

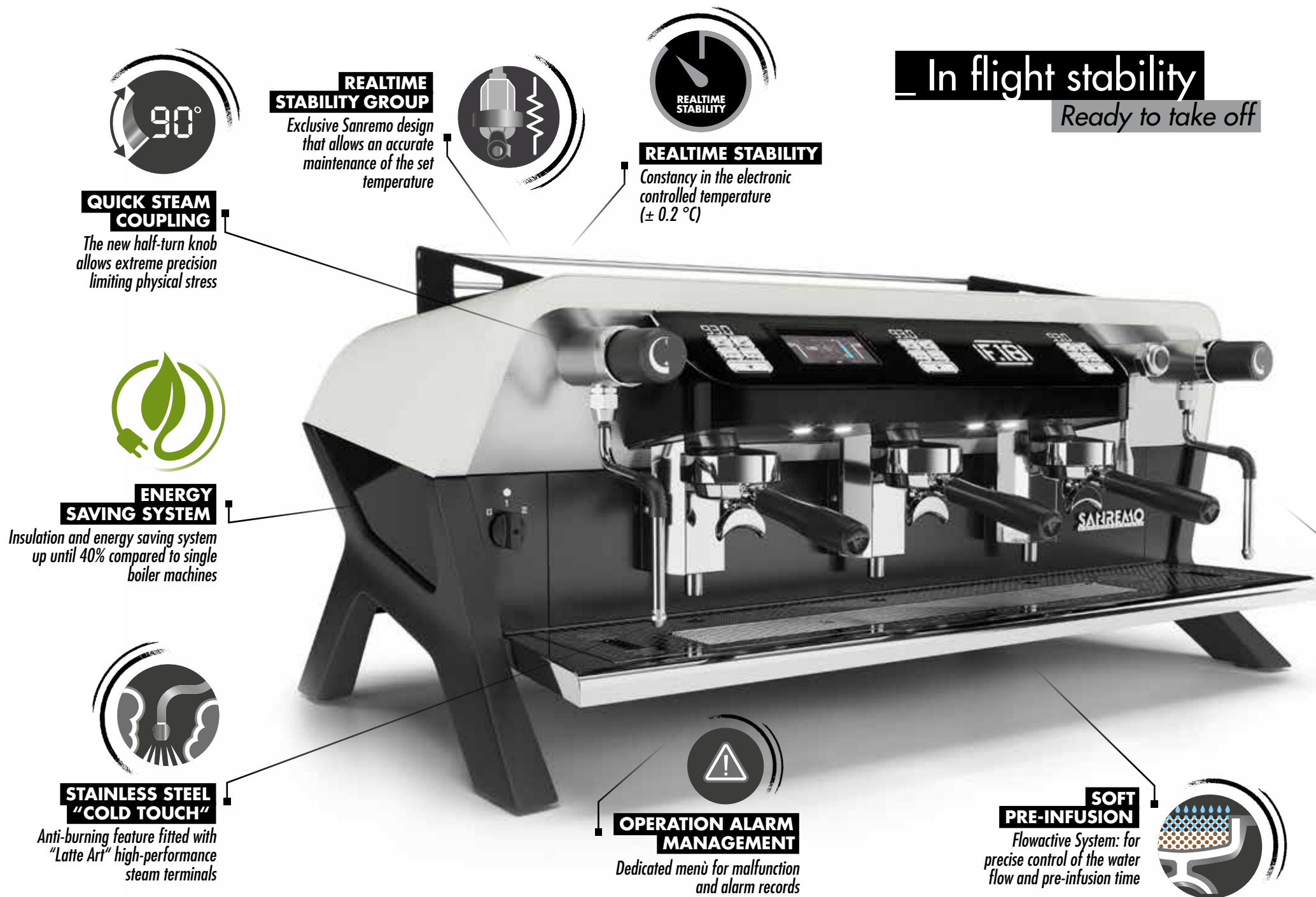


F18



SANREMO
COFFEEMACHINES

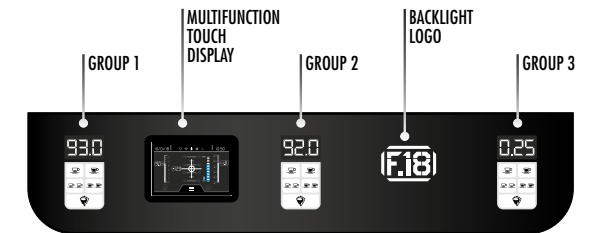
made in italy



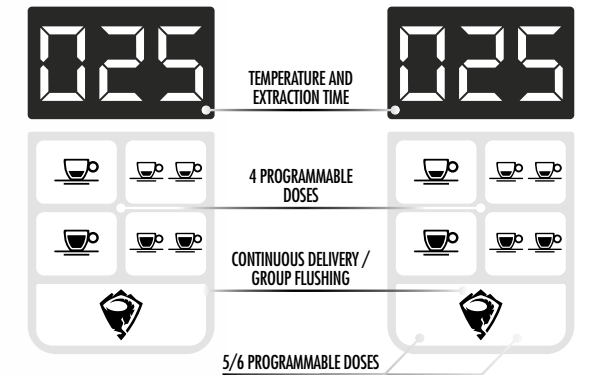
In flight stability

Ready to take off

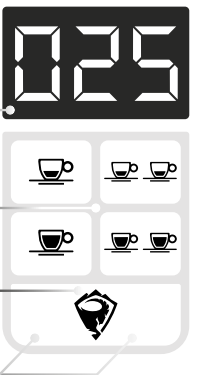
Control panel:



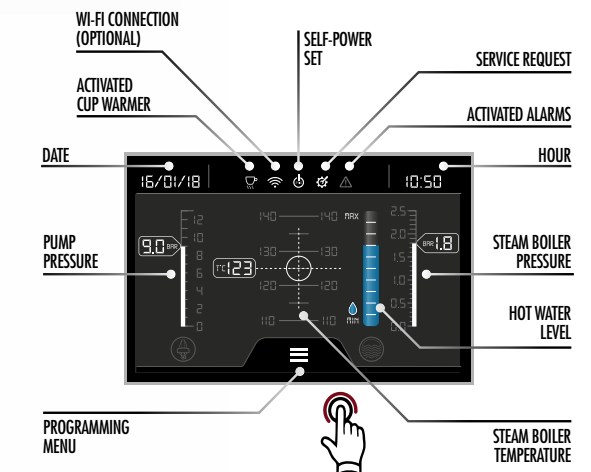
Keyboard 5 selections standard



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

- ENERGY SAVING SYSTEM**
Insulation and energy saving system up until 40% compared to single boiler machines.
- HIGH PERFORMANCE VOLUMETRIC PUMP**
Pressure stability also with prolonged and contemporary use of more than one group.
- REALTIME STABILITY GROUP**
Exclusive Sanremo design that allows a precise maintenance of the set temperature.
- COMPETITION FILTERS**
Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.
- EASY SERVICE**
Fast access to the internal parts for quick and easy technical service.
- TEMPCONTROL**
For a very-high thermal stability ($\pm 0.2^\circ\text{C}$).
- AUTOMATIC CLEANING CYCLE**
Process for coffee groups cleaning.
- GROUP FLUSHING**
With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.

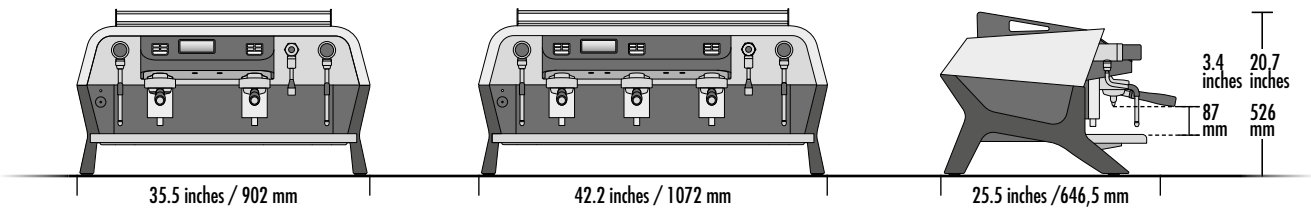
Optional

- 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**

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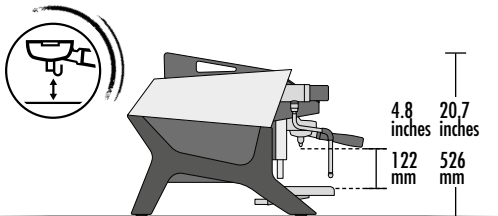


