



SANREMO
COFFEE MACHINES

The Revolution

Be in control, express yourself



made in italy



For more information about our coffee machines please contact us at enquiries@sanremouk.com



SANREMO
COFFEE MACHINES

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Opera 2.0



SANREMO
COFFEEMACHINES

Each coffee is unique
this is the perfect way to reveal it

CDS SYSTEM
Maximum precision and full control on the three phases of coffee extraction

DOUBLE SELECTION BUTTONS
Easy-touch setting with 6 different profiles for individual groups

SMART LEVER
Coffee doses fast manual selection

POWER DRY STEAM
Low additional liquid during the milk steaming

GEAR PUMP PERFORMANCE
High and constant pressure in all conditions

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

EASY APP
Tablet or smartphone barista's Webapp for setting parameters

OPERA IST WITH ACAIA DUAL SCALES
Integrated ACAIA dual scales system for a perfect coffee result in cup

Opera. The Revolution.
Link to website.

Characteristics

- AISI 316L STEEL GROUPS WITH 22 lb / 10 kg PURE STEEL**
Exclusive Sanremo design ensures 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 "COLD 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)

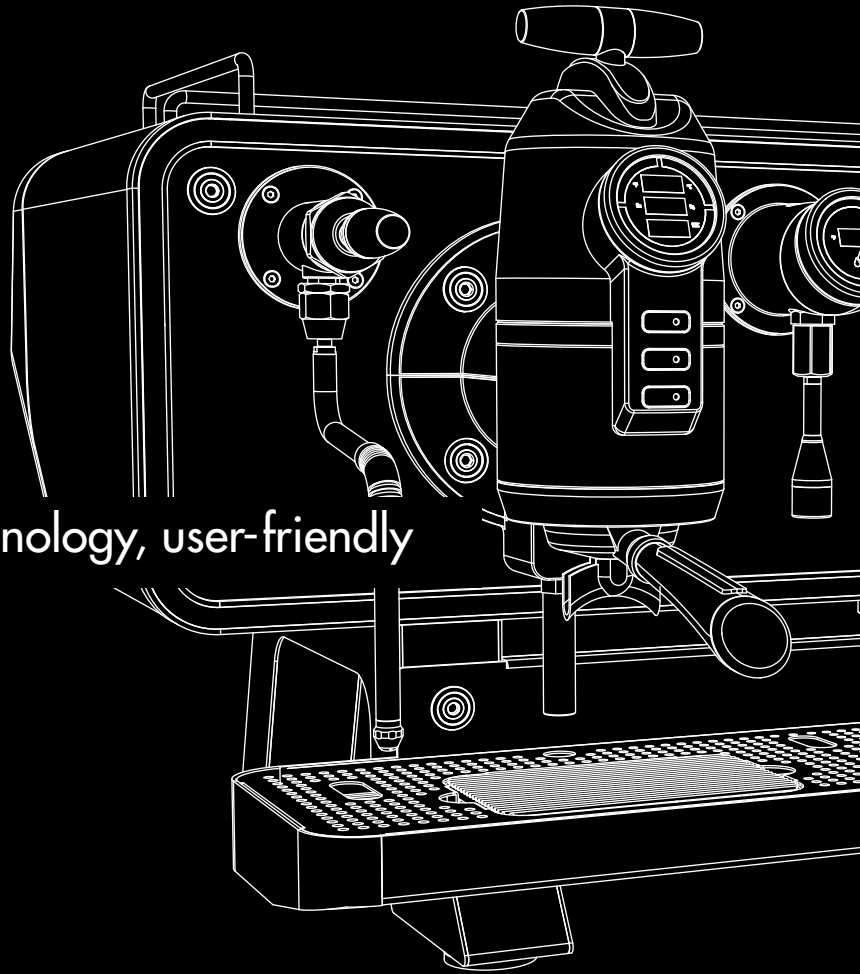
- STEAM BOILER DISPLAY**
Indicates steam boiler temperature and pressure.
(In the two group Opera it is shown with the infusion water display)
- COFFEE UNIT SINGLE DISPLAY**
Controls of all coffee extraction parameters.
- MACHINE'S PROGRAMMING PARAMETERS DISPLAY**
The internal display is a handy programming 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.

- GEAR PUMPS**
Dedicated to each individual group, allows you 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**
Insulation and smart energy management to save up to 30% of energy.

