—	●	●
HOT WATER				
Central hot water outlet	●	●	●	●
Right side hot water outlet	●	●	●	●
MILK SYSTEMS				
Pro Milk	—	—	●	●
Quick Milk	—	●	—	—
Fresh milk beverages	—	●	●	●
POWDER				
Built-in powder hoppers (up to 2)	●	●	●	●
FRIDGES				
MK6 fridge (6 liters) ³	—	—	●	●
MK4 fridge (4.5 liters)	—	●	●	—
FUM fridge (4 liters)	—	●	●	—
ADD-ON				
Cup warmer	●	●	●	●
EXTRA FEATURES				
Under counter grounds chute	●	●	●	●
Lock package	●	●	●	●
Option Self (Lock package, Cup stopper)	●	●	●	●
Payment systems	●	●	●	●
MDB protocol	●	●	●	●
Kitchen Connect (telemetry system)	●	●	●	●

¹ For more information about the delivery capacity and energy consumption of Egro coffee machines, please visit: <https://www.grosskuechen.cert.hki-online.de/en>

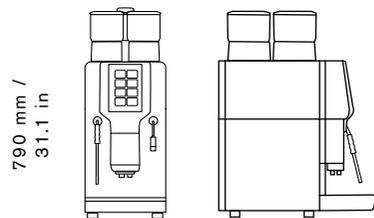
³ Only with MoDe X2 Pro Milk, it is also available with two 3-litre milk containers.

² Available only with central hot water outlet.

Standard ●
Optional ●
Not available —

TECHNICAL DATA

MAIN UNIT



790 mm /
31.1 in

300 mm /
11.8 in

580 mm /
22.8 in

● BLACK

W × D × H
300 x 580 x 790 mm
11.8 x 22.8 x 31.1 in

WEIGHT
43 kg / 94.8 lb

COFFEE BOILER CAPACITY
0.5 l

STEAM BOILER CAPACITY
0.8 l

COFFEE BEAN HOPPER CAPACITY
1x 1.25 kg (1G)
2x 0.75 kg (2G)

POWDER HOPPERS
1x 2 l (1S)
2x 2 l (2S)

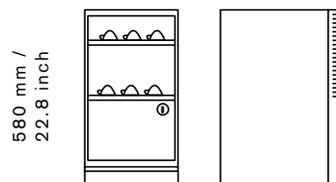
POWER SUPPLY
100-120 V, 50-60 Hz (1.5 kW)
220-240 V, 50-60 Hz (2.3 kW)
220-240 V, 50-60 Hz (3.5 kW)

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
<70 dB

+ ADD-ON

CUP WARMER



580 mm /
22.8 inch

300 mm /
11.8 in

365 mm /
14.4 in

W × D × H
300×365×580 mm
11.8×14.4×22.8 in

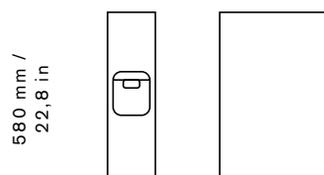
WEIGHT
14 kg / 30.1lb

MAINS POWER
220-240 V~, 50 Hz

POWER RATING
420 W

● BLACK

PAYMENT SYSTEMS



580 mm /
22.8 in

150 mm /
5.9 in

365 mm /
14.4 in

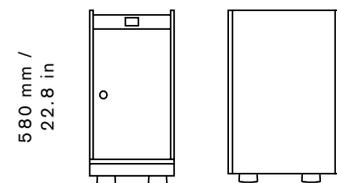
L × P × A
150 × 365 × 580 mm
5.9 × 14.4 × 22.8 in

POWER SUPPLY
24 V from coffee machine

● BLACK

+ FRIDGES

MK6 FRIDGE



580 mm /
22.8 in

300 mm /
11.8 in

365 mm /
14.4 in

● BLACK

W × D × H
300 × 365 × 580 mm
11.8 × 14.4 × 22.8 in

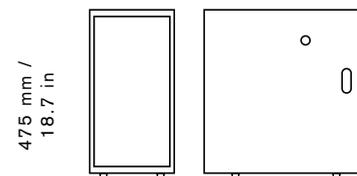
WEIGHT
29 kg / 63.9 lb

POWER SUPPLY
220-240 V, 50-60 Hz, 0.25 A
110-120 V, 60 Hz, 0.77 A
Japan: 100 V, 50-60 Hz, 0.7 A

MILK CONTAINER
1x 6 litres
2x 3 litres*

COOLING AGENT
R600a 14g

MK4 FRIDGE



475 mm /
18.7 in

240 mm /
9.4 in

450 mm /
17.7 in

● BLACK

W × D × H
240 x 450x 475 mm
9.4 x 17.7 x 18.7 in

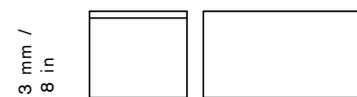
WEIGHT
9 kg / 19.8 lb

POWER SUPPLY
220-240 V~, 50-60 Hz, 0.5 A

MILK CONTAINER
4.5 l / 1.19 gal US

COOLING AGENT
R600a / 10.5 g

FUM FRIDGE



203 mm /
8 in

315 mm /
12.4 in

600 mm /
23.6 in

● BLACK

W × D × H
315 × 600 × 203 mm
12.4 × 23.6 × 8.0 in

WEIGHT
18.5 kg / 40.0 lb

POWER SUPPLY
220-240 V~, 50 Hz, 0.8 A
220 V~, 60 Hz, 0.9 A
115 V~, 60 Hz, 1.3 A

MILK CONTAINER
4 l

COOLING AGENT
R600a 16g (220-240 V)
R134a 40g (115 V)

* Only with MoDe X2 Pro Milk

KITCHENCONNECT

Empower your coffee business with smart data

Kitchen Connect is a premier cloud-based IoT solution for Egro coffee machines to gather and easily analyze all the valuable data generated by a single coffee machine or an entire fleet. With advanced telemetry, Kitchen Connect brings together reporting, asset management, menu control, quality monitoring, and service support into a powerful and fully customizable dashboard with widgets, maps and graphs.

Kitchen Connect turns complexity into opportunity, giving operators the tools to deliver a better service and streamline operations. With Kitchen Connect, every step of your coffee business becomes smarter, faster, and more effective. Kitchen Connect is scalable and adaptable, it grows with your business, for a difference you can truly measure every single day.



MAIN BENEFITS



USER-FRIENDLY DASHBOARD

Customize your site with widgets, charts and maps.



REAL-TIME MONITORING

Stay in control of your coffee machines.



REMOTE MEDIA MANAGEMENT

Update recipes on the screens.



EFFORTLESS SYSTEM INTEGRATION

Open cloud architecture and scalable API ecosystem.



SMART TECHNICAL SUPPORT

Solve issues faster and reduce downtime.



TRUSTED ENTERPRISE SECURITY

Protect your data with certified cloud infrastructure.



Next

A product by
Rancilio Group

NEXT

YOUR NEXT
COFFEE
IS NOT
THAT FAR

The logo for EGRO, featuring a red upward-pointing triangle above the word "EGRO" in a bold, white, sans-serif font.

ENGLISH





YOUR NEXT COFFEE IS NOT THAT FAR

Egro Next is the new frontier in fully automatic coffee machines. Featuring stylish ergonomic design, Egro Next is intuitive, easy to use and to clean. It guarantees top-quality results for all types of coffee, milk and powder-based drinks. Recommended for locations with an average daily consumption of 300 coffee cups, Egro Next has been designed mainly for use in hotels, offices, fast-food restaurants, convenience stores, service stations, cafés and self-service facilities, and is available in 3 versions: Pure Coffee, Quick Milk, and NMS+.

PURE COFFEE
& QUICK MILK

x250

CUPS PER DAY

NMS+

x300

CUPS PER DAY

HIGHLIGHTS



1

COFFEE

Swiss Coffee Technology

Top-quality results at every cup, thanks to a stainless steel brewing group equipped with Self-Adjusting Grinder technology and separate boilers for coffee and steam.

3

INTERFACE

10" HD Touchscreen

Swipe, tap and scroll with ease through the menu. It's as easy as using your smartphone, with all preferences and drink selections at your fingertips.

Easy Switch

Customise different menus and easily switch between self-service mode for breakfast and barista mode for lunch or dinner.

5

ADD-ON

Total flexibility for every business

Modular portfolio, flexibility, add-ons, fridges, optional features and payment systems to create a bespoke setup for every instance.

2

INNOVATIVE MILK SYSTEM

NMS+

Adjust the frothing level and milk temperature for each beverage. And with the NMS+ version, you can personalise every recipe with cold milk foam thanks to the CMF system.

4

DESIGN

Built to last

Stainless steel brewing group and high-value components come together in a robust design for high performance and maximum durability.

6

CLEANING

Easy to clean

Daily cleaning program and rinsing cycles.

SWISS COFFEE TECHNOLOGY



STAINLESS STEEL BREWING UNIT

The stainless steel brewing unit is available in two brewing chambers with different capacities, either 18 g or 22 g. (optional). The latter version allows you to prepare extralarge American coffees in a single brewing cycle.

STAINLESS STEEL FLAT BURRS

High-precision grinders are equipped with stainless steel burrs to provide consistent coarseness for top-quality espresso brewing.

54mm

BURRS DIAMETER

SIMULTANEOUS DISPENSING

The two independent boilers, one dedicated to coffee and the other to steam, allow the simultaneous dispensing of hot water and coffee.

