



THE BRAVE INSPIRE

General Catalogue
2021

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THE BRAVE INSPIRE

PIONEERS OF A NEW VISION



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 then go: start your adventure.

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



SANREMO
COFFEEMACHINES

made in italy

SANREMO, MORE THAN A COMPANY

A benchmark for innovation and excellence in 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 of a strong production tradition and ambitious dreams. A winning combination that has given

the company international recognition and is now a point of reference in the coffee machine sector.

Our production department is second to none, our technological know-how, mixed with quality materials, workmanship and creativity.


An international research & development team, trained by the best in the coffee industry united with the same fighting spirit which Sanremo machines express.

Coffee Machines



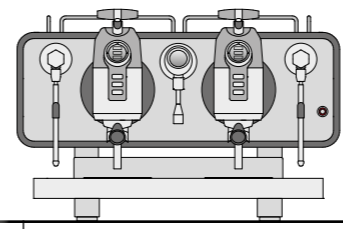
Opera 2.0



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

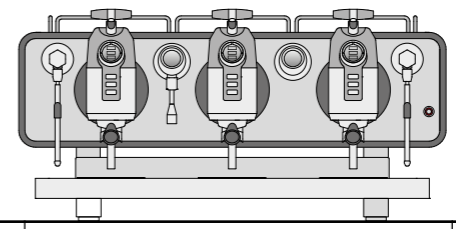


Versions



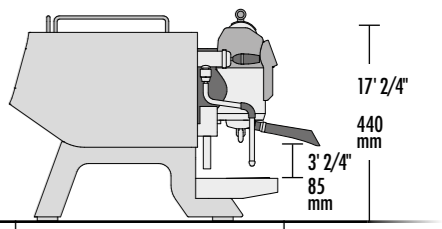
29" 2/4" / 745 mm

- 2 group OP**
- 2 steam taps
 - 1 water tap
 - 1 one-cup filter holder
 - 2 two-cup filter holders



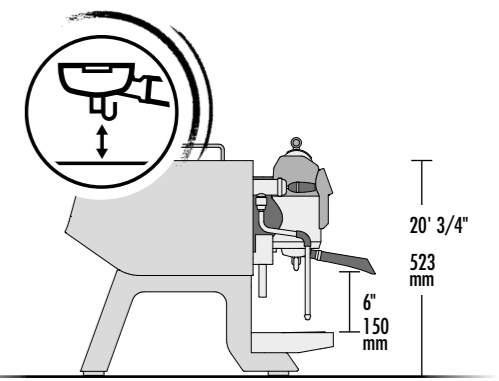
41" / 1040 mm

- 3 group OP**
- 2 steam taps
 - 1 water tap
 - 1 one-cup filter holder
 - 3 two-cup filter holders



25" / 640 mm
20" / 510 mm

TALL VERSION



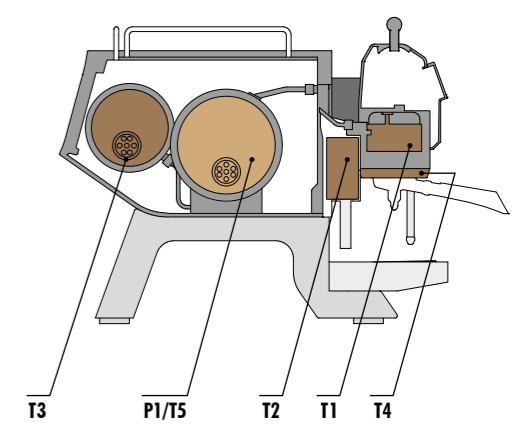
17" 3/4"
440 mm
3" 2/4"
85 mm
20" 3/4"
523 mm
6"
150 mm



Technical data		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	7.7 / 3.5	8.3 / 3.5
		8.5 / 4.5	9.1 / 4.5
steam boiler services	lt	8	10
external pump power	kW	0.15	0.15
preheating boiler capacity	lt	2.8	2.8
preheating boiler resistance power	kW	1.5	1.5
cup-heater power	kW	0.20	0.25
units boiler capacity	lt	1.0	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

MULTI-BOILER SYSTEM

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



The Revolution

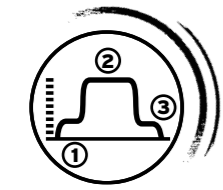
Be in control, express yourself

DOUBLE SELECTION BUTTONS

Easy-touch setting with 6 different profiles for individual groups

SMART LEVER

Coffee doses fast manual selection



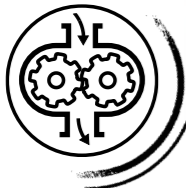
CDS SYSTEM

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



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
- Filter holders AISI 316
- Boilers AISI 316



WI-FI CONNECTION



EASY APP

Tablet or smartphone barista's Webapp for setting parameters



Opera. The Revolution
Link to the website

Characteristics



AISI 316L STEEL GROUPS WITH 22 lb / 10 kg PURE STEEL
Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.



AISI 316 STAINLESS STEEL FILTER HOLDER 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 consistency lower than 0.2°C).



INFUSION WATER DISPLAY
Indicates tea and herbal teas water brewing temperature. (In the two group it is shown with the steam boiler display)



STEAM BOILER DISPLAY
Indicates steam boiler temperature and pressure. (In the two group Opera it is shown with the infusion water display)



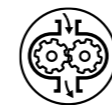
COFFEE UNIT SINGLE DISPLAY
Controls of all coffee extraction parameters.



MACHINE'S PROGRAMMING PARAMETERS DISPLAY
The internal display is a handy programming interface for the maintenance technician.



MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.



GEAR PUMPS
Dedicated to each individual group, allow to change the pressure during infusion.



STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.



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



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



AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE
Maintenance can be scheduled according to litres or number of coffees dispensed.



AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable on-off timer for each day and/or daily timetables.



AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.



ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.



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**



TALL VERSION



ENHANCED RESISTANCE



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



EXTERNAL VOLUMETRIC PUMP

Standard models

wide choice of models



✓ **Opera Steel**
Standard back panel: |BP1|



Choose the panel

to suit your style

SANREMO

OPERA 2.0
THE REVOLUTION

BP1 Etched crystal / backlight

SANREMO

OPERA 2.0
THE REVOLUTION

BP2 Painted wood

SANREMO

OPERA 2.0
THE REVOLUTION

BP4 Black / backlight

SANREMO

OPERA 2.0
THE REVOLUTION

BP3 Steel oxidized / backlight

SANREMO

OPERA 2.0
THE REVOLUTION

BP5 Octane blue / backlight

OPERA 2.0
THE REVOLUTION



✓ **Opera Black**
Standard back panel: |BP4|



✓ **Opera White**
Standard back panel: |BP2|



Tailor made finishes
collection 2020

12



✓ **Opera Octane**
Standard back
panel: |BP5|



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



Everything in an App

app dedicated to parameter settings for tablet

(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 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

Pre Infusion: 2.5 s

3.5 bar

Infusion: 71 ml

Pressure: 9.0 bar

Post Infusion: 2 ml

3.5 bar

PRE-INFUSION

BRR 030
060 mL
050 SEC

INFUSION

BRR 090
005 mL
230 SEC

POST-INFUSION

BRR 030
002 mL
250 SEC

(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.

