Classe 11

A Product by
Rancilio Group

# Classe 11

# Just Forward

RANCILIO

ENGLISH

# Just Forward

The Rancilio Classe 11 espresso machine redefines the human-machine interaction. Inspired by the language of smartphones, Classe 11 is distinguished by high standards of brewing technology, design and ergonomic solutions.

# Rancilio Classe 11

## 1

### Brewing Technology

Full control over coffee extraction: express your expertise with no limits, thanks to Classe 11's advanced professional features.

## 2

### Smart Interface

Innovative technology is your secret ingredient, with an on-board computer and thorough menu system allowing you to control quality in every cup.

## 3

### Power to Design

Attention to detail and automotive-inspired style make Classe 11 stand out with dynamic lines, robustness and great functionality.

## 4

### Born to Be Green

Advanced features make the Classe 11 stand out for innovation, energy performance and heat management.

# Brewing Technology

## Independent Groups and Multi-boiler System (USB Xcelsius Version Only)

Each independent group is equipped with a micro-boiler and two heating elements, to guarantee the thermal stability for both water temperature and group body, offering maximum accuracy at every cup.

## Steady Brew (USB Version 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 all single-boiler 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.

- Rancilio Patented Technology

## T-Switch (USB Version 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.

## Xcelsius Temperature Profiling (USB Xcelsius Version Only)

Xcelsius Temperature Profiling technology allows baristas to bring out the best in the organoleptic characteristics of any coffee, thanks to the dynamic regulation of the water temperature during the extraction phase. By increasing or decreasing the temperature by up to 5°C (9°F), baristas can adjust the specific characteristics of the espresso in order to improve the quality of the final product in the cup. Each group head is equipped with a 150 ml micro-boiler with a 250W internal heating element which, in combination with a special hydraulic system, allows for the instantaneous extraction temperature to be adjusted.

- Rancilio Patented Technology

# Steam and Water

25° Rotation
(up - down)

OPEN

STOP

OPEN/CLOSE

## C-Lever

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

## iSteam

The iSteam wand features two buttons: “Cappuccino” to heat and froth milk, or “Latte” to heat only.

- Rancilio Patented Technology

## Cool Touch Steam Wand

The cool touch steam wand is thermally insulated with a double protective coating. Cool touch technology limits the accumulation of milk fat deposits on steam wands facilitating cleaning operations.

## X-Tea

Baristas can program water dosages and temperature levels via the digital touchscreen interface.

- Rancilio Patented Technology

# Smart Interface

## On-Board Computer

Enjoy complete command over your Classe 11's functions, thanks to the on-board computer and its usable 5.7" touchscreen interface.

## Touchscreen Interface

Allows quick and easy access to all machine settings via the digital touchscreen.

## Rancilio Drive System

Rancilio Drive System provides three different, password-protected menus to offer the best user experience to baristas, managers and technicians.

# Power to Design

## Strong and Elegant Standing

The elegant sides and dynamic contours of Classe 11 evoke a brawny physique and strong personality. The back of the machine highlights the quality of its materials, such as stainless steel, and features aesthetic LEDs. Attention to detail and consistency are confirmed by the automotivestyle extractor on the back and strong rear feet, designed to emphasise the model's robustness. The groupcovers are asymmetrically shaped to make this area efficient and functional.
The working area in stainless steel features side bumpers, a real Rancilio trademark.