0.5 l /16.9 oz

COFFEE BOILER CAPACITY

1.9 l /64.2 oz

STEAM BOILER CAPACITY

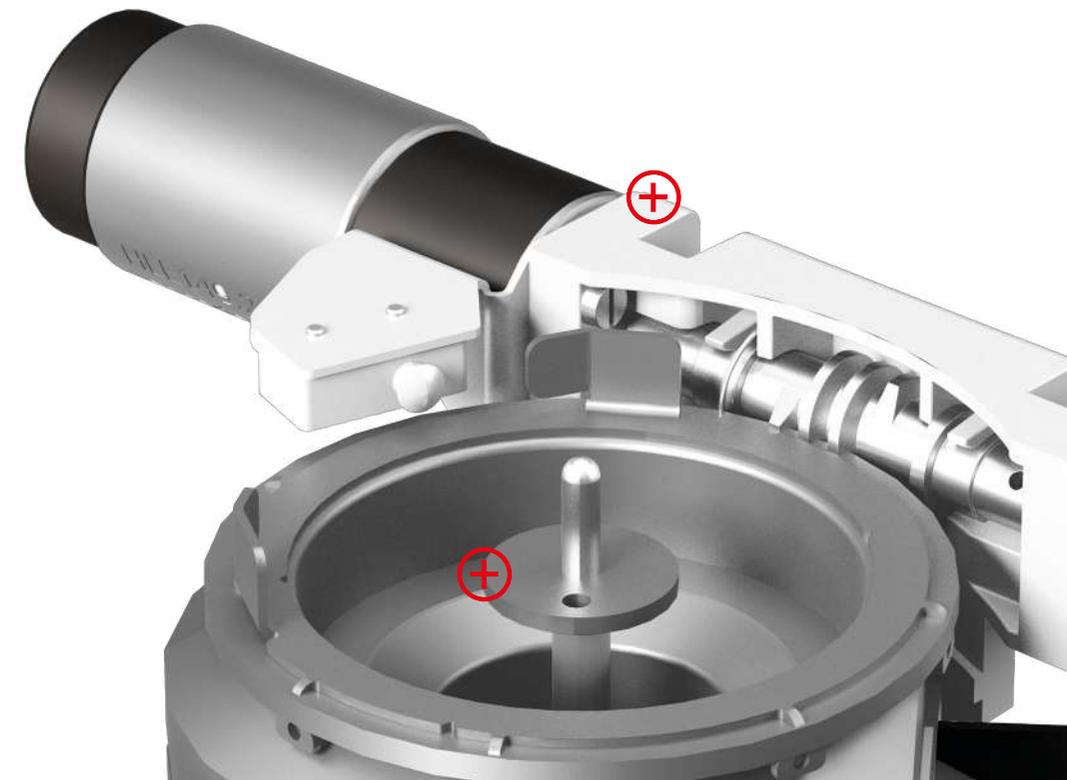
E SELF-ADJUSTING GRINDER (SAG)

The Self-Adjusting Grinder (SAG) can correct any in-cup quality alterations in real time, ensuring coffee consistency in every cup.

2x 1 kg/2.2 lb

COFFEE BEAN HOPPER CAPACITY

● Egro Patented Technology



MILK SYSTEMS

Egro Next offers two different systems for the automatic preparation of fresh milk drinks: Quick Milk and NMS+.

QUICK MILK

Quick Milk is the right choice for those who do not have to manage a heavy workflow and want to offer their customers a menu with the great coffee classics such as cappuccino and latte macchiato. Quick Milk is an intuitive milk system that is easy to use and maintain. The Quick Milk system can be used with the MK4 (4.5 l) fridge or the FUM fridge (4 l).

LACTOSE-FREE MILK (NMS+ VERSION ONLY)*

2 types of milk always at your disposal to work simultaneously with soy milk, oat milk or skimmed milk. And thanks to the system that prevents any type of contamination, you can also offer your customers lactose-free milk, ensuring maximum variety in total safety.

NMS+

NMS+ is Egro's most advanced milk system that guarantees the best results in the cup, especially when preparing milk foam. For each type of drink, it offers the option of adjusting the temperature and frothing level of the milk and choosing between two different types of fresh milk. Designed for locations that require high productivity, NMS+ also offers a more advanced cleaning system that ensures the highest standards of efficiency and hygiene. The NMS+ system requires the installation of the MK6 fridge (6 l), the FUM fridge (4 l) or an external pump module (SMPU) for fridges to be placed under the counter.

COLD MILK FOAM (CMF)

The CMF system (optional) is the solution for automatically preparing cold milk foam for every drink by selecting three different frothing levels via the interface. CMF can only be configured for NMS+ milk system.

MK6 fridge with lactose-free milk system

3.5 l

MILK CONTAINER

1.75 l

LACTOSE-FREE MILK CONTAINER



FUM fridge with lactose-free milk system

2.5 l

MILK CONTAINER

1.25 l

LACTOSE-FREE MILK CONTAINER



* Lactose-free milk system: < 1g of lactose per 1000 g of ready-to-drink product

FRIDGES



MK6 FRIDGE (6 l)

MK6 FRIDGE

6 litre fridge with display, level sensor and integrated pump module. On request, the Next fridge is available with the CMF system for cold milk foam or with the lactose-free milk system. It can also be ordered with one or two milk containers. With the SMPU pump modules, the MK6 fridge can also be installed under the counter to free up space on the worktop.

FUM FRIDGE

4-litre fridge, with pump module and level sensor, which can be placed under the main unit of the machine to optimise worktop space. It is also available in a version with two milk containers and the "lactose-free milk system".

E SMPU

For the NMS+ version, a wide range of pump modules is available to install the fridges under the counter.

- Egro Patented Technology

MK4 FRIDGE

Perfectly designed for spaces with minimal counter area and a preference for fresh milk beverages, the MK4 compact 4.5-L fridge is a convenient solution with a single detachable milk container. This fridge is easily installable, and allows you to customize temperature settings effortlessly with the practical mini display on the front.



MK4 FRIDGE (4.5 l)

WATER AND STEAM



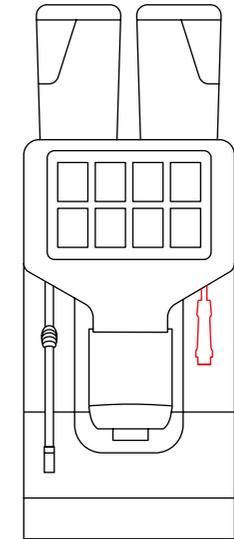
+ WATER

TEA AND HERBAL INFUSIONS

Different programmable water temperature levels and dosages for tea and other herbal infusions.

WATER WAND

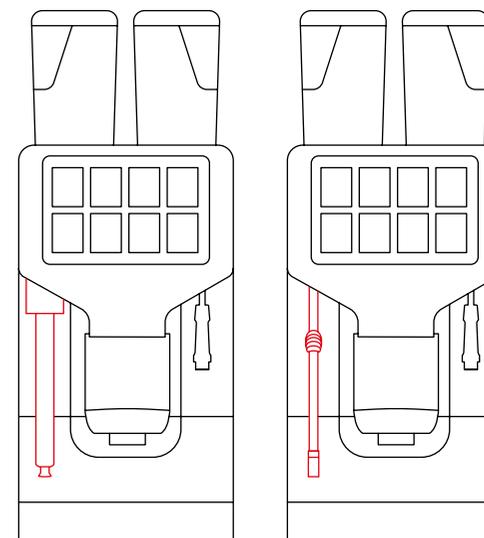
The separate water wand is extendable to suit all the operator's needs and it is possible to deliver water while brewing coffee.



+ STEAM

iSTEAM

The iSteam wand (optional) is designed to heat and froth milk automatically, adjusting the consistency of the cream (6 levels) and the temperature of the milk via the interface. For superior steam performance, for the Pure Coffee version only, iSteam Plus is also available.



COOL TOUCH STEAM WAND

The cool touch steam wand can be handled in safety and comfort.

SMART INTERFACE

EASY RECIPE

The machine provides step-by-step instructions to easily create any recipe in just a few taps. The user can select a blend or single origin coffee, choose the desired coffee strength, set the pre-infusion time, add milk or favorite instant products.

MULTI-DRINK

Thanks to the Multi-Drink feature, it is possible to associate multiple sizes with the same beverage.

TOUCHSCREEN INTERFACE

Access, select and adjust settings as easily as you do on your smartphone, thanks to the intuitive 10" HD touchscreen interface.

x10

MENU AVAILABLE
IN 10 LANGUAGES



EASY SWITCH

Customise different menus and quickly switch between them to always have the perfect settings for any situation.

THREE ACCESS LEVELS

Egro Next has three dedicated menus to offer the best user experience to baristas, managers and technicians.

QUICK RESTART

During start-up, the machine skips the normal coffee circuit and is immediately ready for use if the temperature inside the coffee boiler is still above a certain set point.

QUEUE MODE

The selected items are placed in a queue, possibility for any drink to be brewed earlier or later, to be cancelled or others added.

MULTIMEDIA

Images and promotional videos can be uploaded to personalise the touchscreen, and also be displayed during brewing.

iBUTTON

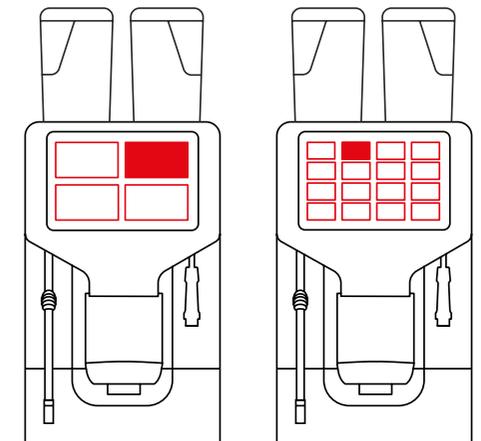
iButton gives extra information on the product selected as the nutritional value and the origin of coffees.

COUNTERS

Counters are available to display the number of brewed drinks, the income generated, SAG statistics and cleaning settings.

SELF-SERVICE MODE

Customers can prepare one drink at a time on their own, without the support of the staff.



DESIGN AND ERGONOMICS

With its polished stainless steel finish, Egro Next is a stylish, ergonomic, and highly functional machine, with clean, soft lines and scratch-resistant surfaces. The aluminium display frame matches the modern look of the machine.

SPACE SAVING DESIGN

30cm / 12in

MAIN UNIT WIDTH

LED LIGHTS

Maximum visual comfort thanks to LED lights on the work area.

STAINLESS STEEL TRAY

The stainless steel tray is easy to remove and clean. In the self-service version it has two different cup-placing positions, to ensure that any type of cup is always placed correctly under the dispensing spout.

COLOUR

Colour available for the main unit, fridges and all add-ons:

● BLACK

AUTOMATIC SPOUT

The Automatic Spout adjusts the height of the dispensing spout to suit the drink selected and fit the type of cup being used. The spout is easy to remove for cleaning.