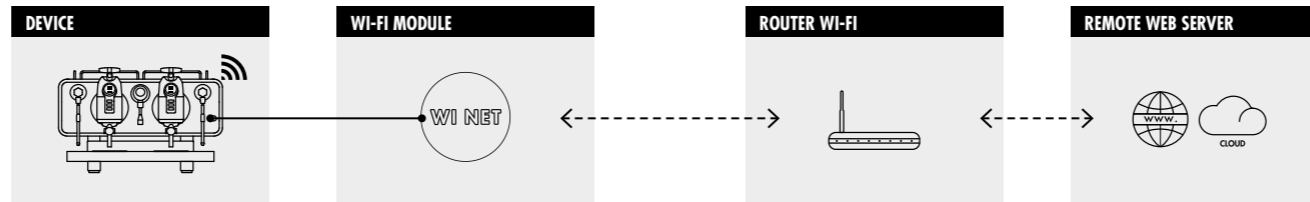
Clicking in "save new configuration" you can save your perfect espresso dispensing menu and transfer it into another machine.

Opera wi-fi

the easiest way

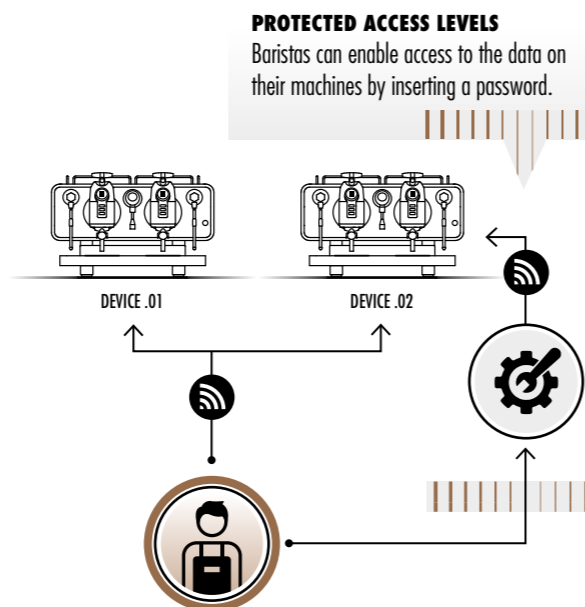


From today the Opera 2.0 is easier to handle, thanks to the *Sanremo Cloud* and *Webapp Expressyourself* interface, for an even easier and interactive using experience.



- Handling through Sanremo app, from smartphone, tablet, or pc, of all configuration parameters of the machine, without the need for physically being in front of it.
- Possibility of connecting multiple machines simultaneously for sharing, modifying, and setting of recipes and configurations.
- Simultaneous monitoring and handling of multiple machines by the same owner (e.g.: franchising in different locations).
- Statistical analysis of consumption, distribution, maintenance, configuration for all connected machines.
- Remote maintenance by the technician for updating, verification of the correct settings and parameters control.

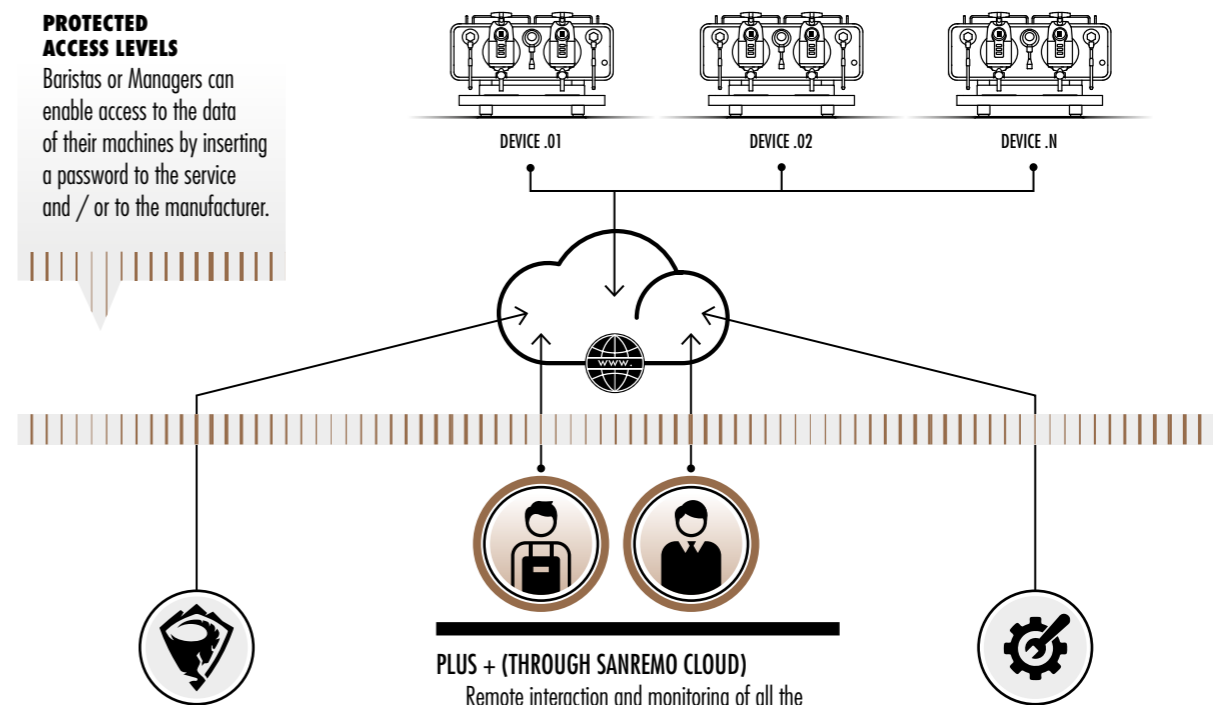
INTRANET (WI-FI LOCAL NET)



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

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

INTERNET (GLOBAL NET) / SANREMO CLOUD



- 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

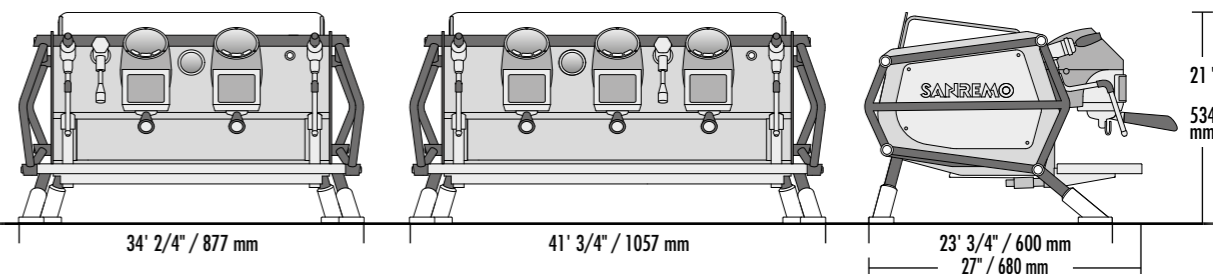
- BARISTA**
- MANAGER**
- MAINTENANCE SERVICE**
- MANUFACTURER**
- SANREMO CLOUD**
- INTERNET GLOBAL NETWORK**
- LOCAL WI-FI NETWORK**

Café Racer



TECEx RoHS

Versions



2 group CR
 2 steam taps
 1 water tap
 1 one-cup filter holder
 2 two-cup filter holders

3 group CR
 2 steam taps
 1 water tap
 1 one-cup filter holder
 3 two-cup filter holders

