



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.

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Coffee Machines



Opera 2.0



Opera. The full story
Watch the video

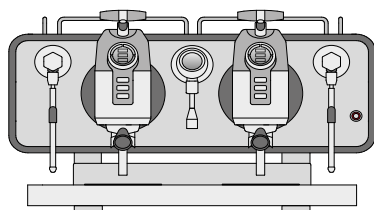


www.exoplism.com



Versions

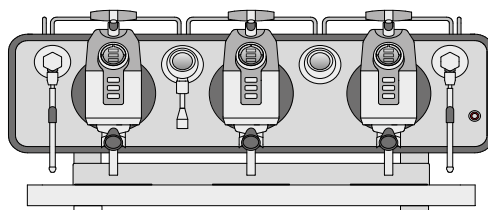
7



29.3 inches / 745 mm

2 group OP

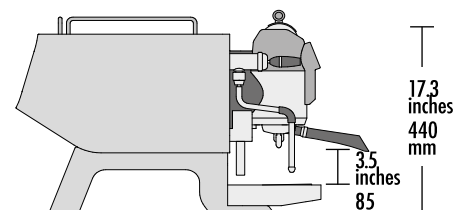
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters



40.9 inches / 1040 mm

3 group OP

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



25.2 inches / 640 mm

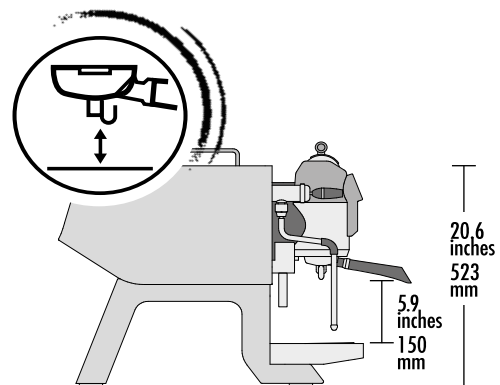
20.1 inches / 510 mm

17.3 inches
440 mm

3.5 inches
85 mm



TALL VERSION



20.6 inches
523 mm

5.9 inches
150 mm



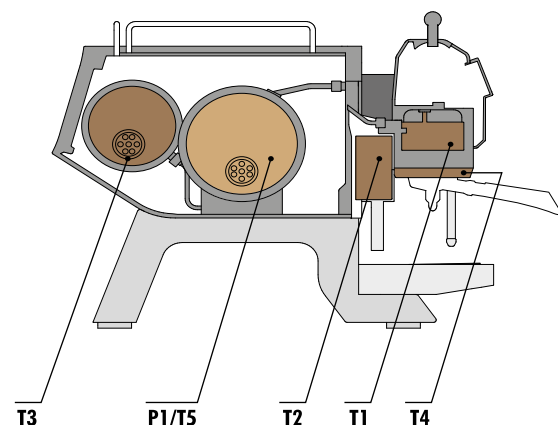
MULTI-BOILER SYSTEM

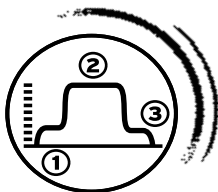
High accuracy thermal stability thanks to the Sanremo multi-boiler system with sophisticated electronic boards that continuously control temperature throughout all phases of extraction. Steam and coffee circuits work totally independent to maximize performance in every working condition (also under high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



Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
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





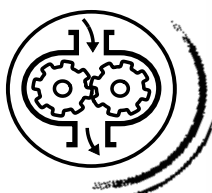
CDS SYSTEM

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



POWER DRY STEAM

Low additional liquid during the milk steaming

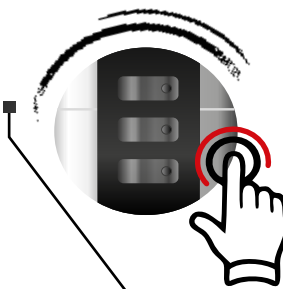


GEAR PUMP PERFORMANCE

High and constant pressure in all conditions

DOUBLE SELECTION BUTTONS

Easy-touch setting with 6 different profiles for individual groups



SMART LEVER

Coffee doses fast manual selection



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 $\pm 0.1^\circ\text{C}$ 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.

The Revolution

Be in control, express yourself



EVERYTHING UNDER CONTROL

System digital display to provide visibility of all working parameters

HEART OF STEEL

For maximum thermal stability:

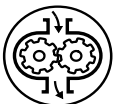
- Groups in AISI 316L weight 22 lb / 10 kg each
- Portafilters AISI 316
- Boilers AISI 316

WI-FI CONNECTION



EASY APP

Tablet or smartphone barista's Webapp for setting parameters



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



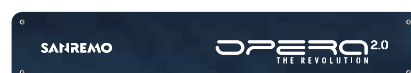
BP4 Blackboard graphite
rewritable



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|



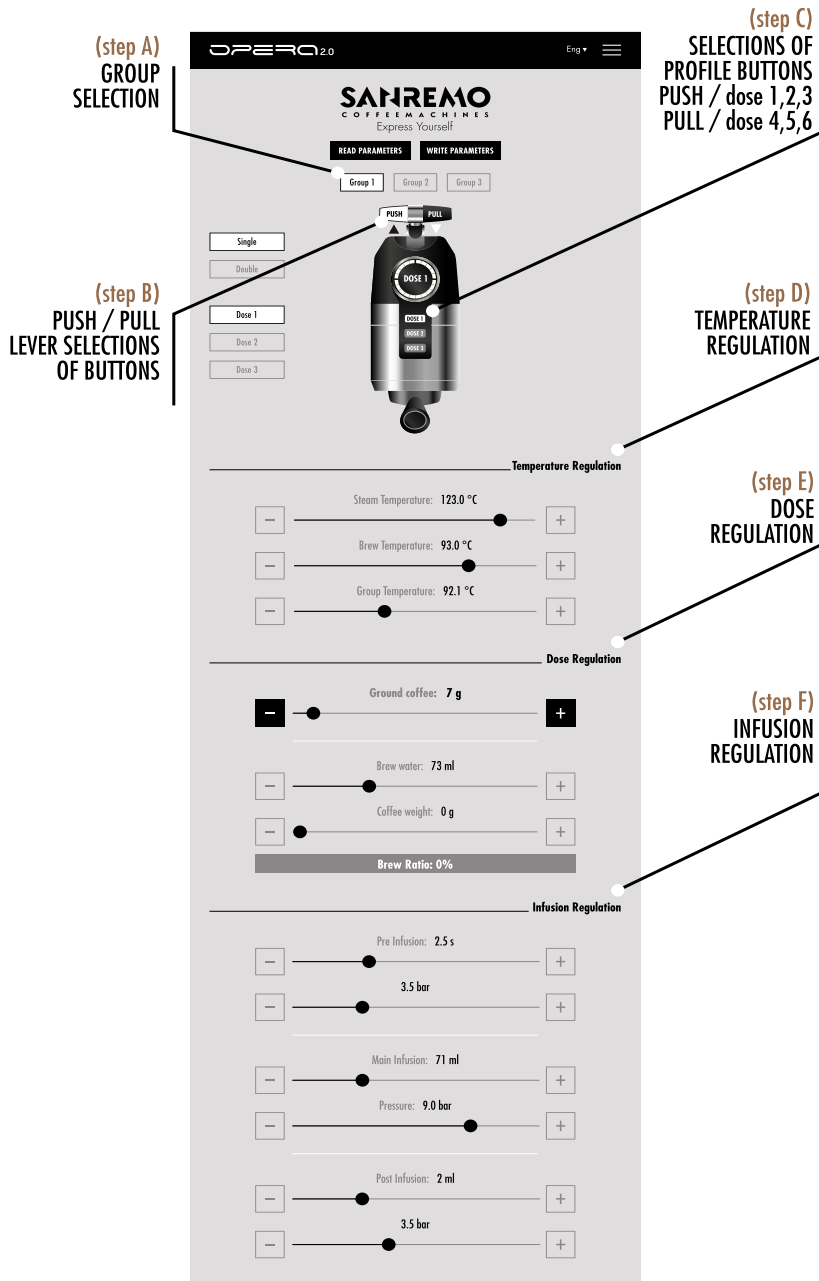
✓ **Opera Oxid**
Standard back
panel: |BP3|



Everything in an App.

app dedicated to parameter settings for tablet.

