

RANCILIO Classe 9 USB Tall

Top range Traditional Espresso Machine

ESPRESSO MACHINE SPECIFICATIONS:

Classe 9 is the perfect combination of stylish design and technological excellence. It is made from tough materials, such as stainless steel and aluminum and features an LCD screen with shot timers. Each group head can be powered on or off independently to optimize energy consumption. Features include USB for saving parameters between machines or for unique coffee settings and two hot water buttons for two different temperatures and/or quantities of water delivery. C-lever steam wand handle is the most ergonomically designed handle for easy control steam pressure. The Classe 9 is the perfect addition to the front-of-the-house in any fine dining establishment or café. Available in 2, 3, and 4 brew groups.



STANDARD FEATURES:

- Made from aluminum and stainless steel body
- LCD screen with shot timers
- Up to 4 different programmable time-controlled brew doses
- Tall version includes a retractable tray for traditional espresso cups
- Soft touch keypads with volumetric dosing
- 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
- Automated daily cleaning program
- 1-year parts warranty

OPTIONS:

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

Cool Touch Steam Wands: Fully insulated and cool to the touch manual steam wands

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

ACCESSORIES IN THE BOX:

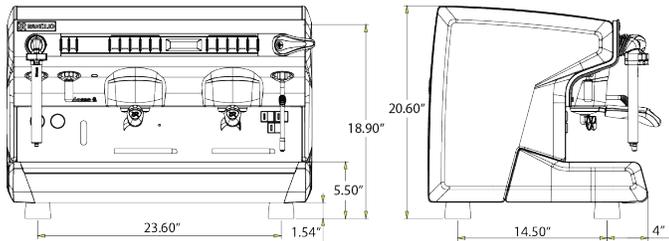
- 2 Group – 2 double porta filters
- 3 Group – 3 double porta filters
- 4 Group – 4 double porta filters
- Rubber blind disks for cleaning
- User manual
- Foot extensions

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

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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.

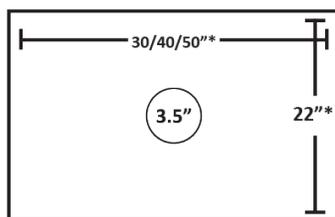
COUNTER REQUIREMENTS:

Width	Depth	Height	Weight
2 GROUP Tall			
30"	22"	21"	146 lbs
3 GROUP Tall			
40"	22"	21"	175 lbs
4 GROUP Tall			
50"	22"	21"	212 lbs

SHIPPING DIMENSIONS AND WEIGHT:

Length	Width	Height	Weight
2 GROUP Tall			
36"	36"	29"	213 lbs
3 GROUP Tall			
47"	32"	29"	242 lbs
4 GROUP Tall			
55"	40"	31"	304 lbs

DRILLING PLAN



(front)



SERVICE CONNECTIONS:

Electrical Connections

2 GROUP Tall

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

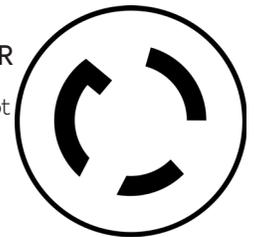
3 GROUP Tall

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

4 GROUP Tall

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

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



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' 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).