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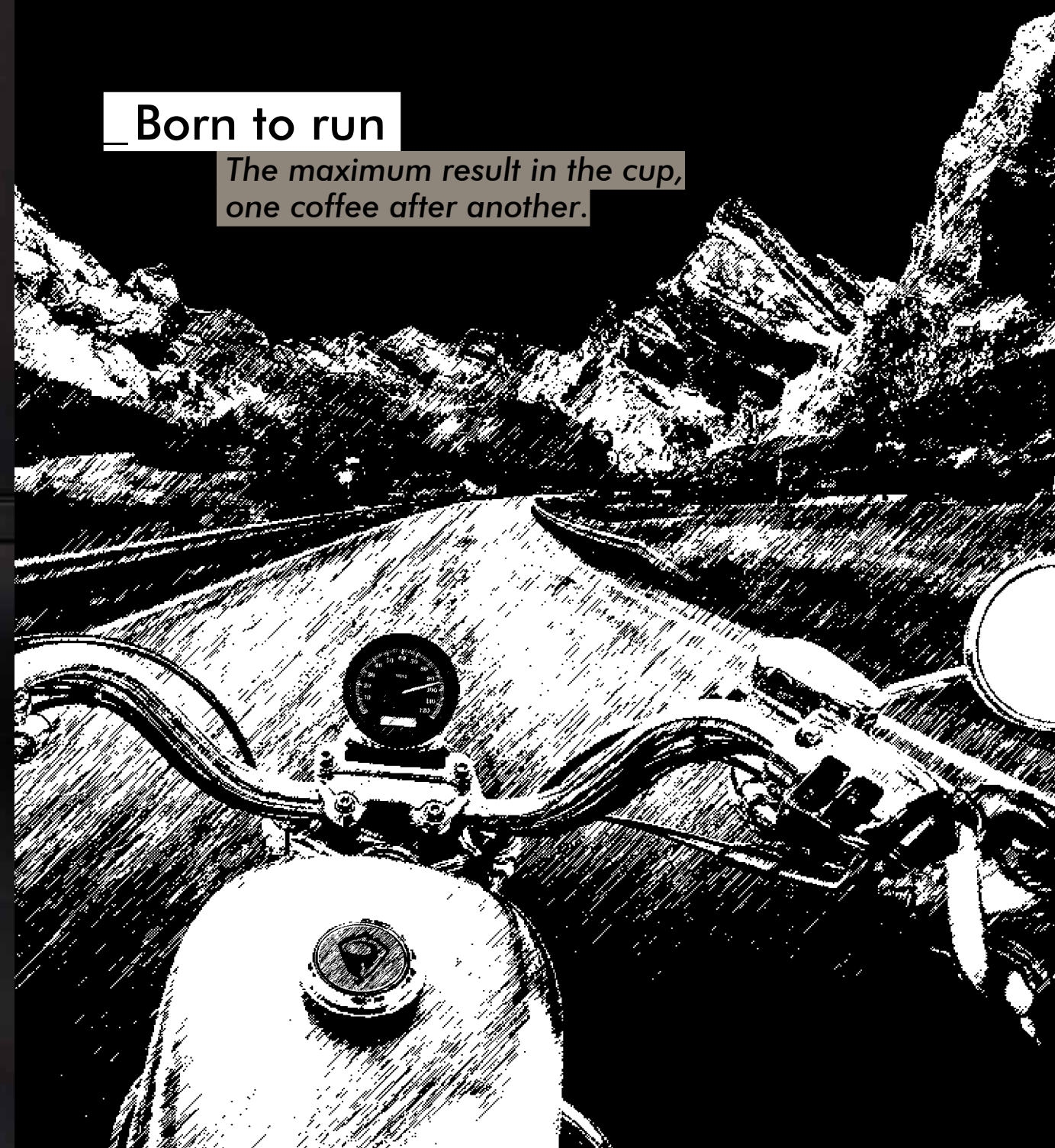
# Café Racer



**SANREMO**  
COFFEEMACHINES

**Born to run**

*The maximum result in the cup,  
one coffee after another.*





# SANREMO

COFFEE MACHINES

Take a ride,  
explore its essence

## ENERGY SAVING SYSTEM

Insulation and smart energy management to save up to 30% of energy



## VOLUMETRIC PUMP PERFORMANCE

High and constant pressure in all conditions (79.3 US gal - 300 l/h)  
High resolution volumetrics for greater accuracy and precise programmable dose settings