Versions



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

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



TALL VERSION



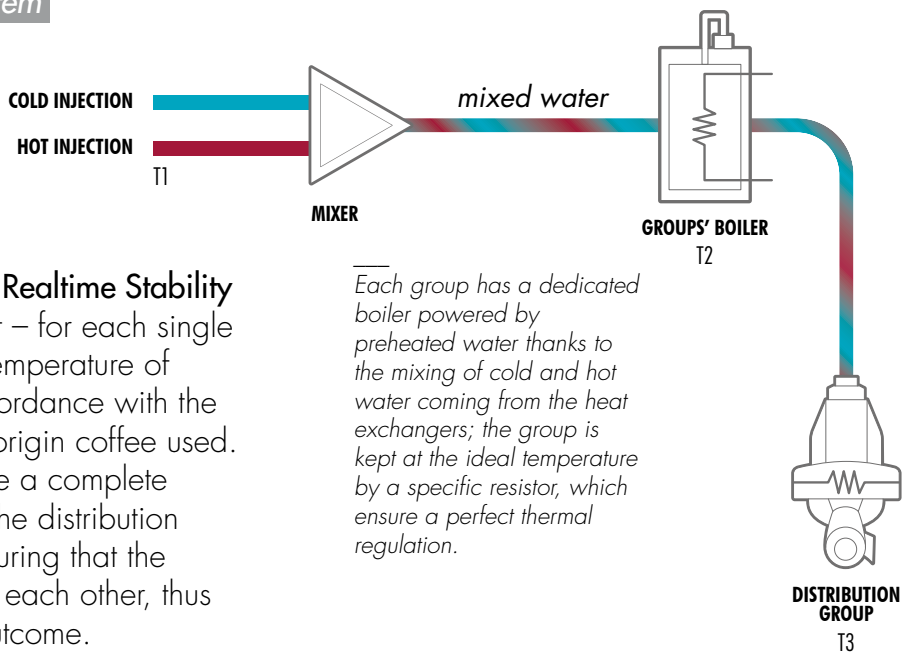
Technical data		2 group	3 group
voltage	V	220-240 1N	380-415 3N
power input	kW	6.32	7.2
steam boiler capacity	US gal / lt	2.27 / 8.6	3.7 / 14
steam boiler power	kW	3.8	3.8
pump power	kW	0.15	0.15
boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	214 / 97	265 / 120

Colors

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

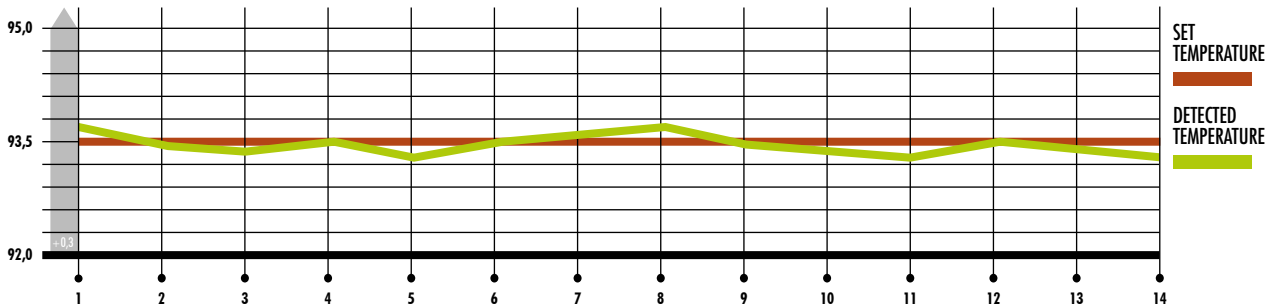
Tempcontrol

Multiboiler System



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

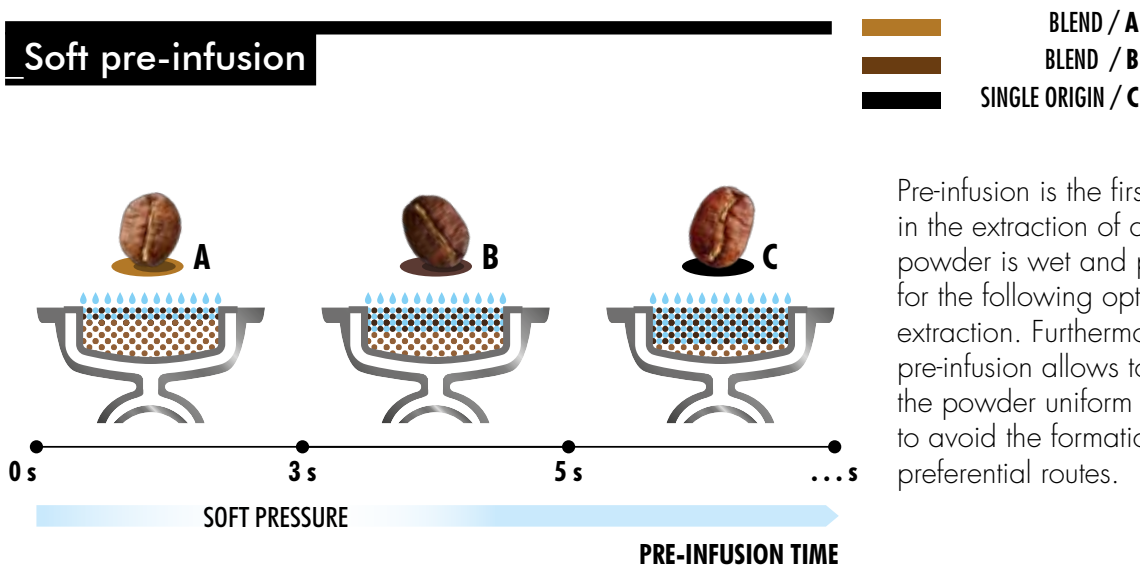
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



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

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

Soft pre-infusion



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

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



SANREMO
COFFEE MACHINES

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

