

Classe 9

A Product by
Rancilio Group

Classe 9

Everyday Performance

 RANCILIO

ENGLISH





Everyday Performance

Classe 9 is a single boiler espresso machine designed to offer top-quality performances, boosting productivity in high-volume locations. Classe 9 combines innovative brewing technologies and high-end materials in a contemporary and clean design to match different styles and environments.

Rancilio Classe 9

1

Brewing Technology

Classe 9 pairs Rancilio's signature high quality with your choice of patented, innovative solutions for thermal control.



2

Design

Classe 9 stands out with Rancilio coffee machines' signature design: top quality materials, ergonomic solutions and a contemporary style.



3

User-friendly interface

Digital display and soft-touch buttons are designed to enhance the barista's work and service speed.



4

Cleaning and Maintenance

Automatic cleaning cycle and easy access to all internal components enable the performance of daily operations and service interventions with speed.

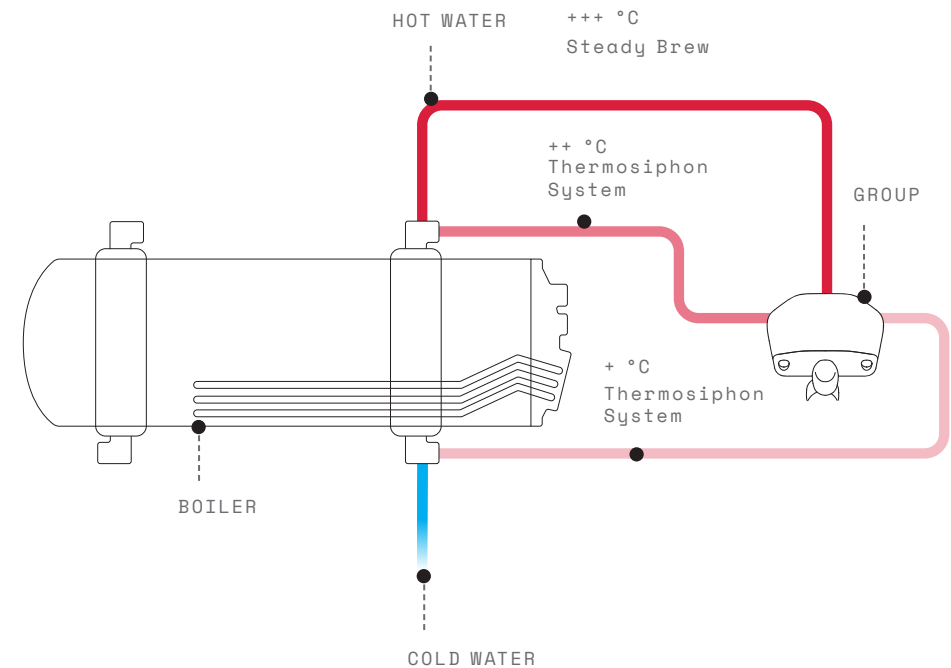
Brewing Technology

Intro

Classe 9 offers the latest brewing technologies developed by Rancilio for the single boiler espresso machine range. It's available in 3 different versions: with automatic (USB) or semi-automatic dosing (S) and in a manual version with lever (RE).

Classe 9 RE with Lever System and Gas Heating

Thanks to the lever system, the Classe 9 RE offers the barista the chance to rediscover the artisan experience and manually adjust the pre-infusion time before each extraction.



R Steady Brew (USB and S Versions Only)

Rancilio Steady Brew (SB) technology is the evolution of the traditional thermosiphon system and introduces a set of innovative features designed to improve the performance of the single-boiler Rancilio espresso machines. By keeping the water temperature stable during extraction, Steady Brew guarantees excellent thermal stability, reliability and maximum repeatability, both during busy periods and in low usage conditions.

T-Switch (USB and S Versions Only)

Thanks to the 4-position T-Switch knob, a different extraction temperature can be set for each group, even for single boiler coffee machines. With the boiler adjusted to 1.0 bar, a temperature of approx. 88°C , 93°C , 96°C or 98°C can be set on each group and the right extraction temperature for each type of coffee is always available. The T-Switch can only be adjusted by specialised technicians during installation by removing the cup warmer.

● Rancilio Patented Technology

Steam and Water

C-Lever

The C-lever steam valve is operated by rotating the knob just 25°. Turning it upwards, the valve stays open. Turning it downwards, the valve opens and automatically closes when released.

R iSteam (USB Version Only)

The iSteam automatic steam wand features two buttons, both of which can be programmed with the following functions: “Cappuccino”, to heat and froth milk, or “Latte”, to heat only.

- Rancilio Patented Technology



Cool Touch Steam Wands

The cool touch steam wand is thermally insulated with a double protective coating.