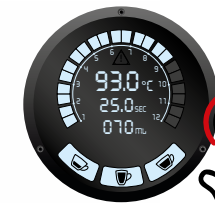
## STEAM PERFORMANCE

Silky milk at high capacity



## EASY SERVICE

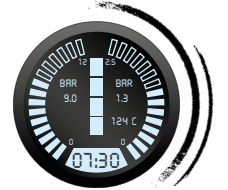
Fast access to the internal parts for rapid and simple technical assistance



Smart-touch setting of the individual groups

## EVERYTHING UNDER CONTROL

System digital display to control all the working parameters



## HEART OF STEEL

For maximum thermal stability:

- Groups in AISI 316L, weight 17.6 lb / 8 kg each
- Portafilters AISI 316L
- Boilers AISI 316



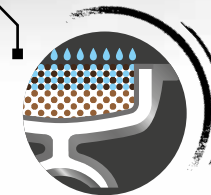
## ADJUSTABLE WORK SURFACE

Innovative "All in one" system that allows storage of containers of different shapes and heights



## SOFT PRE-INFUSION

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



Flowactive System  
Watch the video

## Characteristics



Café Racer, born to run  
Watch the video



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



**AISI 316L STAINLESS STEEL PORTAFILTER 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-scald wands even in conditions of prolonged use, fitted with "Latte Art"\*\*\* high-performance steam terminals.



**PROGRAMMABLE ELECTRONIC PRE-INFUSION**  
Allows management with 0.1 second precision 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  $\pm 0.5^\circ\text{C}$  with measured constancy lower than  $0.2^\circ\text{C}$ ).



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



**COFFEE UNIT SINGLE DISPLAY**  
Control of all the 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 PRESSURE VOLUMETRIC PUMP 79.3 US gal - 300 l/h \*\*\***  
Guarantees constant pressure in all conditions of machine use (prolonged use and simultaneous use of several functions and units).



**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-HEATER TEMPERATURE**  
Allows the cups to be kept at the optimum temperature in the most different climatic and environmental conditions.



**ADJUSTABLE HEIGHT WORK SURFACE**  
Innovative "All in one" system that allows the use of cups and glasses of different shapes and heights.



**LED LIGHTING OF THE WORK SURFACE**  
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.



**PROFESSIONAL CLEANING CYCLE**  
Guided procedure for cleaning the coffee units.



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

## Optional



\* **NAKED PORTAFILTERS**



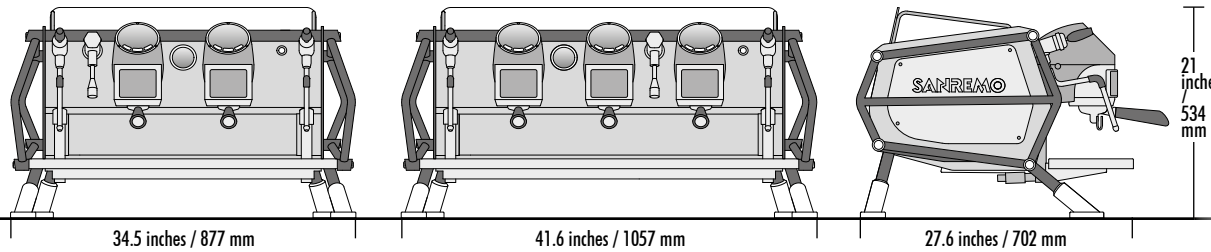
\*\* **HIGH POWER STEAM SPOUTS**  
(quantity production)



\*\*\* **EXTERNAL PUMP**

# Café Racer

## Models



### 2 group CR

- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters

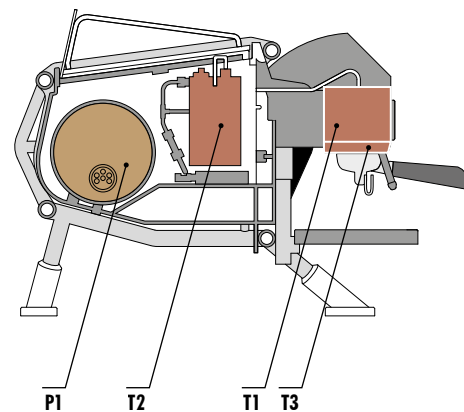
### 3 group CR

- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 3 two-cup portafilters



✓ **MULTIBOILER SYSTEM**  
 Maximum thermal stability of the machine guaranteed in all its functions thanks to the efficiency of the Sanremo multiboiler system

