

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).

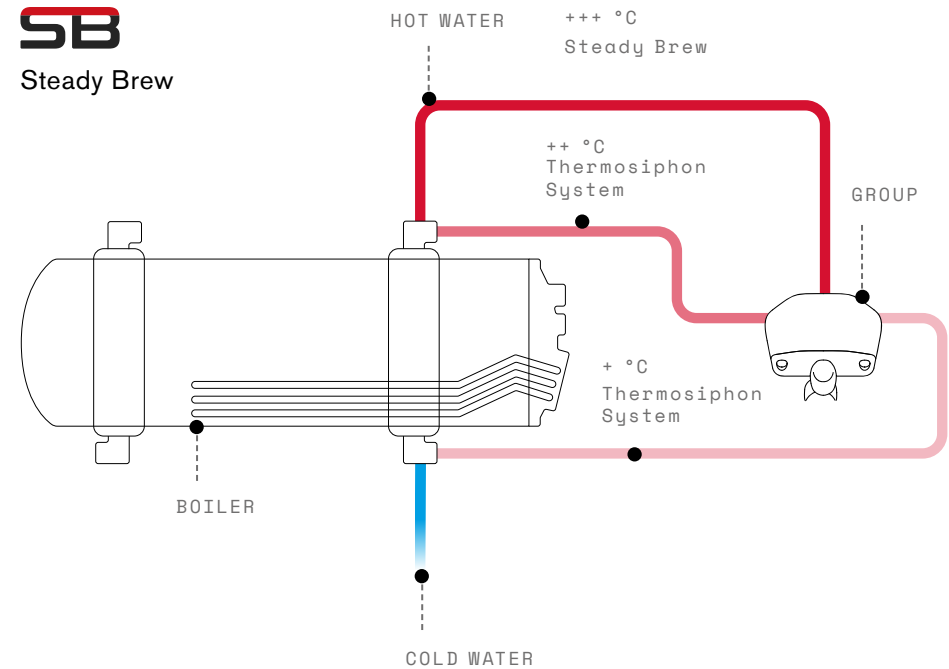
CLASSE 5 CRONO



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).

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.

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.

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	3GR	4GR
W X D X H 770x540x809 mm 30.31x21.26x31.85 in	W X D X H 1010x540x809 mm 39.76x21.26x31.85 in	W X D X H 1250x540x809 mm 49.21x21.26x31.85 in
WEIGHT 71 kg / 156.53 lb	WEIGHT 88.9 kg / 195.99 lb	WEIGHT 107 kg / 235.89 lb
BOILER 11 l 2.4 gal UK	BOILER 16 l 3.5 gal UK	BOILER 22 l 4.8 gal UK
POWER SUPPLY 220-240 V, 50-60 Hz 4650 W 380-415 V3N, 50-60 Hz 4650 W	POWER SUPPLY 220-240 V, 50-60 Hz 6420 W 380-415 V3N, 50-60 Hz 6420 W	POWER SUPPLY 220-240 V, 50-60 Hz 6490 W 380-415 V3N, 50-60 Hz 6490 W
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

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

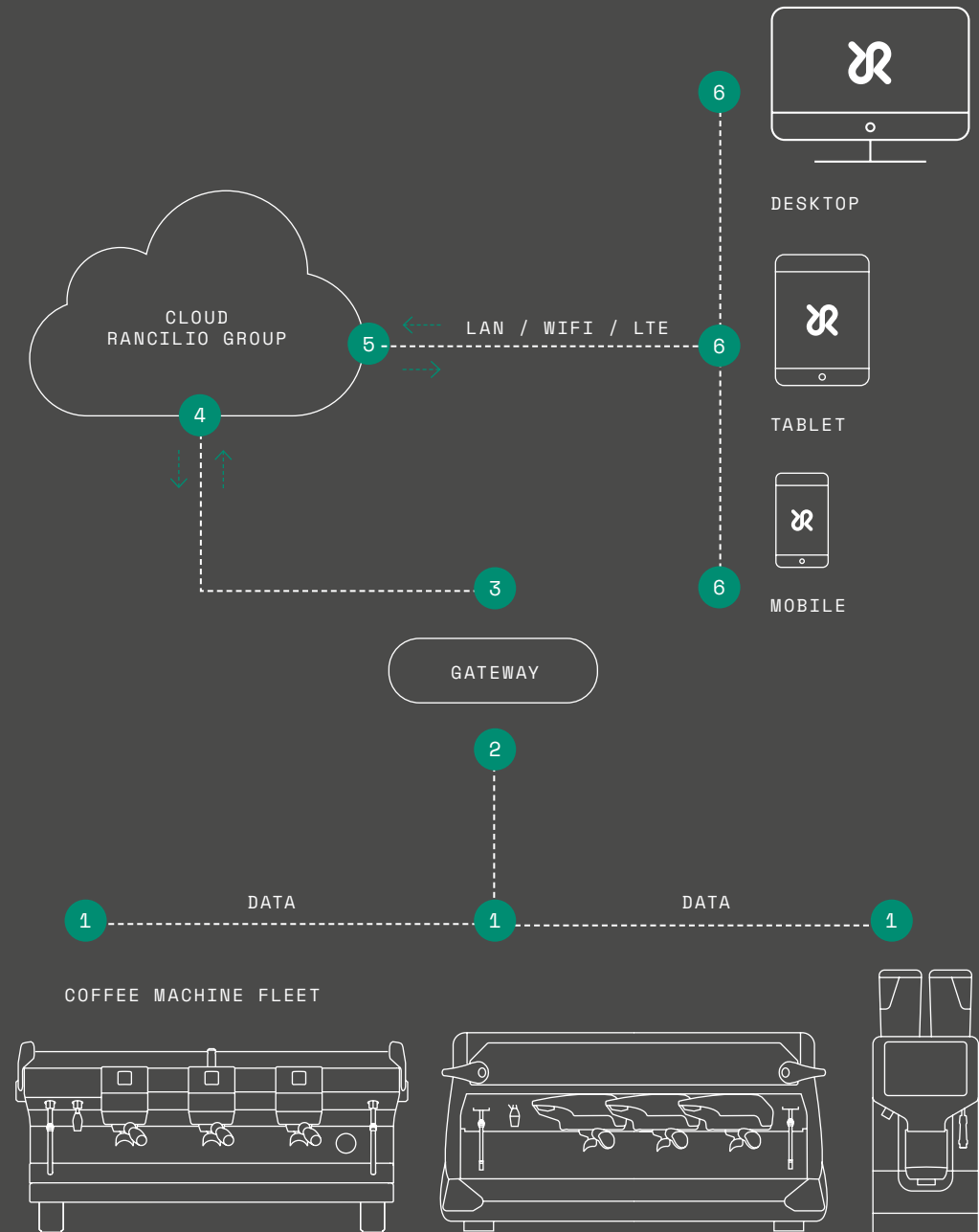
BOOST SERVICE EFFICIENCY



4

INCREASE BUSINESS PERFORMANCE

How It Works





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The Spirit of Excellence