Invicta

A product by
Rancilio Group

Invicta

Straight to Coffee.

RANCILIO
SPECIALTY

ENGLISH

Straight to Coffee.

Invicta is the reliable, stable and easy-to-use single boiler espresso machine with a modern, no-frills design. Invicta is designed to speed up service and make the best extraction technologies accessible to all baristas thanks to electronic control of the coffee, water and steam functions.

Rancilio Specialty Invicta

1

Did You Know?

The first Rancilio Invicta was presented in the late 1930s. It was a coffee machine designed according to the criteria and fashions of the time: sleek, geometric lines, stainless steel. After all, these were the years of Art Deco, of linear style, of great ocean liners and the Chrysler Building in New York*.

* https://www.ranciliogroup.com/history/

2

Get the Best Out of Every Extraction

Invicta is equipped with the best thermal control technologies developed for single boiler coffee machines.

3

All at Your Fingertips

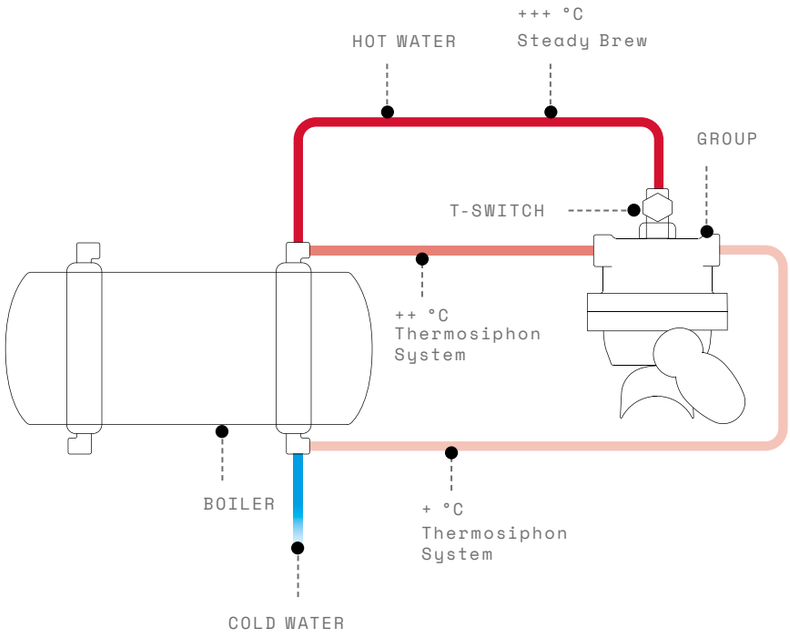
From the touchscreen it is easy to set doses, customise coffee recipes, start automatic group cleaning and access the various menus.

4

Aesthetics and Functionality at the Service of Espresso

Unique style, elegance, ergonomics, durable components and stainless steel body.

Brewing Technology



R Steady Brew

By keeping the water temperature stable during extraction, Steady Brew guarantees excellent thermal stability, reliability and maximum repeatability, both during busy periods and in low usage conditions.