Technical data		2 group	3 group
voltage	V	230/240 1N	— 380/415 3N
power input	kW	7.03   230V	8.35   230V
steam boiler capacity	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.85   230V	3.85   230V
external pump power	kW	0.2   230V	0.2   230V
preheating boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 1.5
preheating boiler resistance power	kW	1.0   230V	1.5   230V
cup-heater power	kW	0.16   230V	0.2   230V
units boiler capacity	US gal / lt	0.264 / 1	0.396 / 1.5
units boiler resistance power	kW	1.6   230V	2.4   230V
net weight	lb / kg	165 / 75	261 / 118,3
gross weight (with shipping crate)	lb / kg	267 / 121	378 / 171,3



**NAKED**

**Choose your style**

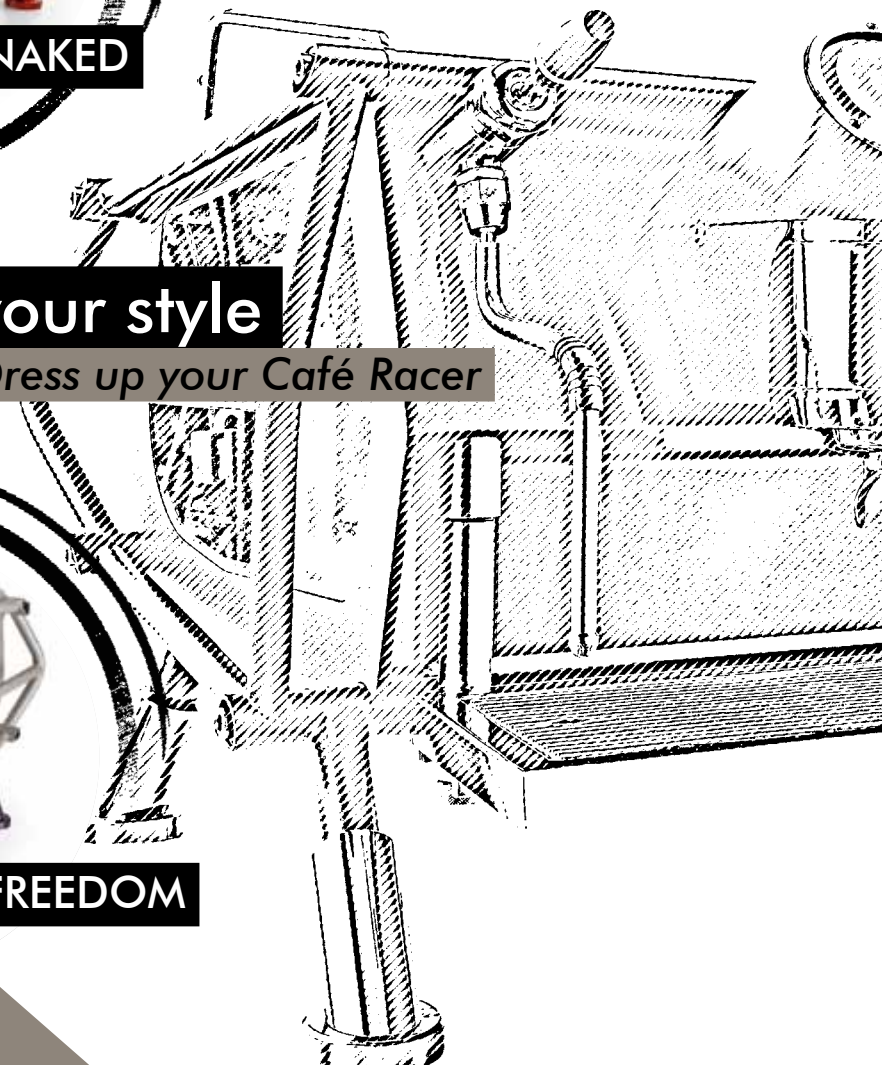
*Dress up your Café Racer*



**FREEDOM**



**CUSTOM**







## Built for free spirits

Sometimes designs come to be to achieve a precise objective; other times to make a dream come true; or to follow an ambition.

