



ESPRESSO MACHINE SPECIFICATIONS

The Rancilio Specialty line of machines is designed to engage with the demanding environment of a quality-focused coffee bar by joining workhorse reliability with advanced control and a timeless aesthetic. Proprietary multi-boiler brewing technology gives each machine unparalleled temperature control and consistency, offering baristas the option of using temperature profiling at the brewing stage. The Rancilio Specialty line also features variable steam pressure with 4 presets, adjustable drip tray height, and records the parameters of the last 30 espresso extractions. Available in 2 and 3 group models.

RANCILIO SPECIALTY STEAM LEVER



ESPRESSO MACHINE STANDARD FEATURES

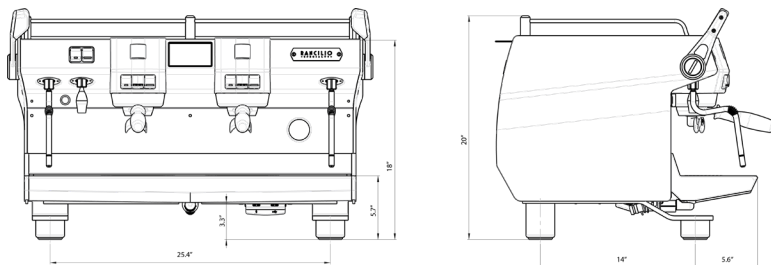
- Stainless steel body with metal alloy, black chrome-plated group covers
- Rancilio patented temperature profiling technology
- Lever-actuated, cool touch steam wands with 4 adjustable presets
- Independent grouphead boilers
- Programmable volumetrics with 4-magnet flowmeters
- Multifunction on-board computer with 4.3" display
- Individual graphics displays for each grouphead detailing shot time, brewing profile and cleaning operation
- User-friendly touchscreen with backlit icons
- Parameter tracking software with details of the last 30 extractions per group
- 2 water buttons with programmable dosages and temperatures
- Insulated steam boiler with programmable water renewal
- ECO function available using multiple level sensor management
- Easy access pump pressure adjustment under the machine
- 2 USB ports for updating machine functions and recharging scale and barista tools
- Adjustable drip tray height (3", 4", 5") for various cup sizes
- 1 year parts warranty

ESPRESSO MACHINE STANDARD ACCESSORIES

- 4 Rancilio Specialty custom portafilters
- Metal Custom Rancilio Specialty Tamper
- 18g precision baskets
- Metal blind baskets for cleaning
- Rancilio Specialty branded accessories

ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight:
 - 209 lbs (2 Group)
 - 242 lbs (3 Group)
- Power Supply:
 - 220 - 240 V (2 Group and 3 Group)
- Power Rating:
 - 4300 W (2 Group)
 - 5000 W (3 Group)



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: 220 - 240 V

Watts: 4300 W (2G)

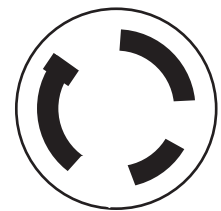
5000 W (3G)

Circuit Size: 30 amps

Suggested Receptacle:

NEMA L6-30R

Suggested Receptacle for 2, and 3 groups Espresso Machine



NEMA L6-30R

PLEASE NOTE: Rancilio coffee machines do not use a neutral line. A dedicated ground wire is required.

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 machine should have a water hardness level of 2-4 GPG at all times. If the water supply is not within this range, a dedicated water softener (if above 4 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

Width: 33" **Depth:** 24" **Height:** 18" **Weight:** 210 lbs

3 GROUP

Width: 43" **Depth:** 24" **Height:** 18" **Weight:** 243 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:** 243 lbs

RANCILIO SPECIALTY PORTAFILTER

