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 diagnostics.

Rancilio Classe 20

1

Brewing Technology

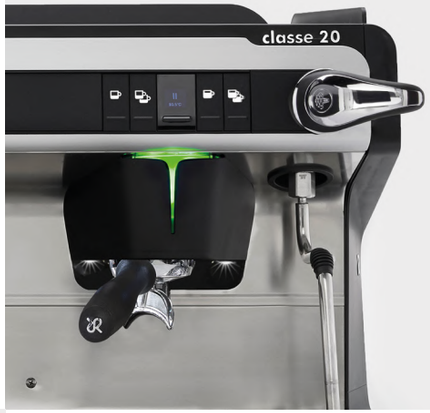
Classe 20 pairs Rancilio's signature high quality with your choice of innovative solutions for thermal control.



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

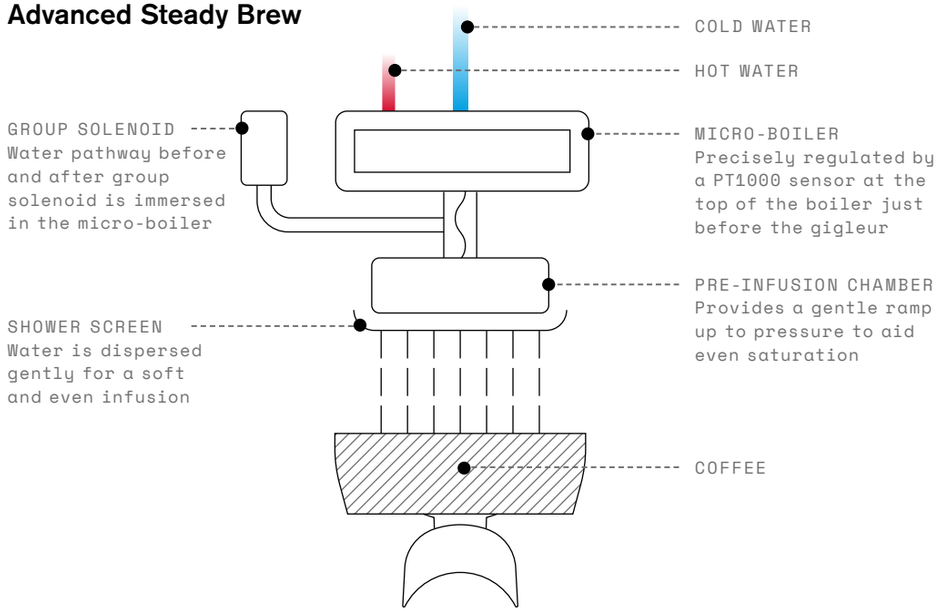
Cleaning and Maintenance

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



Brewing Technology

ASB
Advanced Steady Brew



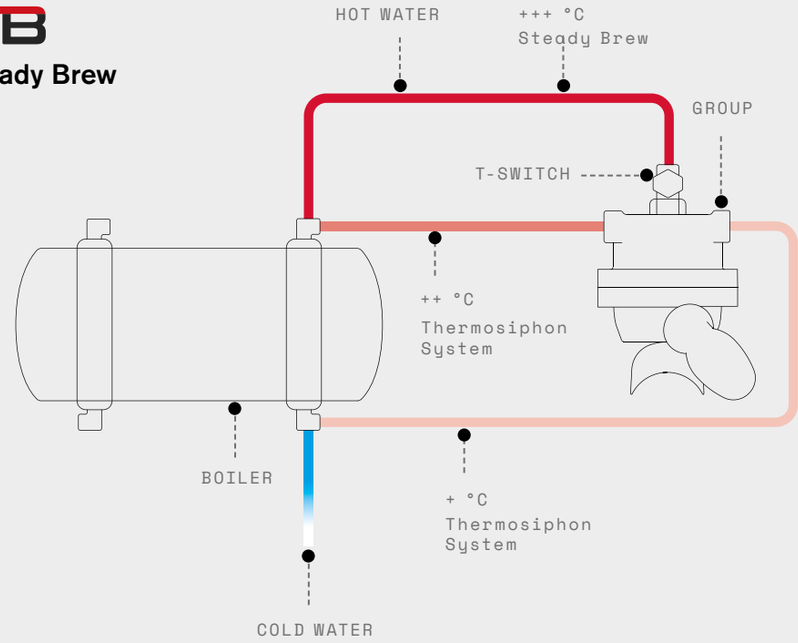
Intro

Classe 20 is available in two 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.

Advanced Steady Brew 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.

SB
Steady Brew



Steady Brew Versione SB

SB is the technological solution that revolutionises Rancilio coffee machines' hydraulic system. By keeping water temperature 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.

T-Switch (Only on SB Version)

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. 88°C, 90°C, 93°C or 97°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

Steam and Water



Cool Touch Steam Wand

Ergonomic cool touch steam wands to work in total safety.

