



SANREMO
COFFEE MACHINES

USA
General Catalogue
_____ 2025 _____

_ Index

Sanremo	_02
Coffee Machines	
Opera 2.0	_06
Café Racer	_12
F18 MB	_22
F18 SB	_26
D8	_30
Zoe Competition	_44
Zoe Compact	_46
Cube	_48
You	_54
Grinders	
X-One	_62
On demand	_64
AllGround	_68

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



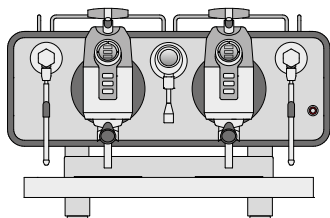
Opera 2.0



Opera. The full story.
Watch the video.



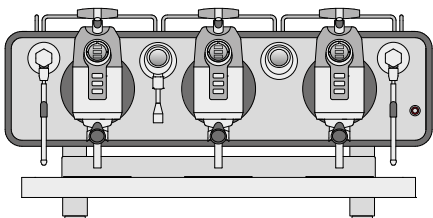
Versions



31" / 786 mm

2 group OP

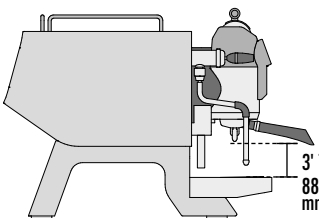
- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders



41" / 1040 mm

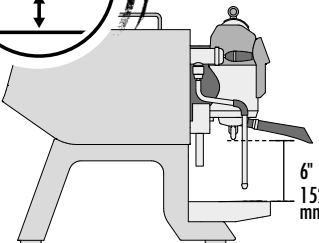
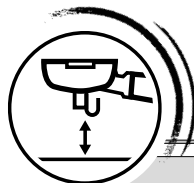
3 group OP

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



19' 3/4" / 507 mm
25' 2/3" / 653 mm

TALL VERSION

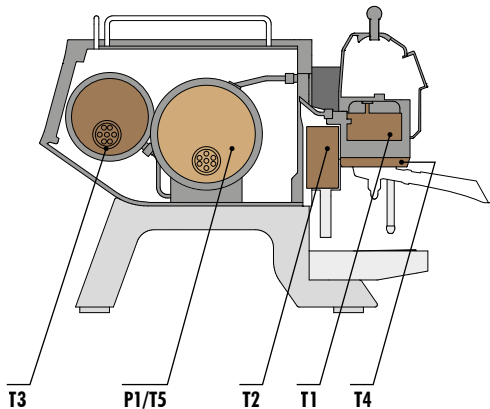


22' 1/4" / 564 mm
6" / 152 mm



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).



Technical data

		2 group	3 group
voltage	V	208-240V~ 60Hz 1PH	
max input boiler/steam boiler's resistor power	kW	5.75 - 7.70 / 3.5	6.85 - 8.75 / 3.5
		6.75 - 8.50 / 4.5	7.85 - 9.20 / 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



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
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



ENHANCED RESISTANCE



EXTERNAL VOLUMETRIC PUMP



*** STAINLESS STEEL NAKED PORTAFILTERS**
INOX



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

Standard models

wide range of models

✓ **Opera Black**
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

BP5 Black /
backlight

Back panel of each version can be customized, with finishes that complement your style and needs.

OPERA^{2.0}
THE REVOLUTION



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



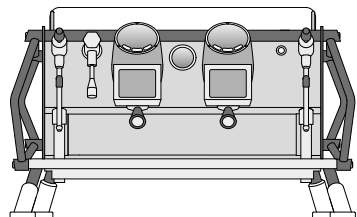
✓ **Opera White**
Standard back panel: |BP2|



Café Racer

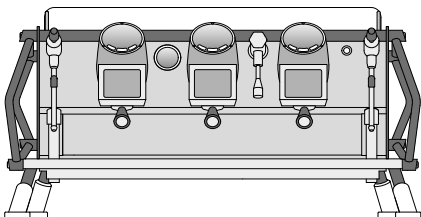


Versions



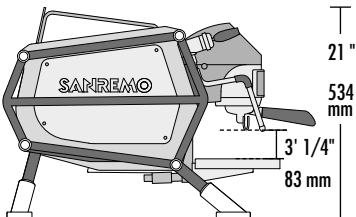
34' 1/2" / 876 mm

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



41' 2/3" / 1056 mm

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



24' 1/4" / 617 mm

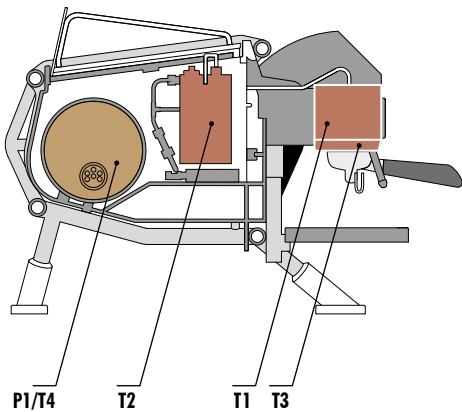
27' 1/2" / 702 mm

21"
534 mm
3' 1/4"
83 mm



MULTIBOILER SYSTEM

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



Technical data		2 group	3 group
voltage	V	208-240V~	60Hz 1 PH
max input boiler/steam boiler's resistor power	kW	5.0 - 7.0 / 3.5	6.5 - 8.5 / 3.5
		6.0 - 8.0 / 4.5	7.0 - 9.3 / 4.5
steam boiler capacity	lt	8	10
external pump power	kW	0.160	0.160
preheating boiler capacity	lt	1.0	1.5
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



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



Take a ride,
Explore it's soul



STEAM PERFORMANCE

Silky milk at high capacity



EASY SERVICE

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



Café Racer, born to run.
Link to the website



Quick 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



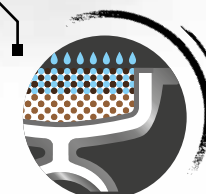
ADJUSTABLE HEIGHT WORK SURFACE

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



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 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.



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 300 l/h ***
Pressure stability also with prolonged and contemporary use of more than one group.



HIGH PERFORMANCE FLOWMETER VOLUMETRICS
For an accurate and precise coffee dose in the cup.



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



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



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



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



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



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



AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.



BOILER WATER REGENERATION
Ensures resetting of the optimum chemical characteristics of the water and correct mineralisation.



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



Optional
* **STAINLESS STEEL NAKED PORTAFILTERS**



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



*** **EXTERNAL VOLUMETRIC PUMP**



ENHANCED RESISTANCE

NAKED

✓ Transparent side and back panels

black 
both available with some components*
in black or red. ● ●

* rings, bolts, feet, boiler insulation



✓ **Naked Black** 
Black ●



✓ **Naked Black** 
Red ●



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

CUSTOM

Renegade



handmade finishes [ **Dark green**
 **Oxidized copper**
 **Brown leather**
●  Polished brass
●  Oxidized brass

Dolomiti

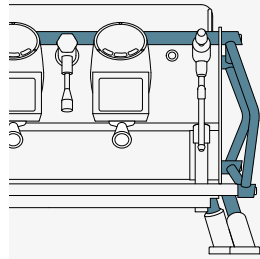


hand-sewn [ **Matt black**
 **Black steel**
 **Black leather**
●  Stainless steel



