SANREMO
COFFEEMACHINES

THE BRAVE INSPIRE

General Catalogue

2020

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THE BRAVE INSPIRE

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. And then go: start your adventure.

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



SANREMO
COFFEEMACHINES
made in italy

SANREMO, MORE THAN A COMPANY

A benchmark for innovation and excellent 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 between a strong productive tradition and sparkling dreams. A winning bond which leads the company year by year to be recognized at worldwide level as point of reference for the production of one of the best coffee machines.
A unique production dpt., where manufacturing is made of the best technologies, materials, workmanship and best inspirations.
An international research & development team, trained by professionals in the coffee industry united by the same fighting spirit which Sanremo machines express.

Coffee Machines



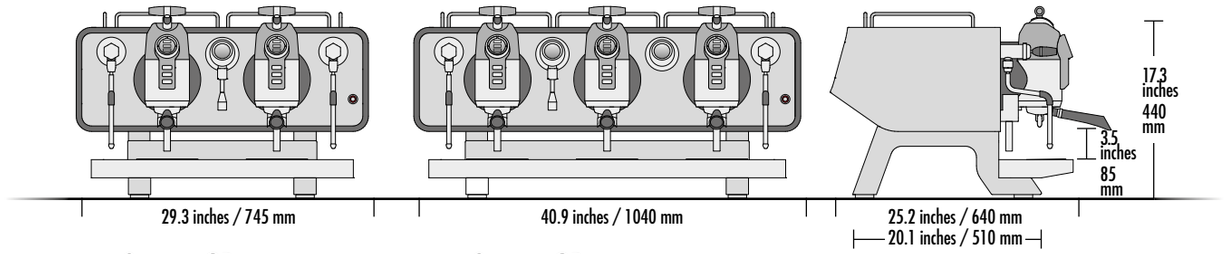
Opera 2.0



Opera. The full story
Watch the video

SANREMO
OPERA 2.0
THE REVOLUTION

_Versions



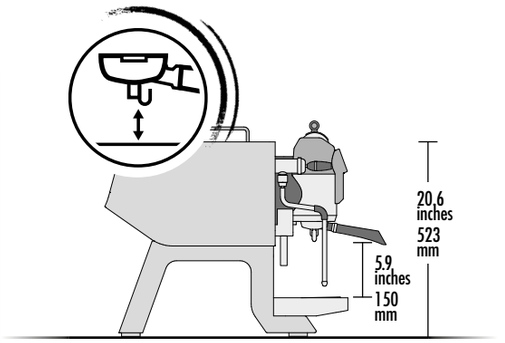
2 group OP
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters

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



CE

TALL VERSION

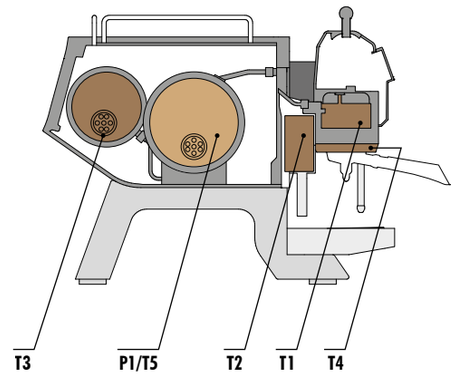


_Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	7.7	8.3
steam boiler services	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.5	3.5
external pump power	kW	0.15	0.15
preheating boiler capacity	US gal / lt	0.74 / 2.8	0.74 / 2.8
preheating boiler resistance power	kW	1.5	1.5
cup-heater power	kW	0.2	0.25
units boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 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

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).



_The Revolution

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



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

POWER DRY STEAM
Low additional liquid during the milk steaming

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

GEAR PUMP PERFORMANCE
High and constant pressure in all conditions

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 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-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
Insulation and energy saving system up until 40% compared to single boiler machines.

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

* **STAINLESS STEEL NAKED PORTAFILTERS**

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

EXTERNAL VOLUMETRIC PUMP

_ Standard models

wide choice of version

Opera Steel
Standard back
panel: |BP1|





_ Choose the panel

to suit your style



Back panel of each version can be customized, with finishes that meet all your needs and vision.