## Ergonomic Portafilter

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





## Colours

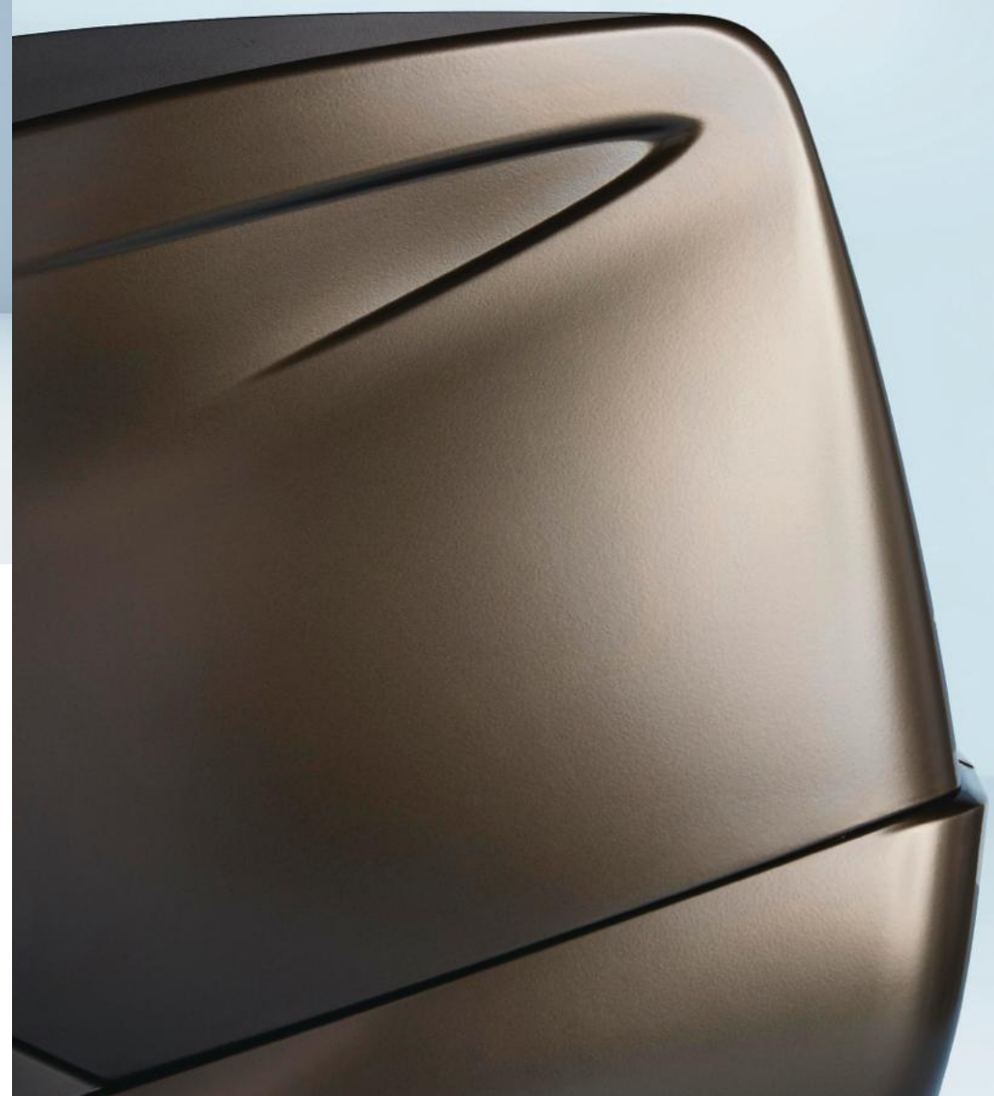
- + FROZEN BRONZE
- + GLOSSY BLACK
- + PEARL WHITE

## Materials

BODY
Die-cast aluminium

CONTROL PANEL
Shock-proof tempered glass

GROUP COVERS
Die-cast metal alloy



## Lighting System

Different colours and pulses are associated with various states of the machine, allowing the operator to monitor what is happening at a glance.

## Tall Version

Classe 11 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.

## The Meaning of Light

Multicoloured RGB LEDs installed on the front of the groupcover help the operator instantly know the operation status:

**Steady Blue**
Machine is ready for use. (steady red for the Xcelsius version).

**Flashing Blue**
Machine is brewing (flashing red for the Xcelsius version).

**Green**
Cleaning cycle in progress.

**Flashing Red**
Machine not ready for use.





# Born to Be Green

## Energy Saving

Insulated boiler and smart energy management save up to 20% of energy in standby mode. By managing different water levels in the boiler, the water-to-steam ratio can be optimised to achieve great brewing performance in heavy load conditions (Performance Mode) or maximum savings in low usage conditions (Eco Mode).

## Cup Warmer

The cup warmer has a special heating element that guarantees even temperature distribution across the grid. The five temperature levels are regulated by a special sensor.

## Advanced Boiler Management

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

- Rancilio Patented Technology

# 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 3 daily alarms to warn the user of the need for a cleaning cycle, set an optional block on the machine in the event of a missed cleaning cycle, and view the history of all cleaning cycles performed.

