

RS1

A product by
Rancilio Group

RS1

Be Inspired.
Brew Different.



RANCILIO
SPECIALTY

ENGLISH



Be Inspired. Brew Different.

The RS1 helps coffee professionals offer a better coffee experience by providing cutting-edge brewing technology combined with Rancilio expertise and a unique workflow design, resulting in an easy-to-use espresso machine with a great value.



Rancilio Specialty RS1



1 Cutting Edge Brewing Technology

Unmatched temperature control during the extraction allows the barista to fine tune every shot, resulting in a better cup profile.



2 Unique Workflow Design

Providing baristas with enhanced workflow, resulting in less preparation time and better customer experience.



3 Rancilio Expertise

Rancilio expertise, employing our rich history of excellence and reliability.



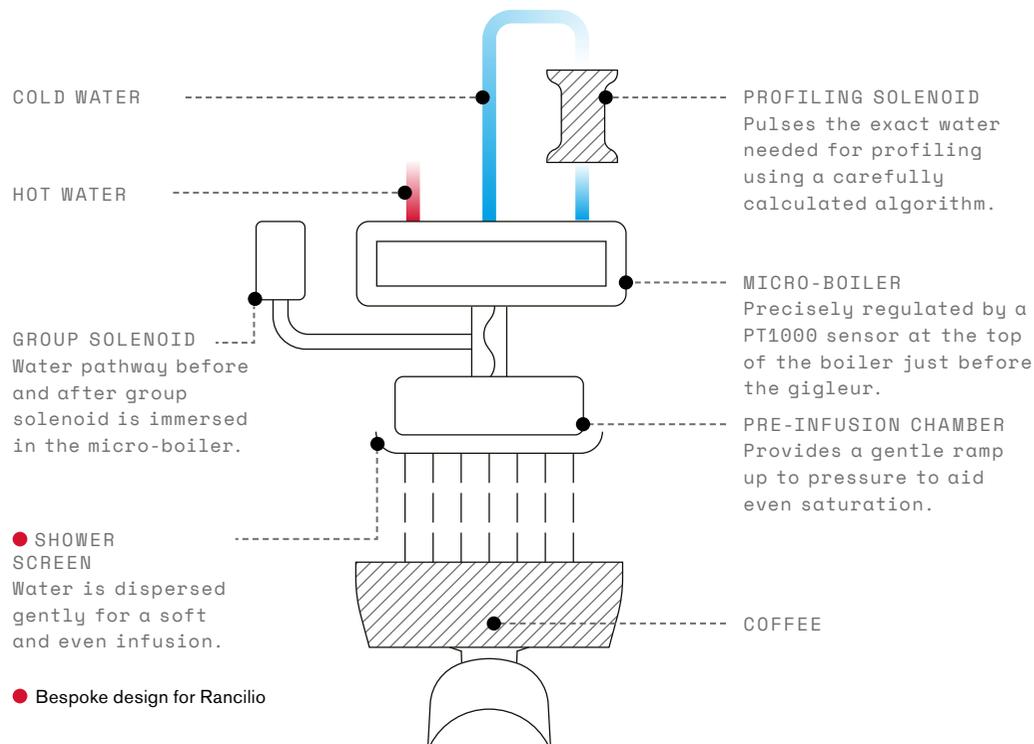
Cutting Edge Brewing Technology

Innovative Brew Group Hydraulics

The RS1 features an innovative brewing group that maximizes efficiency and can introduce fresh water into the grouphead micro-boiler with every shot.

Multi-Boiler System

Each stainless steel group contains a micro-boiler and two heating elements, maximizing accuracy and thermal stability for both the water temperature and group body.



Total Control of each Extraction

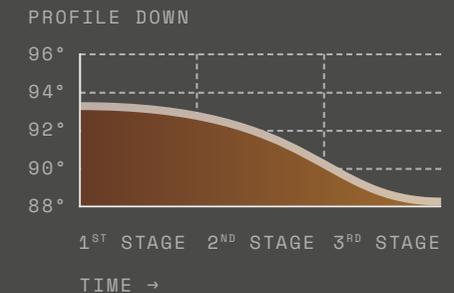
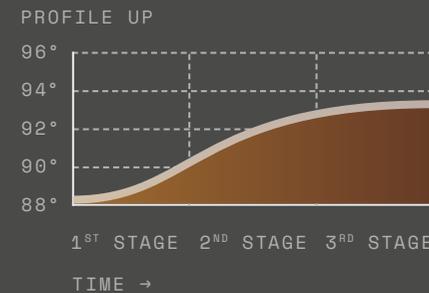
RS1 allows you to customise each espresso recipe by adjusting different temperature profiles, thanks to Advanced Temperature Profiling technology, as well as regulating pre-infusion and post-infusion.



Advanced Temperature Profiling

Thanks to Advanced Temperature Profiling technology, baristas can increase or decrease the temperature of the water dispensed during espresso extraction by up to 5°C (9°F). By accurately controlling the temperature profile of the espresso

extraction, baristas are given a precise tool to unlock the flavour potential of each single-origin coffee or blend. By adjusting the temperature, variable results can be achieved in terms of sweetness, acidity, body, bitterness and astringency.



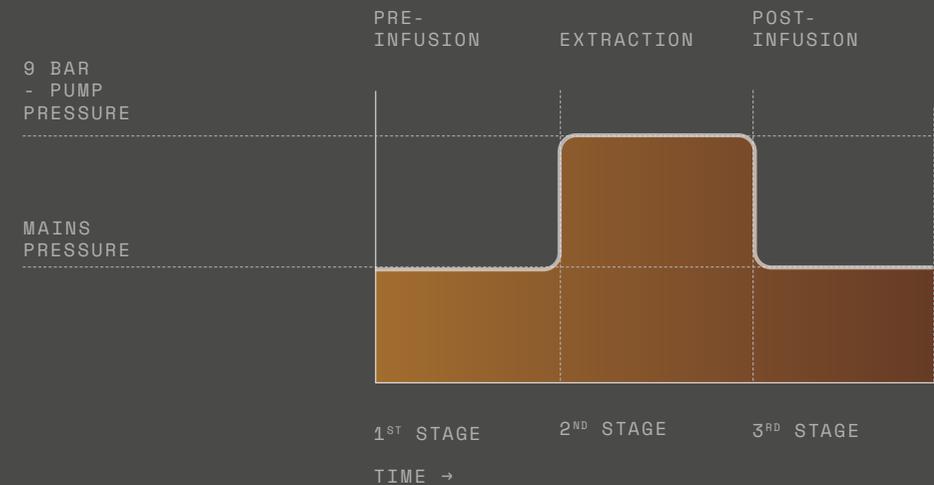
● Rancilio Patented Technology



R 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

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:

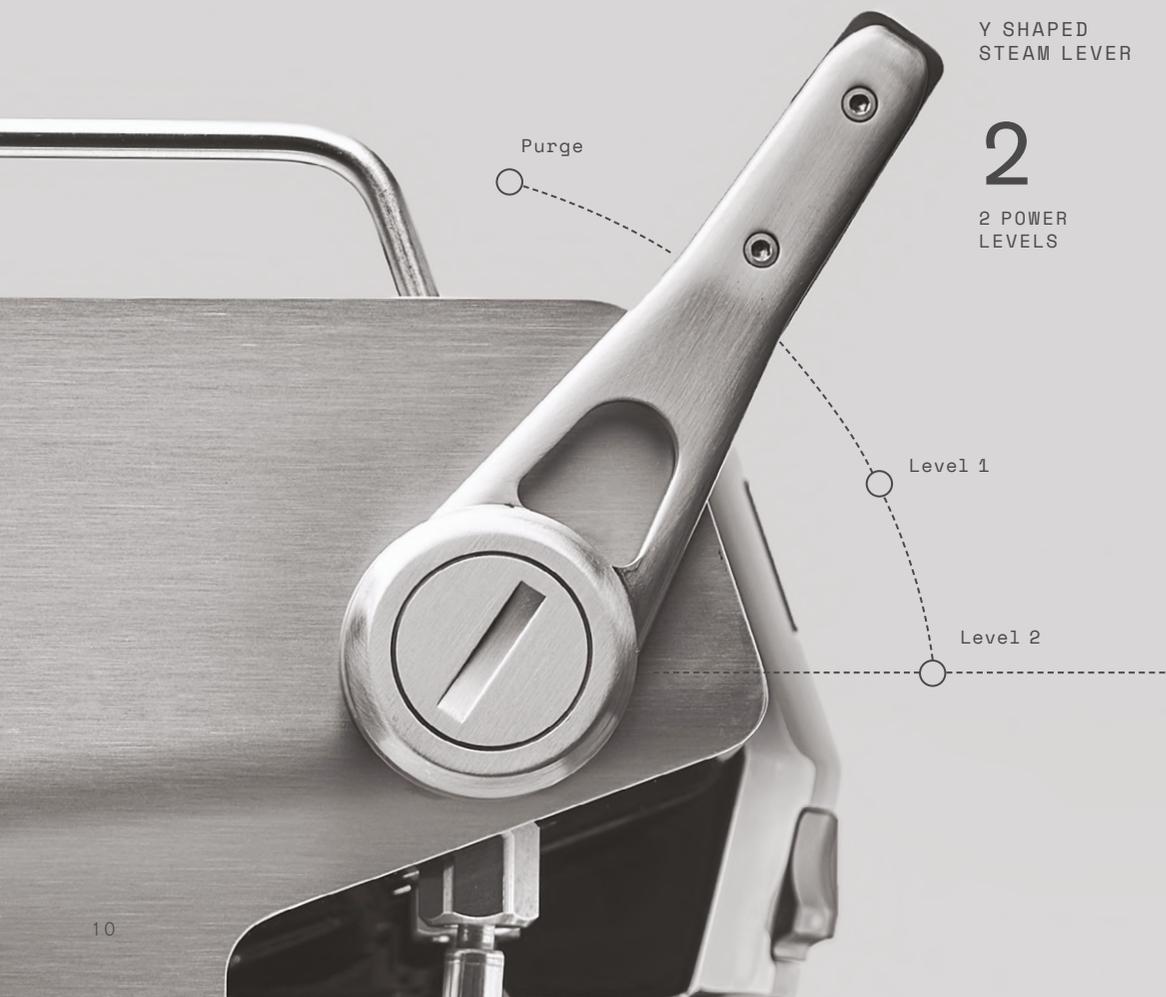
- Reduce bitterness and astringency



Water and Steam

Variable Steam Lever

Steam lever with a “Purge” function and two positions for steam delivery, each adjustable to different powers: perfect for switching between various jug sizes and different types of milk.



Y
Y SHAPED
STEAM LEVER

2
2 POWER
LEVELS

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



X-Tea

Two water buttons with dosage and temperature levels programmable from the touchscreen.



Unique Workflow Design

Stainless Steel Ergonomic Portafilter

Stainless steel portafilter, with soft-touch rubber handle, designed to balance the weight. It holds coffee filters up to a capacity of 21 g, ensures stability when pressing and eases wrist movements for the barista.



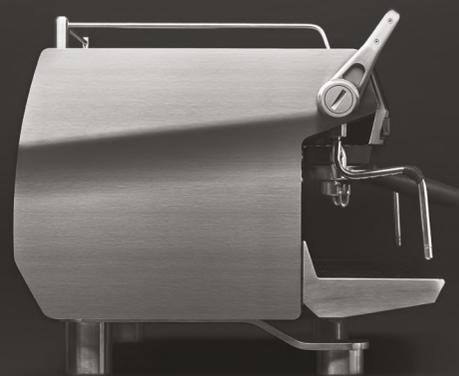
SELF STANDING
The portafilter sits flat when resting on the worktop

REMOVABLE SPOUTS
Can be unscrewed for easy cleaning

Low Profile Body

Compact, low profile body designed to facilitate customer interaction and service operations.

STAINLESS STEEL BODY



Grouphead with Dedicated Display

Dedicated screen for each brew group displays a digital shot clock and extraction temperature. Groupheads also feature simplified actuation and ample lighting provided by LED Lights.

Height-adjustable Drip Tray

Removable drip tray, height-adjustable during installation (80/100/120 mm), making it easy to work with any type of cup.



Rancilio Expertise

Digital Touchscreen Interface

Ten years of developing and designing barista interfaces. Allows quick and easy access to all programming via the digital touchscreen.



Tech-Friendly Design With Eco Mode

Easy access to pump adjustment and internal components, arranged to speed up maintenance operations. Insulated steam boiler with programmable water renewal, low power and eco mode.



Auto On-Off

It is possible to set the automatic switch-on and switch-off time of the machine for each day of the week.



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.



Rancilio Expertise

Heritage

Rancilio Specialty inherits the deep knowledge developed by Rancilio with more than ninety years of experience designing, manufacturing, and selling espresso machines.



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.

R 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



All-round Flexibility

Standard Colours

RS1 is available in 3 standard colours: stainless steel, black and white.

- INOX
- BLACK
- WHITE



Colours on request

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



Wood Kit (Optional)

The kit includes wooden portafilters and steam lever handles and is available as an optional extra for the 2- and 3-group versions.



Barista kit

The RS1 comes with a set of professional barista accessories as standard.



- + 1X PORTAFILTER PER GROUP
- + 1X BOTTOMLESS PORTAFILTER
- + 1X DUAL SPOUT PER GROUP
- + 1X SINGLE SPOUT
- + 1X 18 g FILTER BASKET PER GROUP
- + 1X 8.5 g FILTER BASKET
- + 1X BLIND FILTER PER GROUP
- + STAINLESS STEEL TAMPER (ø58 mm)
- + CALIBRATED CUP
- + BRUSH FOR CLEANING
- + FILTER REMOVER
- + MICROFIBRE CLOTH
- + SOMMELIER CUP



A Closer Look



1. Advanced Temperature Profiling
2. Multi-boiler system
3. Pre-infusion and post-infusion
4. Variable steam lever
5. Cool touch steam wands
6. Two water buttons
7. Independent brew groups
8. Digital touchscreen interface
9. LED lights
10. Back-lit buttons
11. Compact design
12. Dedicated grouphead display
13. Stainless steel ergonomic portafilter
14. Cup warmer (five temperature levels)
15. Height-adjustable drip tray
16. Two USB ports (for recharging smartphones and scales)
17. Insulated boiler

RS1

in numbers

Key Features

STANDARD



- + TOUCHSCREEN INTERFACE
- + DIGITAL DISPLAY (PER GROUP)
- + MULTI-BOILER SYSTEM
- + ADVANCED TEMPERATURE PROFILING
- + PRE-INFUSION AND POST-INFUSION
- + X-TEA (8 LEVELS)
- + COOL TOUCH STEAM WAND
- + VARIABLE STEAM LEVER
- + CUP WARMER (WITH TEMPERATURE SENSOR)
- + STAINLESS STEEL ERGONOMIC PORTAFILTER
- + HEIGHT-ADJUSTABLE DRIP TRAY
- + LED LIGHTS (WORK AREA)
- + ABM
- + INSULATED BOILER
- + ECO-MODE
- + AUTO ON-OFF
- + EASY CLEAN
- + ADVANCED DIAGNOSTIC
- + SNAP&SHARE

OPTIONAL



- + WOOD KIT
- + CONNECT (TELEMETRY SYSTEM)

Technical data

2GR

W X D X H
840x600x463 mm
33.07x23.62x18.23 in

WEIGHT
95 kg / 209.4 lb

BOILER
11 l / 2.4 gal UK

MICRO-BOILER
2x150 ml (300 W)

POWER SUPPLY
220 – 240 V~ / 380-415V3N~,
50 – 60 Hz
5600W

WATER SUPPLY
Water mains connection

HEIGHT OF THE DRIP TRAY
80*-100-120 mm / 3*-4-5 in

NOISE LEVEL DURING USE
< 70 db

3GR

W X D X H
1084x600x463 mm
42.67x23.62x18.23 in

WEIGHT
110 kg / 242.5 lb

BOILER
16 l / 3.5 gal UK

MICRO-BOILER
3x150 ml (300 W)

POWER SUPPLY
220 – 240 V~ / 380-415V3N~,
50 – 60 Hz
6750W

WATER SUPPLY
Water mains connection

HEIGHT OF THE DRIP TRAY
80*-100-120 mm / 3*-4-5 in

NOISE LEVEL DURING USE
< 70 db

Colors

-  INOX
-  BLACK
-  WHITE

Materials

- + STAINLESS STEEL
- + ZAMAK
- + 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