BP1 Etched crystal / backlight



BP2 Painted wood



BP3 Steel oxidized / backlight



BP4 Blackboard graphite rewritable



BP5 Black / backlight



BP6 Octane blue / backlight



OPERA 2.0
THE REVOLUTION



Opera Black
Standard back
panel: |BP5|





Opera White
Standard back
panel: |BP2|



_ Tailor made finishes
collection 2020







Opera Octane
Standard back
panel: |BP6|





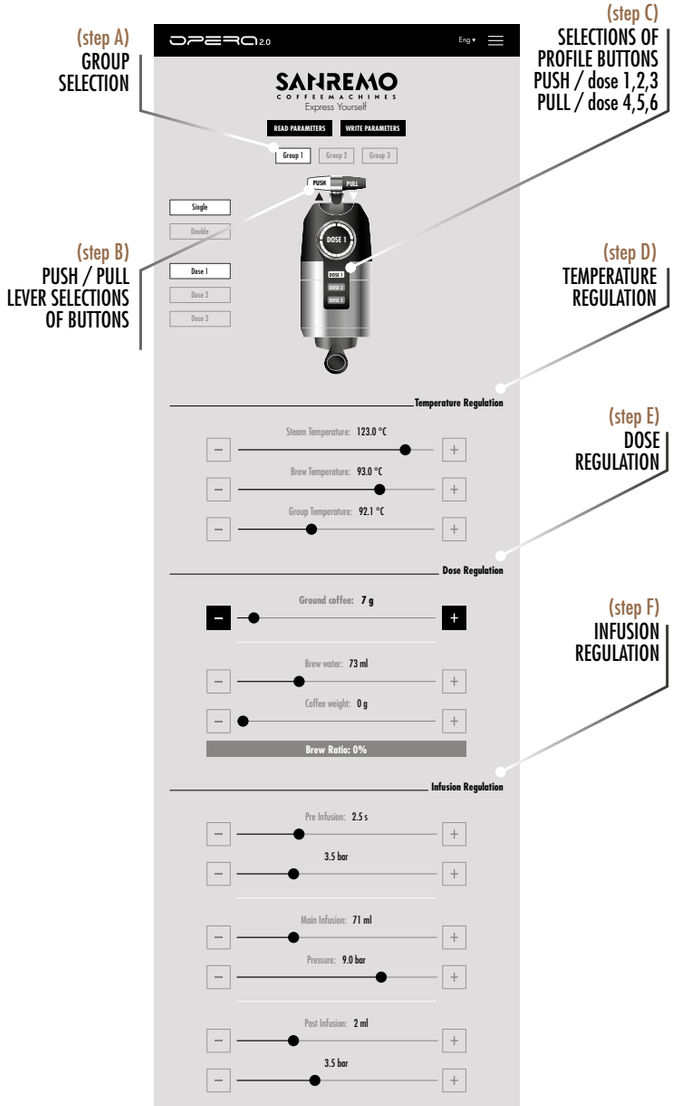


Opera Oxid
Standard back
panel: |BP3|



_ Everything in an App.

app dedicated to parameter. settings for tablet.



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.

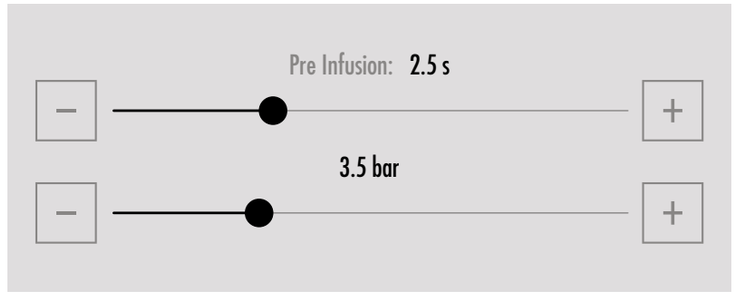
Upon choosing the group (step A) and assigned a configured profile (step B,C) will define the general parameters of extraction: temperature and doses (step D,E). At the end it is possible to adjust the parameters relative of the 3 extraction's phases: pre-infusion, main infusion, post-infusion (step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









(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.

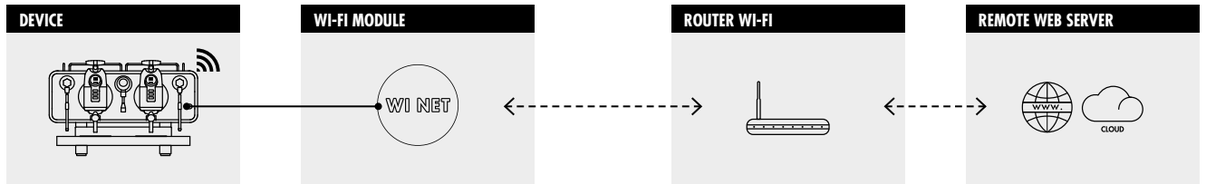
Clicking in "save new configuration" you can save your perfect espresso dispensing menu and transfer it into another machine.

_ Opera wi-fi

the easiest way



Since today on the new 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.

BARISTA

MANAGER

MAINTENANCE SERVICE

MANUFACTURER

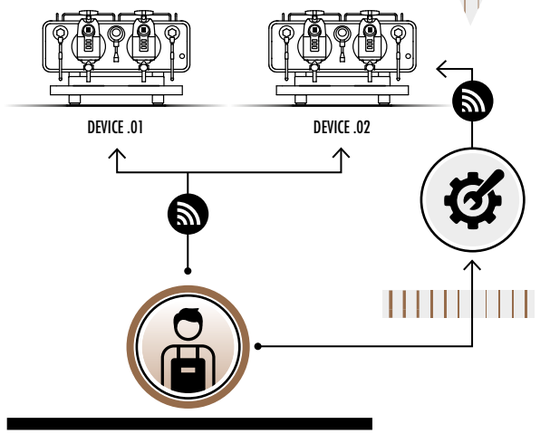
SANREMO CLOUD

INTERNET GLOBAL NETWORK

LOCAL WI-FI NETWORK

INTRANET (RETE WI-FI LOCALE)

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

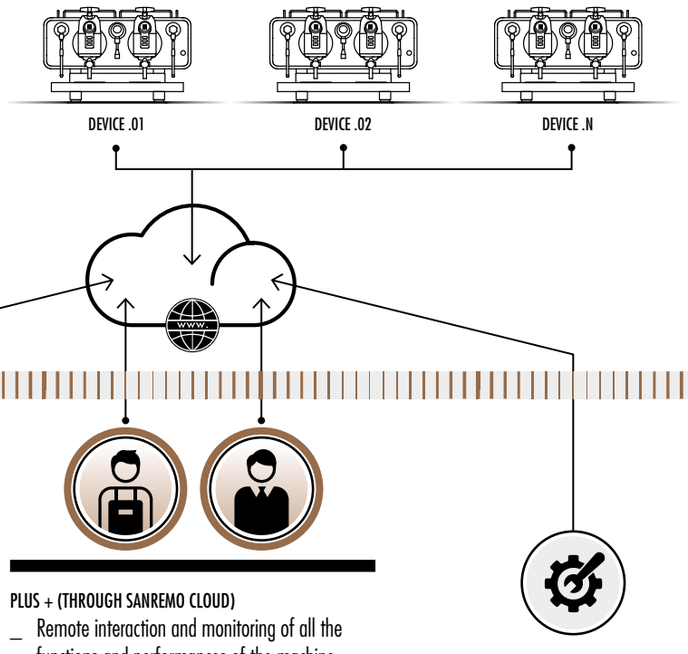


PLUS⁺ (USING THE LOCAL WI-FI NETWORK)
_ Reading and changing machine settings and parameters
_ Consumptions analysis for a better stock management
_ Meters reading of the coffee dispensed
_ Saving, restoring and sharing of settings (recipes) on your machines

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

INTERNET (RETE GLOBALE) / 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.



