SANREMO
COFFEEMACHINES

THE BRAVE INSPIRE

General Catalogue
_____ *2023* _____

THE BRAVE INSPIRE

PIONEERS OF A NEW VISION

A broad vision. A horizon defined by a high and ambitious goal, to be contemplated and then achieved, to be admired and eventually conquered.

Be inspired, take a deep breath then go: start your adventure.

Because courage is not the absence of fear, but the ability to conquer it.

SANREMO
COFFEEMACHINES

made in italy

SANREMO, MORE THAN A COMPANY

A benchmark for innovation and excellence in espresso coffee machines production Made in Italy; an inspirational brand for coffee lovers who celebrate the art of coffee extraction.

This is Sanremo: A fusion of a strong production tradition and ambitious dreams. A winning combination that has given the company international recognition and is now a point of reference in the coffee machine sector.

Our production department is second to none, our technological know-how, mixed with quality materials, workmanship and creativity.

An international research & development team, trained by the best in the coffee industry united with the same fighting spirit which Sanremo machines express.
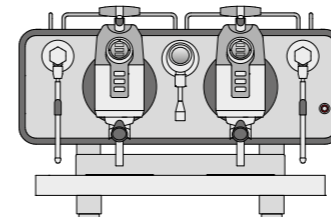
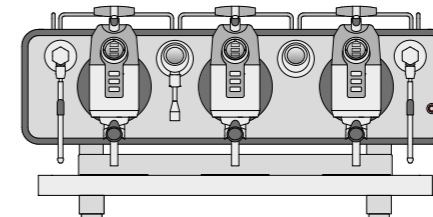# Coffee
Machines

Opera 2.0

SANREMO
OPERA 2.0
THE REVOLUTION

IECEx RoHS

_Versions

31" / 786 mm

41" / 1040 mm

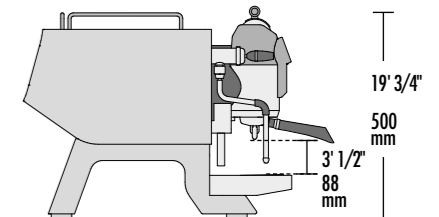19' 3/4" / 507 mm
25' 2/3" / 653 mm

19' 3/4"
500 mm

3' 1/2'
88 mm

2 group OP
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group OP
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

✓ **TALL VERSION**

22' 1/4"
564 mm

6"
152 mm

CE
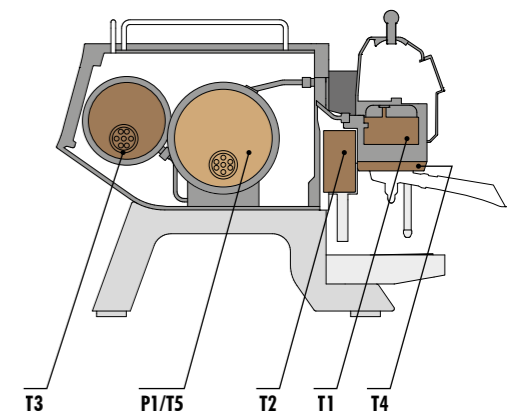
✓ **MULTIBOILER SYSTEM**
High accuracy thermal stability thanks to the Sanremo multiboiler system with sophisticated electronic boards that continuously control temperature throughout all phases of extraction. Steam and coffee circuits work totally independent to maximize performance in every working condition (also under high workload).

_Technical data

		2 group	3 group
voltage	V	220-240 1N	380-415 3N
max input boiler/steam boiler's resistor power	kW	7.7 / 3.5	8.3 / 3.5
		8.5 / 4.5	9.1 / 4.5
steam boiler services	lt	8	10
external pump power	kW	0.15	0.15
preheating boiler capacity	lt	2.8	2.8
preheating boiler resistance power	kW	1.5	1.5
cup-heater power	kW	0.20	0.25
units boiler capacity	lt	1.0	1.5
units boiler resistance power	kW	1.6	2.4
net weight	lb / kg	200 / 91	249 / 113
gross weight (with shipping crate)	lb / kg	308 / 140	375 / 170.5

T3   P1/T5   T2   T1   T4

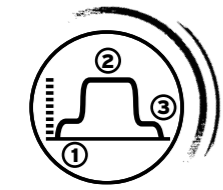**Opera. The full story**
Watch the video

Be in control, express yourself

DOUBLE SELECTION BUTTONS
Easy-touch setting with 6 different profiles for individual groups

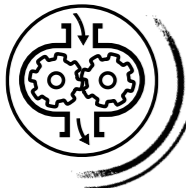**SMART LEVER**
Coffee doses fast manual selection

CDS SYSTEM
Maximum precision and full control on the three phases of coffee extraction

POWER DRY STEAM
Low additional liquid during the milk steaming

GEAR PUMP PERFORMANCE
High and constant pressure in all conditions

8

9

EVERYTHING UNDER CONTROL
System digital display to provide visibility of all working parameters

HEART OF STEEL
For maximum thermal stability:
• *Groups in AISI 316L*
  weight 22 lb / 10 kg each
• *Filter hoders AISI 316*
• *Boilers AISI 316*

WI-FI CONNECTION

EASY APP
Tablet or smartphone barista's Webapp for setting parameters

Opera. The Revolution
Link to the website

_Characteristics

AISI 316L STEEL GROUPS WITH 22 lb / 10 kg PURE STEEL
Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.

AISI 316 STAINLESS STEEL FILTER HODER WITH "COMPETITION FILTER"*
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

AISI 316L STAINLESS STEEL FREE MOTION STEAM TAPS
Flexible control system for producing and dispensing steam.

AISI 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art"** high-performance steam terminals.

CONTROL COFFEE DELIVERY SYSTEM (CDS)
Three phases extraction parameters full control (pre-infusion, infusion, post-infusion).

INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE
Precision setting (gradient ± 0.1°C with measured constancy lower than 0.2°C).

INFUSION WATER DISPLAY
Indicates tea and herbal teas water brewing temperature.
(In the two group it is shown with the steam boiler display)

STEAM BOILER DISPLAY
Indicates steam boiler temperature and pressure.
(In the two group Opera it is shown with the infusion water display)

COFFEE UNIT SINGLE DISPLAY
Controls of all coffee extraction parameters.

MACHINE'S PROGRAMMING PARAMETERS DISPLAY
The internal display is a handy programming interface for the maintenance technician.

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.

GEAR PUMPS
Dedicated to each individual group, allow to change the pressure during infusion.

STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.

PROGRAMMABLE CUP WARMER TEMPERATURE
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE
Maintenance can be scheduled according to litres or number of coffees dispensed.

AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable on-off timer for each day and/or daily timetables.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.

GROUP FLUSHING
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

_Optional

TALL VERSION

ENHANCED RESISTANCE

STAINLESS STEEL NAKED PORTAFILTERS *

HIGH POWER STEAMER TERMINAL **
(bigger holes diameter)

EXTERNAL VOLUMETRIC PUMP

_ Standard models
wide range of models

Opera Steel
Standard back
panel: |BP1|

OPERA 2.0
THE REVOLUTION

Opera Black
Standard back
panel: |BP5|

_ Choose the panel
to suit your style

BP1 Etched crystal /
backlight

BP2 Painted wood

BP5 Black /
backlight

Back panel of each version can
be customized, with finishes that
complement your style and needs.

Opera White
Standard back
panel: |BP2|

_ Everything in an App

app dedicated to parameter settings for tablet

(step A)
GROUP SELECTION

(step C)
SELECTIONS OF PROFILE BUTTONS
PUSH / dose 1,2,3
PULL / dose 4,5,6

(step B)
PUSH / PULL LEVER SELECTIONS OF BUTTONS

(step D)
TEMPERATURE REGULATION

(step E)
DOSE REGULATION

(step F)
INFUSION REGULATION

With the interface "Express yourself", the barista has total control of the extraction phase of his coffee and can manage each dispensing parameter according to his experience and professionalism.

To configure and set all the parameters of the machine, a specific App has been designed, which runs on tablet.

The application "Express yourself" utilizes a graphic interface, it is both user friendly and intuitive. This interface allows the user to set each groups relative parameters accurately for the perfect extraction.

Upon choosing the group (step A) and assigned a configured profile (step B,C) will define the general parameters of extraction: temperature and doses (step D,E). At the end it is possible to adjust the parameters relative of the 3 extraction's phases: pre-infusion, main infusion, post-infusion (step F).

___
For each group it is possible to set:

Temperature
• water temperature T2
• group temperature T3
• steam temperature T5
  (unique boiler for all groups)

Dose
• weight of ground coffee
• water dose
• pump pressure
• coffee weight

Infusion
• timing
• pump pressure
• amount of water

PRE-INFUSION

Pre Infusion: 2.5 s

3.5 bar

INFUSION

Infusion: 71 ml

Pressure: 9.0 bar

POST-INFUSION

Post Infusion: 2 ml

3.5 bar

(step F)
Adjust the 3 extractions phases
This operation is simplified by the App. Everytime the user modify one of these parameter the software update automatically. What was set prior to the modification.

_CONFIGURATIONS

📄 **STANDARD**

📄 **STRONG**

📄 **BALANCED**

📄 **SWEET & LIGHT**

📄 *… N (set by the user)*

📄 *… N (set by the user)*

It is possible to save and recall new configurations set by the user or the default ones, specifically designed to allow even the less experienced bartenders to obtain immediately excellent results in the cup.
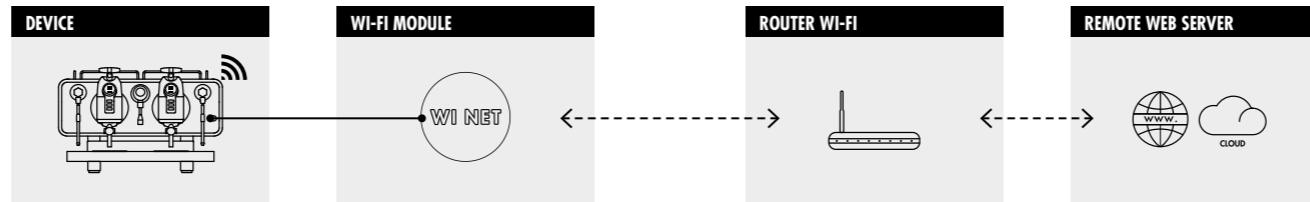
Clicking in "save new configuration" you can save your perfect espresso dispensing menu and transfer it into another machine.