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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

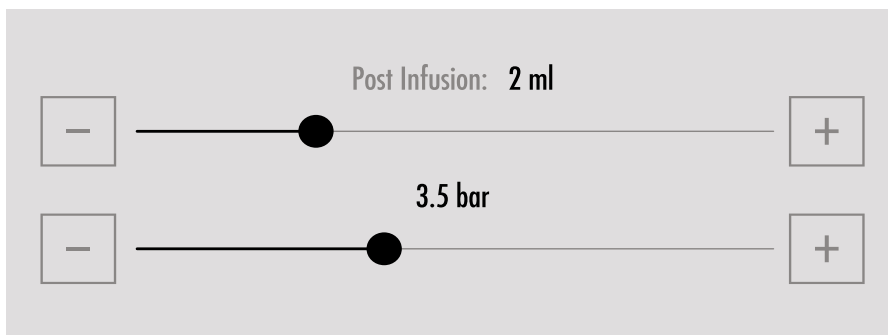
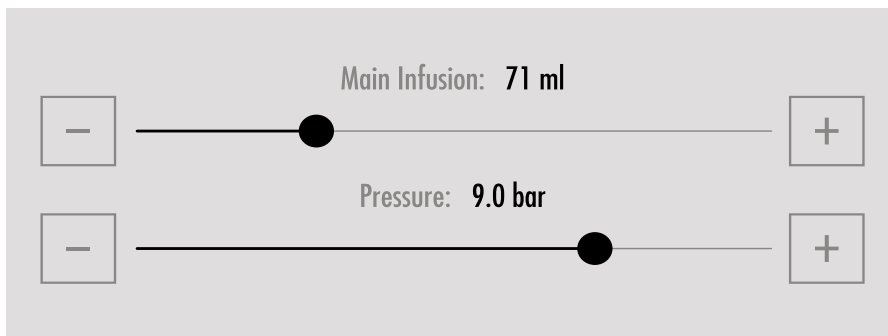
- water temperature T2
- group temperature T3
- steam temperature T5 (unique boiler for all groups)

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.

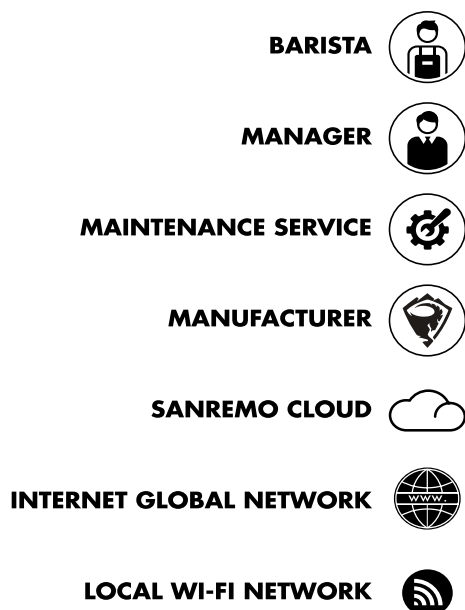
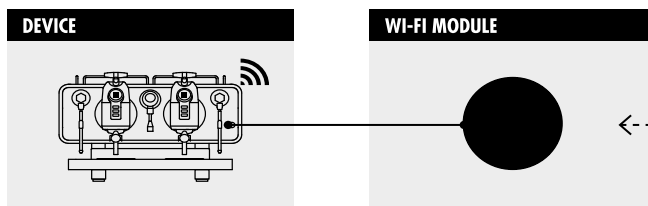
Clicking in "save new configuration" you can save your perfect espresso dispensing menu and transfer it into another machine.

Opera wi-fi

the easiest way

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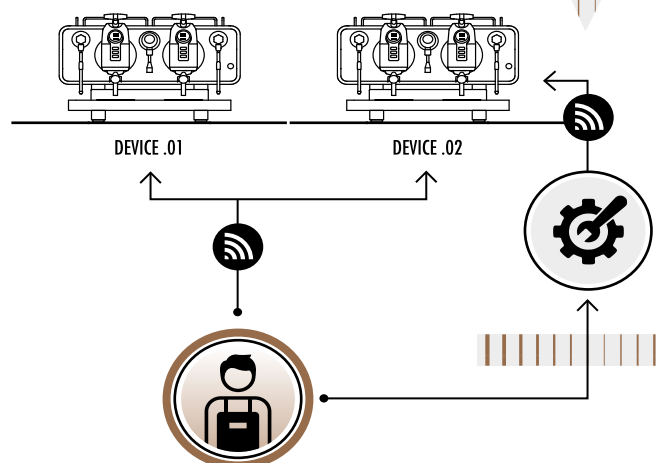
Since today on the new Opera 2.0 is easier to handle, thanks to the **Sanremo Cloud** and **Webapp Expressyourself** interface, for an even easier and interactive using experience.



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)

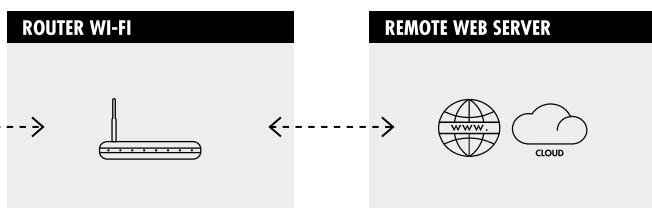
- _ Reading and changing machine settings and parameters
- _ Consumptions analysis for a better stock management
- _ Meters reading of the coffee dispensed
- _ Saving, restoring and sharing of settings (recipes) on your machines

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



- 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.

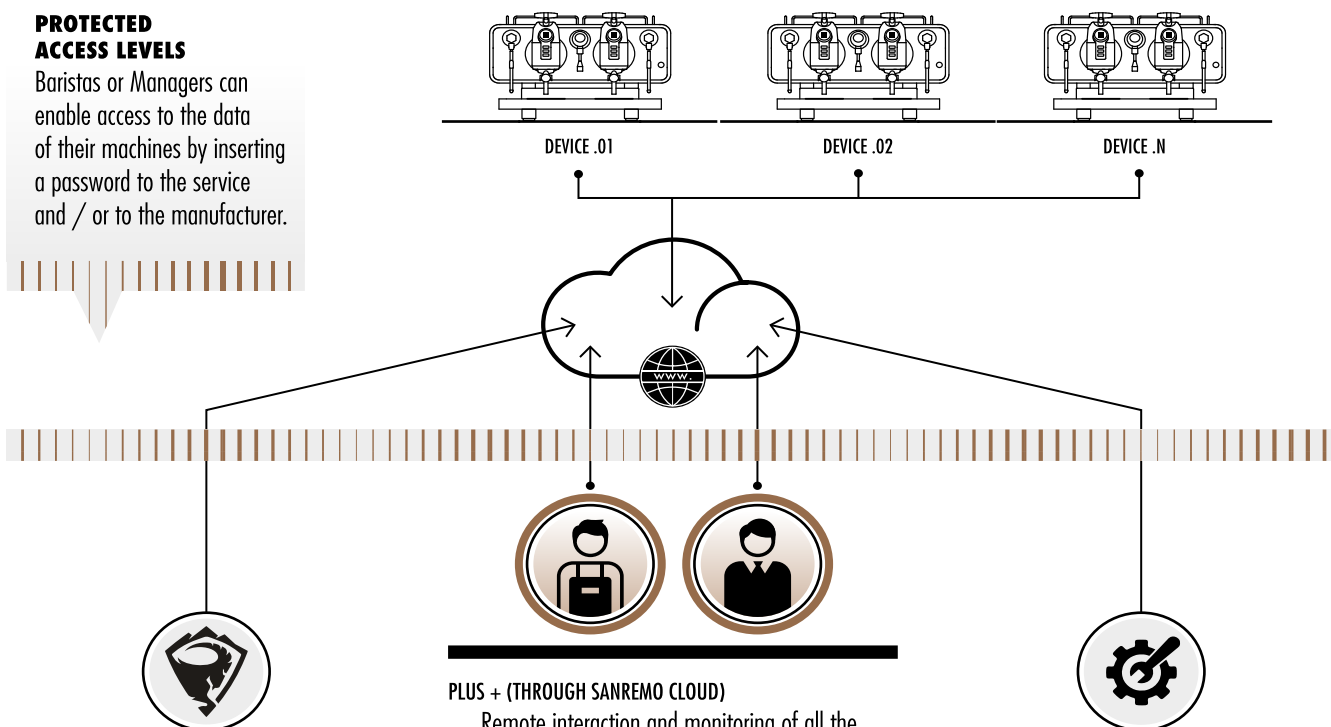
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INTERNET (RETE GLOBALE) / SANREMO CLOUD

