



# 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
- Rubber blind disks for cleaning
- User manual
- Foot extensions

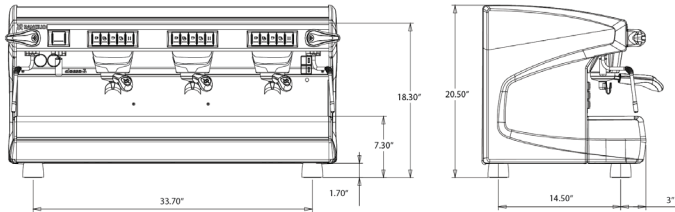
### ESPRESSO MACHINE DATA SPECIFICATIONS

- 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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## MID RANGE TRADITIONAL ESPRESSO MACHINE



### 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

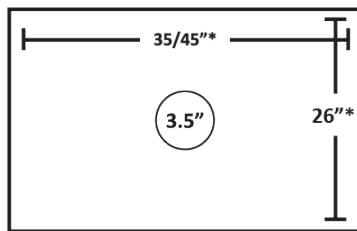
#### 2 GROUP

Length: 36" Width: 27" Height: 29" Weight: 191 lbs

#### 3 GROUP

Length: 47" Width: 34" Height: 29" Weight: 224 lbs

### DRILLING PLAN



(Front)

\* Includes 6" of clearance on all sides of the machine



### 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

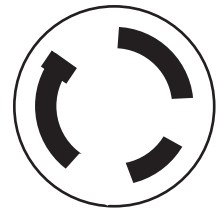
**Watts:** 6000

**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:** 2-3 GPG\*

\*17.1 ppm = 1 grain of hardness

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 espresso machine to operate properly over time (see Rancilio Group North America water quality statement for further details).

### BACK AND SIDE PANELS