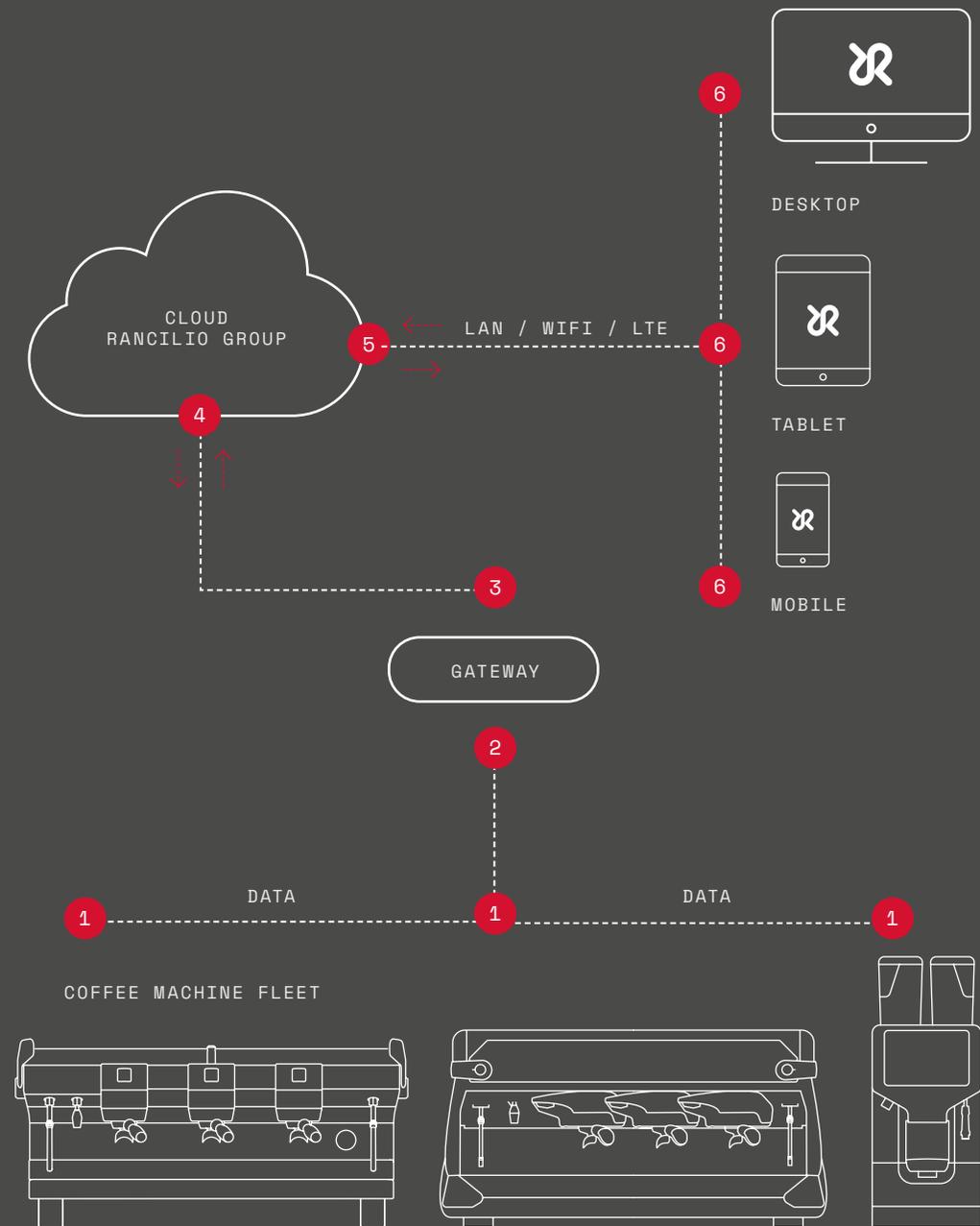
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

How It Works



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*.



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

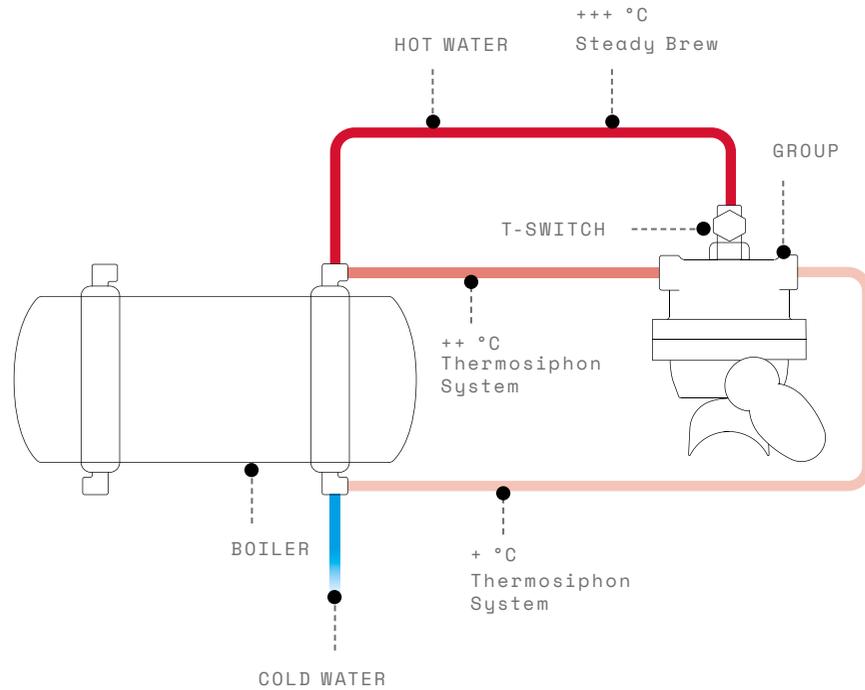
Aesthetics and Functionality at the Service of Espresso

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



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

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.

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.



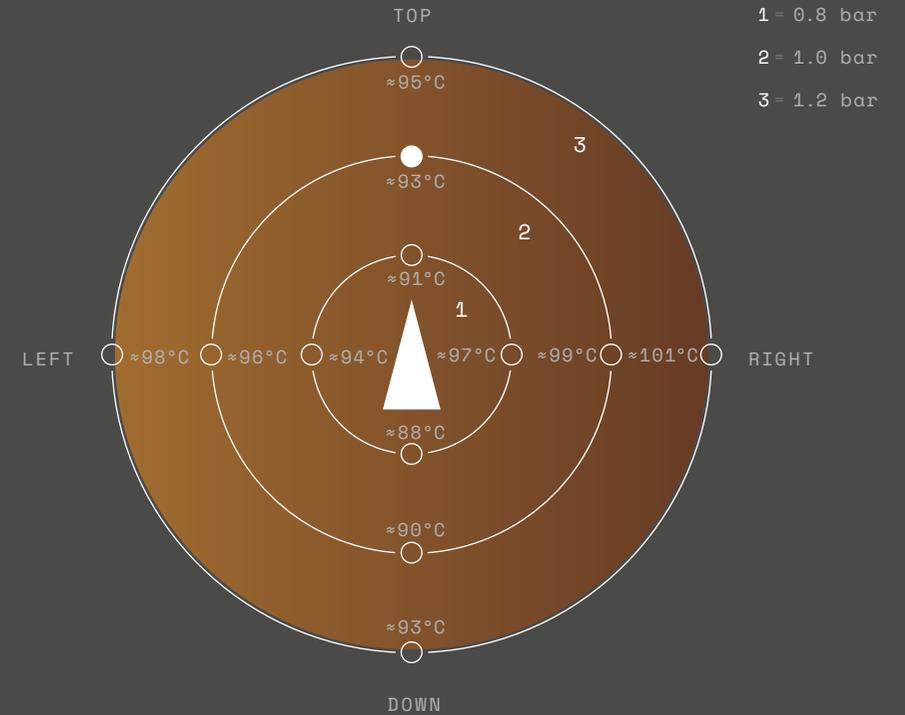
BRASS GROUP WITH HDP INSULATION

● Rancilio Patented Technology

T-Switch Adjustments

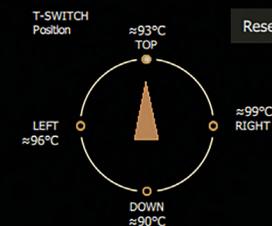
Depending on the pressure in the boiler, the diagram shows to which position the T-Switch

should be turned manually in order to adjust the desired temperature on the group.

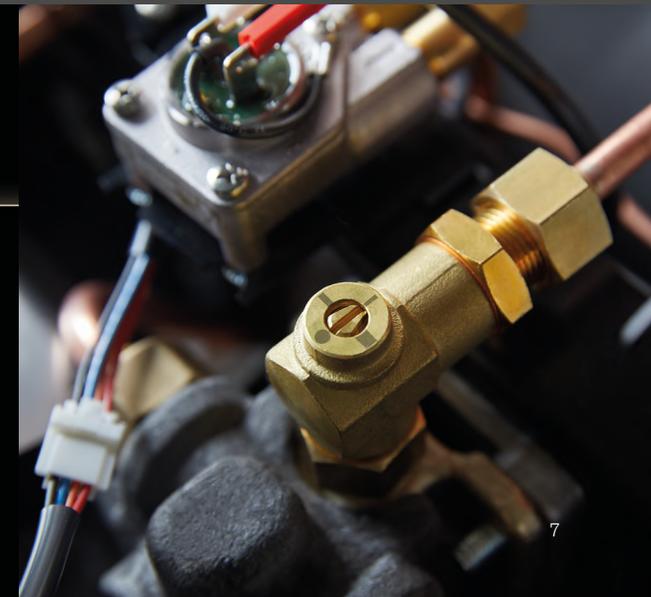


T-SWITCH REFERENCE TEMP

G1	93°C
G2	96°C
G3	99°C
	- +



Pressure: 1.00bar

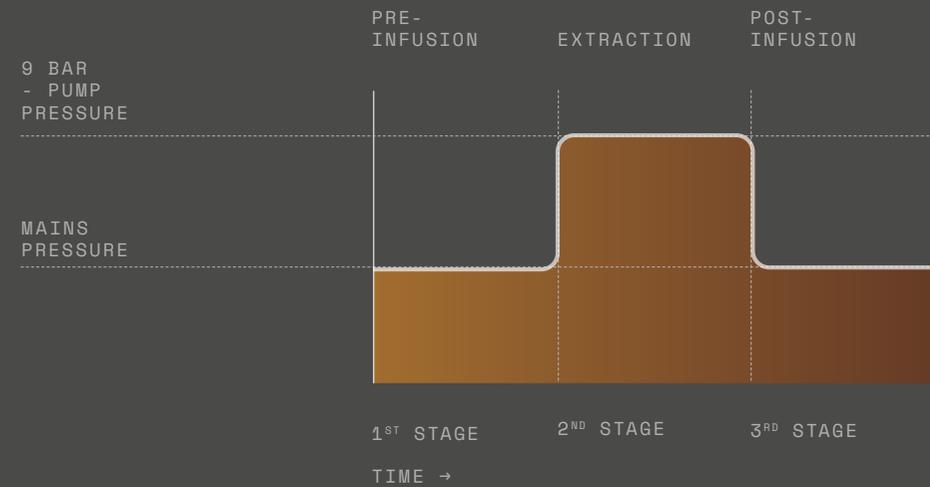




R Pre-Infusion and Post-Infusion

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).

● Rancilio Patented Technology

R 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.

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*

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.

* 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.

1 DOSE
COFFEE

2 DOSE
COFFEE

END DISPENSING BUTTON
also programmable as:

- FLUSH FUNCTION can be set between 0 and 5"
- CONTINUOUS DISPENSING by holding down for more than 1"



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.

R 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.

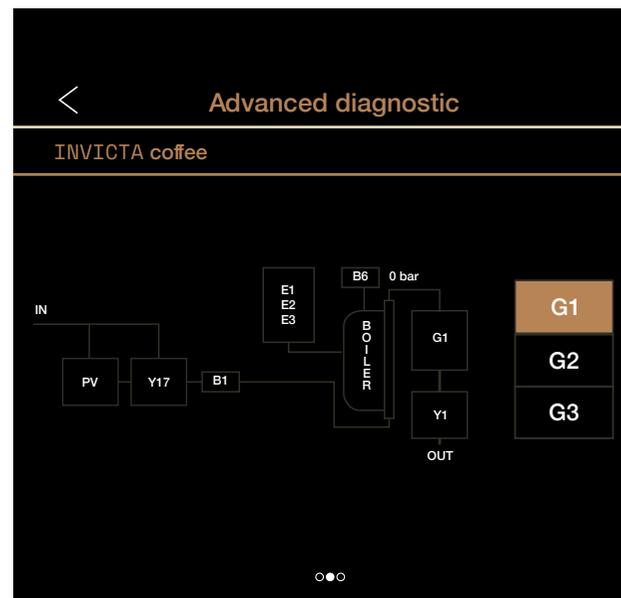
● Rancilio Patented Technology

Insulated Boiler

The insulated boiler reduces energy consumption and increases thermal stability.

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



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

Technical data

2GR

W X D X H
817x600x450 mm
32.16x23.62x17.72 in

WEIGHT
75 kg / 165.35 lb

BOILER
11 l / 2.4 gal UK

POWER SUPPLY
220 – 240 V~ / 380-415V3N~,
50–60 Hz
4600 W

WATER SUPPLY
Water mains connection

HEIGHT OF THE DRIP TRAY
80-100-120 mm / 3-4-5 in

NOISE LEVEL DURING USE
< 70 db

3GR

W X D X H
1057x600x450 mm
41.61x23.62x17.72 in

WEIGHT
90 kg / 198.41 lb

BOILER
16 l / 3.5 gal UK

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

HEIGHT OF THE DRIP TRAY
80-100-120 mm / 3-4-5 in

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

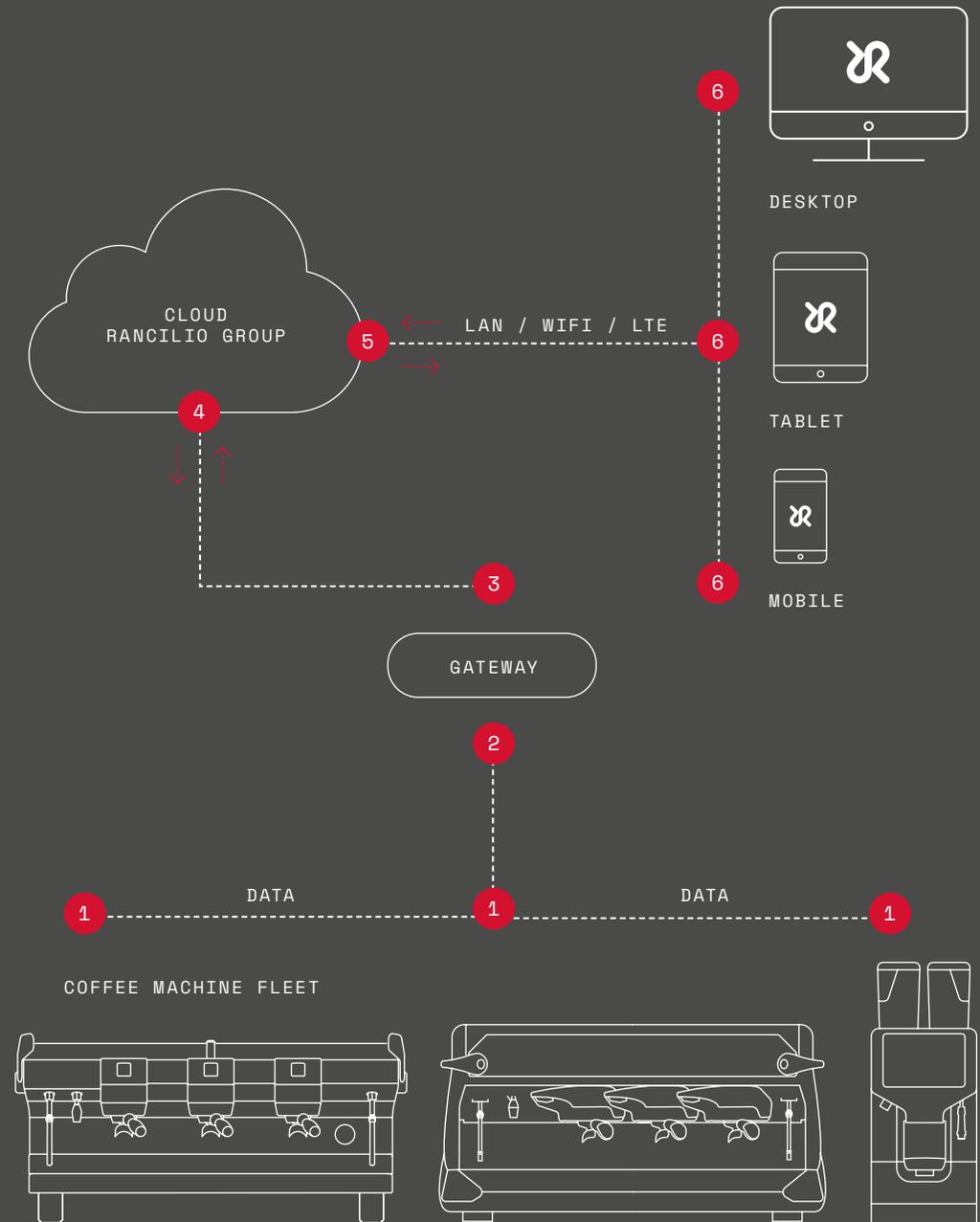
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

How It Works



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

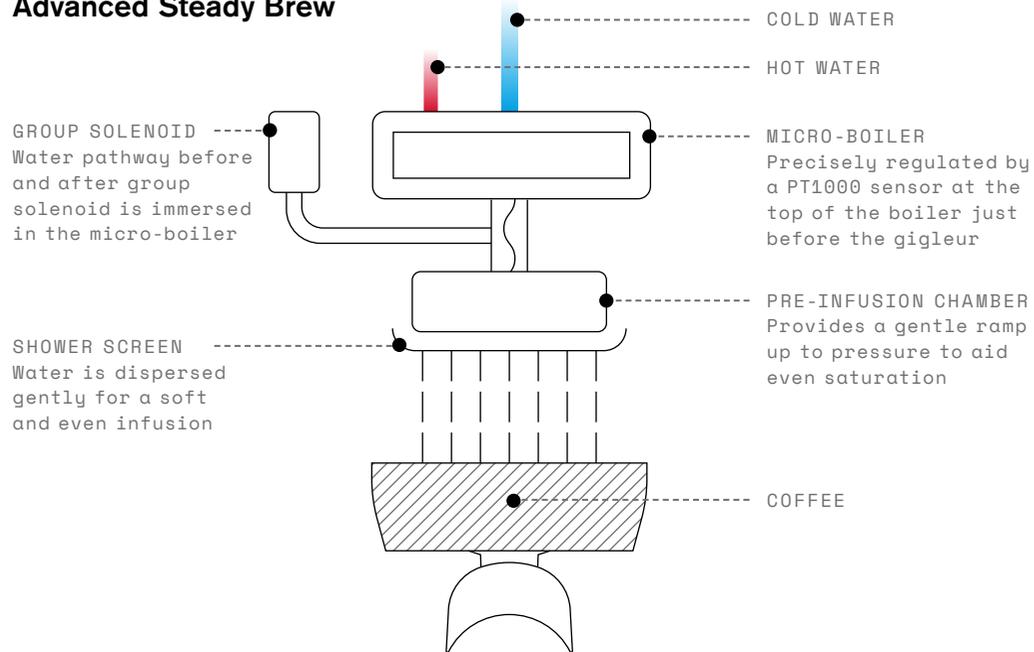
Keeping your machine in perfect condition is easier than ever, with innovative features designed for hygiene and user experience.



