



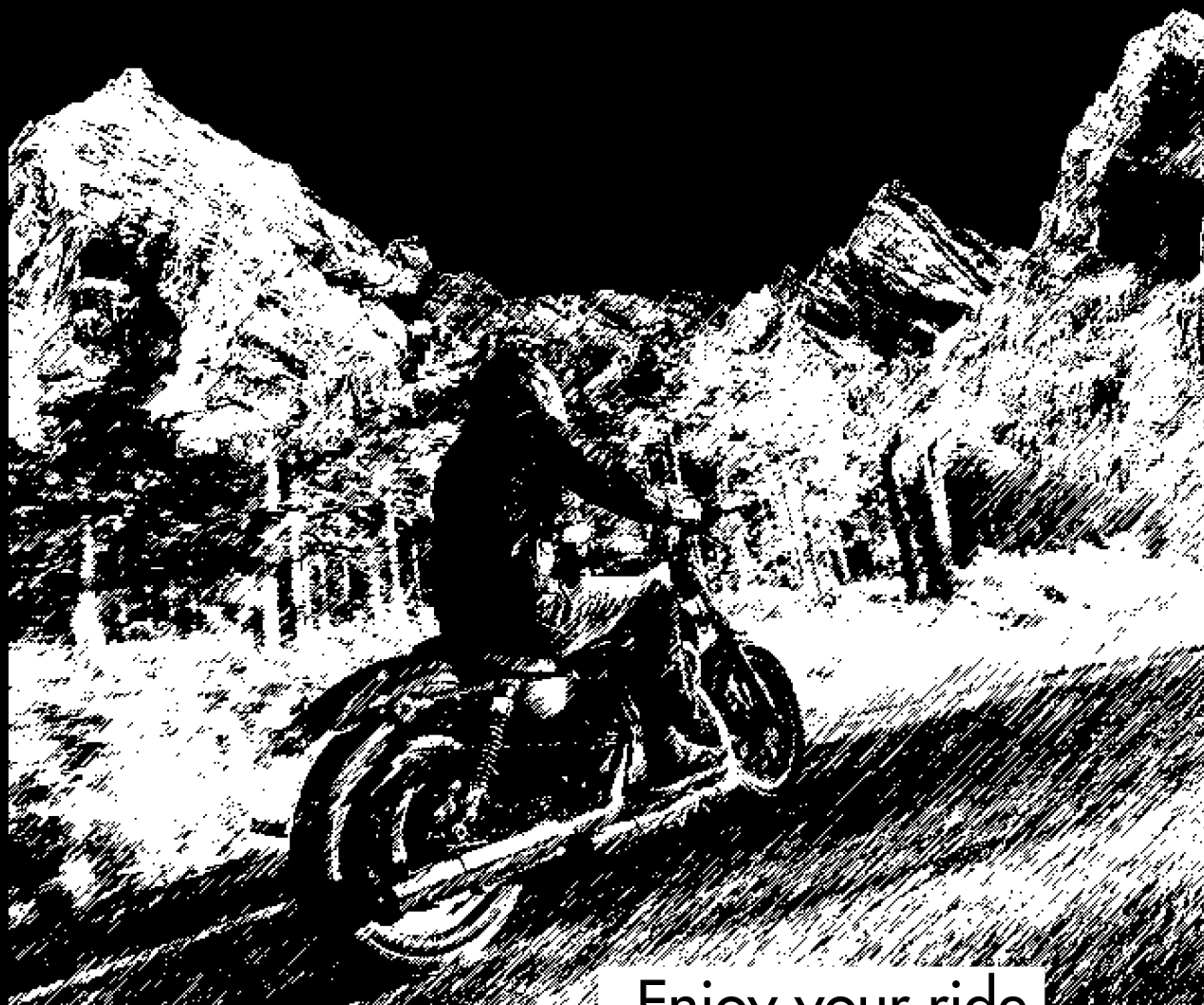
**SANREMO**  
COFFEEMACHINES

**\_ Born to run**

*The maximum result in the cup,  
one coffee after another*



*made in italy*



**\_ Enjoy your ride**



For more information about our  
coffee machines please contact us  
at [enquiries@sanremouk.com](mailto:enquiries@sanremouk.com)



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# Café Racer



**SANREMO**  
COFFEEMACHINES

Take a ride,  
explore its essence

**ENERGY SAVING SYSTEM**  
Insulation and smart energy management to save up to 30% of energy



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



**HIGH RESOLUTION PERFORMANCE**  
For an accurate and precise coffee dose in the cup



**POWER DRY STEAM**  
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.

**Smart-touch setting of the individual groups**

**EVERYTHING UNDER CONTROL**  
System digital display to provide visibility of all working parameters



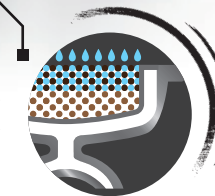
**HEART OF STEEL**  
For maximum thermal stability:  
• Groups in AISI 316L, weight 17.6 lb / 8 kg each  
• Portafilters AISI 316  
• Boilers AISI 316



**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)



**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**  
Exclusive Sanremo design ensure 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.