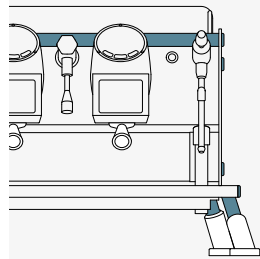
_ White & Wood Standard

_ CUSTOM



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

_ White & Wood Slim



_ Black & White

_ CUSTOM



- Matt white**
- Stainless steel**

_ Full White



_ Blue

_ CUSTOM



Matt blue

_ Fuchsia



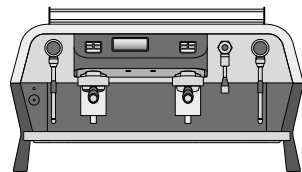
Matt red



F18 MB



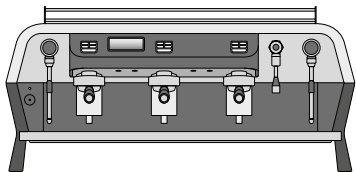
Versions



35' 1/2" / 901 mm

2 group

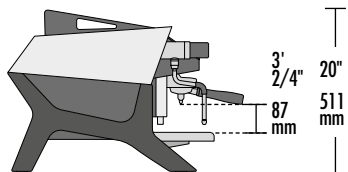
- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders



42' 1/4" / 1071 mm

3 group

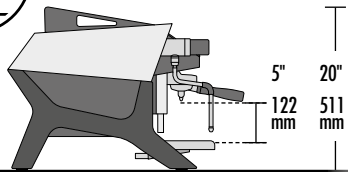
- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders



3' 2/4" 20" 87 mm 511 mm

23' 1/4" / 589 mm

25' 1/2" / 647 mm

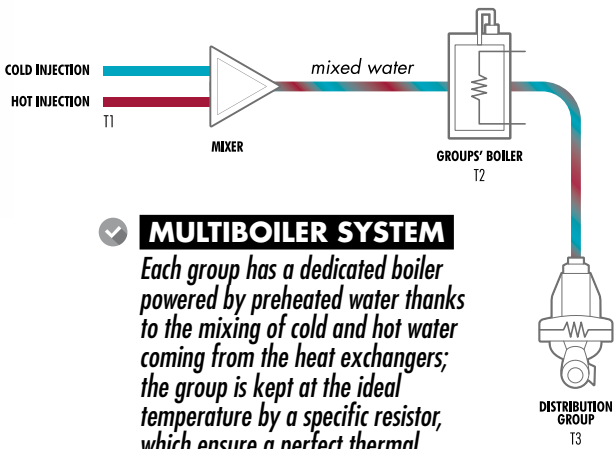


5" 20" 122 mm 511 mm



TALL VERSION

Available only upon request



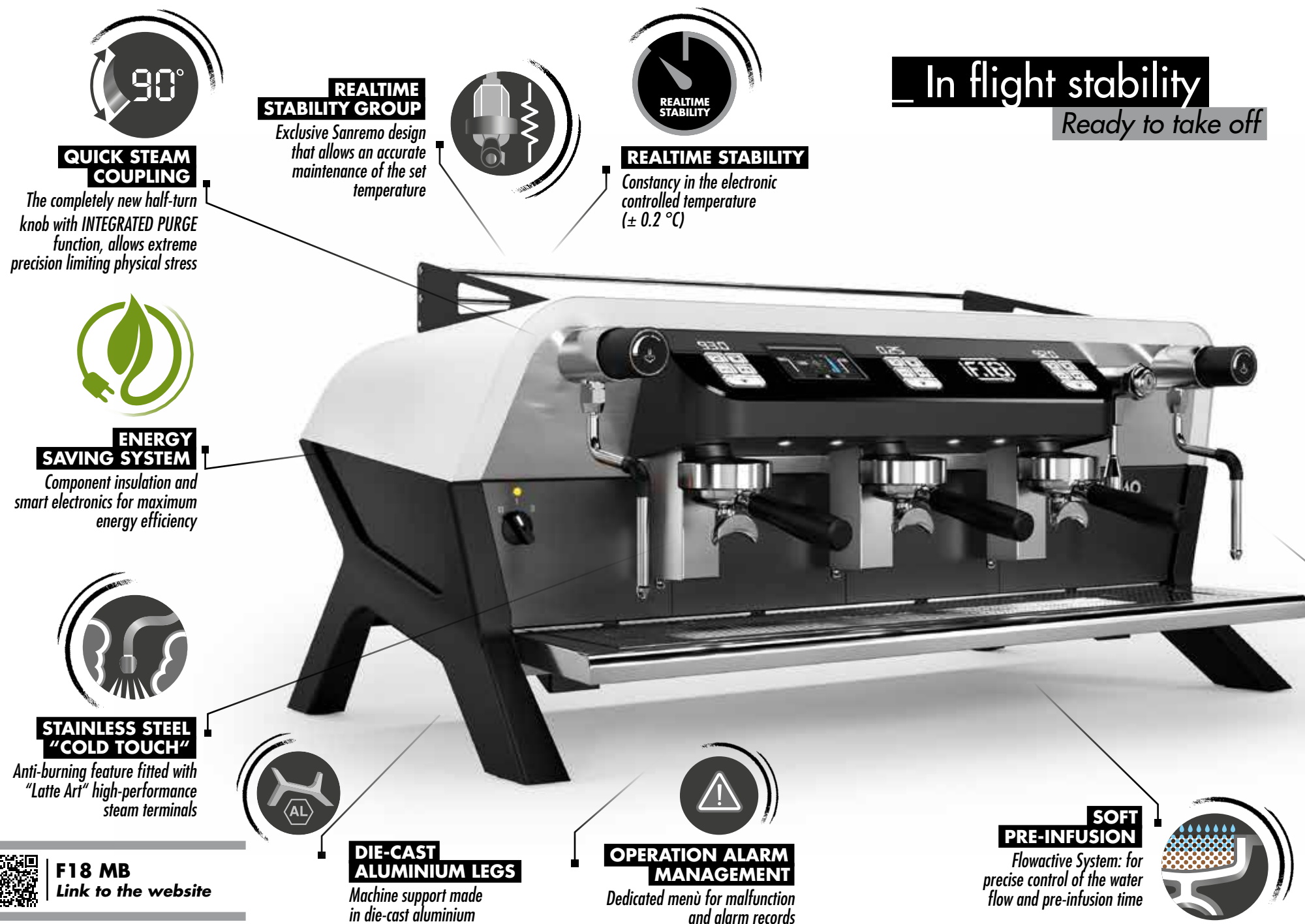
MULTIBOILER SYSTEM

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	208-240V~	60Hz 1PH
max input boiler/steam boiler's resistor power	kW	5.40 - 6.20 / 3.5	6.10 - 7.0 / 3.5
		6.32 - 7.25 / 4.5	7.20 - 8.30 / 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

Colors

Matte black	RAL 9005
White Matte black	RAL 9003 9005

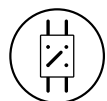


F18 MB
Link to the website

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.



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)



NAKED PORTAFILTERS

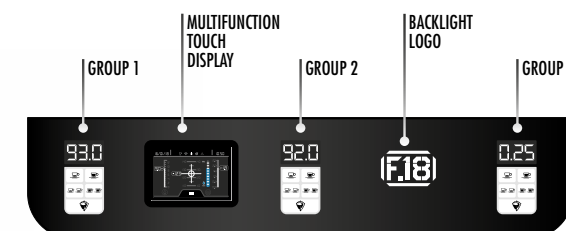


STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.