- GROUP FLUSHING**
With a simple press of the button a small quantity of water is dispensed to allow the group to be always clean.
- Optional**
- STAINLESS STEEL NAKED PORTAFILTERS**
- OPERA IST WITH ACAIA DUAL SCALES**
- HIGH POWER STEAMER TERMINAL**
(bigger holes diameter)
- EXTERNAL VOLUMETRIC PUMP**

TALL VERSION



_ Great technology, user-friendly

OPERA 2.0
THE REVOLUTION



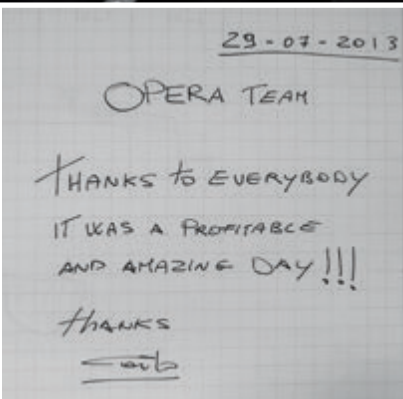
Opera

a dream without boundaries



Opera started from a dream, which was both innovative and simple. An international group of coffee experts reunited together with the **vision of creating the finest espresso machine ever built.**

The real users of coffee machines expressed their needs without any geographical or language barriers: having a precise tool which could allow them to **control and manage different parameters and extraction phases in order to best evaluate each single or specific single origin coffee blend.**



Sanremo organised a superior team. From the initial brainstorming until the finish line... this is a story about us, our experience, determination and passion.

Opera was born by a dream without boundaries.

Now the Opera has become a reality for the world to experience.



Opera. The full story.
Watch the video.



OPERA^{2.0}

THE REVOLUTION



✓ **Opera Black**
Standard back panel: [BP5]



✓ **Opera White**
Standard back panel: [BP2]

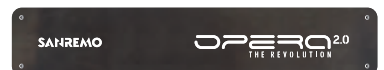
BP1 Etched crystal / backlight



BP2 Painted wood



BP3 Steel oxidised / backlight



BP4 Blackboard graphite
rewritable



BP5 Black / backlight



BP6 Octane blue / backlight



_ Standard models

wide choice of versions



✓ **Opera Steel**
Standard back panel: |BP1|

Opera was created to surprise in all its details: technological excellence is perfectly combined with the lines of its unique design, making it stand out and become a style icon. It also ensures ergonomics and user-friendliness in every operation for baristas, making it unparalleled among those of its kind.



_ Choose the panel

to suit your style



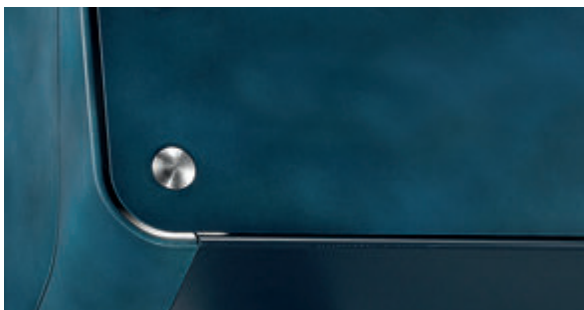
Back panel of each version can be customised, with finishes that meet all your needs and vision.

For example, from the blackboard to write promotions and offers for the customers, to the natural wood, to crystal or oxidised steel which give the possibility to engrave, carve or screen print a logo or a pattern...



✓ **Opera Octane**
Standard back panel: |BP6|

Intense & defined: teal is a dye with a strong, bold, and elegant character, which perfectly matches Opera dark lines and flawless performances: for those who love trends that ooze sophistication.

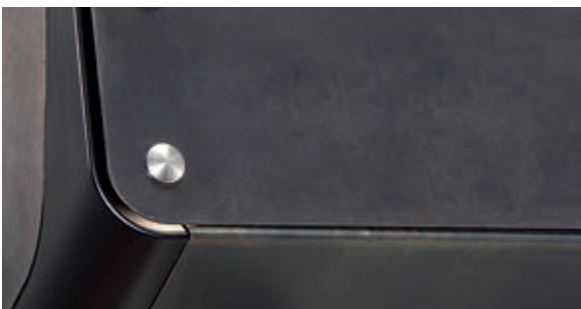


Tailor made finishes
collection 2018



✓ **Opera Oxid**
Standard back panel: |BP3|

Pure steel manually oxidised in its external parts, to further sign the tailoring of each Opera with a unique and inimitable aesthetic touch: for those who love to own original collector's items.