**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  $\pm 0.5^\circ\text{C}$  with measured constancy lower than  $0.2^\circ\text{C}$ ).

**SYSTEM DISPLAY**  
Visibility of all the machine functions: temperatures, pressures and levels.

**COFFEE UNIT SINGLE DISPLAY**  
Control of all coffee extraction parameters.

**MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS**  
Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.

**HIGH PERFORMANCE VOLUMETRIC PUMP**  
79.3 US gal - 300 l/h \*\*\* Pressure stability also with prolonged and contemporary use of more than one group.

**HIGH PERFORMANCE FLOWMETER VOLUMETRICS**  
For an accurate and precise coffee dose in the cup.

**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.

**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 CYCLE CLEANING**  
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



**STAINLESS STEEL NAKED PORTAFILTERS**



**HIGH POWER STEAMER TERMINAL**  
(bigger holes diameter)



**EXTERNAL VOLUMETRIC PUMP**



\_ Choose your style,

*Customise your Café Racer*



## 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 concept to design, 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**.



# NAKED

*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, feet, boiler insulation

✓ **Naked Steel**   
Black 

✓ **Naked Steel**   
Red 



✓ **Naked Black**   
Black 

✓ **Naked Black**   
Red 



# \_ CUSTOM

welcome free spirits

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



# \_ Renegade

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

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

- handmade finishes [
- Dark green
  - Oxidised copper
  - Brown leather
  - Polished brass
  - Oxidised brass








\_ CUSTOM



## \_ Dolomiti

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.

-  **Matt black**
  -  **Black steel**
  -  **Black leather**
  -  **Dark chrome**
  -  **Stainless steel**
- hand-sewn*





\_ CUSTOM



## \_ Moto di Ferro

Just out of the workshop, it has already become a legend: because this customisation has 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.

-  **Matt black**
-  **Satinised aluminium**
-  **Stainless steel**
-  **Black**




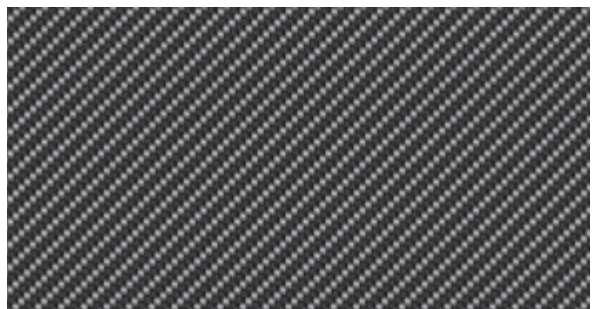




## \_ Racing

At 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.

-  **Gloss red**
-  **Matt white**
-  **Carbon**
-  **Stainless steel**
-  **Black**



## \_ Black & White

## \_ CUSTOM

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 shop trends.



- Matt white**
- Stainless steel**
- Matt black**
- Matt white**

## \_ Full White

Pure white without any compromise. One of the most amazing versions with the strongest identity ever.



## \_ White & Wood Standard

\_ CUSTOM

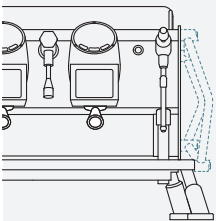
Simple and clean, the natural oak matches the white dye with elegant naturalness.



-  **Matt white**
-  **Natural oak**
-  **Stainless steel**
-  **Natural oak**
- optional* **Matt white tray**

## \_ White & Wood Slim

Without lateral frame, the White & Wood Slim version discreetly fits in spaces with a minimal design.

