



F18



SANREMO
COFFEE MACHINES

made in italy



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



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Download the catalog

REALTIME STABILITY GROUP

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



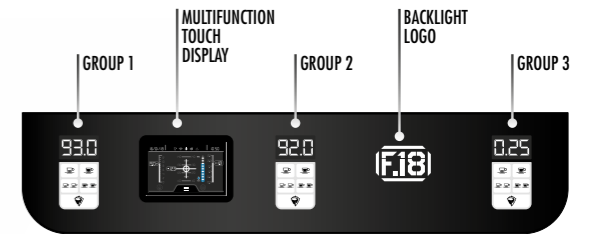
REALTIME STABILITY

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

In flight stability

Ready to take off

Control panel:



Keyboard 5 selections standard



TEMPERATURE AND EXTRACTION TIME



4 PROGRAMMABLE DOSES



CONTINUOUS DELIVERY / GROUP FLUSHING

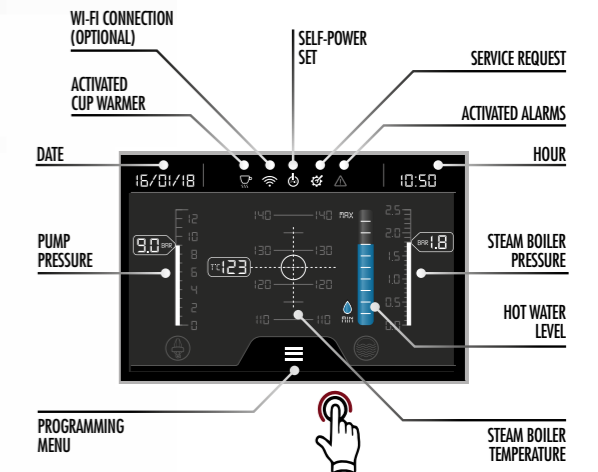


5/6 PROGRAMMABLE DOSES

Keyboard 7 selections optional



MULTIFUNCTION TOUCH DISPLAY

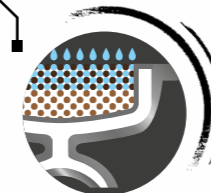


OPERATION ALARM MANAGEMENT

Dedicated menu for malfunction and alarm records

SOFT PRE-INFUSION

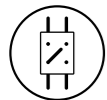
Flowactive System: for precise control of the water flow and pre-infusion time



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.



EXTERNAL VOLUMETRIC PUMP



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



HIGH POWER STEAMER TERMINAL
(bigger holes diameter)



STAINLESS FILTER HOLDERS



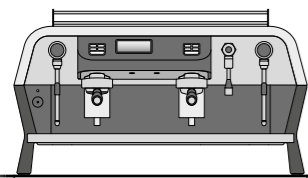
STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH
Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.

Optional

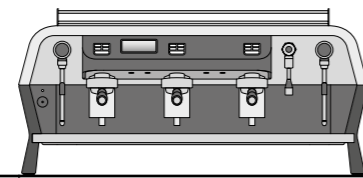
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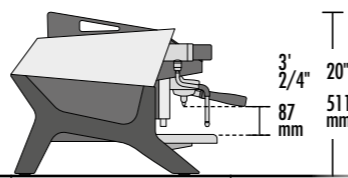
Versions



35' 2/4" / 902 mm



42' 1/4" / 1072 mm



25' 2/4" / 646,5 mm

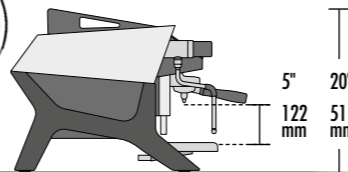
3' 2/4" / 87 mm
20" / 511 mm

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



5" / 122 mm
20" / 511 mm

TALL VERSION



Technical data

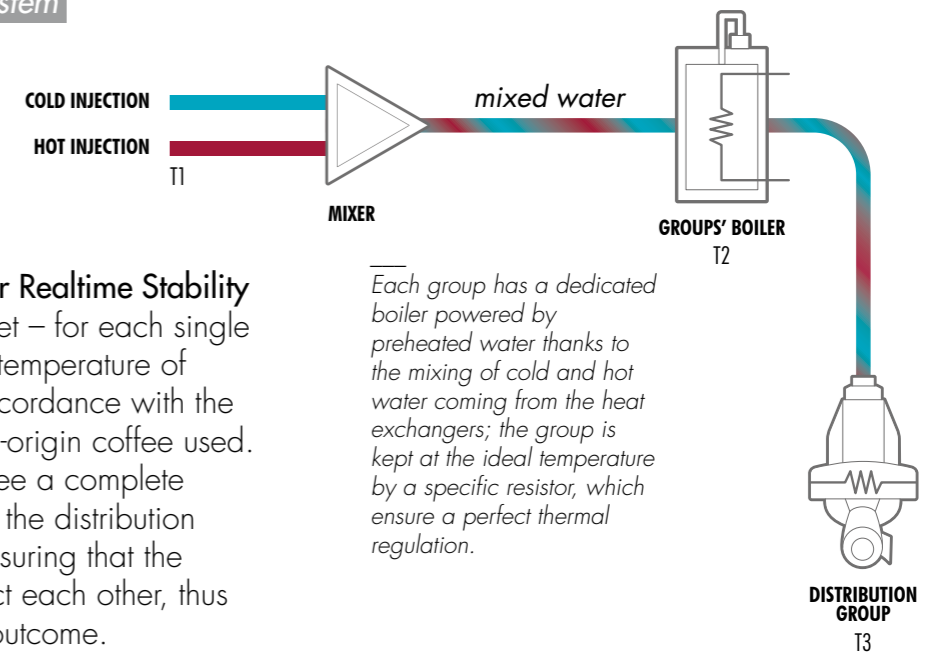
		2 group	3 group
voltage	V	220-240 1N	380-415 3N
power input	kW	5.4	6.1
steam boiler capacity	lt	8.6	10
steam boiler power	kW	3.5	3.5
pump power	kW	0.15	0.15
boiler capacity	lt	1	1.5
boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	182 / 82.5	222.5 / 101
gross weight (with shipping crate)	lb / kg	241.5 / 109.5	278 / 126

