

F18



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



**SANREMO**  
COFFEEMACHINES

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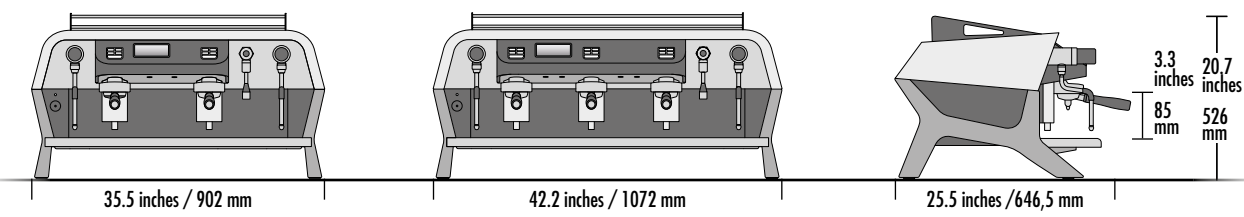
**SANREMO**  
COFFEEMACHINES

*made in italy*

# F18



## Versions



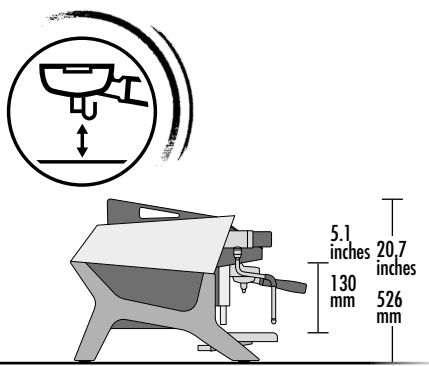
### 2 group

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

### 3 group

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

### TALL VERSION



Technical data	2 Group	3 Group
Voltage	V 220-240 1N / 380-415 3N	
Power Input	kW 5.4	6.1
Steam Boiler Capacity	lt 8.6	10
Steam Boiler Power	kW 3.8 / 4.5	3.8 / 4.5
Pump Power	kW 0.15	0.15
Group Boiler Capacity	lt 1.0	1.5
Group Boiler Element Power	kW 1	1.5
Cup-Heater Power	kW 0.2	0.25
Net Weight	kg 97	120

## Colours

	Black/Matte black	RAL 9005
	White/Black	RAL 9003/9005

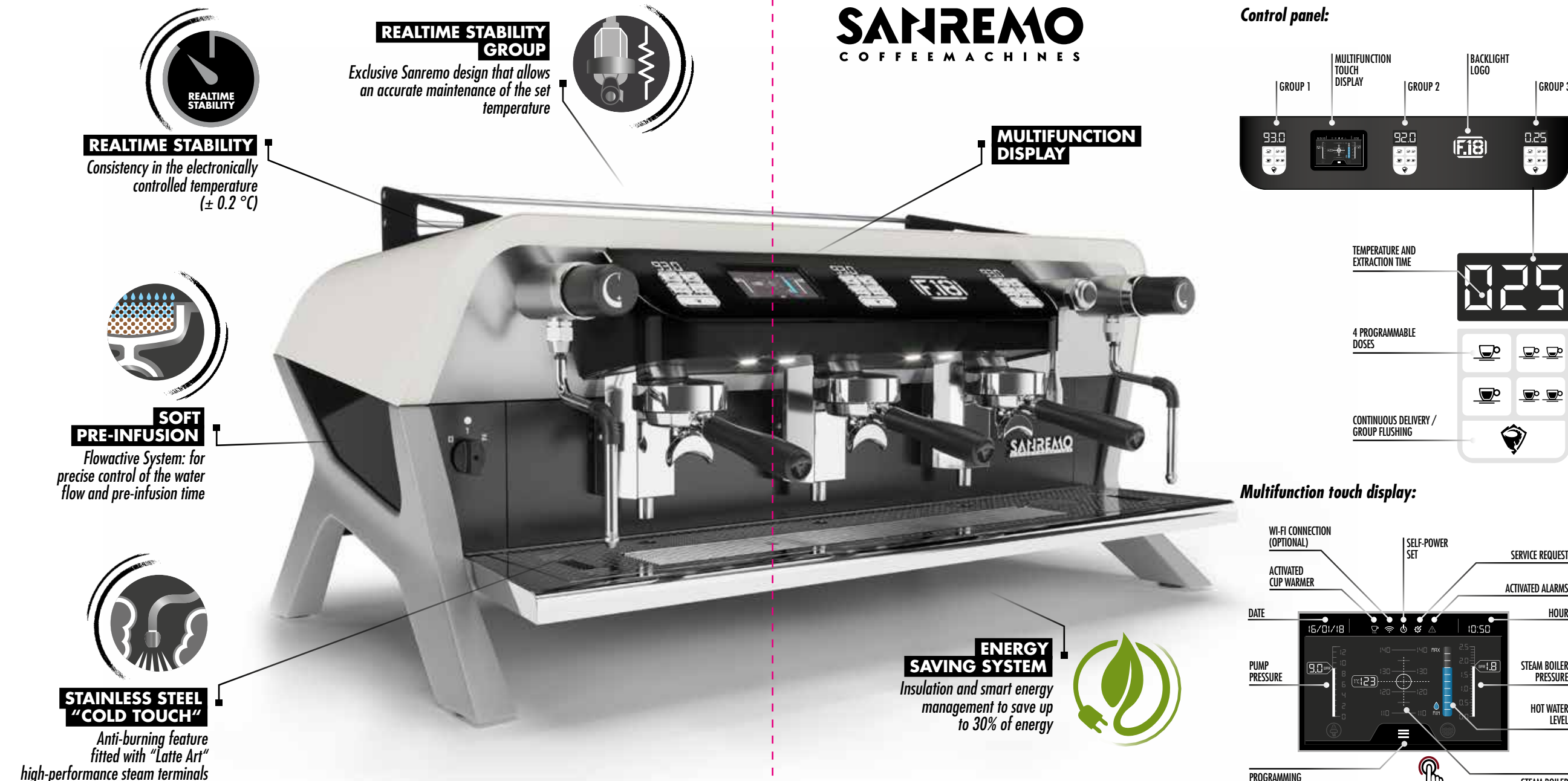
## Characteristics

- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Immediate mixing of cold / hot water for better quality.
- INDEPENDENT REGULATION OF THE COFFEE WATER TEMPERATURE**  
Maximum temperature precision and consistency 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 all conditions.
- LED LIGHTING OF THE WORK AREA**  
Allows for efficient working even in darker conditions.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**  
Programmable on-off timer for each day.
- STAINLESS STEEL COFFEE BOILER**  
Guarantees excellent stability and thermal precision, as well as resistance to oxidation and limestone.
- TEMPCONTROL**  
For a very-high thermal stability ( $\pm 0.2^\circ\text{C}$ ).
- GROUP FLUSHING**  
With a simple press of the button a small quantity of water is dispensed to allow the group to remain clean.



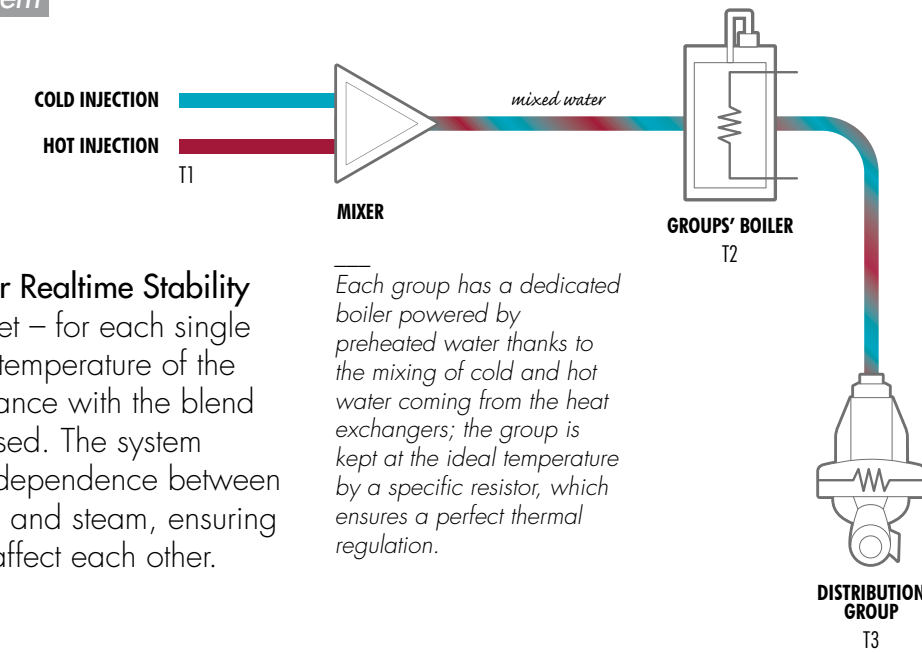
# SANREMO

COFFEEMACHINES



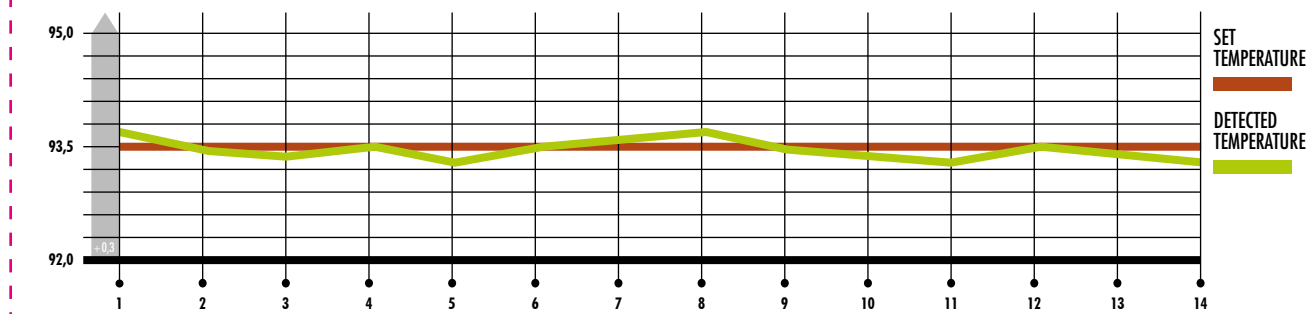
## Tempcontrol

### 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 or single-origin coffee used. The system guarantees complete independence between the distribution of coffee and steam, ensuring the two actions do not affect each other.

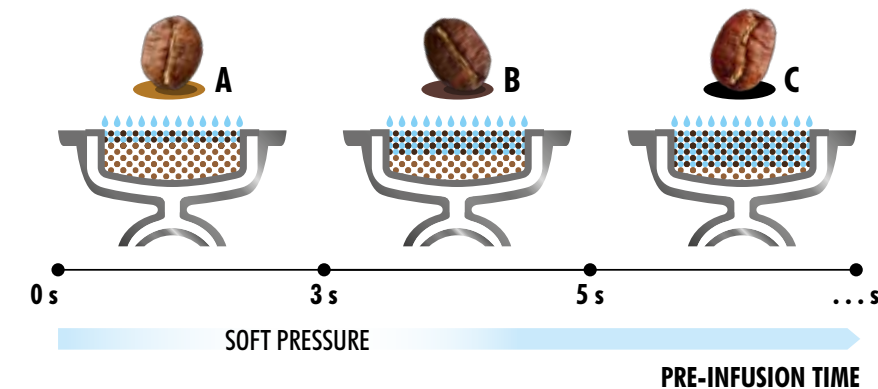
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensures a perfect thermal regulation.