Brewing Technology

ASB

Advanced Steady Brew



Intro

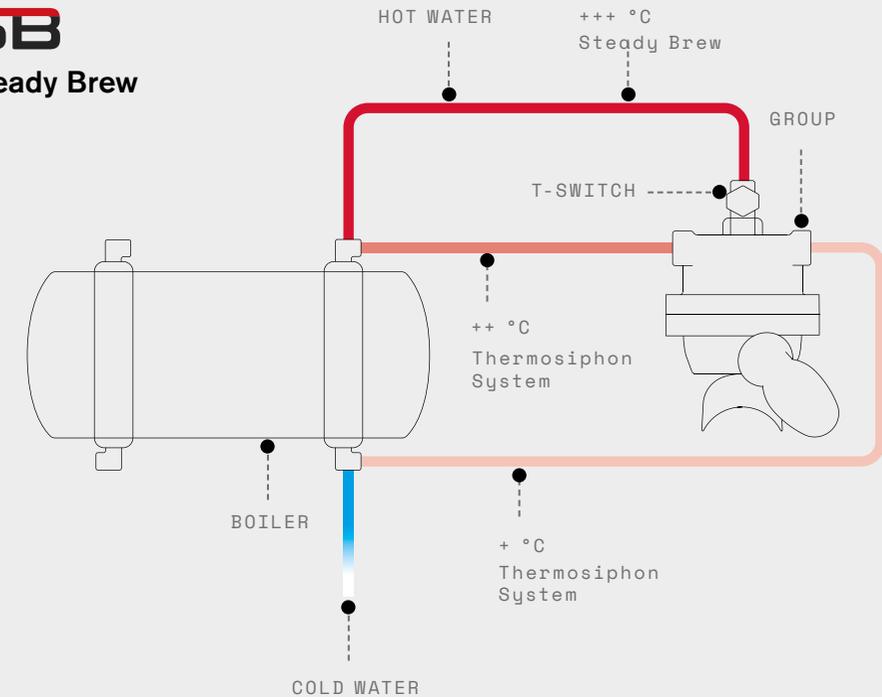
Classe 20 is available in two versions with different thermal control systems developed by Rancilio LAB. Classe 20 SB introduces the Steady Brew patent, Classe 20 ASB presents an innovative multi-boiler system with independent groups.

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



R 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.

R 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.

R 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.

R 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.



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

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.



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 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

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 x D x 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

SB 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 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

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

WATER SUPPLY
Water mains connection

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

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

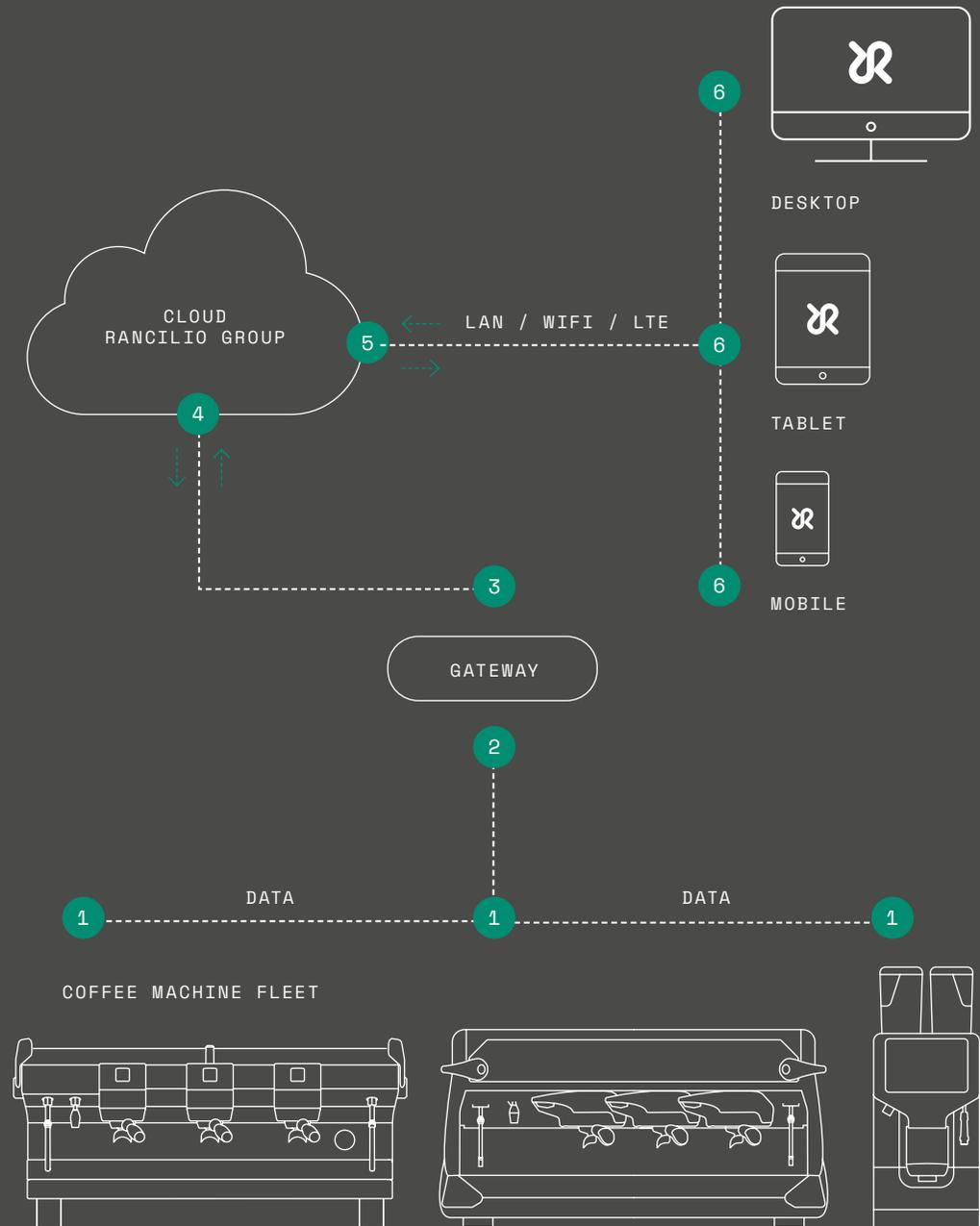
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

How It Works



Classe 11

A Product by
Rancilio Group

Classe 11

Just
Forward

 RANCILIO

ENGLISH





Just Forward

The Rancilio Classe 11 espresso machine redefines the human-machine interaction. Inspired by the language of smartphones, Classe 11 is distinguished by high standards of brewing technology, design and ergonomic solutions.

Rancilio Classe 11

1

Brewing Technology

Full control over coffee extraction: express your expertise with no limits, thanks to Classe 11's advanced professional features.



2

Smart Interface

Innovative technology is your secret ingredient, with an on-board computer and thorough menu system allowing you to control quality in every cup.



3

Power to Design

Attention to detail and automotive-inspired style make Classe 11 stand out with dynamic lines, robustness and great functionality.



4

Born to Be Green

Advanced features make the Classe 11 stand out for innovation, energy performance and heat management.



Brewing Technology

Independent Groups and Multi-boiler System (USB Xcelsius Version Only)

Each independent group is equipped with a micro-boiler and two heating elements, to guarantee the thermal stability for both water temperature and group body, offering maximum accuracy at every cup.



R Steady Brew (USB Version Only)

Rancilio Steady Brew (SB) technology is the evolution of the traditional thermosiphon system and introduces a set of innovative features designed to improve the performance of all single-boiler espresso machines. 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.

- Rancilio Patented Technology

T-Switch (USB Version Only)

Thanks to the 4-position T-Switch knob, 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, 93°C, 96°C or 98°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 by removing the cup warmer.

R Xcelsius Temperature Profiling (USB Xcelsius Version Only)

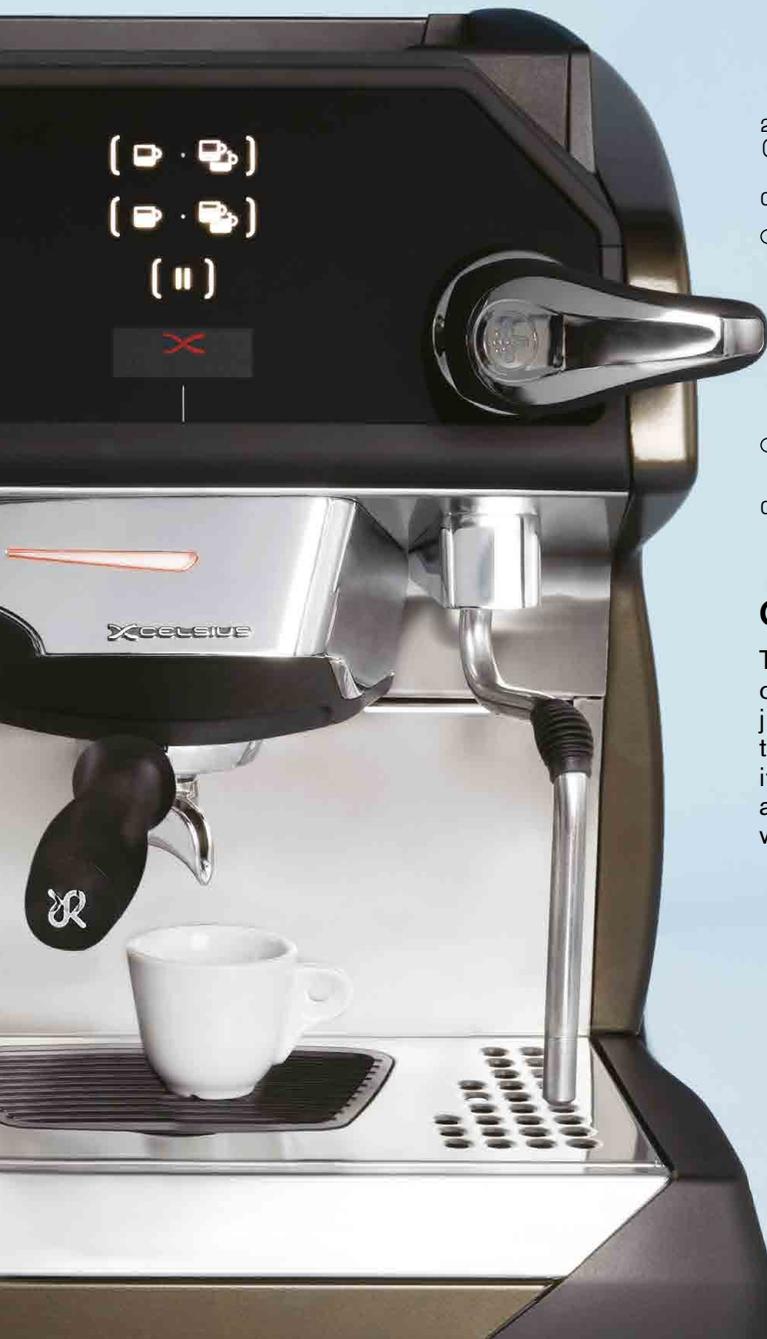
Xcelsius Temperature Profiling technology allows baristas to bring out the best in the organoleptic characteristics of any coffee, thanks to the dynamic regulation of the water temperature during the extraction phase. By increasing or decreasing the temperature by up to 5°C (9°F), baristas can adjust

the specific characteristics of the espresso in order to improve the quality of the final product in the cup. Each group head is equipped with a 150 ml micro-boiler with a 250W internal heating element which, in combination with a special hydraulic system, allows for the instantaneous extraction temperature to be adjusted.

- Rancilio Patented Technology



Steam and Water



25° Rotation
(up - down)

OPEN



STOP



OPEN/CLOSE

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.



Cool Touch Steam Wand

The cool touch steam wand is thermally insulated with a double protective coating. Cool touch technology limits the accumulation of milk fat deposits on steam wands facilitating cleaning operations.

R iSteam

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

- Rancilio Patented Technology

R X-Tea

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

- Rancilio Patented Technology



Smart Interface

On-Board Computer

Enjoy complete command over your Classe 11's functions, thanks to the on-board computer and its usable 5.7" touchscreen interface.



Touchscreen Interface

Allows quick and easy access to all machine settings via the digital touchscreen.

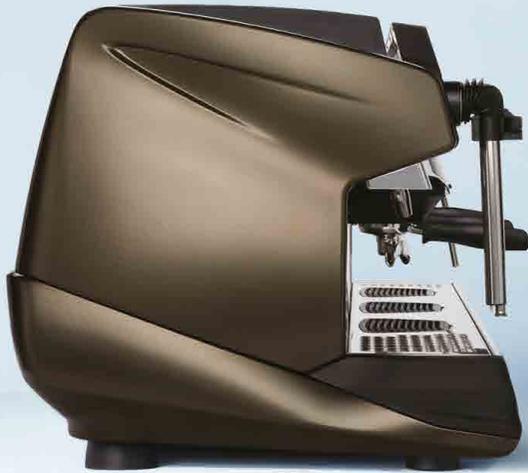
Rancilio Drive System

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

Power to Design

Strong and Elegant Standing

The elegant sides and dynamic contours of Classe 11 evoke a brawny physique and strong personality. The back of the machine highlights the quality of its materials, such as stainless steel, and features aesthetic LEDs. Attention to detail and consistency are confirmed by the automotivestyle extractor on the back and strong rear feet, designed to emphasise the model's robustness. The groupcovers are asymmetrically shaped to make this area efficient and functional. The working area in stainless steel features side bumpers, a real Rancilio trademark.



Colours

- + FROZEN BRONZE
- + GLOSSY BLACK
- + PEARL WHITE

Materials

BODY

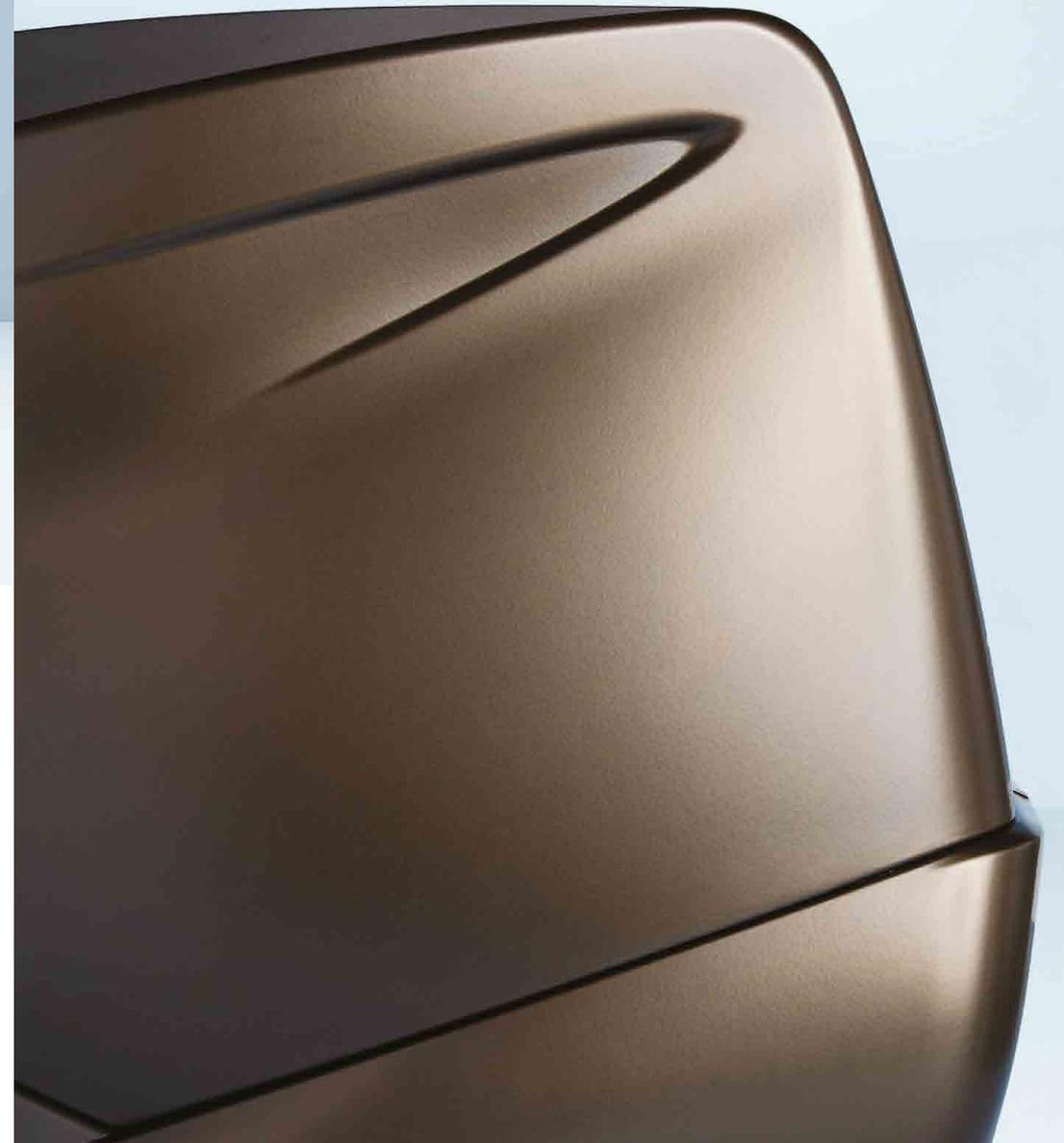
Die-cast aluminium

CONTROL PANEL

Shock-proof tempered glass

GROUP COVERS

Die-cast metal alloy



Ergonomic Portafilter

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



Lighting System

Different colours and pulses are associated with various states of the machine, allowing the operator to monitor what is happening at a glance.