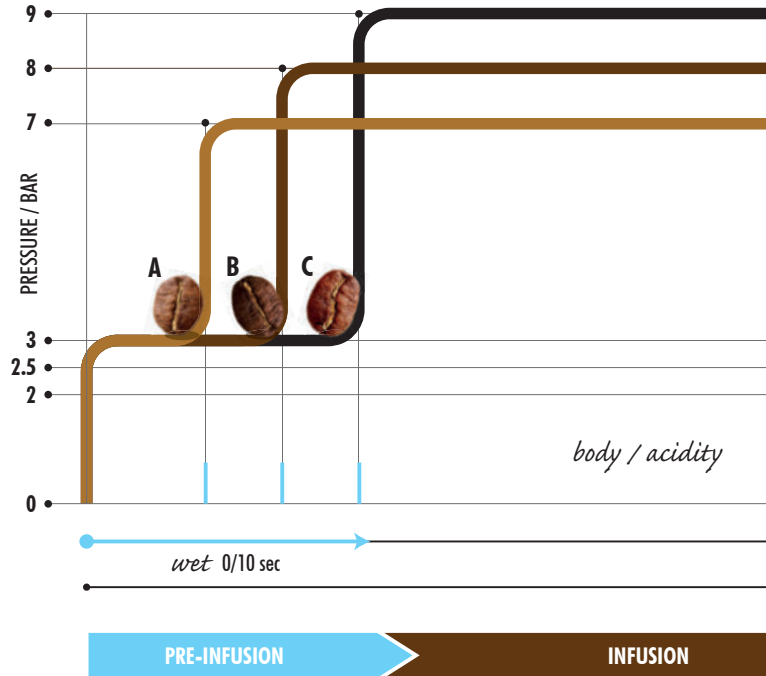


Control Delivery System

to act on all the extraction phases

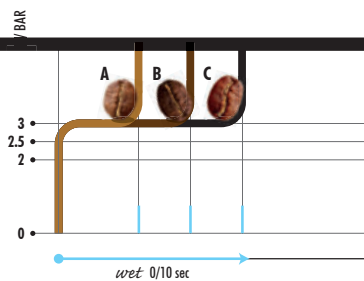
Opera is a professional machine that gives the baristas the opportunity to really express themselves.

The CDS (Control Delivery System), gives the barista precise control of extraction in three phases: pre-infusion, infusion and post-infusion, considering the density and roasting of the bean.

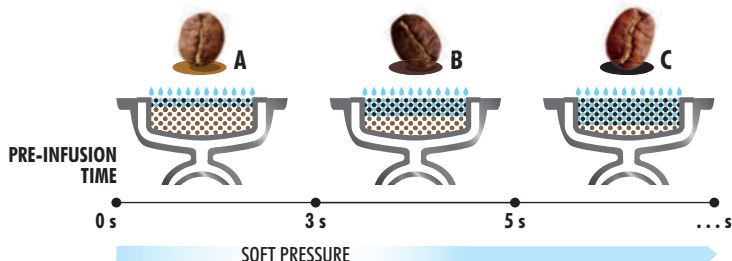


Pre-infusion with soft pressure

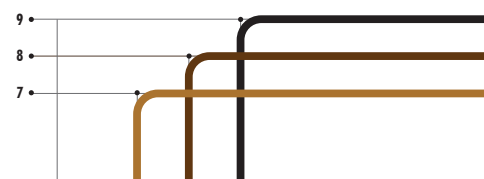
The different physical characteristics of each coffee bean, as well as its degrees of roasting and grinding, all affect the extraction process. To obtain a perfect and homogeneous extraction it is essential to control the parameters of the pre-infusion.



The pre-infusion is the first phase of the coffee extraction: its function is to get the powder wet and prepare it with a soft pressure (max 3 bar) for the following and optimal extraction. The pre-infusion also allows the coffee grinds to gently expand before the infusion stage which reduces the chance of channelling.



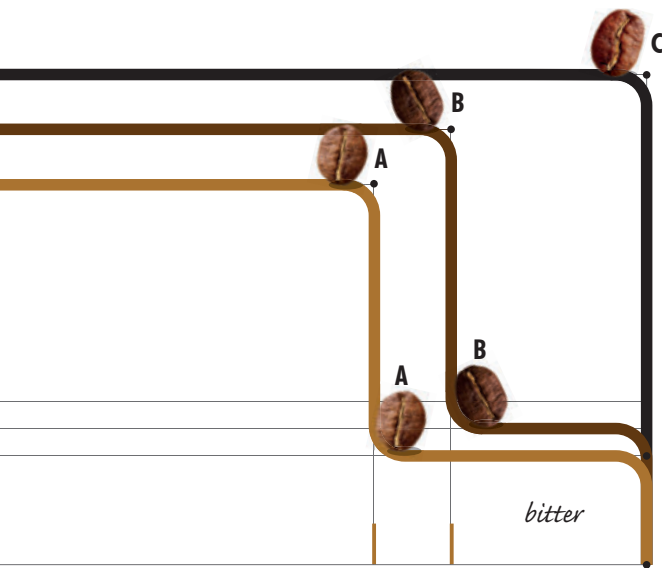
Infusion at the maximum thermal stability



Thanks to the highest quality components, precision sensors (5 control points) and the **Multiboiler System**, Opera ensures the maximum thermal stability, adjustable to the tenth of a degree °C.

The **Tempcontrol** system allows to separately modify the water temperature for dispensing and the temperature of each group very quickly.

Extraction examples
of different coffee types:



TOTAL EXTRACTION TIME 25/30 sec

TOTAL EXTRACTION VOLUME 80 ml

0/10 ml

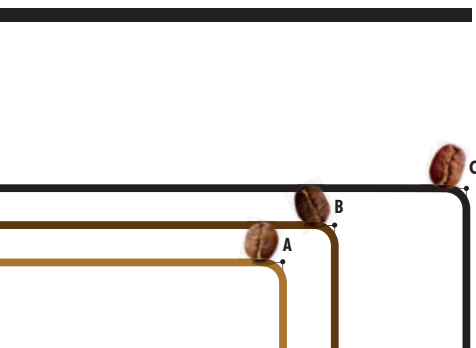
POST-INFUSION



Every single origin or coffee blend has its own organic characteristics that are best expressed using different infusion styles.