The electronic control unit is equipped with a PID temperature management system, which independently regulates the coffee boiler and the heating of 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 the perfect coffee extraction.

## Soft pre-infusion



Pre-infusion is the first phase in the extraction of coffee: the coffee is prepared for the full extraction.

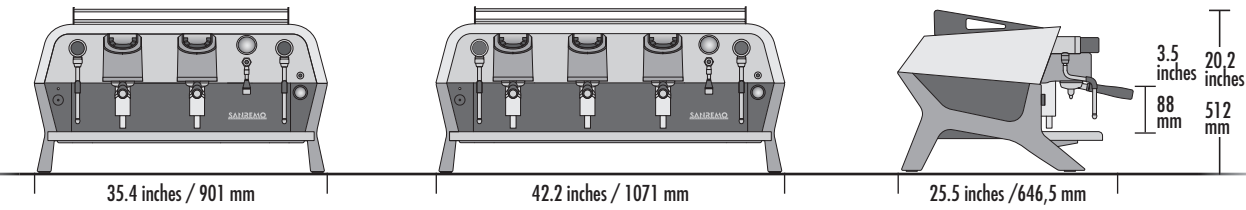
Pre-infusion ensures uniform extraction and avoids the formation of preferential routes.

- BLEND / A
- BLEND / B
- SINGLE ORIGIN / C

# F18 SB

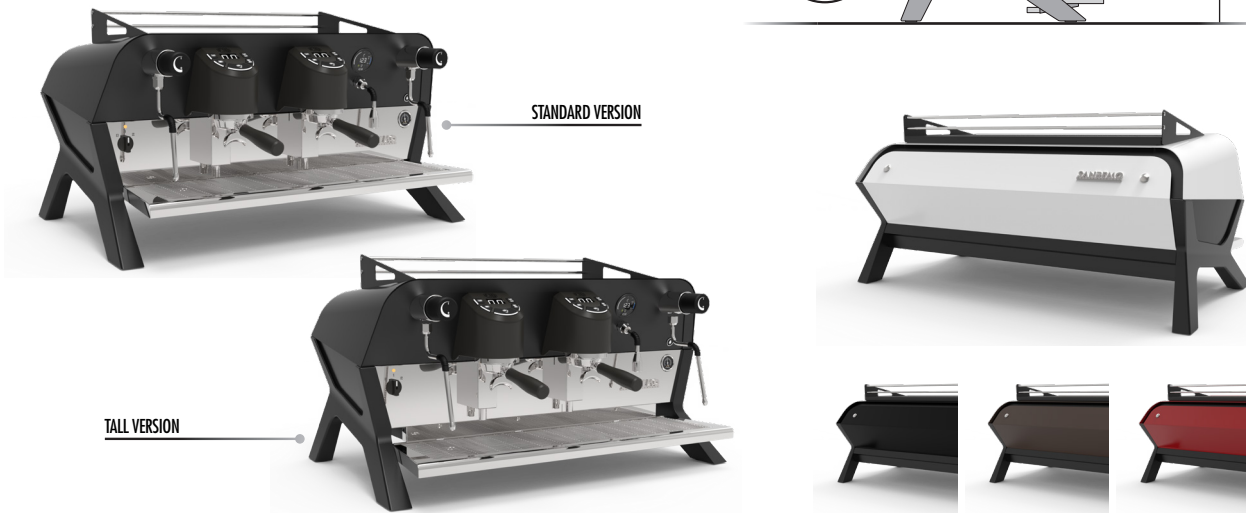
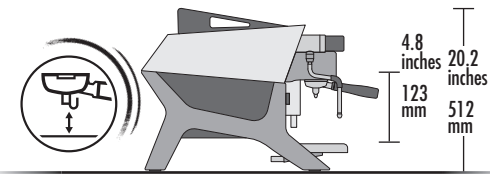


## Versions



- 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



Technical data		2 group	3 group
voltage	V	220-240 1N 50/60Hz	380-415 3N 50/60Hz
max total absorbed power/stream boiler heating element	kW	3.1 / 2.7	5.6 / 5.1
	kW	4.4 / 4.0	6.5 / 6.0
	kW	4.9 / 4.5	
steam boiler capacity	lit	11.9	18.3
pump power	kW	0.15	0.15
cup-warmer power	kW	0.20	0.25
net weight	kg	90	103

## Colors

	Matte black Black	RAL 9004
	Matte black White	RAL 9004 9003
	Matte black Brown	RAL 9004 8019
	Matte black Rosso corsa	RAL 9004

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

## ENERGY SAVING SYSTEM

Insulation and smart energy management to save up more than 20% of energy

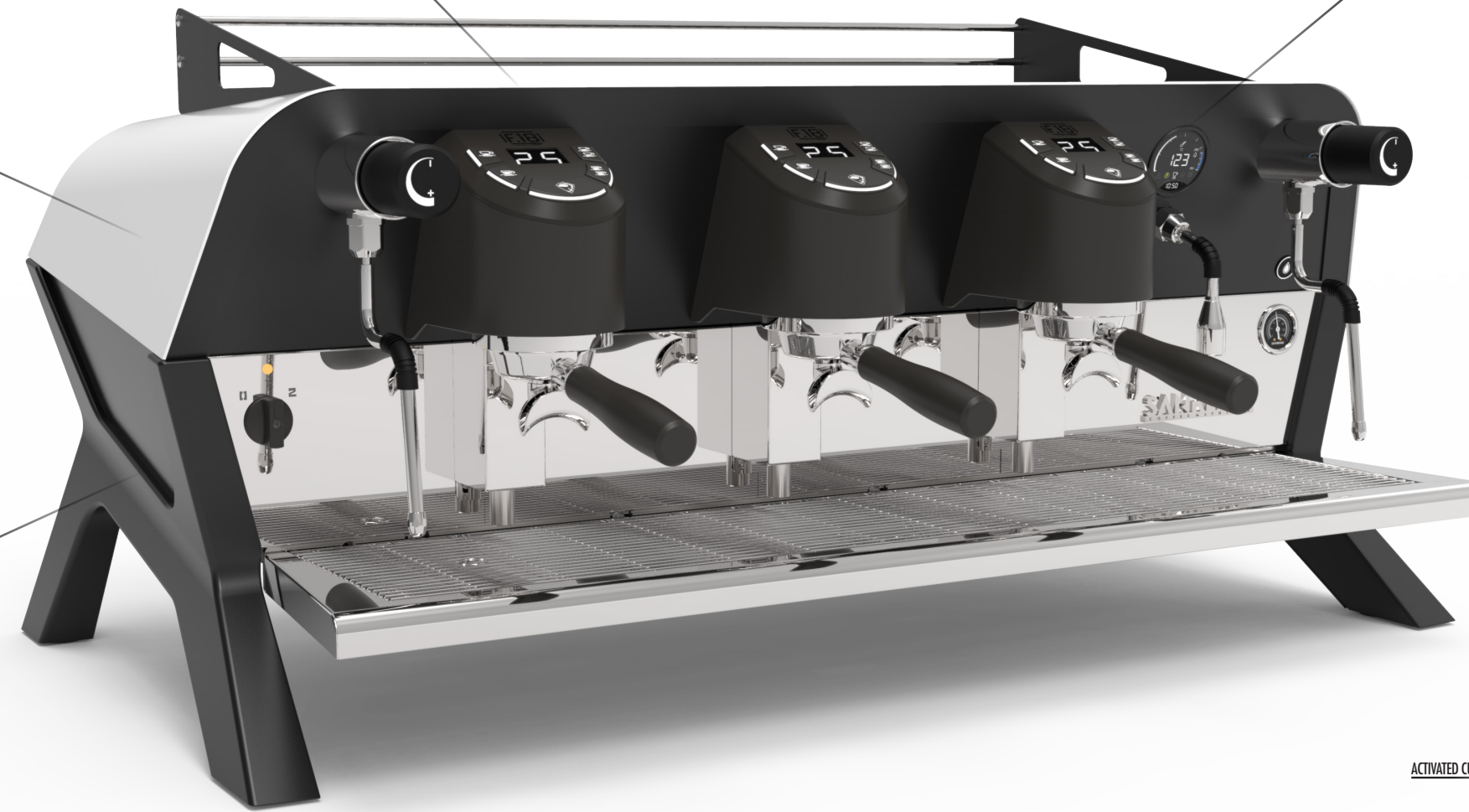
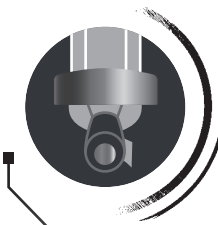