_ Opera wi-fi
simplify things
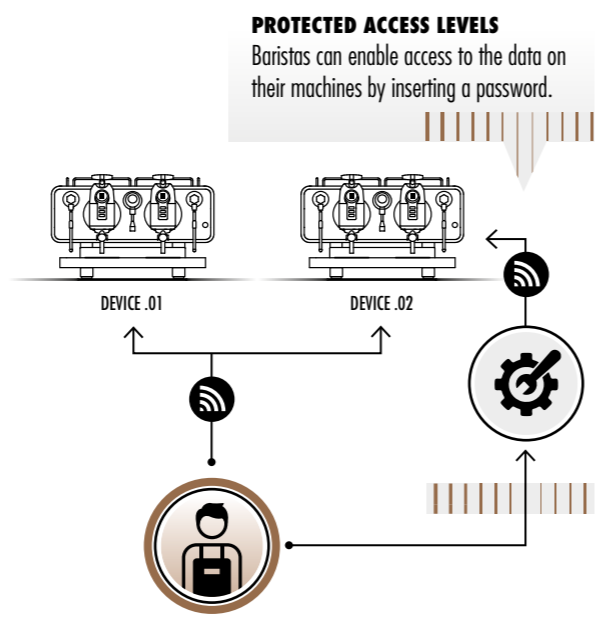
From today the Opera 2.0 is easier to handle, thanks to the *Sanremo Cloud* and *Webapp Expressyourself* interface, for an even easier and interactive using experience.

- Handling through Sanremo app, from smartphone, tablet, or pc, of all configuration parameters of the machine, without the need for physically being in front of it.

- Possibility of connecting multiple machines simultaneously for sharing, modifying, and setting of recipes and configurations.

- Simultaneous monitoring and handling of multiple machines by the same owner (e.g.: franchising in different locations).

- Statistical analysis of consumption, distribution, maintenance, configuration for all connected machines.

- Remote maintenance by the technician for updating, verification of the correct settings and parameters control.

DEVICE	WI-FI MODULE	ROUTER WI-FI	REMOTE WEB SERVER

WI NET

BARISTA

MANAGER

MAINTENANCE SERVICE

MANUFACTURER

SANREMO CLOUD

INTERNET GLOBAL NETWORK

LOCAL WI-FI NETWORK

INTRANET (WI-FI LOCAL NET)

PROTECTED ACCESS LEVELS
Baristas can enable access to the data on their machines by inserting a password.

DEVICE .01   DEVICE .02
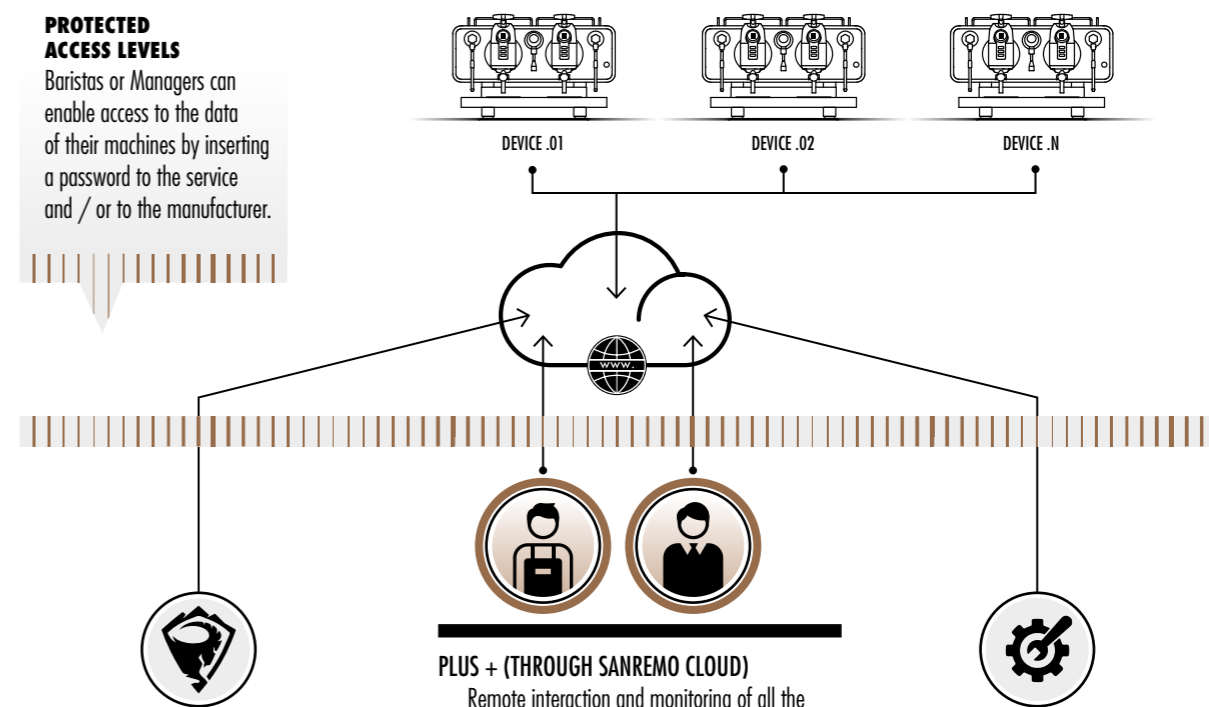
PLUS + (USING THE LOCAL WI-FI NETWORK)
_ Reading and changing machine settings
  and parameters
_ Consumptions analysis for a better
  stock management
_ Meters reading of the coffee dispensed
_ Saving, restoring and sharing of settings
  (recipes) on your machines

Data exchange can only be effective
in the wi-fi range.

INTERNET (GLOBAL NET) / SANREMO CLOUD

PROTECTED ACCESS LEVELS
Baristas or Managers can enable access to the data of their machines by inserting a password to the service and / or to the manufacturer.

DEVICE .01   DEVICE .02   DEVICE .N

PLUS + (ENABLING THE MANUFACTURER)
_ Sending of App updates to the machines
_ Sending new settings (recipes)
_ Clearer and faster data collection aimed to
  resolve any technical/constructive problems
_ Useful information for the improvement
  and evolution of the product
_ Direct and continuous contact
  with the manufacturer

PLUS + (THROUGH SANREMO CLOUD)
_ Remote interaction and monitoring of all the
  functions and performances of the machine
_ Reading and changing of the machine settings
_ Display of historical usage data
_ Consumptions analysis for a better
  stock management
_ Meters reading of the coffee dispensed
_ Saving, restoring and sharing of settings
  (recipes) on your machines

PLUS + (ENABLING THE SERVICE)
_ Immediate report of anomalies
_ Diagnosis and possible remote
  troubleshooting
_ Reduction of machine downtime
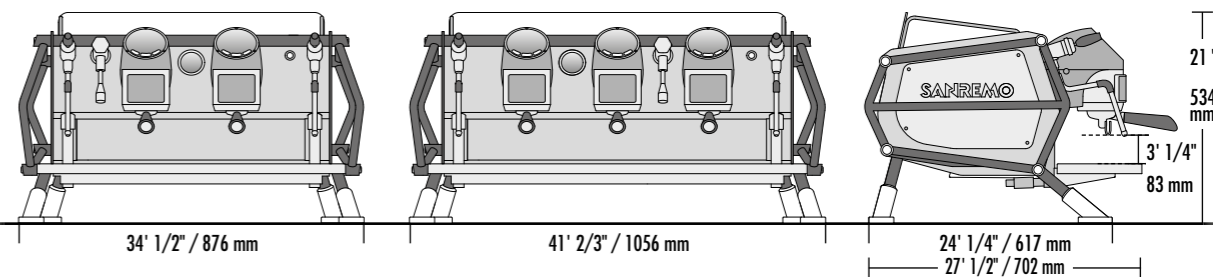_ Logisitic planning and organization
  of maintenance interventions

Café Racer

SANREMO CAFÉ RACER

IECEx **RoHS**

_Versions

34' 1/2" / 876 mm	41' 2/3" / 1056 mm	24' 1/4" / 617 mm

27' 1/2" / 702 mm

21 "
534 mm
3' 1/4"
83 mm

2 group CR
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group CR
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

C E

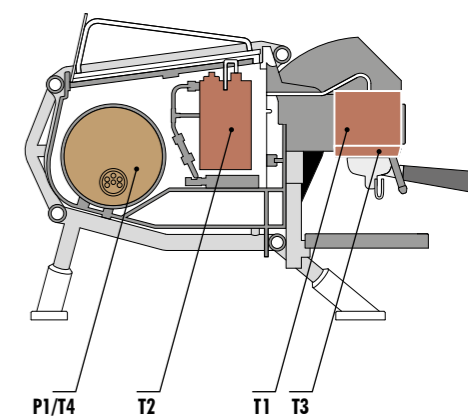### MULTIBOILER SYSTEM
Sanremo Café Racer multiboiler system ensures a new level of thermal precision thanks to the 4 points of temperature PID control.

_Technical data

		2 group	3 group
voltage	V	220-240 1N /	380-415 3N
max input boiler/steam boiler's resistor power	kW	6.9 / 3.5	8.1 / 3.5
		7.6 / 4.5	8.4 / 4.5
steam boiler capacity	lt	8	10
external pump power	kW	0.160	0.160
preheating boiler capacity	lt	1.0	1.5
preheating boiler resistance power	kW	1.0	1.5
cup-heater power	kW	0.16	0.20
units boiler capacity	lt	1.0	1.5
units boiler resistance power	kW	1.6	2.4
net weight	lb / kg	214 / 97	265 / 120
gross weight *(with shipping crate)*	lb / kg	333 / 151	388 / 176

P1/T4   T2   T1 T3

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency

VOLUMETRIC PUMP PERFORMANCE
The unique 300 l/h pump guarantees constant pressure in all conditions of machine use

HIGH PERFORMANCE FLOWMETER VOLUMETRICS
For an accurate and precise coffee dose in the cup

_Take a ride,
explore it's soul

Smart-touch setting of the individual groups

POWER DRY STEAM
Low additional liquid during the milk steaming

EVERYTHING UNDER CONTROL
System digital display to provide visibility of all working parameters

EASY SERVICE
Fast access to the internal parts for quick and easy technical service

HEART OF STEEL
For maximum thermal stability:
- *Groups in AISI 316L, weight 17.6 lb / 8 kg each*
- *Portafilters AISI 316*
- *Boilers AISI 316*

Café Racer, born to run
Link to the website

SOFT PRE-INFUSION
Flowactive System: for precise control of the water flow and pre-infusion time

ADJUSTABLE HEIGHT WORK SURFACE
Innovative Sanremo "All in one" suspension system that allows cups of different shapes and heights (adjustable from 3' 2/4" to 5' 3/4" / from 85 to 150 mm)
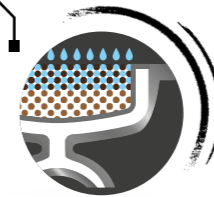
_Characteristics

AISI 316L STEEL GROUPS WITH 17.6 lb / 8 kg PURE STEEL
Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.

