

SANREMO

COFFEEMACHINES

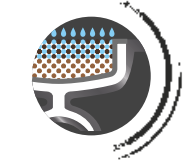
REALTIME STABILITY GROUP

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



REALTIME STABILITY

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



SOFT PRE-INFUSION

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

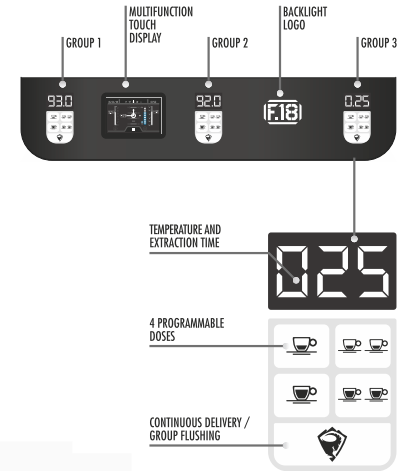


STAINLESS STEEL "COLD TOUCH"

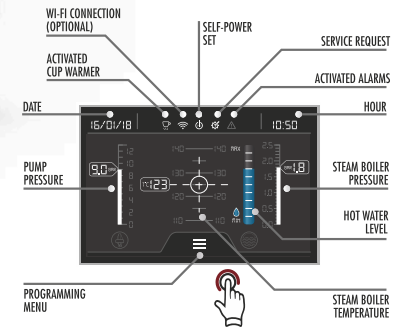
Anti-burning feature fitted with "Latte Art" high-performance steam terminals

MULTIFUNCTION DISPLAY

Control panel:



Multifunction touch display:



ENERGY SAVING SYSTEM

Insulation and smart energy management to save up to 30% of energy



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.



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Link to the website



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
Insulation and smart energy management to save up to 30% of energy.



REALTIME STABILITY GROUP
Exclusive Sanremo design that allows a precise maintenance of the set temperature.



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



AUTOMATIC CLEANING CYCLE
Process for coffee groups cleaning.



HIGH PERFORMANCE VOLUMETRIC PUMP
Pressure stability also with prolonged and contemporary use of more than one group.



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



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



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

Optional



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



EXTERNAL VOLUMETRIC PUMP



HIGH POWER STEAMER TERMINAL
(bigger holes diameter)

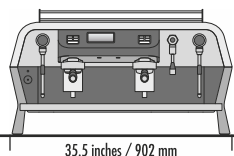


NAKED PORTAFILTERS

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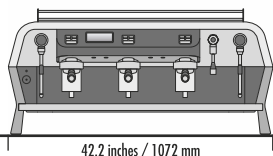


Versions



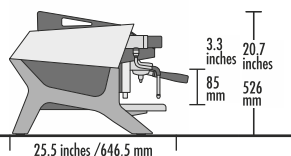
35.5 inches / 902 mm

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



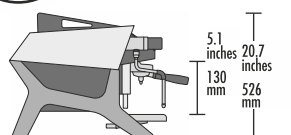
42.2 inches / 1072 mm

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



25.5 inches / 646,5 mm

✓ **TALL VERSION**



5.1 inches / 130 mm
20.7 inches / 526 mm



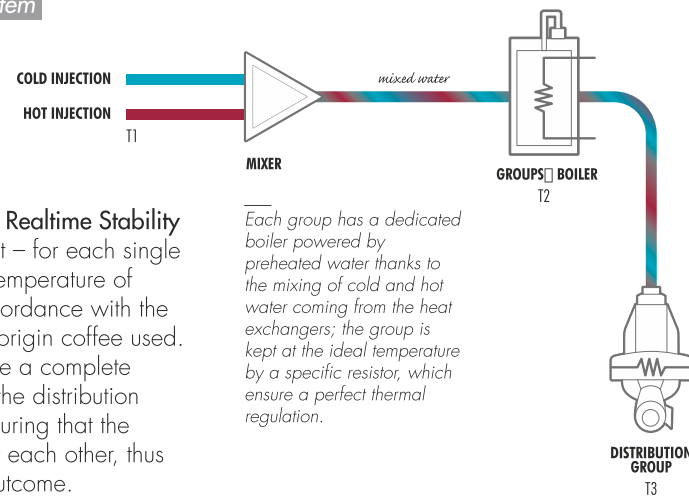
Technical data		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	6.32	7.2
steam boiler capacity	US gal / lt	2.27 / 8.6	2.64 / 10
steam boiler power	kW	3.8	3.8
pump power	kW	0.15	0.15
boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	214 / 97	265 / 120

Colors

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

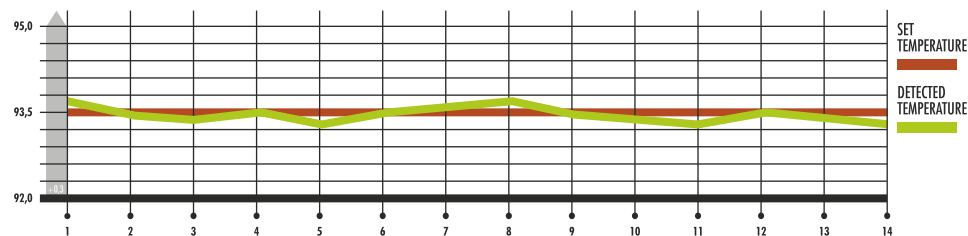
Tempcontrol

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.

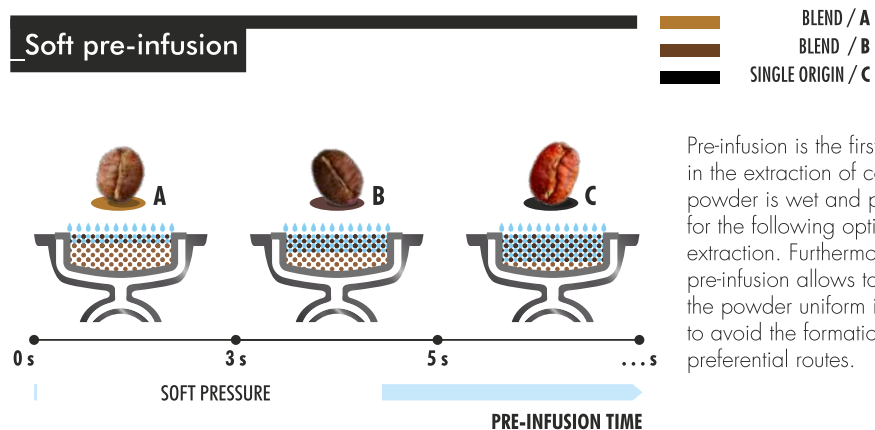
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



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.