By manipulating different variables and concentrations the barista can fine tune each extraction to suit their specific origin, density and roast style.

All this guarantees the barista to manage the amount of high pressure each coffee bean is exposed to which not only preserves all of their aromas but also enhances their best features.

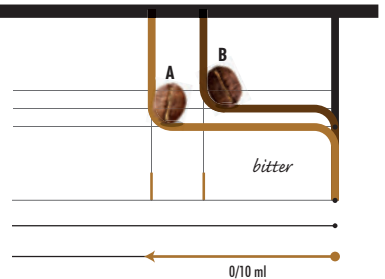


The outstanding performance of the **Pressure Drive** system, a gear pump for each group, allows an independent regulation of the ideal pressure during the infusion.

All this guarantees the perfect switch point to the coffee layer, which is the correct duration of exposure to the high pressure, preserving all the aromas, enhancing their best features.

Post-infusion, to collect until the last note

Depending on the type of coffee used, the regulation of a post-infusion, which may be long or short, can improve the result in the cup and eliminate the bitter notes, which may compromise the quality of the extraction.



0/10 ml

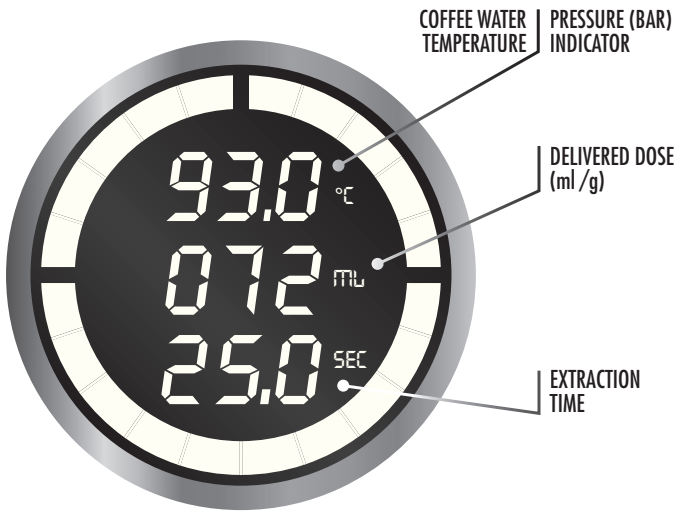
Opera allows the adjustment of the parameters of this delicate phase, defining then the final dose dispensed in the cup (in ml or g).



The post-infusion allows to accomplish the coffee infusion in the final phase of the extraction at a lower pressure, continuing to extract soluble substances and aromas without increasing the bitter notes caused by the high pressure overextraction that normally occurs in this phase.

Everything under control

group display for coffee brewing

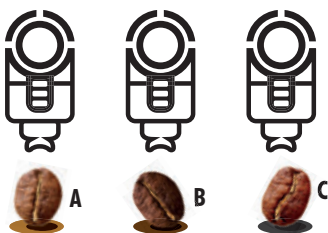
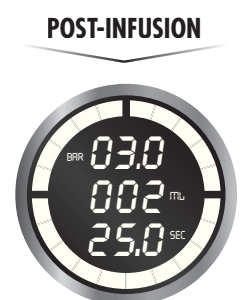
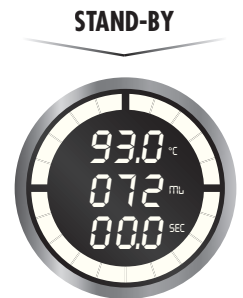


Through the group display the barista can keep control of all the phases and extraction parameters according to the set profiles for that particular group:

- **water temperature**
precise and constant throughout the extraction step
- **pressure** diversified for the 3 phases: pre-infusion/infusion/post-infusion
- **delivered dose (ml/g)** *
- **extraction time**

* in the scales version it is even possible to control the espresso's weight in cup

For each group it is possible to set 6 different flavour profiles utilising the push/pull lever in conjunction with the 3 selections of buttons.



6 profiles + 6 profiles + 6 profiles

Up to 18 programmable profiles with the 3 group model!

Different independent groups with multiple profiles optimise the use of single origin coffee or different blends in line with new market trends.

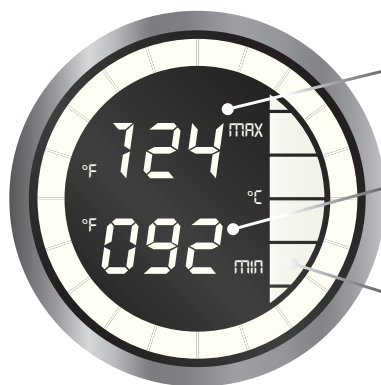


boiler display and hot water supply

Just a quick review: highly precise electronic sensors detect pressure, temperature, and water level. These measurements are constantly monitored in real time and accessible in a fast and secure way.