Tall Version

Classe 11 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.



The Meaning of Light

Multicoloured RGB LEDs installed on the front of the groupcover help the operator instantly know the operation status:

Steady Blue

Machine is ready for use. (steady red for the Xcelsius version).

Flashing Blue

Machine is brewing (flashing red for the Xcelsius version).

Green

Cleaning cycle in progress.

Flashing Red

Machine not ready for use.

Born to Be Green

Energy Saving

Insulated boiler and smart energy management save up to 20% of energy in standby mode. By managing different water levels in the boiler, the water-to-steam ratio can be optimised to achieve great brewing performance in heavy load conditions (Performance Mode) or maximum savings in low usage conditions (Eco Mode).

Cup Warmer

The cup warmer has a special heating element that guarantees even temperature distribution across the grid. The five temperature levels are regulated by a special sensor.

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.

Snap&Share

Snap&Share is a QR Code reader app that allows users to share Classe 11's technical parameters, track maintenance operations, monitor consumption and register a new product to activate the warranty. Classe 11's technical parameters, track maintenance operations, monitor consumption and register a new product to activate the warranty.

Tech-Friendly Design

Easy access to internal parts simplifies maintenance and technical support operations.

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.



Classe 11

USB Xcelsius / USB Xcelsius TALL

Key Features

STANDARD



- + TOUCHSCREEN INTERFACE
- + DIGITAL DISPLAY (PER GROUP)
- + ADVANCED STEADY BREW
- + XCELSIUS TEMPERATURE PROFILING
- + MULTI-BOILER SYSTEM
- + X-TEA (8 LEVELS)
- + COOL TOUCH STEAM WAND
- + C-LEVER
- + CUP WARMER (WITH TEMPERATURE SENSOR)
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, REAR PANEL)
- + RGB LIGHTS (GROUP COVERS)
- + ABM
- + INSULATED BOILER
- + ECO-MODE
- + AUTO ON-OFF
- + EASY CLEAN
- + GRID SYSTEM
- + SNAP&SHARE

OPTIONAL



- + iSTEAM
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT

Technical Specifications

2GR / 2GR TALL

W X D X H
800 x 600 x 540 mm
31.5 x 23.6 x 21.2 in

WEIGHT
85 kg / 187.4 lb

BOILER
11 l / 2.4 gal UK
/ 2.9 gal US

MICRO-BOILER
2x 150 ml (250 W)

POWER SUPPLY
220-240 V (3N), 50-60 Hz
4950-6650 W
380-415 V (3N), 50-60 Hz
4950-6650 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

3GR / 3GR TALL

W X D X H
1040 x 600 x 540 mm
40.9 x 23.6 x 21.2 in

WEIGHT
100 kg / 220.5 lb

BOILER
16 l / 3.5 gal UK
/ 4.2 gal US

MICRO-BOILER
3x 150 ml (250 W)

POWER SUPPLY
220-240 V (3N), 50-60 Hz
6750-6840 W
380-415 V (3N), 50-60 Hz
6750-6840 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

4GR / 4GR TALL

W X D X H
1280 x 600 x 540 mm
50.4 x 23.6 x 21.2 in

WEIGHT
115 kg / 253.5 lb

BOILER
22 l / 4.8 gal UK
/ 5.8 gal US

MICRO-BOILER
4x 150 ml (250 W)

POWER SUPPLY
220-240 V (3N), 50-60 Hz
6800-7200 W
380-415 V (3N), 50-60 Hz
6800-7200 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

Colours

-  + FROZEN BRONZE
-  + GLOSSY BLACK
-  + PEARL WHITE

Materials

- + DIE-CAST ALUMINIUM
- + SHOCK-PROOF TEMPERED GLASS
- + DIE-CAST METAL ALLOY

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 11

USB / USB TALL

Key Features

STANDARD



- + TOUCHSCREEN INTERFACE
- + STEADY BREW
- + X-TEA (8 LEVELS)
- + COOL TOUCH STEAM WAND
- + C-LEVER
- + CUP WARMER (WITH TEMPERATURE SENSOR)
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, REAR PANEL)
- + RGB LIGHTS (GROUP COVERS)
- + ABM
- + INSULATED BOILER
- + ECO-MODE
- + AUTO ON-OFF
- + EASY CLEAN
- + GRID SYSTEM
- + SNAP&SHARE

OPTIONAL



- + T-SWITCH
- + iSTEAM
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT

Technical Specifications

2GR / 2GR TALL

W X D X H
800 x 600 x 540 mm
31.5 x 23.6 x 21.2 in

WEIGHT
85 kg / 187.4 lb

BOILER
11 l / 2.4 gal UK
/ 2.9 gal US

POWER SUPPLY
220-240 V (3N), 50-60 Hz
4950-6650 W
380-415 V (3N), 50-60 Hz
4950-6650 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

3GR / 3GR TALL

W X D X H
1040 x 600 x 540 mm
40.9 x 23.6 x 21.2 in

WEIGHT
100 kg / 220.5 lb

BOILER
16 l / 3.5 gal UK
/ 4.2 gal US

POWER SUPPLY
220-240 V (3N), 50-60 Hz
6750-6840 W
380-415 V (3N), 50-60 Hz
6750-6840 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

4GR / 4GR TALL

W X D X H
1280 x 600 x 540 mm
50.4 x 23.6 x 21.2 in

WEIGHT
115 kg / 253.5 lb

BOILER
22 l / 4.8 gal UK
/ 5.8 gal US

POWER SUPPLY
220-240 V (3N), 50-60 Hz
6800-7200 W
380-415 V (3N), 50-60 Hz
6800-7200 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 db

Colours

-  + FROZEN BRONZE
-  + GLOSSY BLACK
-  + PEARL WHITE

Materials

- + DIE-CAST ALUMINIUM
- + SHOCK-PROOF TEMPERED GLASS
- + DIE-CAST METAL ALLOY

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 WEB PLATFORM



2

MACCHINE MANAGING WITH EASE



3

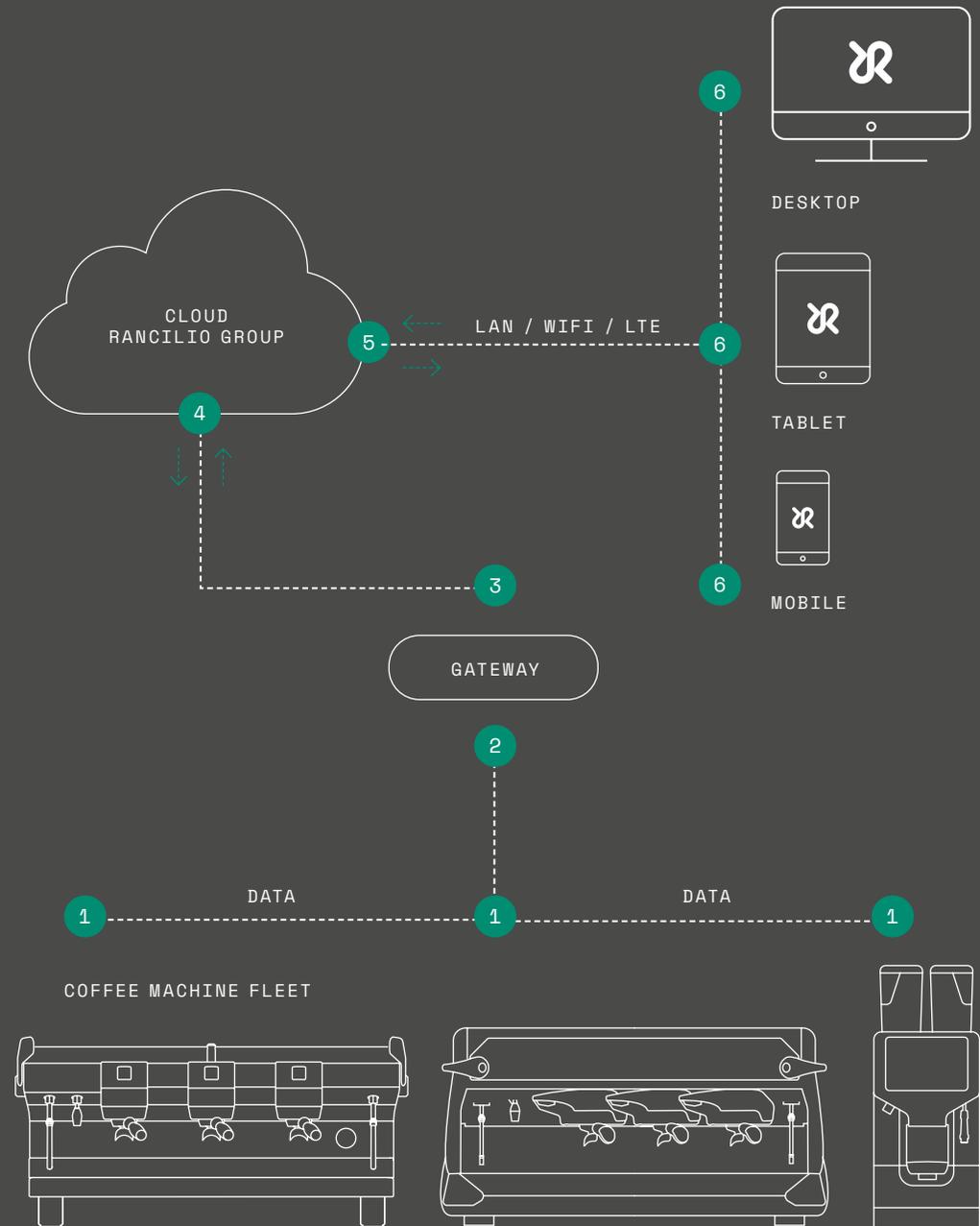
IMPROVE AFTER-SALES SERVICES



4

INCREASE SALES

How It Works



Classe 9

A Product by
Rancilio Group

Classe 9

Everyday Performance



 RANCILIO

ENGLISH



Everyday Performance

Classe 9 is a single boiler espresso machine designed to offer top-quality performances, boosting productivity in high-volume locations. Classe 9 combines innovative brewing technologies and high-end materials in a contemporary and clean design to match different styles and environments.

Rancilio Classe 9

1

Brewing Technology

Classe 9 pairs Rancilio's signature high quality with your choice of patented, innovative solutions for thermal control.



2

Design

Classe 9 stands out with Rancilio coffee machines' signature design: top quality materials, ergonomic solutions and a contemporary style.



3

User-friendly interface

Digital display and soft-touch buttons are designed to enhance the barista's work and service speed.

4

Cleaning and Maintenance

Automatic cleaning cycle and easy access to all internal components enable the performance of daily operations and service interventions with speed.



Brewing Technology

Intro

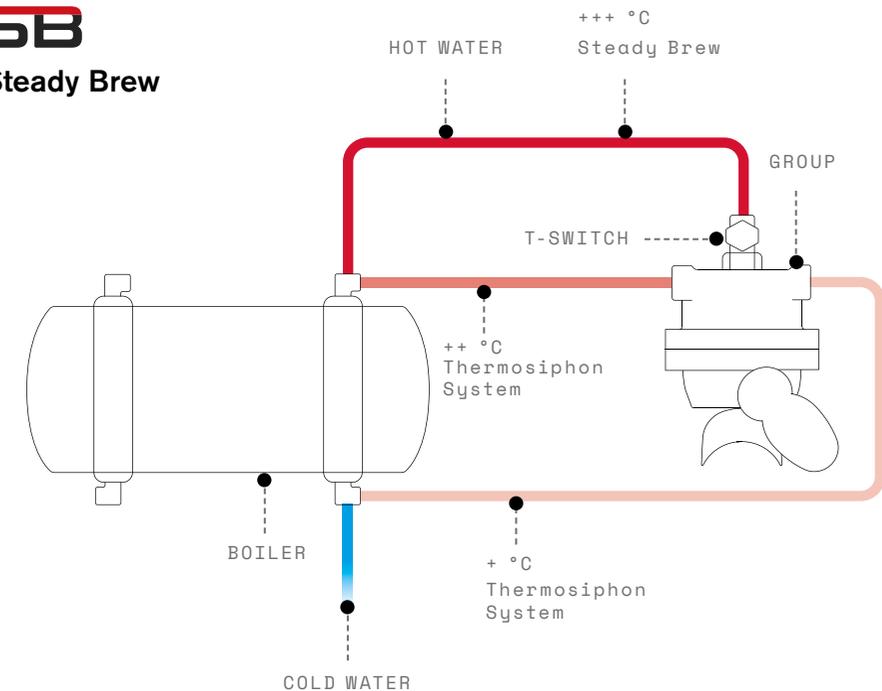
Classe 9 offers the latest brewing technologies developed by Rancilio for the single boiler espresso machine range. It's available in 3 different versions: with automatic (USB) or semi-automatic dosing (S) and in a manual version with lever (RE).

Classe 9 RE with Lever System and Gas Heating

Thanks to the lever system, the Classe 9 RE offers the barista the chance to rediscover the artisan experience and manually adjust the pre-infusion time before each extraction.



SB Steady Brew



R Steady Brew (USB and S Versions Only)

Rancilio Steady Brew (SB) technology is the evolution of the traditional thermosiphon system and introduces a set of innovative features designed to improve the performance of the single-boiler Rancilio espresso machines. 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.

R T-Switch (USB and S Versions Only)

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

C-Lever

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

R iSteam (USB Version Only)

The iSteam automatic steam wand features two buttons, both of which can be programmed with the following functions: “Cappuccino”, to heat and froth milk, or “Latte”, to heat only.



R Cool Touch Steam Wands

Ergonomic cool touch steam wands to work in total safety.

R X-Tea (USB Version Only)

Baristas can programme water dosages and select between two temperature levels via the digital display.

● Rancilio Patented Technology

Design

Sculpted by Light

The steel sides of the Classe 9 feature a shaft of light running along the front edge. The shiny steel and reflections create an eye-catching effect, making the machine the star of the show in any restaurant or bar. The base and side covers in steel and satin-finish aluminium have been modelled with the utmost care for detail and ergonomics.

LED Lights

Groupheads feature ample lighting provided by LEDs that illuminate the work area.



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.

Tall versions (USB and S Versions Only)

Classe 9 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.

Cup Warmer (with on-off button)

The cup warmer keeps all espresso and cappuccino cups at the right temperature at all times.



Lighting System (USB Version Only)

Monitor the machine's status at a glance as the RGB lights installed above the control panel change colour and pulse.

- Steady Blue: Ready to use
- Flashing Blue: Brewing stage
- Green: Cleaning cycle



User-friendly Interface

Easy Settings

A user-friendly control panel and intuitive interface ensure total control on every function and so leave baristas free to employ their creative talent to the full.



Digital Display With Setting Menu (USB Version Only)

Digital display to control all coffee extraction parameters in real time.



Soft-Touch Keypad (USB and S Versions Only)

The ergonomics of Classe 9 is reflected in the soft-touch keypad with its quick response buttons, made of a tough and scratch-resistant polymer.



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 a daily alarm to warn the user of the need for a cleaning cycle, set an optional block on the machine in the event of a cleaning cycle, and view the history of all cleaning cycles performed.

Grid System

The removable cup tray grids are made of a 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 the technical settings of their espresso machine, keep track of maintenance operations, monitor consumption, and register new products to activate the warranty.

R ABM (USB Version Only)

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

- Rancilio Patented Technology

Auto on-off (USB Version Only)

It is possible to set the automatic on time and the power-on hours for each day of the week.

Insulated Boiler

The insulated boiler reduces energy consumption and increases thermal stability.