In flight stability

Ready to take off

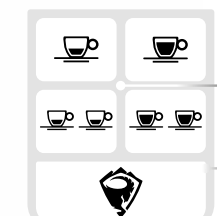
Control panel:



Keyboard 5 selections standard



TEMPERATURE AND EXTRACTION TIME

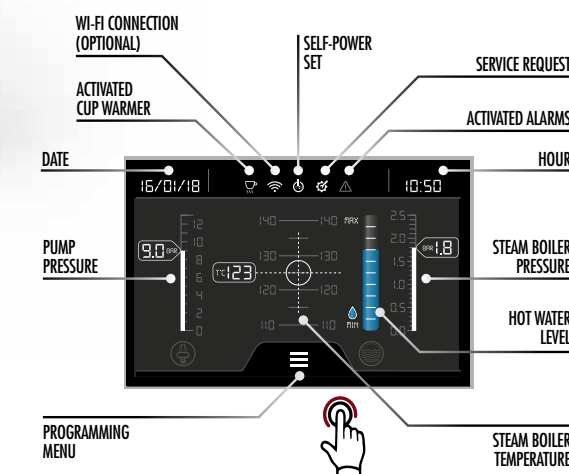


5/6 PROGRAMMABLE DOSES

Keyboard 7 selections optional



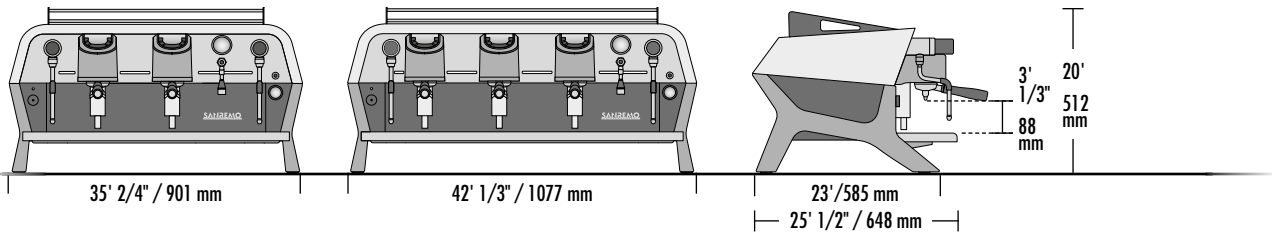
MULTIFUNCTION TOUCH DISPLAY



F18 SB



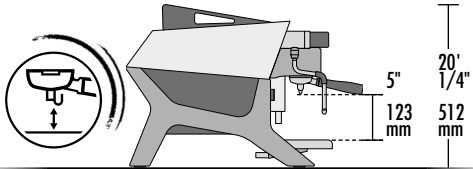
Versions



- 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**
Available only upon request



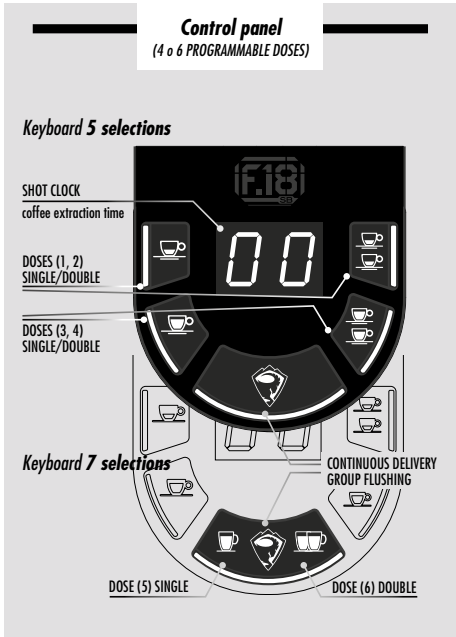
Colors

	Matte black Matte black	RAL 9004
	Matte black Matte white	RAL 9004 9003



Technical data

		2 group	3 group
voltage	V	208-240V~ 60Hz 1PH	
max input boiler/steam boiler's resistor power	kW	2.60 - 3.20 / 2.7	4.90 - 5.70 / 5.1
		3.70 - 4.50 / 4.0	5.50 - 6.30 / 6.0
		4.30 - 4.50 / 4.5	
steam boiler capacity	lt	12	18
pump power	kW	0.15	0.15
cup warmer power	kW	0.20	0.25
net weight	lb / kg	172 / 78	211 / 96
gross weight (with shipping crate)	lb / kg	231 / 105	267 / 121





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



QUICK STEAM COUPLING

The completely new half-turn knob with INTEGRATED PURGE function, allows extreme precision limiting physical stress

AUTOSTEAMER



FOAMING



STEAMING



AUTOMATIC CLEANING



HOT WATER



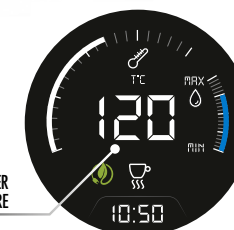
Autosteamer Version

MULTIFUNCTION DISPLAY

ECO MODE



IDLE MODE - TEMPERATURE



STEAM BOILER TEMPERATURE

FUNCTIONS



STEAM BOILER PRESSURE

STEAM BOILER WATER LEVEL

ACTIVATED CUP WARMER

DETECTED ALARM

ACTIVATED ECO MODE

REQUIRED SERVICE

ACTIVATED AUTOMATIC ON/OFF

CLOCK



F18 SB

Link to the website

Characteristics



DIE-CAST ALUMINIUM LEGS



GROUP FLUSHING

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



MULTIFUNCTION DISPLAY

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



GROUP SR 61

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



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.



CUP WARMER

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



HIGH PERFORMANCE VOLUMETRIC PUMP

Pressure stability also with prolonged and contemporary use of more than one group.



AUTOMATIC CLEANING CYCLE

Process for coffee groups cleaning. Cleaning cycles number programmable.



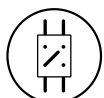
PRESSURE GAUGE

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.



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.

Optional



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 PORTAFILTERS



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

Platform

03

GAME
CHANGER



The **D8** is a innovative modular platform of professional espresso coffee machines, characterised by a single boiler configuration that can be customised according to the demands and needs of baristas and coffee roasters alike.

D8

Platform
#game changer

D8 PRO

The **D8 PRO** is a special platform configuration in which aesthetic and technological components upgrade the performance level from that of the basic model.



The new single boiler platform. [Link to the video](#)

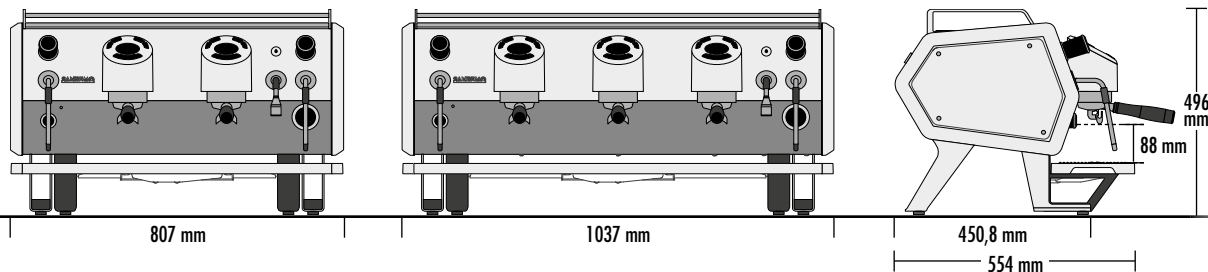


D3|D3 PRO



34

Versions D8 and D8 PRO



2 D8 groups

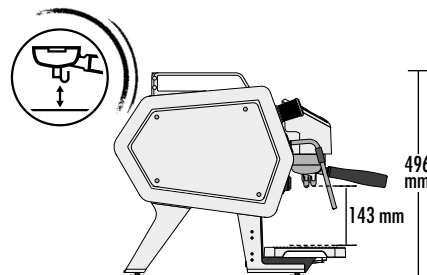
- 2 steam taps
- 1 water tap
- 1 filter holder one cup
- 2 filter holders two cups

3 D8 groups

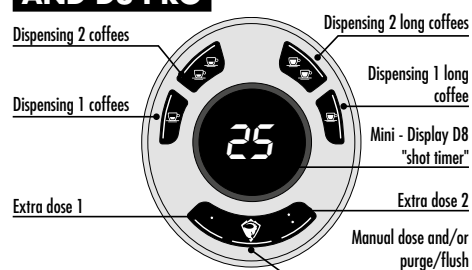
- 2 steam taps
- 1 water tap
- 1 filter holder one cup
- 3 filter holders two cups