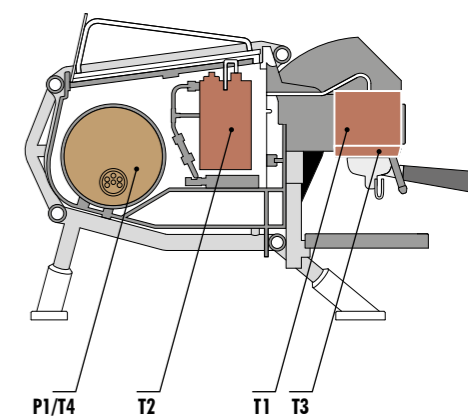


CE

Technical data		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	6.9 / 3.5	8.1 / 3.5
		8.1 / 4.5	8.4 / 4.5
steam boiler capacity	lt	8	10
external pump power	kW	0.160	0.160
preheating boiler capacity	lt	1.6	1.6
preheating boiler resistance power	kW	1.0	1.5
cup-heater power	kW	0.16	0.20
units boiler capacity	lt	1.0	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	333 / 151	388 / 176

MULTIBOILER SYSTEM

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



Take a ride, explore its essence



ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency



VOLUMETRIC PUMP PERFORMANCE
The unique 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



Smart-touch setting of the individual groups

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

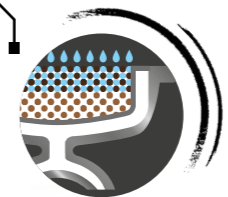


HEART OF STEEL
For maximum thermal stability:
• Groups in AISI 316L, weight 17.6 lb / 8 kg each
• Portafilters AISI 316
• Boilers AISI 316

ADJUSTABLE HEIGHT WORK SURFACE
Innovative Sanremo "All in one" suspension system that allows cups of different shapes and heights (adjustable from 3' 2/4" to 5' 3/4" / from 85 to 150 mm)







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







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





Characteristics


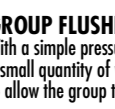
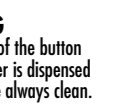

-  **AISI 316L STEEL GROUPS WITH 17.6 lb / 8 kg PURE STEEL**
Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.
-  **AISI 316 STAINLESS STEEL FILTER HODER WITH "COMPETITION FILTER"**
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
-  **AISI 316L STAINLESS STEEL FREE MOTION STEAM TAPS**
Flexible control system for producing and dispensing steam.

-  **AISI 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"**
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art"*** high-performance steam terminals.
-  **PROGRAMMABLE ELECTRONIC PRE-INFUSION**
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.
-  **INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE**
Precision setting (gradient ± 0.5 °C with measured constancy lower than 0.2°C).
-  **SYSTEM DISPLAY**
Visibility of all the machine functions: temperatures, pressures and levels.

-  **COFFEE UNIT SINGLE DISPLAY**
Control of all coffee extraction parameters.
-  **MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.
-  **HIGH PERFORMANCE VOLUMETRIC PUMP 300 l/h *****
Pressure stability also with prolonged and contemporary use of more than one group.
-  **HIGH PERFORMANCE FLOWMETER VOLUMETRICS**
For an accurate and precise coffee dose in the cup.


-  **STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH**
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.
-  **PROGRAMMABLE CUP WARMER TEMPERATURE**
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.
-  **ELECTRONIC AUTO-LEVEL**
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.
-  **LED LIGHTING OF THE WORK AREA**
Allows efficient working in any condition of environmental lighting.

-  **AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE**
Maintenance can be scheduled according to litres or number of coffees dispensed.
-  **AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**
Programmable on-off timer for each day and/or daily timetables.
-  **AUTOMATIC CLEANING CYCLE**
Process for coffee groups cleaning.
-  **BOILER WATER REGENERATION**
Ensures resetting of the optimum chemical characteristics of the water and correct mineralisation.

- Optional**
-  *** STAINLESS STEEL NAKED FILTER HODERS**
 -  **** HIGH POWER STEAMER TERMINAL**
(bigger holes diameter)
 -  ***** EXTERNAL VOLUMETRIC PUMP**
 -  **ENHANCED RESISTANCE**

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



CUSTOM

Welcome to the Custom world of the Cafe Racer, huge creative potential and expression through customization. Some versions have become real icons. Choose your style and create your own unique Cafe Racer.

Renegade



23

handmade finishes [

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

Dolomiti



hand-sewn [

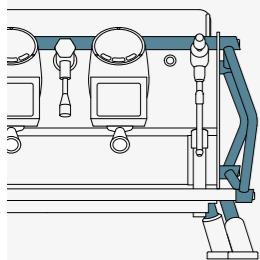
-  Matt black
-  Black steel
-  Black leather
-  Stainless steel



_ White & Wood Standard

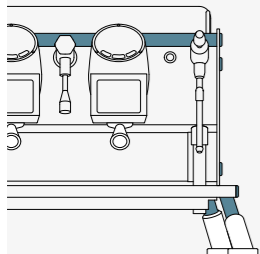
_ CUSTOM

24



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

_ White & Wood Slim



_ Racing

_ CUSTOM

25



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

_ Moto di Ferro



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



Black & White

CUSTOM



Full White



OFFICIAL MACHINE

SANREMO

CAFE' RACER
WORLD COFFEE EVENTS
2018.2021

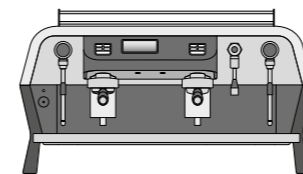


F18



TECEx RoHS

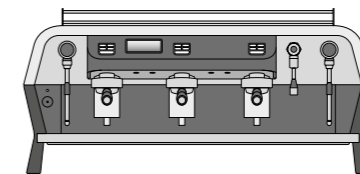
Versions



35' 2/4" / 902 mm

2 group

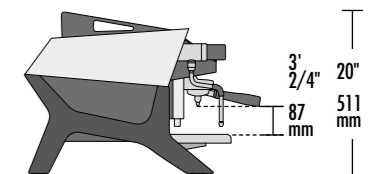
- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders



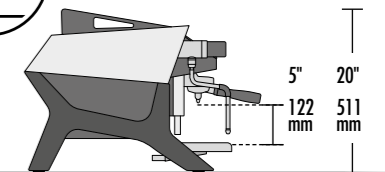
42' 1/4" / 1072 mm

3 group

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders



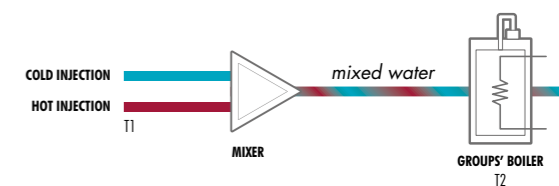
25' 2/4" / 646,5 mm



5" 20" 122 mm 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.