ADD-ON

BENEFITS

Boost the potential of your Egro Next with add-ons.



EGRO NEXT NMS+

- + NEXT FRIDGE
- + POWDER MODULE
- + CUP WARMER

POWDER MODULE

Offer customers new options by setting up an external Powder Module: select ingredients to automatically mix, prepare and dispense.

2x 1.8 l

POWDER HOPPERS CAPACITY

CUP WARMER

External cup warmer with adjustable temperature level and three heatable trays.

PAYMENT SYSTEMS

Enjoy utmost flexibility with a range of standard and optional payment system solutions.

GUM

External container for coffee grounds to be placed under the machine.

750 g /1.6 lb

COFFEE GROUNDS
CONTAINER CAPACITY



NEXT X2 NMS+

Next X2 NMS+ is a special configuration that includes two Next NMS+ and a centrally positioned MK6 refrigerator. It is the ideal solution for all locations that require a high performance level and have to manage peaks of work at several times of the day.

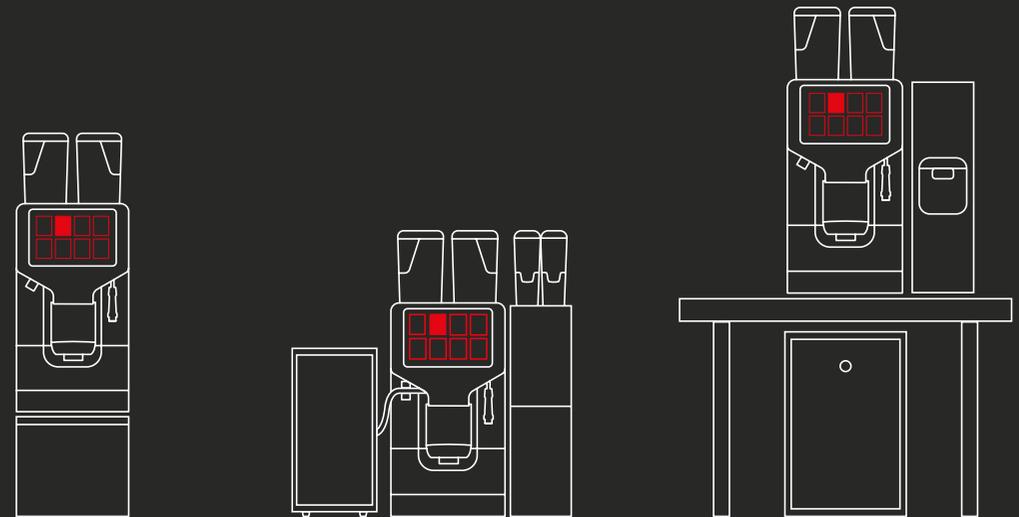
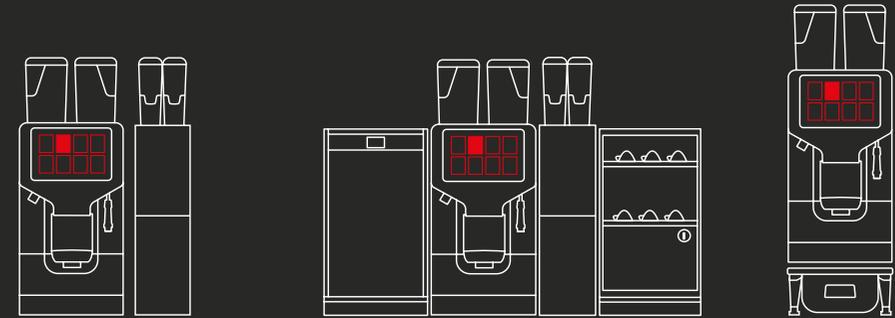
RECOMMENDED
DAILY
OUTPUT

NEXT X2 NMS+

x600

CUPS PER DAY

+ OTHER CONFIGURATIONS



CLEANING AND MAINTENANCE



CLEANING

CLEANING

Fast and simple cleaning makes it easy to uphold high health and hygiene standards.

RINSING CYCLE

A rinsing cycle starts automatically at a preset time after the last beverage delivery.



MAINTENANCE

EASY ACCESS TO ALL COMPONENTS

The convenient opening of the front panel and quick access to the main internal components facilitates easy maintenance operations.

USB PORT

Next comes with a USB port to transfer technical data and upload images and videos.



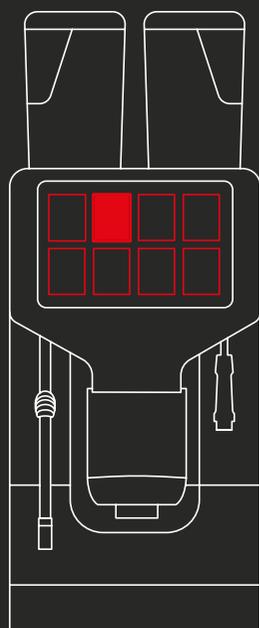
DURA BREW

Dura Brew is a hermetically sealed system requiring little maintenance, and thus reducing the total cost of ownership.

- Egro Patented Technology

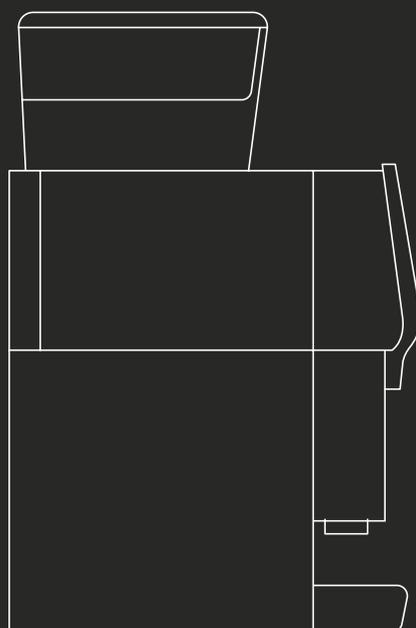
NEXT: TECHNICAL DATA

DIMENSIONS



300 mm / 11.8 in

770 mm / 30.3 in



575 mm / 22.6 in

MAIN UNIT: TECHNICAL DATA

W x D x H

300 x 575 x 770 mm
11.8 x 22.6 x 30.3 in

WEIGHT

57 kg / 125.7 lb

POWER SUPPLY

220-240 V3~, 50-60 Hz (6.0 kW)	220-240 V~, 50-60 Hz (5.5 kW)
220-240 V3~, 50-60 Hz (5.5 kW)	220-240 V~, 50-60 Hz (3.6 kW)
380-415 V2N~, 50-60 Hz (6.0 kW)	220-240 V~, 50-60 Hz (3.1 kW)
380-415 V2N~, 50-60 Hz (5.5 kW)	208/220-240 V2ph~, 60 Hz (5/6 kW)
220-240 V~, 50-60 Hz (6.0 kW)	208/220-240 V2ph~, 60 Hz (2/3 kW)

WATER SUPPLY

Water mains connection

NOISE LEVEL DURING USE

< 70 db

INTERFACE

TOUCH
10" Touchscreen

COLOUR

● BLACK

RECOMMENDED DAILY OUTPUT*

NEXT PURE COFFEE

x250

CUPS PER DAY

NEXT QUICK MILK

x250

CUPS PER DAY

NEXT NMS+

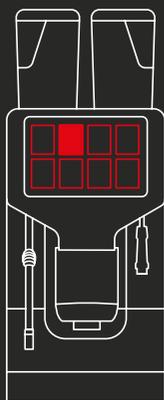
x300

CUPS PER DAY

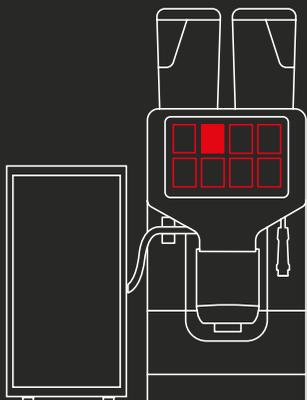
* For more information about the delivery capacity and energy consumption of Egro coffee machines, please visit: <https://www.grosskuechen.cert.hki-online.de/en>

NEXT

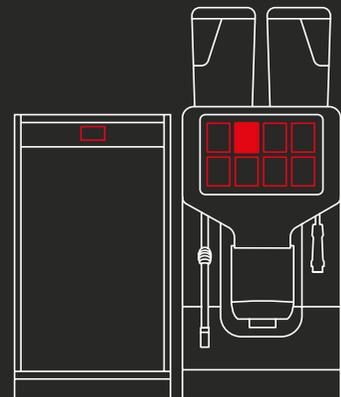
NEXT PURE COFFEE



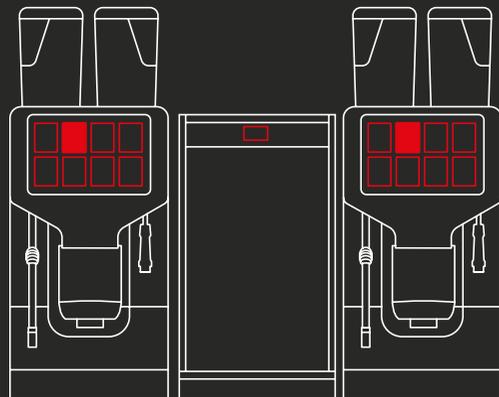
NEXT QUICK MILK



NEXT NMS+



NEXT X2 NMS+



FEATURES

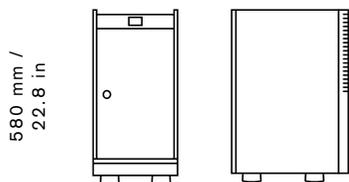
	PURE COFFEE	QUICK MILK	NMS+	X2 NMS+*
COFFEE				
1 Self Adjusting Grinder (SAG)	●	●	●	●
Second Self Adjusting Grinder (SAG)	●	●	●	●
18-g brewing chamber	●	●	●	●
22-g brewing chamber (BC22)	●	●	●	●
Hot water bypass (1 cup of Americano)	●	●	●	●
Hot water bypass (2 cups of long coffee)	●	●	●	●
HOT WATER				
central hot water outlet	●	●	●	●
Right side hot water outlet	●	●	●	●
STEAM				
Cool touch steam wand	●	●	●	●
Automatic steam wand (iSteam)	●	●	●	●
Automatic steam wand - 3 valves (iSteam Plus)	●	—	—	—
MILK SYSTEMS				
Quick Milk	—	●	—	—
NMS+	—	—	●	●
NMS+ with Cold Milk Foam (CMF)	—	—	●	—
2 types of milk	—	—	●	●
Lactose-free milk system	—	—	●	—
FRIDGES				
MK6 fridge	—	—	●	●
MK4 fridge	—	●	—	—
FUM fridge	—	●	●	—
Pump Modules (SMPU)	—	—	●	●
EXTRA FEATURES				
Automatic Spout	●	—	●	●
Under counter grounds chute	●	●	●	●
Lock package	●	●	●	●
Option Self (Lock package, Cup stopper)	●	●	●	●
Payment systems	●	●	●	●
Kitchen Connect (telemetry system)	●	●	●	●
ADD-ONS				
Powder module	●	●	●	●
Cup Warmer	●	●	●	●
GUM	●	●	●	●