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
- Logistic planning and organization of maintenance interventions

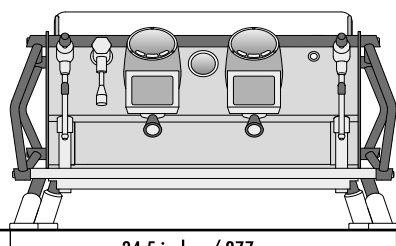
Café Racer



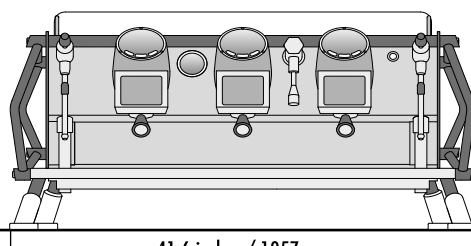


Versions

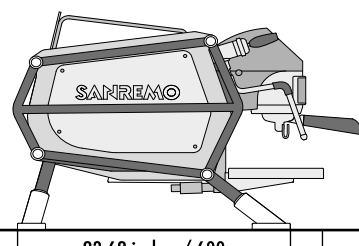
19



34.5 inches / 877 mm



41.6 inches / 1057 mm



23.62 inches / 600 mm

26.77 inches / 680 mm

21 inches
534 mm

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

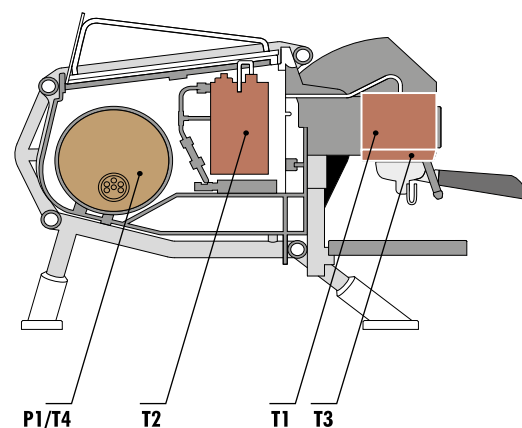
1 one-cup portafilters

3 two-cup portafilters



MULTI-BOILER SYSTEM

Sanremo Café Racer multi-boiler system ensures a new level of thermal precision thanks to the 4 points of temperature PID control.



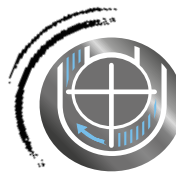
Technical data

		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



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

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 $\pm 0.5^{\circ}\text{C}$ 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.

Take a ride, explore its essence



Smart-touch setting
of the individual groups



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 17.6 lb / 8 kg each
- Portafilters AISI 316
- Boilers AISI 316



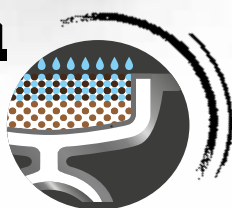
ADJUSTABLE HEIGHT WORK SURFACE

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)



SOFT PRE-INFUSION

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



**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

22



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, feet



P1



P2



P3



P4



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.

CUSTOM

Renegade

23

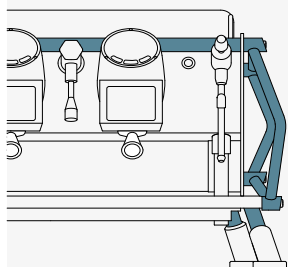


Dolomiti



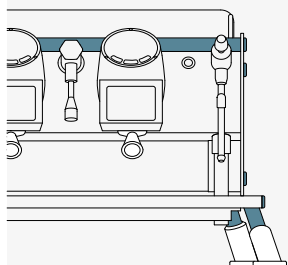
_ White & Wood Standard

_ 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



- Matt black**
- Satinized aluminum**
- Stainless steel**
- Black**



Black & White

CUSTOM



Full White





OFFICIAL MACHINE

SANREMO

CAFE RACER
WORLD COFFEE EVENTS
2018.2020



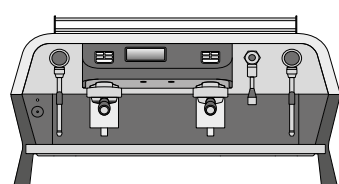
F18





Versions

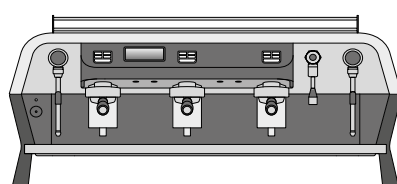
29



35.5 inches / 902 mm

2 group

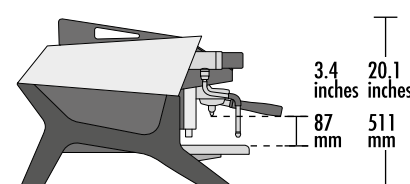
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters



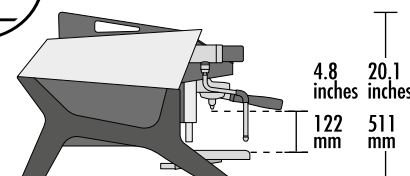
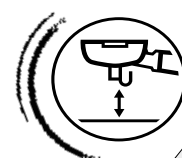
42.2 inches / 1072 mm

3 group

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

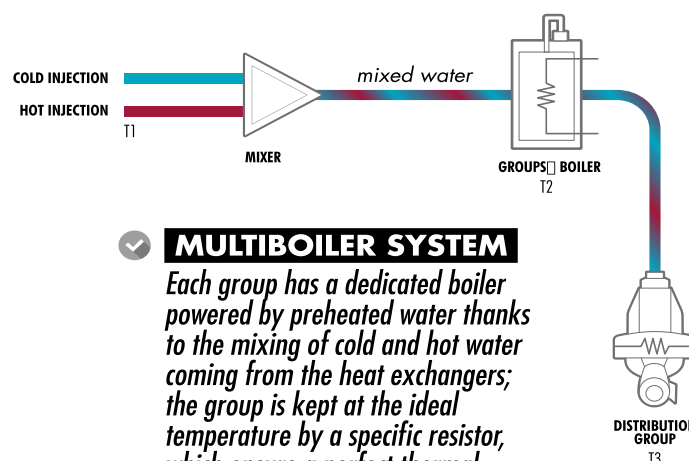


3.4 inches
87 mm
20.1 inches
511 mm



4.8 inches
122 mm
20.1 inches
511 mm

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.

Colors

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

Technical data		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	6.32	7.2
steam boiler capacity	US gal / lt	2.27 / 8.6	2.64 / 10
steam boiler power	kW	3.5	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



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



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 menu for malfunction and alarm records



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.



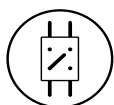
INDEPENDENT REGULATION TEMPERATURE WATER COFFEE

Maximum temperature precision and constancy of distribution.



PROGRAMMABLE CUP WARMER TEMPERATURE

Allows the cups to be kept at the optimum temperature in the most different climatic conditions.



STATIC RELAY BOILER TEMPERATURE

Allows to regulate the temperature as accurately as possible.



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.



LED LIGHTING OF THE WORK AREA

Allows efficient working in any condition of environmental lighting.



STAINLESS STEEL COFFEE BOILER

Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.



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.



AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION

Programmable on-off timer for each day and/or daily timetables.

