



Insulation and energy saving system up until 40% compared to single boiler machines



VOLUMETRIC PUMP PERFORMANCE

The unique 79.3 US gal - 300 l/h pump guarantees constant pressure in all conditions of machine use



For an accurate and precise coffee dose in the cup



SANREMO

Take a ride,

explore its essence



Smart-touch setting of the individual aroups



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 3.35 to 5.90 inches / from 85 to 150 mm)





Low additional liquid during the milk steaming



EASY SERVICE

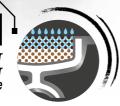
Fast access to the internal parts for quick and easy technical service



Café Racer, born to run Link to the website

SOFT PRE-INFUSION

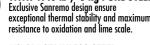
Flowactive System: for precise control of the water flow and pre-infusion time



Characteristics



AISI 316L STEEL GROUPS WITH 17.6 lb / 8 kg PURE STEEL





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 "COLD TOUCH"

Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art"** -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.



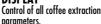
INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE

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.







than one aroup.

and organoleptic quality.





PROGRAMMABLE CUP WARMER TEMPERATURE

HIGH PERFORMANCE

For an accurate and precise coffee

STEAM CONTROL ADJUSTABLE

ELECTRONIC PRESSURE SWITCH

Sensor with 0.02 bar precision that

in the boiler to be kept constant

in all conditions of use.

allows the chosen pressure and steam

FLOWMETERS

dose in the cup.

Allows the cups to be kept at the optimur 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



STEEL NAKED PORTAFILTERS



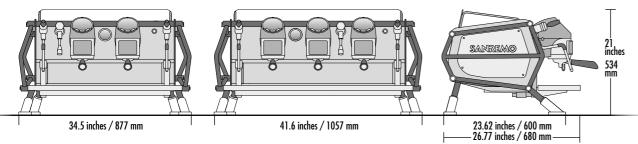
(bigger holes diameter)





