

Classe 20

A Product by
Rancilio Group

Classe 20

Brewing
Just Got
Better



 RANCILIO

ENGLISH



Brewing Just Got Better

Classe 20 raises the status of the category in terms of both performance and functionality, introducing a revolutionary system to control temperature stability, an intelligent interface and an entirely different approach to maintenance.

Rancilio Classe 20

1

Brewing Technology

Classe 20 pairs Rancilio's signature high quality with your choice of innovative solutions for thermal control.



2

Coffee Intelligence

Easy access to settings at all levels and advanced functions to ensure every cup is exactly the quality you demand.



3

Design

The distinctive features of Classe 20 recalls the design of all Rancilio coffee machines.

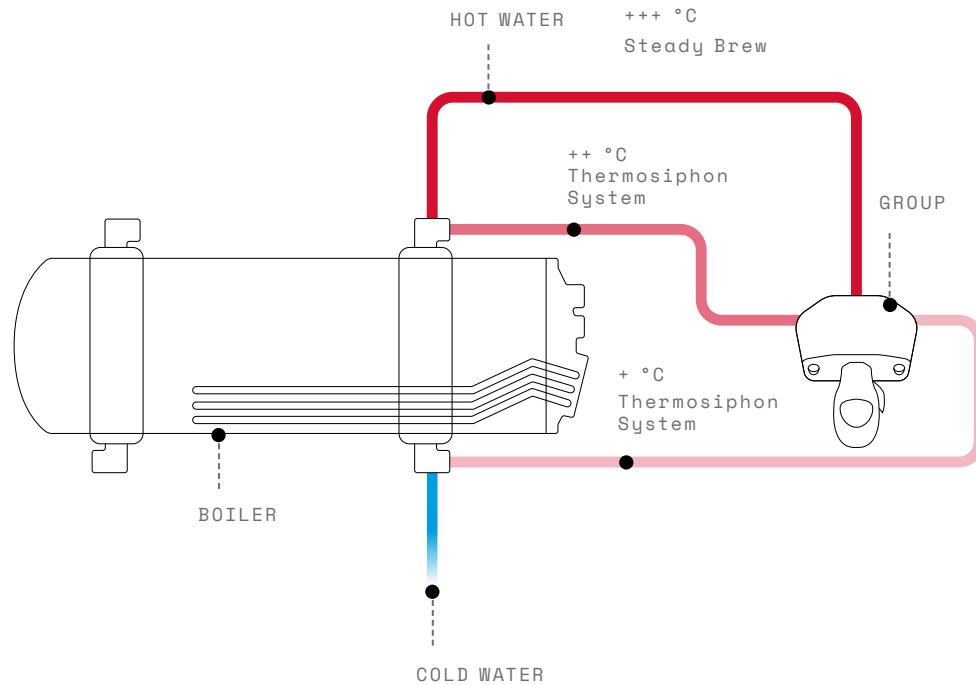
4

Cleaning & maintenance

Keeping your machine in perfect condition is easier than ever, with innovative features designed for hygiene and user experience.



Brewing Technology



Intro

Classe 20 is available in three versions with different thermal control systems developed by Rancilio LAB. Classe 20 SB introduces the Steady Brew patent, Classe 20 ASB presents an innovative multi-boiler system with independent groups, Classe 20 TP features the Temperature Profiling technology.

R Steady Brew SB version

SB is the technological solution that revolutionises Rancilio coffee machines' hydraulic system. By keeping water temperature inside the circuit steady, it guarantees maximum repeatability during extraction, both during work peaks and in low-usage conditions. The temperature for each group can be adjusted during installation.