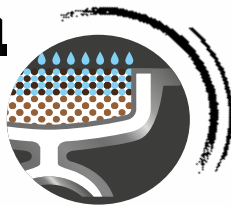
In flight stability

Ready to take off

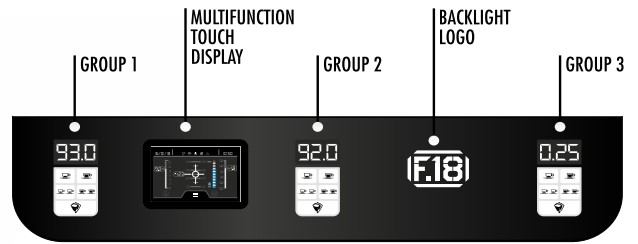


SOFT PRE-INFUSION

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



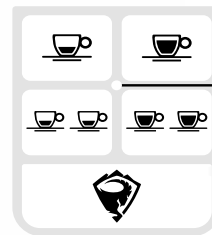
Control panel:



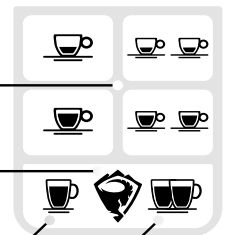
Keyboard 5 selections standard



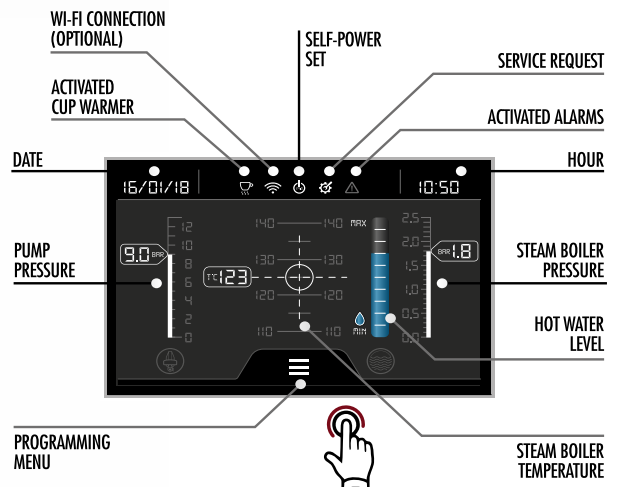
TEMPERATURE AND EXTRACTION TIME



Keyboard 7 selections optional



MULTIFUNCTION TOUCH DISPLAY



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



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

Optional



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



EXTERNAL VOLUMETRIC PUMP



HIGH POWER STEAMER TERMINAL
(bigger holes diameter)



STAINLESS PORTAFILTERS

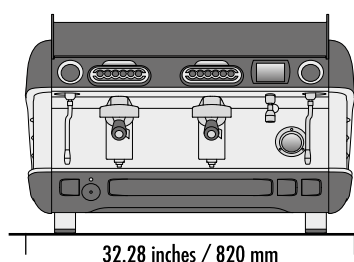
Verona RS



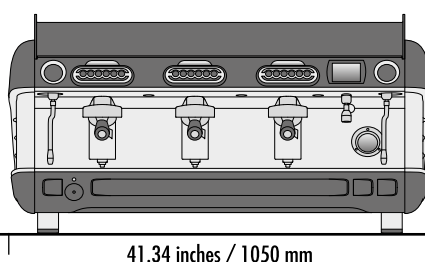


Versions

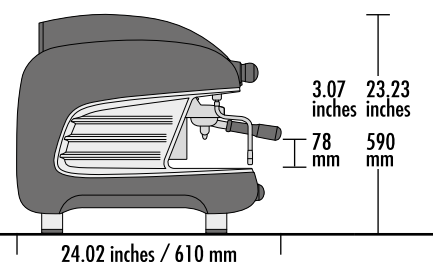
33



32.28 inches / 820 mm



41.34 inches / 1050 mm

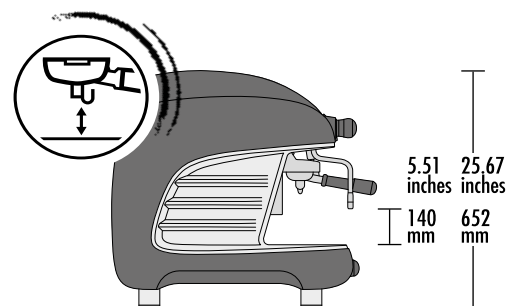


2 group RS

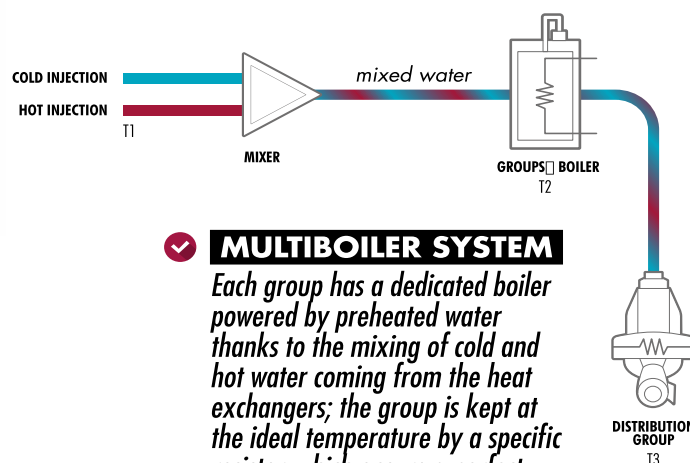
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters

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 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

Colors

	Black	RAL 9005
	White	RAL 1013
	Red	RAL 3002



REALTIME STABILITY

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



PRE-INFUSION SYSTEM

Enabled pre-infusion
start&stop for each group



STAINLESS STEEL "COLD TOUCH"

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

RS GROUP

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



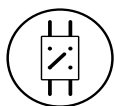
Characteristics



**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 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.



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.

Realtime Stability

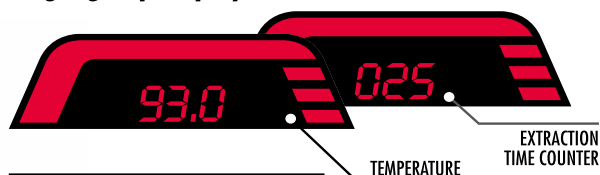
A sprint of technology



ENERGY SAVING SYSTEM

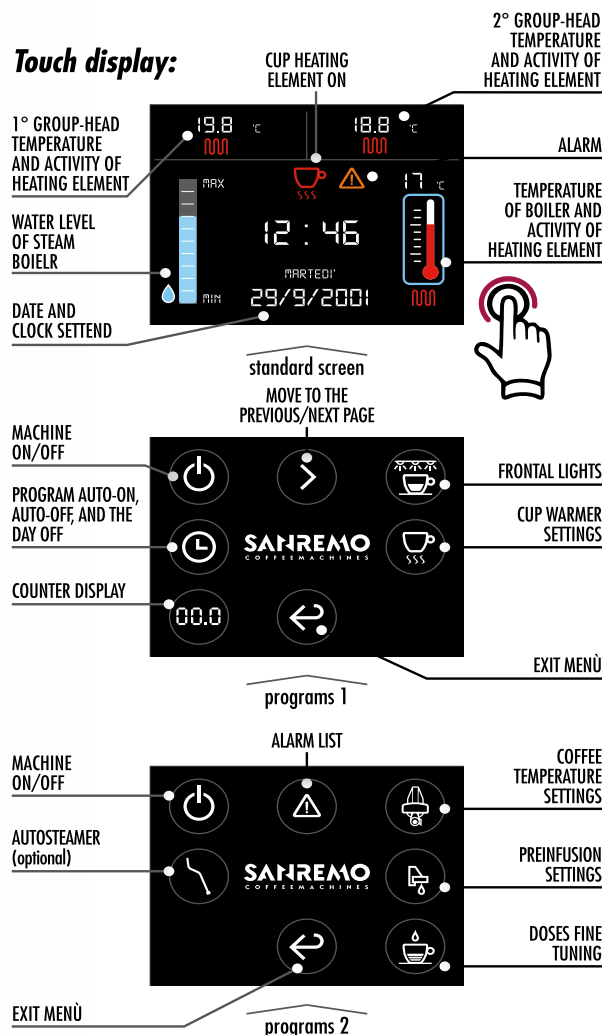
Insulation and energy saving system up until 40% compared to single boiler machines

Single group display:

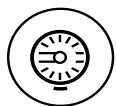


MULTIFUNCTIONAL DISPLAY

Touch display:



35



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

36



124 C° 10:00
SANREMO

TIME AND TEMPERATURE DISPLAY

only mod. SED

SED
TECHNOLOGY

SED VERSION

Guarantees an electronic dosing system through the button panel

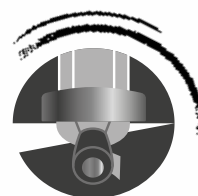
SAP
TECHNOLOGY

SAP VERSION

Allows the semi-automatic programming of doses

GROUP SR 61

Optimized to maintain the ideal coffee extraction temperature



Verona
Link to the website

Characteristics



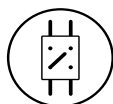
MANUAL BOILER LOAD

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.

