

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 4 programmable drink doses for easy espresso preparations
- LCD screen with shot timers
- White LED backlights on key pads
- Work area LEDs
- 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 milk
- Clever steam wand handle - fast and ergonomic
- Hot water dispenser with programmable time-controlled dosing
- Scratch proof dishwasher safe grid system for drain tray
- Automated daily cleaning program
- Automatic off function when machine is in standby mode to save energy
- 1-year parts warranty

ESPRESSO MACHINE OPTIONS

iSteam: Intelligent steam wand automatically froths milk and shuts off at programmed temperature

Cool Touch steam wand: Keep steam wands cool and ready to use

Electric Cup Warmer: Built on top of the machine to keep ceramic cups warm

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

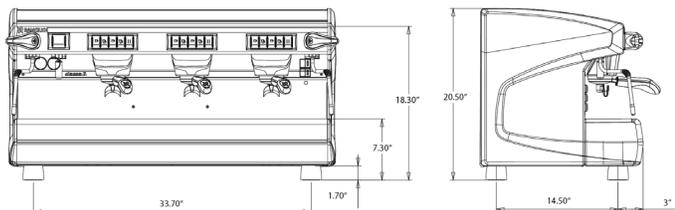
ESPRESSO MACHINE DATA SPECIFICATIONS

- 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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COUNTERTOP REQUIREMENTS

2 GROUP

Width: 31" Depth: 22" Height: 21" Weight: 124 lbs

3 GROUP

Width: 40" Depth: 22" Height: 21" Weight: 157 lbs

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

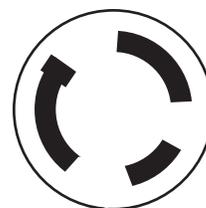
Watts: 6000

Circuit Size: 30 Amps

Suggested Receptacle:

NEMA L6-30R

Suggested Receptacle
for 2, 3 and 4 groups
Espresso Machine



NEMA L6-30R

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" I.D. within 4' 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.