AISI 316 STAINLESS STEEL FILTER HODER WITH "COMPETITION FILTER"*
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

AISI 316L STAINLESS STEEL FREE MOTION STEAM TAPS
Flexible control system for producing and dispensing steam.

AISI 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art"** high-performance steam terminals.

PROGRAMMABLE ELECTRONIC PRE-INFUSION
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.

INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE
Precision setting (gradient ± 0.5 °C with measured constancy lower than 0.2°C).

SYSTEM DISPLAY
Visibility of all the machine functions: temperatures, pressures and levels.

COFFEE UNIT SINGLE DISPLAY
Control of all coffee extraction parameters.

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.

HIGH PERFORMANCE VOLUMETRIC PUMP 300 l/h *
Pressure stability also with prolonged and contemporary use of more than one group.

HIGH PERFORMANCE FLOWMETER VOLUMETRICS
For an accurate and precise coffee dose in the cup.

STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.

PROGRAMMABLE CUP WARMER TEMPERATURE
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.

AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE
Maintenance can be scheduled according to litres or number of coffees dispensed.

AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable on-off timer for each day and/or daily timetables.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

BOILER WATER REGENERATION
Ensures resetting of the optimum chemical characteristics of the water and correct mineralisation.

GROUP FLUSHING
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

_Other

STAINLESS STEEL NAKED FILTER HODERS
*

HIGH POWER STEAMER TERMINAL
(bigger holes diameter)
**

EXTERNAL VOLUMETRIC PUMP
***

ENHANCED RESISTANCE

Transparent side and back panels

Available in 2 finishes:
black and steel,
both available with some components*
in black or red.

● ●

* rings, bolts, feet, boiler insulation

_ FREEDOM

Coloured side and back panels
with the rear-lit logo

Available in 2 finishes:
black and steel,
both available
with some components*
in black or red.

● ●

* rings, bolts, feets

SANREMO COFFEEMACHINES
CAFE'RACER

P1	P2	P3	P4
CAFE RACER SANREMO	CAFE RACER SANREMO	CAFE RACER SANREMO	CAFE RACER SANREMO

Welcome to the Custom world of the Cafe Racer, huge
creative potential and expression through customization.
Some versions have become real icons. Chose your style
and create your own unique Cafer Racer.

_ Renegade

handmade finishes

Dark green
Oxidized copper
Brown leather
● ● Polished brass
Oxidized brass
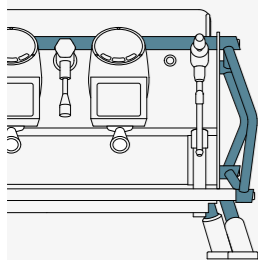
Matt white
Natural oak
Stainless steel
Natural oak
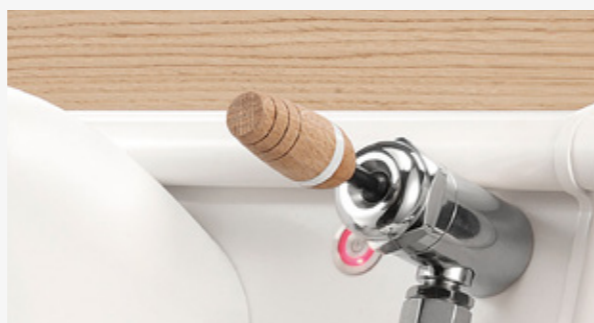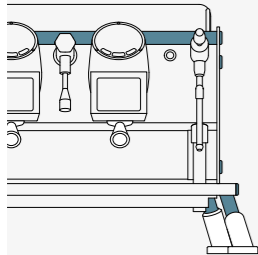
_ White & Wood Slim
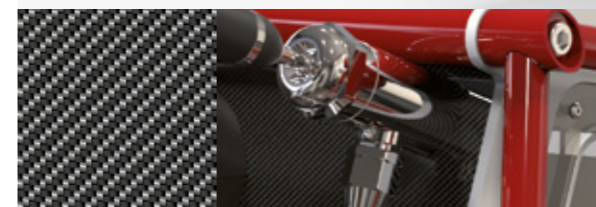
Gloss red
Matt white
Carbon
Stainless steel

_ Dolomiti

hand-sewn

Matt black
Black steel
Black leather
Stainless steel

_ Black & White

☐ **Matt white**
⬭ Stainless steel

_ Full White

F18 MB

SANREMO
F.18
MB

_Versions

35' 1/2" / 901 mm

42' 1/4" / 1071 mm

3'
2/4"
87
mm
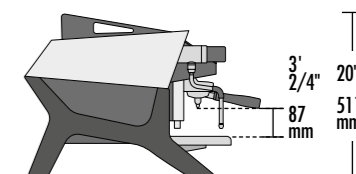
20"
511
mm

23' 1/4" / 589 mm
25' 1/2" / 647 mm
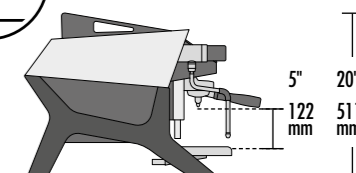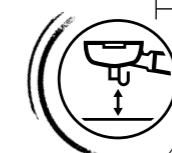
5"
122
mm
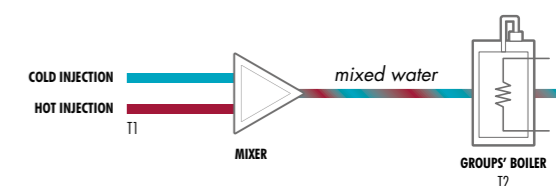
20"
511
mm

2 group
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

✓ **TALL VERSION**

CE

COLD INJECTION
HOT INJECTION
T1
MIXER
mixed water
GROUPS' BOILER
T2
DISTRIBUTION GROUP
T3

✓ **MULTIBOILER SYSTEM**
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.

_Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	5.4 / 3.5	6.1 / 3.5
		6.3 / 4.5	7.2 / 4.5
		7.3 / 5.5	8.2 / 5.5
steam boiler capacity	lt	8.6	10
pump power	kW	0.15	0.15
boiler capacity	lt	1	1.5
boiler element power	kW	1	1.5
cup-heater power	kW	0.20	0.25
net weight	lb / kg	182 / 82.5	222.5 / 101
gross weight *(with shipping crate)*	lb / kg	241.5 / 109.5	278 / 126

_Colours

	Matte black	RAL 9005
	White|Matte black	RAL 9003|9005
	Blue|Matte black	RAL 5024|9005

QUICK STEAM COUPLING
The completely new half-turn knob with INTEGRATED PURGE function, allows extreme precision limiting physical stress

90°

REALTIME STABILITY GROUP
Exclusive Sanremo design that allows an accurate maintenance of the set temperature

REALTIME STABILITY

REALTIME STABILITY
Constancy in the electronic controlled temperature (± 0.2 °C)

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency

STAINLESS STEEL "COLD TOUCH"
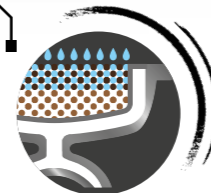Anti-burning feature fitted with "Latte Art" high-performance steam terminals

F18 MB
Link to the website

DIE-CAST ALUMINIUM LEGS
Machine support made in die-cast aluminium

AL

OPERATION ALARM MANAGEMENT
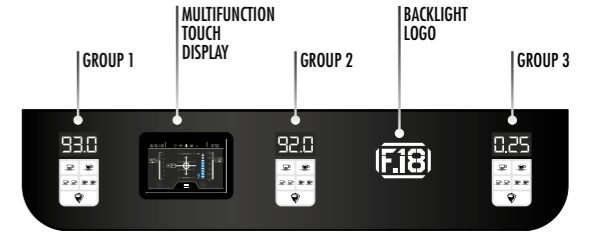Dedicated menù for malfunction and alarm records

SOFT PRE-INFUSION
Flowactive System: for precise control of the water flow and pre-infusion time
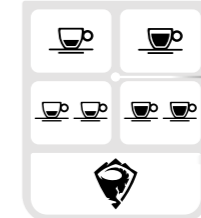
_In flight stability
Ready to take off

Control panel:

| GROUP 1 | MULTIFUNCTION TOUCH DISPLAY | GROUP 2 | BACKLIGHT LOGO | GROUP 3 |

93.0 | 92.0 | F.18 | 0.25

Keyboard 5 selections standard   **Keyboard 7 selections optional**

025   025

TEMPERATURE AND EXTRACTION TIME

4 PROGRAMMABLE DOSES

CONTINUOUS DELIVERY / GROUP FLUSHING

5/6 PROGRAMMABLE DOSES

MULTIFUNCTION TOUCH DISPLAY

WI-FI CONNECTION (OPTIONAL)
SELF-POWER SET
SERVICE REQUEST
ACTIVATED CUP WARMER
ACTIVATED ALARMS
DATE
HOUR
PUMP PRESSURE
STEAM BOILER PRESSURE
HOT WATER LEVEL
PROGRAMMING MENU
STEAM BOILER TEMPERATURE

16/01/18 — 10:50 — 9.0 — 123 — 1.8

_Characteristics

INDIPENDENT REGULATION TEMPERATURE WATER COFFEE
Maximum temperature precision and constancy of distribution.

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.

PROGRAMMABLE ELECTRONIC PRE-INFUSION
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.

AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable on-off timer for each day and/or daily timetables.

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible.

AISI 316L STAINLESS STEEL STEAM WAND "COLD TOUCH"
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.

STAINLESS STEEL COFFEE BOILER
Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.

PROGRAMMABLE CUP WARMER TEMPERATURE
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.

REALTIME STABILITY GROUP
Exclusive Sanremo design that allows a precise maintenance of the set temperature.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

TEMPCONTROL
For a very-high thermal stability (± 0.2 °C).

EXTERNAL VOLUMETRIC PUMP

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

GROUP FLUSHING
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

HIGH POWER STEAMER TERMINAL
(bigger holes diameter)

HIGH PERFORMANCE VOLUMETRIC PUMP
Pressure stability also with prolonged and contemporary use of more than one group.