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.

iSteam Pro

iSteam Pro is the steam wand designed for automatic milk frothing. It is built to work perfectly with all types of milk, including plant-based alternatives, effortlessly delivering the same high-quality results as a professional barista. The touchscreen allows precise adjustment of both temperature and froth level, saving up to 10 customized recipes, and activating the automatic wand with a simple tap. iSteam Pro is easy to use and simple to clean, also thanks to the pre-purge function, which eliminates condensation before frothing. Ideal for high-volume locations with heavy cappuccino and macchiato production, iSteam Pro is the perfect solution for speeding up service while ensuring consistently perfect froth for every beverage. Available as an optional feature, the iSteam Pro wand can be installed on the right side, left side, or both sides of the machine.

X-Tea

Baristas can program water dosages and temperature levels via the digital touchscreen interface.



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 ASB Version)

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.



Rancilio Drive System

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



Design

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.



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 21 g, ensures stability when pressing, and eases wrist movements for the barista. The portafilter handles may be personalized.





Materials

TOP TRAY
Stainless steel

FRONTAL PANEL
Stainless steel painted black

PANEL COVER
Aluminium

SIDE PANELS
Plastic and stainless steel

REAR PANEL
Steel



Lights

The aesthetics RGB lights on the side panels, on 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.

Cup Warmer

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



Tall Version

Classe 20 Tall has a taller working area and can accommodate cups up to 14.5 cm in height. It also features an extractable rise plate for traditional espresso cups.

MAX CUP HEIGHT
14.5 cm / 5.7 in



Green

Energy Saving

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

Insulated Boiler

The insulated boiler reduces energy consumption and increases thermal stability.

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.

- Rancilio Patented Technology



Cleaning and Maintenance

Easy Clean

Easy Clean manages the cleaning process of the group heads, so it can perform it all automatically. The barista need only start the cycle, and the machine will automatically carry out the washing and rinsing operations. Easy Clean also allows you to schedule 3 daily alarms to warn the user of the need for a cleaning cycle, set an optional block on the machine in the event of a missed cleaning cycle, and view the history of all cleaning cycles performed.

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.

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





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.

Classe 20
ASB / ASB TALL

ASB Advanced Steady Brew

Key Features

STANDARD



+ ADVANCED STEADY BREW
+ MULTI-BOILER SYSTEM
+ TOUCHSCREEN INTERFACE
+ X-TEA
+ C-LEVER
+ COOL TOUCH STEAM WAND
+ DIGITAL DISPLAY (PER GROUP)
+ LED LIGHTS (WORK AREA)
+ RGB LIGHTS (GROUP COVERS, CONTROL PANEL, SIDE PANELS)
+ BRASS ERGONOMIC PORTAFILTER
+ CUP WARMER (WITH TEMPERATURE SENSOR)
+ ABM
+ INSULATED BOILER
+ AUTO ON/OFF
+ GRID SYSTEM
+ EASY CLEAN
+ ADVANCED DIAGNOSTIC
+ SNAP&SHARE

OPTIONAL



+ iSTEAM PRO
+ PODS&CAPS
+ CONNECT

Technical Specifications

2GR / 2GR TALL

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

WEIGHT
74 kg / 163.1 lb

BOILER
11 l / 2.4 gal UK / 2.9 gal US

MICRO-BOILER
2x 150 ml (250 W)

POWER SUPPLY
220-240 V, 50-60 Hz
5210-5350 W
220-240 V (3N), 50-60 Hz
5210-5350 W
380-415 V (3N), 60 Hz
5210-5350 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

3GR / 3GR TALL

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

WEIGHT
85 kg / 187.4 lb

BOILER
16 l / 3.5 gal UK / 4.2 gal US

MICRO-BOILER
3x 150 ml (250 W)

POWER SUPPLY
220-240 V, 50-60 Hz
6560-6730 W
220-240 V (3N), 50-60 Hz
6560-6730 W
380-415 V (3N), 50-60 Hz
6560-6730 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 20
SB / SB TALL

Steady Brew

Key Features

STANDARD



+ STEADY BREW
+ TOUCHSCREEN INTERFACE
+ X-TEA
+ C-LEVER
+ LED LIGHTS (CONTROL PANEL, SIDE PANELS, WORK AREA)
+ RGB LIGHTS (GROUP COVERS)
+ BRASS ERGONOMIC PORTAFILTER
+ ABM
+ INSULATED BOILER
+ AUTO ON/OFF
+ EASY CLEAN
+ GRID SYSTEM
+ ADVANCED DIAGNOSTIC
+ SNAP&SHARE

OPTIONAL



+ T-SWITCH
+ iSTEAM PRO
+ COOL TOUCH STEAM WAND
+ RGB LIGHTS (CONTROL PANEL, SIDE PANELS)
+ PODS&CAPS
+ CUP WARMER (WITH TEMPERATURE SENSOR)
+ CONNECT