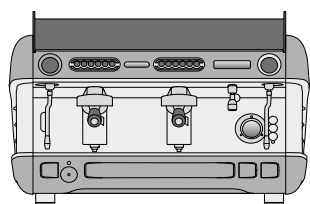
Colors

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



Versions

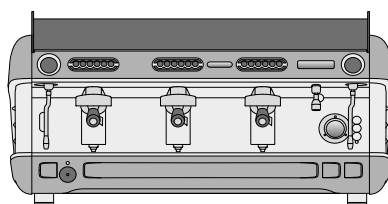
37



32.28 inches / 820 mm

2 group SED/SAP

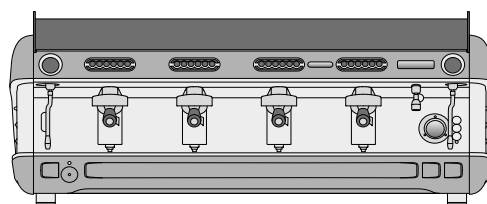
2 steam taps
1 water tap
1 one-cup portafilters
2 two-cup portafilters



41.34 inches / 1050 mm

3 group SED/SAP

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

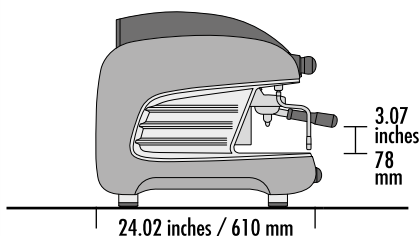


51.97 inches / 1320 mm

4 group SED/SAP

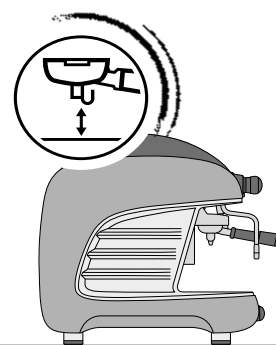
2 steam taps
1 water tap
1 one-cup portafilters
4 two-cup portafilters

23.23
inches
590
mm



24.02 inches / 610 mm

3.07
inches
78
mm



5.51
inches
140
mm

25.67
inches
652
mm



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

Immediate 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 input	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



00

SHOT TIMER

To accurately and reliably time coffee extraction

LED LIGHTING OF THE WORKING AREA

Allows to effectively work in any light condition



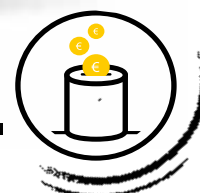
EASY SERVICE

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



LOW SERVICE COST

Designed to decrease the maintenance and inspection costs



Characteristics



ELECTRONIC AUTO-LEVEL

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



ACTIVATED ELECTRONIC PRE-INFUSION

Management of the delayed activation of water solenoid in the first phase of brewing.



DOUBLE READING GAUGE

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



EASY SERVICE

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



AUTOMATIC CLEANING CYCLE

Process for coffee groups cleaning.



LED LIGHTING OF THE WORK AREA

Allows efficient working in any condition of environmental lighting.



SHOT TIMER

To accurately and reliably time coffee extraction.

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

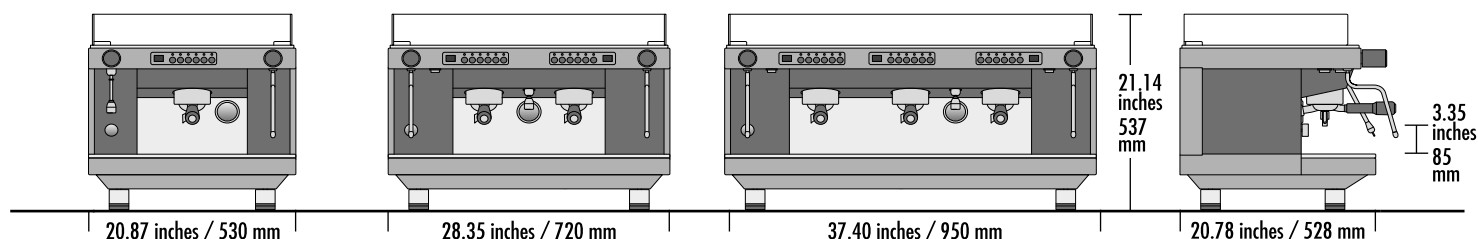


NAKED
PORTAFILTERS



Versions

39



1 group

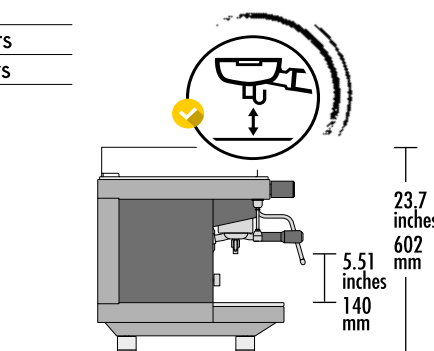
- 1 steam tap
- 1 water tap
- 1 one-cup portafilters
- 1 two-cup portafilters

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

2-3 group

Technical data

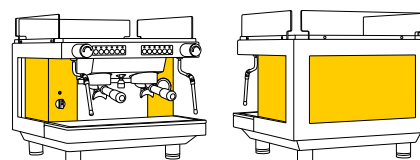
		1 group	2 group	3 group
voltage	V	220-240 1N / 380-415 3N		
power input	kW	2.7	3.3	6
steam boiler capacity	US gal / lt	1.85 / 7	2.64 / 10	3.7 / 14
steam boiler power	kW	2.5	2.95	5.6
pump power	kW	0.13	0.13	0.13
net weight	lb / kg	99 / 45	121 / 55	152 / 69



Colors

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

PERSONALISED GRAPHICS



Zoe Competition
Link to the website

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

Zoe

40

COLORED AND VERSATILE

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

SED VERSION

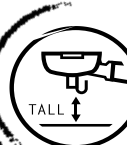
Guarantees an electronic dosing system through the button panel

SED
TECHNOLOGY

SAP VERSION

Allows the semi-automatic programming of doses

SAP
TECHNOLOGY



COMPLETE RANGE

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

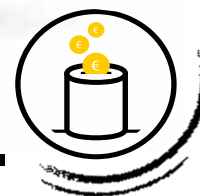


EASY SERVICE

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.



ACTIVATED ELECTRONIC PRE-INFUSION

Management of the delayed activation of water solenoid in the first phase of brewing.



DOUBLE READING GAUGE

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



EASY SERVICE

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



AUTOMATIC CLEANING CYCLE

Process for coffee groups cleaning.