Technical data		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	5.4 / 3.5	6.1 / 3.5
		6.3 / 4.5	7.2 / 4.5
steam boiler capacity	lt	8.6	10
pump power	kW	0.15	0.15
boiler capacity	lt	1	1.5
boiler element power	kW	1	1.5
cup-heater power	kW	0.20	0.25
net weight	lb / kg	182 / 82.5	222.5 / 101
gross weight (with shipping crate)	lb / kg	241.5 / 109.5	278 / 126

Colours

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



QUICK STEAM COUPLING

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



ENERGY SAVING SYSTEM

Component insulation and smart electronics for maximum energy efficiency



STAINLESS STEEL "COLD TOUCH"

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



F18
Link to the website

REALTIME STABILITY GROUP

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



REALTIME STABILITY

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

In flight stability

Ready to take off

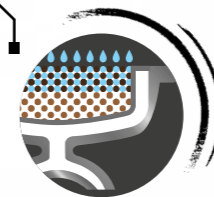


OPERATION ALARM MANAGEMENT

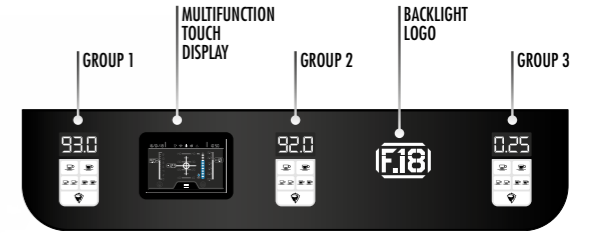
Dedicated menu for malfunction and alarm records

SOFT PRE-INFUSION

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



Control panel:



Keyboard 5 selections standard



TEMPERATURE AND EXTRACTION TIME

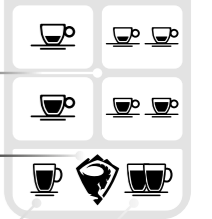


4 PROGRAMMABLE DOSES

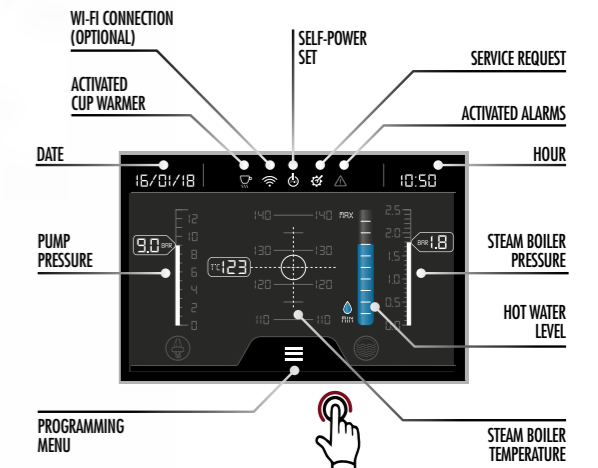
CONTINUOUS DELIVERY / GROUP FLUSHING

5/6 PROGRAMMABLE DOSES

Keyboard 7 selections optional



MULTIFUNCTION TOUCH DISPLAY



Characteristics

- MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**
Immediate mixing of cold / hot water for a better chemical and organoleptic quality.
- STATIC RELAY BOILER TEMPERATURE**
Allows to regulate the temperature as accurately as possible.
- STAINLESS STEEL COFFEE BOILER**
Guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.
- INDEPENDENT REGULATION TEMPERATURE WATER COFFEE**
Maximum temperature precision and constancy of distribution.
- PROGRAMMABLE ELECTRONIC PRE-INFUSION**
Allows control with 0.1 second tolerance of the flow of water that wets the coffee bed, with programming of 4 different profiles for each group.
- AISI 316L STAINLESS STEEL STEAM WAND "COLD TOUCH"**
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.
- PROGRAMMABLE CUP WARMER TEMPERATURE**
Allows the cups to be kept at the optimum temperature in the most different climatic conditions.

- LED LIGHTING OF THE WORK AREA**
Allows efficient working in any condition of environmental lighting.
- AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION**
Programmable on-off timer for each day and/or daily timetables.
- ENERGY SAVING SYSTEM**
Component insulation and smart electronics for maximum energy efficiency.
- 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.

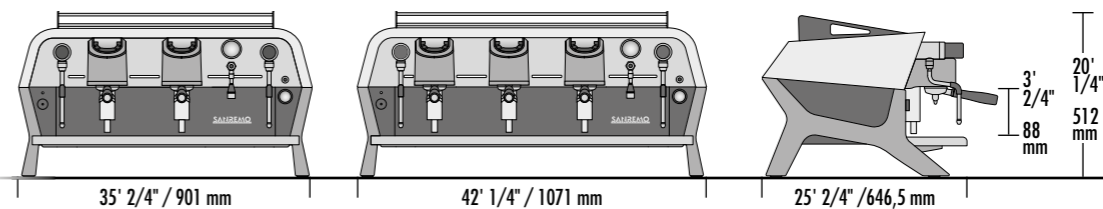
- TEMPCONTROL**
For a very-high thermal stability ($\pm 0.2^\circ\text{C}$).
- GROUP FLUSHING**
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.
- Optional**
- AUTOSTEAMER**
Steam wand characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

- EXTERNAL VOLUMETRIC PUMP**
- HIGH POWER STEAMER TERMINAL**
(bigger holes diameter)
- STAINLESS FILTER HOLDERS**
- 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.

F18 SB



Versions



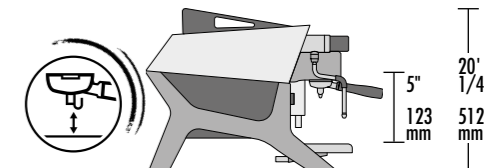
2 group

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders

3 group

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders

✓ "TALL" VERSION



Colours

	Matte black Matte black	RAL 9004
	Matte black Matte white	RAL 9004 9003
	Matte black Brown	RAL 9004 8019
	Matte black Racing Red	RAL 9004 INVER 81784

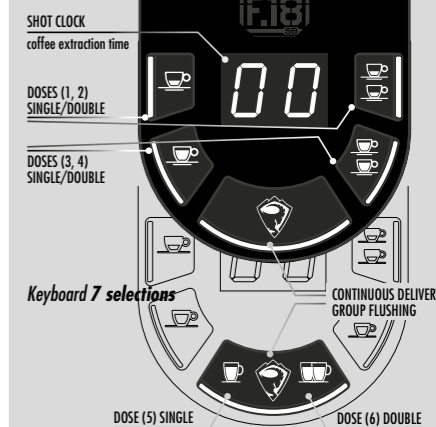


Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	50/60Hz
max input boiler/steam boiler's resistor power	kW	3.2 / 2.7	5.65 / 5.1
		4.3 / 4.0	6.30 / 6.0
		5.0 / 4.5	
steam boiler capacity	lt	12	18
pump power	kW	0.15	0.15
cup-heater power	kW	0.20	0.25
net weight	lb / kg	172 / 78	211.5 / 96
gross weight (with shipping crate)	lb / kg	231.5 / 105	267 / 121

Control panel (4 or 6 PROGRAMMABLE DOSES)

Keyboard 5 selections





ENERGY SAVING SYSTEM

Component insulation and smart electronics for maximum energy efficiency



DIE-CAST ALUMINIUM 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



AUTOSTEAMER

- FOAMING
- STEAMING
- AUTOMATIC CLEANING
- HOT WATER



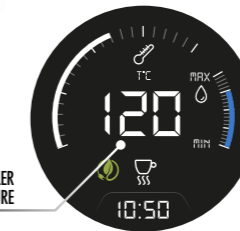
Autosteamer Version

MULTIFUNCTION DISPLAY

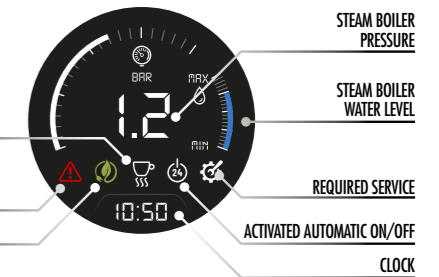
ECO MODE



IDLE MODE - TEMPERATURE



FUNCTIONS



F18 SB
Link to the website

Characteristics

- DIE-CAST ALUMINIUM LEGS**
- 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.
- GROUP FLUSHING**
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.
- GROUP SR 61**
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.
- CUP WARMER**
Dedicated resistor to keep all the cups at the optimal temperature. Power level programmable by user.
- AUTOMATIC CLEANING CYCLE**
Process for coffee groups cleaning. Cleaning cycles number programmable.
- 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.