Standard ● Optional ● Not available —

* per machine 27

ADD-ONS: TECHNICAL DATA

MK6 FRIDGE



580 mm /
22.8 in

300 mm /
11.8 in

365 mm /
14.4 in

COLOUR

● BLACK

W × D × H

300 × 365 × 580 mm
11.8 × 14.4 × 22.8 in

WEIGHT

29 kg / 63.9 lb

POWER SUPPLY

220–240 V, 50-60 Hz, 0.25 A
110-120 V, 60 Hz, 0.77 A
Japan: 100 V, 50-60 Hz, 0.7 A

MILK CONTAINER CAPACITY
(1 TYPE OF MILK)

6 l / 1.58 gal US / 1.32 gal UK

MILK CONTAINER CAPACITY
(2 TYPES OF MILK)

2x 3 l / 0.79 gal US / 0,66 gal UK

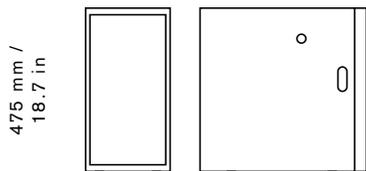
MILK LEVEL SENSOR

Included

COOLING AGENT

R600a 14g

MK4 FRIDGE



475 mm /
18.7 in

240 mm /
9.4 in

450 mm /
17.7 in

COLOUR

● BLACK

W × D × H

240 x 450x 475 mm
9.4 x 17.7 x 18.7 in

WEIGHT

9 kg / 19.8 lb

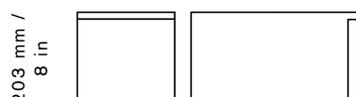
POWER SUPPLY

220–240 V~, 50-60 Hz, 0.5 A

MILK CONTAINER CAPACITY

4.5 l / 1.19 gal US

FUM FRIDGE



203 mm /
8 in

315 mm /
12.4 in

600 mm /
23.6 in

COLOUR

● BLACK

W × D × H

315 × 600 × 203 mm
12.4 × 23.6 × 8 in

WEIGHT

18.5 kg / 40.8 lb

POWER SUPPLY

220 – 240 V~, 50 Hz, 0.8 A
220 V~, 60 Hz, 0.9 A
115 V ~, 60 Hz, 1.3 A

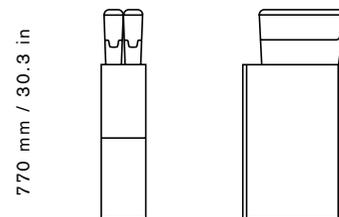
MILK CONTAINER CAPACITY

4 l

COOLING AGENT

R600a 16g (220-240 V) R134a 40g (115 V)

POWDER MODULE

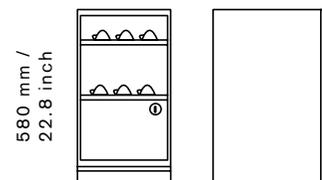


770 mm / 30.3 in

160 mm /
6.3 in

378 mm /
14.9 in

CUP WARMER

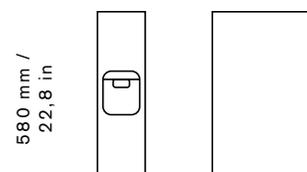


580 mm /
22.8 in

300 mm /
11.8 in

365 mm /
14.4 in

PAYMENT SYSTEMS



580 mm /
22,8 in

150 mm /
5,9 in

365 mm /
14.4 in

GUM



136 mm /
5,5 in

300 mm /
11,8 in

365 mm /
14,4 in

W × D × H

160 × 378 × 770 mm
6.3 × 14.9 × 30.3 in

WEIGHT

13 kg / 28.1lb

POWER SUPPLY

220–240 V~, 50-60 Hz
120 V~, 60 Hz

POWER RATING

0.1 kW

POWDER HOPPER CAPACITY

2x 1.8 l

COLOUR

● BLACK

W × D × H

300×365×580 mm
11.8×14.4×22.8 inch

WEIGHT

14 kg / 30.1lb

POWER SUPPLY

220–240 V~, 50 Hz

POWER RATING

420 W

COLOUR

● BLACK

W × D × H

150 × 365 × 580 mm
5.9 × 14.4 × 22.8 in

POWER SUPPLY

24 V from coffee machine

COLOUR

● BLACK

W × D × H

300 × 365 × 136 mm
11.8 × 14.4 × 5.5 in

COFFEE GROUNDS CONTAINER CAPACITY

750 g

POWER SUPPLY

24 V from coffee machine

COLOUR

● GREY

KITCHENCONNECT

Empower your coffee business with smart data

Kitchen Connect is a premier cloud-based IoT solution for Egro coffee machines to gather and easy analyze all the valuable data generated by a single coffee machine or an entire fleet. With advanced telemetry, Kitchen Connect brings together reporting, asset management, menu control, quality monitoring, and service support into a powerful and fully customizable dashboard with widgets, maps and graphs.

Kitchen Connect turns complexity into opportunity, giving operators the tools to deliver a better service and streamline operations. With Kitchen Connect, every step of your coffee business becomes smarter, faster, and more effective. Kitchen Connect is scalable and adaptable, it grows with your business, for a difference you can truly measure every single day.

+ MAIN BENEFITS -----



USER-FRIENDLY DASHBOARD

Customize your site with widgets, charts and maps.



REAL-TIME MONITORING

Stay in control of your coffee machines.



REMOTE MEDIA MANAGEMENT

Update recipes on the screens.



EFFORTLESS SYSTEM INTEGRATION

Open cloud architecture and scalable API ecosystem.



SMART TECHNICAL SUPPORT

Solve issues faster and reduce downtime.



TRUSTED ENTERPRISE SECURITY

Protect your data with certified cloud infrastructure.



One

A product by
Rancilio Group

ONE

EXPERIENCE
YOUR
COFFEE
BREAK


EGRO

ENGLISH





EXPERIENCE YOUR COFFEE BREAK

Featuring maximum reliability and ease-of-use, the Egro One fully automatic coffee machine is extremely versatile and guarantees premium quality cups for every coffee, fresh milk and powder-based drinks. Egro One is available in three different versions, and offers a wide range of add-ons and fridges to meet every need. Recommended for locations with an average consumption of 300 cups per day, Egro One perfectly fits for hotels, quick service restaurants, cafeterias, self-service facilities, convenience stores and gas stations.

ONE PURE COFFEE

x250

CUPS PER DAY

ONE QUICK MILK

x250

CUPS PER DAY

ONE TOP MILK

x300

CUPS PER DAY

HIGHLIGHTS



1

COFFEE

Swiss coffee technology

Stainless steel brewing unit for high quality espresso extractions and separate boilers to manage independently coffee and steam deliveries.

2

MILK

Milk systems

Regulate the frothing level and milk temperature for each drink.

3

ADD-ON

Total flexibility for every business

Configure your fully automatic coffee machine to suit your needs by choosing among many add-ons, fridges, optionals and payment systems.

4

DESIGN

Built for a long service life

The focus on design, ergonomics and the choice of sustainable and durable components ensures maximum functionality and high reliability.

5

INTERFACE

Easy drink selection

All versions are available with keypad or 5.7" touchscreen interface.

6

CLEANING

Quick and easy cleaning

Cleaning and rinsing cycles are easy to run and can be completed in a just a few minutes.

SWISS COFFEE TECHNOLOGY

STAINLESS STEEL BREWING UNIT

The stainless steel brewing unit is available in two brewing chambers with different capacities, either 18 g or 22 g (optional).

E SELF ADJUSTING GRINDER (SAG)

The Self Adjusting Grinder (optional) can correct any in-cup quality alterations in real time, ensuring coffee consistency in every cup.

- Egro Patented Technology

STAINLESS STEEL FLAT BURRS

High-precision grinders are equipped with titanium coated stainless steel burrs to provide consistent coarseness for top-quality espresso brewing.

54 mm

BURRS DIAMETER

4

PRE-INFUSION LEVELS

3

PRESSURE LEVELS

UP TO 2 BEAN HOPPERS

Choose up to two hoppers in order to always have two different coffee varieties available. A manual input enables the use of ground coffee to serve other types of coffee or decaffeinated coffee.

2x 1.3 kg /2.9 lb

BEAN HOPPER CAPACITY

DUAL BOILER TECHNOLOGY

With the two independent hot water boilers, hot water and coffee can be dispensed simultaneously.

0.5 l /16.9 oz

COFFEE BOILER

1.9 l /64.2 oz

STEAM BOILER



WATER AND STEAM



WATER

HOT WATER OUTLET

Hot water for tea and herbal tea preparation is delivered from the main spout via a dedicated channel or via the water wand located on the right side of the machine (optional). For any given recipe it is possible to program the dosages and water temperature.



STEAM

STEAM WAND

The manual steam wand, which is also available in a cool touch version, is the ideal solution for the professional barista.

iSTEAM

The iSteam wand (optional) is designed to heat and froth milk automatically, adjusting the consistency of the cream (6 levels) and the temperature of the milk via the interface. For superior steam performance, for the Pure Coffee version only, iSteam+ is also available.