3 GROUP DISPLAY



STEAM BOILER TEMPERATURE /
PRESSURE (T5)

WATER
TEMPERATURE

HOT WATER
LEVEL

2 GROUP DISPLAY

Power Dry Steam

height performance steam function

Opera guarantees high performance and **dry steam** thanks to the **electronic control system** through an advanced transductor.



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

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



Everything in an App

webapp dedicated to parameter settings for device

The screenshot shows the OPERA 2.0 webapp interface for a SANREMO COFFEE MACHINES machine. The interface is divided into several sections: Group Selection, Profile Buttons, Temperature Regulation, Dose Regulation, and Infusion Regulation. Annotations point to specific features:

- (step A) GROUP SELECTION:** Points to the 'Group 1', 'Group 2', and 'Group 3' buttons at the top.
- (step B) PUSH / PULL LEVER SELECTIONS OF BUTTONS:** Points to the 'Single', 'Double', 'Dose 1', 'Dose 2', and 'Dose 3' buttons.
- (step C) SELECTIONS OF PROFILE BUTTONS PUSH / dose 1,2,3 PULL / dose 4,5,6:** Points to the 'PUSH' and 'PULL' buttons on the machine image.
- (step D) TEMPERATURE REGULATION:** Points to the 'Temperature Regulation' section with sliders for Steam (123.0 °C), Brew (93.0 °C), and Group (92.1 °C) temperatures.
- (step E) DOSE REGULATION:** Points to the 'Dose Regulation' section with sliders for Ground coffee (7 g), Brew water (73 ml), and Coffee weight (0 g).
- (step F) INFUSION REGULATION:** Points to the 'Infusion Regulation' section with sliders for Pre Infusion (2.5 s, 3.5 bar), Main Infusion (71 ml, 9.0 bar), and Post Infusion (2 ml, 3.5 bar).

With the interface *“Express yourself”*, the barista has total control of the extraction phase of their coffee and can manage each dispensing parameter according to their experience and professionalism.

To configure and set all the parameters of the machine, a specific Webapp has been designed, which runs on tablet and smartphone.

The application *“Express yourself”* utilises a graphic interface, it is both user friendly and intuitive. This interface allows the user to set each groups relative parameters accurately for the perfect extraction.

Upon choosing the group **(step A)** and assigned a configured profile **(step B,C)** will define the general parameters of extraction: temperature and doses **(step D,E)**. At the end it is possible to adjust the parameters relative of the 3 extraction phases: pre-infusion, main infusion, post-infusion **(step F)**.

For each group it is possible to set:

Temperature

- water temperature **T2**
- group temperature **T3**
- steam temperature **T5**
(unique boiler for all groups)