STAINLESS FILTER HODERS

_Other

COMPETITION FILTERS
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

AUTOSTEAMER
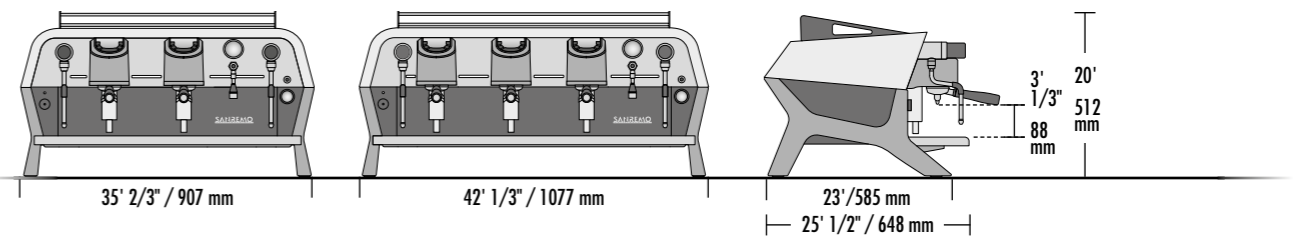Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.
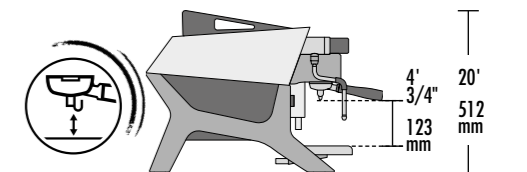
F18 SB

RoHS

_Versions

35' 2/3" / 907 mm

42' 1/3" / 1077 mm

23'/585 mm
25' 1/2" / 648 mm

3'
1/3"
88
mm

20'
512
mm

2 group
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

✔ "TALL" VERSION

4'
3/4"
123
mm
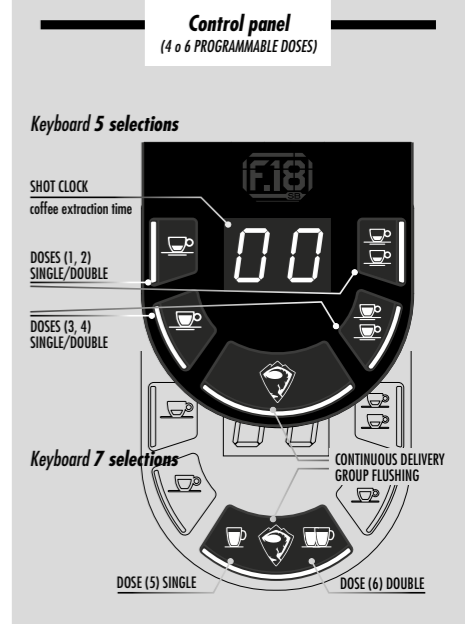
20'
512
mm

_Colours

	Matte black|Matte black	RAL 9004
	Matte black|Matte white	RAL 9004|9003
	Matte black|Brown	RAL 9004|8019
	Matte black|Racing Red	RAL 9004|INVER 81784

CE

_Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N 50/60Hz	
max input boiler/steam boiler's resistor power	kW	3.2 / 2.7	5.65 / 5.1
		4.3 / 4.0	6.30 / 6.0
		5.0 / 4.5	
steam boiler capacity	lt	12	18
pump power	kW	0.15	0.15
cup-heater power	kW	0.20	0.25
net weight	lb / kg	172 / 78	211.5 / 96
gross weight *(with shipping crate)*	lb / kg	231.5 / 105	267 / 121

Control panel
(4 o 6 PROGRAMMABLE DOSES)

Keyboard 5 selections

SHOT CLOCK
coffee extraction time

DOSES (1, 2)
SINGLE/DOUBLE

DOSES (3, 4)
SINGLE/DOUBLE

Keyboard 7 selections

CONTINUOUS DELIVERY
GROUP FLUSHING

DOSE (5) SINGLE

DOSE (6) DOUBLE

90°

QUICK STEAM COUPLING

The completely new half-turn knob with INTEGRATED PURGE function, allows extreme precision limiting physical stress

ENERGY SAVING SYSTEM

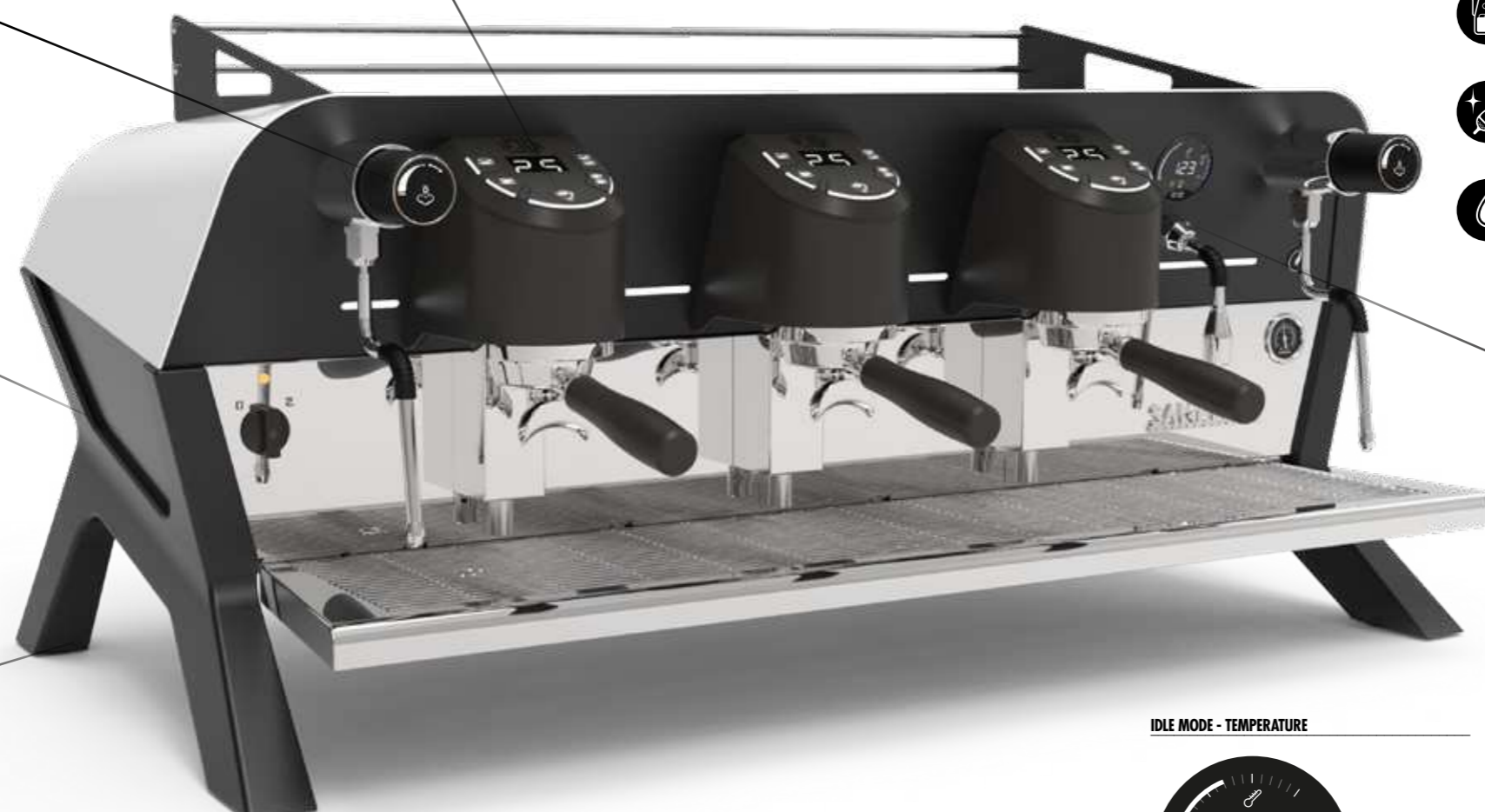*Component insulation and smart electronics for maximum energy efficiency*

DIE-CAST ALUMINIUM LEGS

Machine support made in die-cast aluminium

F18 SB
Link to the website

GROUP SR 61

Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature

AUTOSTEAMER

- FOAMING
- STEAMING
- AUTOMATIC CLEANING
- HOT WATER

Autosteamer Version

MULTIFUNCTION DISPLAY

ECO MODE

ECO
10:50

IDLE MODE - TEMPERATURE

120

STEAM BOILER TEMPERATURE

10:50

FUNCTIONS

1.2

ACTIVATED CUP WARMER
DETECTED ALARM
ACTIVATED ECO MODE

STEAM BOILER PRESSURE
STEAM BOILER WATER LEVEL
REQUIRED SERVICE
ACTIVATED AUTOMATIC ON/OFF
CLOCK

10:50
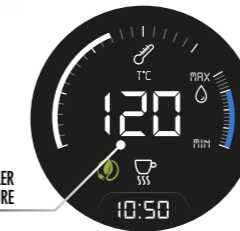
_Characteristics

DIE-CAST ALUMINIUM LEGS

PRESSURE GAUGE
Allows to monitor the inlet and pump pressure during extraxtion.

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible thanks to the PID algorithm.

MULTIFUNCTION DISPLAY
Allows to monitor the right functioning of the machine and to program the main functions.

PROGRAMMABLE ELECTRONIC PRE-INFUSION
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.

HIGH PERFORMANCE VOLUMETRIC PUMP
Pressure stability also with prolonged and contemporary use of more than one group.

GROUP FLUSHING
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

GROUP SR 61
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.

CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature. Power level programmable by user.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning. Cleaning cycles number programmable.

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.

AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable ON-OFF/ON-ECO timer for each day and/or daily timetables.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

_Other

AUTOSTEAMER
Steam wand characterized by an electronic system which allows to froth milk and heat up beverages at a programmable temperature, different for every single function. Automatic cleaning cycle is included.

EXTERNAL VOLUMETRIC PUMP

COMPETITION FILTERS
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

AISI 316L STAINLESS STEEL STEAM WAND "COLD TOUCH"
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.
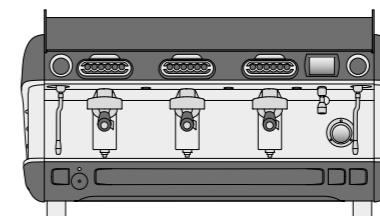
NAKED FILTER HODERS

PAYMENT SYSTEM
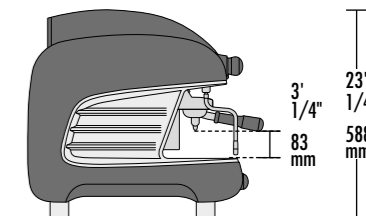RS-232 comunication protocol to manage cash register systems.