- ENERGY SAVING SYSTEM**
Component insulation and smart electronics for maximum energy efficiency.
- 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/ON-ECO timer for each day and/or daily timetables.
- EASY SERVICE**
Fast access to the internal parts for quick and easy technical service.
- AUTOSTEAMER**
Steam wand characterized by an electronic system which allows to froth milk and heat up beverages at a programmable temperature, different for every single function. Automatic cleaning cycle is included.
- EXTERNAL VOLUMETRIC PUMP**
- COMPETITION FILTERS**
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
- 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.
- NAKED FILTER HOLDERS**
- PAYMENT SYSTEM**
RS-232 communication protocol to manage cash register systems.
- LED LIGHTING OF THE WORK AREA**
Allows efficient working in any condition of environmental lighting.
- ENHANCED RESISTANCE**

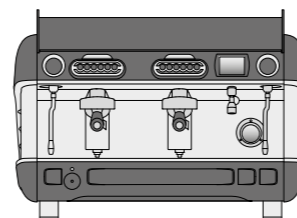
Verona RS



TECEx RoHS

Versions

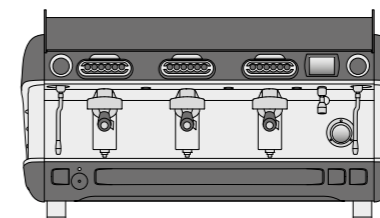
37



32' 2/4" / 820 mm

2 group RS

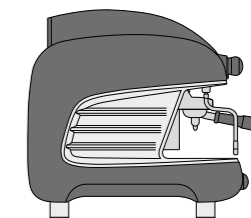
- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders



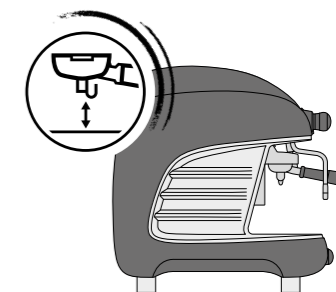
41' 2/4" / 1050 mm

3 group RS

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders

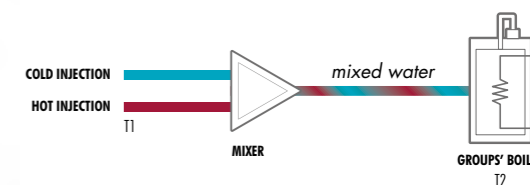


3" / 78 mm
23' 1/4" / 590 mm



5' 3/4" / 140 mm
25' 3/4" / 652 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.



Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
max input boiler/steam boiler's resistor power	kW	5.3 / 3.5	6.0 / 3.5
steam boiler capacity	lt	8.6	10
pump power	kW	0.2	0.2
RS boiler capacity	lt	1	1.5
RS boiler element power	kW	1	1.5
cup-heater power	kW	0.20	0.25
net weight	lb / kg	150 / 68	187 / 85
gross weight (with shipping crate)	lb / kg	163 / 74	200 / 91

Colours

	Black	RAL 9005
	White	RAL 1013
	Red	RAL 3011



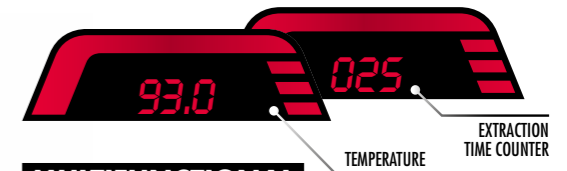
RS GROUP
Exclusive Sanremo design that allows an accurate maintenance of the set temperature



Realtime Stability

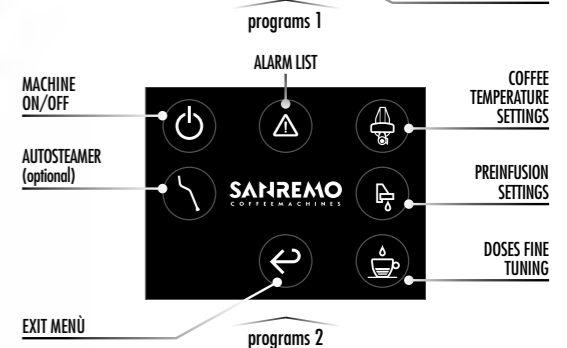
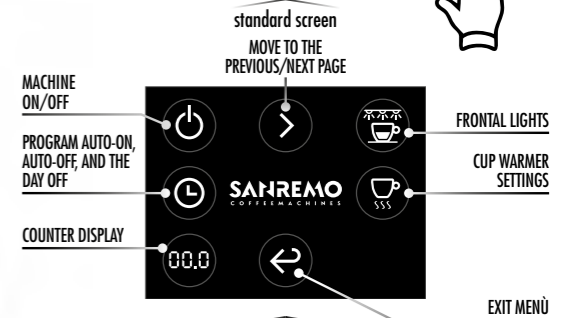
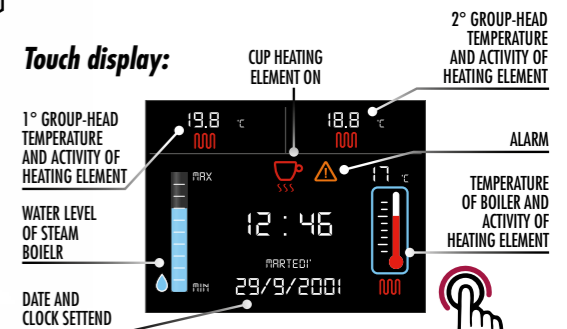
A sprint of technology

Single group display:



MULTIFUNCTIONAL DISPLAY

Touch display:



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



Verona RS
Link to the website



ENERGY SAVING SYSTEM

Component insulation and smart electronics for maximum energy efficiency

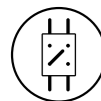
Characteristics



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.



PROGRAMMABLE CUP WARMER POWER
Electronic programmable cup warmer to keep cups warmed at the right temperature.



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



AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION
Programmable on-off timer for each day and/or daily timetables.



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



ENERGY SAVING SYSTEM
Component insulation and smart electronics for maximum energy efficiency.



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



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



AUTOSTEAMER
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 FILTER HOLDERS



ENHANCED RESISTANCE

Verona



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

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.

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

STATIC RELAY BOILER TEMPERATURE
Allows to regulate the temperature as accurately as possible.

MULTIFUNCTION DISPLAY
Allows to monitor the right functioning of the machine and to program the main functions.

AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.

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

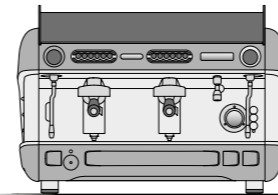
GROUP SR 61
Chromed brass grouphead with thermosiphonic circulation system optimized to maintain the ideal coffee extraction temperature.