Café Racer

Versions



2 group CR 2 steam taps

1 water tap

2 two-cup portafilters

1 one-cup portafilters

3 group CR

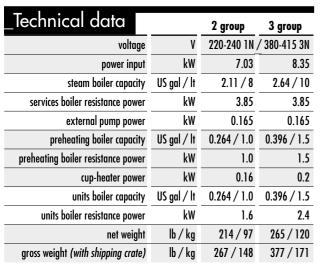
2 steam taps

1 water tap

one-cup portafilters

3 two-cup portafilters

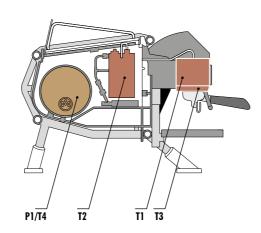


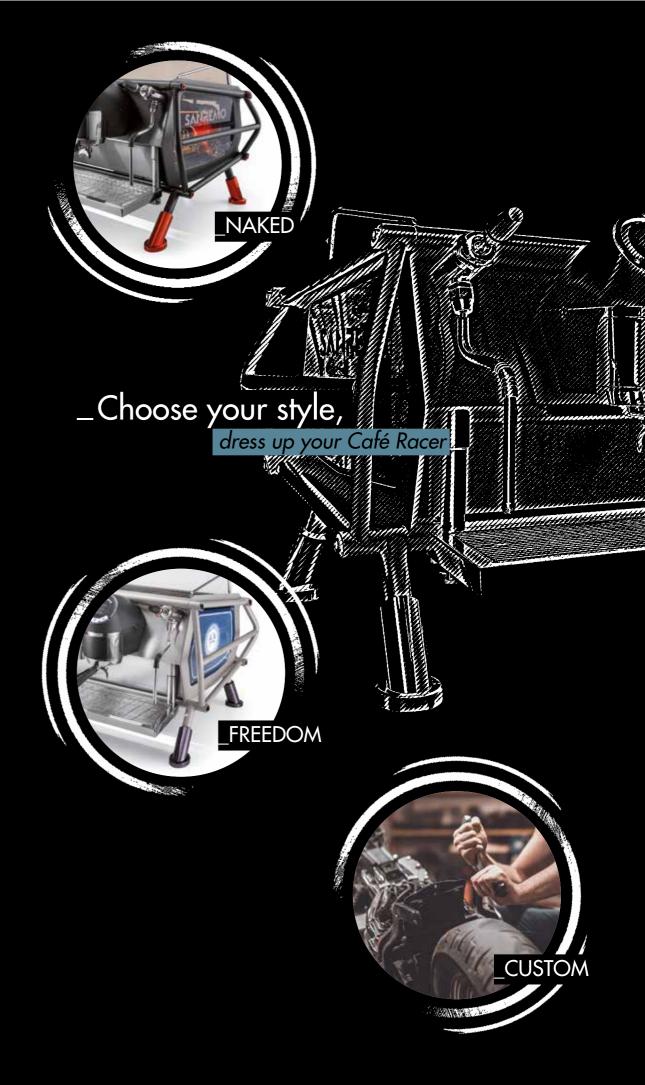


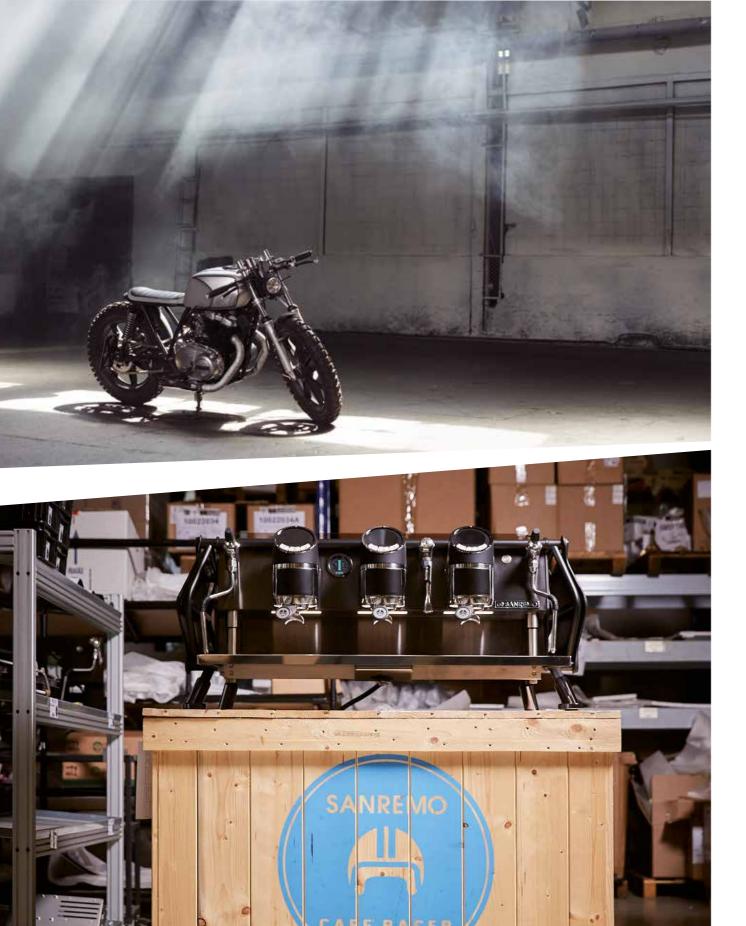


MULTIBOILER SYSTEM

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







Built for free spirits

Sometimes designs come to be to achieve a precise objective; other times to make a dream come true; or to follow an ambition.

But this is our story of a coffee machine conceived in absolute freedom.

No hurry, no restraints, no obligations: except to guarantee impeccable performance to baristas all over the world.

Hence the precise and accurate intuition: to enclose the best of Sanremo technology in a sturdy and stylish chassis: like a motorcycle chassis of the legendary café racer.





From the idea, to the design, to the Sanremo R&D team, to SWAT (Sanremo World Academy Team): the project has gone around the world a couple of times. It has been shared with the best operators in the industry and it has become a reality.

Café Racer by Sanremo is a powerful and reliable machine, easy-to-handle, versatile and stylish.

A unique, high performance coffee machine, ready to be desired by all coffee professionals.







look into the soul



With its unmistakable transparent sides, the **Naked Café Racer** allows you to see its powerful heart of pure stainless steel.

The chassis is a sturdy frame with a functional design, supporting and enhancing the essence of the coffee machine.

The Naked Café Racer is available in 2 finishes: black and steel.

Both available with some components in black or red.

* rings, bolts, feets, boiler insulation





Naked Black

Red





















FREEDOM

option to fit any character



The Freedom Café Racer has 4 coloured side panels available that are enhanced with the rear-lit logo. The classic logo design is inspired by *café racer* motorcycles. A tradition rich in stories, emanating character, style and personality.