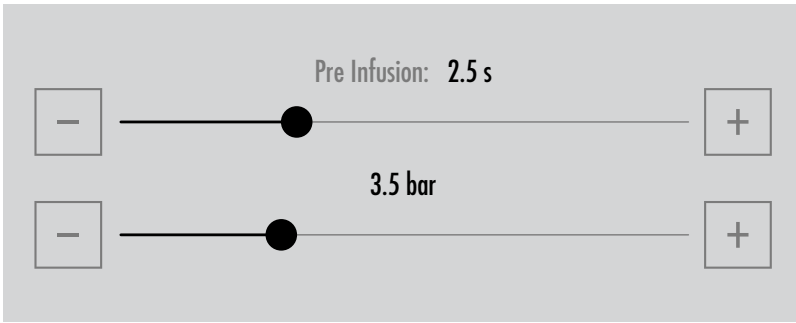
Dose

- weight of ground coffee
- water dose *
- pump pressure
- coffee weight *

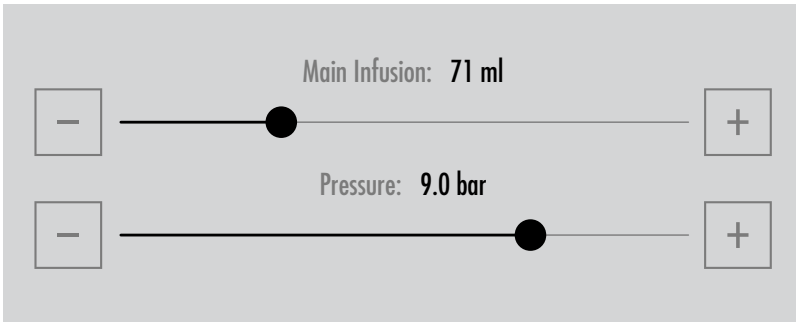
Infusion

- timing
- pump pressure
- amount of water

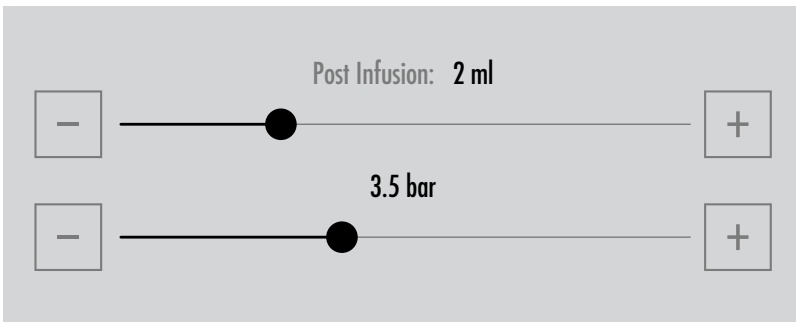
* in Opera IST with scales system priority is given to the espresso's weight in cup



PRE-INFUSION



INFUSION



POST-INFUSION









(step F)

Adjust the 3 extraction phases

This operation is simplified by the App. Everytime the user modifies one of these parameters the software updates automatically, to what was set prior to the modification.



CONFIGURATIONS

-  **STANDARD**
-  **STRONG**
-  **BALANCED**
-  **SWEET & LIGHT**
-  ... **N** (set by the user)
-  ... **N** (set by the user)

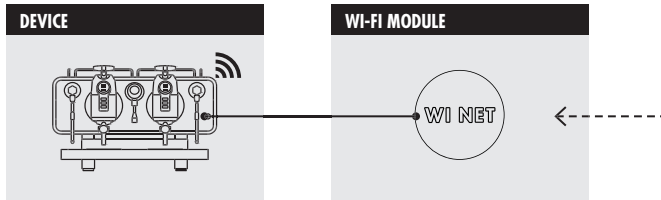
It is possible to save and recall new configurations set by the user or the default ones, specifically designed to allow even the less experienced bartenders to obtain immediately excellent results in the cup.

Clicking in "save new configuration" you can save your perfect espresso dispensing menu and transfer it through the Wi-fi connection into other machines

Opera wi-fi

the easiest way

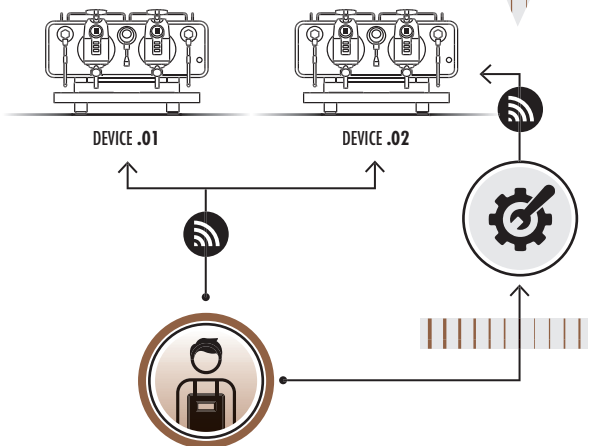
The new Opera 2.0 is easier to handle, thanks to the **Sanremo Cloud** and **Webapp Express yourself** interface, for an even easier and interactive user experience.



INTRANET (LOCAL WI-FI NETWORK)

PROTECTED ACCESS LEVELS

Baristas can enable access to the data on their machines by inserting a password.



PLUS + (USING THE LOCAL WI-FI NETWORK)

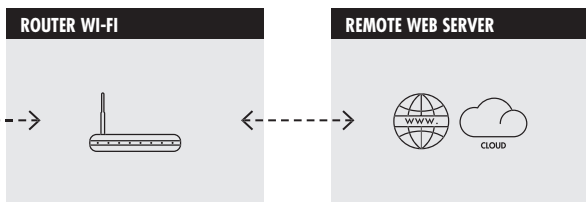
- _ Reading and changing machine settings and parameters
- _ Consumptions analysis for a better stock management
- _ Meter reading of the coffee dispensed
- _ Saving, restoring and sharing of settings (recipes) on your machines

Data exchange can only be effective in the wi-fi range.

- BARISTA**
- MANAGER**
- MAINTENANCE SERVICE**
- MANUFACTURER**
- SANREMO CLOUD**
- INTERNET GLOBAL NETWORK**
- LOCAL WI-FI NETWORK**