BRASS GROUP WITH HDP INSULATION

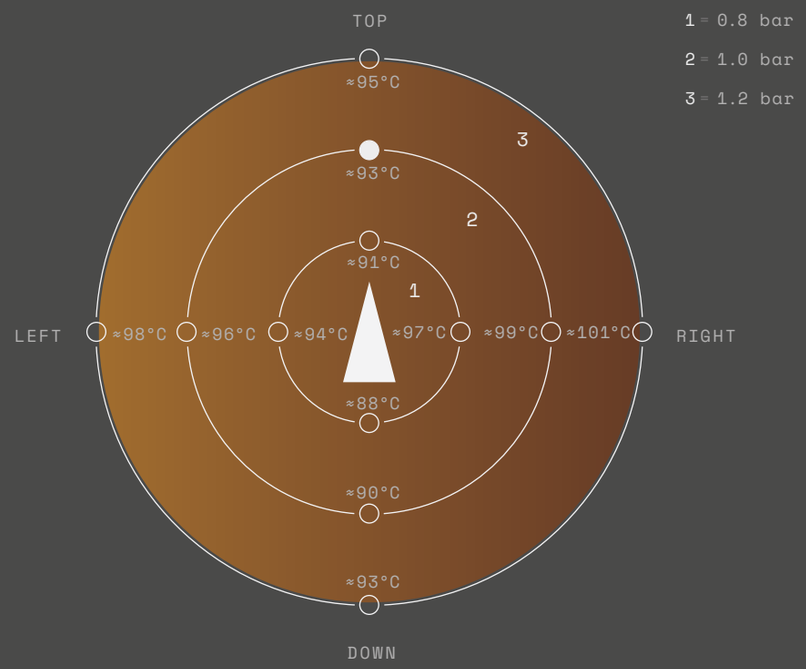
R T-Switch

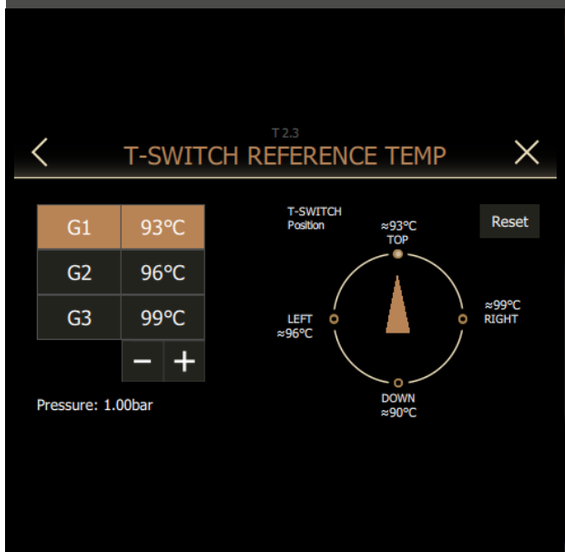
Thanks to the 4-position T-Switch, a different extraction temperature can be set for each group, even for single boiler coffee machines. With the boiler adjusted to 1.0 bar, a temperature of approx. 90°C, 93°C, 96°C or 99°C can be set on each group and the right extraction temperature for each type of coffee is always available. The T-Switch can only be adjusted by specialised technicians during installation.

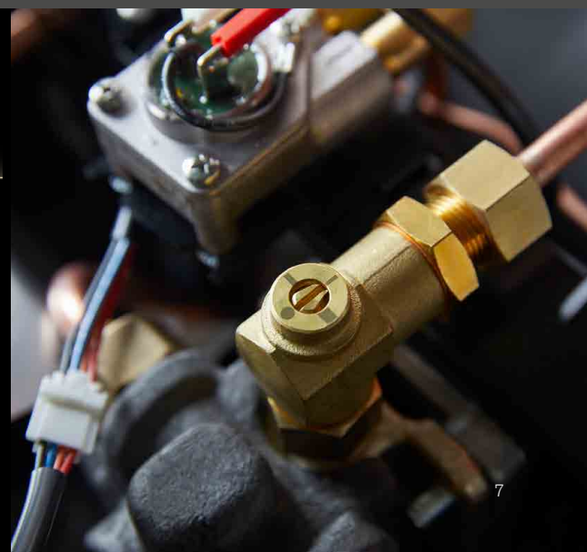
● Rancilio Patented Technology

T-Switch Adjustments

Depending on the pressure in the boiler, the diagram shows to which position the T-Switch should be turned manually in order to adjust the desired temperature on the group.

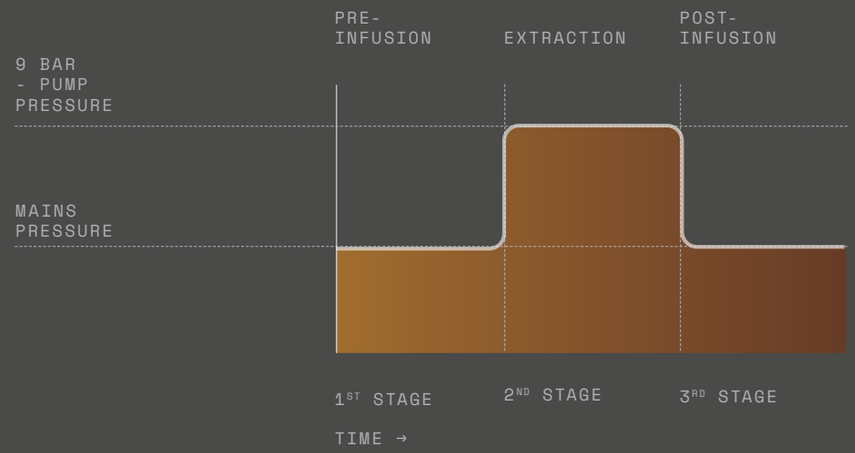






Pre-Infusion and Post-Infusion

The barista can vary the water pressure both in the initial stage (pre-infusion) and in the final stage (post-infusion) of the extraction process, choosing between mains pressure or pump pressure, and also adjust the duration of all stages (pre-infusion, extraction, post-infusion).