The machines are available in versions with a black or steel chassis, plus an exclusive red finish on some components*.

* rings, bolts, feets











welcome free spirits

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



Renegade

Manually oxidised copper, reddish brown brass and pure hand-sewn natural leather: the Renegade Café Racer exudes originality and a strong character in each and every feature.

The lateral pockets, in natural leather as well, are an optional for those who are looking for a further characterisation: with a resealable flap or with different glove boxes.











A totally black edition designed for the most exclusive locations: black satin stainless steel, naturally dyed leather and dark chrome finishing. Pure essentiality of materials and design, for a version of incomparable elegance.



Black leather

Dark chrome

hand-sewn











_ Moto di Ferro

Just out of the workshop, it has already become a legend: because this customizationhas actually been designed and built in a real garage of custom bikes from which it takes its name.

To drive it, or rather to use it, is something for the few, destined to real rebellious spirits.











_ Racing

At the first glance, the frame recalls speed, performance and winning character: the carbon finishing and the bright colours are designed for those who love to be on the track with a coffee machine designed to meet everyday challenges.







Black & White

It's the most popular version: the elegance of white elements and the sophistication of black details combined together in a model that satisfies coffee shops trends.





Stainless steel
 Matt black
 Matt white

_ CUSTOM

_ Full White

Pure white without any compromise as the drip tray.
One of the most amazing version with the stronger identity ever.









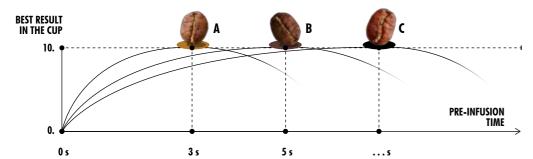






Pre-infusion made to measure

easily navigate the grouphead display



Examples of different coffee types:

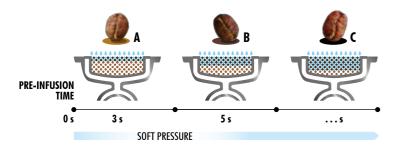
BLEND / A

BLEND / B

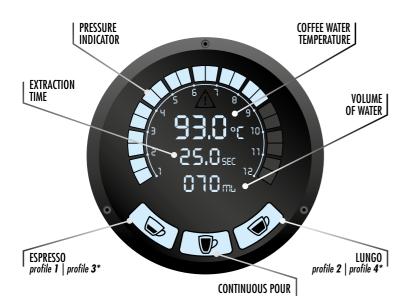
BLEND / B

SINGLE ORIGIN / C

Every single origin or coffee blend has different requirements. For a perfect and homogeneous extraction of coffee solubles, it is fundamental to be able to control the elements of pre-infusion.



Pre-infusion is the first phase of espresso brewing. Its primary function is to saturate and prepare the coffee bed for optimal extraction. Pre-infusion also allows uniform delivery and aids in preventing channeling.



93.0°C 10 00.0°C 10 000m

STAND-BY



Through the display you can easily program each group for:

- pre-infusion time
- volume of water for extraction
- temperature

For each group you can save 4 different profiles, as well as the continuous dispensing function.





Everithing under control

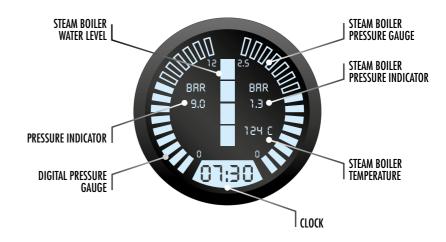
discover the functions of the digital system display

A look is all it takes: pressure, temperature and water levels are constantly monitored by high-precision electronic sensors, which immediately show real-time values and volumes with absolute reliability.

The display is also a handy programming interface for the maintenance technician.

The display allows the barista to:

- check and program the pressure, temperature and water levels
- collect statistics of the number of coffees, water dispensed, water consumed
- program days and times for switching on and off
- receive warnings for cleaning, washing and component malfunctions
- schedule maintenance
- carry out auto-diagnosis



Foam with an artist's touch

high-performance steam function



Use the best Sanremo technology, with impeccable performance, to give free rein to your creativity:

- dedicated steam boiler
- free motion steam taps
- cool-touch steam wand
- high capacity and fast recovery



STANDARD SELECTION > two profiles

* DOUBLE PRESS > four profiles