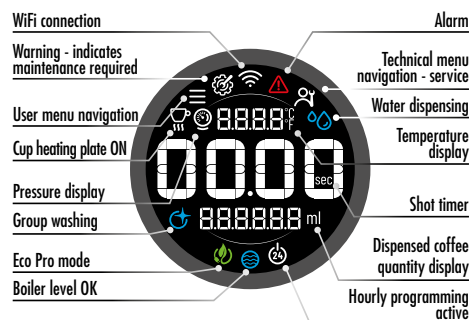
VERSION D8 and D8 PRO "TALL"



PUSH-BUTTON PANEL OF D8 AND D8 PRO



FUNCTIONS D8 PRO DISPLAY



Technical data

		2 groups	3 groups
voltage	V	220-240 1N / 380-415 3N	
cup heating plate dimensions	cm ²	1947	2547
steam boiler capacity	lt	7	10
exchanger/coffee boiler capacity	lt	0.3	
net weight	lb / kg	135.6 / 61.5	157.6 / 71.5
gross weight (with packaging)	lb / kg	187.4 / 85	209.4 / 95
max input boiler / steam boiler's resistor power	kW	4.2 / 3.5	5.7 / 4.5
		5.4 / 4.5	6.9 / 5.5
cup heating plate heating element power (optional)	kW	0.2 / 0.25	
pump power	kW	0.25	

Performance





ENERGY SAVINGS

Component insulation and intelligent electronics management for maximum energy efficiency

PROGRAMMABLE PRE-INFUSION FUNCTION

For precise control of pre-infusion time



Performance

make your move

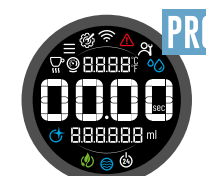


WI-FI CONNECTION



EASY APP

"My Sanremo" smartphone app for setting parameters



LCD COLOUR DISPLAY

Makes it possible to monitor the correct operation of the machine and program the main functions



SHOT TIMER

For precise and reliable coffee dispensing timing

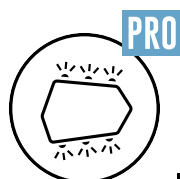


DIGITALLY PROGRAMMABLE GROUP TEMPERATURE

Setting from 90° to 98° from push-button panel

PRO

QUICK SETTING OF THE INDIVIDUAL GROUPS



SIDE BACK-LIGHTING

Diffused LED light to enhance the personality of the machine (optional requiring side panels)

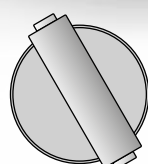


FAST MAINTENANCE

Easy access to internal parts for simplified servicing

PROGRAMMABLE STEEL BOILER AND TEMPERATURE CONTROL

Set up digitally your AISI 316L boiler at 1.0/1.2/1.4 bar



LED WORK SURFACE LIGHTING

It allows to work effectively regardless of the lighting performance in the room (optional)

Characteristics



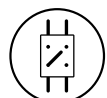
DUAL-READING PRESSURE GAUGE

Enables simultaneous control of line pressure, boiler pressure and coffee brewing pressure.



ELECTRONIC AUTOLEVEL

By means of an electronic level probe, the boiler is automatically filled and maintained at the correct level.



STATIC BOILER TEMPERATURE RELAY

Enables the desired temperature to be adjusted with the maximum precision.



SHOT TIMER

For precise and reliable coffee brewing timing.



MULTIFUNCTION SCREEN

Enables the correct operation of the machine to be monitored and the main functions to be programmed.



PRE-INFUSION

Pre-infusion function activable by user (programmable on PRO).



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

Programmable on-off timer on a single day and/or daily schedule.



RING GROUP

Chromed brass group ring electronically controlled for maintaining the ideal extraction temperature.



AUTOMATIC CLEANING CYCLE

Coffee group cleaning process and programmable number of washing cycles.



GROUP FLUSHING

With a simple push of the button, a small amount of water is dispensed to ensure that the group is always clean.



HIGH-PERFORMANCE VOLUMETRIC PUMP

Constant pressure even with prolonged and simultaneous use of several functions and groups.

Optional



AISI 316L STAINLESS STEEL "COLD TOUCH" STEAM WANDS

Non-scalding, high-performance "Latte Art" steam terminals.

Standard options on the D8 PRO



COMPETITION FILTERS

Designed in shape and volume to best capture the aromas and fragrances of the coffee. Exclusive Sanremo design.



CUP HEATING PLATE

Programmable dedicated heating element to obtain cups at the optimum temperature.



LED-LIT WORKING AREA

It allows to work effectively regardless of the lighting performance in the room.

Standard options on the D8 PRO



CASH ACCOUNT

RS-232 communication to credit management devices to enable dispensing.



ENHANCED HEATING ELEMENT



HOT BLENDED INFUSION WATER FOR TEA AND HERBAL TEAS

Instant mixing of fresh water/hot water with adjustable temperature.

Standard options on the D8 PRO



IoT

App and cloud connection for machine control.



EXTERNAL VOLUMETRIC PUMP



LIGHTING PRO



LEATHER SIDE PANELS



AESTHETIC SIDE PANELS

Available in different finishes.



NAKED PORTAFILTERS

Style

_Style configuration

Stainless Steel

D8 D8 PRO

39



Stainless Steel

✓ **D8 / D8 PRO**
_Stainless Steel

Decorative cover, back panel,
side panels: *stainless steel*
Edges: *chromed (E1)*



Black
& Steel

✓ **D8 / D8 PRO**
_Black&Steel

Decorative cover, back panel,
side panels: *stainless steel*
Edges: *varnished matt black*
RAL 9005 (E2)



Style configuration

Optional side panels

40



- ✓ **D8_Total Black**
Decorative cover, back panel,
inner side panels and edges:
matt black RAL 9005

Optional:
Side panels in *matt black*
steel RAL 9005 (P2)

- ✓ **D8_Black&White**
Decorative cover, back panel
and inner side panels:
matt white RAL 9003
Edges: *matt black RAL 9005*

Optional:
Side panels in *matt white*
steel RAL 9003 (P1)



- ✓ **D8_Total White**
Decorative cover, back panel
and inner side panels:
matt white RAL 9003
Edges: *glossy white RAL 9003*

Optional:
Side panels in *matt white*
steel RAL 9003 (P1)

D8

D8 PRO

41



- ✓ **D8 PRO_Total Black**
Decorative cover, back panel,
inner side panels and edges:
matt black RAL 9005

Optional:
Side panels in *matt black*
steel RAL 9005 (P2)
Black leather side panels (P4L)

- ✓ **D8 PRO_Black&White**
Decorative cover, back panel
and inner side panels:
matt white RAL 9003
Edges: *matt black RAL 9005*

Optional:
Side panels in *matt white*
steel RAL 9003 (P1)
White leather side panels (P3L)



- ✓ **D8 PRO_Total White**
Decorative cover, back panel,
inner side panels:
matt white RAL 9003
Edges: *glossy white RAL 9003*

Optional:
Side panels in *matt white*
steel RAL 9003 (P1)
White leather side panels (P3L)

Style configuration

Optional side panels

42



Champagne

- ✓ **D8 Champagne**
Decorative cover, back panel and edges: **white RAL 9003**
Inner side panels: **Champagne**
- Optional:
Champagne steel side panels (P5)



- ✓ **D8 Copper Gold**
Decorative cover, back panel and edges: **black RAL 9005**
Inner side panels: **Copper Gold**
- Optional:
Copper Gold steel side panels (P6)



D8

D8 PRO

43



- ✓ **D8 PRO Champagne**
Decorative cover, back panel and edges: **white RAL 9003**
Inner side panels: **Champagne**
- Optional:
Champagne steel side panels (P5)
White leather side panels (P3L)