Rancilio Patented Technology

Barista Kit

+ 1X PORTAFILTER FOR EACH GROUP
+ 1X PORTAFILTER WITH DUAL SPOUT PER GROUP
+ 1X 18 g FILTER BASKET PER GROUP
+ 1X 8.5 g FILTER BASKET
+ 1X BLIND FILTER PER GROUP
+ BLACK WOOD TAMPER WITH STAINLESS STEEL BASE (Ø 58 mm)
+ BRUSH FOR CLEANING

Benefits

During Pre-Infusion:

- Dampen the ground coffee puck evenly all over
- Reduce the risk of channelling

During Extraction:

- Extract with a linear flow at a constant pressure
- Obtain an intense, complex, full-bodied flavour in the cup

During Post-Infusion:

- Reduce bitterness and astringency

Steam and Water

Two-Position Steam Knob

Turning the knob 25° to the left keeps the tap open, while turning it to the right opens and closes it automatically (“Purge” function).

X-Tea

From the touchscreen, you can program two different water doses and choose the temperature level for each. 8 levels are available to ensure that the water is always at the ideal temperature for all types of tea or infusion.

● Rancilio Patented Technology

Cool Touch Steam Wands

Ergonomic cool touch steam wands to work in total safety. The steam tips are designed to ensure uniform steam delivery and minimise water condensate.

Specific Space On The Grid Where The Steam Wand Can Be Positioned During Purging*

* only with drain tray height set to 100-120 mm

Interface

4.3” Touchscreen

Quick and easy access to all machine settings. There are 2 types of interface - “easy” with only the main settings and “tech” for more experienced baristas - and 3 different menus dedicated to baristas, managers and technicians.

Grouphead with Dedicated Display

Dedicated display for each group with timer and progress bar for dispensing duration and countdown for flushing.

Manual Mode

For more experienced baristas, manual mode can be activated to manually manage the duration of the pre-infusion, extraction and post-infusion phases using the buttons above the group.

Smart Flush

By activating the Smart Flush function, the duration of the flush varies according to the time elapsed since the last coffee delivery. This function keeps the group at the right temperature and improves thermal stability.

Design

Ergonomic Portafilter

The chrome-plated brass portafilter, with an ergonomic plastic handle designed to balance the weight, holds coffee filters up to a capacity of 21g, ensures stability when pressing, and eases wrist movements for the barista.

SELF STANDING
The portafilter sits flat when resting on the worktop.

REMOVABLE SPOUTS
Can be unscrewed for easy cleaning

Low Profile Body

Compact, low profile body designed to facilitate customer interaction and service operations. There is a large space (h 90 mm) underneath the machine, which is useful for keeping scales or other working tools within easy reach.

STAINLESS
STEEL BODY

Bumper

The bumpers are designed to protect the group covers from being accidentally knocked when the barista is hooking and unhooking the portafilter from the group.

LED lights

LED lights focused on the work area ensure maximum visibility of the cups when brewing coffee.

Height - Adjustable Drip Tray

Height-adjustable, removable drip tray makes it easy to work with all cup sizes.

Rancilio Expertise

Auto on-off

The schedule to automatically switch on the machine and the hours of operation may be personalized for each day of the week.

Easy Clean

The group cleaning and rinsing cycles are automatic and can be activated from the touchscreen. A daily alarm can be set to remind users to activate the cleaning cycle. It is also possible to set the optional machine block if cleaning does not take place and display the history of all actions performed.

Insulated Boiler

The insulated boiler reduces energy consumption and increases thermal stability.

