

Rio Espresso Machines

Manufactured near Venice in Northern Italy, Rio espresso machines come in a wide range of sizes, with the option of automatic or semi-automatic. Stainless steel steam wands are quick opening, fully rotating, and easy to use with any steaming pitcher. Rio's reliability, durability, and track record combined with affordable pricing make it the ideal machine for many retailers that generate profit through espresso.

About the Rio:

- Longevity and Durability. Rio's components are continually upgraded but remain compatible from year to year, making part replacement more economical than replacing the entire machine.
- Submerged and Removable Heat Exchanger. Keeping the brewing water at a more stable temperature, this also prevents direct contact between the exchanger and the hottest part of the boiler and can be easily removed for repair or replacement.
- High Quality Brass Group. Espresso quality is increased when water temperature is stabilized on its way to the coffee.
- State-of-the-Art Electronics. High-end Italian craftsmanship is reflected in the higher quality electronics. These better materials offer more consistency in all functions, resulting in fewer machine problems and decreased overall service costs.
- Automatic Water Fill with Sight Glass. Boiler water is automatically kept at optimal volume through a regular influx of water, and can be viewed through a sight glass. This prevents the very costly problem of a boiler running dry, keeping recovery time down so coffee can be served without interruption.
- Quick-open Rotating Steam Wands. Because they are easy to use and maneuver with any size pitcher, these wands reduce physical strain and increase barista comfort and satisfaction.
- Stainless Steel Steam Wands. As stainless steel doesn't break, bend, corrode, or flake, Rio's wands are extremely durable and last a very long time.
- Removable Body Panels and Interchangeable Parts. Internal components of the Rio are accessible through easy to remove body panels. This allows for quick fixes and less downtime for the machine.
- Rugged Design. Rio machines are very durable and appealing with their rugged frame.
- Anti-siphon Valve. Preventing milk from being sucked into the boiler when a vacuum occurs, the valve avoids the unsavory and expensive process of removing and cleaning the boilers.
- Tall Legs. Ensures counter can be kept clean underneath machine, saving time and awkward maneuvering. Clean counters are not only appreciated by health inspectors, they are a confidence-builder for customers, too.



Supporting your Rio

We offer our comprehensive support program that covers all aspects of machine maintenance, from troubleshooting specific performance problems to rapid parts order and delivery. We provide the expertise and knowledge to ensure that every espresso machine and grinder we sell operates successfully and consistently—producing better-tasting coffee, increasing productivity, and boosting beverage sales.

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Rio Espresso Machines: Facts and Figures.



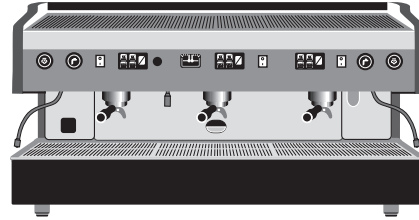
Junior



4 Group



2 Group



3 Group

	1 Group Junior	2 Group	3 Group	4 Group
Height (NSF)	23"	23"	23"	23"
Width	14"	28"	38"	47"
Depth	22"	22"	22"	22"
Cup Height (Bayonet to Tray)	5.75"	5.75"	5.75"	5.75"
Shipping Weight	145 lbs	200 lbs	280 lbs	230 lbs
Element Wattage	2000 W	4000 W	3700 W	5000 W
Electric Voltage	110 V	208 V	208 V	208 V
Recommended circuit rating	20 A	30 A	20 A	50 A
Boiler Capacity	5 L	10.5 L	17 L	23 L

Rio espresso machines are UL approved to electrical safety and ETL approved to NSF4 sanitation standards.