## Snap&Share

Snap&Share is a QR Code reader app that allows users to share Classe 11's technical parameters, track maintenance operations, monitor consumption and register a new product to activate the warranty. Classe 11's technical parameters, track maintenance operations, monitor consumption and register a new product to activate the warranty.





## Tech-Friendly Design

Easy access to internal parts simplifies maintenance and technical support operations.

## Grid System

The removable cup tray grids are made of 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.

# Classe 11

## USB Xcelsius / USB Xcelsius TALL

### Key Features

STANDARD

+ TOUCHSCREEN INTERFACE
+ DIGITAL DISPLAY (PER GROUP)
+ ADVANCED STEADY BREW
+ XCELSIUS TEMPERATURE PROFILING
+ MULTI-BOILER SYSTEM
+ X-TEA (8 LEVELS)
+ COOL TOUCH STEAM WAND
+ C-LEVER
+ CUP WARMER (WITH TEMPERATURE SENSOR)
+ BRASS ERGONOMIC PORTAFILTER
+ LED LIGHTS (WORK AREA, REAR PANEL)
+ RGB LIGHTS (GROUP COVERS)
+ ABM
+ ECO-MODE
+ AUTO ON-FF
+ EASY CLEAN
+ GRID SYSTEM
+ SNAP&SHARE

OPTIONAL

+ iSTEAM
+ PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
+ CONNECT





### Technical Specifications

| 2GR / 2GR TALL | 3GR / 3GR TALL | 4GR / 4GR TALL |
|---|---|---|
| W X D X H<br>800 x 600 x 540 mm<br>31.5 x 23.6 x 21.2 in | W X D X H<br>1040 x 600 x 540 mm<br>40.9 x 23.6 x 21.2 in | W X D X H<br>1280 x 600 x 540 mm<br>50.4 x 23.6 x 21.2 in |
| WEIGHT<br>85 kg / 187.4 lb | WEIGHT<br>100 kg / 220.5 lb | WEIGHT<br>115 kg / 253.5 lb |
| BOILER<br>11 l / 2.4 gal UK<br>/ 2.9 gal US | BOILER<br>16 l / 3.5 gal UK<br>/ 4.2 gal US | BOILER<br>22 l / 4.8 gal UK<br>/ 5.8 gal US |
| MICRO-BOILER<br>2x 150 ml (250 W) | MICRO-BOILER<br>3x 150 ml (250 W) | MICRO-BOILER<br>4x 150 ml (250 W) |
| POWER SUPPLY<br>220-240 V (3N), 50-60 Hz<br>4950-6650 W<br>380-415 V (3N), 50-60 Hz<br>4950-6650 W | POWER SUPPLY<br>220-240 V (3N), 50-60 Hz<br>6750-6840 W<br>380-415 V (3N), 50-60 Hz<br>6750-6840 W | POWER SUPPLY<br>220-240 V (3N), 50-60 Hz<br>6800-7200 W<br>380-415 V (3N), 50-60 Hz<br>6800-7200 W |
| WATER SUPPLY<br>Fixed water connection | WATER SUPPLY<br>Fixed water connection | WATER SUPPLY<br>Fixed water connection |
| NOISE LEVEL DURING USE<br>< 70 db | NOISE LEVEL DURING USE<br>< 70 db | NOISE LEVEL DURING USE<br>< 70 db |

### Colours

+ FROZEN BRONZE
+ GLOSSY BLACK
+ PEARL WHITE

### Materials

+ DIE-CAST ALUMINIUM
+ SHOCK-PROOF TEMPERED GLASS
+ DIE-CAST METAL ALLOY

### Tall Version

MAX CUP HEIGHT
14.5 cm / 5.7 in

# Classe 11
## USB / USB TALL

### Key Features

STANDARD

+ TOUCHSCREEN INTERFACE
+ STEADY BREW
+ X-TEA (8 LEVELS)
+ COOL TOUCH STEAM WAND
+ C-LEVER
+ CUP WARMER (WITH TEMPERATURE SENSOR)
+ BRASS ERGONOMIC PORTAFILTER
+ LED LIGHTS (WORK AREA, REAR PANEL)
+ RGB LIGHTS (GROUP COVERS)
+ ABM
+ ECO-MODE
+ AUTO ON-FF
+ EASY CLEAN
+ GRID SYSTEM
+ SNAP&SHARE