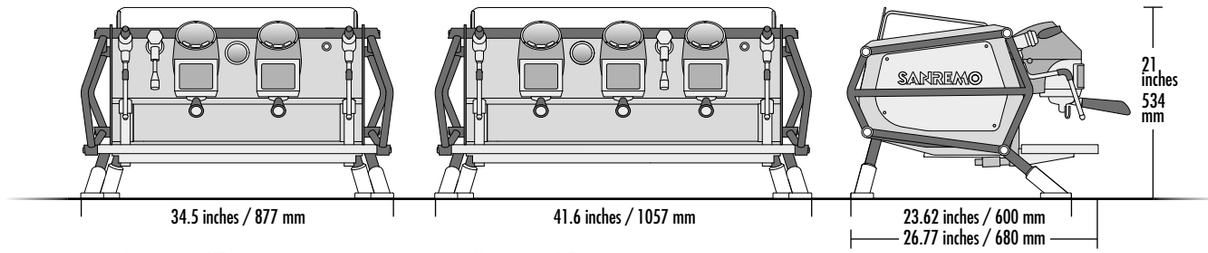
PLUS⁺ (ENABLING THE MANUFACTURER)
_ Sending of App updates to the machines
_ Sending new settings (recipes)
_ Clearer and faster data collection aimed to resolve any technical/constructive problems
_ Useful information for the improvement and evolution of the product
_ Direct and continuous contact with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

_Versions



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



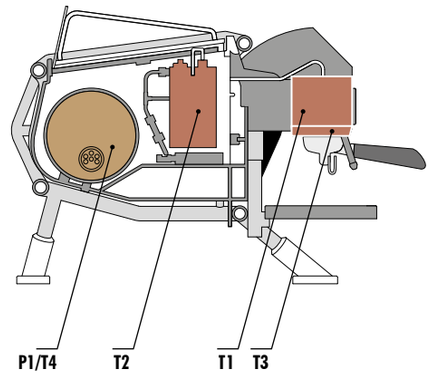


MULTIBOILER SYSTEM

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	
power input	kW	7.03	8.35
steam boiler capacity	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.85	3.85
external pump power	kW	0.165	0.165
preheating boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 1.5
preheating boiler resistance power	kW	1.0	1.5
cup-heater power	kW	0.16	0.2
units boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 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	267 / 148	377 / 171



_Take a ride, *explore its essence*

ENERGY SAVING SYSTEM
Insulation and energy saving system up until 40% compared to single boiler machines

VOLUMETRIC PUMP PERFORMANCE
The unique 79.3 US gal - 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



POWER DRY STEAM
Low additional liquid during the milk steaming

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

Café Racer, born to run
Link to the website

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

Smart-touch setting of the individual groups

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

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 3.35 to 5.90 inches / 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 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-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 79.3 US gal - 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.

_Optional

* **STAINLESS STEEL NAKED PORTAFILTERS**

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

*** **EXTERNAL VOLUMETRIC PUMP**

_ NAKED

- 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*



P1 P2 P3 P4



_ CUSTOM

*Welcome to the Custom world, greatest potential expression of the entire project named **"Cafè Racer"**: customization and uninterrupted evolution.*
Some versions have already become real icons.
Choose your style and get on your exclusive Cafè Racer.

_ Renegade



handmade finishes
Dark green
Oxidized copper
Brown leather
Polished brass
Oxidized brass

_ Dolomiti

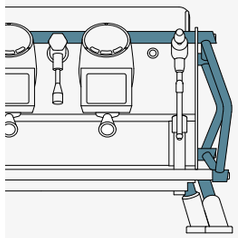




hand-sewn
Matt black
Black steel
Black leather
Dark chrome
Stainless steel

_White & Wood Standard

_ CUSTOM

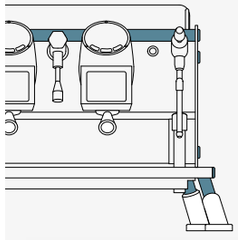






Matt white
Natural oak
Stainless steel
Natural oak
optional **Matt white tray**

_ White & Wood Slim











_ Racing

_ CUSTOM





Gloss red
Matt white
Carbon
Stainless steel
Black

_ Moto di Ferro

MOTO DI FERRO
MADE IN VENICE





Matt black
Satinized aluminum
Stainless steel
Black





_ Black & White

_ CUSTOM





Matt white
Stainless steel
Matt black
Matt white

_ Full White









OFFICIAL MACHINE

SANREMO

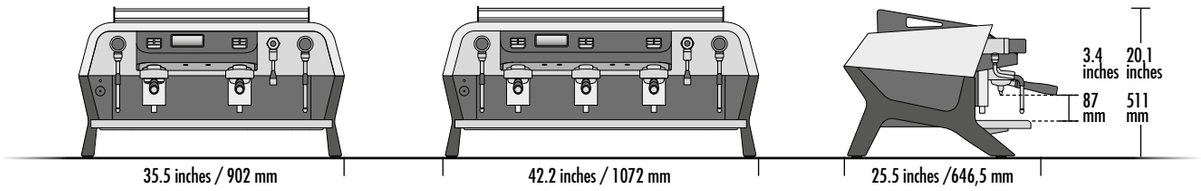
CAFE' RACER
WORLD COFFEE EVENTS
2018.2020