## ALUMINIUM DIE-CAST LEGS

Machine support made in die-cast aluminium

## GROUP SR 61

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

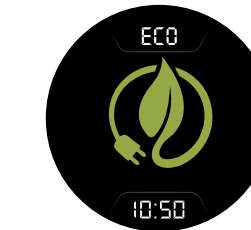


# SANREMO

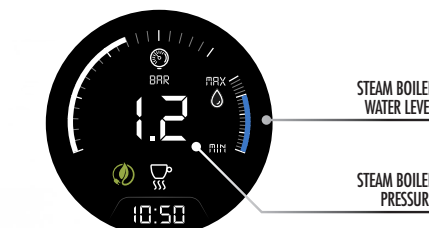
COFFEEMACHINES

## MULTIFUNCTION DISPLAY

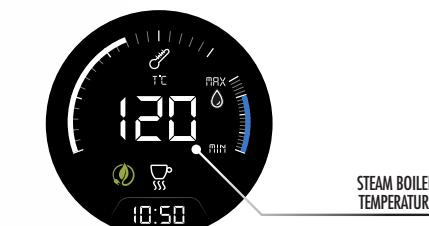
### ECO MODE



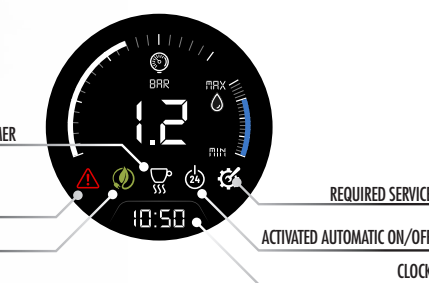
### STAND BY MODE - PRESSURE



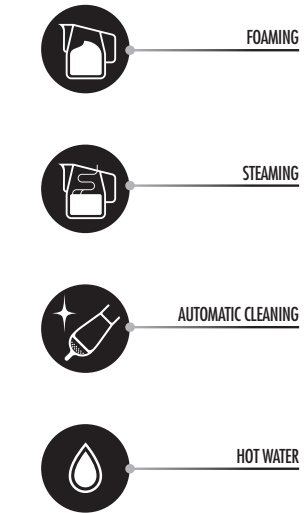
### STAND BY MODE - TEMPERATURE



### FUNCTIONS



## Autosteamer



Autosteamer Version

Standard Steam Version



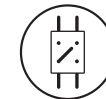
## Characteristics



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



**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.



**ALUMINIUM DIE-CAST LEGS**



**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.



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



**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 timer for each day and/or daily timetables.



**ENERGY SAVING SYSTEM**  
Insulation and smart energy management to save up more than 20% of energy.

## Optional



**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. Cleaning cycles number programmable.



**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.



**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**



**NAKED PORTAFILTERS**

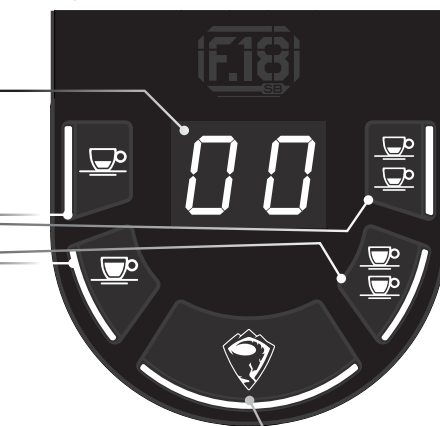


**PAYMENT SYSTEM**  
RS-232 communication protocol to manage cash register systems.

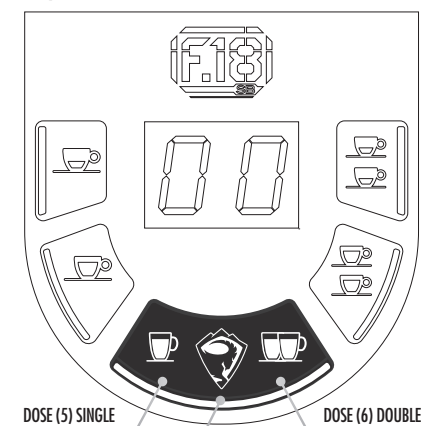
## Control panel

4 o 6 PROGRAMMABLE DOSES

### Keyboard 5 selections



### Keyboard 7 selections



F18 SB



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





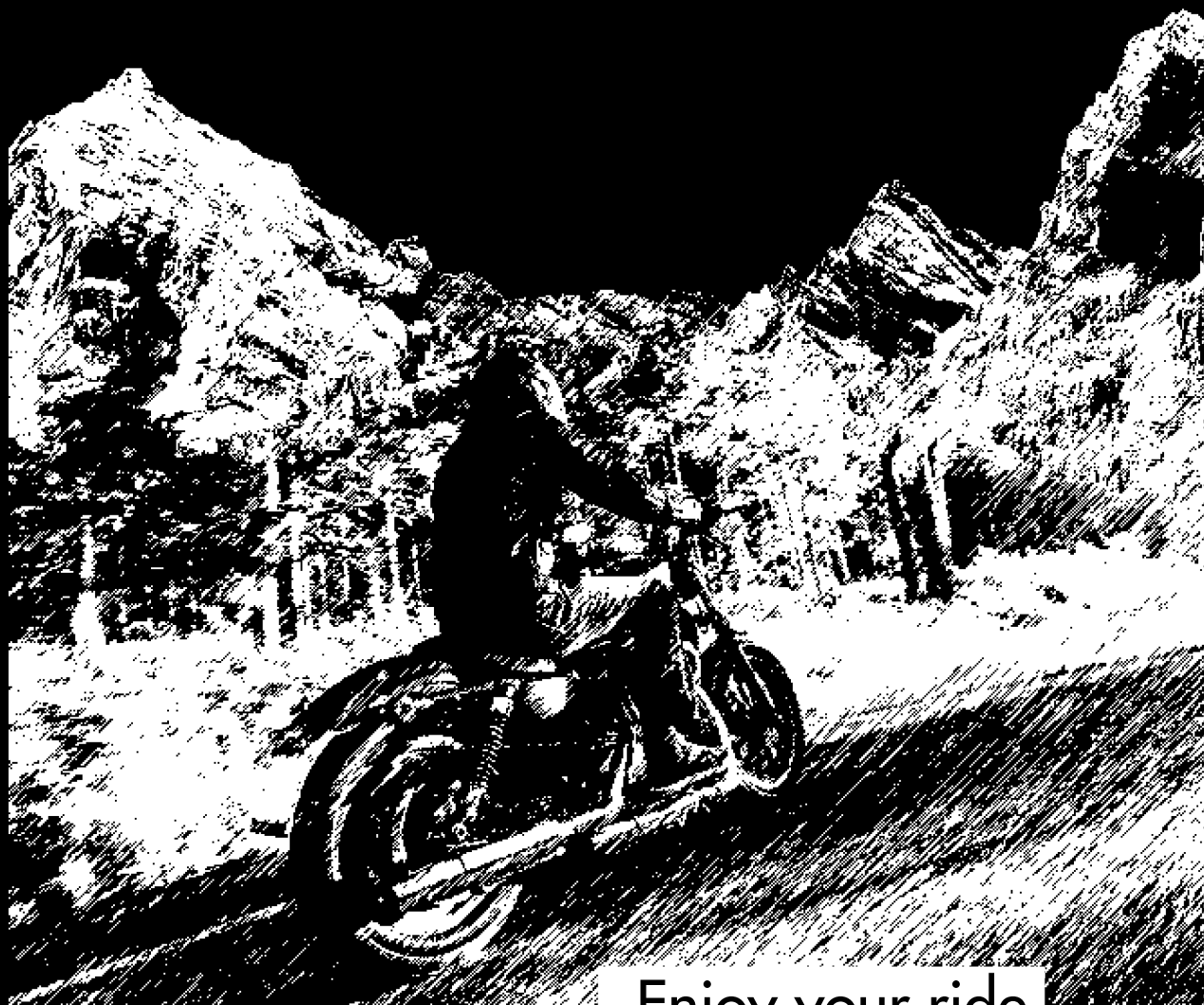
**SANREMO**  
COFFEEMACHINES

**\_ Born to run**

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



*made in italy*



**\_ Enjoy your ride**



For more information about our  
coffee machines please contact us  
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# Café Racer



**SANREMO**  
COFFEEMACHINES

Take a ride,  
explore its essence

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



**VOLUMETRIC PUMP PERFORMANCE**  
The unique 79.3 US gal - 300 l/h pump guarantees constant pressure in all conditions of machine use



**HIGH RESOLUTION PERFORMANCE**  
For an accurate and precise coffee dose in the cup



**POWER DRY STEAM**  
Low additional liquid during the milk steaming

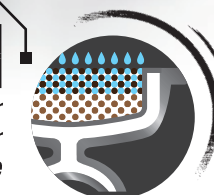


**EASY SERVICE**  
Fast access to the internal parts for quick and easy technical service



**Café Racer, born to run.**  
Link to the website.

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



**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



**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 "COLD 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  $\pm 0.5^\circ\text{C}$  with measured constancy lower than  $0.2^\circ\text{C}$ ).



**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 CYCLE CLEANING**  
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**



\_ Choose your style,  
*Customise your Café Racer*



## 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 concept to design, the Sanremo R&D team, to SWAT (*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**.

  
OFFICIAL MACHINE  
**SANREMO**  
CAFÉ RACER  
WORLD COFFEE EVENTS  
2018.2020



# 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. 

*\* rings, bolts, feet, boiler insulation*

✓ **Naked Steel**   
Black 

✓ **Naked Steel**   
Red 



✓ **Naked Black**   
Black 

✓ **Naked Black**   
Red 



# \_ CUSTOM

welcome free spirits

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



# \_ Renegade

Manually oxidised copper, reddish brown brass and pure hand-sewn natural leather: the **Renegade Cafè Racer** exudes originality and a strong character in each and every feature.

The lateral pockets, in natural leather as well, are an option for those who are looking for a further characterisation: with a resealable flap or with different glove boxes.

- handmade finishes [
- Dark green
  - Oxidised copper
  - Brown leather
  - Polished brass
  - Oxidised brass








\_ CUSTOM



## \_ Dolomiti

A totally black edition designed for the most exclusive locations: black satin stainless steel, naturally dyed leather and dark chrome finishing. Pure, essentiality of materials and design, for a version of incomparable elegance.

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





\_ CUSTOM



## \_ Moto di Ferro

Just out of the workshop, it has already become a legend: because this customisation has actually been designed and built in a real garage of custom bikes from which it takes its name. To drive it, or rather to use it, is something for the few, destined to real rebellious spirits.

-  **Matt black**
-  **Satinised aluminium**
-  **Stainless steel**
-  **Black**

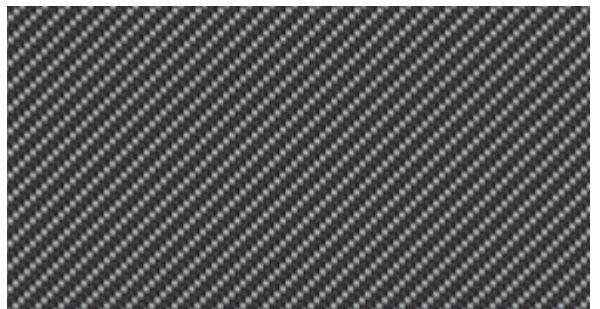




## \_ Racing

At first glance, the frame recalls speed, performance and winning character: the carbon finishing and the bright colours are designed for those who love to be on the track with a coffee machine designed to meet everyday challenges.

-  **Gloss red**
-  **Matt white**
-  **Carbon**
-  **Stainless steel**
-  **Black**



## \_ Black & White

## \_ CUSTOM

It's the most popular version: the elegance of white elements and the sophistication of black details combined together in a model that satisfies coffee shop trends.



- Matt white
- Stainless steel
- Matt black
- Matt white

## \_ Full White

Pure white without any compromise. One of the most amazing versions with the strongest identity ever.



## \_ White & Wood Standard

\_ CUSTOM

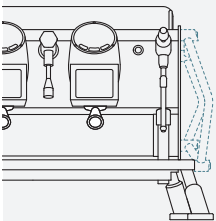
Simple and clean, the natural oak matches the white dye with elegant naturalness.



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

## \_ White & Wood Slim

Without lateral frame, the White & Wood Slim version discreetly fits in spaces with a minimal design.