But this is our story of a coffee machine **conceived in absolute freedom**. No hurry, no restraints, no obligations: except to guarantee impeccable performance to baristas all over the world.

Hence the precise and accurate intuition: to enclose the best of Sanremo technology in a sturdy and stylish chassis: like a motorcycle chassis of the legendary café racer.



From the idea, to the design, to the Sanremo R&D team, to S.W.A.T. (*Sanremo World Academy Team*): the project has gone around the world a couple of times. It has been shared with the best operators in the industry and it has become a reality. *Café Racer by Sanremo*, is a powerful and reliable machine, easy-to-handle, versatile and stylish.

A unique, high performance coffee machine, **ready to be desired by all coffee professionals.**








# NAKED

*Look into the soul*



With its unmistakable transparent sides, the **Naked Café Racer** allows you to see its powerful heart of pure stainless steel.

The chassis is a sturdy frame with a functional design, supporting and enhancing the essence of the coffee machine.

The Naked Café Racer is available in 2 finishes: black and steel.   
Both available with some components in black or red. ● ●

✓ **Naked Black**   
Black ●

✓ **Naked Black**   
Red ●



✓ **Naked Steel**   
Black ●



✓ **Naked Steel**   
Red ●







✓ **Freedom Black**   
 Black | P1 | P2 | P3 | P4 

✓ **Freedom Steel**   
 Black | P1 | P2 | P3 | P4 





## FREEDOM

Options to fit any character



The **Freedom Café Racer** has 4 coloured side panels available that are enhanced with the rear-lit logo. The classic logo design is inspired by *café racer* motorcycles. A tradition rich in stories, emanating character, style and personality.

The machines are also available in versions with a black or steel chassis,   plus an exclusive red finish on some components. ●●

-  P1
-  P2
-  P3
-  P4

✓ **Freedom Black**   
 Red | P4 

✓ **Freedom Steel**   
 Red | P4 







**CUSTOM**  
Welcome free spirits



Step into the garage: where you can have fun outfitting **your Café Racer**. Our R&D team is at your disposal to personalize the finishes that represent you best.

**It will be love at first sight.**

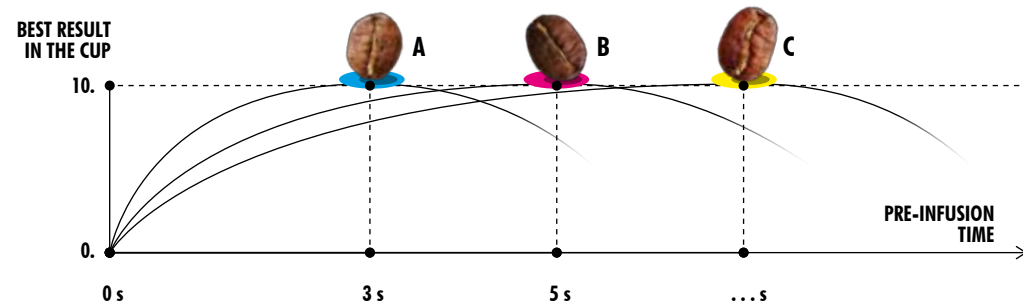
- For example:
- . The **Renegade Café Racer**, with leather sides, a green chassis, bronze finishes and olive wood portafilter handles.
  - . The **Dolomiti Café Racer**, completely black edition with black leather sides.



