

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













SANREMO C O F F E E M A C H I N E S

SANREMO UK LTD Unit A Town Mill Building, Mardle Way Buckfastleigh, Devon, TQ11 OAG T +44 1364644445 www.sanremouk.com







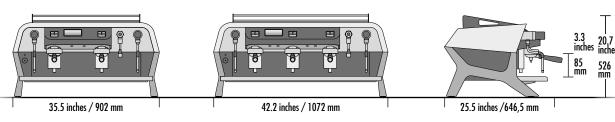




F18



_Versions



2 group 2 steam taps

1 one-cup portafilter

1 water tap 2 two-cup portafilters water tap

3 group 2 steam taps

l one-cup portafilter 3 two-cup portafilters

TALL VERSION



(€

	2 Group	3 Group
V	220-240 1N /	/ 380-415 3N
kW	5.4	6.1
lt	8.6	10
kW	3.8 / 4.5	3.8 / 4.5
kW	0.15	0.15
İt	1.0	1.5
kW	1	1.5
kW	0.2	0.25
kg	97	120
	kW It kW kW It kW	V







Characteristics

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS

STATIC RELAY BOILER TEMPERATURE

Guarantees excellent stability and

thermal precision, as well as resistance to

Exclusive Sanremo design that allow an accurate maintenance of the set

INDEPENDENT REGULATION OF THE COFFEE WATER TEMPERATURE

Maximum temperature precision

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"

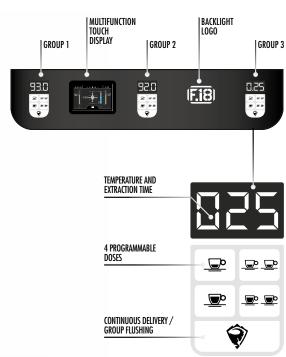
Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.

PROGRAMMABLE ELECTRONIC PRE-INFUSION temperature

SANREMO

MULTIFUNCTION

Control panel:



_Tempcontrol

Thanks to the Multiboiler Realtime Stability

system it is possible to set – for each single

distribution group – the temperature of the

or single-origin coffee used. The system

the two actions do not affect each other.

The electronic control unit is equipped with a

3 s

SOFT PRESSURE

PID temperature management system, which

heating of individual groups.

Soft pre-infusion

coffee boiler, in accordance with the blend

guarantees complete independence between

the distribution of coffee and steam, ensuring

GROUPS' BOILER

DISTRIBUTION GROUP

Each group has a dedicated

preheated water thanks to

the mixing of cold and hot water coming from the heat

exchangers; the group is

by a specific resistor, which

ensures a perfect thermal

regulation.

independently regulates the coffee boiler and the of $\pm 0.2^{\circ}$ C for the perfect coffee extraction.

5 s

PRE-INFUSION TIME

kept at the ideal temperature

Thanks to this system, a very high level of thermal

stability is guaranteed, with a calibrated variation

extraction.

BLEND / A

BLEND / B

SINGLE ORIGIN / C

Pre-infusion is the first phase

in the extraction of coffee: the

coffee is prepared for the full

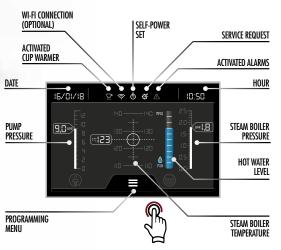
Pre-infusion ensures uniform

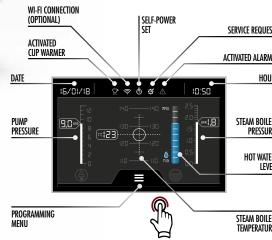
extraction and avoids the

formation of preferential

boiler powered by

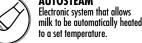
Multifunction touch display:





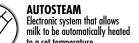
_Optional

















F18 Link to the website

PROGRAMMABLE CUP WARMER TEMPERATURE

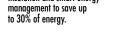
Allows the cups to be kept at the

optimum temperature in all conditions.

LED LIGHTING OF THE WORK AREA

Allows for efficient working even





ENERGY SAVING SYSTEM

Insulation and smart energy

management to save up

to 30% of energy





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

With a simple press of the button a small quantity of water is dispensed to allow the group to remain clean.

and fragrances.

TEMPCONTROL

For a very-high thermal stability (± 0.2 °C).

HIGH PERFORMANCE VOLUMETRIC PUMP

Ensure pressure stability with prolonged use of more

COMPETITION FILTERS

Exclusive Sanremo design, with shape and volume designed

to capture the best coffee aromas

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