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.

ENHANCED RESISTANCE

Verona RS
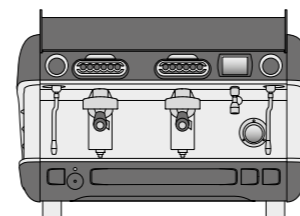
SANREMO
Verona **RS**
REALTIME STABILITY

RoHS

_Versions

32' 1/4" / 818 mm	41' 1/4" / 1048 mm	18'/459 mm

3' 1/4" / 83 mm   23' 1/4" / 588 mm

23' 1/2" / 599 mm

2 group RS
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group RS
2 steam taps
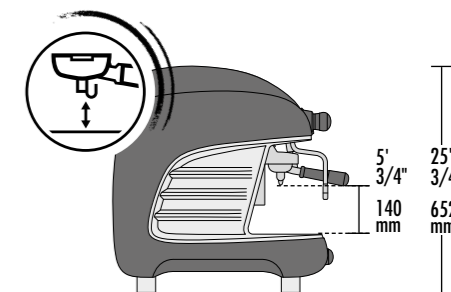1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

5' 3/4" / 140 mm   25' 3/4" / 652 mm

✔ **TALL VERSION**
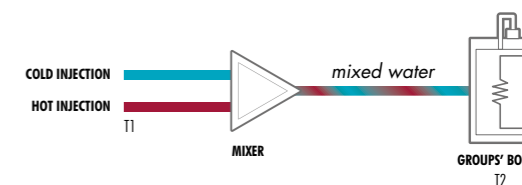
COLD INJECTION
HOT INJECTION
mixed water
T1
MIXER
GROUPS' BOILER T2

✔ **MULTIBOILER SYSTEM**
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.

DISTRIBUTION GROUP T3

_Technical data

		2 group	3 group
voltage	V	220-240 1N	380-415 3N
max input boiler/steam boiler's resistor power	kW	5.3 / 3.5	6.0 / 3.5
steam boiler capacity	lt	8.6	10
pump power	kW	0.2	0.2
RS boiler capacity	lt	1	1.5
RS boiler element power	kW	1	1.5
cup-heater power	kW	0.20	0.25
net weight	lb / kg	150 / 68	187 / 85
gross weight *(with shipping crate)*	lb / kg	163 / 74	200 / 91

_Colours

	Black	RAL 9005
	White	RAL 1013
	Red	RAL 3011

RS TECHNOLOGY

RS GROUP
Exclusive Sanremo design that allows an accurate maintenance of the set temperature

REALTIME STABILITY
Constancy in the electronic controlled temperature (± 0.2 °C)

PRE-INFUSION SYSTEM
Enabled pre-infusion start&stop for each group

STAINLESS STEEL "COLD TOUCH"
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

Verona RS
Link to the website

_Realtime Stability
A sprint of technology

Single group display:

93.0   025

TEMPERATURE
EXTRACTION TIME COUNTER
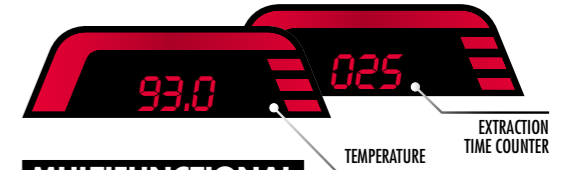
MULTIFUNCTIONAL DISPLAY

Touch display:

1° GROUP-HEAD TEMPERATURE AND ACTIVITY OF HEATING ELEMENT
CUP HEATING ELEMENT ON
2° GROUP-HEAD TEMPERATURE AND ACTIVITY OF HEATING ELEMENT
ALARM
WATER LEVEL OF STEAM BOILER
TEMPERATURE OF BOILER AND ACTIVITY OF HEATING ELEMENT
DATE AND CLOCK SETTEND

19.8 °C   18.8 °C   17 °C
12:46
MARTEDI'
29/9/2001

standard screen
MOVE TO THE PREVIOUS/NEXT PAGE

MACHINE ON/OFF
FRONTAL LIGHTS
PROGRAM AUTO-ON, AUTO-OFF, AND THE DAY OFF
CUP WARMER SETTINGS
COUNTER DISPLAY
00.0
EXIT MENÙ

SANREMO

programs 1

MACHINE ON/OFF
ALARM LIST
COFFEE TEMPERATURE SETTINGS
AUTOSTEAMER (optional)
PREINFUSION SETTINGS
DOSES FINE TUNING
EXIT MENÙ

SANREMO

programs 2

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency

---

_Characteristics

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
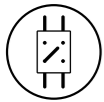Immedate mixing of cold / hot water for a better chemical and organoleptic quality.

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible.

STAINLESS STEEL COFFEE BOILER
Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.

INDIPENDENT REGULATION TEMPERATURE WATER COFFEE
Maximum temperature precision and constancy of distribution.

PRE-INFUSION SYSTEM
Enabled pre-infusion start&stop for each group.

AISI 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.

PROGRAMMABLE CUP WARMER POWER
Electronic programmable cup warmer to keep cups warmed at the right temperature.

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.

AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable on-off timer for each day and/or daily timetables.

DOUBLE READING GAUGE
Allows to control at the same time the boiler pressure and the distribution pressure.

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.

RS GROUP
Exclusive Sanremo design that allows a precise maintenance of the set temperature.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

CLEANING CYCLE
Process for coffee groups cleaning.

HIGH PERFORMANCE VOLUMETRIC PUMP
Pressure stability also with prolonged and contemporary use of more than one group.

COMPETITION FILTERS
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

TEMPCONTROL
For a very-high thermal stability (± 0.2 °C).

GROUP FLUSHING
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

_Other

AUTOSTEAMER
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

EXTERNAL VOLUMETRIC PUMP

HIGH POWER STEAMER TERMINAL
(bigger holes diameter)

STAINLESS FILTER HODERS

ENHANCED RESISTANCE

Verona

SED VERSION
Guarantees an electronic dosing system through the button panel

SAP VERSION
Allows the semi-automatic programming of doses

```
124 C°        10:00
       SANREMO
```

TIME AND TEMPERATURE DISPLAY
only mod. SED

Verona
Link to the website

GROUP SR 61
Optimized to maintain the ideal coffee extraction temperature

_Colours

	Red	RAL 3002
	Matte black	RAL 9005
	Black	RAL 9005
	Silver	RAL 9006
	Pearl white	RAL 1013
	White	RAL 9003

IECEx **RoHS**

_Versions

23' 1/4" 588 mm
3' 1/4" 83 mm

32' 2/4" / 820 mm

41' 2/4" / 1050 mm

18'/459 mm
23' 1/2" / 599 mm

2 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

25' 3/4" 652 mm
5' 3/4" 140 mm

✔ **TALL** VERSION

_Characteristics

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible.

DOUBLE READING GAUGE
Allows to control at the same time the boiler pressure and the distribution pressure.

ACTIVATED ELECTRONIC PRE-INFUSION
Management of the delayed activation of water solenoid in the first phase of brewing.

MULTIFUNCTION DISPLAY
Allows to monitor the right functioning of the machine and to program the main functions.

GROUP SR 61
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

_Other

AUTOSTEAMER
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

COMPETITION FILTERS
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

EXTERNAL VOLUMETRIC PUMP

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.

CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature.

NAKED FILTER HODERS

ENHANCED RESISTANCE

_Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	3.3 / 2.7	5.35 / 5.1
		5.1 / 4.5	
steam boiler capacity	lt	12.7	19
pump power	kW	0.15	0.15
net weight	lb / kg	150 / 68	187 / 85
gross weight *(with shipping crate)*	lb / kg	161 / 73	201 / 91

*4 group machine available upon request
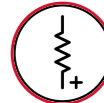
CE

Napoli
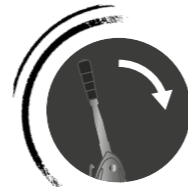
LEVER GROUP
High-performance lever group with Sanremo technology

TEMERATURE SETTING DISPLAY
Allows the regulation of the water temperature

IECEx RoHS

_Versions

30' 3/4" / 780 mm   39' 3/4" 1010 mm   19" / 480 mm
22' 1/2" / 570 mm

32' 1/2" 825 mm   3' 1/4 80 mm   22' 3/4" 579 mm

2 group
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

_Colours

	Black	RAL 9005
	White	RAL 9003
	White|Matte black	RAL 9003|9005
	White|Red	RAL 9003|3002

CE

_Characteristics

GLASS LEVEL
Allows to monitor the water level in the boiler.

TEMPERATURE SETTING DISPLAY
Allows to regulate with precision the water temperature in the boiler for the production of coffee.

MANUAL BOILER LOAD
Allows to bypass the electronic-level control.

BOILER PRESSURE GAUGE
Allows to control the boiler pressure.

_Other

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

PUMP PRESSURE GAUGE
Allows to control the distribution pressure.

EXTERNAL VOLUMETRIC PUMP

ENHANCED RESISTANCE

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature.

_Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	3.85 / 3.5	5.80 / 5.5
		4.85 / 4.5	7.40 / 7.0
steam boiler capacity	lt	12	19
pump power	kW	0.13	0.13
net weight	lb / kg	172 / 78	240 / 109
gross weight *(with shipping crate)*	lb / kg	194 / 88	254 / 115

*4 group machine available upon request

Napoli
Link to the website

Torino

LED LIGHTING OF THE WORKING AREA
Allows to effectively work in any light condition (optional)

SED VERSION
Guarantees an electronic dosing system through the button panel

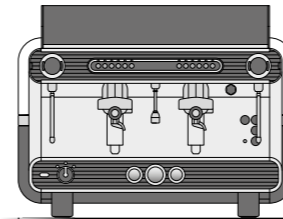### SAP VERSION
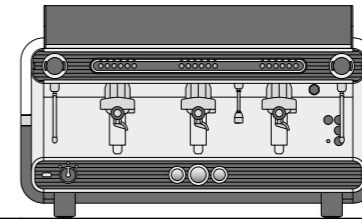*Allows the semi-automatic programming of doses*

GROUP SR 61
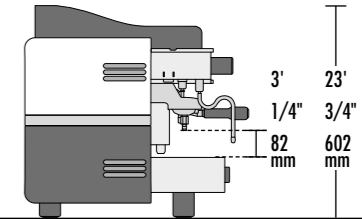*Optimized to maintain the ideal coffee extraction temperature*

_Characteristics

Torino
Link to the website

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

ACTIVATED ELECTRONIC PRE-INFUSION
Management of the delayed activation of water solenoid in the first phase of brewing.