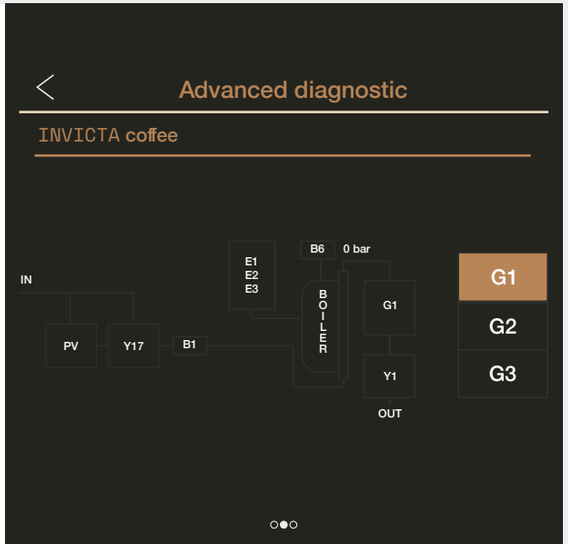
Advanced Boiler Management (ABM)

ABM is a specific software developed to improve the performance of the machine in intense use conditions. When simultaneously brewing espresso, dispensing water and steaming milk, ABM switches on the heating element to pre-empt any drops in temperature and ensure constant heating levels. ABM also allows control of the machine's power absorption, reducing it to 2/3 of the normal value where power availability is low.

● Rancilio Patented Technology

Advanced Diagnostic

The "Technical" menu includes a "Service" function allowing users to quickly check that all the circuits and various components (pumps, solenoid valves, heating elements, sensors, flowmeters) are in good working order from the touchscreen.



Colours and Optional Extras

Standard Colours

Invicta is available in 3 standard colours:

- INOX
- BLACK
- WHITE

Colours on request (Optional)

The stainless steel body panels can be painted in other colours depending on customer requirements.*

Cup Warmer with Temperature Sensor (Optional)

Cup warmer with 5 different temperature levels adjustable via touchscreen.

Portafilter with Wooden Handle (Optional)

Portafilters with oak handles are available as an optional extra for the 2- and 3-group versions (spare parts catalogue).

* information and prices on request.

Invicta in Numbers

Key Features

STANDARD

+ TOUCHSCREEN INTERFACE
+ DIGITAL DISPLAY (PER GROUP)
+ STEADY BREW (BRASS GROUPS WITH HDP INSULATION)
+ T-SWITCH
+ PRE-INFUSION AND POST-INFUSION
+ SMART FLUSH
+ X-TEA (8 LEVELS)
+ COOL TOUCH STEAM WAND
+ TWO-POSITION STEAM KNOB
+ ERGONOMIC PORTAFILTER
+ HEIGHT-ADJUSTABLE DRIP TRAY
+ LED LIGHTS (WORK AREA)
+ ABM
+ INSULATED BOILER
+ AUTO ON-OFF
+ EASY CLEAN
+ ADVANCED DIAGNOSTIC
+ SNAP&SHARE

OPTIONAL

+ CUP WARMER (WITH TEMPERATURE SENSOR)
+ PORTAFILTER WITH WOODEN HANDLE (SPARE PARTS CATALOGUE)
+ CONNECT (TELEMETRY SYSTEM)

Technical data

2GR	3GR
W X D X H 817x600x450 mm 32.16x23.62x17.72 in	W X D X H 1057x600x450 mm 41.61x23.62x17.72 in
WEIGHT 75 kg / 165.35 lb	WEIGHT 90 kg / 198.41 lb
BOILER 11 l / 2.4 gal UK	BOILER 16 l / 3.5 gal UK
POWER SUPPLY 220 – 240 V~ / 380-415V3N~, 50–60 Hz 4600 W	POWER SUPPLY 220 – 240 V~ / 380-415V3N~, 50–60 Hz 5400 W 220 – 240 V~ / 380-415V3N~, 50–60 Hz 6000 W
WATER SUPPLY Water mains connection	WATER SUPPLY Water mains connection
HEIGHT OF THE DRIP TRAY 80-100-120 mm / 3-4-5 in	HEIGHT OF THE DRIP TRAY 80-100-120 mm / 3-4-5 in
NOISE LEVEL DURING USE < 70 db	NOISE LEVEL DURING USE < 70 db

Colours

- INOX
- BLACK
- WHITE

Materials

+ STAINLESS STEEL
+ ZAMAK
+ PLASTIC
+ NBR

Connect

Power to Your Coffee Business

It doesn't matter what size your organization is, the only important thing is that you want to improve your coffee business. Connect helps you to make effective use of the data generated by your coffee machines, and support you in advancing your own journey becoming a data-driven business. It's time to take a competitive advantage in whatever marketplace you operate in.