● Rancilio Patented Technology

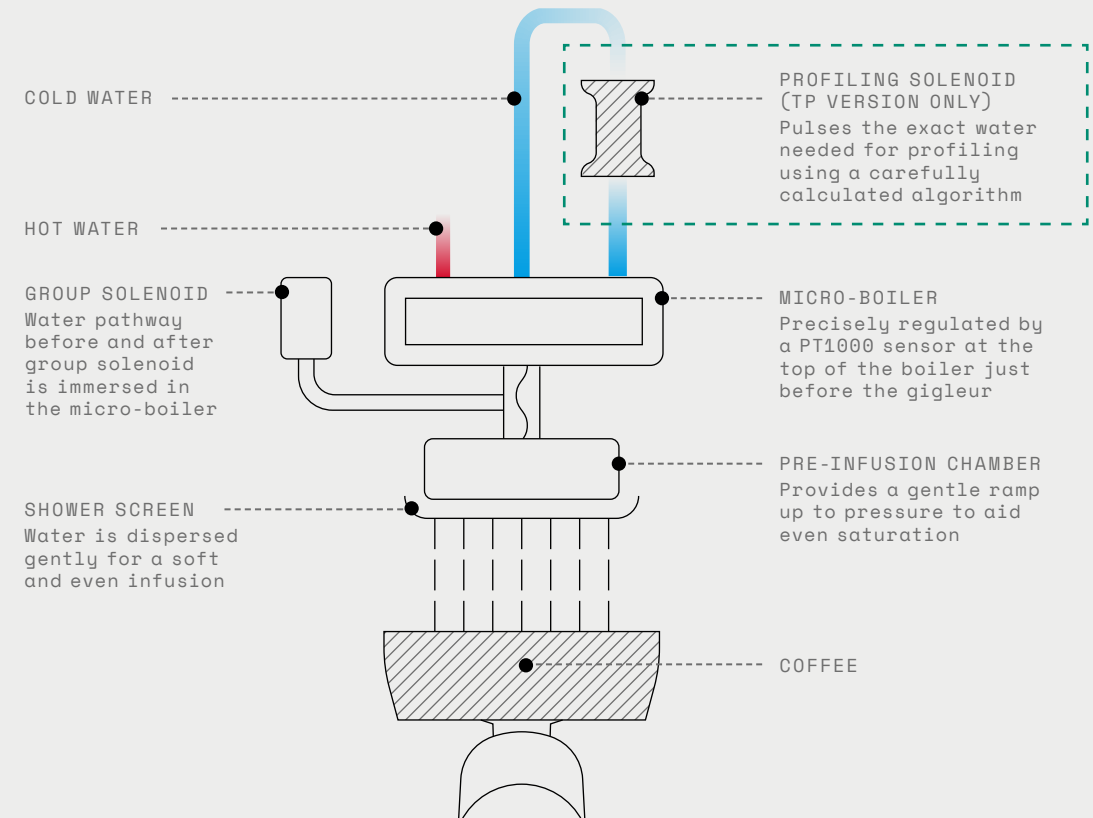
Independent Groups and multi-boiler system ASB version

Each independent group is equipped with a micro-boiler and a heating element, to guarantee thermal stability for both water temperature and group body, offering maximum accuracy at every cup. In the Advanced Steady Brew version, baristas can set different water temperatures for each group via interface.

R Temperature Profiling TP version

This version features independent groups with micro-boilers, a heating element and a profiling solenoid. Dynamically changing the water temperature profile throughout the extraction, baristas can fine tune every shot and unlock the flavor of each coffee.

● Rancilio Patented Technology



Steam and water



Cool touch steam wand

The cool touch steam wand is thermally insulated with a double protective coating.

R X-Tea

Baristas can program water dosages and temperature levels via the digital touch-screen interface.

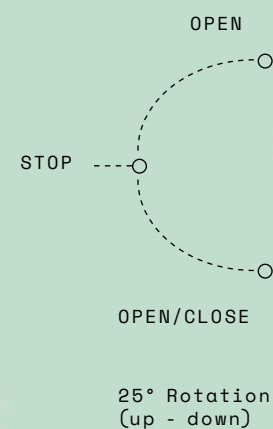
R C-lever

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.

R iSteam

The iSteam wand features two buttons: “Cappuccino” to heat and froth milk, or “Latte” to heat only.

- Rancilio patented Technology



Coffee Intelligence

Touchscreen Interface

Through the easy-to-use 4.3" touchscreen display, baristas can adjust coffee and water settings and control all the machine's parameters in real time. Swipe left or right with two fingers to quickly navigate through the various menus.

6 LANGUAGES MENU:
ENGLISH, ITALIAN, GERMAN, FRENCH,
SPANISH, PORTUGUESE



Groupheads with dedicated displays (only on ASB and TP versions)

A dedicated screen for each brew group, displaying a digital timer for each shot, the extraction temperature indicator and an integrated button click feeling to start and stop continuous brewing.



Standard Quality Espresso

By activating the SQE function, baristas can keep the time of each extraction under control to guarantee the same quality in every cup.

Rancilio Drive System

Rancilio Drive System provides three different, password-protected menus to offer the best user experience to baristas, managers and technicians.



Design and Green

Strong and Elegant Standing

A solid machine body enhanced by a line of light, running seamlessly along the curved sides and the top of the control panel. The quality of the materials, such as steel and satin-finish aluminium, give the work area a distinct look, make Classe 20 stand out with Rancilio coffee machines' signature design.



Energy saving

Insulated steam boiler, smart energy management and optional low power mode, deactivating one of the three heating elements.

Ergonomic portafilter

The portafilter is fitted with an ergonomic handle, designed to allow baristas to move wrists smoothly for maximum comfort.

Cup Warmer

The cup warmer has five temperature levels settable via touchscreen interface and guarantees optimal heating distribution across the grid.