X-Tea (USB Version Only)

Baristas can programme water dosages and select between two temperature levels via the digital display.

Design

Sculpted by Light

The steel sides of the Classe 9 feature a shaft of light running along the front edge. The shiny steel and reflections create an eye-catching effect, making the machine the star of the show in any restaurant or bar. The base and side covers in steel and satin-finish aluminium have been modelled with the utmost care for detail and ergonomics.

LED Lights

Groupheads feature ample lighting provided by LEDs that illuminate the work area.



Ergonomic Portafilter

The portafilter is fitted with an ergonomic handle, designed to allow baristas to move wrists smoothly for maximum comfort.

Cup Warmer (with on-off button)

The cup warmer keeps all espresso and cappuccino cups at the right temperature at all times.

Tall versions (USB and S Versions Only)

Classe 9 Tall has a taller working area and can accommodate cups up to 14.5 cm in height. It also features an extractable rise plate for traditional espresso cups.



Lighting System (USB Version Only)

Monitor the machine's status at a glance as the RGB lights installed above the control panel change colour and pulse.

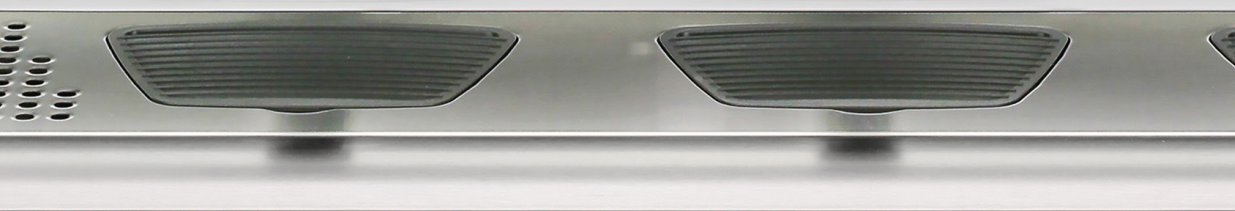
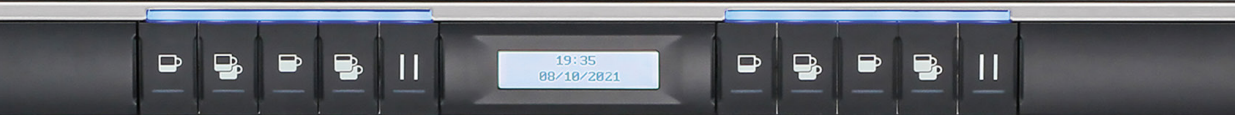
- Steady Blue: Ready to use
- Flashing Blue: Brewing stage
- Green: Cleaning cycle



User-friendly Interface

Easy Settings

A user-friendly control panel and intuitive interface ensure total control on every function and so leave baristas free to employ their creative talent to the full.



Digital Display With Setting Menu (USB Version Only)

Digital display to control all coffee extraction parameters in real time.

Soft-Touch Keypad (USB and S Versions Only)

The ergonomics of Classe 9 is reflected in the soft-touch keypad with its quick response buttons, made of a tough and scratch-resistant polymer.



Cleaning and Maintenance

Easy Clean

Easy Clean manages the cleaning process of the group heads, so it can perform it all automatically. The barista need only start the cycle, and the machine will automatically carry out the washing and rinsing operations. Easy Clean also allows you to schedule a daily alarm to warn the user of the need for a cleaning cycle, set an optional block on the machine in the event of a cleaning cycle, and view the history of all cleaning cycles performed.

Grid System

The removable cup tray grids are made of a scratch-resistant polymer, which makes them conveniently dishwasher-safe. They are designed to allow coffee residues to flow directly into the drain tray, keeping the working area clean.



R ABM (USB Version Only)

ABM is a specific software developed to improve the performance of the machine in conditions of intensive use. When simultaneously brewing espresso, dispensing water and steaming milk, ABM switches on the heating element to pre-empt any drops in pressure under the preset value, thus preventing drops in temperature to ensure constant heating levels. ABM also allows for control of the machine's power consumption, reducing it to 2/3 of the normal value where power availability is low.

- Rancilio Patented Technology

Snap&Share

Snap&Share is a QR code reader app that allows users to share the technical settings of their espresso machine, keep track of maintenance operations, monitor consumption, and register new products to activate the warranty.

Auto on-off (USB Version Only)

It is possible to set the automatic on time and the power-on hours for each day of the week.