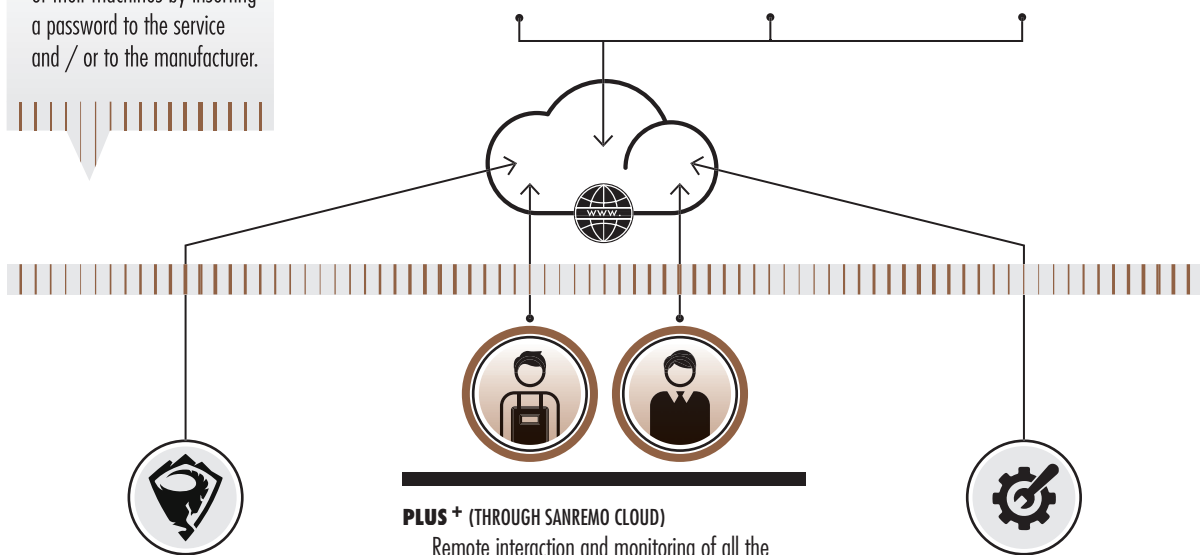
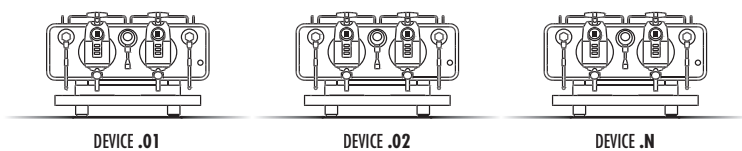
- Control through Sanremo Webapp, from smartphone, tablet, or pc, for all configuration parameters of the machine, without the need for physically being in front of it.
- Possibility of connecting multiple machines simultaneously for sharing, modifying, and setting of recipes and configurations.
- Simultaneous monitoring and handling of multiple machines by the same owner (e.g.: franchising in different locations).
- Statistical analysis of consumption, distribution, maintenance, configuration for all connected machines.
- Remote maintenance by the technician for updating, verification of the correct settings and parameters control.



INTERNET (GLOBAL NETWORK) / SANREMO CLOUD

PROTECTED ACCESS LEVELS

Baristas or Managers can enable access to the data of their machines by inserting a password to the service and / or to the manufacturer.



PLUS + (ENABLING THE MANUFACTURER)

- _ Sending of App updates to the machines
- _ Sending new settings (recipes)
- _ Clearer and faster data collection aimed to resolve any technical/constructive problems
- _ Useful information for the improvement and evolution of the product
- _ Direct and continuous contact with the manufacturer

PLUS + (THROUGH SANREMO CLOUD)

- _ Remote interaction and monitoring of all the functions and performances of the machine
- _ Reading and changing of the machine settings
- _ Display of historical usage data
- _ Consumptions analysis for a better stock management
- _ Meter reading of the coffee dispensed
- _ Saving, restoring and sharing of settings (recipes) on your machines

PLUS + (ENABLING THE SERVICE)

- _ Immediate report of anomalies
- _ Diagnosis and possible remote troubleshooting
- _ Reduction of machine downtime
- _ Logistic planning and organisation of maintenance interventions

Developed in
cooperation with



Integrated Scale Technology

100% accuracy





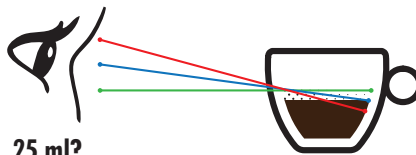
Brew Ratio Control

the way to a correct extraction

In order to get a perfect result in the cup it is absolutely necessary to use the right amount of water in relation to the grams of ground coffee that we have in the portafilter.

Generally the modern espresso is extracted from 18-21g of ground coffee, but how much product do we need to extract in the cup for that perfect espresso?

The volumetric measurement method is not ideal to test a correct extraction, because the crema influences a lot of the volume of espresso.

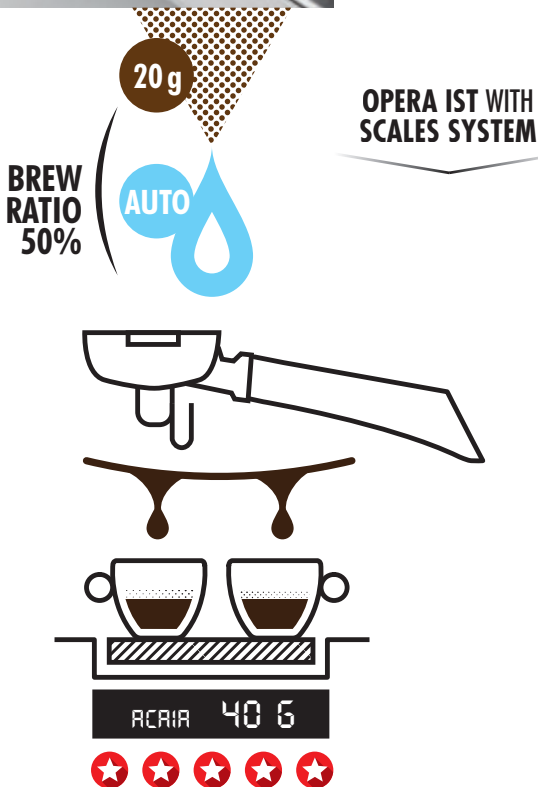


25 ml?
It depends on the point of view...