Copper Gold



- ✓ **D8 PRO Copper Gold**
Decorative cover, back panel and edges: **black RAL 9005**
Inner side panels: **Copper Gold**
- Optional:
Copper Gold steel side panels (P6)
Black leather side panels (P4L)



Zoe Competition

44



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

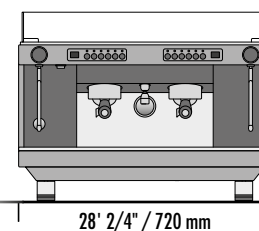


ENHANCED RESISTANCE

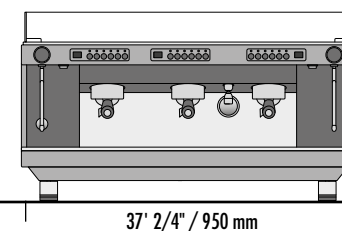


45

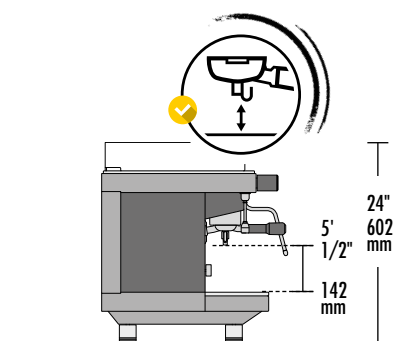
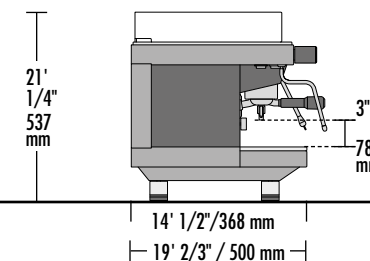
Versions



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
2-3 group

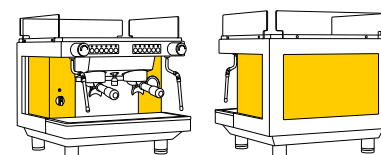
Technical data

		2 group	3 group
voltage	V	208-240V~ 60Hz 1PH	
max input boiler/steam boiler's resistor power	kW	3.35 - 3.85 / 2.70	6.05 - 6.95 / 5.10
steam boiler capacity	lt	9	12.5
pump power	kW	0.15	0.15
net weight	lb / kg	121 / 55	152 / 69
gross weight (with shipping crate)	lb / kg	130 / 59	161 / 73

Colors

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

PERSONALISED GRAPHICS



Zoe Competition
Link to the website

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

Zoe Compact

46

COLORED AND VERSATILE

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

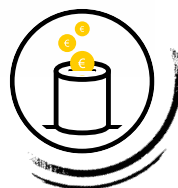


EASY SERVICE

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



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

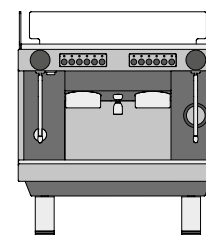


NAKED PORTAFILTERS

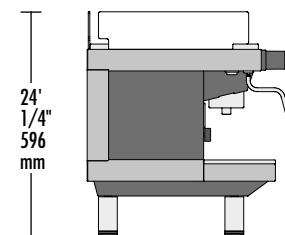


ENHANCED RESISTANCE

Versions



20" - 1/2" / 530 mm



20" - 3/4" / 528 mm

2 group

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



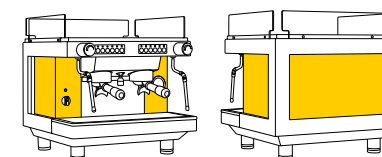
Technical data

		2 group	2 group
voltage	V	208-240V~ 60Hz 1PH	110-120V~ 60Hz 1PH
max input boiler/steam boiler's resistor power	kW	2.20 - 2.80 / 2.50	1.40 - 1.70 / 1.50
steam boiler capacity	lt	7	7
pump power	W	150	235
cup warmer	W	60	60
net weight	lb / kg	121 / 55	121 / 55
gross weight (with shipping crate)	lb / kg	130 / 59	130 / 59

Colors

	Matte black	RAL 9005
	White Black	RAL 9003 9005

PERSONALISED GRAPHICS



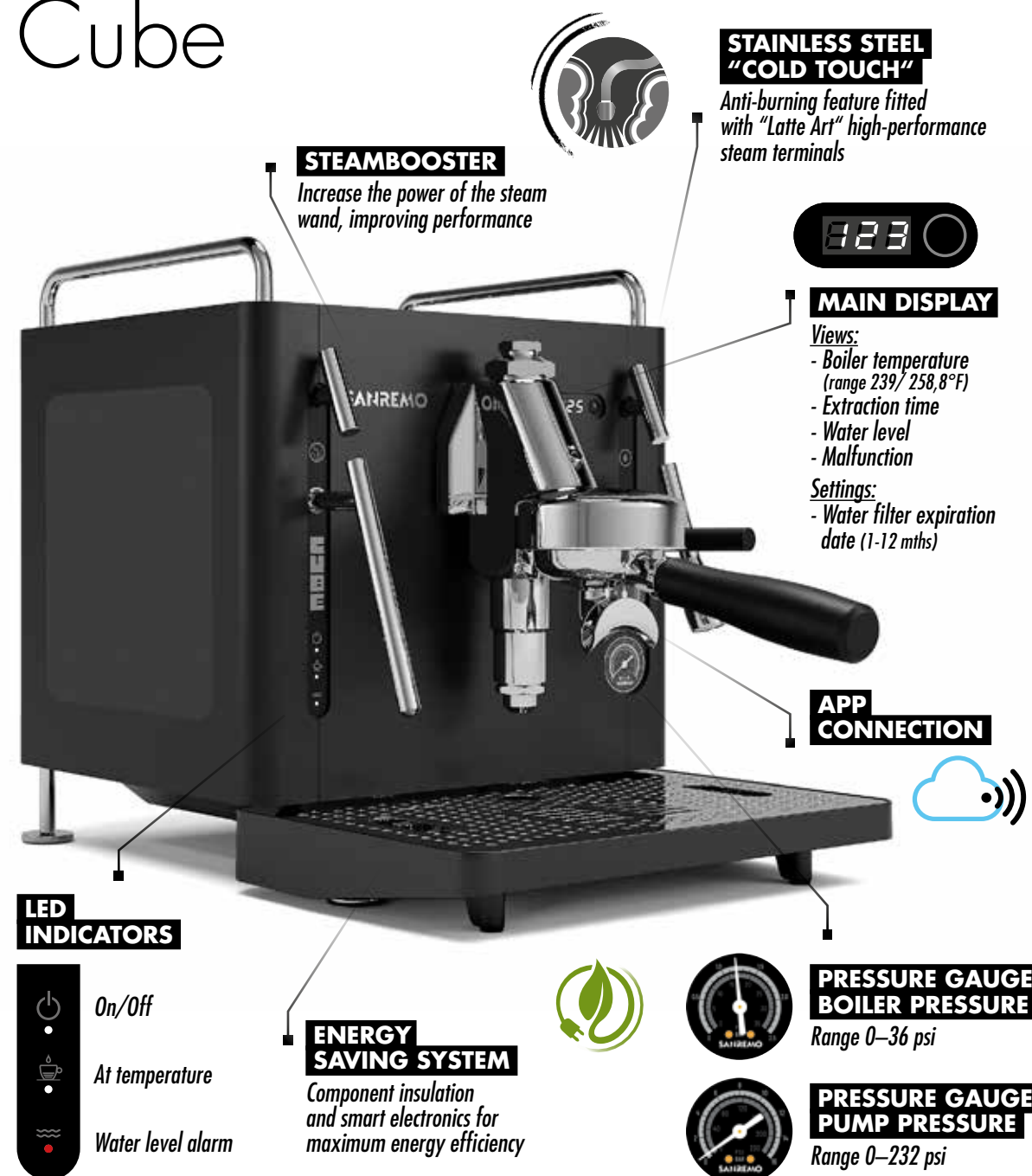
Customization of internal panels with graphics and colors (on request).