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

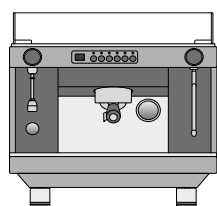


NAKED
PORTAFILTERS

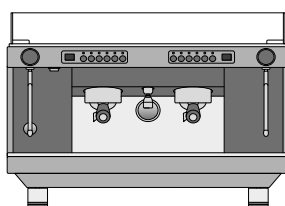


Versions

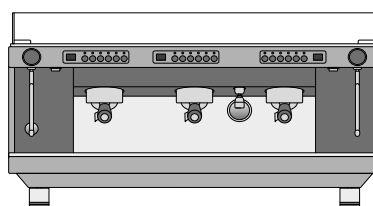
41



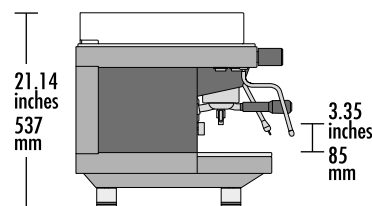
20.87 inches / 530 mm



28.35 inches / 720 mm



37.40 inches / 950 mm



21.14 inches
537 mm

3.35 inches
85 mm

1 group SED/SAP

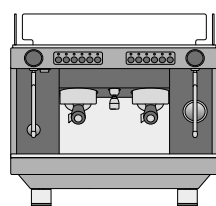
- 1 steam tap
- 1 water tap
- 1 one-cup portafilters
- 1 two-cup portafilters

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



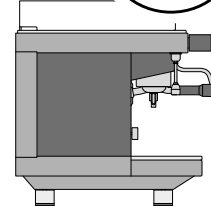
20.87 inches / 530 mm

21.38 inches
543 mm

COMPACT VERSION

2 group

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



23.7 inches
602 mm

5.51 inches
140 mm

TALL VERSION

2-3 group

SED
SAP

Technical data

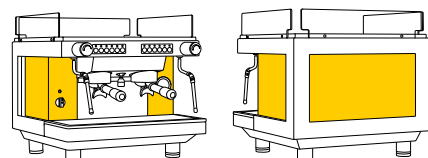
		1 group	2 group	3 group	compact
voltage	V		220-240 1N / 380-415 3N		
power input	kW	2.7	3.3	6	2.3
steam boiler capacity	US gal / lt	1.85 / 7	2.64 / 10	3.7 / 14	1.19 / 4.5
steam boiler power	kW	2.5	2.95	5.6	2.15
pump power	kW	0.13	0.13	0.13	0.13
net weight	lb / kg	99 / 45	121 / 55	152 / 69	90 / 41

Colors

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



PERSONALISED GRAPHICS



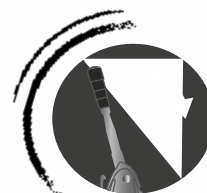
Customization of internal panels with graphics and colors (on request).



Zoe
Link to the website

Napoli

42



LEVER GROUP

High-performance lever group with Sanremo technology

TEMPERATURE SETTING DISPLAY

Allows the regulation of the water temperature



Characteristics



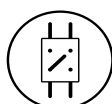
MANUAL BOILER LOAD

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.



STATIC RELAY BOILER TEMPERATURE

Allows to regulate the temperature as accurately as possible.



GLASS LEVEL

Allows to monitor the water level in the boiler.



BOILER PRESSURE GAUGE

Allows to control the boiler pressure.



PUMP PRESSURE GAUGE

Allows to control the distribution pressure.



EASY SERVICE

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



TEMPERATURE SETTING DISPLAY

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

Optional



EXTERNAL VOLUMETRIC PUMP



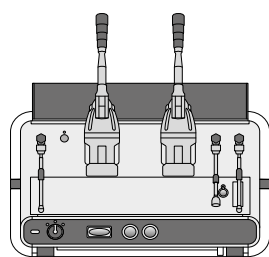
CUP WARMER

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

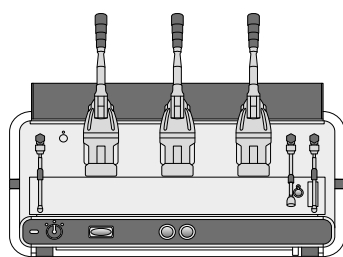


Versions

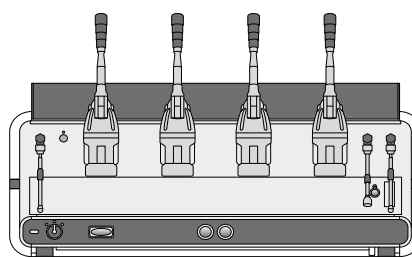
43



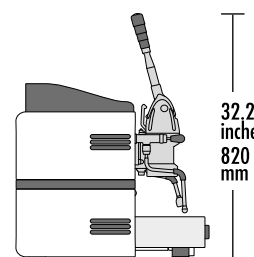
30.71 inches / 780 mm



39.76 inches / 1010 mm



48.82 inches / 1240 mm



32.28
inches
820
mm

2 group

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

3 group

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

4 group

2 steam taps
1 water tap
1 one-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 input	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.*



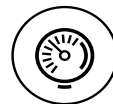
BOILER PRESSURE GAUGE

*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.*

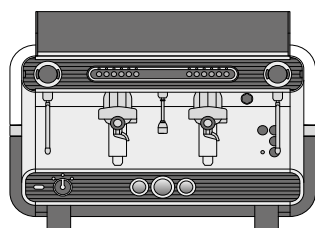


AUTOMATIC CLEANING CYCLE

*Process to clean the
coffee groups.*



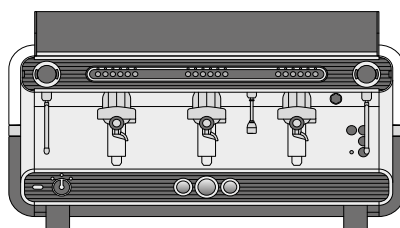
Versions



30.71 inches / 780 mm

2 group SED/SAP

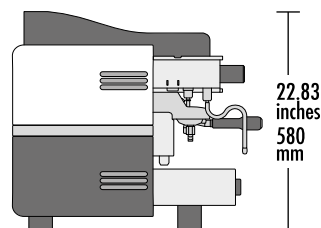
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters



39.76 inches / 1010 mm

3 group SED/SAP

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



22.83 inches
580 mm

23.23 inches / 590 mm

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.



EXTERNAL VOLUMETRIC PUMP



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



BLUETOOTH COMMUNICATION SYSTEM



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



NAKED PORTAFILTERS



Torino
Link to the website



Technical data

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



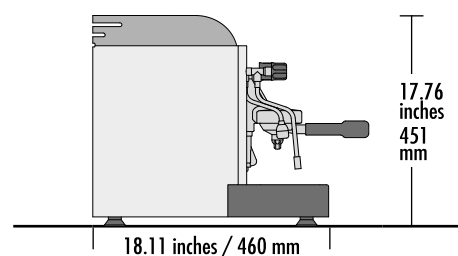
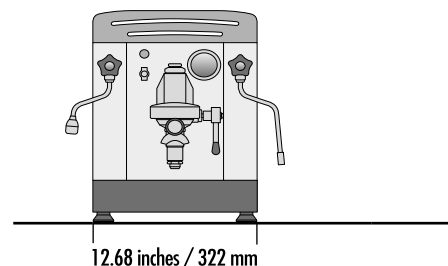
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TWO VERSIONS

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



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	○	○

Technical data

		TREVISO	TREVISO LX
voltage	V	120 / 230	
power input	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



Treviso
Link to the website

standard

optional

Grinders



On demand / Grinder doser

SR 83 OD

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HIGHT PERFORMANCE

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



PRECISE GRINDING ADJUSTMENT

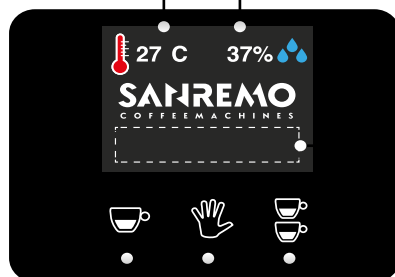
Mechanical micrometric with ring nut

EVERYTHING UNDER CONTROL

Display touch with
CapSense technology



COFFEE TEMPERATURE (T) RELATIVE HUMIDITY VALUE (RH)



STATISTICS ON
COFFEE CONSUMPTION
AND WEAR MONITORING
FOR THE BURRS

SINGLE DOSE MANUAL DOUBLE DOSE



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

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**HIGHT PERFORMANCE
AND INTENSIVE USE**

Conical burrs (ø 71 mm)