C-LEVER

The C-lever steam valve is operated by rotating the knob just 25°. Turning it upwards, the valve stays open. By turning it downwards, the valve opens and automatically closes when released.

- Egro Patented Technology

MILK

2 MILK SYSTEMS

Egro One offers two different systems for preparing fresh milk drinks: Quick Milk and Top Milk. Discover the solution that best suits your needs.

QUICK MILK

Quick Milk is the right choice for those who do not have to manage a heavy workflow and want to offer their customers a menu with the great coffee classics such as cappuccino and latte macchiato. Quick Milk is an intuitive milk system that is easy to use and maintain. The Quick Milk system can be used with the MK4 fridge (4.5 l) or the FUM fridge (4 l).

TOP MILK

Top Milk is the ideal solution for all locations with a high consumption of milk-based drinks who want to customise each recipe and offer a complete cafeteria menu. You can adjust the temperature and milk frothing level for each drink and even work with two different types of fresh milk at the same time. The Top Milk system requires the installation of the MK6 refrigerator (6 l) or the FUM refrigerator (4 l) or an external pump module (SMPU) for refrigerators placed under the counter.

COLD MILK FOAM (CMF)

The CMF system (optional) is the solution for automatically preparing cold milk foam for every drink by selecting three different frothing levels via the interface. CMF can only be configured for Top Milk milk system.



FRIDGES



MK6 FRIDGE (6 L)

MK4 FRIDGE

Perfectly designed for spaces with minimal counter area and a preference for fresh milk beverages, the MK4 compact 4.5-L fridge is a convenient solution with a single detachable milk container. This fridge is easily installable, and allows you to customize temperature settings effortlessly with the practical mini display on the front.

FUM FRIDGE

4-litre fridge, with pump module and level sensor, which can be placed under the main unit of the machine to optimise worktop space.

PUMP MODULES (SMPU)

For the Top Milk version, a wide range of pump modules is available to install the fridges under the counter.

MK6 FRIDGE

6 litre fridge with display, level sensor and integrated pump module. On request, the MK6 fridge is available with the CMF system for cold milk foam. It can also be ordered in a version with two milk containers to work simultaneously with soya or skimmed milk. With the SMPU pump modules, the MK6 can also be installed under the counter to free up space on the worktop.



MK4 FRIDGE (4.5 L)

INTERFACE



KEYPAD VS TOUCHSCREEN

All versions of Egro One are available with keypad interface or 5.7" touchscreen. Both interfaces are intuitive, making it easy to navigate between the different screens and adjust the parameters of each drink on the menu.

KEYPAD
+ 10-BUTTON KEYPAD
+ 16 PRODUCTS

TOUCH
+ 5.7" TOUCHSCREEN
+ 48 PRODUCTS (6 PER PAGE)

x12

MENU AVAILABLE IN 12 LANGUAGES: ENGLISH, ITALIAN, GERMAN, DUTCH, FRENCH, SPANISH, PORTUGUESE, RUSSIAN, SIMPLIFIED CHINESE, TRADITIONAL CHINESE, JAPANESE AND KOREAN.

THREE ACCESS LEVELS

Egro One has three different menus dedicated to the barista, the manager and the technician to offer everyone the best user experience based on their different needs.

QUEUE MODE

The selected items are placed in a queue, possibility for any drink to be brewed earlier or later, to be cancelled or others added.

SELF-SERVICE MODE

All versions of Egro One can be configured in Self-Service mode for hotels and all locations that do not require a dedicated operator for the coffee machine. An optional kit (option Self) is also available, which includes locks for both the hoppers and the coffee grounds drawer, as well as indicators to correctly position the cups before dispensing.



DESIGN



FUNCTIONAL AND RELIABLE

The Ego One is synonymous with style and functionality. It has a strong, compact image and stands out for the quality of the materials that make up the group head and the ergonomic solutions.

COLOR

○ BLACK

SPACE SAVING DESIGN

30 cm/12 in

MAIN UNIT WIDTH



LED LIGHTS

Maximum visual comfort thanks to LED lights on the work area.

AUTOMATIC SPOUT

The height of the dispensing spout adjusts automatically according to the selected drink and the type of cup in use. Up to 5 different positions can be programmed.

CLEANING AND MAINTENANCE



EGRO



CLEANING

CLEANING CYCLE

The operator can carry out a complete cleaning cycle of the circuits by following the instructions displayed on the interface.

4-9 MINUTES*

Duration of daily wash cycle with hot water, air, steam and detergents.

*depending on configuration

AUTOMATIC RINSING

It is possible to program an automatic rinse cycle after a set time interval.



MAINTENANCE

EASY ACCESS TO ALL COMPONENTS

Quick access to all major internal components facilitates maintenance and cleaning. The cup tray and dispensing spout are easy to dismantle and can be washed in the dishwasher.

DURA BREW

Dura Brew is a hermetically sealed system requiring little maintenance, and thus reducing the total cost of ownership.

USB PORT

USB port for transferring technical data and uploading images and videos.

ADD-ON

BENEFITS

Configure your Egro One and grow your business with the offer of add-ons.



EGRO ONE

- + MK6 FRIDGE
- + POWDER MODULE
- + CUP WARMER

GUM

External container for coffee grounds to be placed under the machine.

750 g
/1.6 lb

COFFEE GROUNDS
CONTAINER CAPACITY

CUP WARMER

External cup warmer with adjustable temperature level and three heatable trays.

POWDER MODULE

Give your customers even more choice with an external module for chocolate and other soluble products.

2x 1.8 l

POWDER HOPPERS CAPACITY

PAYMENT SYSTEMS

Enjoy utmost flexibility with a range of standard and optional payment system solutions.



TWO TOP MILK

Two Top Milk is a special configuration that includes two One Top Milk and a centrally positioned MK6 refrigerator. Available with Keypad or Touch interface, Two Top Milk is the ideal solution for all locations that require a high level of performance and have to manage peaks of work at different times of the day.

RECOMMENDED DAILY OUTPUT

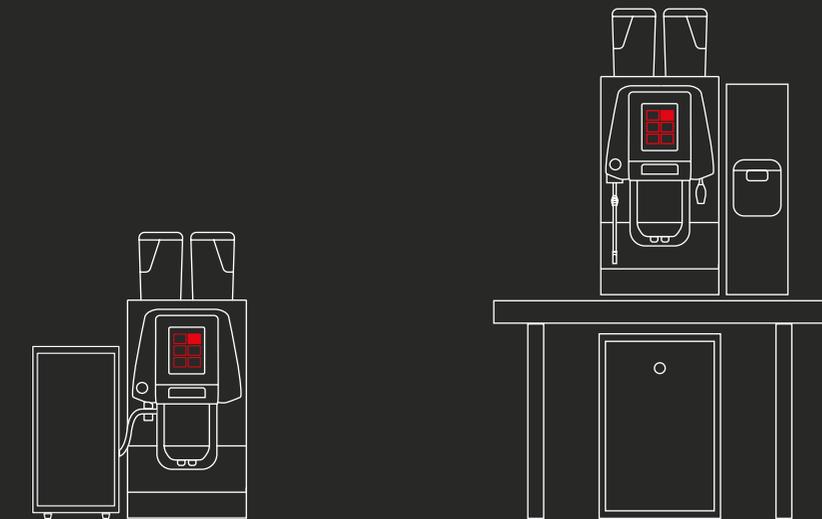
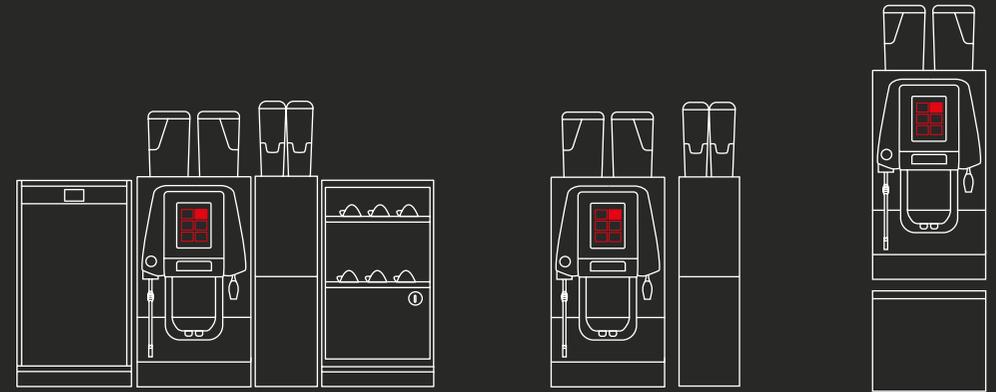
TWO TOP MILK