BOILER PRESSURE GAUGE
Allows to control the boiler pressure.

PUMP PRESSURE GAUGE
Allows to control the distribution pressure.

GROUP SR 61
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

AUTOMATIC CLEANING CYCLE
Process to clean the coffee groups.

RoHS

_Versions

31" / 780 mm	40" / 1010 mm

3' 1/4" 82 mm — 23' 3/4" 602 mm

17' 1/3" / 440 mm
22' 1/2" / 570 mm

2 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

_Colours

Black	RAL 9005
White	RAL 9003
White|Matte black	RAL 9003|9005
White|Red	RAL 9003|3002

_Other

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.

CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature.

COMPETITION FILTERS
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
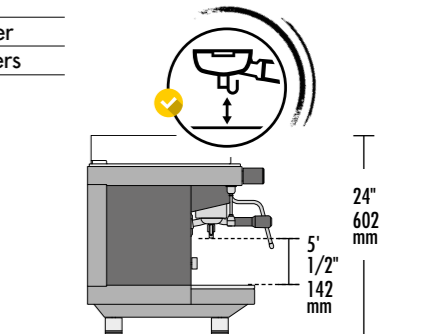
EXTERNAL VOLUMETRIC PUMP

NAKED FILTER HODERS

ENHANCED RESISTANCE

_Technical data

		2 group	3 group
voltage	V	220-240 1N /	380-415 3N
max input boiler/steam boiler's resistor power	kW	3.35 / 2.7	5.35 / 5.1
		5.1 / 4.5	
steam boiler capacity	lt	12	19
pump power	kW	0.15	0.15
net weight	lb / kg	139 / 63	196 / 89
gross weight *(with shipping crate)*	lb / kg	154 / 70	207 / 94

Zoe Competition

COLORED AND VERSATILE
Totally matching every type of decorative solution thanks to the possible customizations

SHOT TIMER
To accurately and reliably time coffee extraction

LED LIGHTING OF THE WORKING AREA
Allows to effectively work in any light condition

EASY SERVICE
Fast access to the internal parts for quick and easy technical service

LOW SERVICE COST
Designed to decrease the maintenance and inspection costs

_Characteristics

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

ACTIVATED ELECTRONIC PRE-INFUSION
Management of the delayed activation of water solenoid in the first phase of brewing.

DOUBLE READING GAUGE
Allows to control at the same time the boiler pressure and the distribution pressure.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.

SHOT TIMER
To accurately and reliably time coffee extraction.

_Other

AUTOSTEAMER
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature.

EXTERNAL VOLUMETRIC PUMP

NAKED FILTER HODERS

ENHANCED RESISTANCE

IECEx RoHS

_Versions

21' 1/4" 538 mm

3" 78 mm
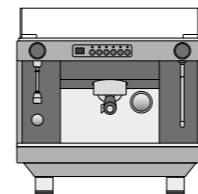
21" / 530 mm
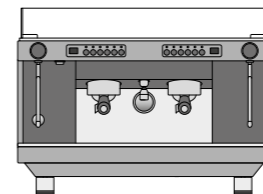
28' 2/4" / 720 mm
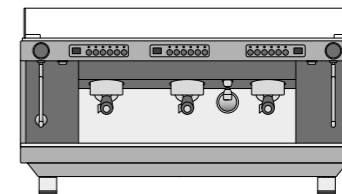
37' 2/4" / 950 mm
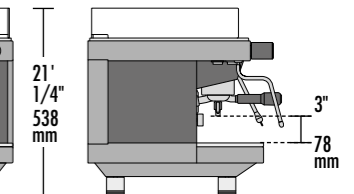
14' 1/2"/368 mm

19' 2/3' / 500 mm

1 group
1 steam tap
1 water tap
1 one-cup filter hoder
1 two-cup filter hoder

2 group
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

24" 602 mm

5' 1/2" 142 mm
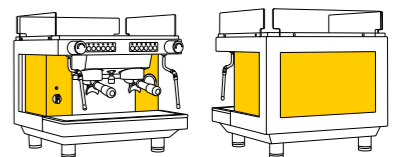
TALL VERSION
2-3 group

_Technical data

		1 group	2 group	3 group
voltage	V	220-240 1N / 380-415 3N		
max input boiler/steam boiler's resistor power	kW	2.35 / 1.95	3.35 / 2.7	5.8 / 5.1
			4.3 / 4.0	
			4.8 / 4.5	
steam boiler capacity	lt	5	9	12.5
pump power	kW	0.15	0.15	0.15
net weight	lb / kg	93 / 42	121 / 55	152 / 69
gross weight *(with shipping crate)*	lb / kg	104 / 47	130 / 59	161 / 73

Zoe Competition
Link to the website

_Colours

	Black	RAL 9005
	White|Black	RAL 9003|9005
	White|Matte black	RAL 9003|9005
	White|Red	RAL 9003|3002

PERSONALISED GRAPHICS

Customization of internal panels with graphics and colors (on request).

Zoe

COLORED AND VERSATILE
Totally matching every type of decorative solution thanks to the possible customizations

SED VERSION
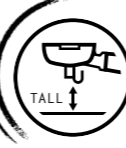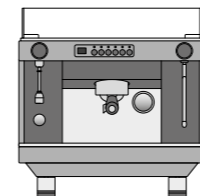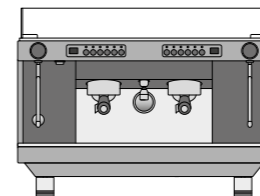*Guarantees an electronic dosing system through the button panel*

SED TECHNOLOGY

SAP VERSION
Allows the semi-automatic programming of doses

SAP TECHNOLOGY

COMPACT

TALL

COMPLETE RANGE
Available versions: SED and SAP, 1-2-3 group, Tall and Compact

IECEx **RoHS**

EASY SERVICE
Fast access to the internal parts for quick and easy technical service

LOW SERVICE COST
Designed to decrease the maintenance and inspection costs

_Characteristics

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

ACTIVATED ELECTRONIC PRE-INFUSION
Management of the delayed activation of water solenoid in the first phase of brewing.

DOUBLE READING GAUGE
Allows to control at the same time the boiler pressure and the distribution pressure.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

_Other

AUTOSTEAMER
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature.

EXTERNAL VOLUMETRIC PUMP

NAKED FILTER HODERS

ENHANCED RESISTANCE

ZOE SANREMO

_Versions

21' 1/4" 538 mm

3"
78 mm

21" / 530 mm

28' 2/4" / 720 mm

37' 2/4" / 950 mm

14' 1/2"/368 mm

19' 2/3' / 500 mm

1 group SED/SAP
1 steam tap
1 water tap
1 one-cup filter hoder
1 two-cup filter hoder

2 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

3 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter hoder
3 two-cup filter hoders

21' 1/3"
543 mm

5' 1/2"
142 mm
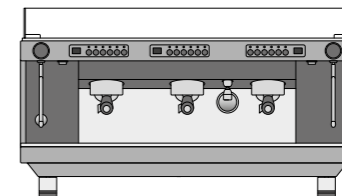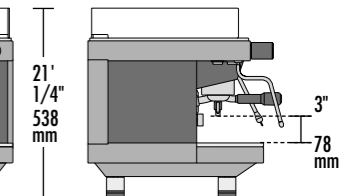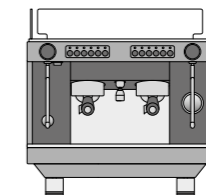
24"
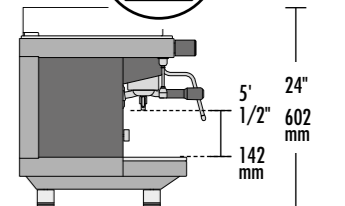602 mm

20' 3/4" / 530 mm

COMPACT VERSION
2 group
2 steam taps
1 water tap
1 one-cup filter hoder
2 two-cup filter hoders

TALL VERSION
2-3 group
SED
SAP

_Technical data

		1 group	2 group	3 group	Kompact
voltage	V	220-240 1N / 380-415 3N			220-240 1N
max input boiler/steam boiler's resistor power	kW	2.35 / 1.95	3.35 / 2.7	5.8 / 5.1	2.7 / 2.5
			4.3 / 4.0		
			4.8 / 4.5		
steam boiler capacity	lt	5	9	12.5	7
pump power	kW	0.15	0.15	0.15	0.15
net weight	lb / kg	93 / 42	121 / 55	152 / 69	99 / 45
gross weight *(with shipping crate)*	lb / kg	104 / 47	130 / 59	161 / 73	113 / 51
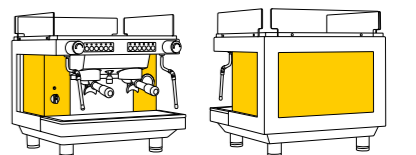
Zoe
Link to the website

Customization of internal panels with graphics and colors (on request).

_Colours

	Black	RAL 9005
	White|Black	RAL 9003|9005
	White|Matte black	RAL 9003|9005
	White|Red	RAL 9003|3002

PERSONALISED GRAPHICS

Cube

STAINLESS STEEL "COLD TOUCH"
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

STEAMBOOSTER
Increase the power of the steam wand, improving performance

MAIN DISPLAY USER
Views:
-Boiler temperature (range 239/ 258,8°F)
- Extraction time
- Water level
- Malfunction

Settings:
Water filter expiration date (1-12 mths)

APP CONNECTION

LED INDICATORS

⏻ *On/Off*

At temperature

Water level alarm

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency

PRESSURE GAUGE BOILER PRESSURE
Range 0–36 psi

PRESSURE GAUGE PUMP PRESSURE
Range 0–232 psi

RoHS

_Versions

14' 2/3"
371 mm

12' 2/3" / 323 mm

3' 1/2"
91 mm

13' 1/4" / 336 mm
18' 1/2" / 468 mm

Weight ....Kg 27,7 | 61 lbs

Cube
Link to the website

_Characteristics

+ 1.9L boiler in AISI 316 stainless steel
+ 1.8L internal water tank
+ Thermosyphon unit with mechanical pre-infusion
+ Boiler power 1500W/230Vac - 1300W/120Vac
+ 54 L/h high performance volumetric pump
+ Energy Saving System
+ WiFi connection with Web App
+ Water supply that can be selected from internal tank or mains
+ Digital display

+ Complete kit of useful accessories

WiFi connection with Web App
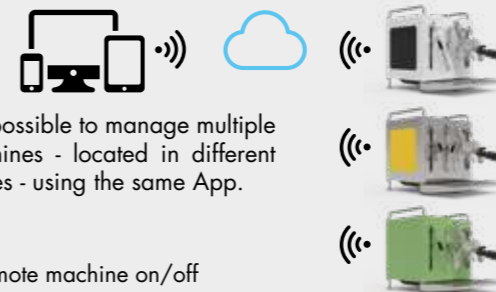
It is possible to manage multiple machines - located in different places - using the same App.