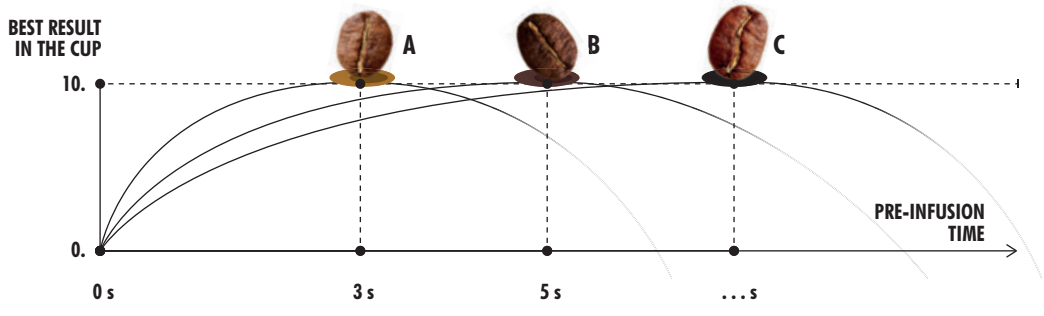


*without frame*



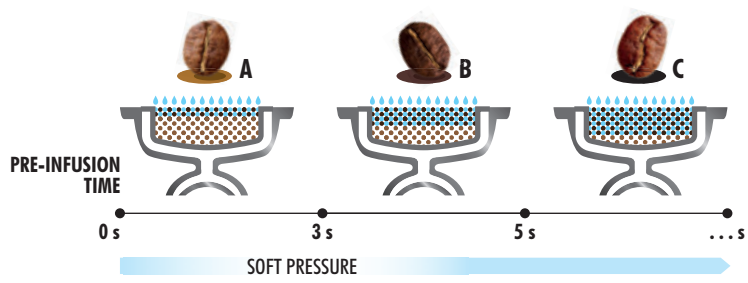
# Pre-infusion made to measure

easily navigate the grouphead display

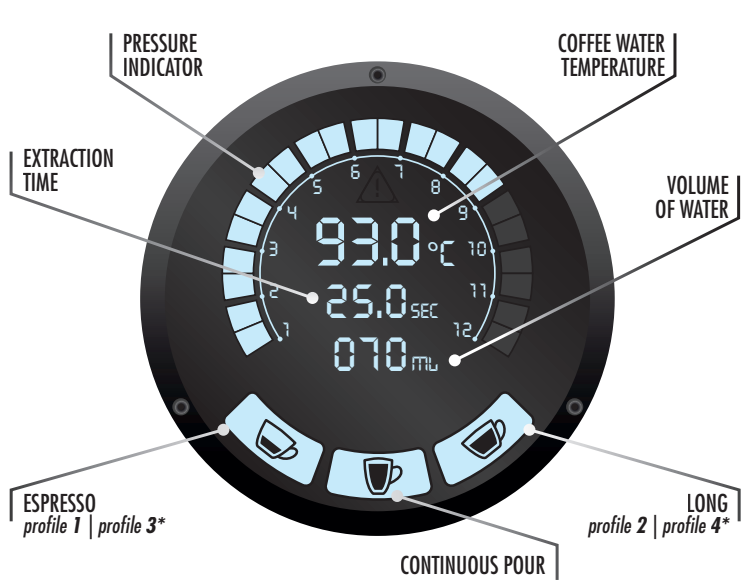


Examples of different coffee types:   
 BLEND / A   
 BLEND / B   
 SINGLE ORIGIN / C

Every single origin or coffee blend 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.



STAND-BY



PRE-INFUSION



INFUSION

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.

STANDARD SELECTION > two profiles

\* DOUBLE PRESS > four profiles



## Everything under control

### discover the functions of the digital system display

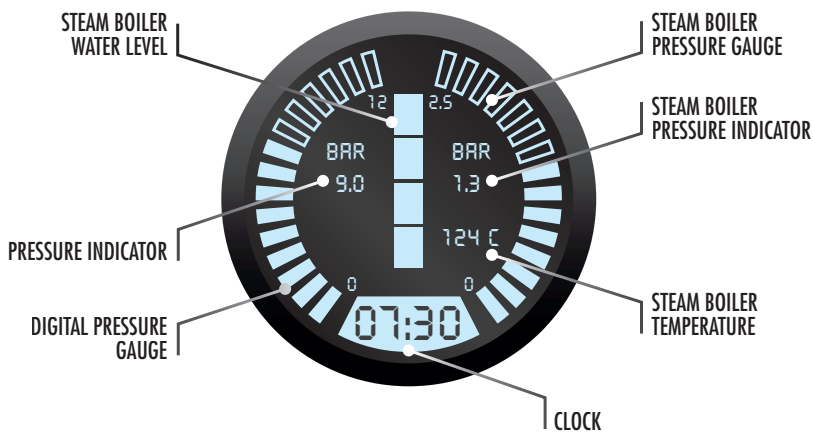
A look is all it takes: pressure, temperature and water levels are constantly monitored by high-precision electronic sensors, which immediately show real-time values and volumes with absolute reliability.

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 and water consumed
- program days 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



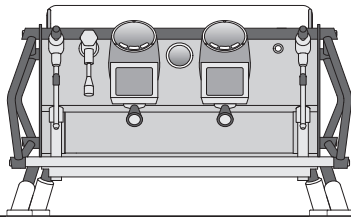
Use the best Sanremo technology, with impeccable performance, to give free rein to your creativity:

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



# Café Racer

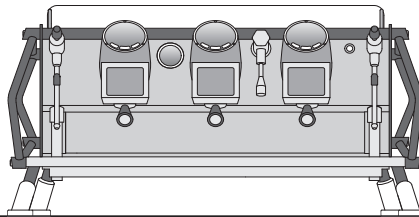
## Versions



34.5 inches / 877 mm

### 2 group CR

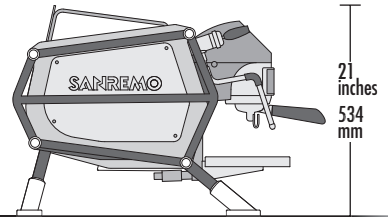
- 2 steam taps
- 1 water tap
- 1 one-cup portafilter
- 2 two-cup portafilters



41.6 inches / 1057 mm

### 3 group CR

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



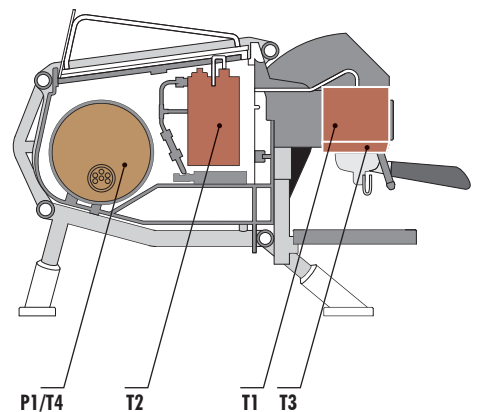
23.62 inches / 600 mm  
26.77 inches / 680 mm

21 inches  
534 mm



### MULTIBOILER SYSTEM

The 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



**SANREMO**  
COFFEEMACHINES

## The Revolution

*Be in control, express yourself*



*made in italy*



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



**SANREMO**  
COFFEEMACHINES

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[www.sanremouk.com](http://www.sanremouk.com)

# Opera 2.0



**SANREMO**  
COFFEE MACHINES

Each coffee is unique  
this is the perfect way to reveal it

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

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

**SMART LEVER**  
Coffee doses fast manual selection

**POWER DRY STEAM**  
Low additional liquid during the milk steaming

**GEAR PUMP PERFORMANCE**  
High and constant pressure in all conditions

**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  
• Portafilters AISI 316  
• Boilers AISI 316

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

**OPERA IST WITH ACAIA DUAL SCALES**  
Integrated ACAIA dual scales system for a perfect coffee result in cup

**Opera. The Revolution.**  
Link to website.

## Characteristics

- AISI 316L STEEL GROUPS WITH 22 lb / 10 kg PURE STEEL**  
Exclusive Sanremo design ensures 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 "COLD 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  $\pm 0.1^\circ\text{C}$  with measured constancy lower than  $0.2^\circ\text{C}$ ).
- INFUSION WATER DISPLAY**  
Indicates tea and herbal teas water brewing temperature.  
(In the two group it is shown with the steam boiler display)

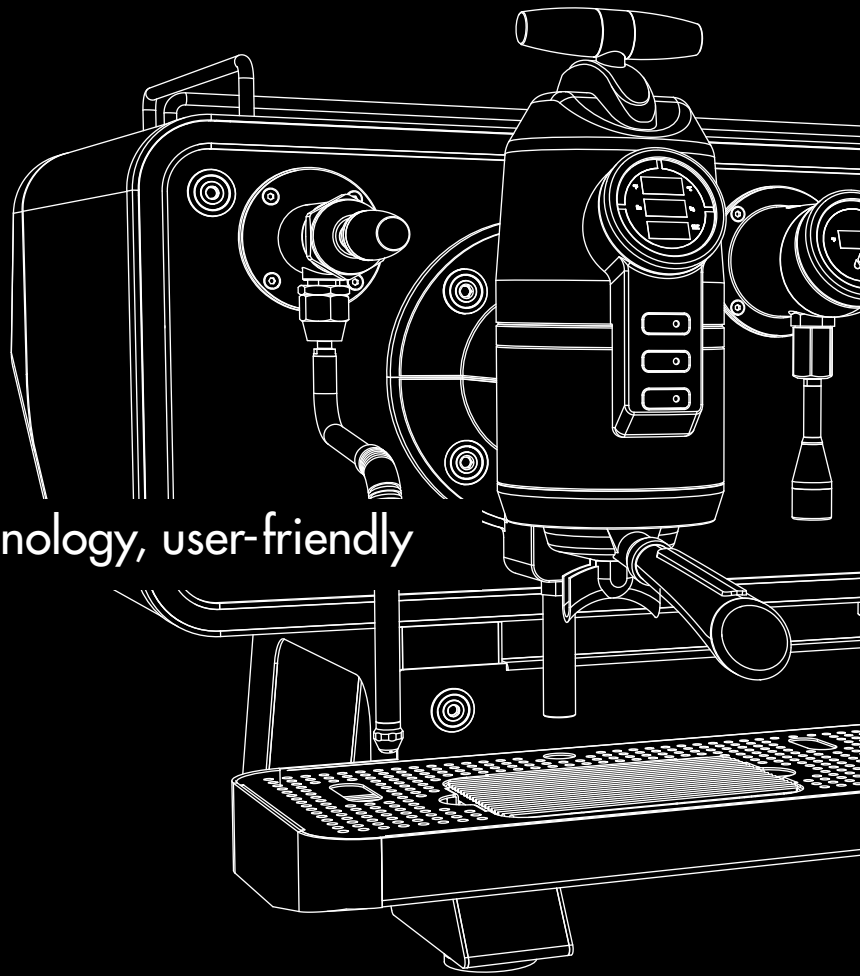
- STEAM BOILER DISPLAY**  
Indicates steam boiler temperature and pressure.  
(In the two group Opera it is shown with the infusion water display)
- COFFEE UNIT SINGLE DISPLAY**  
Controls of all coffee extraction parameters.
- MACHINE'S PROGRAMMING PARAMETERS DISPLAY**  
The internal display is a handy 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, allows you 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 smart energy management to save up to 30% of energy.