OPTIONAL

+ T-SWITCH
+ iSTEAM
+ PODS&CAPS (ACCORDING TO AVAILABLE SYSTEMS)
+ CONNECT





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# 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

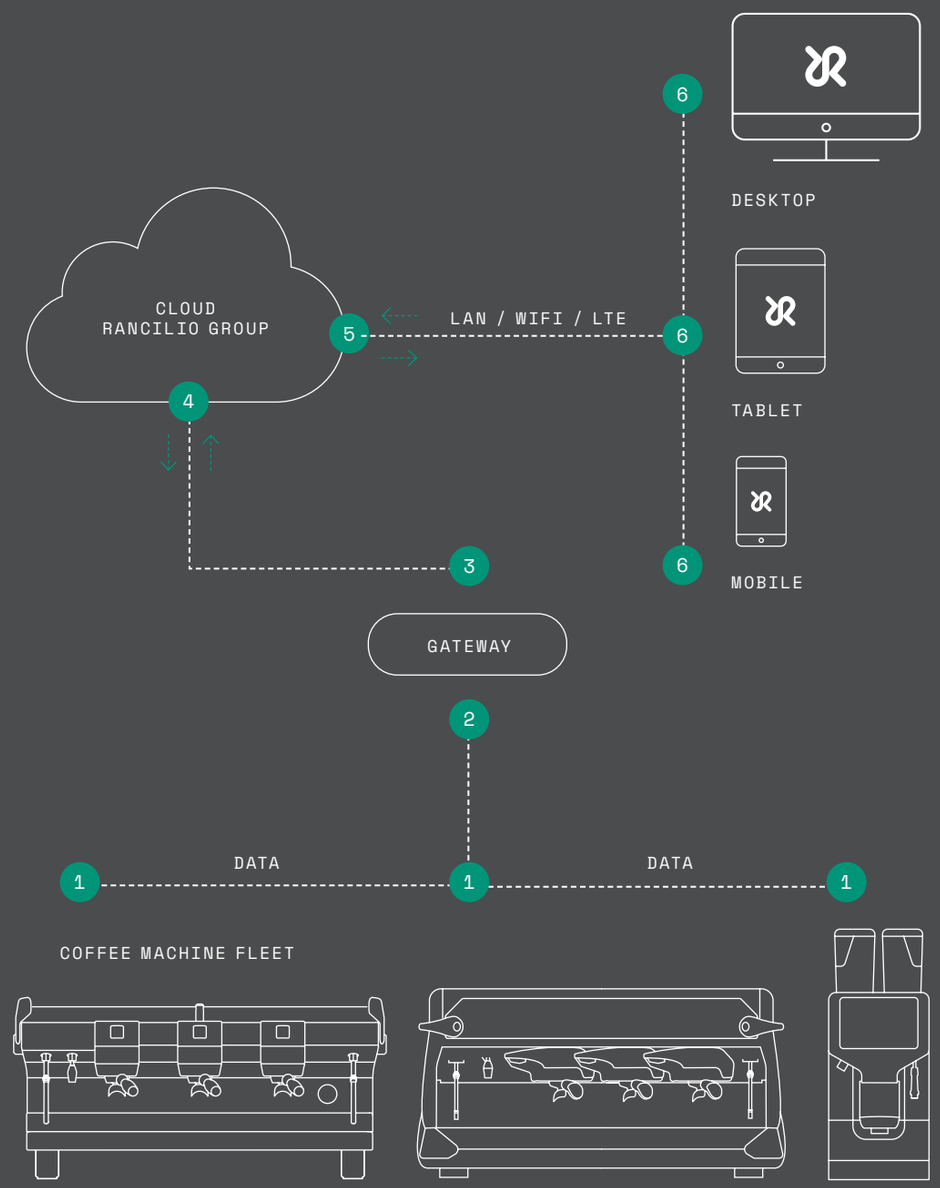
3
IMPROVE AFTER-SALES SERVICES

4
INCREASE SALES





## How It Works



EN 90011270 | 2021-10

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