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F18



**SANREMO**  
COFFEEMACHINES

*made in italy*

# SANREMO

COFFEEMACHINES

## REALTIME STABILITY GROUP

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



## REALTIME STABILITY

Constancy in the electronic controlled temperature ( $\pm 0.2^\circ\text{C}$ )



## SOFT PRE-INFUSION

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

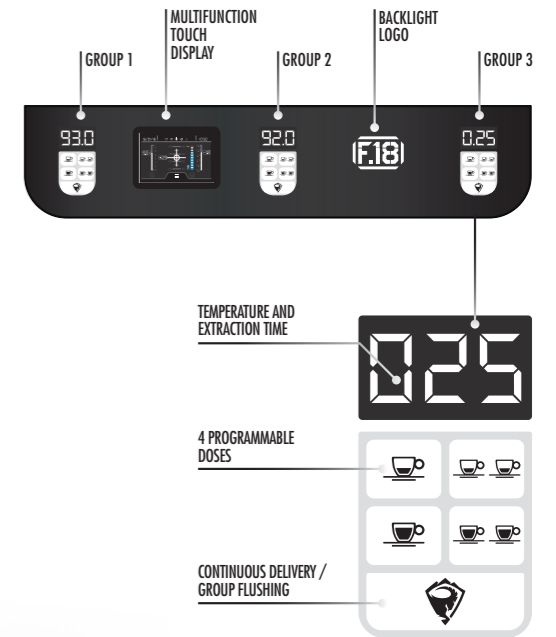


## STAINLESS STEEL "COLD TOUCH"

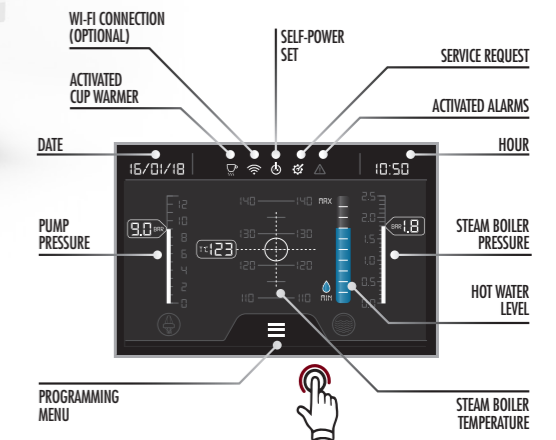
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

## MULTIFUNCTION DISPLAY

### Control panel:



### Multifunction touch display:



## ENERGY SAVING SYSTEM

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



## Characteristics

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

**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.

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

**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.

**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.



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Link to the website

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

**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.

**ENERGY SAVING SYSTEM**  
Insulation and smart energy management to save up to 30% of energy.

**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.

**AUTOMATIC 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 ( $\pm 0.2^\circ\text{C}$ ).

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

## Optional

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

**EXTERNAL VOLUMETRIC PUMP**

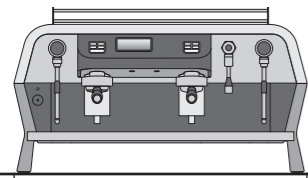
**HIGH POWER STEAMER TERMINAL**  
(bigger holes diameter)

**NAKED PORTAFILTERS**

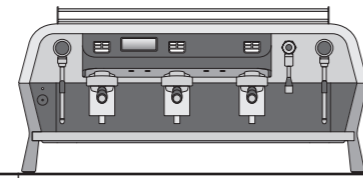
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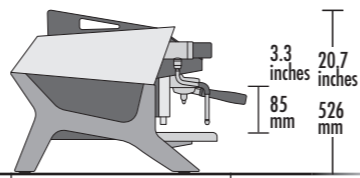
## Versions



35.5 inches / 902 mm



42.2 inches / 1072 mm



25.5 inches / 646,5 mm

3.3 inches / 85 mm  
20.7 inches / 526 mm

### 2 group

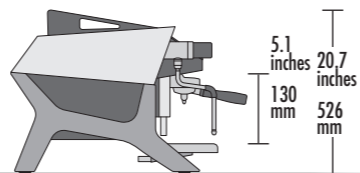
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters

### 3 group

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



### TALL VERSION



5.1 inches / 130 mm  
20.7 inches / 526 mm



## Technical data

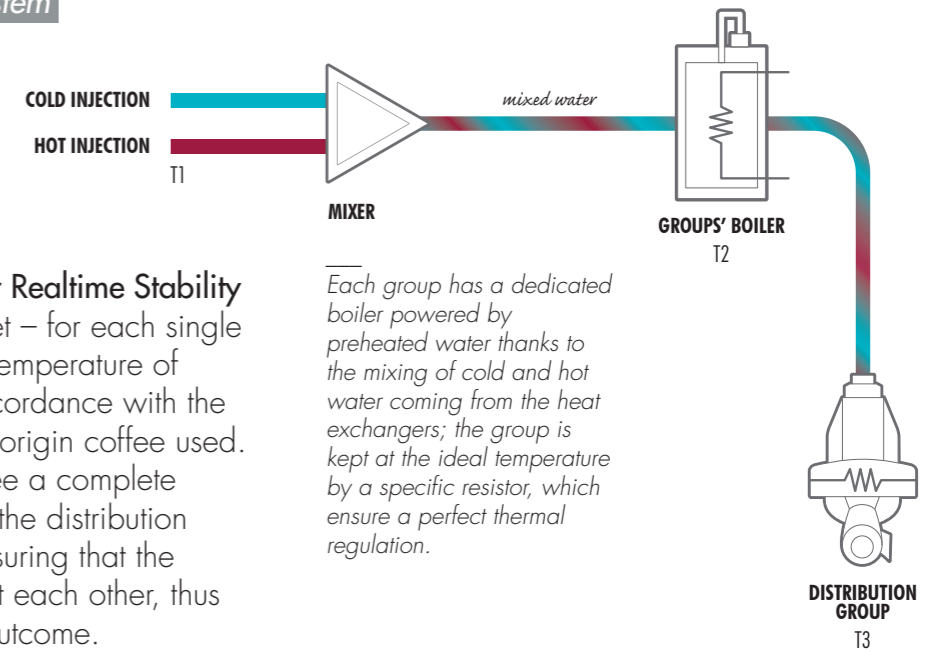
		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	6.32	7.2
steam boiler capacity	US gal / lt	2.27 / 8.6	2.64 / 10
steam boiler power	kW	3.8	3.8
pump power	kW	0.15	0.15
boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	214 / 97	265 / 120