- GROUP FLUSHING**  
With a simple press 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**

TALL VERSION



\_ Great technology, user-friendly

**OPERA** 2.0  
THE REVOLUTION



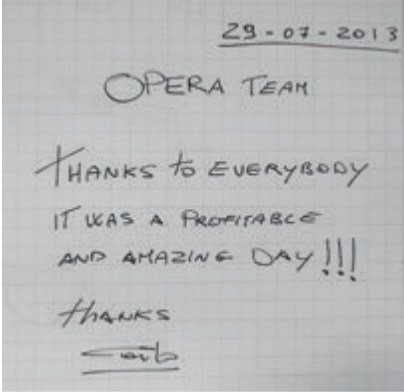
Opera

*a dream without boundaries*



Opera started from a dream, which was both innovative and simple. An international group of coffee experts reunited together with the **vision of creating the finest espresso machine ever built.**

The real users of coffee machines expressed their needs without any geographical or language barriers: having a precise tool which could allow them to **control and manage different parameters and extraction phases in order to best evaluate each single or specific single origin coffee blend.**



Sanremo organised a superior team. From the initial brainstorming until the finish line... this is a story about us, our experience, determination and passion.

Opera was born by a dream without boundaries. **Now the Opera has become a reality for the world to experience.**



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



# OPERA<sup>2.0</sup>

THE REVOLUTION



✓ **Opera Black**  
Standard back panel: [BP5]



✓ **Opera White**  
Standard back panel: [BP2]

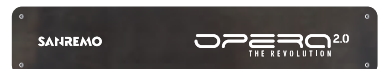
**BP1** Etched crystal / backlight



**BP2** Painted wood



**BP3** Steel oxidised / backlight



**BP4** Blackboard graphite rewritable



**BP5** Black / backlight



**BP6** Octane blue / backlight





## \_ Standard models

*wide choice of versions*



✓ **Opera Steel**  
Standard back panel: |BPI|

**Opera** was created to surprise in all its details: technological excellence is perfectly combined with the lines of its unique design, making it stand out and become a style icon. It also ensures ergonomics and user-friendliness in every operation for baristas, making it unparalleled among those of its kind.



## \_ Choose the panel

*to suit your style*



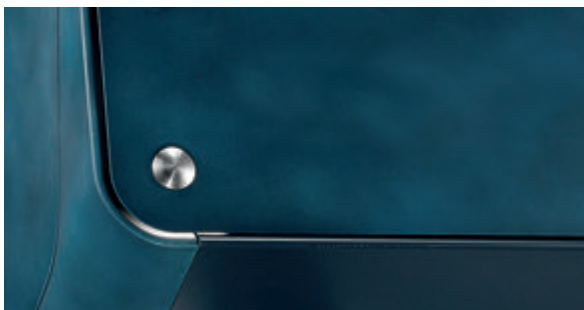
Back panel of each version can be customised, with finishes that meet all your needs and vision.

*For example, from the blackboard to write promotions and offers for the customers, to the natural wood, to crystal or oxidised steel which give the possibility to engrave, carve or screen print a logo or a pattern...*



✓ **Opera Octane**  
Standard back panel: |BP6|

Intense & defined: teal is a dye with a strong, bold, and elegant character, which perfectly matches Opera dark lines and flawless performances: for those who love trends that ooze sophistication.

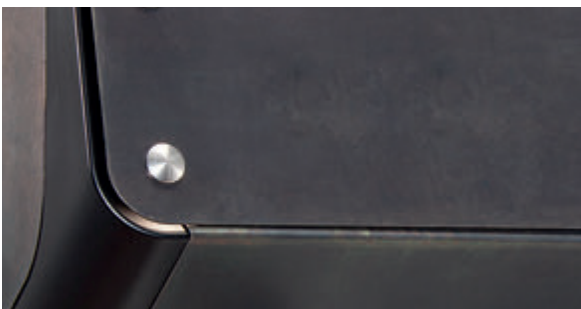


*Tailor made finishes*  
*collection 2018*



✓ **Opera Oxid**  
Standard back panel: |BP3|

Pure steel manually oxidised in its external parts, to further sign the tailoring of each Opera with a unique and inimitable aesthetic touch: for those who love to own original collector's items.

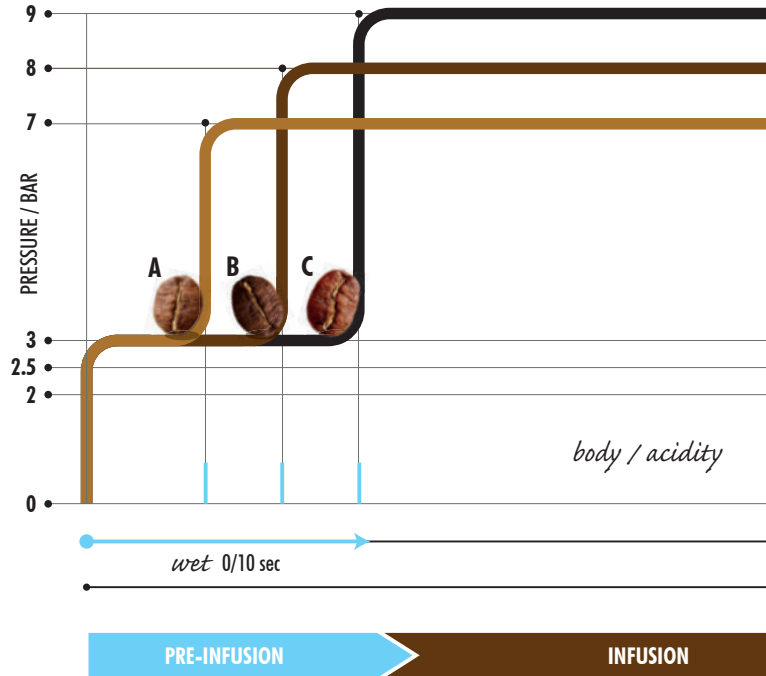


# Control Delivery System

*to act on all the extraction phases*

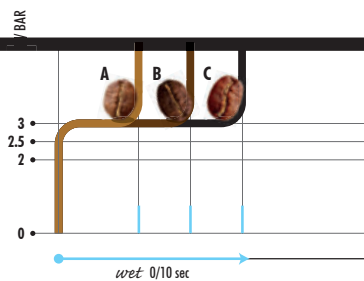
Opera is a professional machine that gives the baristas the opportunity to really express themselves.

The CDS (Control Delivery System), gives the barista precise control of extraction in three phases: pre-infusion, infusion and post-infusion, considering the density and roasting of the bean.

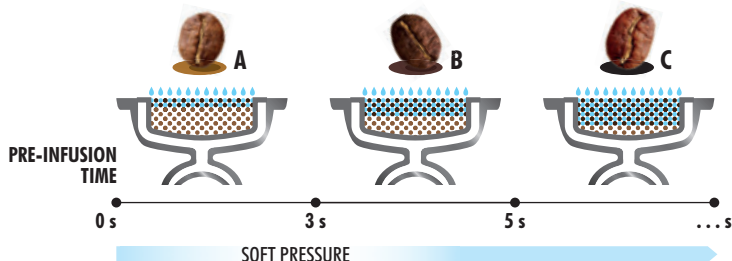


## Pre-infusion with soft pressure

The different physical characteristics of each coffee bean, as well as its degrees of roasting and grinding, all affect the extraction process. To obtain a perfect and homogeneous extraction it is essential to control the parameters of the pre-infusion.



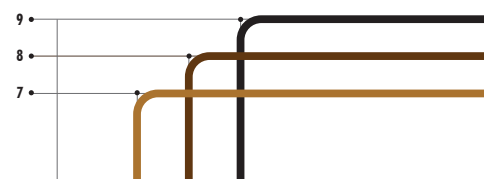
The pre-infusion is the first phase of the coffee extraction: its function is to get the powder wet and prepare it with a soft pressure (max 3 bar) for the following and optimal extraction. The pre-infusion also allows the coffee grinds to gently expand before the infusion stage which reduces the chance of channelling.



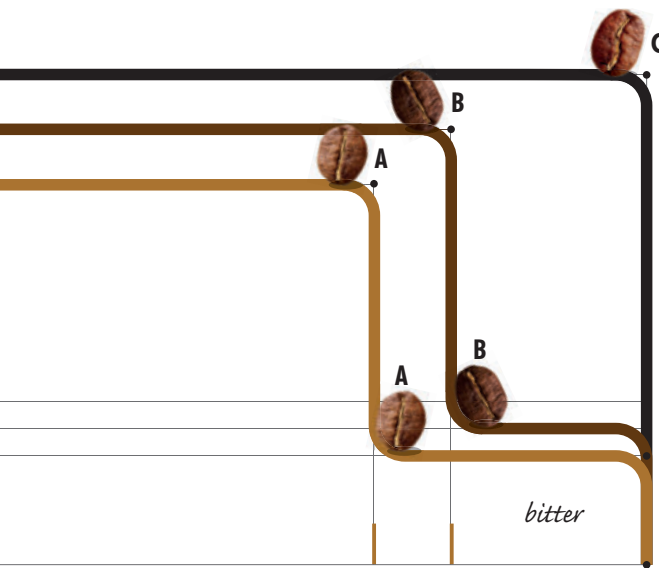
## Infusion at the maximum thermal stability

Thanks to the highest quality components, precision sensors (5 control points) and the **Multiboiler System**, Opera ensures the maximum thermal stability, adjustable to the tenth of a degree °C.

The **Tempcontrol** system allows to separately modify the water temperature for dispensing and the temperature of each group very quickly.



Extraction examples  
of different coffee types:



TOTAL EXTRACTION TIME 25/30 sec

TOTAL EXTRACTION VOLUME 80 ml

0/10 ml

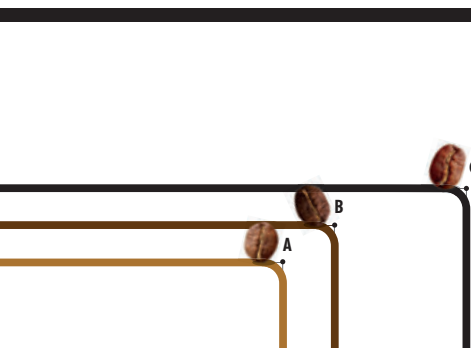
POST-INFUSION



Every single origin or coffee blend has its own organic characteristics that are best expressed using different infusion styles.

By manipulating different variables and concentrations the barista can fine tune each extraction to suit their specific origin, density and roast style.

All this guarantees the barista to manage the amount of high pressure each coffee bean is exposed to which not only preserves all of their aromas but also enhances their best features.

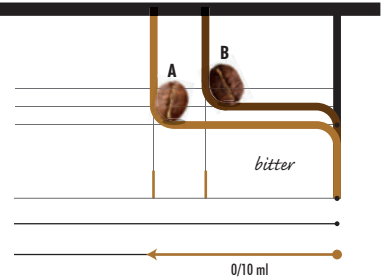


The outstanding performance of the **Pressure Drive** system, a gear pump for each group, allows an independent regulation of the ideal pressure during the infusion.

All this guarantees the perfect switch point to the coffee layer, which is the correct duration of exposure to the high pressure, preserving all the aromas, enhancing their best features.