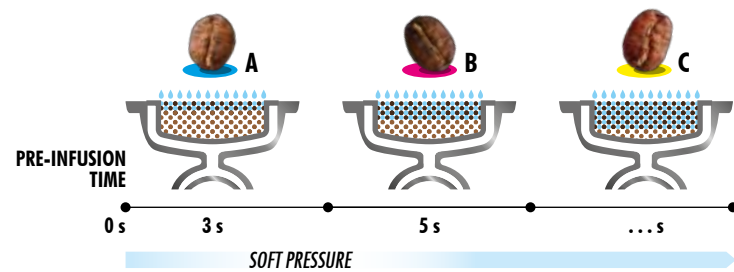


## Pre-infusion made to measure

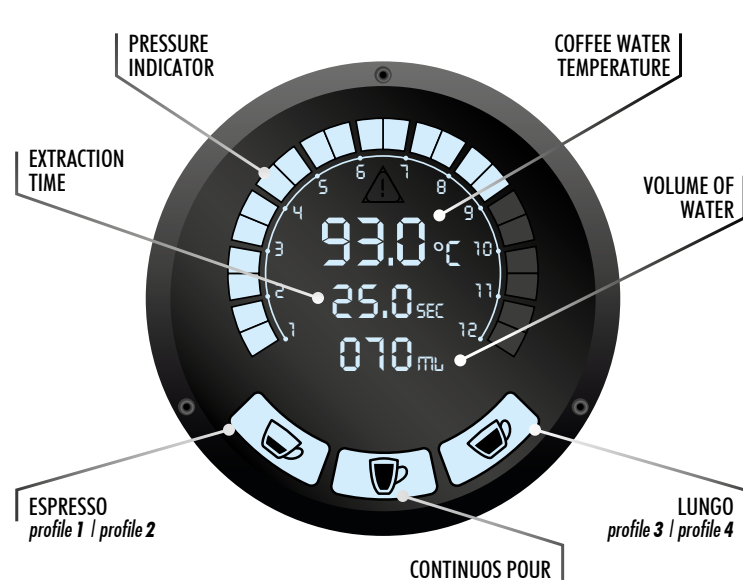
Easily navigate the grouphead display



Every blend or single-origin coffee has different requirements. For a perfect and homogeneous extraction of coffee solubles, it is fundamental to be able to control the elements of pre-infusion.



Pre-infusion is the first phase of espresso brewing. Its primary function is to saturate and prepare the coffee bed for optimal extraction. Pre-infusion also allows uniform delivery and aids in preventing channeling.



Through the display you can easily program each group for:

- pre-infusion time
- volume of water for extraction
- temperature

For each group you can save 4 different profiles, as well as the continuous dispensing function.



STAND-BY



PRE-INFUSION



INFUSION

## Everything under control

Discover the functions of the digital system display

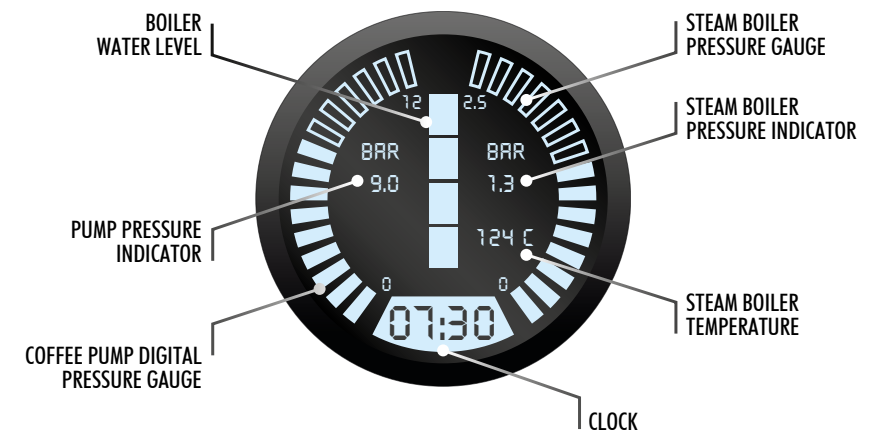


A look is all it takes: pressure, temperature and water levels are constantly monitored by high-precision electronic sensors, which immediately show real-time values and volumes with absolute reliability.

The display is also a handy programming interface for the maintenance technician.

The display allows the barista to:

- check and program the pressure, temperature and water levels
- collect statistics of the number of coffees, water dispensed, water consumed
- program dates and times for switching on and off
- receive warnings for cleaning, washing and component malfunctions
- schedule maintenance
- carry out auto-diagnosis



## Foam with an artist's touch

High-performance steam function



Use the best Sanremo technology, with impeccable performance, to give free rein to your creativity:

- dedicated steam boiler
- free motion steam taps
- cool-touch steam wand
- high capacity and fast recovery







**KING CARLOS<sup>®</sup>**  
**COFFEE**

THE COFFEE JOURNEY

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