F18

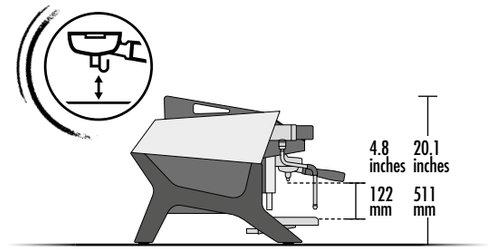


_Versions



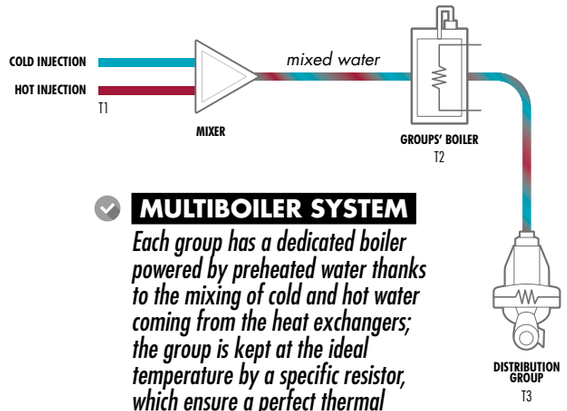
2 group
2 steam taps
1 water tap
1 one-cup portafilters
2 two-cup portafilters

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





TALL VERSION



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	
power imput	kW	6.32	7.2
steam boiler capacity	US gal / lt	2.27 / 8.6	2.64 / 10
steam boiler power	kW	3.5	3.5
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
Blue|Matte black	RAL 5024|9005

_ In flight stability

Ready to take off

QUICK STEAM COUPLING
The new half-turn knob allows extreme precision limiting physical stress

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

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

ENERGY SAVING SYSTEM
Insulation and energy saving system up until 40% compared to single boiler machines

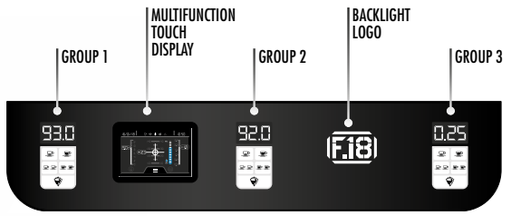


STAINLESS STEEL "COLD TOUCH"
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

OPERATION ALARM MANAGEMENT
Dedicated menù for malfunction and alarm records

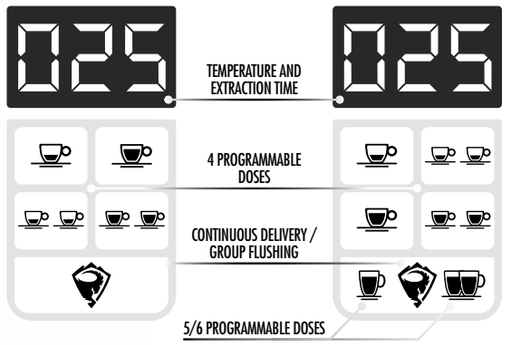
SOFT PRE-INFUSION
Flowactive System: for precise control of the water flow and pre-infusion time

Control panel:

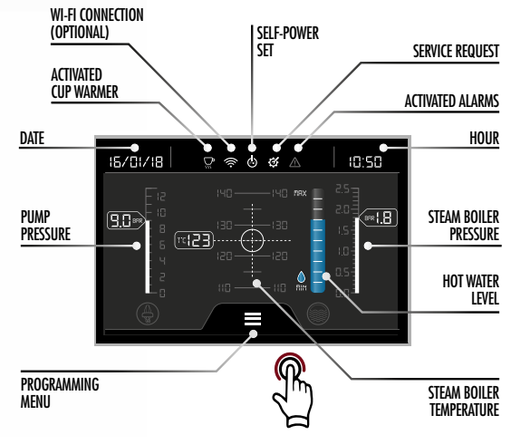


Keyboard 5 selections standard

Keyboard 7 selections optional



MULTIFUNCTION TOUCH DISPLAY



_Characteristics

F18
Link to the website

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.

INDIPENDENT 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.

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 energy saving system up until 40% compared to single boiler machines.

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 (± 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.

_Optional

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

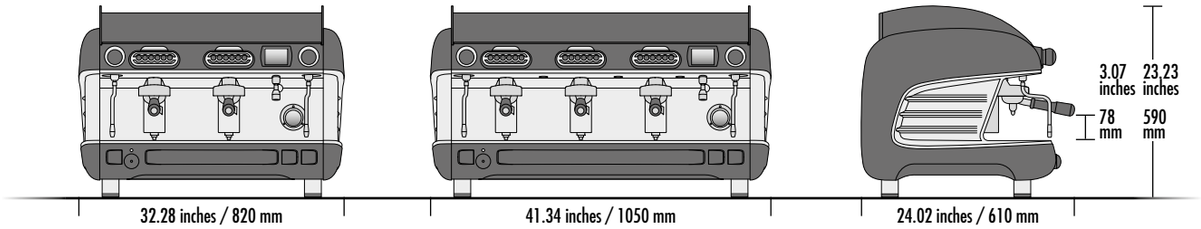
EXTERNAL VOLUMETRIC PUMP

HIGH POWER STEAMER TERMINAL
(bigger holes diameter)

STAINLESS PORTAFILTERS

Verona RS

_Versions

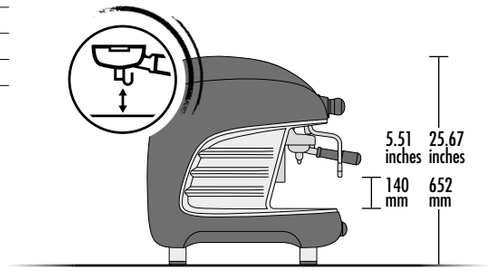


2 group RS

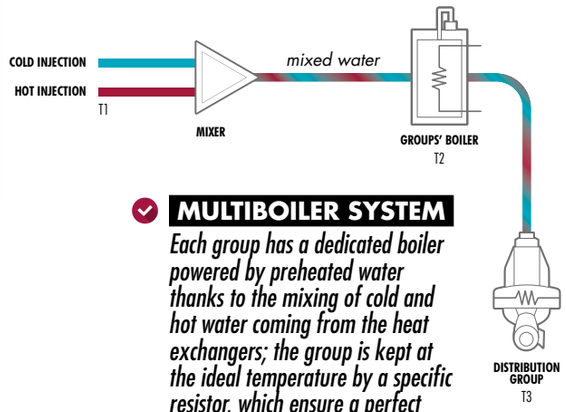
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters

3 group RS

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



TALL VERSION



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	
power imput	kW	5.6	6.4
steam boiler capacity	US gal / lt	2.27 / 8.6	3.7 / 14
steam boiler power	kW	3.8	3.8
pump power	kW	0.15	0.15
RS boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
RS boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	150 / 68	187 / 85

_Colors

Black	RAL 9005
White	RAL 1013
Red	RAL 3002

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

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

_Realtime Stability
A sprint of technology

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

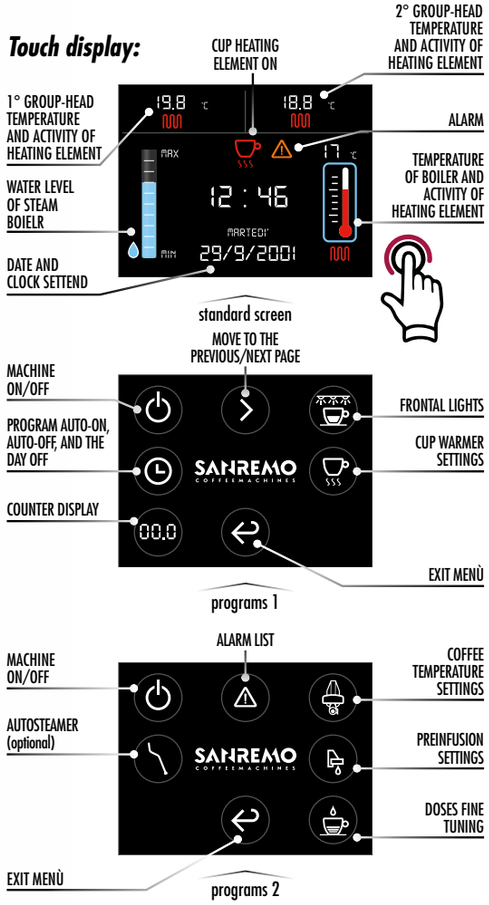
ENERGY SAVING SYSTEM
Insulation and energy saving system up until 40% compared to single boiler machines

Single group display:



MULTIFUNCTIONAL DISPLAY

Touch display:



_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.

Verona RS
Link to the website

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
Insulation and energy saving system up until 40% compared to single boiler machines.

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).

_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)

STAINLESS PORTAFILTERS

Verona

SED VERSION
Guarantees an electronic dosing system through the button panel

SAP VERSION
Allows the semi-automatic programming of doses

TIME AND TEMPERATURE DISPLAY
only mod. SED



GROUP SR 61
Optimized to maintain the ideal coffee extraction temperature

Verona
Link to the website

_Characteristics

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

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.

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

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.

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

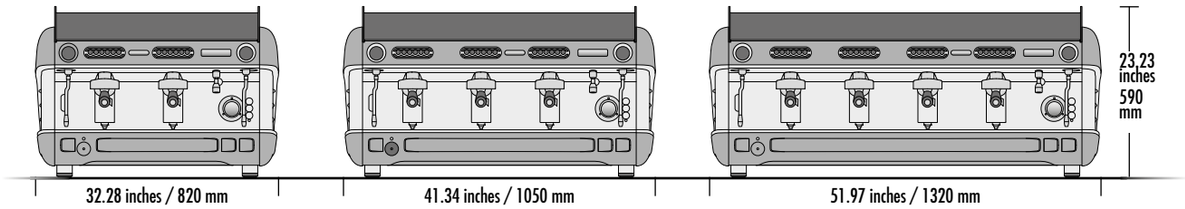
AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

_Colors

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

Verona SANREMO

_Versions

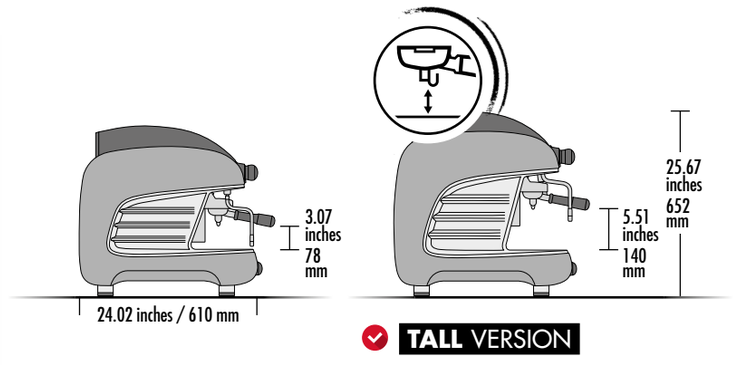


2 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
2 two-cup portafilters

3 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
3 two-cup portafilters

4 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
4 two-cup portafilters





TALL VERSION

_Optional

AUTOSTEAM
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
Immedate mixing of cold / hot water for a better chemical and organoleptic quality.

_Technical data

		2 group	3 group	4 group
voltage	V	220-240 1N / 380-415 3N		
power imput	kW	3.15 - 3.35	5.8 - 6.05	5.8 - 6.05
steam boiler capacity	US gal / lt	3.17 / 12	5.02 / 19	5.97 / 22.6
steam boiler power	kW	2.95	5.6	5.6
pump power	kW	0.15	0.15	0.15
net weight	lb / kg	150 / 68	187 / 85	240 / 109

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

NAKED PORTAFILTERS

BLUETOOTH COMMUNICATION SYSTEM

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

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

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

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

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

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

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

SHOT TIMER
To accurately and reliably time coffee extraction.