### Post-infusion, to collect until the last note

Depending on the type of coffee used, the regulation of a post-infusion, which may be long or short, can improve the result in the cup and eliminate the bitter notes, which may compromise the quality of the extraction.



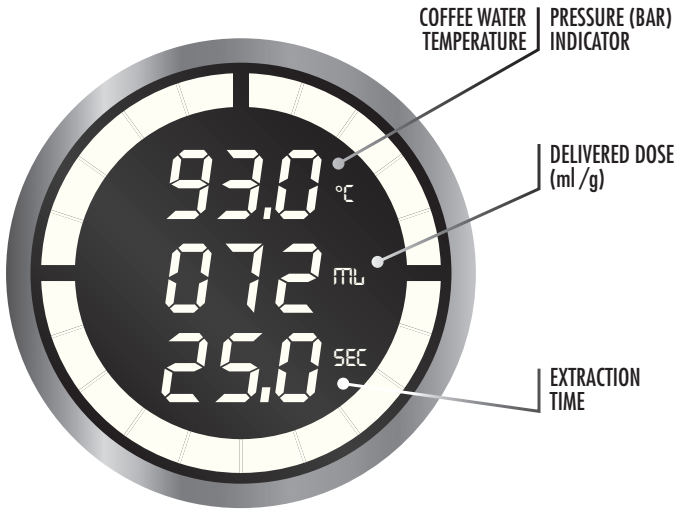
Opera allows the adjustment of the parameters of this delicate phase, defining then the final dose dispensed in the cup (in ml or g).



The post-infusion allows to accomplish the coffee infusion in the final phase of the extraction at a lower pressure, continuing to extract soluble substances and aromas without increasing the bitter notes caused by the high pressure overextraction that normally occurs in this phase.

# Everything under control

## group display for coffee brewing

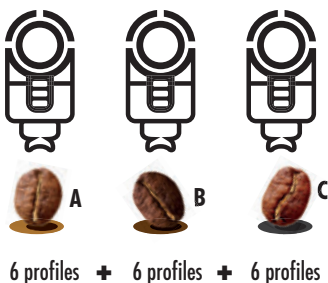
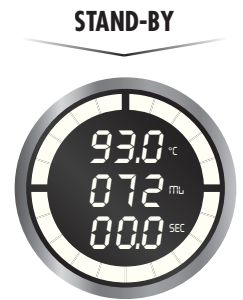
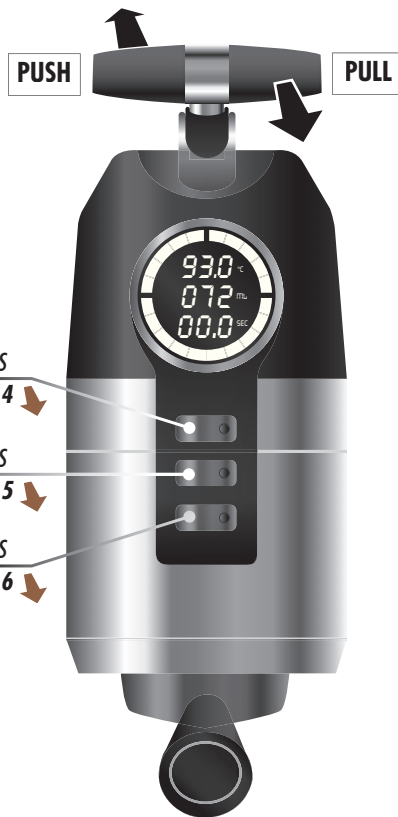


Through the group display the barista can keep control of all the phases and extraction parameters according to the set profiles for that particular group:

- **water temperature**  
precise and constant throughout the extraction step
- **pressure** diversified for the 3 phases: pre-infusion/infusion/post-infusion
- **delivered dose (ml/g)** \*
- **extraction time**

\* in the scales version it is even possible to control the espresso's weight in cup

For each group it is possible to set 6 different flavour profiles utilising the push/pull lever in conjunction with the 3 selections of buttons.



### Up to 18 programmable profiles with the 3 group model!

Different independent groups with multiple profiles optimise the use of single origin coffee or different blends in line with new market trends.

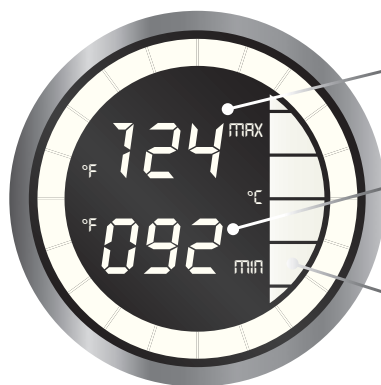


## *boiler display and hot water supply*

Just a quick review: highly precise electronic sensors detect pressure, temperature, and water level. These measurements are constantly monitored in real time and accessible in a fast and secure way.



**3 GROUP DISPLAY**



STEAM BOILER TEMPERATURE /  
PRESSURE (T5)

WATER  
TEMPERATURE

HOT WATER  
LEVEL

**2 GROUP DISPLAY**

## **Power Dry Steam**

### *height performance steam function*

Opera guarantees high performance and **dry steam** thanks to the **electronic control system** through an advanced transductor.



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

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



# Everything in an App

webapp dedicated to parameter settings for device

**(step A)**  
GROUP SELECTION

**(step B)**  
PUSH / PULL LEVER SELECTIONS OF BUTTONS

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

**(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 their coffee and can manage each dispensing parameter according to their experience and professionalism.

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

The application *“Express yourself”* utilises 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 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

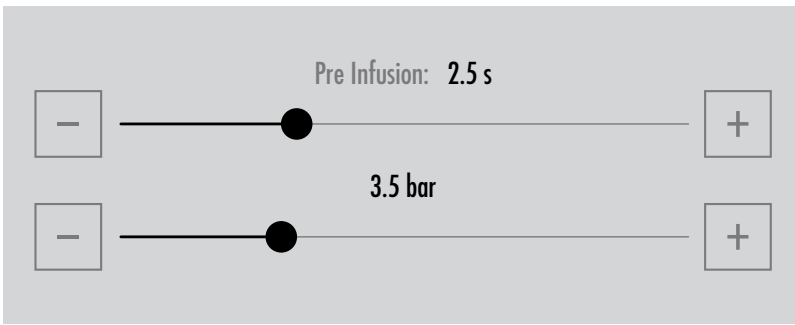
- weight of ground coffee
- water dose \*
- pump pressure
- coffee weight \*

## Infusion

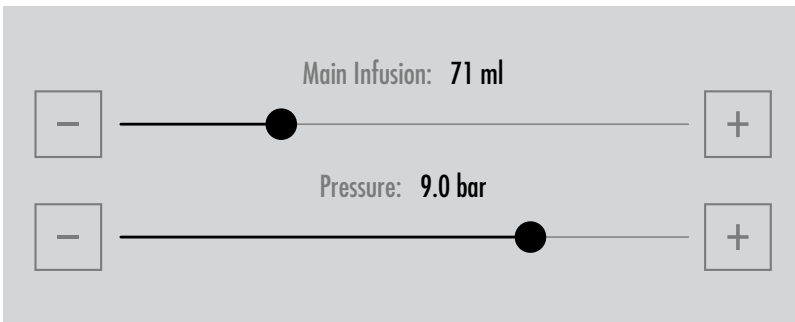
- timing
- pump pressure
- amount of water

\* in Opera IST with scales system priority is given to the espresso's weight in cup

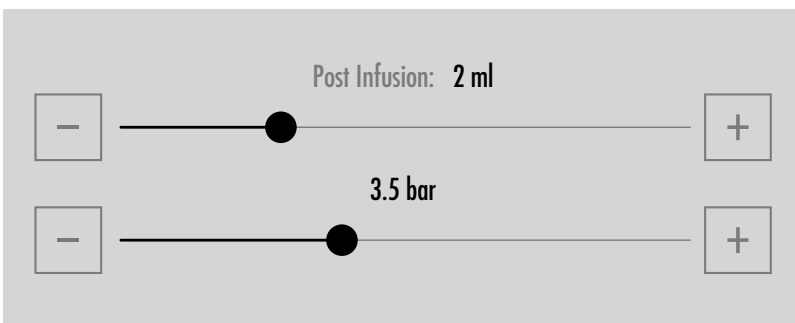




### PRE-INFUSION



### INFUSION



### POST-INFUSION









### (step F)

### Adjust the 3 extraction phases

This operation is simplified by the App. Everytime the user modifies one of these parameters the software updates automatically, to what was set prior to the modification.



### CONFIGURATIONS

-  **STANDARD**
-  **STRONG**
-  **BALANCED**
-  **SWEET & LIGHT**
-  ... **N** (set by the user)
-  ... **N** (set by the user)

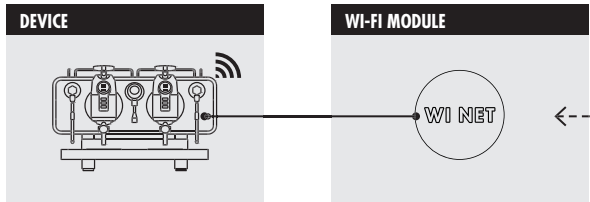
It is possible to save and recall new configurations set by the user or the default ones, specifically designed to allow even the less experienced bartenders to obtain immediately excellent results in the cup.

Clicking in "save new configuration" you can save your perfect espresso dispensing menu and transfer it through the Wi-fi connection into other machines

# Opera wi-fi

*the easiest way*

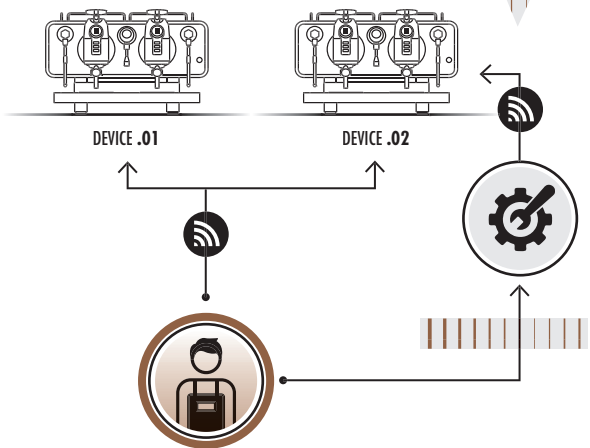
The new Opera 2.0 is easier to handle, thanks to the **Sanremo Cloud** and **Webapp Express yourself** interface, for an even easier and interactive user experience.