**PRECISE
GRINDING
ADJUSTMENT**

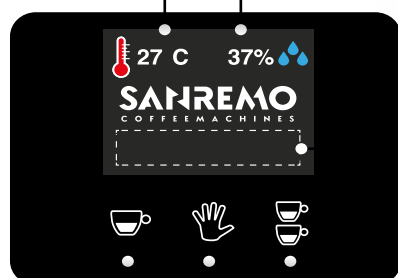
Mechanical micrometric
with ring nut

**EVERYTHING
UNDER CONTROL**

Display touch with
CapSense technology



COFFEE
TEMPERATURE (T) RELATIVE HUMIDITY
VALUE (RH)



SINGLE DOSE MANUAL DOUBLE DOSE

STATISTICS ON
COFFEE CONSUMPTION
AND WEAR MONITORING
FOR THE BURRS

**AUTOMATIC
COOLING FAN**

Fan with thermostat
activating only when
the grinder doser
overheats



CE



Grinders
Link to the website



INVERTER TECHNOLOGY

The system ensures absolute precision and consistency for grinding, reducing motor consumption, operating noiselessly and showing exceptional reliability 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



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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

Conical grinders

SR 83 A



SR 64 A



SR 63 CA



SRQ 63 A



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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



52

_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



Opera 2.0



Café Racer

SANREMO TAMPING STAND



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



LANYARDS



width: 75 mm
height: 75 mm



width: 65 mm
height: 65 mm

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.

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_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

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This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There is a thick black horizontal bar at the top edge and another at the bottom edge, framing the writing area. The paper appears to be from a notebook or a set of legal pads.

www.exoplis

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online Εξοπλισμός Μαζικής Εστίασης
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Δημητρακοπούλου 2 και Αχιλλέως 100 | Παλαιό Φάληρο

Τηλέφωνο: 215 54 59 041 - 215 55 60 931

Email: info@exoplismosonline.gr | sales@exoplismosonline.gr

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



SANREMO
COFFEE MACHINES

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New Jersey 07074 – USA
T +1 973 907 3013
alessio.t@sanremous.com
www.sanremomachines.com

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



Price List 2019

_ Index

Espresso Coffee Machines	_04
Grinders	_11
Accessories	_12
Wear and Merchandising	_13

OPERA 2.0



Features

Groups	2	3
Width	745 mm	1040 mm
Depth	640 mm	640 mm
Height	440 mm	440 mm
Price	€ 15.870,00	€ 20.660,00
Price Tall Version	€ 16.290,00	€ 21.203,00



Black

White

Steel

Optionals

I.S.T Integrated scales technology	€ 990,00 for each group
------------------------------------	----------------------------

Back Panel

	Black Backlight
	Painted wood
	Etched crystal Backlight

OPERA OCTANE



Features

Groups	2	3
Width	745 mm	1040 mm
Depth	640 mm	640 mm
Height	440 mm	440 mm
Price	€ 16.500,00	€ 21.370,00
Price Tall Version	€ 16.920,00	€ 21.913,00



Octane blue

Optionals

I.I.S.T Integrated scales technology	€ 990,00 for each group
--------------------------------------	----------------------------

Back Panel

	Octane blue Backlight
--	-------------------------

OPERA OXID



Features

Groups	2	3
Width	745 mm	1040 mm
Depth	640 mm	640 mm
Height	440 mm	440 mm
Price	€ 16.880,00	€ 21.660,00
Price Tall Version	€ 17.300,00	€ 22.203,00



Steel oxidized

Optionals

I.S.T Integrated scales technology	€ 990,00 for each group
------------------------------------	----------------------------

Back Panel

	Steel oxidized Backlight
--	----------------------------

CAFÈ RACER NAKED



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 12.710,00	€ 16.690,00



Black

Steel | Black

Black | Red

Steel | Red

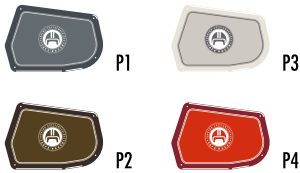
CAFÈ RACER FREEDOM



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 12.710,00	€ 16.690,00

Side Panels



P1 | P2 | P3 | P4



Nero

P1 | P2 | P3 | P4



Inox | Nero

P4



Nero | Rosso

P4



Inox | Rosso

CAFÈ RACER CUSTOM RENEGADE



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 14.640,00	€ 18.490,00

- Dark green
- Oxidized copper
- Brown leather
- Polished brass | Oxidized brass

CAFÈ RACER RENEGADE LEATHER BAGS



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 15.490,00	€ 19.340,00

- Dark green
- Oxidized copper
- Brown leather
- Polished brass | Oxidized brass

CAFÈ RACER CUSTOM DOLOMITI



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 13.610,00	€ 17.460,00

- Matt black
- Black steel
- Black leather
- Dark chrome | Stainless steel

CAFÉ RACER DOLOMITI
LEATHER BAGS



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 14.460,00	€ 18.310,00

- Matt black
- Black steel
- Black leather
- Dark chrome | Stainless steel

CAFÉ RACER CUSTOM
WHITE & WOOD
Standard



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 14.250,00	€ 18.360,00

- Matt white
- Natural oak
- Stainless steel | Natural oak

CAFÉ RACER CUSTOM
WHITE & WOOD
Slim



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 14.120,00	€ 18.230,00

- Matt white
- Natural oak
- Stainless steel | Natural oak

CAFÉ RACER CUSTOM
BLACK & WHITE



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 13.330,00	€ 17.340,00

Optionals

White drain plate	€ 124,00
-------------------	----------


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

CAFÉ RACER CUSTOM
FULL WHITE



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 13.330,00	€ 17.340,00






 Matt white
   Stainless steel | Matt black |
Matt white

CAFÉ RACER CUSTOM
RACING



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 13.610,00	€ 17.720,00

 Gloss red
 Matt white
 Carbon
  Stainless steel | Black

CAFÈ RACER CUSTOM
MOTO DI FERRO



Features

Groups	2	3
Width	877 mm	1057 mm
Depth	680 mm	680 mm
Height	534 mm	534 mm
Price	€ 19.130,00	€ 23.110,00

 Matt black
 Satinized aluminium
  Stainless steel | Black

F 18



Features

Groups	2	3
Width	881 mm	1051 mm
Depth	589 mm	589 mm
Height	505 mm	505 mm
Price	€ 10.125,00	€ 12.200,00
Price Tall Version	€ 10.235,00	€ 12.335,00

Optionals

Autosteam	€ 1.235,00
-----------	------------

 Black | Matt Black
 White | Black
 Red | Matt Black
 Blue | Matt Black

VERONA RS



Features

Groups	2	3
Width	820 mm	1050 mm
Depth	610 mm	610 mm
Height	590 mm	590 mm
Price	€ 8.820,00	€ 10.200,00

Optionals

Autosteam	€ 1.013,00
-----------	------------



Black



White

VERONA RS TALL



Features

Groups	2	3
Width	820 mm	1050 mm
Depth	610 mm	610 mm
Height	652 mm	652 mm
Price	€ 9.180,00	€ 10.560,00

Optionals

Autosteam	€1.013,00
-----------	-----------



Black



White

VERONA SED / SAP



Features

Groups	2	3	4
Width	820 mm	1050 mm	1320 mm
Depth	610 mm	610 mm	610 mm
Height	590 mm	590 mm	590 mm
Price SED	€ 6.210,00	€ 8.620,00	€ 9.630,00
Price SAP	€ 5.430,00	€ 6.880,00	€ 8.210,00

Optionals

Autosteam	€ 1.013,00
Bluetooth Communication System	€ 520,00
Mixed water option	€ 141,00
Cup heater	€ 218,00 2 grp € 277,00 3 grp € 296,00 4 grp



Black



Matt Black



Silver



White



Pearl White



Red

VERONA TALL SED



Features

Groups	2	3
Width	850 mm	1080 mm
Depth	560 mm	560 mm
Height	535 mm	535 mm
Price	€ 6.810,00	€ 9.220,00