+ Remote machine on/off
+ Set-up boiler temperature
+ Manage water tank level
+ Enable and manage water filter signaling
+ Show shot time in real time
+ Statistics: daily, weekly and monthly counters for coffee and water consumption
+ Weekly scheduler to program up to three different "time slot" per day

APP & WIFI TECHNOLOGY

CUBE

Snow White

Onyx Black

Stainless Steel

Azure Lake

Candy Pink

Matcha Green

Yolk Yellow

Racing Red

2 different body styles: A and B.

_ Cube A

In style A, the machine coating panels come in single colour.

Standard colours

Special colours

_ Cube B

In style B, the side panels feature two parts characterised by a two-colour finish.

Available finishes of the body

Available finishes for the central box

You

CUSTOMIZABLE PRESETS

USER-FRIENDLY
Intuitive touch screen display

FRONT LEVER (PADDLE)
Electronically managed to create and modify profiles

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency

MULTI-BOILER
The boilers for both the coffee and the auxiliary services are made from AISI 316 stainless steel, and are fully insulated

FULL CONFIGURATION
Equipped with tank (2,5l) and water mains connection

CONNECTIVITY
USB and Wifi

VOLUMETRIC PUMP
24V High performance Excellent stability during profiling

(*) WiFi module during the year 2023

_Characteristics

LED LIGHTING OF THE WORK AREA
Allows efficient working in any condition of environmental lighting.
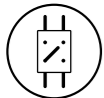
MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Immedate mixing of cold / hot water for a better chemical and organoleptic quality.

AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable ON-OFF/ON-ECO timer for each day and/or daily timetables.

ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible.

EASY SERVICE
Fast access to the internal parts for quick and easy technical service.

TEMPCONTROL
For a very-high thermal stability (± 0.2 °C).

STAINLESS STEEL COFFEE BOILER
Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.

AUTOMATIC CLEANING CYCLE
Process for coffee group cleaning.

GROUP FLUSHING
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

VOLUMETRIC PUMP
A new generation of pump to anplifying your experience

YOU SANREMO

RoHS

_Versions
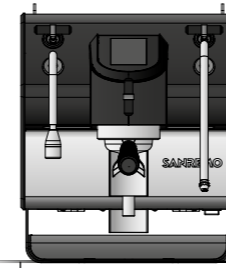
15' 1/2" / 393 mm

13" / 328 mm

21' 2/3" / 542 mm

16' 2/3" / 422 mm

3' 1/2" / 89 mm

CE
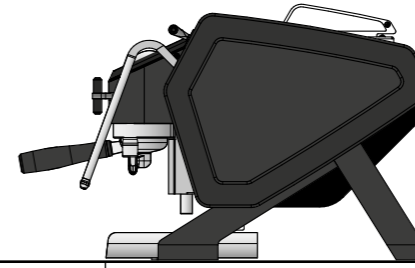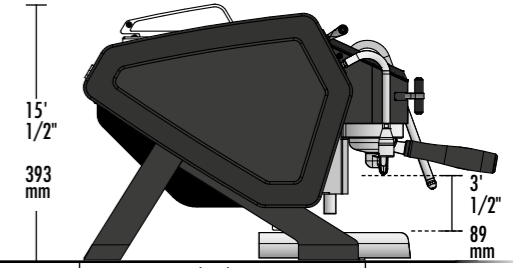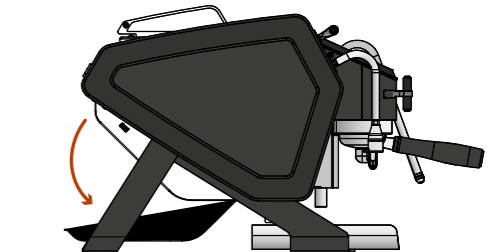
_Technical data

voltage/max input boiler	V	220-240V / 50-60HZ / 2.20 kW
		110-120V/ 50-60HZ / 1.65 kW
		100V / 50-60HZ / 1.45 kW
coffee boiler's resistor power	W	500
steam boiler capacity	lt	1
coffee boiler capacity	l	0.5
net weight	lb / kg	70.5 / 32
gross weight	lb / kg	79 / 36

_Colors

	Black: matt|glossy (side frames)	RAL 9005
	White: matt|glossy legs and side	RAL 9003 RAL 9005
	White: matt|glossy (side frames)	RAL 9003

Customizations available, see YOU_KIT catalogue for more info.

You
Watch the video

_ Customizable Presets

Extraction profiles customizable
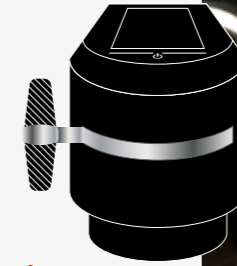and savable:
– **6 standard profiles**
  with optimal parameters presets
– **12 completely customizable profiles**
  in all 3 extraction phases,
  with a capacity to disable pre-infusion
  and post-infusion the Paddle
– **Set your manual profiles from the Paddle**

_ Extraction mode

Check your extraction in **real time**
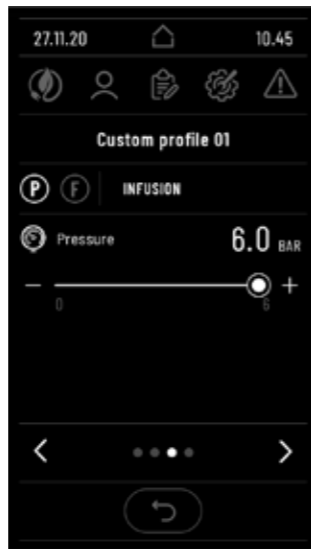verifying pressure **flow rate**

_ Electronic Paddle

Manually create your profiles.

Configure the Paddle (right/left) based
on your gestures.

YOU
MADE FOR YOU BY **SANREMO**
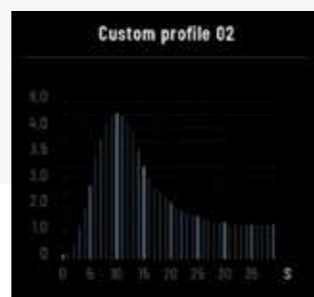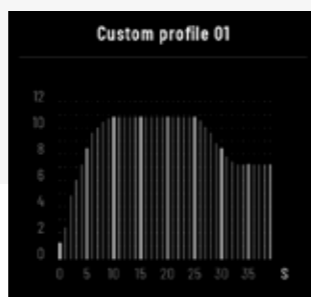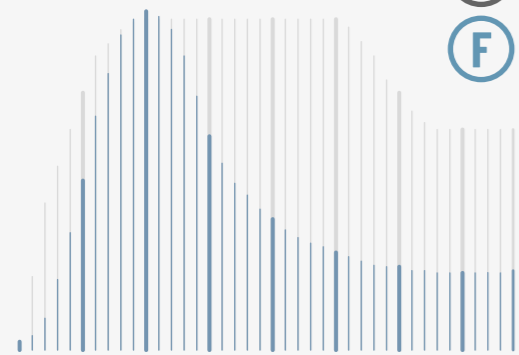
_ Energy efficiency

Setting:
– **Automatic**: allows the user to associate up
  to 6 daily time frames.
– **Manual**: allows the user to turn the machine
  or the individual boilers on and off manually.

Two programmable modes:
– **Stand-by**: low power consumption condition,
  compliant with the ErP Directive (2009/125/EC).
– **Eco**: keeps the machine on, but at a reduced
  temperature for quick start-up.

For both, the user can enable the Energy Saving function,
which automatically turns the machine off after the set time.

Grinders

X-ONE

3 GRINDERS IN 1

GRINDING CHAMBER
Always empty.
No coffee is wasted

BY-PASS
Can be used as single dose
or up to 250 gr
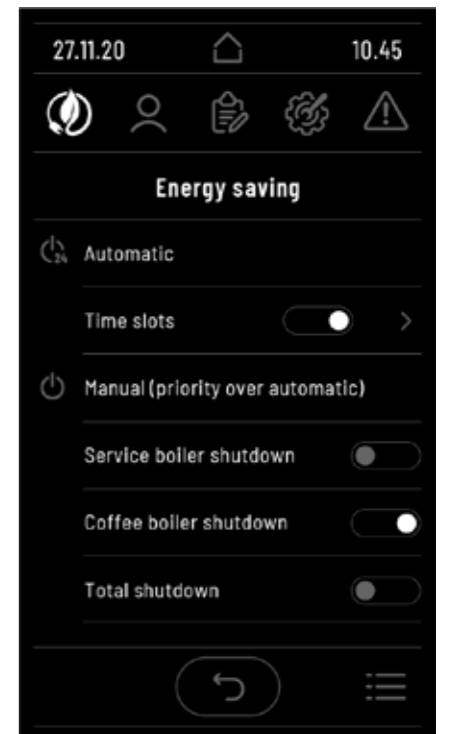
HIGH PERFORMANCE
Vertical flat burrs (ø 98 mm)
Burrs with DLC coating

**INTEGRATED INDUSTRIAL
GRADE WEIGHING**
Only the requested dose is grinded
Patented "WEIGHT BY BEANS"
technology to weigh beans
before grinding

**EVERYTHING
UNDER CONTROL**
Display full touch screen

GRINDING SPEED
3 standard speeds: 1000 rpm
1200 rpm
1400 rpm
1 custom speed, range 800 -1400rpm
Selectable by user on digital display

PRESET RECIPES
You can save up to 12 customized
recipes - you can set weight,
grinding speed and burrs distance.
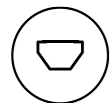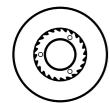Save & upload on USB

GRINDING MOTOR
Managed by an inverter to control
grinding speed

IECEx RoHS CE

_Characteristics

EMPTY CHAMBER
No more coffee is wasted and no more
oxidation avoiding rancid flavours.

VERTICAL FLAT BURRS
98 mm vertical flat burrs with DLC
coating to reduce friction of coffee and
increase life span.

