



RANCILIO CLASSE 11 USB

TOP RANGE TRADITIONAL ESPRESSO MACHINE



ESPRESSO MACHINE SPECIFICATIONS

Classe 11 top range traditional espresso machine is redefining the human to machine experience. This new line of professional espresso equipment from the Rancilio Group was inspired by the latest generation of smart phones. The user interface offers the barista a new emotional, perceptive and visual experience with elevated standards of user-friendliness. You can navigate the Classe 11 using quick and simple menus with instantly recognizable icons and a touchscreen display that provides real-time feedback. The software provides three user menus: the "Barista" menu, with the main functions of the machine, including the pressure gauge, and the password-protected "Manager" menu, designed to configure functions that may vary during the working day, and the "Technical" menu, which allows all the Classe 11 parameters to be set and enabled. The Classe 11 comes standard with 2 Cool Touch manual steam wands that remain cool while you steam or froth milk.

CLASSE 11 COOL TOUCH STEAM WAND



ESPRESSO MACHINE STANDARD FEATURES

- 5.7" 640 x 480 pixel touchscreen command panel for rapid navigation; inspired by smart phone technology
- Alphanumeric display for each brewing unit
- Up to 4 different programmable time-controlled brew doses
- Made from die-cast aluminum body and 4mm thick shockproof and scratchproof tempered glass panel
- Die-cast metal alloy chrome-plated group covers
- Thermoplastic shockproof matte black filter-holder
- LED lights illuminate the work area and provide functional reference for baristas
- Built-in volumetric pump
- Boiler and pump pressure control gauge
- Electronic water level control
- USB makes it easy to save drink parameters and make software and programming updates
- Cool Touch steam wands is fully insulated and cool to the touch
- C-Lever ergonomically designed steam hand features two positions, pulse steam (down) or steam fully on (up)
- Electric cup warmer - a special heating element with five levels of controlled heat on the top of the machine to keep ceramic cups hot
- 4-Tea hot water can be delivered at different programmable temperatures for brewing different types of tea
- Scratch-proof polymer drain insert that can be removed and easily cleaned in dishwasher
- Automated daily cleaning program
- 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

Color Options: Frozen Bronze (standard), Midnight Blue and Pearl White

ESPRESSO MACHINE STANDARD ACCESSORIES

- 2 Group - 2 double porta filters
- 3 Group - 3 double porta filters
- 4 Group - 4 double porta filters
- 2 Cool Touch steam wands
- Hot water dispenser
- Rubber blind disks for cleaning
- User manual
- Foot extensions

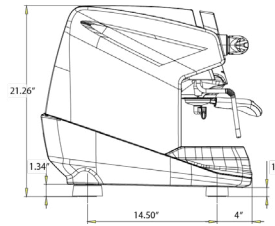
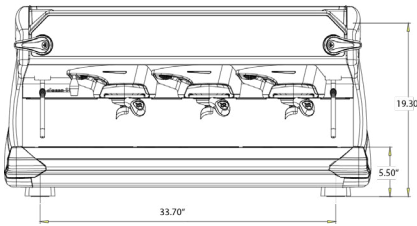
ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight Range: 190 (2 Group); 221 (3 Group); 258 (4 Group)
- Power Supply: 208 - 240 V
- Power Rating: 6000 W



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TOP RANGE TRADITIONAL ESPRESSO 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

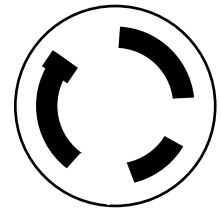
Watts: 6000

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 for proper performance.

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).

COUNTER-TOP REQUIREMENTS

2 GROUP

Width: 32" **Depth:** 24" **Height:** 22" **Weight:** 190 lbs

3 GROUP

Width: 41" **Depth:** 24" **Height:** 22" **Weight:** 221 lbs

4 GROUP

Width: 51" **Depth:** 24" **Height:** 22" **Weight:** 258 lbs

SHIPPING DIMENSIONS AND WEIGHT

2 GROUP

Length: 47" **Width:** 32" **Height:** 29" **Weight:** 213 lbs

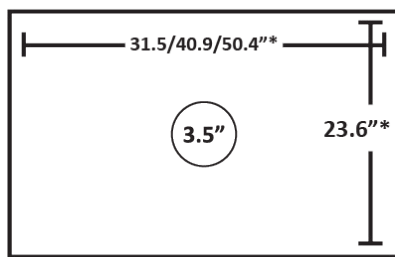
3 GROUP

Length: 47" **Width:** 32" **Height:** 29" **Weight:** 242 lbs

4 GROUP

Length: 55" **Width:** 40" **Height:** 31" **Weight:** 304 lbs

DRILLING PLAN



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



CLASSE 11 SIDE VIEW COLOR OPTIONS