The control of the **Brew Ratio** is achieved through the measurement of the weight of coffee in the filter and the weight of the dispensed product.

In order to achieve this we have equipped the machine **Opera IST** (Integrated Scale Technology) with a weighing system placed below the brewing group and that communicates with the CPU. By reading the data sent from the scale, we can establish the desired **Brew Ratio**.



Thanks to Opera's sophisticated technology with scales it is possible to ensure the perfect measurement of the desired Brew Ratio and obtain a perfect result in the cup.

Brew Ratio parameter can vary depending on the type of coffee and the filter that you are using.



Integrated Scale Technology

*make utterly perfect coffee
each and every time*

The Opera IST system is a Sanremo project developed in cooperation with **Acaia**.

This system is at the forefront of technology and production quality. It lets you make utterly perfect coffee each and every time thanks to the **Brew Ratio Control**.

The barista can now operate with the machine not only through dosing the amount of water, but also **controlling the weight of the coffee in cup** based on the grams quantity of ground coffee used. This way it is possible to **"customise"** every single brew as wished.



"Dual" integrated scale for Sanremo Opera IST profit by Acaia Weighing Technology:

- Real-time weighing result feed back to each group head
- Works up to 3 group heads
- Noise filtering
- Zero tracking
- 1 Million internal resolution counts
- USB Rechargeable Battery
- Calibration

The Integrated Scale Technology allows an **accurate measurement**, which guarantees consistent performance without any room for error.

- Accuracy Readings from 0.1g / 0.01g
 - Error Margin $\pm 0.05\text{g}$ (0.5%)
- A rusty traditional mechanical scale has an error range of: $\pm 1\text{g}$ (10%)*



PRE-INFUSION



INFUSION

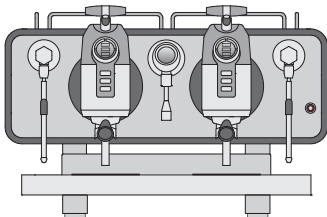


POST-INFUSION

Through the parameter **Dose Regulation**, with the scales version it is possible to control the espresso's weight in cup.

Opera 2.0

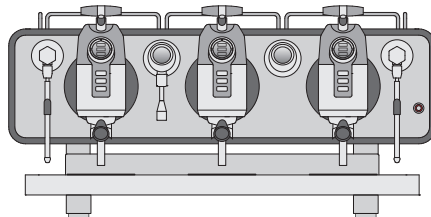
Versions



29.3 inches / 745 mm

2 group OP

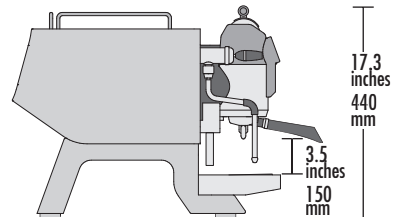
- 2 steam taps
- 1 water tap
- 1 one-cup portafilter
- 2 two-cup portafilters



40.9 inches / 1040 mm

3 group OP

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

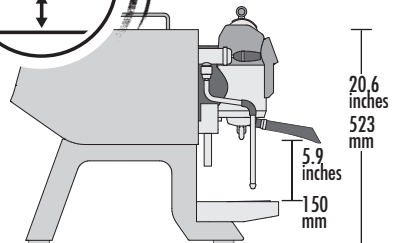
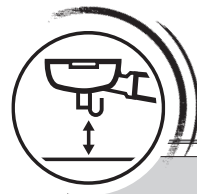


25.2 inches / 640 mm
20.1 inches / 510 mm

17.3 inches
440 mm

3.5 inches
150 mm

✓ OPERA TALL VERSION



20.6 inches
523 mm

5.9 inches
150 mm

✓ MULTIBOILER 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 maximise performance in every working condition (also under high workload).



Technical data

		2 group	3 group
voltage	V	220 - 240 1N / 380 - 415 3N	
power input	kW	7.7	8.75
steam boiler capacity	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.8	3.8
external pump power	kW	0.15	0.15
preheating boiler capacity	US gal / lt	0.74 / 2.8	0.74 / 2.8
preheating boiler resistance power	kW	1.6	1.6
cup-heater power	kW	0.2	0.25
units boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 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	304 / 138	373 / 169.5