Colors

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

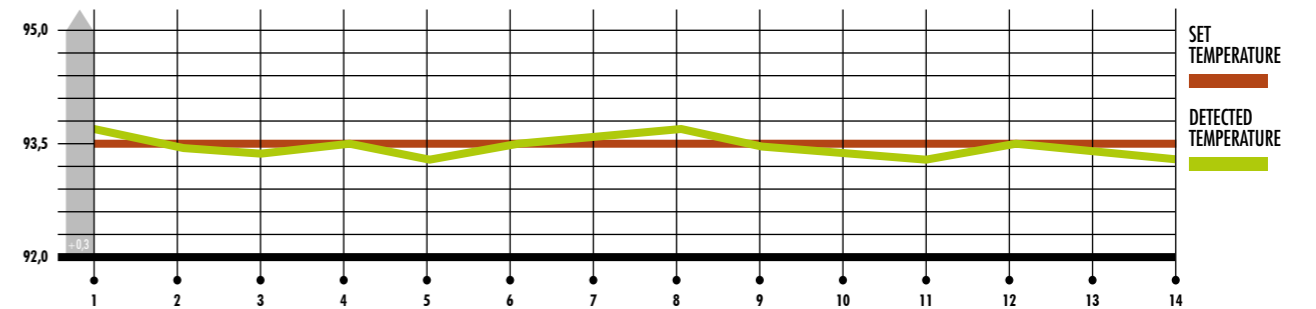
Tempcontroli

Multiboiler System



Thanks to the **Multiboiler Realtime Stability** system it is possible to set – for each single distribution group – the temperature of the coffee boiler, 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.

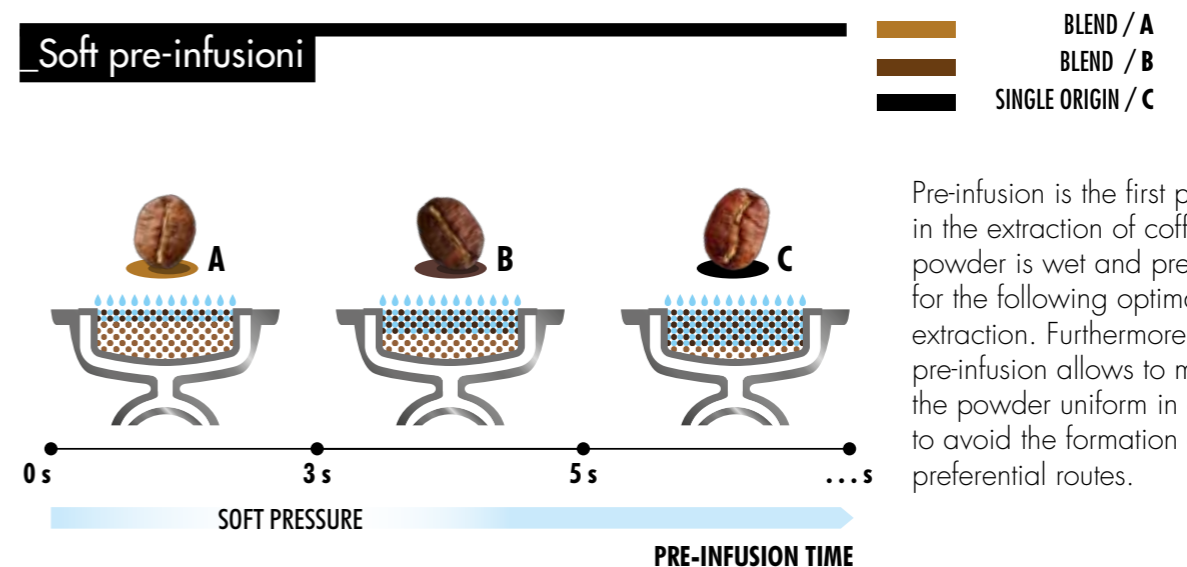
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



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-infusioni



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



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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.



RoHS