## INTRANET (LOCAL WI-FI NETWORK)

### PROTECTED ACCESS LEVELS

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



### PLUS + (USING THE LOCAL WI-FI NETWORK)

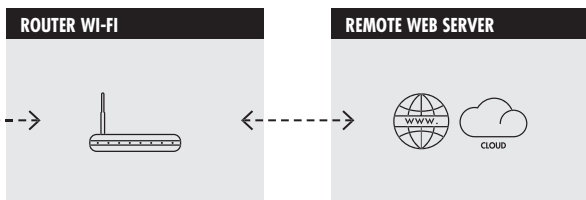
- \_ Reading and changing machine settings and parameters
- \_ Consumptions analysis for a better stock management
- \_ Meter reading of the coffee dispensed
- \_ Saving, restoring and sharing of settings (recipes) on your machines

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

- BARISTA
- MANAGER
- MAINTENANCE SERVICE
- MANUFACTURER
- SANREMO CLOUD
- INTERNET GLOBAL NETWORK
- LOCAL WI-FI NETWORK



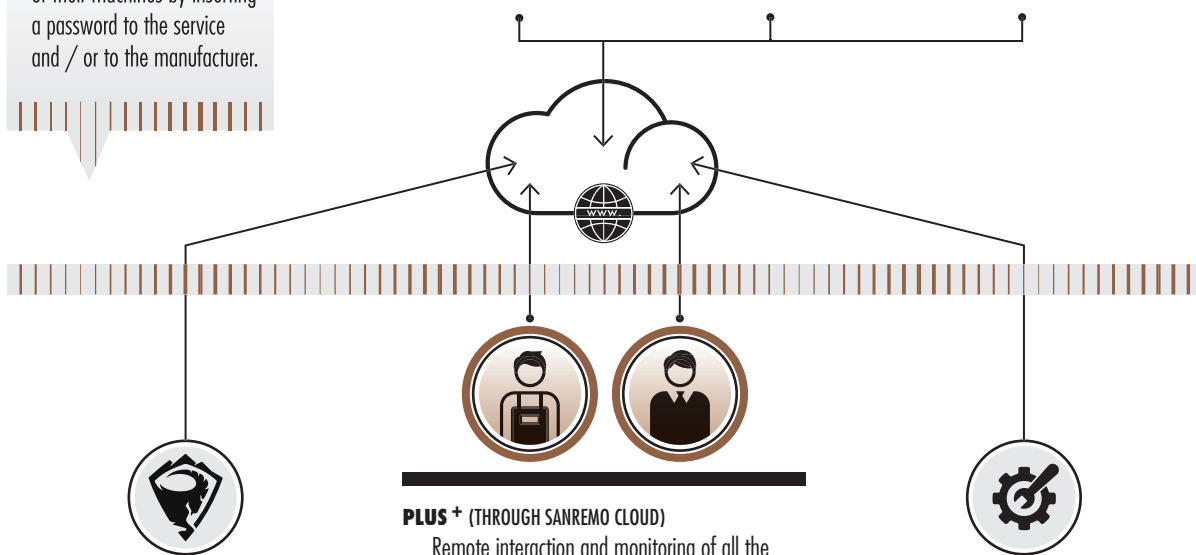
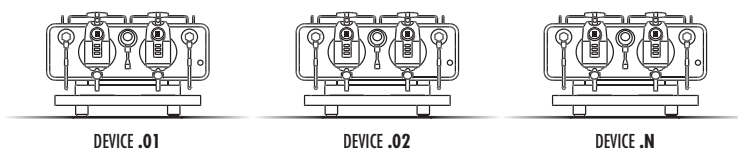
- Control through Sanremo Webapp, from smartphone, tablet, or pc, for all configuration parameters of the machine, without the need for physically being in front of it.
- Possibility of connecting multiple machines simultaneously for sharing, modifying, and setting of recipes and configurations.
- Simultaneous 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.



## INTERNET (GLOBAL NETWORK) / 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
- \_ Meter 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
- \_ Logistic planning and organisation of maintenance interventions

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Developed in  
cooperation with



\_Integrated Scale Technology

*100% accuracy*





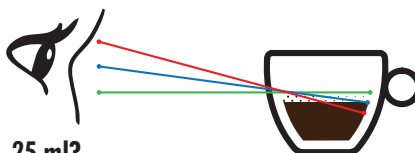
## Brew Ratio Control

*the way to a correct extraction*

In order to get a perfect result in the cup it is absolutely necessary to use the right amount of water in relation to the grams of ground coffee that we have in the portafilter.

Generally the modern espresso is extracted from 18-21g of ground coffee, but how much product do we need to extract in the cup for that perfect espresso?

The volumetric measurement method is not ideal to test a correct extraction, because the crema influences a lot of the volume of espresso.

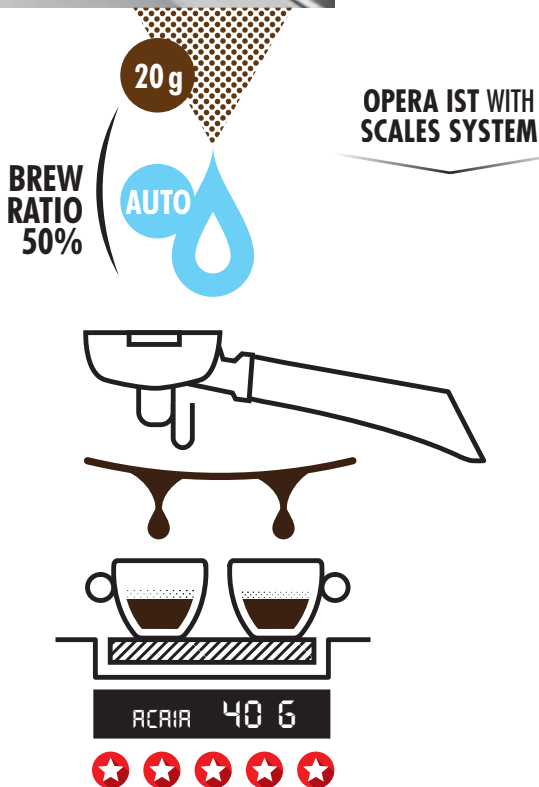


**25 ml?**  
It depends on the point of view...



The control of the **Brew Ratio** is achieved through the measurement of the weight of coffee in the filter and the weight of the dispensed product.

In order to achieve this we have equipped the machine **Opera IST** (Integrated Scale Technology) with a weighing system placed below the brewing group and that communicates with the CPU. By reading the data sent from the scale, we can establish the desired **Brew Ratio**.



Thanks to Opera's sophisticated technology with scales it is possible to ensure the perfect measurement of the desired Brew Ratio and obtain a perfect result in the cup.

**Brew Ratio** parameter can vary depending on the type of coffee and the filter that you are using.



## Integrated Scale Technology

*make utterly perfect coffee  
each and every time*



The Opera IST system is a Sanremo project developed in cooperation with **Acaia**.

This system is at the forefront of technology and production quality. It lets you make utterly perfect coffee each and every time thanks to the **Brew Ratio Control**.

The barista can now operate with the machine not only through dosing the amount of water, but also **controlling the weight of the coffee in cup** based on the grams quantity of ground coffee used. This way it is possible to “**customise**” every single brew as wished.

“Dual” integrated scale for Sanremo Opera IST profit by Acaia Weighing Technology:

- Real-time weighing result feed back to each group head
- Works up to 3 group heads
- Noise filtering
- Zero tracking
- 1 Million internal resolution counts
- USB Rechargeable Battery
- Calibration

The Integrated Scale Technology allows an **accurate measurement**, which guarantees consistent performance without any room for error.

- Accuracy Readings from 0.1g / 0.01g
  - Error Margin  $\pm 0.05g$  (0.5%)
- A rusty traditional mechanical scale has an error range of:  $\pm 1g$  (10%)*



PRE-INFUSION



INFUSION

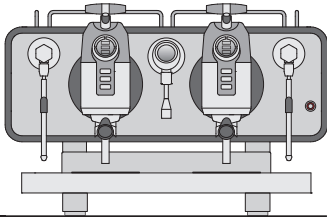


POST-INFUSION

Through the parameter **Dose Regulation**, with the scales version it is possible to control the espresso's weight in cup.

# Opera 2.0

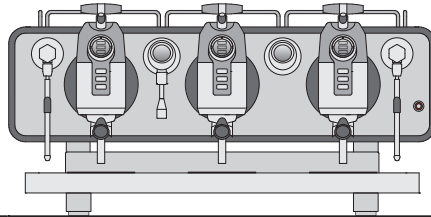
## Versions



29.3 inches / 745 mm

### 2 group OP

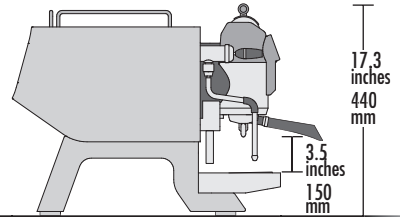
- 2 steam taps
- 1 water tap
- 1 one-cup portafilter
- 2 two-cup portafilters



40.9 inches / 1040 mm

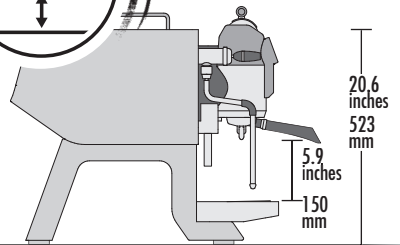
### 3 group OP

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



25.2 inches / 640 mm  
20.1 inches / 510 mm

### ✓ OPERA TALL VERSION

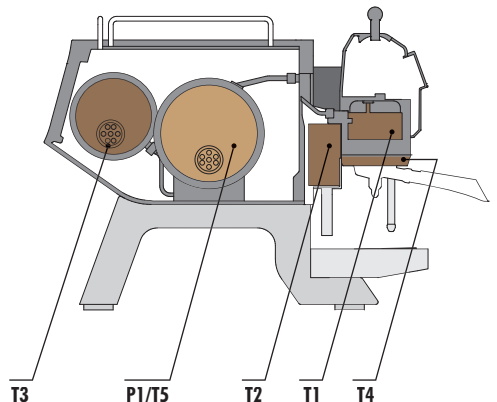


20.6 inches  
523 mm



### ✓ 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 maximise performance in every working condition (also under high workload).