Classe 9 USB / USB Tall

Key Features

STANDARD



- + CUP WARMER (WITH ON-OFF BUTTON)
- + DIGITAL DISPLAY (WITH SETTINGS MENU)
- + STEADY BREW
- + X-TEA (8 LEVELS)
- + C-LEVER
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, SIDE PANELS)
- + RGB LIGHTS (CONTROL PANEL)
- + ABM
- + AUTO ON-OFF
- + EASY CLEAN
- + GRID SYSTEM

OPTIONAL



- + T-SWITCH
- + COOL TOUCH STEAM WAND
- + iSTEAM
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
- + CONNECT (INFO UPON REQUEST)

Technical Specifications

2GR/2GR TALL	3GR/3GR TALL	4 GR/4 GR TALL
W X D X H 750x540x523 mm 29.5x21.3x20.6 in	W X D X H 990x540x523 mm 39.0x21.3x20.6 in	W X D X H 1230x540x523 mm 48.3x21.3x20.6 in
WEIGHT 68 kg / 149.9 lb	WEIGHT 85 kg / 187.4 lb	WEIGHT 96 kg / 211.6 lb
BOILER 11 l 2.4 gal UK	BOILER 16 l 3.5 gal UK	BOILER 22 l 4.8 gal UK
POWER SUPPLY 110 V, 60 Hz 3200 W 220-240 V, 50-60 Hz 4950 W 380-415 V (3N), 50-60 Hz 4950 W	POWER SUPPLY 220-240 V, 50-60 Hz 6750 W 380-415 V (3N), 50-60 Hz 7100 W 208-220 V, 60 Hz 5300 W 240 V, 60 Hz 6720 W	POWER SUPPLY 220-240 V, 50-60 Hz 6800 W 380-415 V (3N), 50-60 Hz 7200 W 208-220 V, 60 Hz 6500 W 240 V, 60 Hz 7200 W
WATER SUPPLY Fixed water connection	WATER SUPPLY Fixed water connection	WATER SUPPLY Fixed water connection
NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB

Colours

- + INOX/BLACK

Materials

- + STAINLESS STEEL
- + ALUMINIUM

Tall Version



MAX CUP HEIGHT
14.5 cm / 5.7 in

Classe 9 S

Key Features

STANDARD



- + STEADY BREW
- + C-LEVER
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, SIDE PANELS)
- + EASY CLEAN
- + GRID SYSTEM

OPTIONAL



- + T-SWITCH
- + COOL TOUCH STEAM WAND
- + CUP WARMER (WITH ON-OFF BUTTON)
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)

Technical Specifications

2GR	3GR	4GR
W X D X H 750x540x523 mm 29.5x21.3x20.6 in	W X D X H 990x540x523 mm 39.0x21.3x20.6 in	W X D X H 1230x540x523 mm 48.3x21.3x20.6 in
WEIGHT 68 kg / 149.9 lb	WEIGHT 85 kg / 187.4 lb	WEIGHT 96 kg / 211.6 lb
BOILER 11 l 2.4 gal UK	BOILER 16 l 3.5 gal UK	BOILER 22 l 4.8 gal UK
POWER SUPPLY 220-240 V, 50-60 Hz 4950 W 380-415 V (3N), 50-60 Hz 4950 W	POWER SUPPLY 220-240 V, 50-60 Hz 6750 W 380-415 V (3N), 50-60 Hz 7100 W 208-220 V, 60 Hz 5300 W 240 V, 60 Hz 6720 W	POWER SUPPLY 220-240 V, 50-60 Hz 6800 W 380-415 V (3N), 50-60 Hz 7200 W 208-220 V, 60 Hz 6500 W 240 V, 60 Hz 7200 W
WATER SUPPLY Fixed water connection	WATER SUPPLY Fixed water connection	WATER SUPPLY Fixed water connection
NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB	NOISE LEVEL DURING USE < 70 dB

Colours

- + INOX/BLACK

Materials

- + STAINLESS STEEL
- + ALUMINIUM

Classe 9 RE

Key Features

STANDARD



- + C-LEVER
- + CUP WARMER (WITH ON-OFF BUTTON)
- + BRASS ERGONOMIC PORTAFILTER
- + LED LIGHTS (WORK AREA, SIDE PANELS)
- + GRID SYSTEM
- + GAS HEATING

OPTIONAL



- + COOL TOUCH STEAM WAND
- + PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)

Technical Specifications

2GR

W X D X H
750x540x523 mm
29.5x21.3x20.6 in

WEIGHT
66 kg / 145.5 lb

BOILER
11 l / 2.4 gal UK

POWER SUPPLY
220-240 V (3N), 50-60 Hz
4950 W
380-415 V (3N), 50-60 Hz
4950 W

WATER SUPPLY
Fixed water connection

NOISE LEVEL DURING USE
< 70 dB

3GR

W X D X H
990x540x523 mm
39.0x21.3x20.6 in

WEIGHT
80 kg / 176.4 lb

BOILER
16 l / 3.5 gal UK

POWER SUPPLY
220-240 V (3N), 50-60 Hz
6750 W
380-415 V (3N), 50-60 Hz
6750 W

WATER SUPPLY
Fixed water connection

NOISE LEVEL DURING USE
< 70 dB

Colours

 + INOX/BLACK

Materials

- + STAINLESS STEEL
- + ALUMINIUM

Connect

Power to Your Coffee Business

It doesn't matter what size your organization is, the only important thing is that you want to improve your coffee business. Connect helps you to make effective use of the data generated by your coffee machines, and support you in advancing your own journey becoming a data-driven business. It's time to take a competitive advantage in whatever marketplace you operate in.