47

Cube

48



Characteristics

1.9L BOILER IN AISI 316 STAINLESS STEEL

1.8L INTERNAL WATER TANK

WATER SUPPLY THAT CAN BE SELECTED FROM INTERNAL TANK OR MAINS

THERMOSYPHON UNIT WITH MECHANICAL PRE-INFUSION

BOILER POWER 1300W/120VAC

54 L/H HIGH PERFORMANCE VOLUMETRIC PUMP

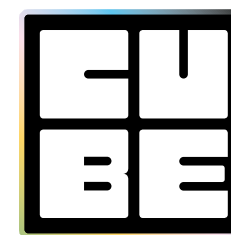
ENERGY SAVING SYSTEM SELECTABLE AND PROGRAMMABLE

WIFI CONNECTION WITH WEB APP

DIGITAL DISPLAY

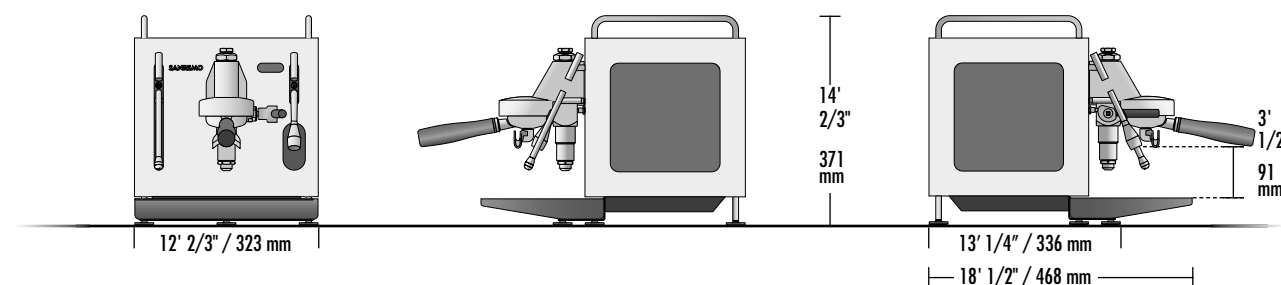
Optional

NAKED PORTAFILTERS

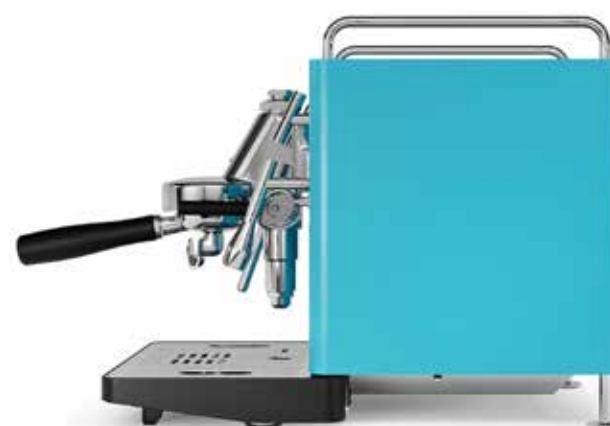


49

Versions



WeightKg 27,7 | 61 lbs



Cube
Link to the website

WiFi connection with Web App



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

- + Remote machine on/off
- + Set-up boiler temperature
- + Manage water tank level
- + Enable and manage water filter signaling
- + Show shot time in real time
- + Statistics: daily, weekly and monthly counters for coffee and water consumption
- + Weekly scheduler to program up to three different "time slot" per day

APP & WI-FI TECHNOLOGY



CUBE

2 different body styles: A and B.

Cube A

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

Standard colours



Special colours



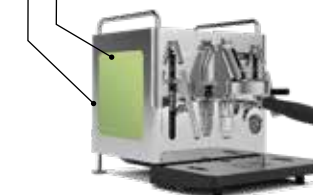
Cube B

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



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



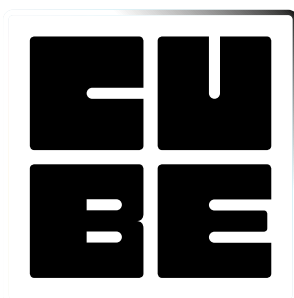
Cube Kit

_Kit Wood



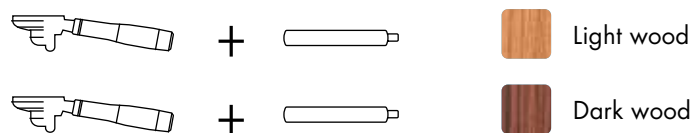
52

Available finishes of the body



_Kit Accessories

Kit includes 1 filter holder and 1 knob with a wood finish chosen from the following.



Custom availability. Lead time varies between 6-8 weeks once production is approved.

Choose the CUBE kit of your choice!

_Kit Leather

Kit includes two magnetic panels with branded leather finish.

Available finishes of the body



Wood panels finishes



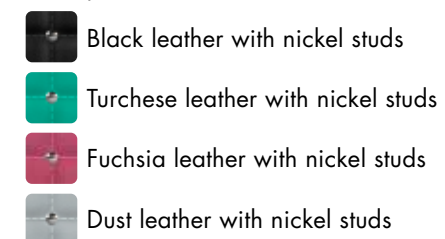
_Kit Extra

Kit includes two magnetic panels with studded leather finish.

Available finishes of the body



Extra panels finishes



53

You



**CUSTOMIZABLE
PRESETS**



USER-FRIENDLY
Intuitive touch screen display

**FRONT LEVER
(PADDLE)**

Electronically managed
to create and modify profiles



**ENERGY
SAVING SYSTEM**

Component insulation
and smart electronics for
maximum energy efficiency



CONNECTIVITY

USB and Wi-Fi

VOLUMETRIC PUMP

24V 70 litres
Excellent stability during profiling

MULTI-BOILER

The boilers for both the coffee
and the auxiliary services are made
from AISI 316 stainless steel,
and are fully insulated

**FULL
CONFIGURATION**

Equipped with tank (2,5 l)
and water mains connection

Characteristics



**MIXED INFUSION HOT WATER
FOR TEA AND HERBAL TEAS**
Immediate mixing of cold / hot water for
a better chemical and organoleptic quality.



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



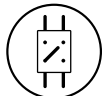
**AUTO-ON, AUTO-OFF
AND DAY-OFF FUNCTION**
Programmable ON-OFF/ON-ECO timer
for each day and/or daily timetables.



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



TEMPCONTROL
For a very-high thermal
stability ($\pm 0.2^\circ\text{C}$).



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



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



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



**STAINLESS STEEL
COFFEE BOILER**
Guarantees excellent stability and
thermal precision, associated with resistance
to oxidation and limestone.



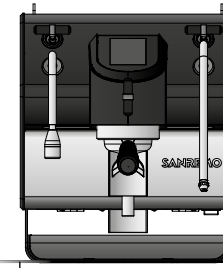
**AUTOMATIC
CLEANING CYCLE**
Process for coffee
group cleaning.