Colours

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

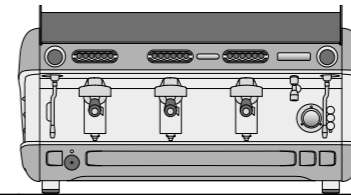


Versions



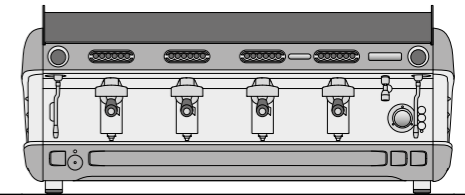
32' 2/4" / 820 mm

2 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter holder
2 two-cup filter holders



41' 2/4" / 1050 mm

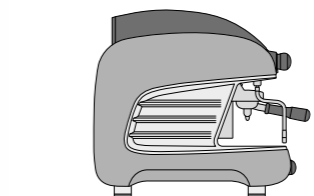
3 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter holder
3 two-cup filter holders



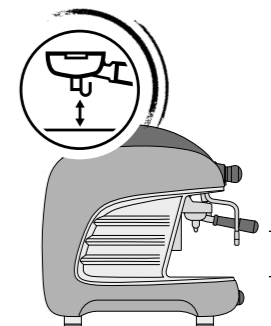
52" / 1320 mm

4 group SED/SAP
2 steam taps
1 water tap
1 one-cup filter holder
4 two-cup filter holders

23' 1/4" / 590 mm



24" / 610 mm



26" / 652 mm

5' 3/4" / 140 mm

TALL VERSION

Optional

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

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		
max input boiler/steam boiler's resistor power	kW	3.15 / 2.7	5.35 / 5.1	6.05 / 5.1
		5.1 / 4.5		
steam boiler capacity	lt	12.7	19	22.6
pump power	kW	0.15	0.15	0.15
net weight	lb / kg	150 / 68	187 / 85	240.5 / 109
gross weight (with shipping crate)	lb / kg	161 / 73	201 / 91	254 / 115

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

NAKED FILTER HOLDERS

ENHANCED RESISTANCE



Napoli



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

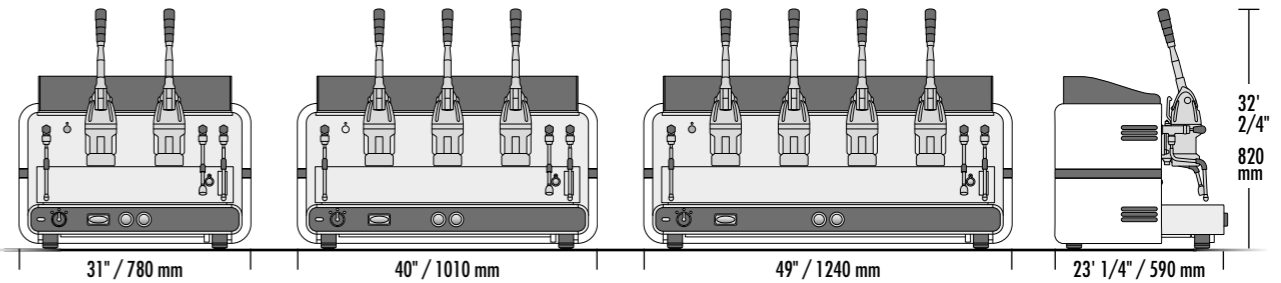
EXTERNAL VOLUMETRIC PUMP

ENHANCED RESISTANCE

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



Versions



2 group
2 steam taps
1 water tap
1 one-cup filter holder
2 two-cup filter holders

3 group
2 steam taps
1 water tap
1 one-cup filter holder
3 two-cup filter holders

4 group
2 steam taps
1 water tap
1 one-cup filter holder
4 two-cup filter holders



Colours

	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		
max input boiler/steam boiler's resistor power	kW	4.85 / 4.5	5.65 / 5.5	5.65 / 5.5
steam boiler capacity	lt	12	19	26
pump power	kW	0.13	0.13	0.13
net weight	lb / kg	172 / 78	240 / 109	291 / 132
gross weight (with shipping crate)	lb / kg	194 / 88	254 / 115	309 / 140



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

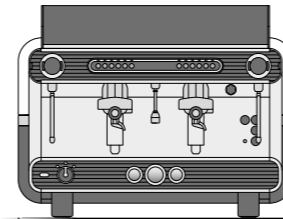


GROUP SR 61

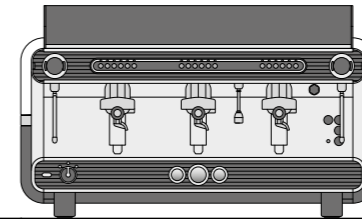
Optimized to maintain the ideal coffee extraction temperature



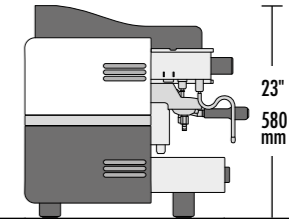
Versions



31" / 780 mm



40" / 1010 mm



23' 1/4" / 590 mm

2 group SED/SAP

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders

3 group SED/SAP

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders

Colours

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



Optional



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



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



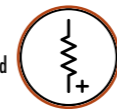
COMPETITION FILTERS
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.



EXTERNAL VOLUMETRIC PUMP



NAKED FILTER HOLDERS



ENHANCED RESISTANCE



Characteristics



Torino
Link to the website



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



PUMP PRESSURE GAUGE
Allows to control the distribution pressure.



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.



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



AUTOMATIC CLEANING CYCLE
Process to clean the coffee groups.



BOILER PRESSURE GAUGE
Allows to control the boiler pressure.

Technical data

		2 group	3 group
voltage	V	220-240 1N	380-415 3N
max input boiler/steam boiler's resistor power	kW	3.15 / 2.7	5.35 / 5.1
		5.1 / 4.5	
steam boiler capacity	lit	12.7	19
pump power	kW	0.15	0.15
net weight	lb / kg	139 / 63	196 / 89
	gross weight (with shipping crate)	lb / kg	154 / 70

Zoe Competition



COLORED AND VERSATILE

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



SHOT TIMER

To accurately and reliably time coffee extraction



LED LIGHTING OF THE WORKING AREA

Allows to effectively work in any light condition



EASY SERVICE

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



LOW SERVICE COST

Designed to decrease the maintenance and inspection costs



Characteristics



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



AUTOSTEAMER

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

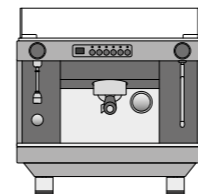


NAKED FILTER HODERS

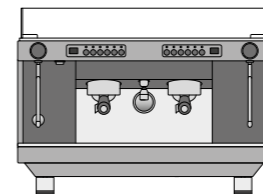


ENHANCED RESISTANCE

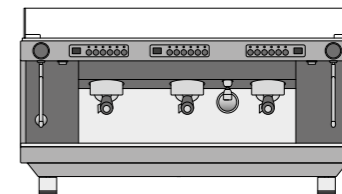
Versions



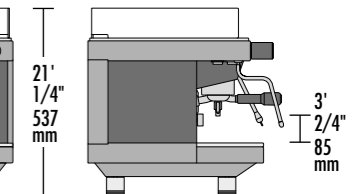
21" / 530 mm



28" 2/4" / 720 mm



37" 2/4" / 950 mm



21" / 528 mm

1 group

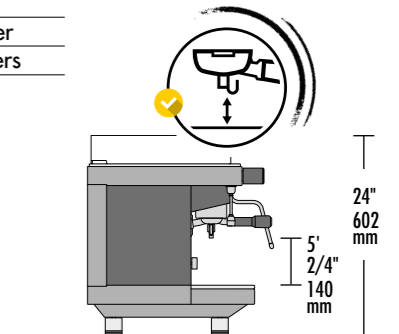
- 1 steam tap
- 1 water tap
- 1 one-cup filter holder
- 1 two-cup filter holder