_Optional

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

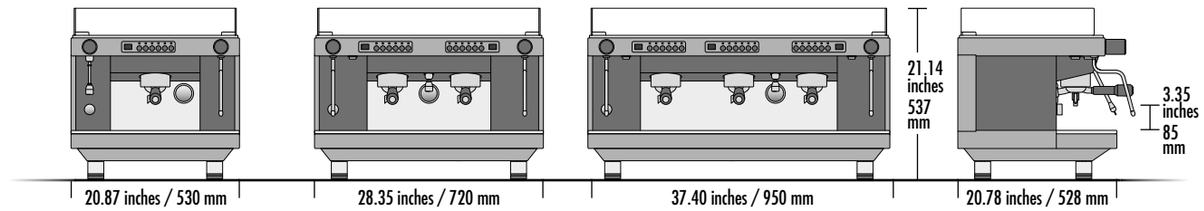
CUP WARMER
Dedicated resistor to keep all the cups at the optimal temperature.

EXTERNAL VOLUMETRIC PUMP

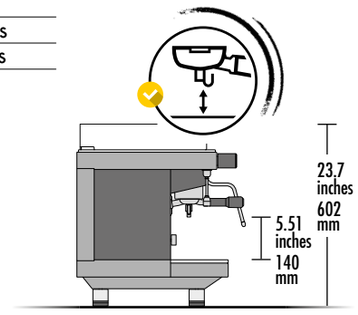
NAKED PORTAFILTERS

ZOE COMPETITION SANREMO

_Versions



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



TALL VERSION
2-3 group



_Technical data

		1 group	2 group	3 group
voltage	V	220-240 1N / 380-415 3N		
power imput	kW	2.7	3.3	6
steam boiler capacity	US gal / lt	1.85 / 7	2.64 / 10	3.7 / 14
steam boiler power	kW	2.5	2.95	5.6
pump power	kW	0.13	0.13	0.13
net weight	lb / kg	99 / 45	121 / 55	152 / 69

CE

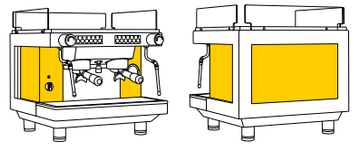
Zoe Competition
Link to the website

_Colors

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

SAP VERSION
Allows the semi-automatic programming of doses

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



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.

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

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

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

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

_Optional

AUTOSTEAM
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.

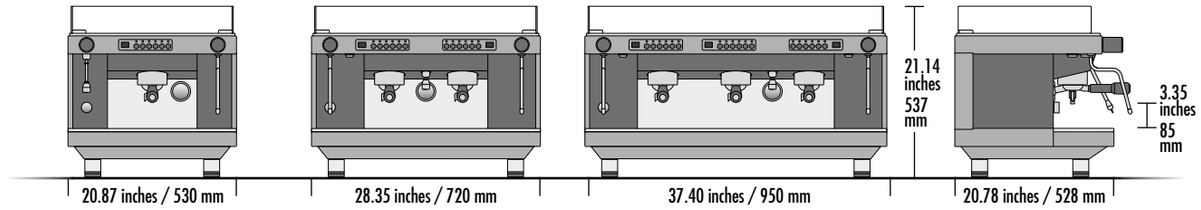
EXTERNAL VOLUMETRIC PUMP

BLUETOOTH COMMUNICATION SYSTEM

NAKED PORTAFILTERS

ZOE SANREMO

_Versions

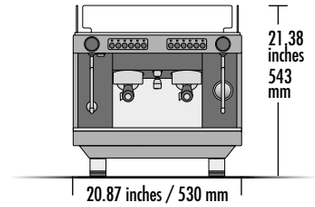


1 group SED/SAP
1 steam tap
1 water tap
1 one-cup portafilters
1 two-cup portafilters

2 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
2 two-cup portafilters

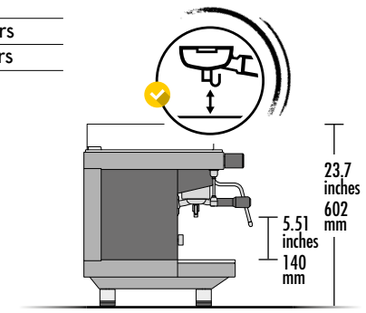
3 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
3 two-cup portafilters





COMPACT VERSION

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



TALL VERSION

2-3 group
SED
SAP

_Technical data

		1 group	2 group	3 group	compact
voltage	V		220-240 1N / 380-415 3N		
power imput	kW	2.7	3.3	6	2.3
steam boiler capacity	US gal / lt	1.85 / 7	2.64 / 10	3.7 / 14	1.19 / 4.5
steam boiler power	kW	2.5	2.95	5.6	2.15
pump power	kW	0.13	0.13	0.13	0.13
net weight	lb / kg	99 / 45	121 / 55	152 / 69	90 / 41

CE

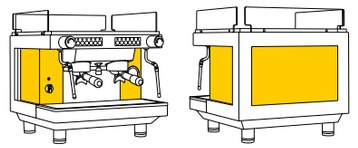
Zoe
Link to the website

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

_Colors

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

PERSONALISED GRAPHICS



Napoli



LEVER GROUP
High-performance lever group with Sanremo technology

TEMERATURE SETTING DISPLAY
Allows the regulation of the water temperature



_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.

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.

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.