Classe 9 USB / USB Tall

Key Features

STANDARD



- + CUP WARMER (WITH ON-OFF BUTTON)
- + DIGITAL DISPLAY (WITH SETTINGS MENU)
- + STEADY BREW
- + X-TEA (8 LEVELS)
- + C-LEVER
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, SIDE PANELS)
- + RGB LIGHTS (CONTROL PANEL)
- + ABM
- + INSULATED BOILER
- + AUTO ON-OFF
- + EASY CLEAN
- + GRID SYSTEM

OPTIONAL



- + T-SWITCH
- + COOL TOUCH STEAM WAND
- + iSTEAM
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT (INFO UPON REQUEST)

Technical Specifications

2GR/2GR TALL

W X D X H
750x540x523 mm
29.5x21.3x20.6 in

WEIGHT
68 kg / 149.9 lb

BOILER
11 l
2.4 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
4950 W
380-415 V (3N), 50-60 Hz
4950 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3GR/3GR TALL

W X D X H
990x540x523 mm
39.0x21.3x20.6 in

WEIGHT
85 kg / 187.4 lb

BOILER
16 l
3.5 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
6750 W
380-415 V (3N), 50-60 Hz
7100 W

208-220 V, 60 Hz
5300 W

240 V, 60 Hz

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

4 GR/4 GR TALL

W X D X H
1230x540x523 mm
48.3x21.3x20.6 in

WEIGHT
96 kg / 211.6 lb

BOILER
22 l
4.8 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
6800 W
380-415 V (3N), 50-60 Hz
7200 W

208-220 V, 60 Hz
6500 W

240 V, 60 Hz

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Colours

+ INOX/BLACK

Materials

+ STAINLESS STEEL

+ ALUMINIUM

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 9 S

Key Features

STANDARD



- + STEADY BREW
- + C-LEVER
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, SIDE PANELS)
- + INSULATED BOILER
- + EASY CLEAN
- + GRID SYSTEM

OPTIONAL



- + T-SWITCH
- + COOL TOUCH STEAM WAND
- + CUP WARMER (WITH ON-OFF BUTTON)
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)

Technical Specifications

2GR

W X D X H
750x540x523 mm
29.5x21.3x20.6 in

WEIGHT
68 kg / 149.9 lb

BOILER
11 l
2.4 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
4950 W
380-415 V (3N), 50-60 Hz
4950 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3GR

W X D X H
990x540x523 mm
39.0x21.3x20.6 in

WEIGHT
85 kg / 187.4 lb

BOILER
16 l
3.5 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
6750 W
380-415 V (3N), 50-60 Hz
7100 W

208-220 V, 60 Hz
5300 W

240 V, 60 Hz
6720 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

4GR

W X D X H
1230x540x523 mm
48.3x21.3x20.6 in

WEIGHT
96 kg / 211.6 lb

BOILER
22 l
4.8 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
6800 W
380-415 V (3N), 50-60 Hz
7200 W

208-220 V, 60 Hz
6500 W

240 V, 60 Hz
7200 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Colours

 + INOX/BLACK

Materials

+ STAINLESS STEEL

+ ALUMINIUM

Classe 9 RE

Key Features

STANDARD



- + C-LEVER
- + CUP WARMER (WITH ON-OFF BUTTON)
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, SIDE PANELS)
- + INSULATED BOILER
- + GRID SYSTEM
- + GAS HEATING

OPTIONAL



- + COOL TOUCH STEAM WAND
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)

Technical Specifications

2GR

W X D X H
750x540x523 mm
29.5x21.3x20.6 in

WEIGHT
66 kg / 145.5 lb

BOILER
11 l / 2.4 gal UK

POWER SUPPLY
220-240 V (3N), 50-60 Hz
4950 W
380-415 V (3N), 50-60 Hz
4950 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3GR

W X D X H
990x540x523 mm
39.0x21.3x20.6 in

WEIGHT
80 kg / 176.4 lb

BOILER
16 l / 3.5 gal UK

POWER SUPPLY
220-240 V (3N), 50-60 Hz
6750 W
380-415 V (3N), 50-60 Hz
6750 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Colours

 + INOX/BLACK

Materials

- + STAINLESS STEEL
- + ALUMINIUM

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 WEB PLATFORM



2

MACCHINE MANAGING WITH EASE



3

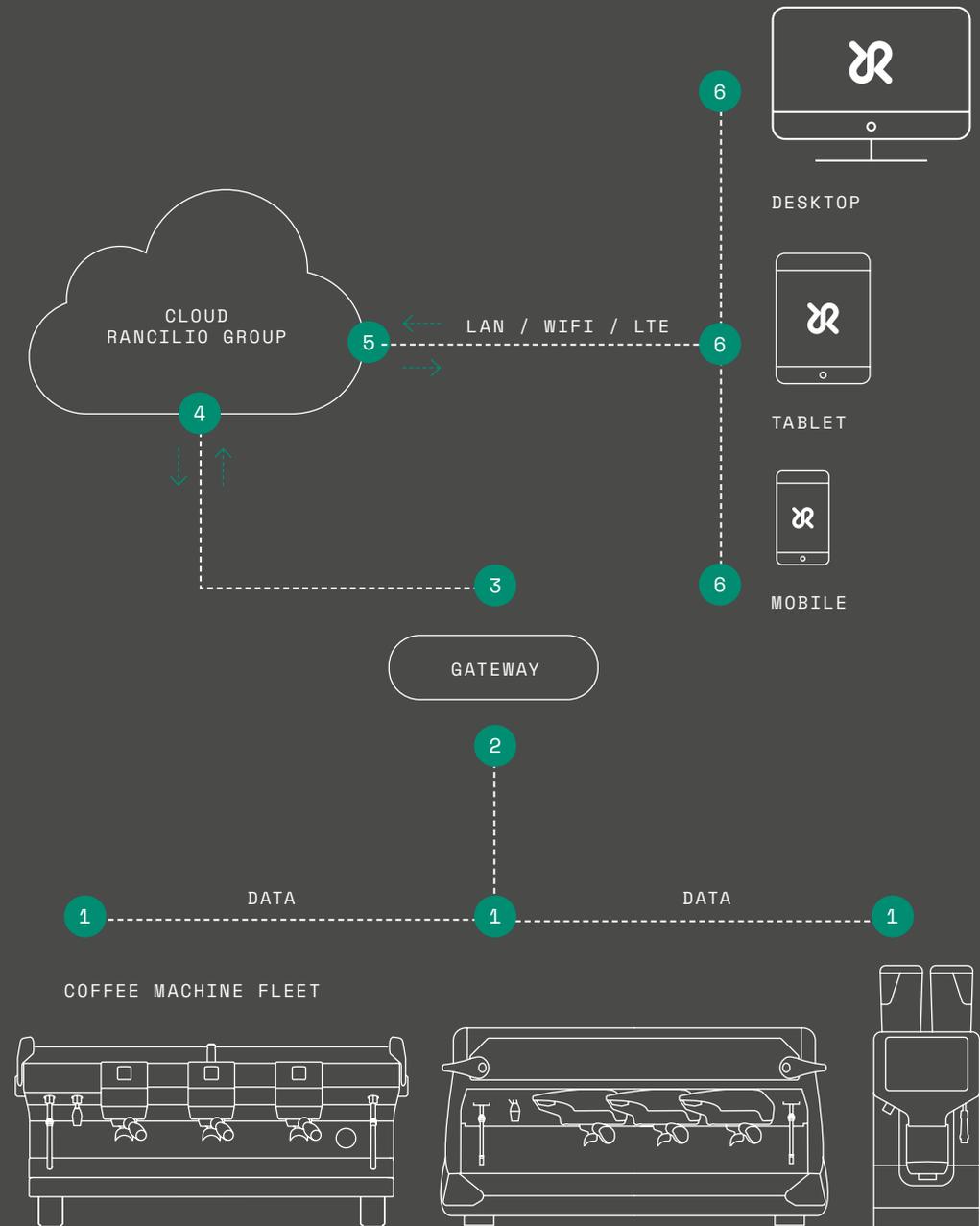
IMPROVE AFTER-SALES SERVICES



4

INCREASE SALES

How It Works



Classe 7

A Product by
Rancilio Group

Classe 7

The Essence of Technology



 RANCILIO

ENGLISH



The Essence of Technology

Designed to always get the best extraction from every coffee, Classe 7 combines functionality and ergonomics in a modern and elegant look. Featuring the most advanced brewing technologies developed by Rancilio for single boiler espresso machines, it guarantees top-of-the-range thermal stability, accuracy, reliability and a high level of energy efficiency. Classe 7 is a cost-effective solution for bars, restaurants, and coffee shop chains.

Rancilio Classe 7

1

Brewing Technology

Classe 7 presents a series of innovative solutions for thermal control, such as the Steady Brew system and the T-Switch.



2

Steam Solutions

The iSteam automatic steam wand, the C-lever steam valve and the cool touch steam wands help even the less experienced baristas to heat and froth milk.



3

Design and Ergonomics

The digital display and keypad are designed for the way baristas work and enhance productivity and speed of service.

4

Cleaning and Maintenance

The daily cleaning cycle is automatic and finishes in just 5 minutes. The technician can easily access the internal components and quickly download all machine parameters onto a USB flash drive.



Brewing Technology

USB and S Versions

Classe 7 is available in 2 versions. The automatic version (USB) offers four programmable doses per group, the semi-automatic version (S) features a start/stop button to manually control the dose.

CLASSE 7 USB



Doses and pre-infusion times (USB version only)

The button panel can be used to regulate the doses of coffee for each group and activate or deactivate the pre-infusion times.

CLASSE 7 S

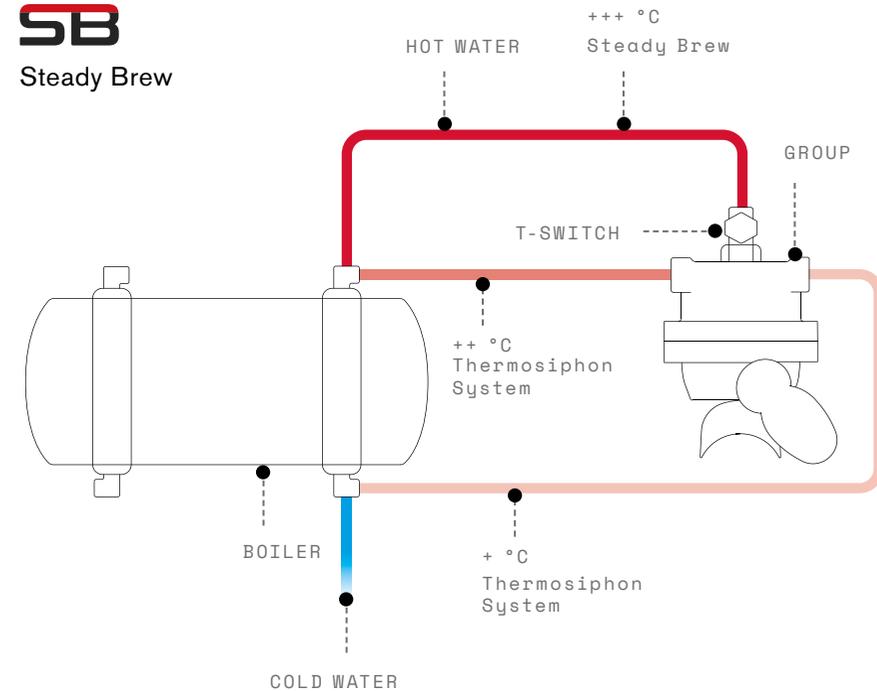


BRASS GROUP WITH PRE-INFUSION CHAMBER

Pods&Caps

With the Pods&Caps kit, Classe 7 can be used with coffee pods and capsules (according to available systems).

SB
Steady Brew



R Steady Brew

Rancilio Steady Brew (SB) technology is the evolution of the traditional thermosiphon system and introduces a set of innovative features designed to improve the performance of all single-boiler espresso machines. 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.

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. 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

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.

Cool Touch Steam Wands

Ergonomic cool touch steam wands to work in total safety.

Backflow Valves

In addition to the backflow valve positioned on the boiler, another valve on the body of the steam tap prevents milk from flowing up into the steam wand and tap.



R iSteam (USB Version Only)

The iSteam automatic steam wand features two buttons, both of which can be programmed with the following functions: “Cappuccino”, to heat and froth milk, or “Latte”, to heat only.

- Rancilio Patented Technology

Hot Water Economizer

During installation, the technician can mechanically adjust the mix of hot water from the boiler and cold water from the mains.

Water Wand

The dose of hot water can be adjusted via the keypad (USB version only) and dispensed by pressing the “water” button. The continuous mode can be activated by holding the same button for 3 seconds.

Design

Digital Display with Setting Menu (USB Version Only)

Thanks to the digital display, the barista can easily manage all machine settings.

Keypad

The keypad with backlit icons is designed to ease the barista's workload and ensure a speedy service.

Tall Version (USB Version Only)

Classe 7 USB is available in the Tall version with raised groups to accommodate glasses up to 14.5 cm high and pull-out trays to position espresso cups at the right distance from the spouts.

Cup Warmer (with On-Off Button)

The electric cup warmer guarantees even temperature distribution right across the grid. It can be activated manually by the on/off button.



Colours

- + ANTHRACITE BLACK
- + STONE GREY
- + ICE WHITE



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. The portafilter handles may be personalized.



Bumper

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

LED lights

LED lights oriented on the work area guarantee maximum visibility both on the cups when brewing coffee and on the jugs when frothing milk with the steam wands.

RGB lights (USB version only)

The RGB lights installed on the group-covers, with different colours and pulses, allow the barista to monitor the operating status of the machine at a glance.

- Red: heating phase
- Blue: ready to brew
- Flashing Blue: brewing phase
- Green: coffee is ready



Rancilio Expertise



Auto on-off (USB version only)

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

Insulated boiler

Classe 7 is equipped with an insulated boiler to reduce heat loss and ensure energy savings.

BM (USB version only)

BM controls the boiler pressure and, in case of a drop, automatically enables the heating element to return the pressure to the preset level. BM can also stop water from being dispensed until the boiler pressure has returned to a suitable level.

Cleaning and Maintenance

Easy Clean

It is easy to activate the cleaning cycle. The user need only place the blank disks and detergent tablets in the portafilters and follow the instructions shown on the display. Classe 7 will automatically complete the cleaning cycle in 5 minutes.



Service-Friendly design

To access the main internal components and perform most maintenance operations, just remove the two body panels and cup tray.

Stainless Steel Cup Tray

The stainless steel cup tray is easy to clean and reflects the brightness of the lights under the groups.

USB Port

The technician can quickly download all machine parameters onto a USB flash drive and transfer them to another machine, view the history of the operations completed, list of errors, and cleaning cycles completed.



Classe 7 USB / USB Tall

AUTOMATIC / SINGLE BOILER

Key Features

STANDARD



- + DIGITAL DISPLAY (WITH SETTINGS MENU)
- + STEADY BREW
- + ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA)
- + RGB LIGHTS (GROUP COVERS)
- + ABM
- + INSULATED BOILER
- + AUTO ON-OFF
- + EASY CLEAN

OPTIONAL



- + T-SWITCH
- + HOT WATER ECONOMIZER
- + COOL TOUCH STEAM WAND
- + C-LEVER
- + iSTEAM
- + CUP WARMER (WITH ON-OFF BUTTON)
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT (INFO UPON REQUEST)

Technical Specifications

2GR/2GR TALL

W X D X H
770x540x520 mm
30.31x21.26x20.47 in

WEIGHT
74 kg / 163.14 lb

BOILER
11 l
2.4 gal UK

POWER SUPPLY
208/220-240V~, 60Hz
2900 W
220 – 240V~ / 380-415V3N~,
50 – 60Hz
4950 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3GR/3GR TALL

W X D X H
1010x540x520 mm
39.76x21.26x20.47 in

WEIGHT
85 kg / 187.39 lb

BOILER
16 l
3.5 gal UK

POWER SUPPLY
220 – 240V~ / 380-415V3N~,
50 – 60Hz
6750 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Colours

-  + ANTHRACITE BLACK
-  + STONE GREY
-  + ICE WHITE

Materials

- + MIRROR POLISHED STAINLESS STEEL
- + ABS AND NYLON

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 7 S

SEMI-AUTOMATIC / SINGLE-BOILER

Key Features

STANDARD



- + STEADY BREW
- + ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA)
- + INSULATED BOILER
- + EASY CLEAN

OPTIONAL



- + T-SWITCH
- + HOT WATER ECONOMIZER
- + COOL TOUCH STEAM WAND
- + C-LEVER
- + iSTEAM
- + CUP WARMER (WITH ON-OFF BUTTON)
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT (INFO UPON REQUEST)

Technical Specifications

2GR

W X D X H
770x540x520 mm
30.31x21.26x20.47 in

WEIGHT
74 kg / 163.14 lb

BOILER
11 l
2.4 gal UK

POWER SUPPLY
208/220-240V~, 60Hz
2900 W
220 – 240V~ / 380 415V3N~,
50 – 60Hz
4950 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3GR

W X D X H
1010x540x520 mm
39.76x21.26x20.47 in

WEIGHT
85 kg / 187.39 lb

BOILER
16 l
3.5 gal UK

POWER SUPPLY
220 – 240V~ / 380-415V3N~,
50 – 60Hz
6750 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Colours