2 group

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders

3 group

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders



TALL VERSION

2-3 group

Technical data

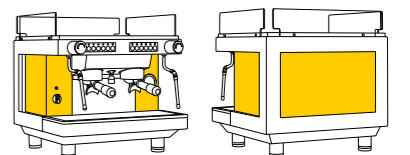
		1 group	2 group	3 group
voltage	V	220-240 1N / 380-415 3N		
max input boiler/steam boiler's resistor power	kW	2.35 / 1.95	3.15 / 2.7	5.8 / 5.1
			4.3 / 4.0	
			4.8 / 4.5	
steam boiler capacity	lt	5	9	12.5
pump power	kW	0.15	0.15	0.15
net weight	lb / kg	93 / 42	121 / 55	152 / 69
gross weight (with shipping crate)	lb / kg	104 / 47	130 / 59	161 / 73



Colours

	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

COLORED AND VERSATILE

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



SED VERSION

Guarantees an electronic dosing system through the button panel



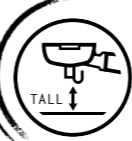
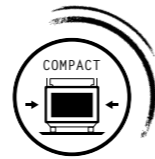
SAP VERSION

Allows the semi-automatic programming of doses



COMPLETE RANGE

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



EASY SERVICE

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

LOW SERVICE COST

Designed to decrease the maintenance and inspection costs



Characteristics



ELECTRONIC AUTO-LEVEL

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



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.

Optional



AUTOSTEAMER

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



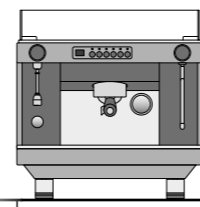
NAKED FILTER HOLDERS



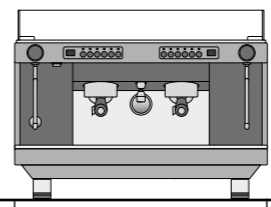
ENHANCED RESISTANCE



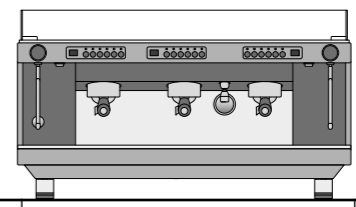
Versions



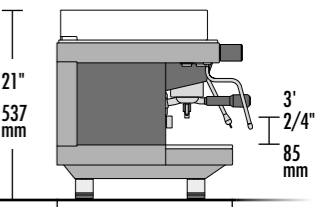
21" / 530 mm



28" 2/4" / 720 mm



37" 2/4" / 950 mm



21" / 528 mm

1 group SED/SAP

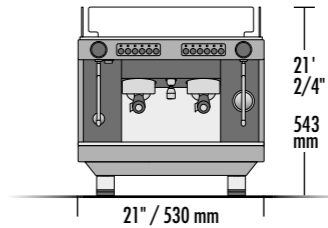
- 1 steam tap
- 1 water tap
- 1 one-cup filter holder
- 1 two-cup filter holder

2 group SED/SAP

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders

3 group SED/SAP

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders

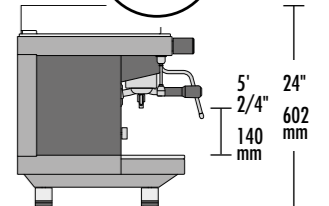


21" / 530 mm

COMPACT VERSION

2 group

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders



24" 602 mm
5" 2/4" 140 mm

TALL VERSION

2-3 group

SED

SAP

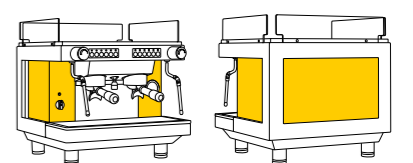
Technical data

		1 group	2 group	3 group	Kompact
voltage	V	220-240 1N / 380-415 3N			220-240 1N
max input boiler/steam boiler's resistor power	kW	2.35 / 1.95	3.15 / 2.7	5.8 / 5.1	2.7 / 2.5
			4.3 / 4.0		
			4.8 / 4.5		
steam boiler capacity	lt	5	9	12.5	7
pump power	kW	0.15	0.15	0.15	0.15
net weight	lb / kg	93 / 42	121 / 55	152 / 69	99 / 45
gross weight (with shipping crate)	lb / kg	104 / 47	130 / 59	161 / 73	113 / 51

Colours

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

PERSONALISED GRAPHICS



Zoe
Link to the website

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

Cube



MAIN DISPLAY USER

- Boiler temperature (range 115/130°C)
- Extraction time
- Water filter expiration (1 to 12 months)
- Water level
- Malfunction

LED INDICATORS

- On/Off
- At temperature
- Water level alarm

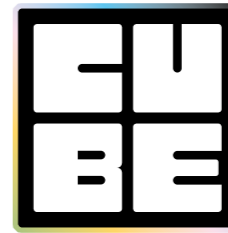
APP CONNECTION



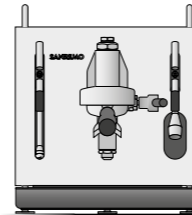
PRESSURE GAUGE BOILER PRESSURE
Size 0–2.5 bar



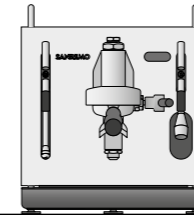
PRESSURE GAUGE PUMP PRESSURE
Size 0–16 bar



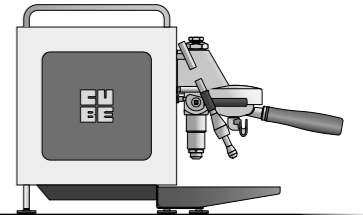
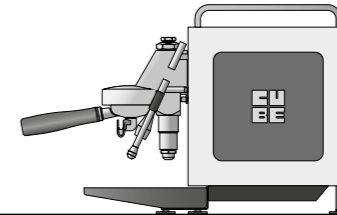
Versions



CUBE V



CUBE R



CUBE V & CUBE R / DIMENSIONS

Width	mm 323		12'- 3/4"
Depth	mm 465		18'- 3/8"
Height	mm 369		14'- 1/2"
Weight (CUBE_V)	Kg 22,7		50 lbs
Weight (CUBE_R)	Kg 26,5		58 lbs



Characteristics

CUBE V

- + 1.9L boiler in AISI 316 stainless steel
- + 1.8L internal water tank
- + Thermosyphon unit with mechanical pre-infusion
- + Vibration pump
- + Boiler power 1500W/230Vac - 1300W/120Vac
- + Energy Saving System
- + WiFi connection with Web App
- + Complete kit of useful accessories

CUBE R

- Plus**
- + 54 L/h high performance volumetric pump
 - + Water supply that can be selected from internal tank or mains
 - + Digital display



Point-to-Point directly with Machine

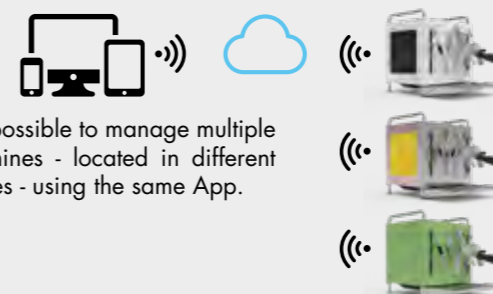


Users can connect with their mobile phone, tablet and PC.