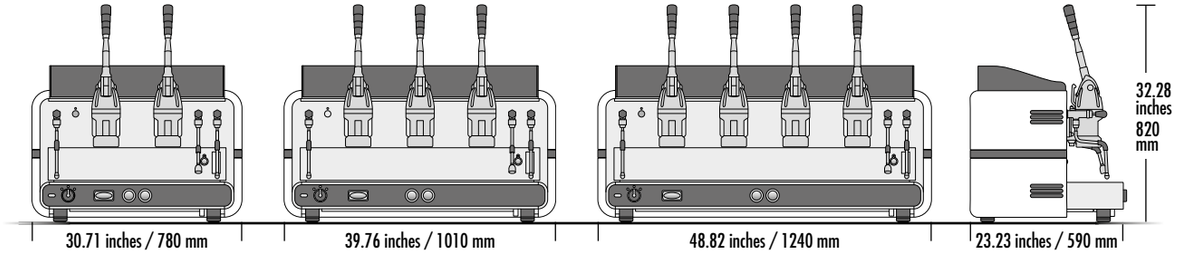
_Optional

EXTERNAL VOLUMETRIC PUMP

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

Napoli
SANREMO

_Versions



2 group	***3 group***	***4 group***
2 steam taps	2 steam taps	2 steam taps
1 water tap	1 water tap	1 water tap
1 one-cup portafilters	1 one-cup portafilters	1 one-cup portafilters
2 two-cup portafilters	3 two-cup portafilters	4 two-cup portafilters



_Colors

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

_Technical data

		2 group	3 group	4 group
voltage	V	220-240 1N / 380-415 3N		
power imput	kW	3.85	5.9	7.15
steam boiler capacity	US gal / lt	3.17 / 12	5.02 / 19	6.87 / 26
steam boiler power	kW	3.5	5.5	7
pump power	kW	0.13	0.13	0.13
net weight	lb / kg	172 / 78	240 / 109	291 / 132

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

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

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

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

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.

READY MACHINE GAUGE
Indicates when the machine has reached the optimal temperature.

PUMP PRESSURE GAUGE
Allows to control the distribution pressure.

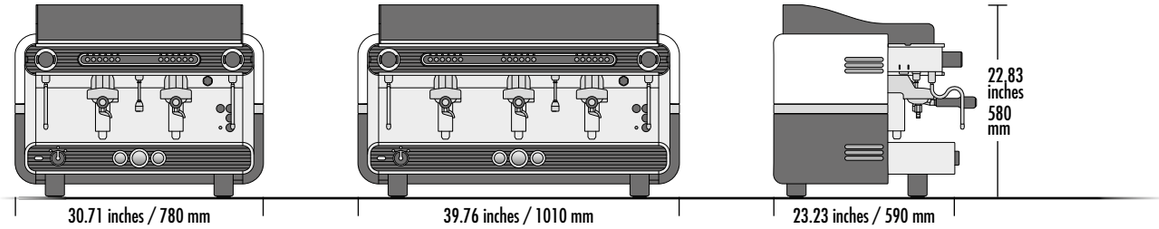
GROUP SR 61
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.

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

AUTOMATIC CLEANING CYCLE
Process to clean the coffee groups.

TORINO
SANREMO

_Versions



2 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
2 two-cup portafilters

3 group SED/SAP
2 steam taps
1 water tap
1 one-cup portafilters
3 two-cup portafilters

_Colors

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



_Optional

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

BLUETOOTH COMMUNICATION SYSTEM

NAKED PORTAFILTERS

Torino
Link to the website



_Technical data

		2 group	3 group
voltage	V	220-240 1N /	380-415 3N
power imput	kW	3.3	6
steam boiler capacity	US gal / lt	3.17 / 12	5.01 / 19
steam boiler power	kW	2.95	5.6
pump power	kW	0.15	0.15
net weight	lb / kg	139 / 63	174 / 79

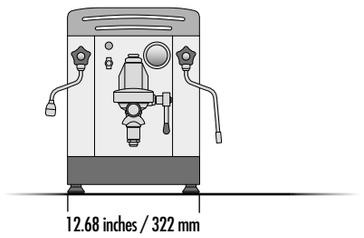
Treviso

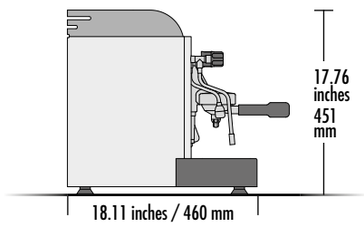
TWO VERSIONS

Available versions:
Treviso and Treviso LX



_Versions





1 group | 1 group LX
1 steam tap
1 water tap
1 one-cup portafilters
1 two-cup portafilters

CE

_Characteristics

	TREVISO	TREVISO LX
plumbing hook-up		●
electronic automatic level	●	●
copper boiler and pipes	●	●
coffee brewing level	●	●
single manometer	●	●
vibrating pump	●	
rotating pump		●
3,4 lt water tank	●	
cappuccino maker	○	○

Treviso
Link to the website

● standard
○ optional

_Technical data

		TREVISO	TREVISO LX
voltage	V	120 / 230	
power imput	kW	1.35	1.55
steam boiler capacity	US gal / lt	27.74 / 1.05	0.47 / 1.8
steam boiler power	kW	1.3	1.5
pump power	kW	0.048	0.12
net weight	lb / kg	47 / 21	50 / 23

_Colors

Stainless steel with bright shapes

Grinders

GRINDERS
SANREMO



On demand / Grinder doser

SR 83 OD



CE

_Optional

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

_Colors

	Black	RAL 9017
	Silver	RAL 9006
	White	RAL 9003
	Red	RAL 3002

_Technical data

		SR 83 OD
power	W	650
burrs	-	flat
burrs diameter	inch / mm	3.27 / 83
motor speed 50 Hz	rmp	1350
motor speed 60 Hz	rmp	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	44 / 20
width	inch / mm	9.05 / 230
height	inch / mm	26.73 / 679
dept	inch / mm	10.63 / 270

On demand / Conical grinder doser

SR 71C OD



CE

Grinders
Link to the website

Inverter technology

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.