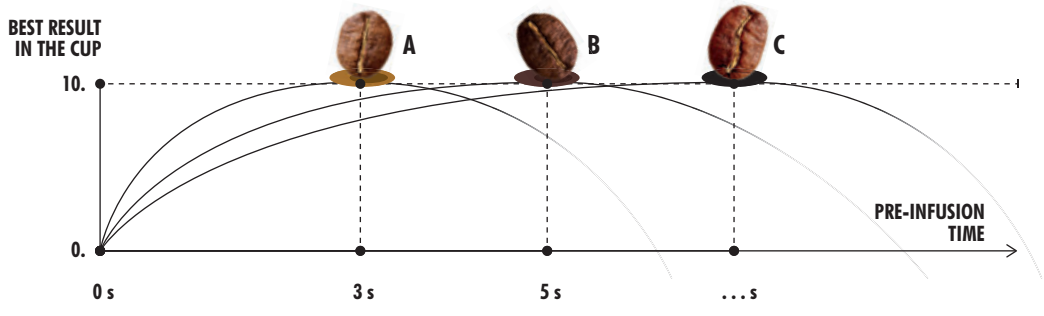


*without frame*



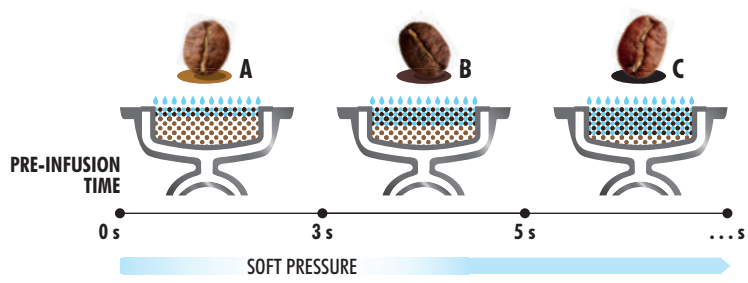
# Pre-infusion made to measure

easily navigate the grouphead display

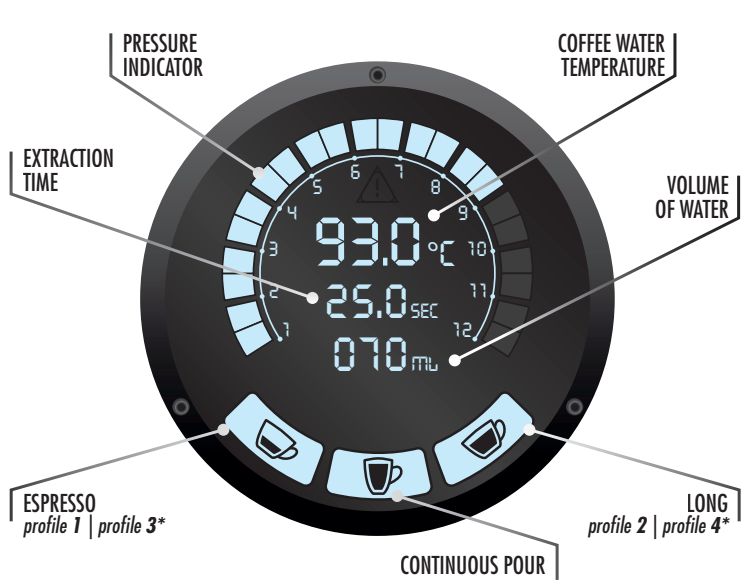


Examples of different coffee types:   
 BLEND / A   
 BLEND / B   
 SINGLE ORIGIN / C

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.



STAND-BY



PRE-INFUSION



INFUSION

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.

STANDARD SELECTION > two profiles

\* DOUBLE PRESS > four profiles

## Everything 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 and 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



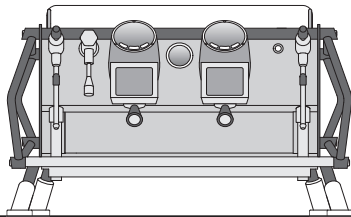
Use the best Sanremo technology, with impeccable performance, to give free rein to your creativity:

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



# Café Racer

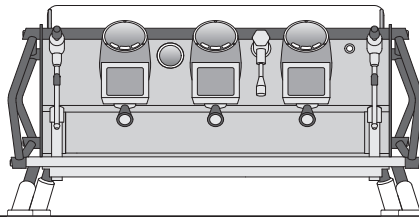
## Versions



34.5 inches / 877 mm

### 2 group CR

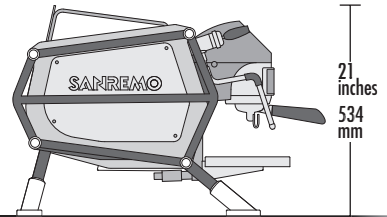
- 2 steam taps
- 1 water tap
- 1 one-cup portafilter
- 2 two-cup portafilters



41.6 inches / 1057 mm

### 3 group CR

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



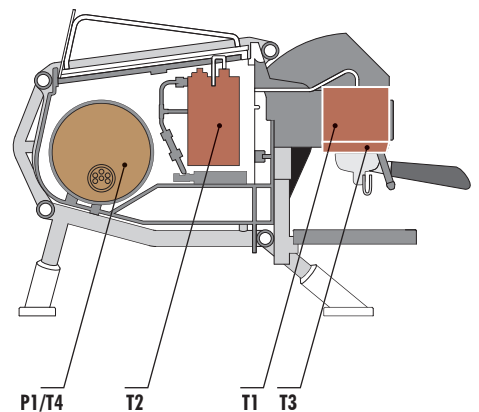
23.62 inches / 600 mm  
26.77 inches / 680 mm

21 inches  
534 mm



### MULTIBOILER SYSTEM

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



## Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	7.03	8.35
steam boiler capacity	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.85	3.85
external pump power	kW	0.165	0.165
preheating boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 1.5
preheating boiler resistance power	kW	1.0	1.5
cup-heater power	kW	0.16	0.2
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	214 / 97	265 / 120
gross weight (with shipping crate)	lb / kg	267 / 148	377 / 171