



RANCILIO CLASSE 9 USB XCELSIUS TALL

TOP RANGE TRADITIONAL ESPRESSO MACHINE WITH XCELSIUS



ESPRESSO MACHINE SPECIFICATIONS

Classe 9 Xcelsius is the perfect combination of stylish design and technological excellence. Xcelsius is an industry leading technology that allows baristas to control the starting and finishing brewing temperature. The Xcelsius system enables the temperature of the water to be set with an increase or decrease of up to 5°C (9°F) during the 25-30 seconds it takes for the shot to pour. Brewing on an upward or downward temperature curve highlights or subdues certain flavor notes in a way that is not possible with any other espresso machine. Xcelsius features the most reliable constant brewing temperature that brings out each distinctive flavor characteristics of any coffee bean. The Classe 9 is made from tough materials, such as stainless steel and aluminum and features an LCD screen with shot timers. Each group head can be powered on or off independently to optimize energy consumption. Features include USB for saving parameters between machines or for unique coffee settings and two hot water buttons for two different temperatures and/or quantities of water delivery. C-lever steam wand handle is the most ergonomically designed handle for easy control steam pressure. The Classe 9 Xcelsius is the perfect addition to the front-of-the-house in any fine dining establishment or high-end coffee shop.

XCELSIUS TEMPERATURE PROFILING TECHNOLOGY



ESPRESSO MACHINE STANDARD FEATURES

- Xcelsius Temperature Profiling Technology
- Made from aluminum and stainless steel body
- LCD screen with shot timers
- Up to 4 different programmable time-controlled brew doses
- Accommodates To-go cups
- Pull out trays for small espresso size cups
- Soft touch keypads with volumetric dosing
- 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
- C-Lever ergonomically designed steam wand features two positions, pulse steam (down) or steam fully on (up)
- Hot water outlet with two dosing buttons
- 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

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

ESPRESSO MACHINE STANDARD ACCESSORIES

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

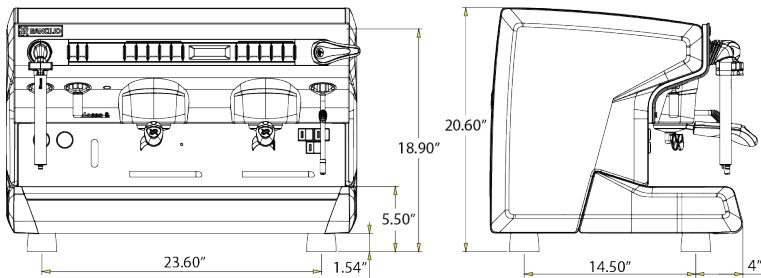
ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight Range:
 - 146 lbs (2 Group)
 - 175 lbs (3 Group)
 - 212 lbs (4 Group)
- Power Supply: 208 - 240 V
- Power Rating:
 - 5900 W (2 Group)
 - 6150 W (3 Group)
 - 6400 W (4 Group)



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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

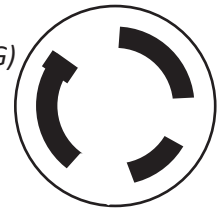
Voltage Range: 208 - 240 V

Watts: 5900 - 6400

Circuit Size: 30 Amps (50 A for 4G)

Receptacle: NEMA L6-30R

Suggested Receptacle
for 2 and 3 groups
Espresso Machine



NEMA L6-30R

PLEASE NOTE: For 4G USB Xcelsius, an electrician may be needed to install the correct plug and receptacle to match NEMA 10-50/NEMA 14-50. 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).

COUNTERTOP REQUIREMENTS

2 GROUP TALL

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

3 GROUP TALL

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

4 GROUP TALL

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

SHIPPING DIMENSIONS AND WEIGHT

2 GROUP TALL

Length: 36" **Width:** 36" **Height:** 29" **Weight:** 213 lbs

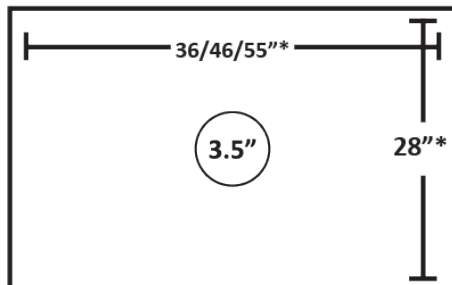
3 GROUP TALL

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

4 GROUP TALL

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

DRILLING PLAN



(front)

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



Intertek



Intertek