Advanced Boiler Management

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.



Lights

The aesthetics RGB lights on the side panels, on the front of the group covers and above the control panel, can be customised with different intensities and colours. Groupheads feature ample lighting provided by LEDs that illuminate the work area.



Cleaning and maintenance

Easy Clean

Easy Clean provides smart management of the brewing unit cleaning process, making it completely automatic and allow to programme 3 automatic daily cleaning cycles, set the optional machine stop if cleaning has not been carried out and view the cleaning cycle history.

Advanced diagnostic

The "Technical" menu includes a "Service" function allowing users to test all the machine's systems, to simply tap on the interface to check all components are in good working order, and to pinpoint faults or technical problems without having to inspect internal elements.



FAST MENU: TWO FINGERS SWIPE ON THE RIGHT TO ACCESS TO THE FAST MENU



Hydro Hub

The Hydro Hub is an innovative system for the comprehensive and integrated management of the machine's hydraulic circuit. The Hydro Hub acts as a circuit board for the water delivery system, simplifying water flow and reducing connection points. This innovative solution eases technical operations while ensuring maximum safety during maintenance.



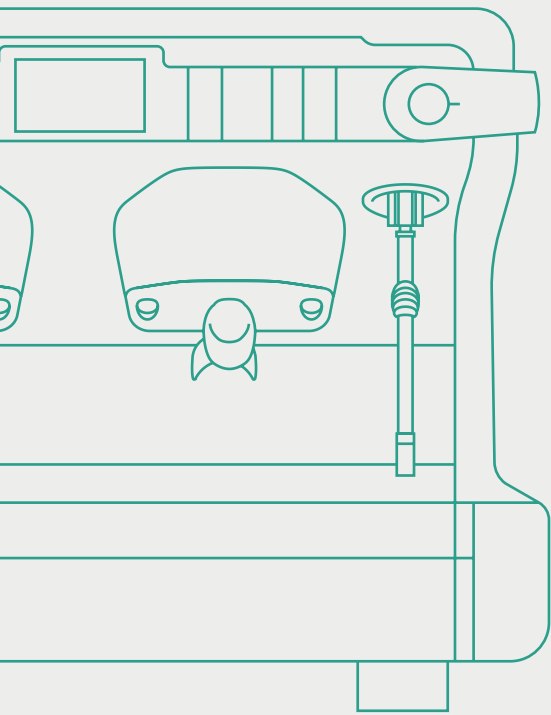
Grid System

The removable cup tray grids are made of scratch-resistant polymer, which makes them conveniently dishwasher-safe. They are designed to allow coffee residues to flow directly into the drain tray, keeping the working area clean.

Snap&Share

Snap&Share is a QR Code reader app that allows users to share Classe 20's technical parameters, track maintenance operations, monitor consumption and register a new product to activate the warranty.

Connect



Telemetry System

Connect: a remote telemetry system to adjust all the parameters, check statistics and ensure optimal functionality.

Time to Connect

Connect is a remote telemetry system to monitor all the operations performed by a single coffee machine or by a whole set of machines. Thanks to Connect, you can adjust the settings for coffee delivery, analyse consumption statistics and read any messages related to technical assistance and maintenance.

BENEFITS



1

JUST-IN TIME
CONTROL



2

REDUCED
SERVICE COSTS



3

SALES
OPTIMISATION



4

PREDICTIVE
MAINTENANCE



5

CLOUD
ENVIRONMENT



6

ALERTS



7

ALWAYS
CONNECTED



8

CONSUMPTION
STATISTICS

Classe 20 TP

Key Features

STANDARD



- + TEMPERATURE PROFILING
- + MULTI-BOILER SYSTEM
- + TOUCHSCREEN INTERFACE
- + STANDARD QUALITY ESPRESSO
- + PLUG&BREW
- + X-TEA
- + C-LEVER
- + DEDICATED GROUPHEAD DISPLAY
- + LED LIGHTS
- + RGB LIGHTS
- + GRID SYSTEM
- + ABM
- + EASY FIX
- + EASY CLEAN
- + HYDRO HUB
- + SNAP&SHARE
- + USB PORT
- + V-FLEX

OPTIONAL



- + iSTEAM
- + COOL TOUCH STEAM WAND
- + TALL VERSION
- + CUP WARMER
- + CONNECT

Specs

2GR

W x D x H
775 x 568 x 550 mm
30.5 x 22.4 x 21.6 in

WEIGHT
74 kg / 163.1 lb

TOTAL POWER
5350 W

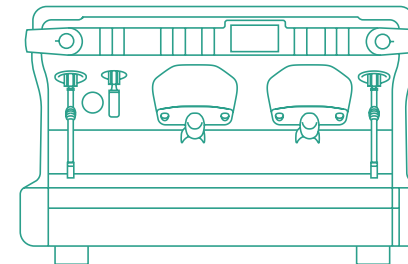
VOLTAGE
220-240 V / 380-415 V (3N)