Technical Specifications

2GR

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

WEIGHT
74 kg / 163.1 lb

BOILER
11 l / 2.4 gal UK / 2.9 gal US

POWER SUPPLY
220-240 V (3N), 50-60 Hz
4710-4850 W
380-415 V (3N), 50-60 Hz
4710-4850 W
380-415 V (3N), 50-60 Hz
4710-4850 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

3GR

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

WEIGHT
85 kg / 187.4 lb

BOILER
16 l / 3.5 gal UK / 4.2 gal US

POWER SUPPLY
220-240 V, 50-60 Hz
6410-6580 W
220-240 V (3N), 50-60 Hz
6410-6580 W
380-415 V (3N), 50-60 Hz
6410-6580 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

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

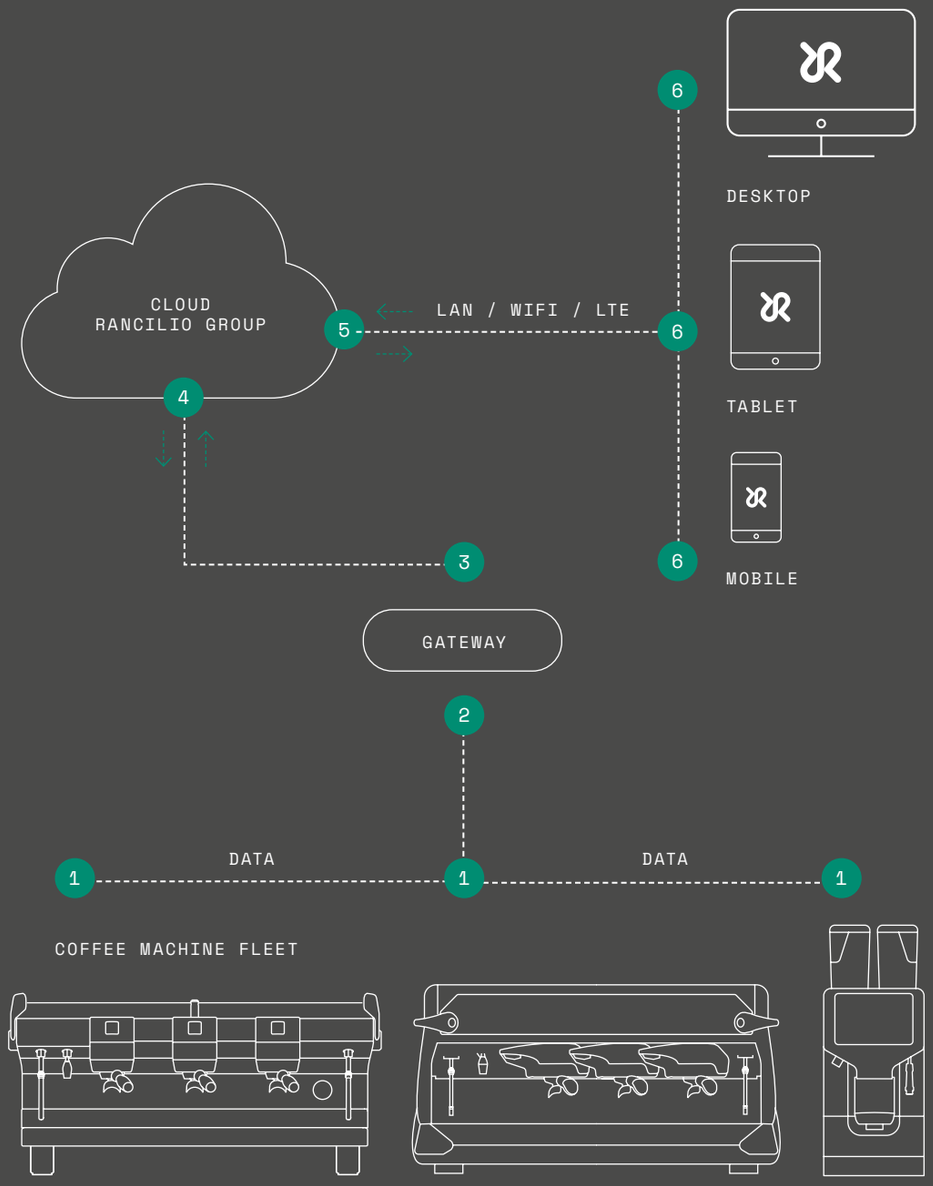
1
USER-FRIENDLY DASHBOARD

2
MANAGE YOUR FLEET WITH EASE

3
BOOST SERVICE EFFICIENCY

4
INCREASE BUSINESS PERFORMANCE

How It Works



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RANCILIO GROUP

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GROUP

The Spirit of Excellence