-  + ANTHRACITE BLACK
-  + STONE GREY
-  + ICE WHITE

Materials

- + MIRROR POLISHED STAINLESS STEEL
- + ABS AND NYLON

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

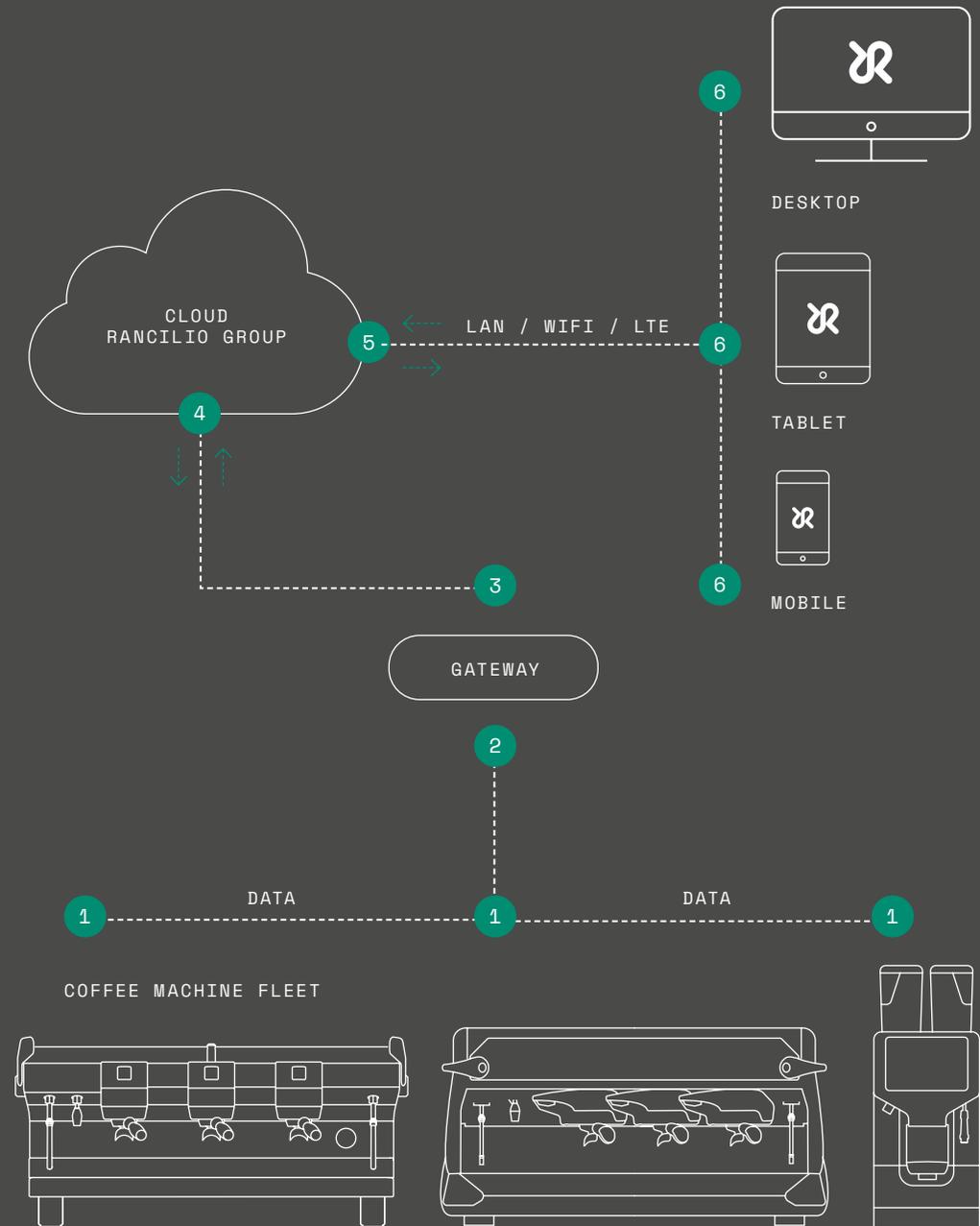
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

How It Works



Classe 5

A Product by
Rancilio Group

Classe 5

The Charm of Simplicity



 RANCILIO

ENGLISH



The Charm of Simplicity

Classe 5 offers premium essentials functionalities and performance at an affordable price, as no other entry level espresso machine on the market. Built with Rancilio coffee technologies and high-quality materials, it ensures thermal stability at the top of its range. Classe 5 is focused on what matters most: quality in the cup, ease-of-use and reliability. Its features are combined in a contemporary industrial design. And with a wide range of versions, there's a Classe 5 suitable for every need and working conditions.

Rancilio Classe 5

1

Brewing Technology

Patented technologies for thermal control make Classe 5 one of the most powerful single boiler espresso machines in its category.



2

Design

Classe 5 transforms elegance and functional minimalism into distinctive modern aesthetics.



3

Cleaning and Maintenance

The daily cleaning cycle finishes in 5 minutes. It only takes 3 minutes to remove the body panels and cup tray to access the main internal parts.

4

Versions and Options

Available in different versions with numerous options, Classe 5 adapts to any need and working conditions.



Brewing Technology

3 Versions: Crono, S and LEVA

Classe 5 is available in 3 different versions: with automatic (Crono) or semi-automatic dosing (S) and in a manual version with lever (LEVA).

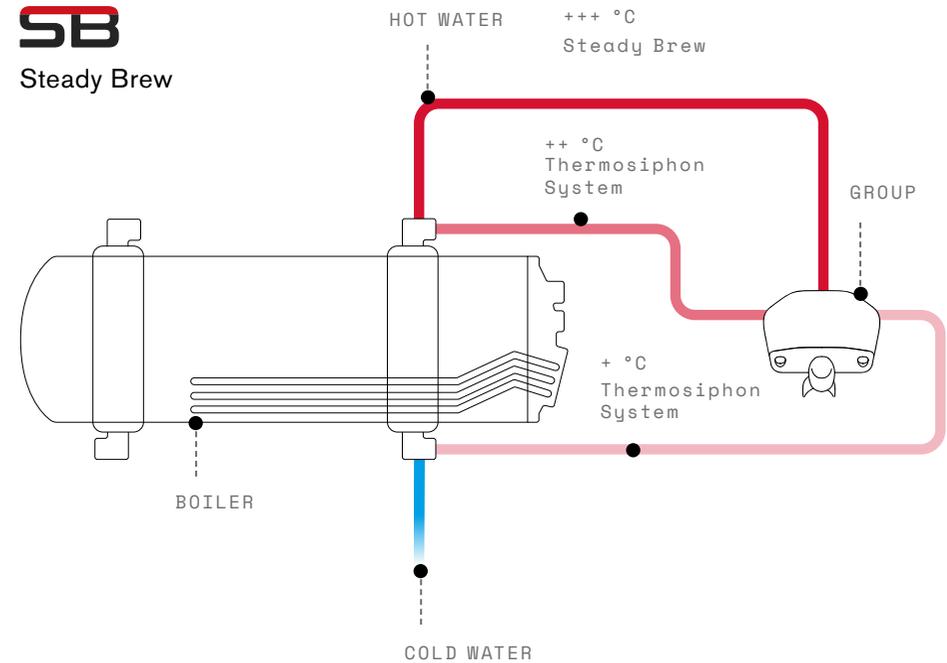
CLASSE 5 CRONO



CLASSE 5 S



CLASSE 5 LEVA



R Steady Brew (Crono and S Versions Only)

Rancilio Steady Brew (SB) technology is the evolution of the traditional thermosiphon system and introduces a set of innovative features designed to improve the performance of all single-boiler espresso machines. 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.

- Rancilio Patented Technology

Pods&Caps

With the Pods&Caps kit, Rancilio Classe 5 can be used with coffee pods and capsules (according to available systems).

Steam and Water

C-Lever

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

Backflow Valves

In addition to the backflow valve positioned on the boiler, another valve on the body of the steam tap prevents milk from flowing up into the steam wand and tap.



R iSteam (Crono and S Versions Only)

The iSteam automatic steam wand features two buttons, both of which can be programmed with the following functions: "Cappuccino", to heat and froth milk, or "Latte", to heat only.

- Rancilio Patented Technology

Hot Water Wand

Hot water, directly supplied from the main boiler, can be dispensed by turning the open/close knob.

Design

A Complete, Versatile Range

Classe 5 Crono and Classe 5 S are also available in a TALL version, with raised groups to accommodate glasses up to 14.5 cm high, and Compact versions (only 2GR) for reduced work spaces. By request, Classe 5 S (only 2GR and 3GR) and Classe 5 LEVA may be gas powered. Classe 5 S can also be ordered in the TANK version (only 1GR) with an integrated 2-litre water tank.



C5 CRONO 3GR TALL



C5 CRONO 2GR COMPACT



C5 CRONO 1 GR



Colours

- ANTHRACITE BLACK
- STONE GREY
- ICE WHITE



C5 S 2GR COMPACT TALL



C5 S 1 GR TALL

Design

Robustness and Functional Minimalism

The scald-proof group covered in black plastic with chrome insert and the side panels (available in 3 colours) are distinctive features of Classe 5, lending energy and style to the minimalist design.



Keypad (Crono Version Only)

The touch-sensitive buttons are designed to ensure speedy service. The LED lights on the buttons guide the barista in various operations (brewing, washing, error indications).

In addition to the timer, the display also presents useful information when setting the coffee doses and starting the cleaning cycle.

LED Lights (Crono and S Versions Only)

LED lights focused on the work area ensure maximum visibility, both for the cups when brewing coffee and for the steam wands when foaming milk.

Integrated digital display with shot timer for each group (Crono version only)

Each Classe 5 Crono group has a digital display integrated into the keypad. The display contains an active shot timer to show the duration of each extraction in real time. With the timer, the barista can constantly monitor the time of each extraction to ensure consistency and quality during service.

Cup Warmer

The electric cup warmer even guarantees temperature distribution right across the grid. It can be activated manually by the on/off button.



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.



Cleaning and Maintenance

Easy Clean (Crono Version Only)

A few simple steps are all that is needed to care for your coffee machine. The daily cleaning cycle finishes in 5 minutes. Only in the Classe 5 Crono version is information relating to the current cleaning cycle phase shown on the digital display integrated into the keypad.



Service-friendly Design

Maintenance operations are made easy with the ability to access to the main internal parts by removing the body panels and cup tray in just a few minutes.

Stainless Steel Cup Tray

The stainless steel cup tray is easy to clean and reflects the brightness of the lights under the groups.

Classe 5 Crono / Crono Tall

Key Features

STANDARD



- + DIGITAL DISPLAY (PER GROUP)
- + STEADY BREW (NO 1GR / 1GR TALL)
- + ERGONOMIC PORTAFILTER
- + EASY CLEAN
- + GRID SYSTEM

OPTIONAL



- + C-LEVER
- + iSTEAM
- + CUP WARMER (WITH ON-OFF BUTTON, NO 1GR / 1GR TALL)
- + LED LIGHTS (WORK AREA)
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT (INFO UPON REQUEST)

Technical Specifications

1GR/1GR TALL	2GR/2GR TALL	2GR COMPACT/ 2GR COMPACT TALL	3GR/3GR TALL
W X D X H 410x539x520 mm 16.14x21.22x20.47 in	W X D X H 771x539x520 mm 30.35x21.22x20.47 in	W X D X H 611x539x520 mm 24.05x21.22x20.47 in	W X D X H 1011x539x520 mm 39.80x21.22x20.47 in
WEIGHT 37 kg / 81.57 lb	WEIGHT 74 kg / 163.14 lb	WEIGHT 55 kg / 121.25 lb	WEIGHT 85 kg / 187.39 lb
BOILER 4 l / 0.9 gal UK	BOILER 11 l / 2.4 gal UK	BOILER 5 l / 1.1 gal UK	BOILER 16 l / 3.5 gal UK
POWER SUPPLY 110 V~, 60 Hz 1700 W 220-240 V~, 50-60 Hz 2050 W	POWER SUPPLY 110 V~, 60 Hz 2900 W 220-240 V~ / 380-415 V3N~, 50-60 Hz 4740-4750 W	POWER SUPPLY 220-240 V~ / 380-415 V3N~, 50-60 Hz 3460-3600 W	POWER SUPPLY 220-240 V~ / 380-415 V3N~, 50-60 Hz 6470-6640 W
WATER SUPPLY Water mains connection	WATER SUPPLY Water mains connection	WATER SUPPLY Water mains connection	WATER SUPPLY Water mains connection
NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB

Colours

-  + ANTHRACITE BLACK
-  + STONE GREY
-  + ICE WHITE

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 5 S / S Tall

Key Features

STANDARD



- + STEADY BREW (NO 1GR/1GR TALL/1GR TANK)
- + ERGONOMIC PORTAFILTER

OPTIONAL



- + C-LEVER
- + iSTEAM (NO 1GR TANK)
- + CUP WARMER (WITH ON-OFF BUTTON, NO 1GR/1GR TANK/COMPACT/TALL)
- + LED LIGHTS (WORK AREA)
- + GAS HEATING (NO 1GR / 2GR COMPACT / TALL)
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)

Technical Specifications

1GR/1GR TANK /1GR TALL	2GR/2GR TALL	2GR COMPACT/ 2GR COMPACT TALL	3GR/3GR TALL
W X D X H 410x539x520 mm 16.14x21.22x20.47 in	W X D X H 771x539x520 mm 30.35x21.22x20.47 in	W X D X H 611x539x520 mm 24.05x21.22x20.47 in	W X D X H 1011x539x520 mm 39.80x21.22x20.47 in
WEIGHT 37 kg / 81.57 lb	WEIGHT 75 kg / 163.14 lb	WEIGHT 55 kg / 121.25 lb	WEIGHT 85 kg / 187.39 lb
BOILER 4 l / 0.9 gal UK	BOILER 11 l / 2.4 gal UK	BOILER 5 l / 1.1 gal UK	BOILER 16 l / 3.5 gal UK
POWER SUPPLY 110 V~, 60 Hz 1700 W (TANK 1450 W) 220-240 V~, 50-60 Hz 2050 W (TANK 1800 W)	POWER SUPPLY 110 V~, 60 Hz 2900 W 220-240 V~ / 380-415 V3N~, 50-60 Hz 4740-4750 W	POWER SUPPLY 220-240 V~ / 380-415 V3N~, 50-60 Hz 3460-3600 W	POWER SUPPLY 220-240 V~ / 380-415 V3N~, 50-60 Hz 6470-6640 W
WATER SUPPLY + Water mains connection + Built-in 2-liter water tank (1GR Tank)	WATER SUPPLY Water mains connection NOISE LEVEL DURING USE < 70 dB	WATER SUPPLY Water mains connection NOISE LEVEL DURING USE < 70 dB	WATER SUPPLY Water mains connection NOISE LEVEL DURING USE < 70 dB
NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB

Colours

-  + ANTHRACITE BLACK
-  + STONE GREY
-  + ICE WHITE

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 5 Leva

Key Features

STANDARD



- + ERGONOMIC PORTAFILTER
- + GRID SYSTEM

OPTIONAL



- + C-LEVER
- + CUP WARMER (WITH ON-OFF BUTTON)
- + GAS HEATING

Technical Specifications

2GR

W X D X H
770x540x809 mm
30.31x21.26x31.85 in

WEIGHT
71 kg / 156.53 lb

BOILER
11 l
2.4 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
4650 W
380-415 V3N, 50-60 Hz
4650 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

3GR

W X D X H
1010x540x809 mm
39.76x21.26x31.85 in

WEIGHT
88.9 kg / 195.99 lb

BOILER
16 l
3.5 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
6420 W
380-415 V3N, 50-60 Hz
6420 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

4GR

W X D X H
1250x540x809 mm
49.21x21.26x31.85 in

WEIGHT
107 kg / 235.89 lb

BOILER
22 l
4.8 gal UK

POWER SUPPLY
220-240 V, 50-60 Hz
6490 W
380-415 V3N, 50-60 Hz
6490 W

WATER SUPPLY
Water mains connection

NOISE LEVEL DURING USE
< 70 dB

Colours

-  + ANTHRACITE BLACK
-  + STONE GREY
-  + ICE WHITE

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

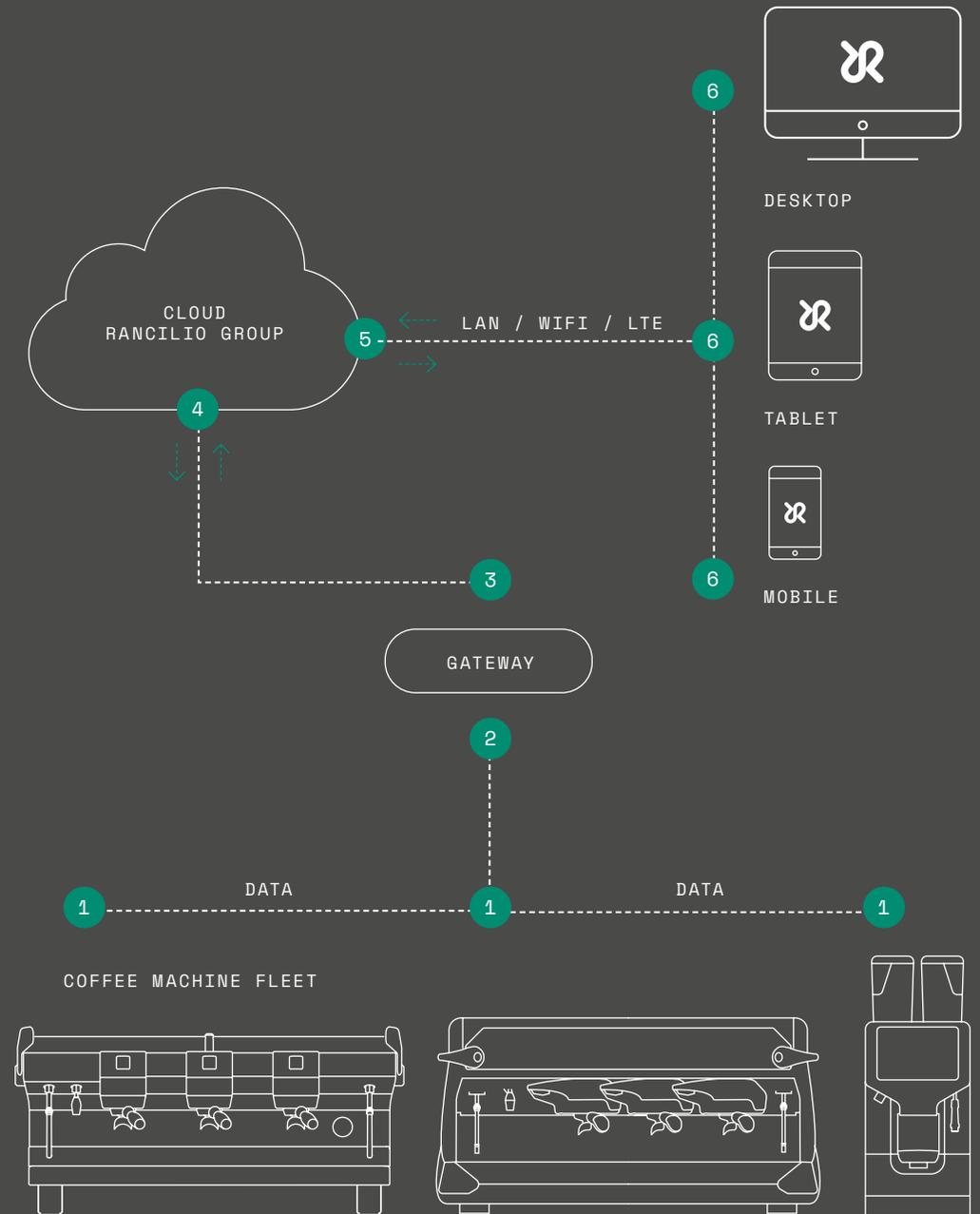
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

How It Works



Bond

A product by
Rancilio Group

Bond

Smart grinding

 **RANCILIO**
GRINDTEC

ENGLISH





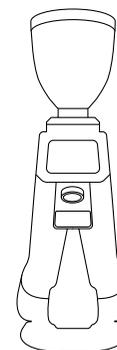
Smart grinding

The Bond on-demand professional grinder is designed for large international chains and high-consumption establishments that require precision, ease of use, quality and repeatability of coffee recipes. Connected to the coffee machine in real time, the Bond grinder automatically adjusts the coffee grinding degree based on the drink preparation time recorded on the machine and automatically recalibrates itself to always dispense the set dose thanks to the advanced XGi system. Bond is designed for all large chains operators, even unskilled, and makes it possible to optimize work times, reduce waste, facilitate maintenance operations and transform quality coffee into a repeatable standard within everyone's reach.

