

NORTH AMERICA

RANCILIO Classe 5 S

Entry-level to Mid range Traditional Espresso Machine

ESPRESSO MACHINE SPECIFICATIONS:

The Classe 5 exemplifies functional minimalism combined with contemporary aesthetics. It features modern side panels, curved group covers and an ergonomic work area for comfort and convenience.

The Classe 5 is the combination of modern style and contemporary art in an espresso machine. Made from brushed stainless steel, ABS and nylon panels, the Classe 5 S has sleek buttons for manual dosing control. The Classe 5 comes in Standard or Compact versions in Anthracite Black and Ice White.

Discover functional minimalism with the Classe 5.



STANDARD FEATURES:

- Made from brushed stainless steel, ABS and nylon panels
- Semi-automatic brewing buttons barista chooses when shot starts and stops
- Independent heat exchangers
- Electrical heating
- Built-in volumetric pump
- Boiler and pump pressure control gauge
- Two manual steam wands for frothing and steaming milk
- C-Lever ergonomically designed steam hand features two positions, pulse steam (down) or steam fully on (up)
- Hot water outlet with manual valve knob control
- Scratch-proof polymer drain insert that can be removed and easily cleaned in dishwasher
- · Adjustable feet
- 1-year parts warranty

OPTIONS:

YouSteam: Barista assistance steam wand, adds air on-demand (not available in 2 Group Compact)

Electric Cup Warmer: A special heating element with five levels of controlled heat on the top of the machine to keep ceramic cups hot

Color Options: Anthracite Black and Ice White

ACCESSORIES IN THE BOX:

- · 2 Group 2 double porta filters
- · 3 Group 3 double porta filters
- Rubber blind disks for cleaning
- User manual
- Foot extensions

SPACE REQUIREMENTS:

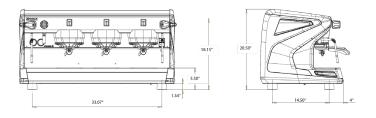
- Allow 6" clearance on all sides of the machine.
- Allow 24" x 5" for in-line filter. Filter can be mounted behind the machine or under the counter.
- Allow a minimum of 3" (7.62 cm) clear space under filter to facilitate filter change.

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PLEASE NOTE: Power can be installed under or above counter. Please allow 3-4" of space for the plug, especially when placing power above the counter and behind the machine.

COUNTER REQUIREMENTS:

Width	Depth	Height	Weight		
2 GROUP Compact					
24"	22"	21"	106 lbs		
2 GROUP					
31"	22"	21"	122 lbs		
3 GROUP					
40"	22"	21"	155 lbs		

SHIPPING DIMENSIONS AND WEIGHT:

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Length	Width	Height	Weight		
2 GROUP Compact					
35"	26"	29"	173 lbs		
2 GROUP					
35"	26"	29"	189 lbs		
3 GROUP					
47"	34"	29"	222 lbs		
DRILLING PLAN					
24/31/40"*					
	(3.5") 2	2″*		
(front)					

SERVICE CONNECTIONS:

Electrical Connections

2 GROUP Compact

Voltage Range: 208-240 VAC Single Phase* Watts: 3000 W* Circuit Size: 20 amps Suggested Receptacle: NEMA 6-20R *2 Group Compact may be ordered as a special order 110 V machine and a 2700 watt heat element.

2 GROUP

Voltage Range: **208-240 VAC Single Phase** Watts: **4300 W** Circuit Size: **20 amps** Suggested Receptacle: **NEMA 6-20R**

3 GROUP

Voltage Range: **208-240 VAC Single Phase** Watts: **6000 W** Circuit Size: **30 amps** Suggested Receptacle: **NEMA L6-30R**

WATER CONNECTIONS:

Dedicated cold water access line with standard female 3/8" NPT fitting and manual shut-off valve within 4' of the machine required.

DRAIN REQUIREMENTS:

Open gravity drain rain with minimum 2" I.D. within 4' of the machine.

WATER QUALITY STATEMENT:

The fact that water is potable is no guarantee that it is suitable for coffee machines. Your water supply must be within these general guidelines:

SUPPLY PRESSURE: 30-70 psi HARDNESS: 2-3 GPG (1 grain of hardness = 17.1 ppm)

Water entering the machine should have a water hardness level of 2-3 GPG at all times. If the water supply is not within this range, a dedicated water softener (if above 3 GPG) or mineral addition cartridge (if below 2 GPG) is required for the coffee machine to operate properly over time (see Rancilio Group North America Water Quality Statement for further details).

Intertek Intertek (877) 726-2454 | info@ranciliogroupna.com | www.ranciliogroupna.com