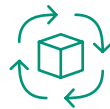
RANCILIOGROUP.COM/CONNECT

BENEFITS



1

USER-FRIENDLY
WEB PLATFORM



2

MACCHINE MANAGING
WITH EASE



3

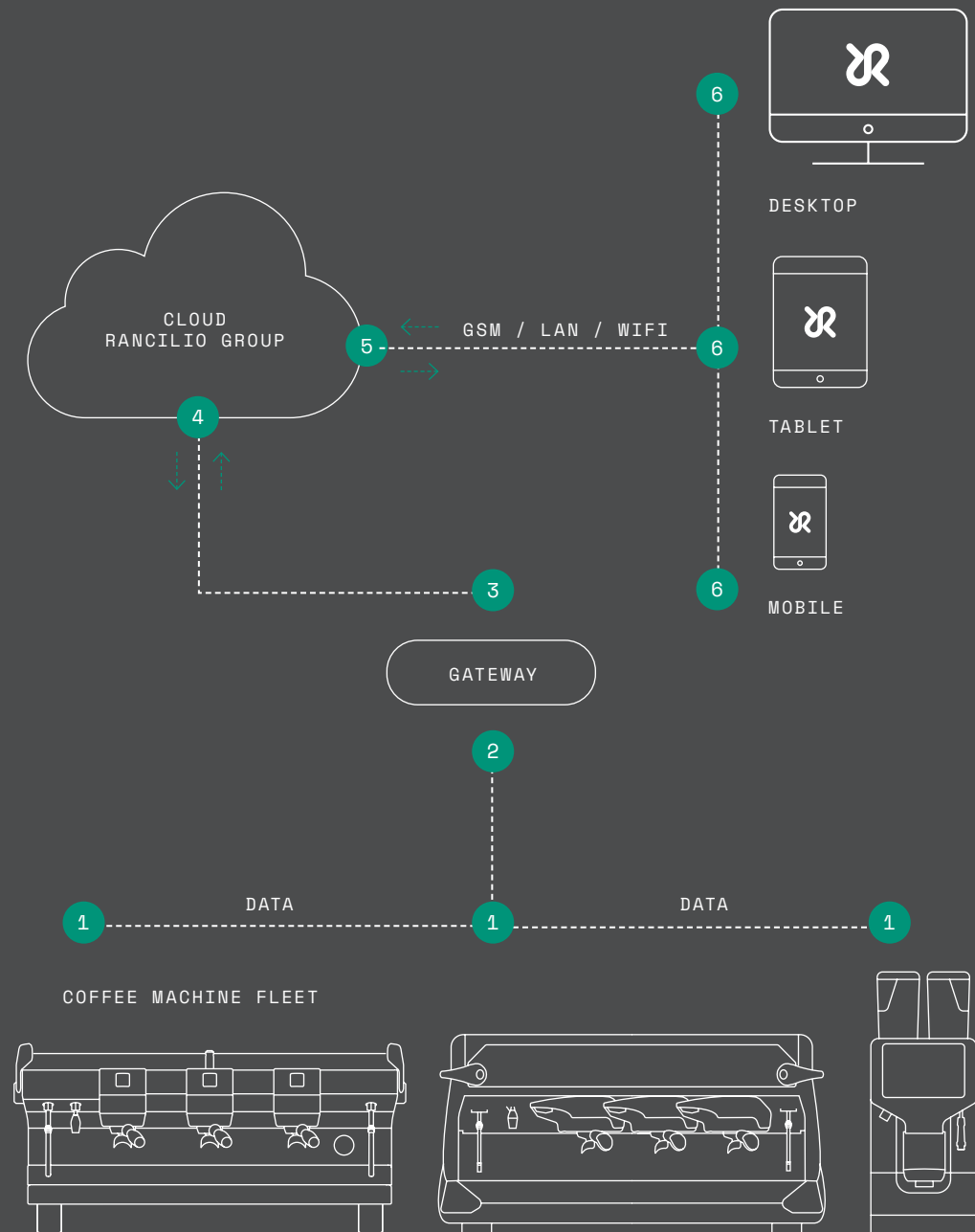
IMPROVE AFTER-SALES
SERVICES



4

INCREASE
SALES

How It Works





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The Spirit of Excellence