Optionals

Autosteam	€ 1.013,00
Bluetooth Communication System	€ 520,00
Mixed water option	€ 141,00
Cup heater	€ 218,00 2 grp € 277,00 3 grp



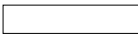
Black



Matt Black



Silver



White



Pearl White



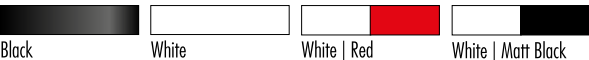
Red

NAPOLI



Features

Groups	2	3	4
Width	780 mm	1010 mm	1240 mm
Depth	590 mm	590 mm	590 mm
Height	820 mm	820 mm	820 mm
Price	€ 6.130,00	€ 7.900,00	€ 9.910,00



Optionals

Steam cup heater	€ 472,00 2 grp € 593,00 3 grp € 864,00 4 grp
Steam cup electric	€ 200,00 2 grp € 250,00 3 grp € 270,00 4 grp

TORINO SED/SAP



Features

Groups	2	3
Width	780 mm	1010 mm
Depth	590 mm	590 mm
Height	580 mm	580 mm
Price SED	€ 4.550,00	€ 5.670,00
Price SAP	€ 4.210,00	€ 5.290,00



Optionals

Spot lights (only SED)	€ 270,00
Cup heater	€ 200,00 2 grp € 250,00 3 grp
Bluetooth Communication System	€ 520,00

ZOE COMPETITION



Features

Groups	2	3
Width	720 mm	950 mm
Depth	528 mm	528 mm
Height	537 mm	580 mm
Price	€ 3.470,00	€ 4.650,00



Optionals

Cool touch steam wand	€ 100,00
Autosteam	€ 420,00
Bluetooth Communication System	€ 520,00
Cup heater	€ 170,00 2 grp € 212,00 3 grp

ZOE COMPETITION TALL



Features

Groups	2	3
Width	720 mm	950 mm
Depth	528 mm	528 mm
Height	602 mm	602 mm
Price	€ 3.912,00	€ 5.089,00



Optionals

Cool touch steam wand	€ 100,00
Autosteam	€ 420,00
Bluetooth Communication System	€ 520,00
Cup heater	€ 170,00 2 grp € 212,00 3 grp

ZOE SED/SAP



Features

Groups	1	2	3
Width	530 mm	720 mm	950 mm
Depth	528 mm	528 mm	528 mm
Height	537 mm	537 mm	537 mm
Price SED	€ 3.030,00	€ 3.290,00	€ 4.320,00
Price SAP	€ 2.830,00	€ 3.050,00	€ 4.130,00



Optionals

Cool touch steam wand	€ 100,00
Autosteam	€ 420,00
Bluetooth Communication System	€ 520,00
Cup heater	€ 170,00 2 grp € 212,00 3 grp

ZOE TALL SED/SAP



Features

Groups	2	3
Width	720 mm	950 mm
Depth	528 mm	528 mm
Height	602 mm	602 mm
Price SED	€ 3.730,00	€ 4.770,00
Price SAP	€ 3.500,00	€ 4.590,00



Optionals

Cool touch steam wand	€ 100,00
Autosteam	€ 420,00
Bluetooth Communication System	€ 520,00
Cup heater	€ 170,00 2 grp € 212,00 3 grp

ZOE COMPACT SED/SAP



Features

Groups	2
Width	530 mm
Depth	528 mm
Height	543 mm
Price SED	€ 3.060,00
Price SAP	€ 2.960,00



Optionals

Cool touch steam wand	€ 100,00
Autosteam	€ 420,00
Bluetooth Communication System	€ 520,00
Cup heater	€ 170,00 2 grp

TREVISO/TREVISO LX



Features

Groups	1
Width	322 mm
Depth	460 mm
Height	451 mm
Price Treviso	€ 1.690,00
Price Treviso LX	€ 1.860,00



Optionals

Treviso equipped with water tank
Treviso LX plumbed

• Hand level operated.

SR 58 A - SR 58 OD



SR 64 A - SR 64 M



SR 83 A



SR 63 CA



SR 64 OD



SR 83 OD



SR 64 OD EVO XGI



SR 64 OD EVO



SR 83 OD XGI



SR 71C OD



SRQ 63 A - SRQ 63 M



Model	Manual	Automatic	On Demand	Red Speed
SR 58	-	€ 720,00	€ 870,00	
SR 64	€ 770,00	€ 820,00	-	
SR 83 A	-	€ 1.080,00	-	
SR 63 CA	-	€ 1.700,00	-	
SR 64 OD	-	-	€ 1.030,00	€ 1.230,00
SR 64 OD EVO	-	-	€ 1.080,00	€ 1.280,00
SR 64 OD EVO XGI			€ 2.067,00	
SR 83 OD	-	-	€ 1.310,00	€ 1.510,00
SR 83 OD XGI			€ 2.387,00	
SR 71C OD	-	-	€ 2.360,00	€ 2.560,00
SRQ 63	€ 580,00	€ 620,00	-	

Model	white	red	silver	black
SR 58	•	•		•
SR 64	•	•	•	•
SR 83 A	•	•	•	•
SR 63 CA	•		•	•
SR 64 OD	•	•	•	•
SR 64 OD EVO	•	•	•	•
SR 64 OD EVO XGI	•	•	•	•
SR 83 OD	•	•	•	•
SR 83 OD XGI	•	•	•	•
SR 71C OD	•	•	•	•
SRQ 63	•	•	•	•

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

WHITE MILK JUG



d 35	€ 40,00
d 50	€ 50,00
d 75	€ 50,00

STAINLESS MILK JUG



d 35	€ 40,00
d 50	€ 40,00
d 75	€ 50,00

BLACK MILK JUG



d 35	€ 40,00
d 50	€ 50,00
d 75	€ 50,00

COFFEE CUP, CAPUCCINO CUP, MILK CUP



Cup	Coffee	Cappuccino	Milk
Capacity	80 cc	165 cc	260 cc
Diameter	65 mm	86 mm	95 mm
Height	52 mm	60 mm	65 mm
Price	€ 10,00	€ 12,00	€ 15,00

GLASS-WASHER



SR 100	€ 1.860,00
SR 200	€ 2.340,00
SR 300	€ 2.420,00
SR 400	€ 2.530,00

WATER SOFTENERS

WATER SOFTENERS	MANUAL
8 litri	€ 150,00
12 litri	€ 170,00
Kit purity C 300	€ 390,00

MILK FROTHER MANUAL: € 100,00

TAMPING STAND



Coffee tamper holder	€ 15,00
Tamping stand	€ 50,00

COFFEE TAMPER
SANREMO



Coffee tamper steel/black h 90 mm	€ 100,00
Coffee tamper steel/black h 80 mm	€ 100,00

COFFEE TAMPER
OPERA 2.0



Coffee tamper steel/black h 90 mm	€ 100,00
Coffee tamper steel/black h 80 mm	€ 100,00

COFFEE TAMPER
CAFÉ RACER



Coffee tamper steel/black h 90 mm	€ 100,00
Coffee tamper steel/black h 80 mm	€ 100,00

T-SHIRT SANREMO



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



Black

Price € 26,00

T-SHIRT OPERA 2.0



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



Blue

Price € 33,50

SWEATHSHIRT SANREMO



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



Black

Price € 99,00

SWEATSHIRT SANREMO



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



Blue

Price € 99,00

T-SHIRT SANREMO INSPIRE



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



Red

T-SHIRT SANREMO INSPIRE



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



Light blue

Price € 33,50

T-SHIRT CAFÉ RACER DRESS-UP



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



White

Price € 33,50

T-SHIRT CAFÉ RACER BIKE



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



Titanium grey

Price € 33,50

T-SHIRT S.W.A.T



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



Black

Price	€ 33,50
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APRON



Black | Leather

Price	€ 140,00
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SANREMO TROLLEY



- Width: 400 mm
- Depth: 250 mm
- Height: 550 mm



Black

Price	€ 456,00
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BLACK BAG



Price	€ 9,00
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LANYARDS



Price	€ 3,90
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NOTEBOOK & PEN SET



Notebook	€ 20,00
Pen	€ 1,20

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