## Colors

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

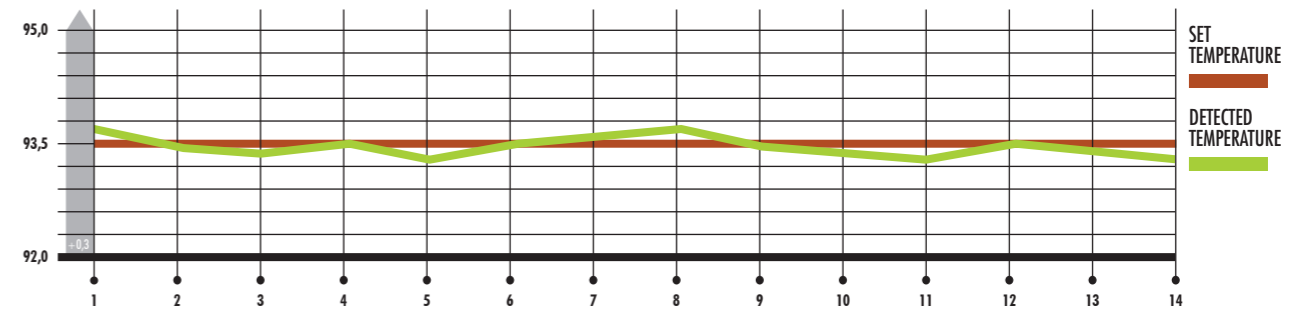
## Tempcontrol

### Multiboiler System



Thanks to the **Multiboiler Realtime Stability** system it is possible to set – for each single distribution group – the temperature of the coffee boiler, in accordance with the blend and/or the single-origin coffee used. The system can guarantee a complete independence between the distribution of coffee and steam, ensuring that the two actions do not affect each other, thus compromising a good outcome.

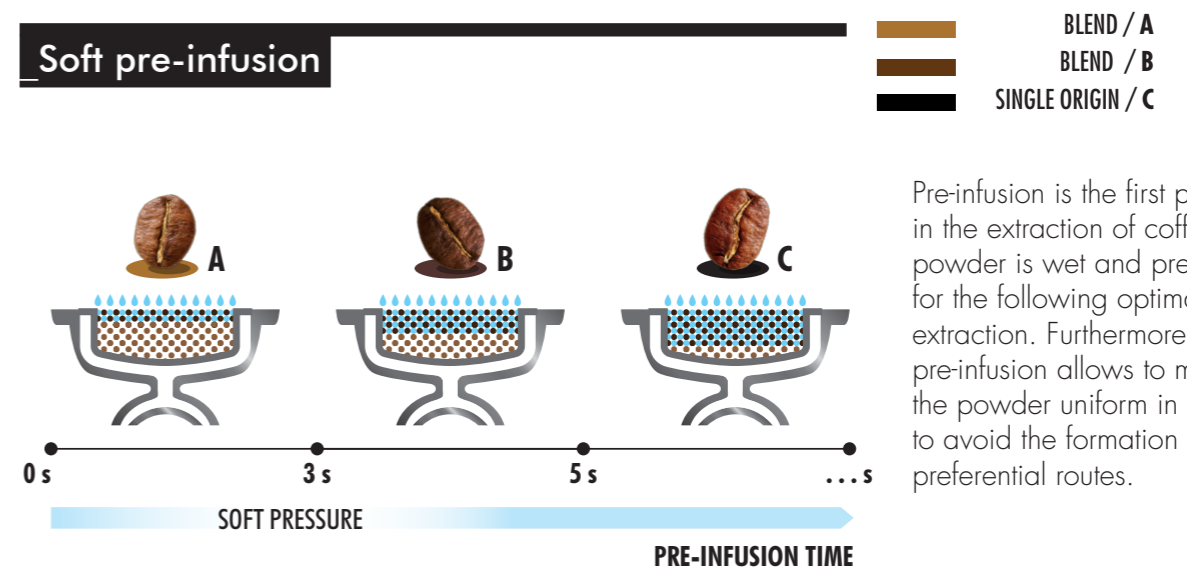
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



The electronic control unit is equipped with a PID temperature management system, which independently regulates the coffee boilers and the heating of the individual groups.

Thanks to this system, a very high level of thermal stability is guaranteed, with a calibrated variation of  $\pm 0,2^{\circ}\text{C}$  for a perfect extraction of coffee.

## Soft pre-infusion



Pre-infusion is the first phase in the extraction of coffee: the powder is wet and prepared for the following optimal extraction. Furthermore, pre-infusion allows to make the powder uniform in order to avoid the formation of preferential routes.

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For more information about our  
coffee machines please contact us  
at [export@sanremomachines.com](mailto:export@sanremomachines.com)



**SANREMO**  
COFFEE MACHINES

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Sanremo Coffee Machines s.r.l. has a certified Quality Management System  
according to UNI EN ISO 9001:2015 standard.