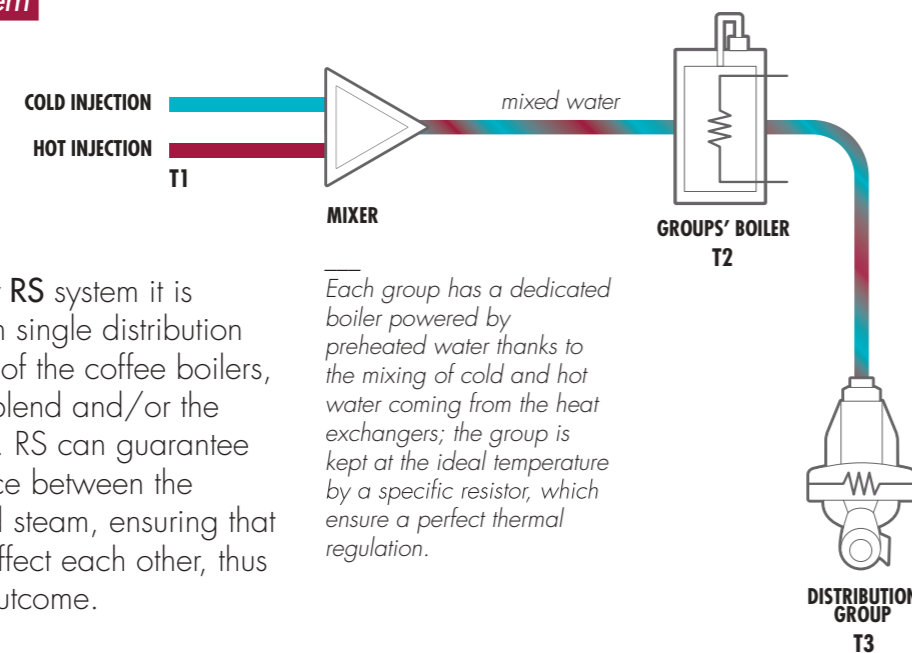


## Technical data

		2 group	3 group
voltage	V	220 - 240 1N / 380 - 415 3N	
power input	kW	7.7	8.75
steam boiler capacity	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.8	3.8
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	1.6	1.6
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	304 / 138	373 / 169.5

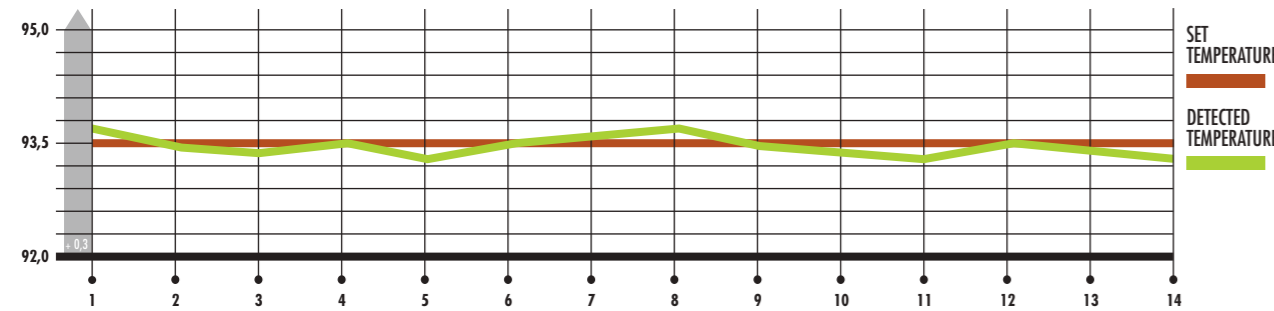


## Tempcontrol Multiboiler System



Thanks to the **Multiboiler RS** system it is possible to set – for each single distribution group – the temperature of the coffee boilers, in accordance with the blend and/or the single-origin coffee used. RS 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.

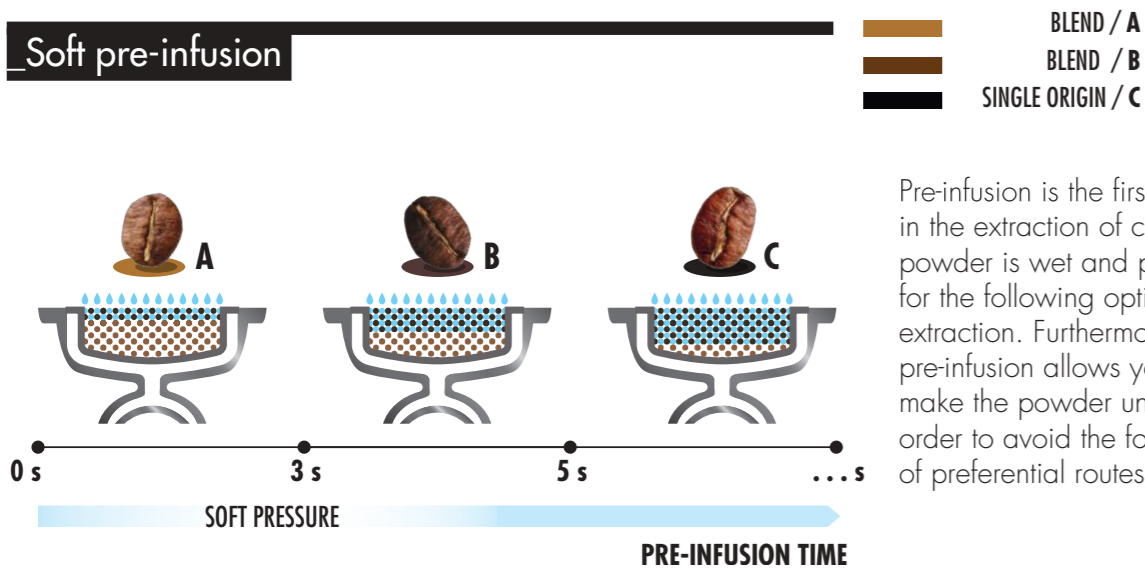
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



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 you to make the powder uniform in order to avoid the formation of preferential routes.

## Characteristics

- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Immediate 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 you 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 you 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.

Verona RS  
Link to the website

**SANREMO**  
COFFEE MACHINES

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

**SAP TECHNOLOGY**

**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

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

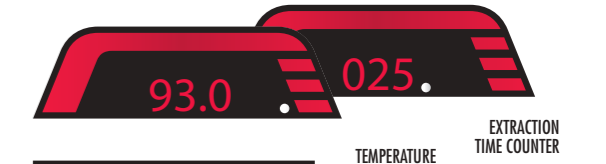


**CERTIFICATIONS**  
Certified and WCE homologated

**SED TECHNOLOGY**



Single group display:



**MULTIFUNCTIONAL DISPLAY**

Touch display:

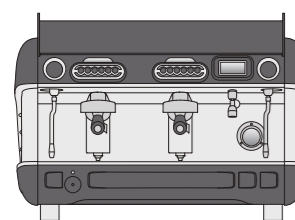
## Optional

- AUTOSTEAM**  
Steam wand characterised 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**
- AISI 316 STAINLESS STEEL PORTAFILTER WITH "COMPETITION FILTER"**  
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.

# Verona RS

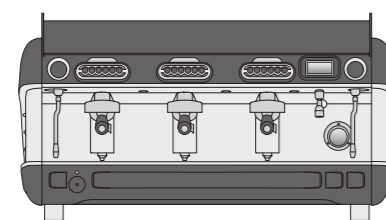


## Versions



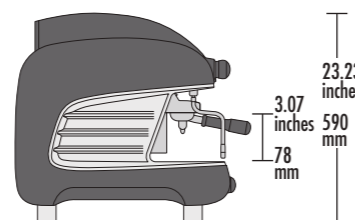
32.28 inches / 820 mm

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



41.34 inches / 1050 mm

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

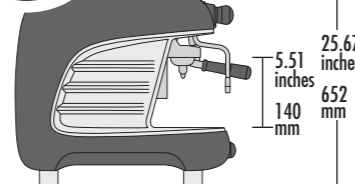
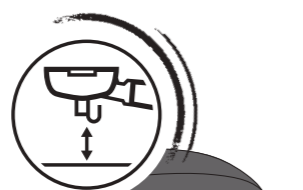


24.02 inches / 610 mm

23.23 inches  
590 mm  
3.07 inches  
78 mm



### TALL VERSION



25.67 inches  
652 mm  
5.51 inches  
140 mm

Technical data		2 group RS	3 group RS
voltage	V	220-240 1N	380-415 3N
power input	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

## Colours

	Matt Black	RAL 9005
	White	RAL 9003
	Red	RAL 3002

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



**SANREMO**  
COFFEEMACHINES

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T. +44 (0) 2030 959 741

[www.sanremouk.com](http://www.sanremouk.com)



# Zoe



**COLOURFUL AND VERSATILE**  
Custom panel colours available POA



**SHOT TIMER**  
To accurately and reliably time coffee extraction



**LED LIGHTING OF THE WORKING AREA**  
Effective work station no matter the light conditions.



Zoe Vision



**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 Zoe Vision



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



**SHOT TIMER**  
To accurately and reliably time coffee extraction.



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



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

### Characteristics all models



**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 group cleaning.



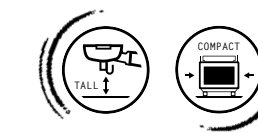
**DOUBLE READING GAUGE**  
Allows you to control at the same time the boiler pressure and the distribution pressure.



**EXTERNAL VOLUMETRIC PUMP**



**NAKED PORTAFILTERS**



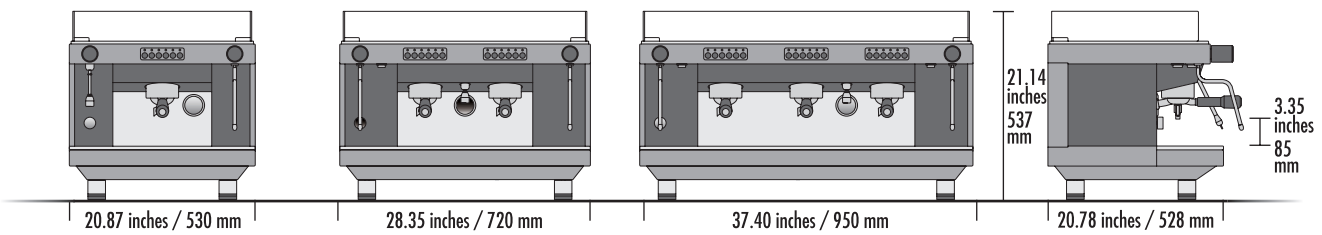
**COMPLETE RANGE**  
Available versions VISION, SED, SED "Tall" and "Compact"



Version with shot timer and barista lights



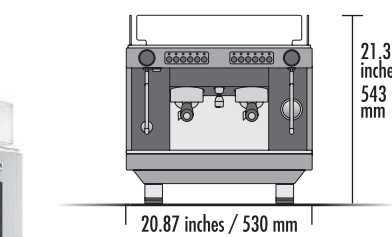
Guarantees an electronic dosing system through the button panel



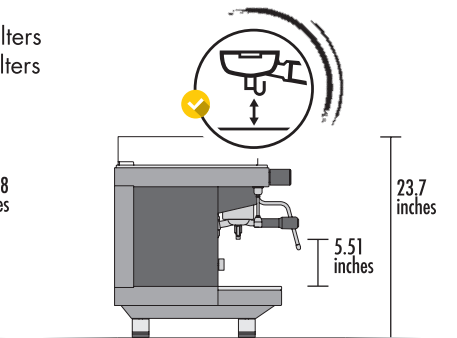
**1 group SED/SAP**  
1 steam tap  
1 water tap  
1 one-cup portafilters  
1 two-cup portafilters

**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



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



**2-3 group SED/SAP**

Technical data		1 group	2 group	3 group	compact
voltage	V		220-240 1N / 380-415 3N		
power input	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

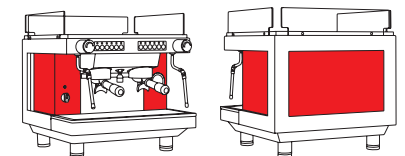
### Colours

	Black	RAL 9005
	White Black	RAL 9003 9005
	White Red	RAL 9003 3002



Zoe  
Link to the website

Customisation of internal panels with graphics and colours (on request).





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