RANCILIOGROUP.COM/CONNECT

BENEFITS

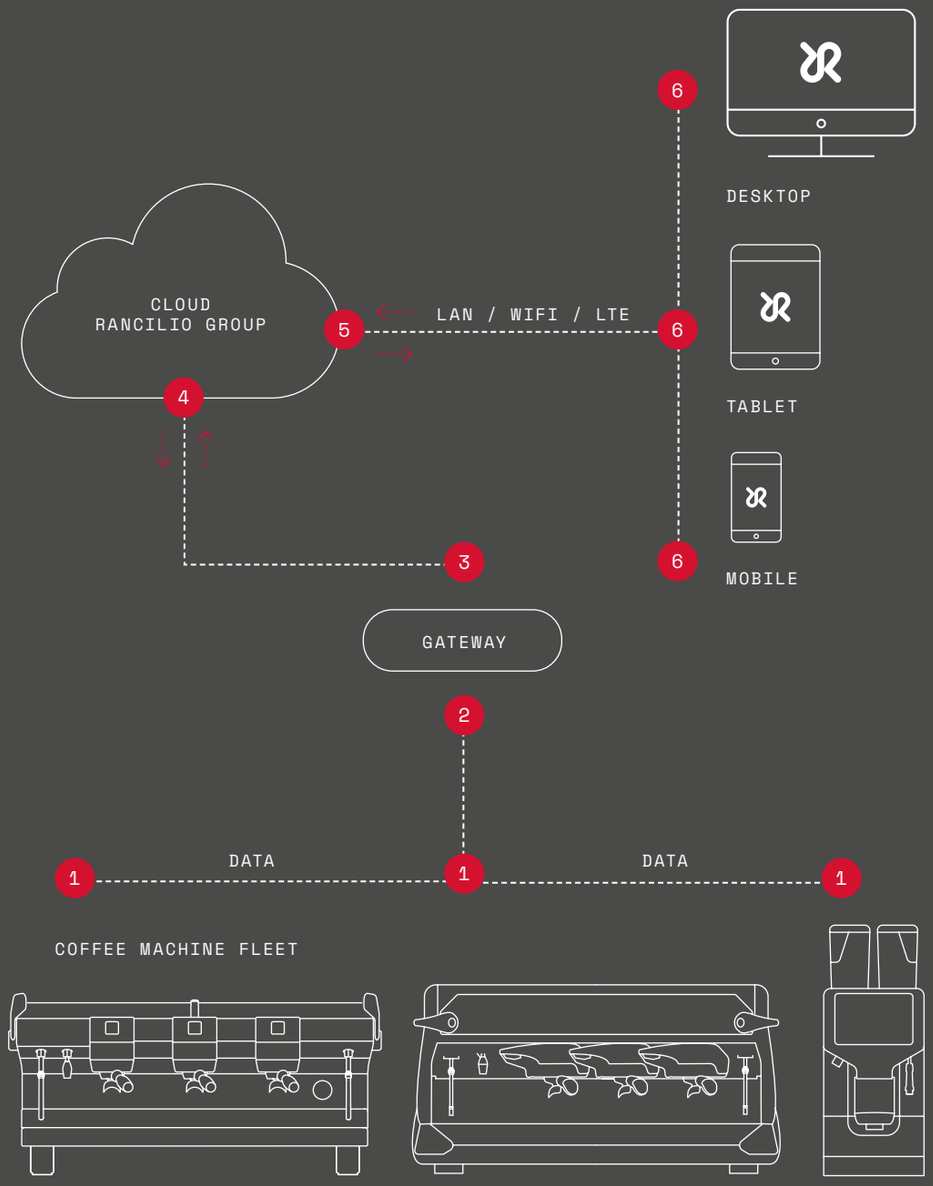
1
USER-FRIENDLY DASHBOARD

2
MANAGE YOUR FLEET WITH EASE

3
BOOST SERVICE EFFICIENCY

4
INCREASE BUSINESS PERFORMANCE

How It Works



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GROUP

The Spirit of Excellence