x600

CUPS PER DAY

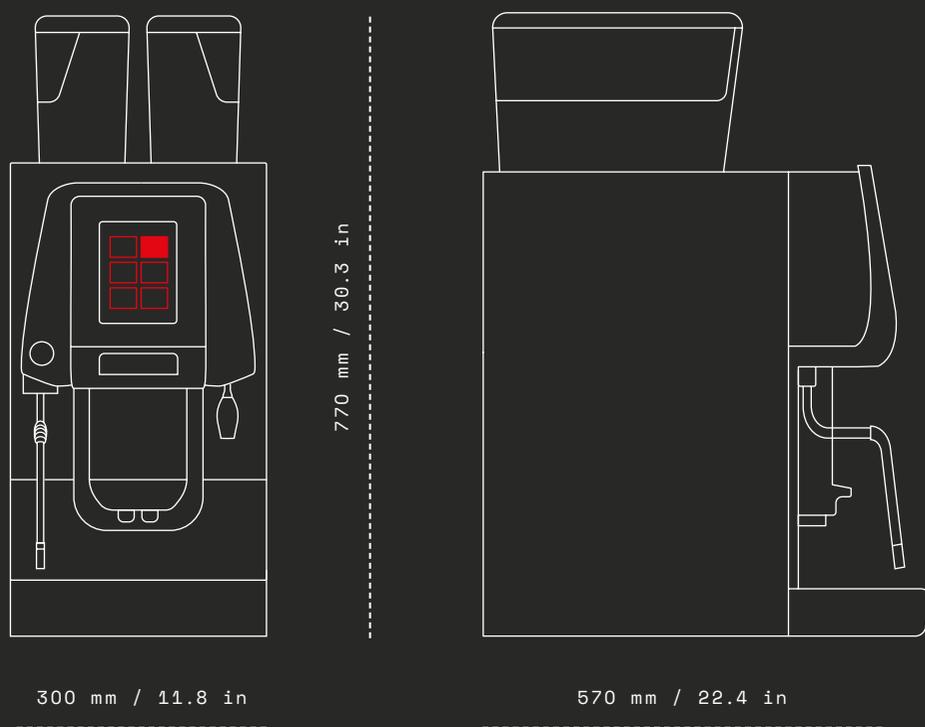


OTHER CONFIGURATIONS



ONE: SPECIFICATIONS

DIMENSIONS



MAIN UNIT TECHNICAL DATA

W x D x H

300 x 570 x 770 mm
11.8 x 22.4 x 30.3 in

WEIGHT

57 kg

COFFEE BOILER

0.5 l / 16.9 oz

STEAM BOILER

1.9 l / 64.2 oz

WATER SUPPLY

Water mains connection

POWER SUPPLY

220–240 V3~, 50-60 Hz (6,0 kW)
380–415 V2N~, 50-60 Hz (6,0 kW)
220–240 V~, 50-60 Hz (6,0 kW)
220–240 V~, 50-60 Hz (3,6 kW)
208/240 V2ph~, 60 Hz (5/6 kW)

NOISE LEVEL DURING USE

< 70 db

INTERFACE

TOUCH

5.7" Touchscreen

KEYPAD

10 buttons

COLOUR

● BLACK

RECOMMENDED DAILY OUTPUT*

ONE PURE COFFEE

x250

CUPS PER DAY

ONE QUICK MILK

x250

CUPS PER DAY

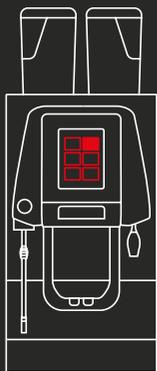
ONE TOP MILK

x300

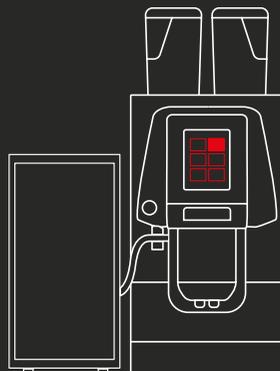
CUPS PER DAY

* For more information about the delivery capacity and energy consumption of Egro coffee machines, please visit: <https://www.grosskuechen.cert.hki-online.de/en>

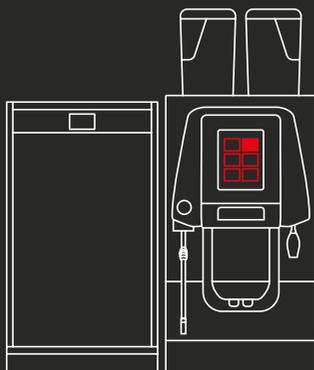
ONE
PURE COFFEE



ONE
QUICK MILK



ONE
TOP MILK



FEATURES

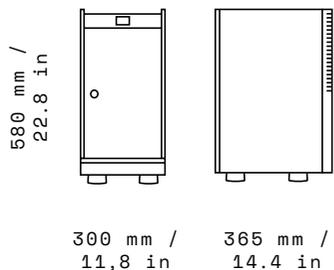
	PURE COFFEE	QUICK MILK	TOP MILK	TWO TOP MILK*
COFFEE				
Self Adjusting Grinder (SAG) for 1 grinder	●	●	●	●
Self Adjusting Grinder (SAG) for 2 grinders	●	●	●	●
Second grinder	●	●	●	●
18-g brewing chamber	●	●	●	●
22-g brewing chamber (BC22)	●	●	●	●
Bypass single cup (for 1 cup of Americano)	●	●	●	●
Bypass dual cup (for 2 cups of long coffee)	●	●	●	●
HOT WATER				
Central hot water outlet	●	●	●	●
Right side hot water outlet	●	●	●	●
STEAM				
Steam wand (C-lever system)	●	●	●	●
Cool touch steam wand (C-lever system)	●	●	●	●
Automatic steam wand (iSteam)	●	●	●	●
Automatic steam wand - 3 valves (iSteam Plus)	●	—	—	—
MILK SYSTEM				
Quick Milk	—	●	—	—
Top Milk	—	—	●	●
Top Milk with Cold Milk Foam (CMF)	—	—	●	●
2 types of milk	—	—	●	●
FRIDGES				
MK6 fridge	—	—	●	●
MK4 fridge	—	●	—	—
FUM fridge	—	●	●	●
Pump Modules (SMPU)	—	—	●	●
EXTRA FEATURES				
Automatic Spout	●	—	●	●
Under counter grounds chute	●	●	●	●
Lock package	●	●	●	●
Option Self (Lock package, Cup stopper)	●	●	●	●
Payment systems	●	●	●	●
Connect (telemetry system)	●	●	●	●
ADD-ONS				
Powder module	●	●	●	●
Cup warmer	●	●	●	●
GUM	●	●	●	●

* per machine

Standard ● Optional ● Not available —

ADD-ON SPECIFICATIONS

MK6 FRIDGE



W × D × H
300 x 365 x 580 mm
11.8 x 14.4 x 22.8 in

WEIGHT
29 kg / 63.9 lb

POWER SUPPLY
220–240 V, 50-60 Hz, 0.25 A
110-120 V, 60 Hz, 0.77 A
Japan: 100 V, 50-60 Hz, 0.7 A

MILK CONTAINER CAPACITY
 (1 TYPE OF MILK)
6 l / 1,58 gal US / 1,32 gal UK

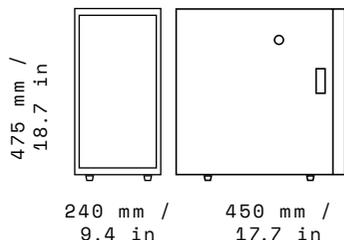
MILK CONTAINER CAPACITY
 (2 TYPES OF MILK)
2x 3 l / 0,79 gal US / 0,66 gal UK

MILK LEVEL SENSOR
Included

COOLING AGENT
R600a 14g

COLOUR
 ● BLACK

MK4 FRIDGE



W × D × H
240 x 450 x 475 mm
9.4 x 17.7 x 18.7 in

WEIGHT
9 kg / 19.8 lb

POWER SUPPLY
220–240 V~, 50-60 Hz, 0.5 A

MILK CONTAINER CAPACITY
4.5 l / 1.19 gal US

COLOUR
 ● BLACK

FUM FRIDGE



W × D × H
315 x 600 x 203 mm
12.4 x 23.6 x 8.0 in

WEIGHT
18.5 kg / 40.8 lb

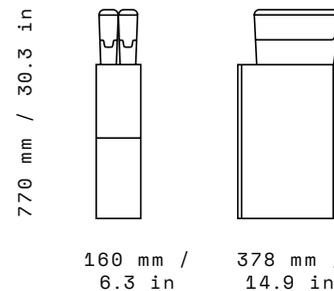
POWER SUPPLY
220 – 240 V~, 50 Hz, 0.8 A
220 V~, 60 Hz, 0.9 A
115 V ~, 60 Hz, 1.3 A

MILK CONTAINER CAPACITY
4 l / 1,06 gal US

COOLING AGENT
R600a 16g (220-240 V) R134a 40g (115 V)

COLOUR
 ● BLACK

POWDER MODULE



W × D × H
160 × 378 × 770 mm
6.3 × 14.9 × 30.3 in

WEIGHT
13 kg / 28.1lb

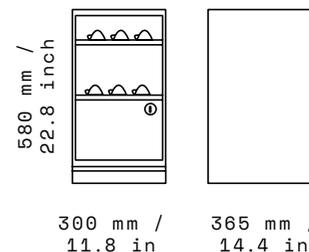
POWER SUPPLY
220–240 V~, 50-60 Hz
120 V~, 60 Hz

