

RANCILIO Classe 7 S

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 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.



STANDARD FEATURES:

- Made from highly polished stainless steel and molded smooth thermoplastic, ABS and nylon panels
- Soft touch keypad with manual dosing
- LED lights illuminate the work area and provide functional reference for baristas
- 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 dispenser with one dosing button
- Scratch-proof polymer drain insert that can be removed and easily cleaned in dishwasher
- Automatic off function when the machine is in standby mode to save energy
- Adjustable feet
- 1-year parts warranty

OPTIONS:

YouSteam: Barista assistance steam wand, adds air on-demand

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

Color Options: Anthracite Black and Ice White

ACCESSORIES IN THE BOX:

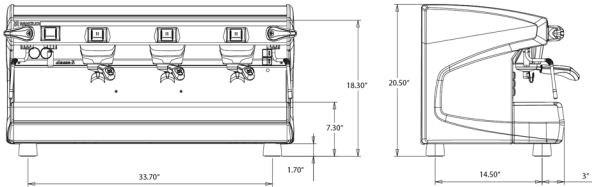
- 2 Group – 2 double porta filters
- 3 Group – 3 double porta filters
- Rubber blind disks for cleaning
- User manual
- Foot extensions

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.

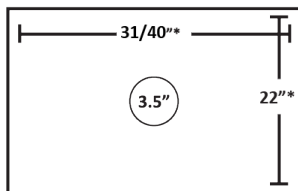
COUNTER REQUIREMENTS:

Width	Depth	Height	Weight
2 GROUP			
31"	22"	21"	124 lbs
3 GROUP			
40"	22"	21"	157 lbs

SHIPPING DIMENSIONS AND WEIGHT:

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

DRILLING PLAN



(Front)



SERVICE CONNECTIONS:

Electrical Connections

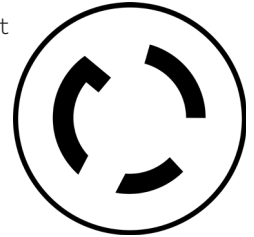
2 GROUP

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

3 GROUP

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' 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).