



# RANCILIO CLASSE 9 S

## TOP RANGE TRADITIONAL ESPRESSO MACHINE



### ESPRESSO MACHINE SPECIFICATIONS

Classe 9 is the perfect combination of stylish design and technological excellence. It has an eye-catching futuristic design and is made from tough materials, such as stainless steel and aluminum, so it is packed with character. The independent nature of the group heads allows the operator to decide whether to switch each one on and consequently optimize energy consumption. Classe 9 S has an ergonomic lighting system in the work area to make the barista's job easier, plus chrome group covers and all the distinctive stylish accessories from the Rancilio range. The Classe 9 stylish aesthetics made of tough scratch-resistant polymer panels, guarantee a sturdy machine that's practical to use. The soft-touch button control makes starting and stopping the machine while dispensing extremely effortless and easy. Functionality and sturdy design are the distinctive hallmarks of the new Classe 9 S. Available in 2, 3 and 4 brew groups.

#### LED WORK AREA BACKLIGHTS



### ESPRESSO MACHINE STANDARD FEATURES

- Made from aluminum and stainless steel body
- Semi-automatic brewing buttons for easy start and stop controls with white LED backlights
- Built-in volumetric pump
- Boiler and pump pressure control gauge
- Clever steam wand handle - fast and ergonomic
- Electric cup warmer built on top of the machine to keep ceramic cups warm
- Scratch proof dishwasher safe grid system for drain tray
- 1-year parts warranty

### ESPRESSO MACHINE OPTIONS

**YouSteam:** Barista assistance steam wand

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

### ESPRESSO MACHINE STANDARD ACCESSORIES

- 1 Group - 1 double porta filters
- 2 Group - 2 double porta filters
- 3 Group - 3 double porta filters
- 4 Group - 4 double porta filters
- 2 Manual steam wands
- Hot water dispenser
- Plastic coffee tamper
- Rubber blind disks for cleaning
- User manual
- Foot extensions

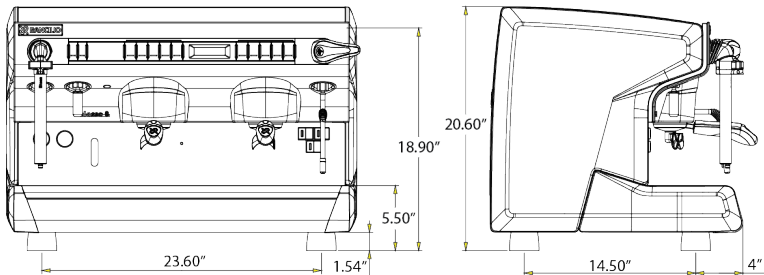
### ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight Range:
  - 146 lbs (2 Group)
  - 175 lbs (3 Group)
  - 212 lbs (4 Group)
- Power Supply: 208 - 240 V
- Power Rating: 6000 W



# RANCILIO CLASSE 9 S

## TOP RANGE TRADITIONAL ESPRESSO MACHINE



### COUNTERTOP REQUIREMENTS

#### 2 GROUP

Width: 30" Depth: 22" Height: 21" Weight: 146 lbs

#### 3 GROUP

Width: 39" Depth: 22" Height: 21" Weight: 175 lbs

#### 4 GROUP

Width: 49" Depth: 22" Height: 21" Weight: 212 lbs

### SHIPPING DIMENSIONS AND WEIGHT

#### 2 GROUP

Length: 36" Width: 36" 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

### 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

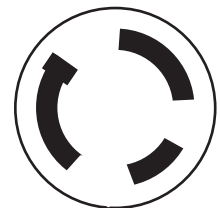
**Watts:** 6000

**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 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:** 2-4 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.