POWER RATING
0.1 kW

POWDER HOPPER CAPACITY
2x 1.8 l

COLOUR
 ● BLACK

CUP WARMER



W × D × H
300×365×580 mm
11.8×14.4×22.8 inch

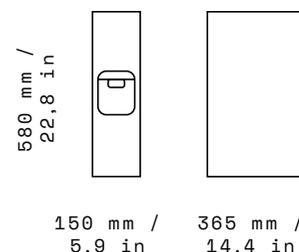
WEIGHT
14 kg / 30.1lb

POWER SUPPLY
220–240 V~, 50 Hz

POWER RATING
420 W

COLOUR
 ● BLACK

PAYMENT SYSTEMS

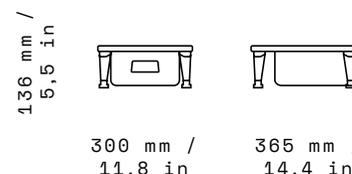


W × D × H
150 × 365 × 580 mm
5.9 × 14.4 × 22.8 in

POWER SUPPLY
24 V from coffee machine

COLOUR
 ● BLACK

GUM



W × D × H
300 × 365 × 136 mm
11.8 × 14.4 × 5.5in

COFFEE GROUNDS CONTAINER CAPACITY
750 g

POWER SUPPLY
24 V from coffee machine

COLOUR
 ● GREY

CONNECT

POWER TO YOUR COFFEE BUSINESS

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RANCILIOGROUP.COM/CONNECT

BENEFITS



1

USER-FRIENDLY DASHBOARD



2

MANAGE YOUR FLEET WITH EASE



3

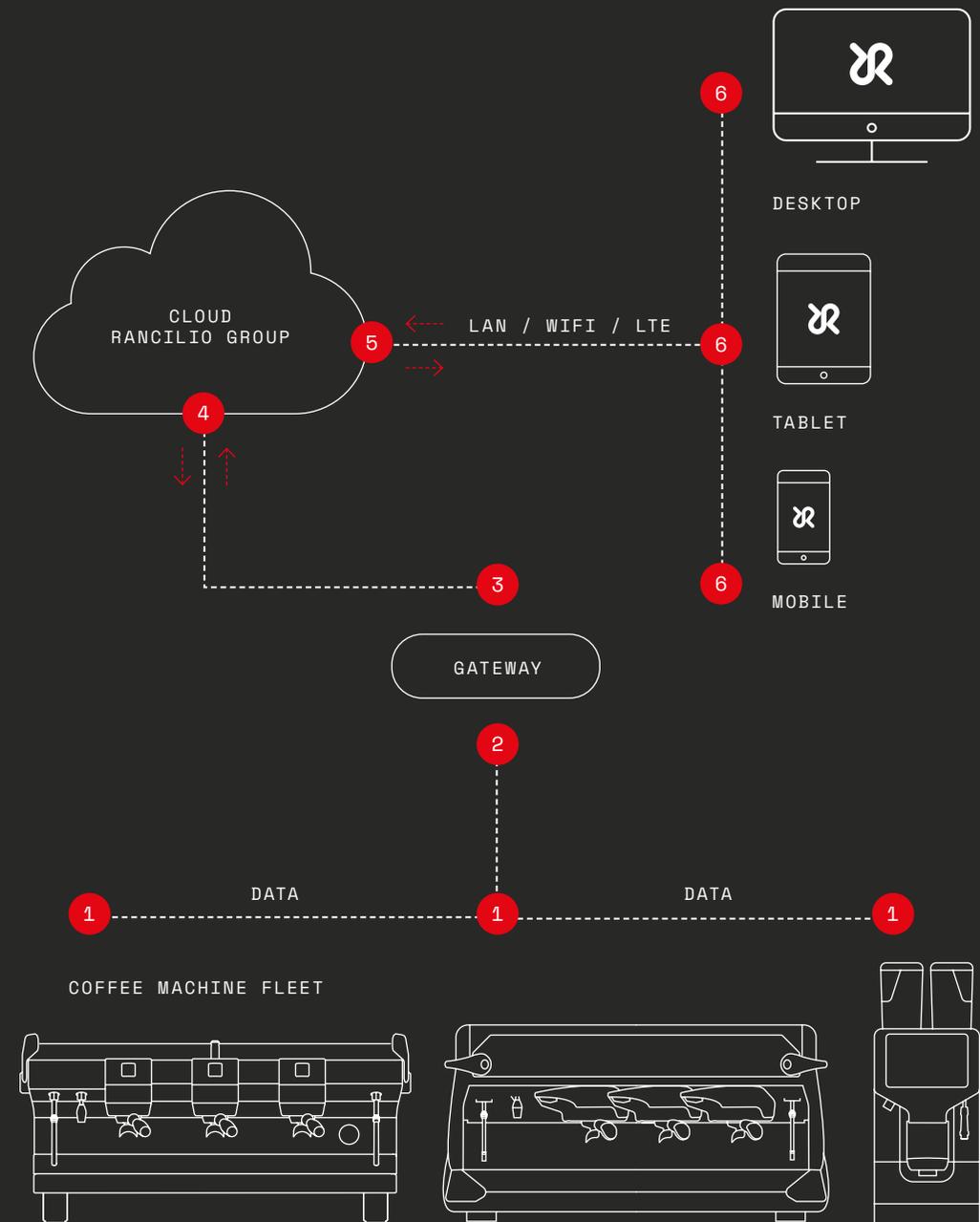
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

HOW IT WORKS



Touch Coffee

A product by
Rancilio Group

TOUCH
COFFEE

FILL UP
YOUR CUP



**EGRO**

ENGLISH



FILL UP YOUR CUP

Egro Touch Coffee is the fully automatic coffee machine designed for drip coffee. Delivering superior quality coffee, brewed from bean to cup, ensuring consistent performance and reliability over the long term. It offers maximum variety thanks to the 4 hopper system that allows you to have up to 4 different types of coffee available at all times. Touch Coffee is also available in a version with integrated Coffee Cooler, ideal for all locations that provide drip coffee with ice. Recommended for an average use of 200 cups per day, Touch Coffee meets the needs of self-service restaurants, supermarkets, petrol stations and fast-food outlets.

RECOMMENDED DAILY OUTPUT

TOUCH COFFEE

x200

CUPS PER DAY

HIGHLIGHTS



1

COFFEE

4 Bean Hoppers

4 different base coffees always ready to brew.

Always Fresh, Cup After Cup

Fresh drip coffee ground straight from the bean and brewed on demand, in all cup sizes or in carafes of up to 1 litre per cycle.

2

BUSINESS

Power to Your Business

No more wasted coffee, no more stale coffee in big carafes. Improve your business: Touch Coffee is faster than a traditional drip coffee maker and brews only what you're selling, with no recovery time.

3

INTERFACE

10" HD Touchscreen

Swipe, tap and scroll with ease through the menu. It's as easy as using your smartphone, with all preferences and drink selections at your fingertips.

4

CLEANING

Easy to clean

Fast, simple, guided daily cleaning and rinsing cycles.

SWISS COFFEE TECHNOLOGY

Fresh coffee, with all the aromas and taste of your favourite blend, perfectly ground and brewed, from bean to cup, in just a few seconds.

4 BEAN HOPPERS

The 4 hoppers system offers 4 different base coffees always ready to brew and to create up to 10 different blends. The hoppers are equipped with a lock.

4x
1 kg/2.2 lb

COFFEE HOPPER CAPACITY



PERFORMANCE

Brew fresh coffee at speed in different cup sizes in a single cycle, with no recovery time.

x80

CUPS PER HOUR
(500 ml/16 oz)

0.6 l/
20 oz

OF COFFEE READY
IN LESS THAN 70 SEC

1 l/
33.8 oz

COFFEE BOILER CAPACITY

VARIABLE PARALLEL BYPASS

Precisely regulates the amount of water passing through the ground coffee and the amount of water moving from the parallel bypass at a given moment in the extraction cycle. Extracts only the best from each coffee, even for XL drinks, and reduces preparation times for all recipes.

STAINLESS STEEL BREWING UNIT

The stainless steel brewing unit has a brewing chamber set for 22 grams of coffee.

STAINLESS STEEL FLAT BURRS

High-precision grinder is equipped with titanium coated stainless steel burrs to provide consistent particle size for top-quality coffee brewing.

54 mm

GRINDER BURRS DIAMETER

LEFT SIDE COFFEE OUTLET

On request, Egro Touch Coffee can be fitted out with left side coffee outlet for easy use even with 1-litre carafes.

WATER WAND

The separate water wand is extendable to suit all the operator's needs and it is possible to deliver water while brewing coffee.

SMART INTERFACE

TOUCHSCREEN INTERFACE

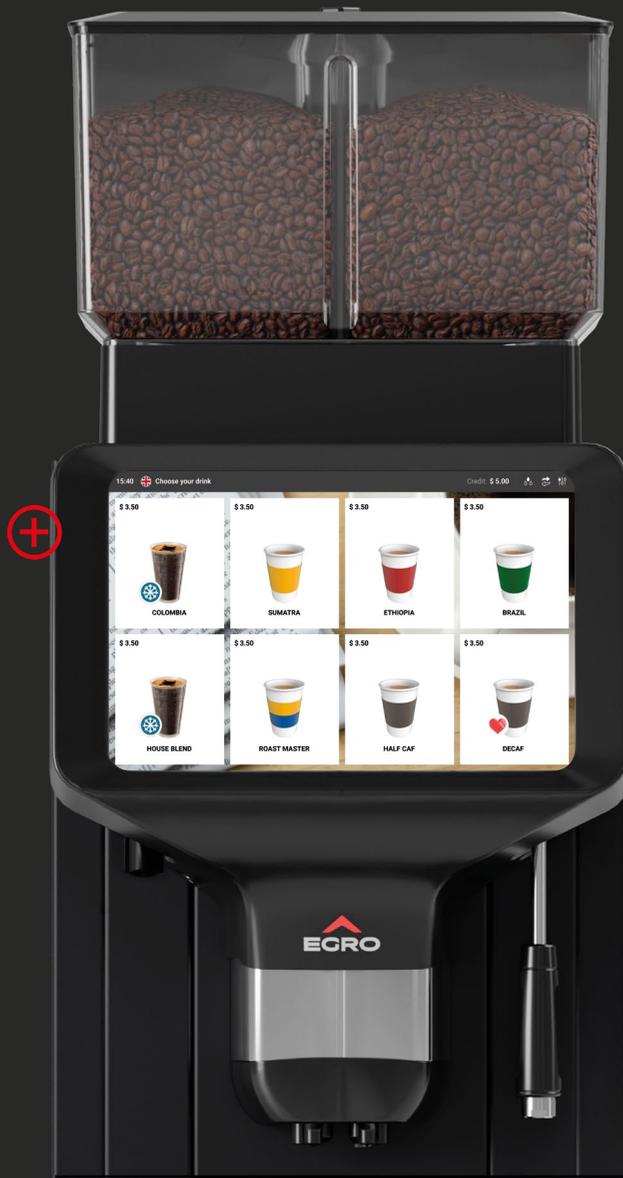
Access, select and adjust settings as easily as you do on your smartphone, thanks to the intuitive 10.1" HD touchscreen interface.

x10

MENU AVAILABLE
IN 10 LANGUAGES

MULTI-DRINK

Rely on the step-by-step instructions provided by the Multi-Drink software to easily create any recipe you wish in just a few taps. Select your favourite blend or single origin, set the pre-infusion time and choose the desired coffee strength.



THREE ACCESS LEVELS

Egro Touch Coffee has three dedicated menus to offer the best user experience to baristas, managers and technicians.

EASY SWITCH

Customise different menus and quickly switch between them to always have the perfect settings for any situation.

QUEUE MODE

The selected products are placed in a queue. The list can be updated at all times by changing the order of the drinks, cancelling orders or adding new ones.

COUNTERS

Counters are available to display the number of brewed drinks and cleaning settings.