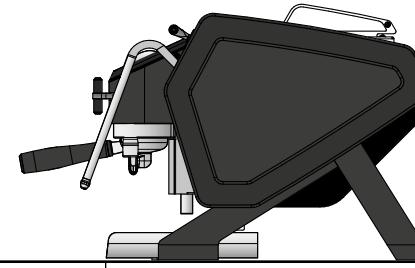
VOLUMETRIC PUMP
A new generation of pump to
amplifying your experience



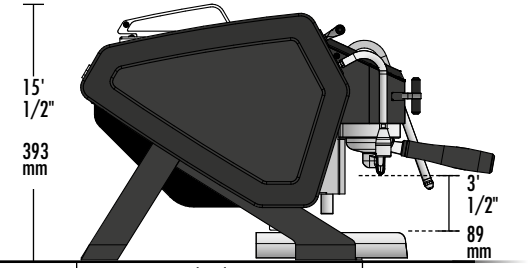
Versions



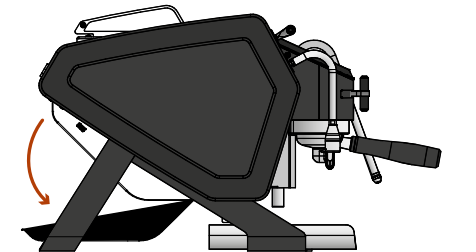
13" / 328 mm



21" 2/3" / 542 mm



16" 2/3" / 422 mm



Technical data

voltage/max input boiler	V	120V 50-60 Hz / 1.65 kW
coffee boiler's resistor power	W	500
steam boiler capacity	lt	1
coffee boiler capacity	l	0.5
net weight	lb / kg	70.5 / 32
gross weight	lb / kg	79 / 36

Colors

	Black: matt glossy (side frames)	RAL 9005
	White: matt glossy	RAL 9003
	Black: legs and side	RAL 9005
	White: matt glossy (side frames)	RAL 9003

Customizations available, see YOU_KIT
catalogue for more info

Optional



**NAKED
PORTAFILTERS**



You
Watch the video

Customizable presets

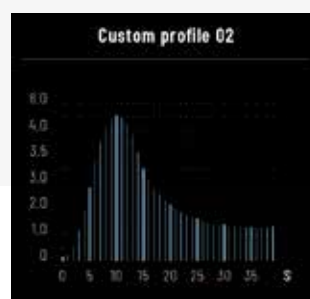
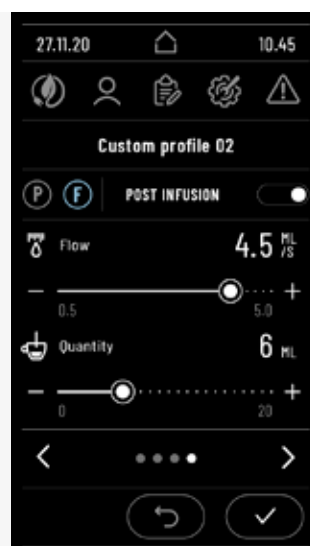
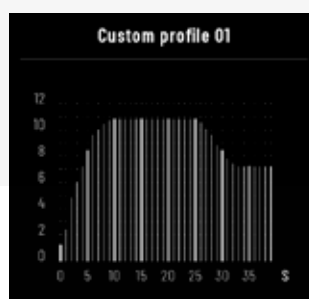
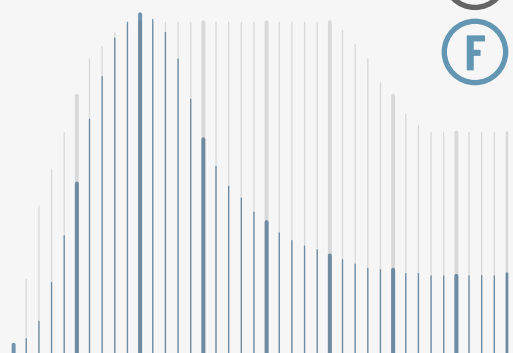
Extraction profiles customizable and savable:

- 6 standard profiles with optimal parameters presets
- 12 completely customizable profiles in all 3 extraction phases, with a capacity to disable pre-infusion and post-infusion the Paddle
- Set your manual profiles from the Paddle



Extraction mode

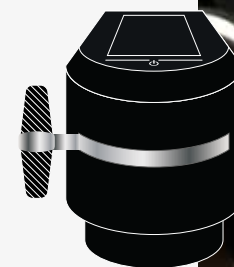
Check your extraction in **real time** verifying pressure **flow rate**



Electronic paddle

Manually create your profiles.

Configure the Paddle (right/left) based on your gestures.



YOU
MADE FOR YOU BY **SAHREMO**



Energy efficiency



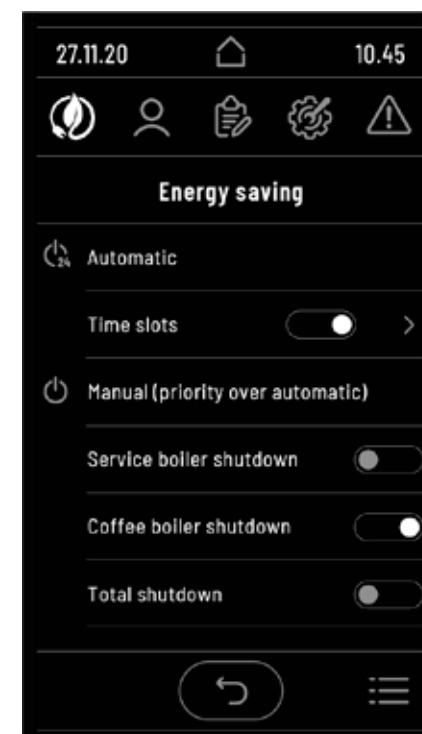
Setting:

- **Automatic:** allows the user to associate up to 6 daily time frames.
- **Manual:** allows the user to turn the machine or the individual boilers on and off manually.

Two programmable modes:

- **Stand-by:** low power consumption condition, compliant with the ErP Directive (2009/125/EC).
- **Eco:** keeps the machine on, but at a reduced temperature for quick start-up.

For both, the user can enable the Energy Saving function, which automatically turns the machine off after the set time.



You Kit

_Wood



58

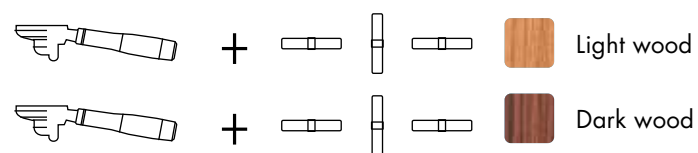


YOU

MADE FOR YOU BY **SAHREMO**

_Kit Accessories

Kit includes 1 filter holder and 3 knobs with a wood finish chosen from the following.



Custom availability. Lead time varies between 6-8 weeks once production is approved.

You is available in three different coverings to customize

Total white
 Total Black
 Black & White

_Leather

Kit includes two magnetic panels with leather finish



Leather panels finishes

- Mouse
- Taupé
- Ebony

59



_Extra

Kit includes two magnetic panels with studded leather finish.



Extra panels finishes

- Black leather with copper studs
- Turchese leather with nickel studs
- Fuchsia leather with nickel studs
- Dust leather with nickel studs



Grinders



X-ONE

62



HIGH PERFORMANCE

Vertical flat burrs (ø 98 mm)
Burrs with DLC coating

INTEGRATED INDUSTRIAL GRADE WEIGHING

Only the requested dose is grinded
Patented "WEIGHT BY BEANS" technology to weigh beans before grinding

EVERYTHING UNDER CONTROL

Display full touch screen

GRINDING SPEED

3 standard speeds: 1000 rpm
1200 rpm
1400 rpm
1 custom speed, range 800 -1400rpm
Selectable by user on digital display

3 GRINDERS IN 1

GRINDING CHAMBER

Always empty.
No coffee is wasted

BY-PASS

Can be used as single dose
or up to 250 gr

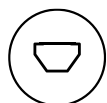
PRESET RECIPES

You can save up to 12 customized
recipes - you can set weight,
grinding speed and burrs distance.
Save & upload on USB.

GRINDING MOTOR

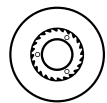
Managed by an inverter
to control grinding speed

Characteristics



EMPTY CHAMBER

No more coffee is wasted and no more
oxidation avoiding rancid flavours.



VERTICAL FLAT BURRS

98 mm vertical flat burrs with DLC
coating to reduce friction of coffee
and increase life span.



