

RANCILIO CLASSE 7 USB

MID RANGE TRADITIONAL ESPRESSO MACHINE



ESPRESSO MACHINE SPECIFICATIONS

The Classe 7 is a model designed to take the market by storm with a strong personality, absolute reliability, sleek lines and the most innovative features in its class.

Made from top-of-the-range materials such as highly polished stainless steel and thermoplastic composites in injection molded ABS and nylon. The Classe 7 is designed to be energy efficient; the insulated boiler of the Classe 7 reduces energy consumption by 20% while in standby mode. The automatic on/off function of the Classe 7 also reduces energy consumption. The C-lever steam wand handle is the most ergonomically designed handle for easy control of steam pressure. Available as a 2 group or 3 group model in anthracite black or ice white.

CLASSE 7 USB SOFT TOUCH KEYPAD CONTROL



ESPRESSO MACHINE STANDARD FEATURES

- Made from highly polished stainless steel and molded smooth thermoplastic, ABS and nylon panels
- Soft touch keypads with volumetric dosing includes LCD display screen with shot timers
- White LED backlights on key pads
- LED lights illuminate the work area and provide functional reference for baristas
- Built-in volumetric pump
- · Boiler and pump pressure control gauge
- USB makes it easy to save drink parameters and make software and programming updates
- 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 dispenser with one dosing button
- Scratch-proof polymer drain insert that can be removed and easily cleaned in dishwasher
- Automatic off function when machine is in standby mode to save energy
- 1-year parts warranty

ESPRESSO MACHINE OPTIONS

iSteam: Intelligent steam wand automatically infuses air and turns off at proper temperature to create perfect milk for cappuccinos and lattes

Cool Touch steam wand: Steam wand is fully insulated and cool to the touch

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

ESPRESSO MACHINE STANDARD ACCESSORIES

- 2 Group 2 double porta filters
- 3 Group 3 double porta filters
- 2 Manual steam wands
- Hot water dispenser
- Plastic coffee tamper
- · Rubber blind disks for cleaning
- User manual
- Foot extensions

ESPRESSO MACHINE DATA SPECIFICATIONS

• Weight:

124 lbs (2 Group)

157 lbs (3 Group)

• Power Supply:

208 - 220 V (2 Group, and 3 Group)

• Power Rating:

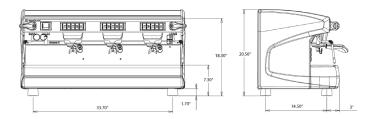
6000 W (2 Group and 3 Group)



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Weight: 157 lbs



COUNTERTOP REQUIREMENTS

Depth: 22"

Width: 40"

2 GROUP					
Depth: 22"	Height: 21"	Weight: 124 lbs			
3 GROUP					
	Depth: 22"	Depth: 22" Height: 21"			

Height: 21"

SHIPPING DIMENSIONS AND WEIGHT

2 GROUP					
Length: 36"	Width: 27"	Height: 29"	Weight: 191 lbs		
3 GROUP					
Length: 47"	Width: 34"	Height: 29"	Weight: 224 lbs		

CLASSE 7 SCRATCHPROOF POLYMER GRID SYSTEM



SPACE REQUIREMENTS

Allow 1.5" of clearance on all sides of the machine. Allow 24" x 5" of space for in-line filter. Filter can be mounted behind the machine or under the counter.

SERVICE CONNECTION

ELECTRICAL CONNECTION:

Espresso Machine

Voltage Range: 208 - 240 V

Watts: 6000

Circuit Size: 30 Amps **Suggested Receptacle:**

NEMA L6-30R

Suggested Receptacle for 2, 3 and 4 groups Espresso Machine



NEMA 16-30R

PLEASE NOTE: Rancilio coffee machines do not use a neutral line. A dedicated ground wire is required.

Power can be installed under or above counter. Please allow 3.5" - 4" of space for the plug, especially when placing power above the counter and behind the machine.

WATER CONNECTION:

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

DRAIN REQUIREMENTS:

Open gravity drain with minimum $2^{\prime\prime}$ I.D. within 4^{\prime} of the machine.

WATER QUALITY STATEMENT

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

SUPPLY PRESSURE: 30-70 psi **HARDNESS:** 2-4 GPG*

*17.1 ppm = 1 grain of hardness

Water entering the espresso 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 is required for the espresso machine to operate correctly over time.