MULTIMEDIA

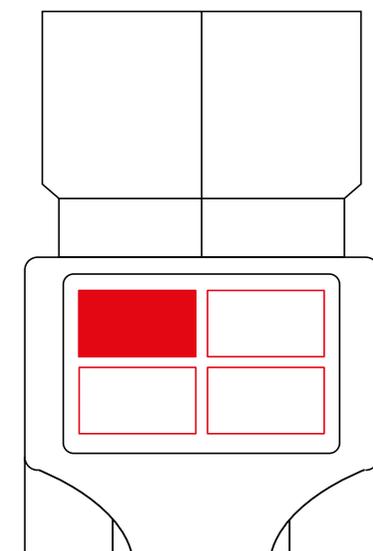
Images or promotional videos can be uploaded and showcased during brewing.

iBUTTON

iButton gives extra information on the product selected as the nutritional value and the origin of coffees.

SELF-SERVICE MODE

Customers can prepare one drink at a time on their own, without the support of the staff.



DESIGN & ERGONOMICS



Egro Touch Coffee is a stylish, ergonomic, and highly functional coffee machine, with clean, soft lines and scratch-resistant surfaces. The black aluminium display frame and all the built-in modules match the modern look of the body of the machine.

SPACE SAVING DESIGN

30cm / 12in

MAIN UNIT WIDTH

AUTOMATIC SPOUT

The automatic spout adjusts the height of the cup that suits the drink selected. The spout is easy to remove for cleaning.



STAINLESS STEEL TRAY

In the self-service setup, the stainless steel tray is easy to remove and clean and has two different cup-placing positions, to ensure that any type of cup is always placed correctly under the brewing spout.

LED LIGHTS

Maximum visual comfort thanks to LED lights on the work area.

TOUCH COFFEE WITH BUILT-IN COFFEE COOLER

Touch Coffee is also available with the integrated Coffee Cooler system to automatically cool the coffee before each brew, from a temperature of 88° down to less than 50°C. Designed for the preparation of cold coffee drinks, to be served with ice or ice cream, this innovative system preserves the sensory qualities of the coffee and prevents ice cubes from melting in the cup. And, as it operates without external refrigeration units, it also provides significant energy savings.



ADD-ON

BENEFITS

Boost the potential of your Egro Touch with optional features that expand your options and make managing the machine even easier.

GUM

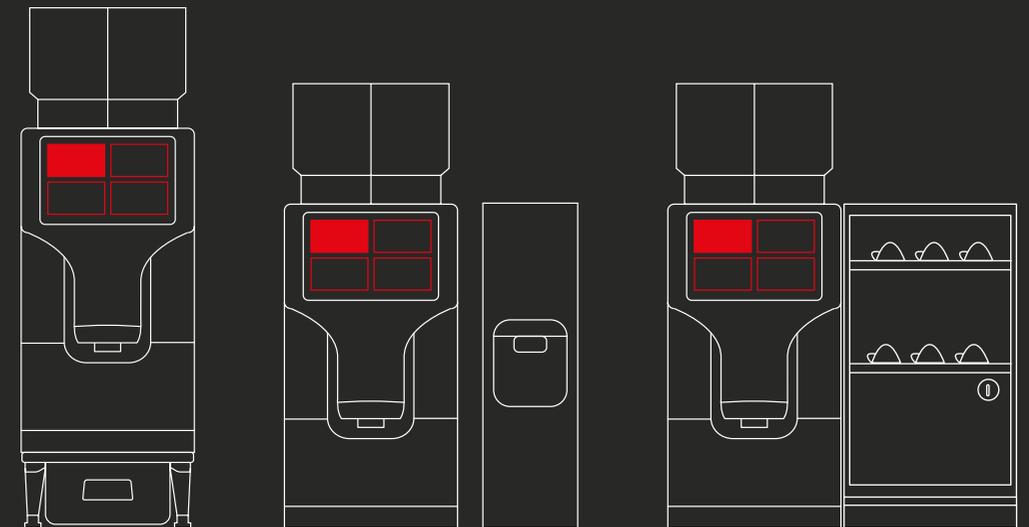
External box for waste coffee.

CUP WARMER

External cup warmer with adjustable temperature level and three heatable trays.

PAYMENT SYSTEMS

Enjoy utmost flexibility with a range of standard and optional payment system solutions.



CLEANING AND MAINTENANCE



CLEANING

CLEANING

Fast and simple cleaning makes it easy to uphold high health and hygiene standards.

RINSING CYCLE

A rinsing cycle start automatically at a preset time after the last beverage delivery.



MAINTENANCE

EASY ACCESS TO ALL COMPONENTS

The convenient opening of the front panel and quick access to the main internal components facilitates easy maintenance operations.



DURA BREW

Dura Brew is a hermetically sealed system requiring little maintenance, and thus reducing the total cost of ownership.

- Egro Patented Technology

USB PORT

Touch Coffee comes with a USB port to transfer technical data and upload images and videos.

TOUCH COFFEE: TECHNICAL SPECIFICATIONS

DIMENSIONS



TECHNICAL SPECIFICATIONS

W x D x H
300 x 575 x 770 mm
11.8 x 22.6 x 30.3 in

WEIGHT
57 kg / 125.7 lb

POWER SUPPLY
220 – 240 V~, 50 - 60 Hz (3,1 kW)

WATER SUPPLY
Water mains connection

ENERGY CONSUMPTION PER DAY
1,772 kWh

NOISE LEVEL DURING USE
< 70 db

INTERFACE

TOUCH
10" HD touchscreen

COLOURS

● BLACK

FEATURES

	TOUCH COFFEE	TOUCH COFFEE WITH INTEGRATED COFFEE COOLER
COFFEE		
22-g brewing chamber (BC22)	●	●
4 bean hoppers	●	●
Coffee Cooler	—	●
Variable parallel bypass	●	●
Left side coffee outlet	●	●
HOT WATER		
Right side hot water outlet	●	●
ADDITIONAL OPTIONALS		
Automatic Spout	●	●
Under counter grounds chute	●	●
Option Self (Lock package, Cup stopper)	●	●
Lock package	●	●
Payment systems	●	●
Connect ((telemetry system)	●	●
ADD ON		
GUM External box for waste coffee (under machine)	●	●
Cup warmer	●	●

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RANCILIOGROUP.COM/CONNECT

BENEFITS



1
USER-FRIENDLY DASHBOARD



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MANAGE YOUR FLEET WITH EASE

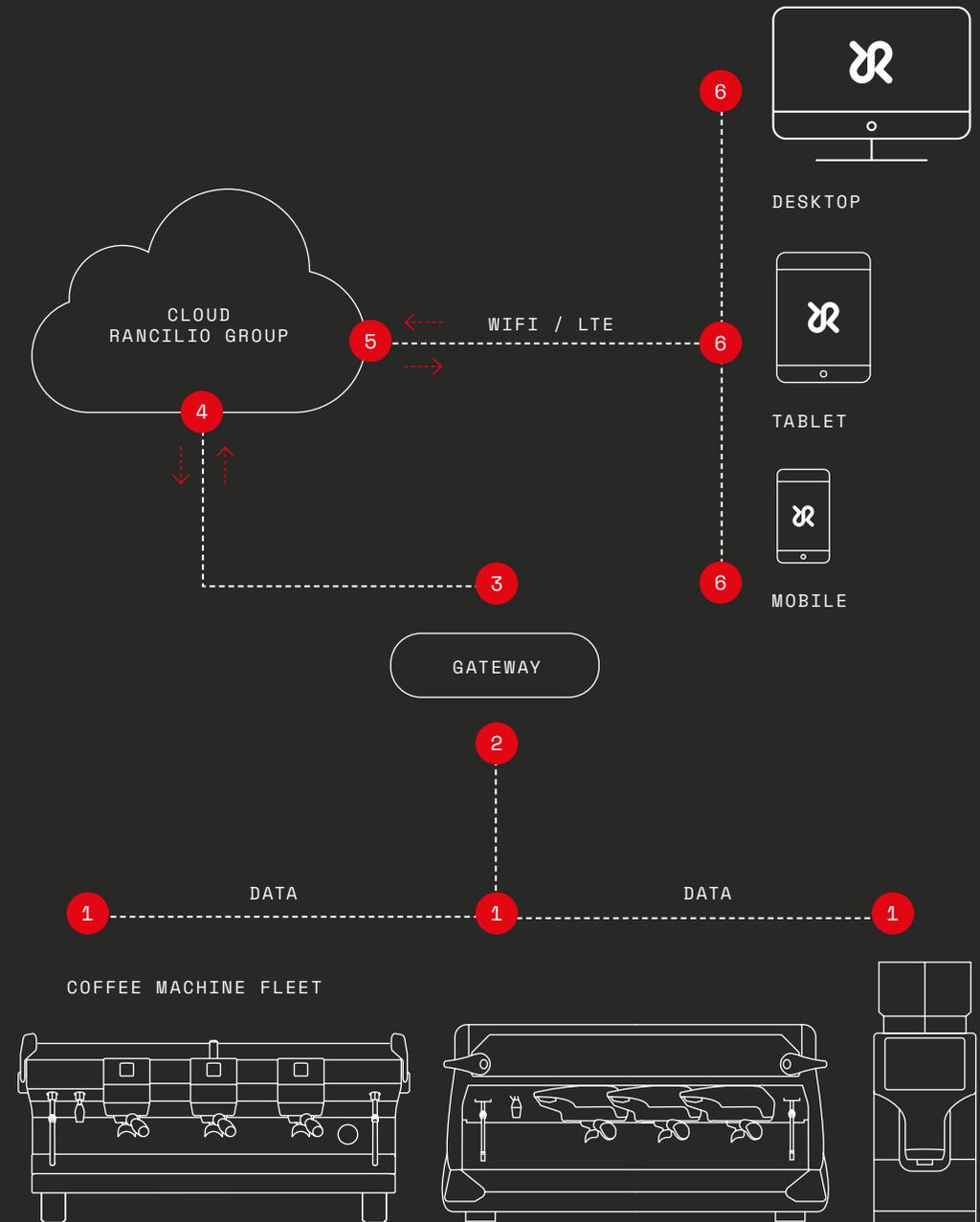


3
BOOST SERVICE EFFICIENCY



4
INCREASE BUSINESS PERFORMANCE

HOW IT WORKS





egrocoffee.com



an Ali Group company



The Spirit of Excellence