FREQUENCY
50-60 Hz

BOILER CAPACITY
11 l / 2.4 gal UK / 2.9 gal US

MICRO-BOILER CAPACITY
15 cl / 5.3 oz UK / 5.1 oz US

NOISE LEVEL DURING USE
< 70 db



3GR

W x D x H
1015 x 568 x 550 mm
40 x 22.4 x 21.6 in

WEIGHT
85 kg / 187.4 lb

TOTAL POWER
6730 W

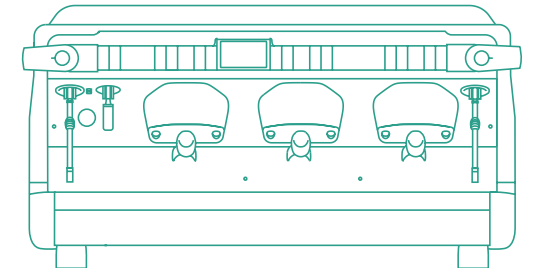
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FREQUENCY
50-60 Hz

BOILER CAPACITY
16 l / 3.5 gal UK / 4.2 gal US

MICRO-BOILER CAPACITY
15 cl / 5.3 oz UK / 5.1 oz US

NOISE LEVEL DURING USE
< 70 db



Materials & lights

TOP TRAY
Stainless steel

FRONTAL PANEL
Stainless steel black painted

PANEL COVER
Aluminium

SIDE ENCLOSURES
Plastic and stainless steel

REAR PANEL
FE-painted

LIGHTS
LED standard
RGB standard

Classe 20 ASB

Key Features

STANDARD



- + ADVANCED STEADY BREW
- + MULTI-BOILER SYSTEM
- + TOUCHSCREEN INTERFACE
- + STANDARD QUALITY ESPRESSO
- + PLUG&BREW
- + X-TEA
- + C-LEVER
- + DEDICATED GROUPHEAD DISPLAY
- + LED LIGHTS
- + RGB LIGHTS
- + GRID SYSTEM
- + ABM
- + EASY FIX
- + EASY CLEAN
- + HYDRO HUB
- + SNAP&SHARE
- + USB PORT
- + V-FLEX

OPTIONAL



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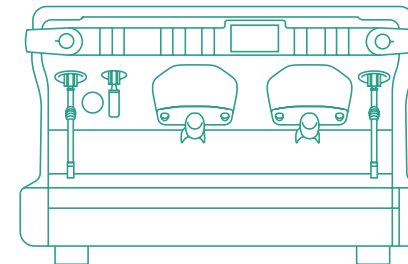
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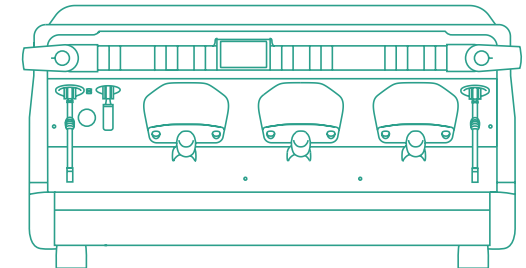
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PANEL COVER
Aluminium

SIDE ENCLOSURES
Plastic and stainless steel

REAR PANEL
FE-painted

LIGHTS
LED standard
RGB standard

Classe 20 SB

Key Features

STANDARD



- + STEADY BREW
- + TOUCHSCREEN INTERFACE
- + STANDARD QUALITY ESPRESSO
- + PLUG&BREW
- + X-TEA
- + C-LEVER
- + LED LIGHTS
- + GRID SYSTEM
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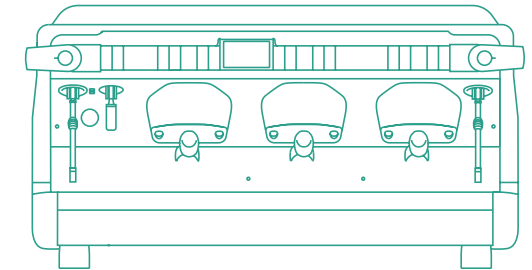
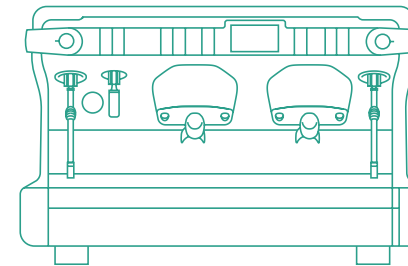
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SIDE ENCLOSURES
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REAR PANEL
 Steel

LIGHTS
 LED standard
 RGB optional

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The Spirit of Excellence