TWO VERSIONS:

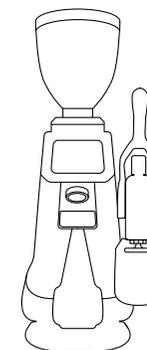
1

On-demand version*
3 programmable doses



2

On-demand version with
integrated dynamometric tamper 3
programmable doses



* always to be used in combination with a dynamometric tamper to guarantee constant pressing for each dose (single or double).



Why choose Bond?

1

Real-time control for up to 3 doses with automatic calibration

2

Easy to use and no professional training is required

3

Guaranteed precision, constancy, and quality with every dose

4

Speeds up service and requires no manual adjustment

5

Ensures stable, quick, and secure connection with the coffee machine

6

Can work without interference in tandem with another Bond connected to the same machine

From zero to pro, all in automatic

Automatic Recalibration

Drink preparation time is transmitted in real time by the espresso coffee machine to the grinder, allowing Bond to automatically readjust the coffee grinding degree for an impeccable result in the cup every time.

Real-time dialogue with your coffee machine

Bond is in constant dialogue with your coffee machine thanks to a practical, safe and always stable cable connection.



Dynamometric tamper

Certified by MATE for a million cycles, the dynamometric tamper has a manual activation lever with a fixed range that presses the coffee in the portafilter with a constant force upon every use. In addition to guaranteeing the correct operation of the XGi system, it eliminates any possible errors compared to traditional tampers during pressing and can also be used by non-specialist workers with consistently excellent results.

XGi System

Just set the desired coffee dose once via the practical touchscreen. Equipped with state-of-the-art software and an integrated load cell, Bond keeps the selected weight unchanged, managing possible variations and guaranteeing a constant quality standard in the cup, even after prolonged use.



Accelerate service and care for your customers

Fast service results in more time the staff can dedicate to customer interactions to deliver a memorable coffee experience, based on a reproducible quality standard that customers can recognise in every location worldwide.

Easily manage staff

With Bond's ease of use and automatic functions, your staff will not need any specialized professional training. You can more easily organize shifts and manage staff without unnecessary turnover.

Available versions

Bond is available in two versions, with or without the integrated dynamometric tamper. The version without the integrated tamper should always be used in combination with an automatic pressing system.

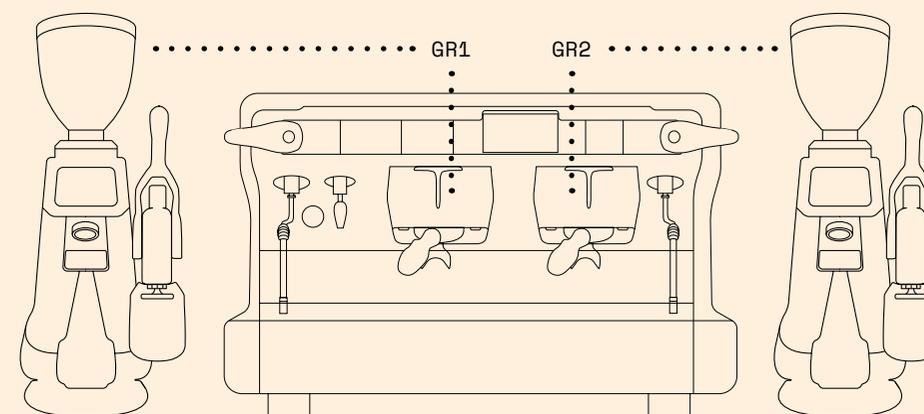


A Green choice

By choosing Bond you can drastically reduce the amount of coffee wasted on calibrations or other adjustments and, at the same time, optimise the use of coffee during service. Bond offers great benefits for the environment and for everyone operating in the coffee business.

Multi Bond

Connect two Bonds to the same coffee machine, associating each grinder with a specific dispenser. With Multi Bond, two workers can use the same machine simultaneously without interference, even with two different qualities of coffee. Multi Bond is designed to maximize the use of Bond technology and productivity with quality and consistency.



Grinding technology

Flat steel burrs

Bond is equipped with 83 mm horizontal flat steel burrs specially designed for heavy use. The black coating in titanium, aluminium, carbon and nitrogen guarantees a durability 5 times longer than standard burrs, and constant performance.

4 g/s (espresso)

AVERAGE OUTPUT

Ø 83 mm

FLAT STEEL BURRS

1350 rpm (50 Hz)

1550 rpm (60 Hz)

ENGINE

1.5 kg

COFFEE BEAN HOPPER



Clean, Plug and Play

Quickly extract the grinding chamber, easily replace the burrs and connect the grinder to the power supply. Thanks to the plug-and-play technology, the grinder is ready for the preparation of the next drink, all without changing the pre-set grinding point.



(Removable grinding chamber)



Interface

Touchscreen

Start the desired dose with a simple tap and easily access the different menus to adjust all the settings, change the language, activate the screensaver, and view statistics.

x 12

MENU IN 12 LANGUAGES

First startup and Technical menu

On the first startup of Bond, the XGi function is active and the grinder is connected to the espresso machine by default. After adjusting the doses in grams from the touchscreen, Bond is ready to grind coffee. From the Technical menu, it is possible to activate the triple dose, deactivate the XGi to shift from the weight- to time-dispensing mode, and connect or disconnect Bond from the espresso machine to shift from automatic to manual regulation of the grain size.



Technical Specifications

On Demand with built-in dynamometric coffee tamper

On Demand*

W X D X H

310 x 378 x 728 mm
12.20 x 14.88 x 28.66 in

WEIGHT

24 kg
53 lb

POWER SUPPLY

220-240 V~, 50 Hz, 650W
110-120 V~, 60 Hz, 650W

AVERAGE OUTPUT (ESPRESSO)

4 g/s

ENGINE

1350 rpm (50 Hz)
1550 rpm (60 Hz)

BURRS

Flat Ø 83 mm (steel)

BURRS LIFE (MEDIAN SETTINGS)

1500 Kg

COFFEE BEAN HOPPER

1.5 kg
3.30 lb

DOSES

On demand, up to 3 programmable doses.

DOSE SETTING

Digital

NOISE LEVEL DURING USE

78 dB

W X D X H

255 x 310 x 700 mm
10.04 x 12.20 x 27.56 in

WEIGHT

20 kg
44.09 lb

POWER SUPPLY

220-240 V~, 50 Hz, 650W
110-120 V~, 60 Hz, 650W

AVERAGE OUTPUT (ESPRESSO)

4 g/s

ENGINE

1350 rpm (50 Hz)
1550 rpm (60 Hz)

BURRS

Flat Ø 83 mm (steel)

BURRS LIFE (MEDIAN SETTINGS)

1500 kg

COFFEE BEAN HOPPER

1.5 kg
3.30 lb

DOSES

On demand, up to 3 programmable doses.

NOISE LEVEL DURING USE

78 dB

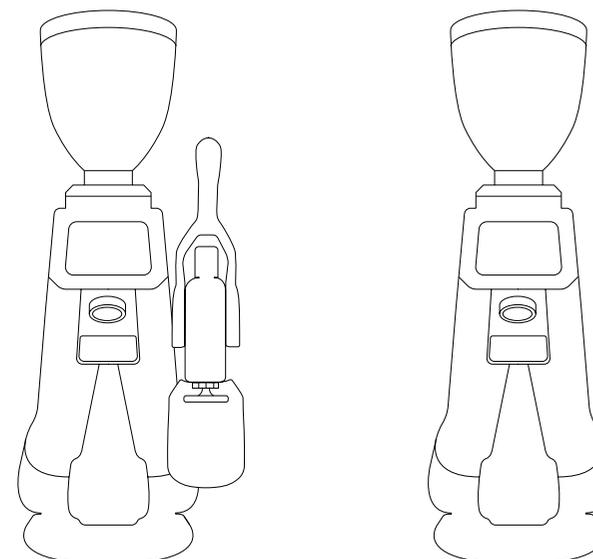
* always to be used in combination with a dynamometric tamper to guarantee constant pressing for each dose (single or double).

Colours

● BLACK

Standard equipment

+ BUILT-IN LOAD CELL
+ RS485 GRINDER-MACHINE CONNECTION CABLE



Compatibility

+ RANCILIO: CLASSE 11, CLASSE 20, CLASSE 9 USB, CLASSE 7 USB
+ RANCILIO SPECIALTY: RS1, INVICTA

Kryo

A Product
by Rancilio Group

Kryo

Always by Your Side

 **RANCILIO**
GRINDTEC

ENGLISH





Always by Your Side

Available in four versions, the professional dosing grinders in the Kryo series are designed for the hospitality sector and are adapted to any type of grinding. The Kryo grinders ensure high performance and can manage large daily volumes and peak times, even over the long term, thanks to the quality of the materials and the longevity of the burrs. Easy to use and simple to maintain, they stand out on the market for their functional design and state-of-the-art grinding technology developed to protect the quality of the coffee.

4 VERSIONS

1

Kryo Elite 65 OD

on-demand version

2

Kryo Evo 65 OD

on-demand version

3

Kryo 65 AT

automatic version with volumetric dispenser and manual lever

4

Kryo 65 ST

semi-automatic version with volumetric dispenser and manual lever

Quality grinding

Micrometric adjustment

The micrometric adjustment device guarantees maximum precision in setting the desired grain size. An accidental anti-rotation lock prevents unwanted changes to the chosen configuration.

Steel burrs

Flat, 64-mm steel horizontal burrs with ThermoSteel treatment

Average output (espresso)

4.5 g/s

KRYO ELITE 65 OD

3.5 g/s

KRYO EVO 65 OD

1.9-2.5 g/s

KRYO 65 ST / KRYO 65 AT



Adjusting the grinding level (only Elite 65 OD)

The grind is regulated by pulling the knob out and rotating it to the right. Information on the chosen grinding level is always visible on the display.

ROTATE CLOCKWISE FOR A COARSER GRIND; ROTATE ANTICLOCKWISE FOR A FINER GRIND.



Adjusting the grinding level (only Evo 65 OD, 65 AT, 65 ST)

To adjust the grinding level, simply remove the upper cover and turn the knob on the front.



KRYO 65 AT / 65 ST

Automatic or semi-automatic version (only 65 AT, 65 ST)

In the automatic version (AT), grinding starts and stops automatically so that the ground coffee container is always full. In the semi-automatic version (ST), the barista must start grinding by pressing the switch when the ground coffee is almost gone.



Dispenser and manual lever (only 65 AT, 65 ST)

The volumetric dispenser is calibrated by rotating the knob under the ground coffee container. The dose is dispensed using the manual lever on the side of the dosing grinder.

On-demand mode (only Elite 65 OD, Evo 65 OD)

Set the on-demand mode, which allows grinding to be paused, or choose the automatic mode. Grinding can be activated using the keyboard buttons or with the practical portafilter button that is automatically pressed when the portafilter is hooked onto the fork.

Single, double, or custom dose (only Elite 65 OD, Evo 65 OD)

The settings menu is accessed via the digital display. Up to three doses can be saved by regulating the time: single, double, or custom (up to 30 seconds).

SAS: Smart adjusting system

Based on the parameters set by the technician during installation, Kryo Elite 65 OD automatically regulates the grinding time whenever the grain size is changed, thus always guaranteeing the same dose.



Innovation and technology



Antistatic technology

The innovative antistatic technology controls the outlet of the ground coffee, minimising clumping and ensuring even distribution of the coffee in the portafilter.

Minimum retention

Each dose of coffee can be ground directly into the portafilter without coffee residue left in the grinding chamber, guaranteeing excellent dose uniformity.

Grain-saving technology

With its high thermal conductivity, the die-cast aluminium fins quickly disperse the heat generated by the activity of the burrs. The lower position of the motor in relation to the grinding area reduces the risk of overheating the coffee, preserving its sensory characteristics.

1350 rpm

MOTOR



Coffee bean hopper

A self-standing coffee hopper made of food-grade polycarbonate with closure system for easy filling. An optional kit to install coffee bean tins instead of a hopper is available in the spare parts catalogue.

1.3 kg / 2.87 lb

COFFEE HOPPER CAPACITY

Hands-free

The practical, height-adjustable hands-free fork allows you to attach any type of portafilter, even bottomless ones.



Ergonomics and design

Interface of the Elite 65 OD version

The notifications on the display tell you when it is necessary to replace the burrs (depending on the kg of coffee set during installation), if the SAS function is active, and if the security password was set to manage menu access.

Lights and screensaver (only Elite 65 OD)

The lights (near the coffee chute and portafilter) can be turned on or off from the menu and the screensaver can be set to turn on after two minutes of inactivity.

Adjusting the grain size

The larger arrow indicates the direction of the last grain size adjustment made using the knob.





Cleaning the coffee outlet (only Elite 65 OD)

Rotate the front cover to access
the coffee outlet for cleaning.

Maintenance

Simplified access to the
grinding chamber to speed
up regular cleaning and
facilitate burr replacement.

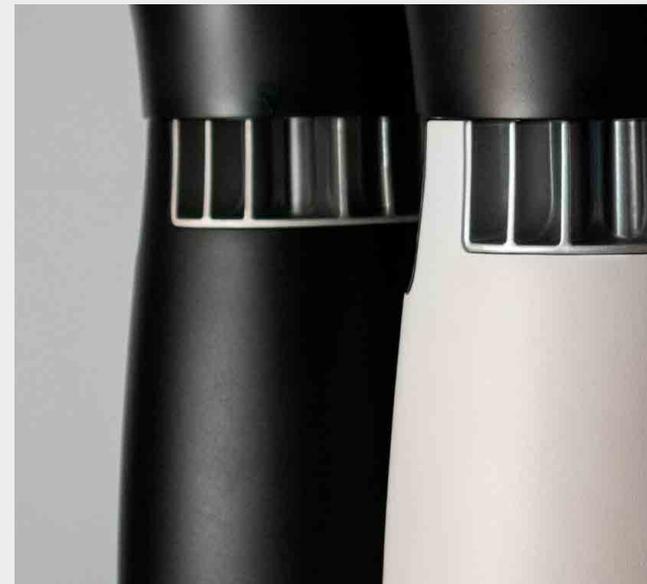
Integrated tamper

Available as an option only for the
EVO 65 OD version, the integrated
tamper is a practical, space-saving
solution to speed up pressing.



Tray

Removable coffee collection tray
with interlocking closure.



Colours

All versions of Kryo are available in
two colours: black and white.