_Technical data

		SR 71C OD
power	W	850
burrs	-	conical
burrs diameter	inch / mm	2.79 / 71
motor speed 50 Hz	rmp	450
motor speed 60 Hz	rmp	500
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	42 / 19
width	inch / mm	9.05 / 230
height	inch / mm	26.34 / 670
dept	inch / mm	10.63 / 270

On demand / Grinder doser

_ON DEMAND

• **Conical grinders**

SR 83 OD



SR 71C OD



SR 64 OD



SR 64 OD evo



_Technical data

		SR 83 OD	SR 71 C OD	SR 64 OD	SR 64 OD evo	SR 58 OD
power	W	650	850	350	350	250
burrs	-	flat	conical	flat	flat	flat
burrs diameter	inch / mm	3.27 / 83	2.79 / 71	2.52 / 64	2.52 / 64	2.28 / 58
motor speed 50 Hz	rmp	1350	450	1350	1350	1400
motor speed 60 Hz	rmp	1550	500	1550	1550	1600
coffee beans hopper capacity	lb / kg	3.3 / 1.5	3.3 / 1.5	3.3 / 1.5	3.3 / 1.5	1.3 / 0.6
net weight	lb / kg	44 / 20	42 / 19	31 / 14	31 / 14	22 / 10
width	inch / mm	9.05 / 230	9.05 / 230	9.05 / 230	9.05 / 230	6.65 / 169
height	inch / mm	26.73 / 679	26.34 / 670	24.21 / 615	24.21 / 615	18.62 / 473
dept	inch / mm	10.63 / 270	10.63 / 270	10.63 / 270	10.63 / 270	9.45 / 240

SR 58 OD



CE

Manual / Grinder doser

_MANUAL

SR 64 M



SRQ 63 M



CE

_Technical data

		SR 64 M	SRQ 63 M
power	W	350	300
burrs	-	flat	flat
burrs diameter	inch / mm	2.52 / 64	2.48 / 63
motor speed 50 Hz	rmp	1350	1400
motor speed 60 Hz	rmp	1550	1600
coffee beans hopper capacity	lb / kg	3.3 / 1.5	2.6 / 1.2
net weight	lb / kg	31 / 14	25 / 11.4
width	inch / mm	9.05 / 230	6.29 / 160
height	inch / mm	24.21 / 615	20.08 / 510
dept	inch / mm	10.63 / 270	11.42 / 290

Automatic / Grinder doser

_AUTOMATIC

SR 83 A



SR 64 A



• **Conical grinders**

SR 63 CA



CE

SRQ 63 A



IECEx

_Technical data

		SR 83 A	SR 64 A	SR 63 CA	SRQ 63 A	SR 58 A
power	W	650	350	750	300	250
burrs	-	flat	flat	conical	flat	flat
burrs diameter	inch / mm	3.27 / 83	2.52 / 64	2.48 / 63	2.48 / 63	2.28 / 58
motor speed 50 Hz	rmp	1400	1350	450	1400	1400
motor speed 60 Hz	rmp	1600	1550	500	1600	1600
coffee beans hopper capacity	lb / kg	3.3 / 1.5	3.3 / 1.5	3.3 / 1.5	2.6 / 1.2	1.3 / 0.6
net weight	lb / kg	45 / 20.5	31 / 14	45 / 20.5	25 / 11.4	22 / 10
width	inch / mm	9.05 / 230	9.05 / 230	9.05 / 230	6.29 / 160	6.65 / 169
height	inch / mm	26.38 / 670	24.21 / 615	26.38 / 670	20.08 / 510	18.62 / 473
dept	inch / mm	10.63 / 270	10.63 / 270	10.63 / 270	11.42 / 290	9.45 / 240

SR 58 A



_Optional



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

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

_Colors

	Black	RAL 9017
	Silver	RAL 9006
	White	RAL 9003
	Red	RAL 3002

The SR 58 A and SR 58 OD models are not available in the silver version and the SR 63 CA model is not available in red color.

Accessories

_Glass-washer



Merchandise

MERCHANDISE
SANREMO

_Milk jug

Medium
capacity: 50 cl

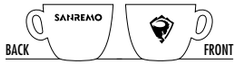
Large
capacity: 75 cl



BLACK MILK JUG

_Coffee cups





Coffee
capacity: 80 cl
height: 52 mm
diameter: 65 mm

Cappuccino
capacity: 165 cl
height: 60 mm
diameter: 86 mm

Milk
capacity: 260 cl
height: 65 mm
diameter: 95 mm

_Coffee tamper & tamping stand

Coffee tamper black/inox medium
height: 80 mm

Coffee tamper black/inox large
height: 90 mm



SANREMO TAMPING STAND



Sanremo **Opera 2.0** **Café Racer**



width: 400 mm
dept: 250 mm
height: 550 mm

SANREMO TROLLEY



width: 380 mm
height: 420 mm

BLACK BAG



UMBRELLA



format A4
100 sheets
biro
black ink

NOTEBOOK & PEN SET

_Adhesives

width: 75 mm
height: 75 mm

width: 65 mm
height: 65 mm



LANYARDS

Merchandise
Wear

Merchandise
Link to the website

Sanremo style is on the move!
Browse the gallery on our website to discover new models and the currently available assortment of merchandising.

_Sanremo Sweatshirts



MAN SWEATSHIRT

- 100% high quality cotton
- Size S, M, L, XL



WOMAN SWEATSHIRT

- 100% high quality cotton
- Size S, M, L, XL

_Sanremo Apron



_Colors

Black | Leather



_Sanremo T-shirts



- GREEN
- BURGUNDY

SANREMO INSPIRE T-SHIRT

- 100% high quality cotton
- Size S, M, L, XL, XXL



CAFÉ RACER BIKE T-SHIRT

- 100% high quality cotton
- Size S, M, L, XL, XXL



ADVENTURER T-SHIRT

- 100% high quality cotton
- Size S, M, L, XL, XXL



THE BRAVE INSPIRE T-SHIRT

- 100% high quality cotton
- Size S, M, L, XL, XXL



SANREMO T-SHIRT Y

- 100% high quality cotton
- Size S, M, L, XL



SANREMO T-SHIRT R

- 100% high quality cotton
- Size S, M, L, XL

_Notes

All images are subject to illustrative purpose. The manufacturer reserves the right to modify without prior notice the technical characteristics indicated above.

For more information about our coffee machines please contact us at *export@sanremomachines.com*

SANREMO
COFFEEMACHINES

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