EASY SETTING

Electronic burrs' spacing adjustment.



INDUSTRIAL WEIGHING SYSTEM

Industrial weighing system,
for 5 to 30 gr for each hopper.



PREDOSING FEATURE

Automatically refill your dose
to improve the productivity.



HOPPERS

Two independent hoppers
for different coffees and recipes.



BYPASS

Useful for single dose or up to 250 gr;
independent with its own setting.



FLEXIBILITY

Manual dosing pushbutton
for each hopper.



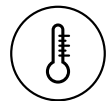
SPACE FOR COFFEE BAG

Easy removable portafilter holder.



HEALTH

Hoppers and bypass
use material "PBA-Free".



COOLING SYSTEM

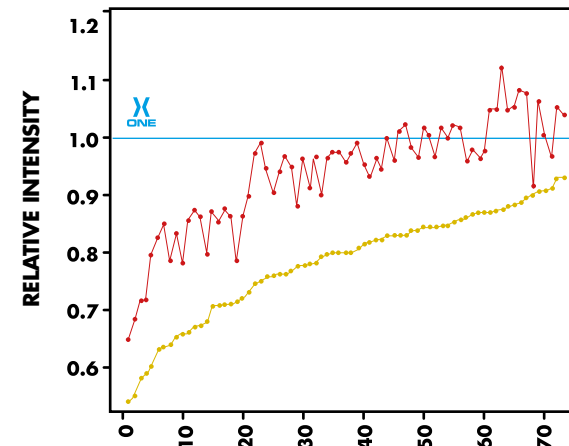
Temperature controlled
cooling system.



63

Benefits of single dose

Volatile compounds in roasted and ground coffee.
Effect of time in coffee aroma intensity.



Molecular mass (m/z)
Each dot is a different chemical compound found inside coffee

AROMA INTENSITY CHART

- X-ONE Single dose grinding reference intensity line
- On-demand Coffee compound intensity 1 min after grinding
- On-demand Coffee compound intensity 20min after grinding

RESULT

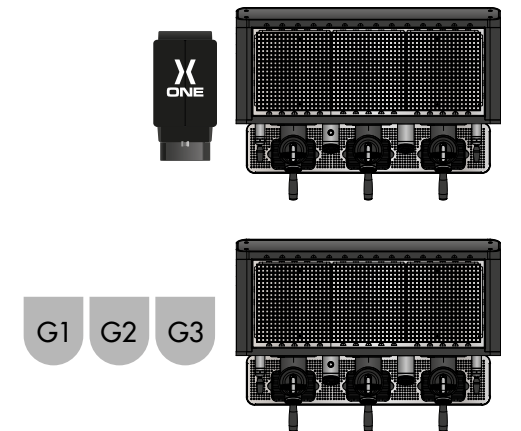
HIGHEST AROMA CONTENT IN SINGLE DOSING (X-ONE)

SIGNIFICANT DECREASE OF AROMA CONTENT WHEN COFFEE IS WAITING
IN THE ON-DEMAND GRINDER FOR NEXT DOSE AS RETENTION BUILDS.

Technical data

		X-ONE
Version	W	100-127Vac / 50-60Hz / 1550W
burrs' type	-	3.85"/98 mm vertical flat
motor speed	rpm	800-1400
coffee beans hopper capacity	lb / kg	2x2.6 / 2x1.2
by-pass capacity	lb / gr	0.55 / 250
net weight	lb / kg	79 / 36
width	inch / mm	9" / 230
height	inch / mm	23" / 580
dept	inch / mm	20" / 510

X SPACE SAVING



Footprint impact of three standard grinders.

Colors



To find out more about
the Sanremo X-One



On demand / Grinder doser

SR 83 OD



64



HIGHT PERFORMANCE
Flat burrs (ø 83 mm)

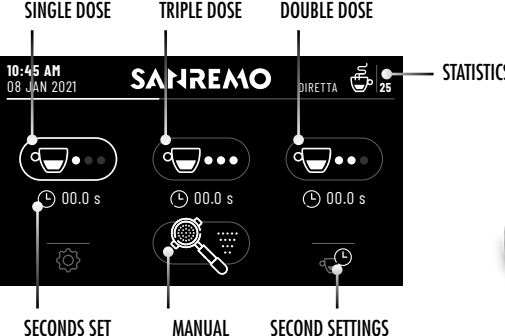


PRECISE GRINDING ADJUSTMENT
Mechanical micrometric with ring nut



EVERYTHING UNDER CONTROL
Display full touch screen





Colors	
	Matt White
	Pearl White
	Matt Black
	Gloss Black

Technical data		SR 83 OD
power	W	650
burrs	-	flat
disks diameter	inch / mm	3' 1/4" / 83
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	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 / Grinder doser

SR 64 OD EVO



65



HIGHT PERFORMANCE
Flat burrs (ø 64 mm)

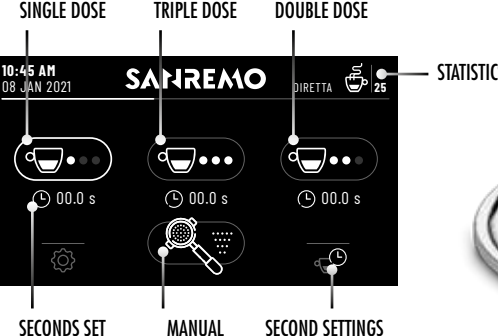


PRECISE GRINDING ADJUSTMENT
Mechanical micrometric with ring nut



EVERYTHING UNDER CONTROL
Display full touch screen







INVERTER TECHNOLOGY

The system ensures absolute precision and consistency for grinding, reducing motor consuntion, operating noiselessly and showing exceptional realiability even during long time operations.

Technical data		SR 64 OD EVO
power	W	350
burrs	-	flat
burrs diameter	inch / mm	2' 2/4" / 64
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	28.6 / 13
width	inch / mm	9" / 230
height	inch / mm	24' 1/4" / 615
dept	inch / mm	10' 3/4" / 270



Grinders
Link to the website

On demand / Grinder doser

ON DEMAND

SR 83 OD PRO



On demand / Grinder doser

ON DEMAND

SR 64 OD EVO PRO



Optional



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

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

Technical data

SR 83 OD PRO		
power	W	650
burrs	-	flat
disks diameter	inch / mm	3' 1/4" / 83
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	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

Colours

	Matt White
	Pearl White
	Matt Black
	Gloss Black

Technical data

SR 64 OD EVO PRO		
power	W	350
burrs	-	flat
disks diameter	inch / mm	2' 2/4" / 64
motor speed 50 Hz	rpm	1350
motor speed 60 Hz	rpm	1550
coffee beans hopper capacity	lb / kg	3.3 / 1.5
net weight	lb / kg	28.6 / 13
width	inch / mm	9" / 230
height	inch / mm	24' 1/4" / 615
dept	inch / mm	10' 3/4" / 270

AllGround

GENERAL_USA_BOOK_2025_01

68

Snow White



Onyx Black



Stainless Steel



Azure Lake



Candy Pink



Matcha Green



Yolk Yellow



Racing Red



made for each other



Technical data		
power	W	250
burrs	-	flat with titanium coating
burrs diameter	inch / mm	2' 2/4" / 64
motor speed 50 Hz	rpm	1400
motor speed 60 Hz	rpm	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

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

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



SANREMO
COFFEEMACHINES

Sanremo Coffee Machines s.r.l.
Via Giacomo Bortolan 52,
31050 Vascon di Carbonera [TV] – ITALY
T +39 0422 448900

www.sanremomachines.com

Sanremo UK, LTD
6/7 Thurloe Pl, South Kensington,
London SW7 2RX – UK
enquiries@sanremouk.com

www.sanremomachines.com

Sanremo Coffee Machines USA, Inc
99 Grand Street, Unit 20, Moonachie,
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.