Kryo

KRYO ELITE 65 OD

W X D X H

222 x 356 x 579 mm
8.74 x 14.01 x 22.79 in

WEIGHT

14 kg / 30.86 lb

AVERAGE OUTPUT (ESPRESSO)

4.5 g/s

COFFEE BEAN HOPPER CAPACITY

1.3 kg / 2.87 lb

ENGINE

1350 rpm

BURRS

Flat 64 mm (steel)

BURRS LIFE (MEDIAN SETTINGS)

1000 / 1500 Kg

POWER SUPPLY

110 V~, 60 Hz, 450 W
220-240 V~, 50-60 Hz, 450 W

NOISE LEVEL DURING USE

<70 dB

KRYO EVO 65 OD

W X D X H

220 x 356 x 575 mm
8.66 x 14.01 x 22.64 in

WEIGHT

11.5 kg / 25.35 lb

AVERAGE OUTPUT (ESPRESSO)

3.5 g/s

COFFEE BEAN HOPPER CAPACITY

1.3 kg / 2.87 lb

ENGINE

1350 rpm

BURRS

Flat 64 mm (steel)

BURRS LIFE (MEDIAN SETTINGS)

600 Kg

POWER SUPPLY

110 V~, 60 Hz, 450 W
220-240 V~, 50-60 Hz, 450 W

NOISE LEVEL DURING USE

<70 dB

KRYO 65 AT

W X D X H

220 x 385 x 575 mm
8.66 x 15.16 x 22.64 in

WEIGHT

13 kg / 28.66 lb

AVERAGE OUTPUT (ESPRESSO)

1.9-2.5 g/s

COFFEE BEAN HOPPER CAPACITY

1.3 kg / 2.87 lb

ENGINE

1350 rpm

BURRS

Flat 64 mm (steel)

POWER SUPPLY

110 V~, 60 Hz, 450 W
220-240 V~, 50-60 Hz, 450 W

NOISE LEVEL DURING USE

<70 dB

KRYO 65 ST

W X D X H

220 x 385 x 575 mm
8.66 x 15.16 x 22.64 in

WEIGHT

13 kg / 28.66 lb

AVERAGE OUTPUT (ESPRESSO)

1.9-2.5 g/s

COFFEE BEAN HOPPER CAPACITY

1.3 kg / 2.87 lb

ENGINE

1350 rpm

BURRS

Flat 64 mm (steel)

POWER SUPPLY

110 V~, 60 Hz, 450 W
220-240 V~, 50-60 Hz, 450 W

NOISE LEVEL DURING USE

<70 dB

Colours

 BLACK

 WHITE

Optional

+ ADAPTER KIT COFFEE TIN (spare parts catalogue)

Colours

 BLACK

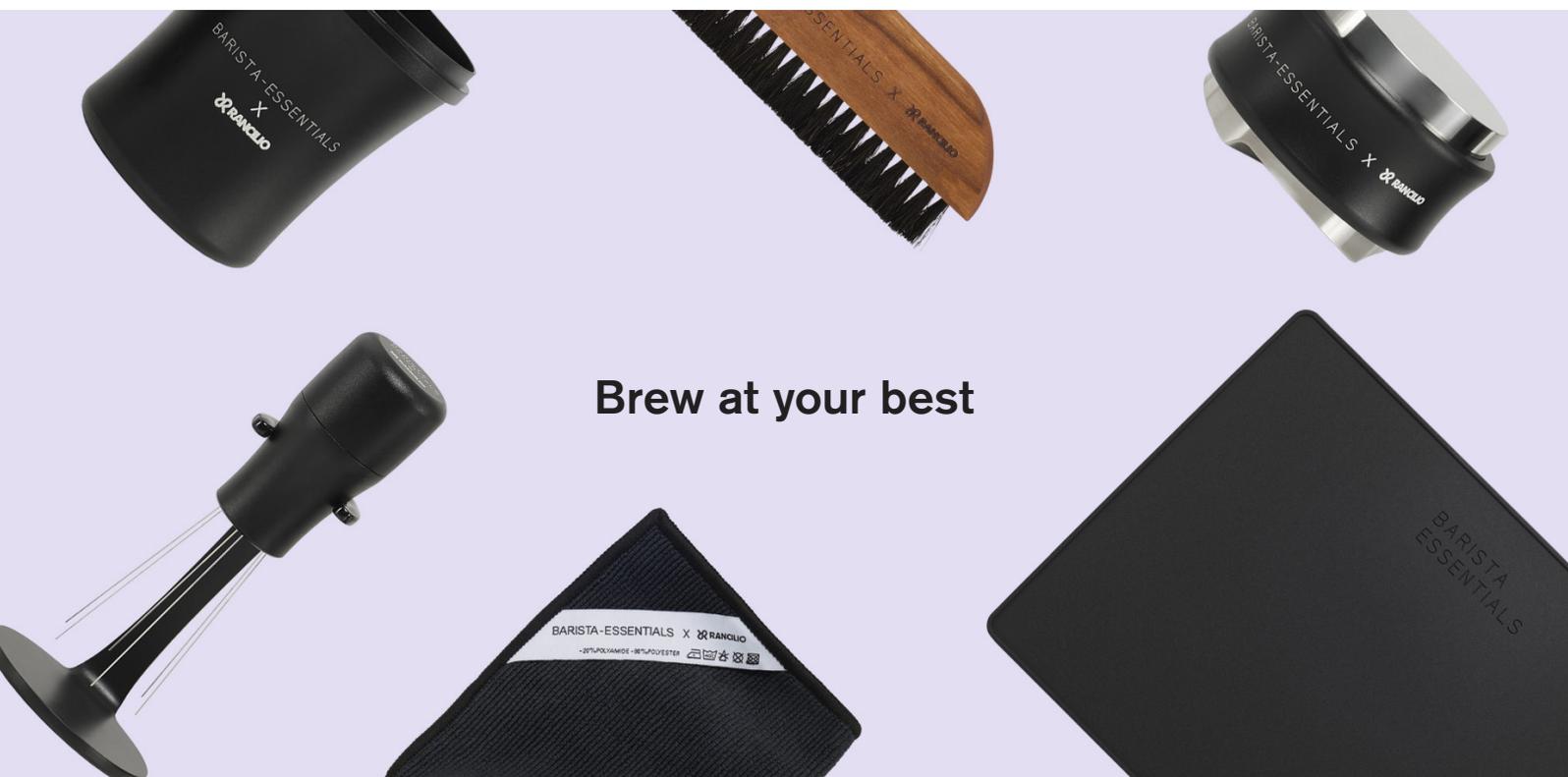
 WHITE

Optional

+ ADAPTER KIT COFFEE TIN (spare parts catalogue)

Barista Kit

Six barista tools selected by Rancilio



Brew at your best

The Rancilio Barista Kit is a comprehensive and stylish tool kit designed to meet the needs of baristas, both in the coffee shop and at home. The Barista Kit includes six tools designed by Barista Essentials and selected by Rancilio to enhance baristas' skills and elevate the coffee experience. Each of these tools has been designed with both aesthetics and functionality in mind, helping baristas to make the perfect espresso. Additionally, for those who want to complete and enrich their coffee corner, a drawer for coffee grounds is available separately, to pair perfectly with your Rancilio home grinder.

WHAT'S INSIDE

WDT espresso tool

Manual de-clumping tool for an even coffee distribution in the portafilter.

barista cloths

Microfibre cloths for routine cleaning of the coffee equipment.

tamping mat

Rubber base to ensure stability during tamping and to protect the work surface.

tamper & distributor combo

Combo tool for distributing, levelling and tamping ground coffee into the portafilter.

dosing cup

Cup for dosing the amount of coffee for a single espresso.

coffee brush

Brush to remove coffee residues and keep the workstation clean.

Barista Kit



WDT espresso tool

The WDT (Weiss Distribution Technique) needle coffee distributor is designed to de-clump ground coffee and even out the density of the coffee in the portafilter before tamping. Ideal to reduce channelling and achieve more even extractions, the WDT needle distributor is lightweight and compact, and comes with a convenient support. The top can be screwed off if any needles need to be replaced.



Tamper & Distributor combo

The tamper & distributor combo is an essential tool for the barista. On one side it serves to level the ground coffee and have an even distribution in the portafilter. By turning it upside down it is a tamper. Both sides are unscrewable to adjust the depth and always have the right setting for all coffee doses.



Barista cloths

Barista cloths are essential for keeping both the espresso machine and the coffee equipment clean and dry at all times. Made of microfibre, the cloths are very useful for removing all milk, water and ground coffee residues. The microfibre cloths are perfect for cleaning machine parts such as the steam wand, for removing ground coffee residues from the portafilter and for keeping the work surface clean.



Dosing cup

The dosing cup is the ideal tool to dose the amount of coffee (bean or ground) for a single espresso. It is also useful for collecting coffee during grinding and facilitates the pouring of ground coffee into the portafilter, reducing waste and keeping the work station always clean. It is designed with a heavy bottom for better support.



Tamping mat

The mat provides excellent stability on the table during tamping and is perfect for protecting both the countertop and the portafilter from knocks. The tamping mat is made of ultra-strong, non-slip rubber and is easy to clean.



Coffee brush

The barista brush is a practical tool for keeping the counter clean at all times and, thanks to its long bristles, can also be used to remove all ground coffee residues from the espresso machine and grinder. The barista brush is made of high-quality materials: flexible, moisture-resistant bristles and an ergonomic wooden handle.

designed by

BARISTA
ESSENTIALS

ranciliogroup.com



Home Line

A product line
by Rancilio Group

Home Line

Enjoy Your Perfect Coffee Everyday

 RANCILIO

ENGLISH





Enjoy Your Perfect Coffee Everyday



If you want to become a home barista, you have to be able to try and experiment as much as you want. If you love coffee, you will also enjoy learning how to prepare it like a real professional. And in order to do that, you need the right equipment. Rancilio has everything you need. All you have to do is choose the right coffee machine and grinder to meet your needs and perfectly suit your kitchen.



Brew Like a Pro

Silvia Pro X is the single group espresso machine with dual boiler technology designed for the home. Silvia Pro X offers the performance, reliability and thermal stability of Rancilio's professional espresso machines, and carries over the ease of use and iconic design of Silvia. With two internal PIDs for temperature control, a digital display and two boilers for independent management of coffee preparation and steam delivery, the Silvia Pro X is the ideal solution for the experienced home barista. In addition to the pressure gauge to keep the pressure in the coffee boiler under control at all times, there is also the soft infusion, an additional function for extracting all types of coffee in the best possible way.

Silvia Pro X

Equipment

High-quality professional equipment and heavy-duty components: ergonomic portafilter, insulated boilers, multi-directional stainless steel steam wand, steam knob, cup tray and brass brewing unit.

Dual Boiler Technology

Two independent boilers, both equipped with a PID system. One boiler is dedicated to the preparation of coffee, the other to the delivery of hot water and steam.

PID

Electronic control over water temperature in coffee boiler and steam boiler, via internal PID offering extremely precise temperature stability.

Temperature Regulation

The temperature of water for coffee and steam can be adjusted easily via the display buttons \ominus \oplus .

Pressure Gauge

The professional pressure gauge indicates the pressure of the coffee boiler in real time.

Soft Infusion

By activating the soft infusion function, water at reduced pressure from the coffee boiler is gently distributed to the coffee panel. This function, with adjustable duration from 0 to 6 seconds, allows the coffee panel to

be prepared in the best possible way and promotes a smooth and efficient extraction, i.e. capable of preserving and enhancing the sensory characteristics of each type of blend or single-origin coffee.

HIGHLIGHTS

- 1 Rancilio technology in just 25 cm
- 2 Stainless steel body
- 3 Digital display with shot timer, temperature indicator, water alert
- 4 Power-on timer
- 5 8.5 g and 18 g filter baskets
- 6 Built-in 2-litre water reservoir, easy to remove for cleaning
- 7 Pods&Caps adaptor kit (optional)
- 8 Energy-saving insulated boilers
- 9 Stainless steel drip tray, easy to remove for cleaning
- 10 Adjustable in height cup tray, easy to remove for cleaning



Colours

- INOX
 BLACK
 WHITE
 PINK



Silvia

An icon is born

The pleasure of a perfect professional espresso is at your fingertips any time of the day. Influenced by modern design, Silvia is perfect for any décor and offers absolutely professional levels of performance and reliability. Thanks to Silvia, you no longer have to choose between style and functionality or design and performance. Experience the pleasure of a perfect professional espresso.

Silvia

Brewing Technology

Invite the Rancilio brewing technology into your home: ergonomic portafilter, insulated boiler, stainless steel steam wand and steam knob, cup tray and brass brewing unit.

Power to Design

Enjoy the modern look and high quality of the design: ergonomic to use and easy to clean.

That's Milk

Professional feeling for cappuccino, macchiato and more, with luscious foam and creamy steamed milk.



HIGHLIGHTS

- 1 Rancilio technology in just 23 cm
- 2 Stainless steel body
- 3 User-friendly switch button icon set
- 4 1 portafilter for 2 cups
- 5 8,5 g and 16 g filter baskets
- 6 Built-in 2-litre water reservoir, easy to remove for cleaning
- 7 Pods&Caps adaptor kit (optional)
- 8 Stainless steel drip tray and cup tray, easy to remove for cleaning
- 9 Energy-saving insulated boiler



Colours



INOX



BLACK



WHITE



SAGE GREEN



The perfect partner

Stylish looks, easy to use and first-class performance. These are the features of Stile, the ultra-compact coffee grinder designed for the home. Stile guarantees quality grinding and precision dispensing for all coffee preparations, from espresso to French Press.

Stile

On demand with two programmable doses

Two doses are always available, for single and doubles, with the option of setting a third dose for the continuous button as well.

Touchscreen

Program the doses straight from the touchscreen. The timer on the display shows the time since the last coffee dispensed. The maintenance icon lights up when it is time to replace the grinders.

Coffee bean hopper

Stile and Stile SD are available with a 300 g or 510 g coffee bean hopper.

1.5 g/s

AVERAGE OUTPUT (ESPRESSO)

∅ 58 mm / 2.52 in

BURRS DIAMETER



Micrometric adjustment

Adjust the grind size by turning the ring nut on both sides of the dosing grinder.



Stile SD

Stile SD is the single dose version without a display. It is the ideal choice for those who prefer to adjust the coffee dose manually, perhaps using an external scale, and therefore do not need programmed doses. Grinding is done manually by pressing the portafilter button and stops when the button is released. Instead of the display, the front panel of this version has a very resistant polycarbonate board for taking notes or jotting down coffee recipes. We recommend using an erasable liquid chalk pen or the marker provided.



Hands-free operation

The portafilter button and hands-free fork (height adjustable) allow you to attach the portafilter and start grinding with a single touch.

Minimum retention

Designed to minimize the amount of coffee grounds left inside the grinder, Stile ensures accurate and consistent coffee dosing.



STILE

STILE SD

On demand version with touchscreen

Semi-automatic version

Colours



BLACK



WHITE



RANCILIO

Stile

Silvia Pro X

SILVIA PRO

W X D X H

250 x 420 x 390 mm
9.8 x 16.5 x 15.3 in

WEIGHT

20 kg / 44.1 lb

POWER SUPPLY

120 V~, 60 Hz, 950-1000 W (120 V)
220-240 V~, 50-60 Hz, 1100 W (230 V)

COFFEE BOILER

0.3 l

STEAM BOILER

1 l

WATER SUPPLY

Built-in 2-litre water tank

NOISE LEVEL DURING USE

< 70 db

PODS&CAPS

Optional

+ 1 PORTAFILTER FOR 2 CUPS

+ 8,5 g AND 18 g FILTER BASKETS

+ BLACK WOOD TAMPER WITH STAINLESS STEEL BASE (ø 58 mm)

+ GROUPHEAD CLEANING BRUSH

+ WATER SOFTENER

+ COFFEE MEASURING PLASTIC SPOON

+ 1 RUBBER BACKFLUSH DISK

+ CLEANING TABLETS

Colours



INOX



BLACK



WHITE



PINK

Silvia

SILVIA

W X D X H

235 x 290 x 340 mm
9.2 x 11.4 x 13.4 in

WEIGHT

14 kg / 30.9 lb

POWER SUPPLY

120 V~, 60 Hz, 950-1000 W (120 V)
220-240 V~, 50-60 Hz, 1150 W (230 V)

BOILER CAPACITY

0.3 l

WATER SUPPLY

Built-in 2-litre water tank

NOISE LEVEL DURING USE

< 70 db

PODS&CAPS

Optional

+ 1 PORTAFILTER FOR 2 CUPS

+ 8,5 g AND 16 g FILTER BASKETS

+ COFFEE MEASURING PLASTIC SPOON

+ 1 RUBBER BACKFLUSH DISK

Colours



INOX



BLACK



WHITE



SAGE GREEN

Stile & Stile SD

STILE
ON DEMAND VERSION WITH TOUCHSCREEN

W X D X H
132 x 185 x 315 mm
5.20 x 7.28 x 12.40 in

WEIGHT
5.5 kg / 12.12 lb

AVERAGE OUTPUT
1.5 g/s (espresso)

BURRS
Flat 58 mm (steel)

COFFEE BEAN HOPPER CAPACITY
300 g
510 g

POWER SUPPLY
110-120 V~, 60 Hz, 249 W
220-240 V~, 50-60 Hz, 190 W

NOISE LEVEL DURING USE
< 70 db

STILE SD
SEMI-AUTOMATIC VERSION

W X D X H
132 x 185 x 315 mm
5.20 x 7.28 x 12.40 in

WEIGHT
5.5 kg / 12.12 lb

AVERAGE OUTPUT
1.5 g/s (espresso)

BURRS
Flat 58 mm (steel)

COFFEE BEAN HOPPER CAPACITY
300 g
510 g

POWER SUPPLY
110-120 V~, 60 Hz, 249 W
220-240 V~, 50-60 Hz, 190 W

NOISE LEVEL DURING USE
< 70 db

Colours

● BLACK

○ WHITE



 **RANCILIO** GROUP

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The Spirit of Excellence