Access the cloud wherever you are



It is possible to manage multiple machines - located in different places - using the same App.











APP & WIFI TECHNOLOGY



CUBE



-  Snow White
-  Onyx Black
-  Stainless Steel
-  Azure Lake
-  Candy Pink
-  Matcha Green
-  Yolk Yellow
-  Racing Red

Both CUBE V and CUBE R are available in 3 different coating styles: A, B and C.

_ Cube A

In style A, the machine coating panels come in single colour.



Standard colours



Special colours



_ Cube B

In style B, the side panels feature two parts characterised by a two-colour finish.



Available finishes of the body







Available finishes for the central box



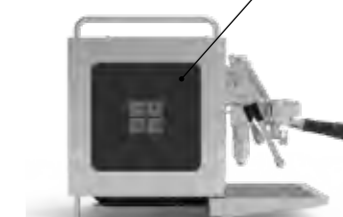
_ Cube C Custom

The Custom version can be highly customised thanks to colours and finishes on request.

- Wood 
- Leather 
- Fabric 
- On demand 
- ...



It's possible to customize the central box with special colours and/or your own logo.



Grinders



GRINDERS
SANREMO

On demand / Grinder doser

SR 83 OD



56

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) 27°C
RELATIVE HUMIDITY VALUE (RH) 37%

STATISTICS ON COFFEE CONSUMPTION AND WEAR MONITORING FOR THE BURRS

SINGLE DOSE MANUAL DOUBLE DOSE

Optional

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

Colours

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

CE

Technical data		SR 83 OD
power	W	650
burrs	-	flat
disks diameter	inch / mm	3' 1/4" / 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	33 / 15
width	inch / mm	9" / 230
height	inch / mm	26' 2/4" / 670
dept	inch / mm	10' 3/4" / 270

On demand / Conical grinder doser

SR 71C OD



57

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) 27°C
RELATIVE HUMIDITY VALUE (RH) 37%

STATISTICS ON COFFEE CONSUMPTION AND WEAR MONITORING FOR THE BURRS

SINGLE DOSE MANUAL DOUBLE DOSE

AUTOMATIC COOLING FAN
Fan with thermostat activating only when the grinder doser overheats

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.

CE

Technical data		SR 71C OD
power	W	850
burrs	-	conical
burrs diameter	inch / mm	2' 3/4" / 71
motor speed 50 Hz	rmp	300
motor speed 60 Hz	rmp	300
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	44 / 20
width	inch / mm	9" / 230
height	inch / mm	26' 2/4" / 670
dept	inch / mm	10' 3/4" / 270

On demand / Grinder doser

ON DEMAND

• Conical grinders

SR 83 OD



SR 71C OD



SR 64 OD



SR 64 OD evo



58

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' 1/4" / 83	2' 3/4" / 71	2' 2/4" / 64	2' 2/4" / 64	2' 1/4" / 58
motor speed 50 Hz	rmp	1350	300	1350	1350	1400
motor speed 60 Hz	rmp	1550	300	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	1.1 / 0.5
net weight	lb / kg	33 / 15	44 / 20	28.6 / 13	28.6 / 13	19.8 / 9
width	inch / mm	9" / 230	9" / 230	9" / 230	9" / 230	6' 3/4" / 169
height	inch / mm	26' 2/4" / 670	26' 2/4" / 670	24' 1/4" / 615	24' 1/4" / 615	18' 3/4" / 473
dept	inch / mm	10' 3/4" / 270	10' 3/4" / 270	10' 3/4" / 270	10' 3/4" / 270	9' 2/4" / 240

SR 58 OD



CE

Manual / Grinder doser

MANUAL

SR 64 M



SRQ 63 M



Technical data

		SR 64 M	SRQ 63 M
power	W	350	460 / 420 / 230
burrs	-	flat	flat
burrs diameter	inch / mm	2' 2/4" / 64	2' 2/4" / 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	26 / 12
width	inch / mm	9" / 230	7" / 175
height	inch / mm	24' 1/4" / 615	22" / 560
dept	inch / mm	10' 3/4" / 270	13" / 330

CE

Automatic / Grinder doser

AUTOMATIC

• Conical grinders

SR 83 A



SR 64 A



SR 63 CA



CE

SRQ 63 A



59

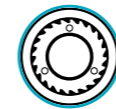
Technical data

		SR 83 A	SR 64 A	SR 63 CA	SRQ 63 A	SR 58 A
power	W	650	350	850	460 / 420 / 230	250
burrs	-	flat	flat	conical	flat	flat
burrs diameter	inch / mm	3' 1/4" / 83	2' 2/4" / 64	2' 2/4" / 63	2' 2/4" / 63	2' 1/4" / 58
motor speed 50 Hz	rmp	1400	1350	300	1400	1400
motor speed 60 Hz	rmp	1600	1550	300	1600	1600
coffee beans hopper capacity	lb / kg	3.3 / 1.5	3.3 / 1.5	3.3 / 1.5	2.6 / 1.2	1.1 / 0.5
net weight	lb / kg	35.2 / 16	31 / 14	46.2 / 21	26 / 12	22 / 10
width	inch / mm	9" / 230	9" / 230	9" / 230	6' 3/4" / 175	6' 3/4" / 169
height	inch / mm	26' 2/4" / 670	24' 1/4" / 615	26' 2/4" / 670	22' 3/4" / 560	18' 3/4" / 473
dept	inch / mm	10' 3/4" / 270	10' 3/4" / 270	10' 3/4" / 270	12' 3/4" / 330	9' 2/4" / 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.

Colours

	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

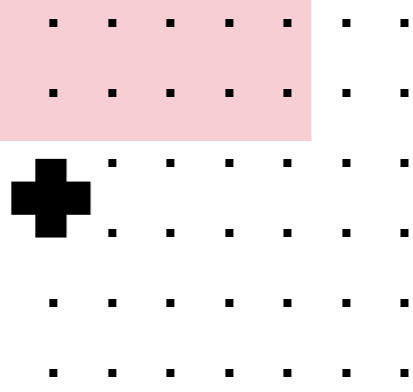


Glass-washer

AllGround

60

**C
U
B
E**



CUBE Grinders AllGround



Snow White



Onyx Black



Stainless Steel



Azure Lake



61

Candy Pink



Matcha Green



Yolk Yellow



Racing Red



CE

Technical data

power	W	250
burrs	-	flat with titanium coating
burrs diameter	inch / mm	2' 2/4" / 64
motor speed 50 Hz	rmp	1400
motor speed 60 Hz	rmp	1600
coffee beans hopper capacity	lb / kg	0.55 / 0.25
net weight	lb / kg	19.8 / 9
width	inch / mm	6' 3/4" / 169
height	inch / mm	17' 1/4" / 440
dept	inch / mm	9' 2/4" / 240

made for
each other



Merchandise



62

Coffee cups



Coffee	Cappuccino	Milk
capacity: 80 cl	capacity: 165 cl	capacity: 260 cl
height: 52 mm	height: 60 mm	height: 65 mm
diameter: 65 mm	diameter: 86 mm	diameter: 95 mm

Milk jug



Medium capacity: 45 cl	Large capacity: 65 cl
----------------------------------	---------------------------------

Coffee tamper

Coffee tamper black/inox medium
height: 80 mm

Coffee tamper black/inox large
height: 90 mm



Sanremo



Opera 2.0



Café Racer



Sanremo



LANYARDS

Sanremo Apron



Colours

Black | Leather



63