EASY SETTING
Electronic burrs' spacing adjustment.

**INDUSTRIAL WEIGHING
SYSTEM**
Industrial weighing system, for 5 to 30 gr
for each hopper.

PREDOSING FEATURE
Automatically refill your dose to improve
the productivity.

HOPPERS
Two independent hoppers for different
coffees and recipes.

BYPASS
Useful for single dose or up to 250 gr;
independent with its own setting.

FLEXIBILITY
Manual dosing pushbutton
for each hopper.

SPACE FOR COFEE BAG
Easy removable portafilter holder.
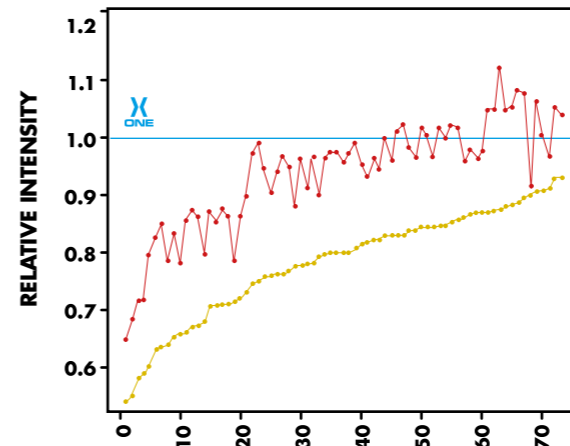
HEALTH
Hoppers and bypass
use material "PBA-Free".

COOLING SYSTEM
Temperature controlled
cooling system.

SANREMO X ONE

_ Benefits of single dose

Volatile compounds in roasted and ground coffee.
Effect of time in coffee aroma intensity.

Molecular mass (m/z)
Each dot is a different chemical compound found inside coffee

AROMA INTENSITY CHART

- X-ONE — Single dose grinding reference intensity line
- On-demand — Coffee compound intensity 1min after grinding
- On-demand — Coffee compound intensity 20min after grinding

RESULT

HIGHEST AROMA CONTENT IN SINGLE DOSING (X-ONE).

SIGNIFICANT DECREASE OF AROMA CONTENT WHEN COFFEE IS WAITING
IN THE ON-DEMAND GRINDER FOR NEXT DOSE AS RETENTION BUILDS.

✕ SPACE SAVING

G1 G2 G3

Footprint impact of three standard grinders.

_Technical data

		X-ONE
Version 1	W	100-127Vac / 50-60Hz / 1550W
Version 2	W	200-240Vac / 50-60Hz / 1650W
burrs' type	-	3.85"/98 mm vertical flat
motor speed	rpm	800-1400
coffee beans hopper capacity	lb / kg	2x2.6 / 2x1.2
by-pass capacity	lb / gr	0.55 / 250
net weight	lb / kg	79 / 36
width	inch / mm	9" / 230
height	inch / mm	23" / 580
dept	inch / mm	20" / 510

_Colour

Black

To find out more about
the Sanremo X-One

On demand / Grinder doser

SR 83 OD
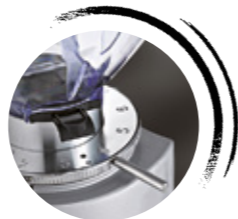
HIGHT PERFORMANCE
Flat burrs (ø 83 mm)
"Red speed" burrs (optional)

PRECISE GRINDING ADJUSTMENT
Mechanical micrometric with ring nut

EVERYTHING UNDER CONTROL
Display full touch screen

SINGLE DOSE   TRIPLE DOSE   DOUBLE DOSE

10:45 AM
08 JAN 2021
SANREMO   DIRETTA   25   STATISTICS

00.0 s   00.0 s   00.0 s

SECONDS SET   MANUAL   SECOND SETTINGS

C E

_Optional

"RED SPEED" BURRS
Improves the quality of grinding
and offers a much longer life span.
(PVD-coated)

INVERTER TECHNOLOGY
The system ensures absolute precision and consistency
for grinding, reducing motor consuntion, operating
noiselessly and showing exceptional realiability
even during long time operations.

Inverter technology

_Technical data		**SR 83 OD**
power	W	650
burrs	-	flat
disks diameter	inch / mm	3' 1/4" / 83
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	33 / 15
width	inch / mm	9" / 230
height	inch / mm	26' 2/4" / 670
dept	inch / mm	10' 3/4" / 270

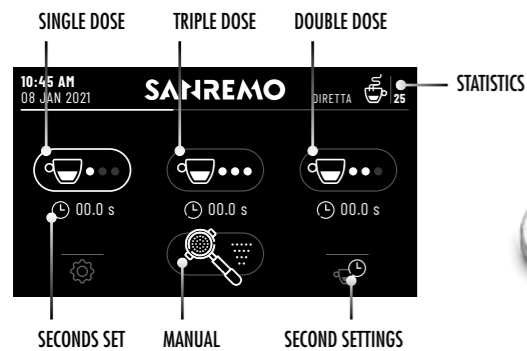
On demand / Conical grinder doser

SR 64 OD

HIGHT PERFORMANCE
Flat burrs (ø 83 mm)
"Red speed" burrs (optional)

PRECISE GRINDING ADJUSTMENT
Mechanical micrometric with ring nut

EVERYTHING UNDER CONTROL
Display full touch screen

SINGLE DOSE   TRIPLE DOSE   DOUBLE DOSE

10:45 AM
08 JAN 2021
SANREMO   DIRETTA   25   STATISTICS

00.0 s   00.0 s   00.0 s

SECONDS SET   MANUAL   SECOND SETTINGS

C E

Grinders
Link to the website

_Colours	
	Matt White
	Pearl White
	Gloss Red
	Silver
	Nardo Gray
	Matt Black
	Gloss Black

• Shiny aluminium version available on request, with a price increase

_Technical data		**SR 64 OD**
power	W	350
burrs	-	flat
disks diameter	inch / mm	2' 2/4" / 64
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	28.6 / 13
width	inch / mm	9" / 230
height	inch / mm	24' 1/4" / 615
dept	inch / mm	10' 3/4" / 270

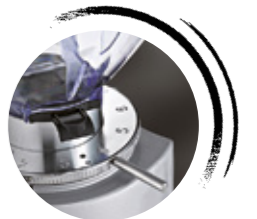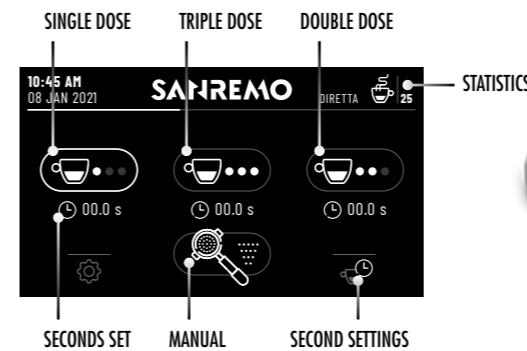_ON DEMAND

SR 83 OD PRO

HIGHT PERFORMANCE
Flat burrs (ø 83 mm)
"Red speed" burrs (optional)

PRECISE GRINDING ADJUSTMENT
Mechanical micrometric with ring nut

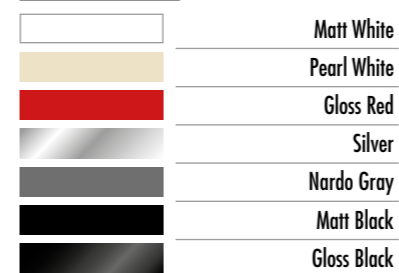**EVERYTHING UNDER CONTROL**
Display full touch screen

DETACHABLE GRINDING CHAMBER
Easy to release
Available for
SR 83 OD PRO and
SR 64 OD EVO PRO

_Optional

"RED SPEED" BURRS
Improves the quality of grinding and offers a much longer life span. (PVD-coated)

Available for SR 83 OD, SR 64 OD EVO and SR 64 OD EVO PRO models.

_Technical data

		SR 83 OD PRO
power	W	650
burrs	-	flat
disks diameter	inch / mm	3' 1/4" / 83
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	33 / 15
width	inch / mm	9" / 230
height	inch / mm	26' 2/4" / 670
dept	inch / mm	10' 3/4" / 270

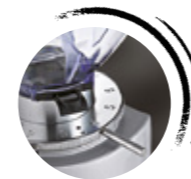_ON DEMAND

SR 64 OD EVO PRO   SR 64 OD EVO

HIGHT PERFORMANCE
Flat burrs (ø 83 mm)
"Red speed" burrs (optional)

EVERYTHING UNDER CONTROL
Display full touch screen

PRECISE GRINDING ADJUSTMENT
Mechanical micrometric with ring nut

DETACHABLE GRINDING CHAMBER
Easy to release
Available for
SR 83 OD PRO and
SR 64 OD EVO PRO

_Colours

	Matt White
	Pearl White
	Gloss Red
	Silver
	Nardo Gray
	Matt Black
	Gloss Black

• Shiny aluminium version available on request, with a price increase

_Technical data

		SR 64 OD EVO PRO	SR 64 OD EVO
power	W	350	350
burrs	-	flat	flat
burrs diameter	inch / mm	2' 2/4" / 64	2' 2/4" / 64
motor speed 50 Hz	rpm	1350	1350
motor speed 60 Hz	rpm	1550	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5	3.3 / 1.5
net weight	lb / kg	28.6 / 13	28.6 / 13
width	inch / mm	9" / 230	9" / 230
height	inch / mm	24' 1/4" / 615	24' 1/4" / 615
dept	inch / mm	10' 3/4" / 270	10' 3/4" / 270
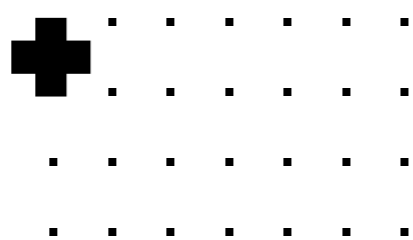
AllGround

Snow White

Onyx Black

Stainless Steel

Azure Lake

Candy Pink

Matcha Green

Yolk Yellow

Racing Red

_Technical data

power	W	250
burrs	-	flat with titanium coating
burrs diameter	inch / mm	2' 2/4" / 64
motor speed 50 Hz	rpm	1400
motor speed 60 Hz	rpm	1600
coffee beans hopper capacity	lb / kg	0.55 / 0.25
net weight	lb / kg	19.8 / 9
width	inch / mm	6' 3/4" / 169
height	inch / mm	17' 1/4" / 440
dept	inch / mm	9' 2/4" / 240

CE

made for each other

_Notes