



# Café Racer



**SAIREMO**  
COFFEE MACHINES

**Born to run**

The maximum result in the cup,  
one coffee after another



*made in Italy*

# SARRREMO

COFFEE MACHINES

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 VOLUMETRICS**  
Deliver greater accuracy and precise programmable dose settings



**STEAM PERFORMANCE**  
Silky milk at high capacity



**EASY SERVICE**  
Fast access to the internal parts for rapid and simple technical service



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



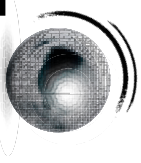
Smart touch setting of the individual groups



**HEART OF STEEL**

For maximum thermal stability:

- Groups in AISI 316L weight 17.6 lb / 8 kg each
- Portafilters AISI 316L
- Boilers AISI 316



**ADJUSTABLE WORK SURFACE**

Innovative Sarrremo "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**

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



**HIGH PRESSURE VOLUMETRIC PUMP 79.3 US gal - 300 l/h \*\*\***

The unique pump guarantees constant pressure in all conditions of machine use (prolonged and simultaneous activation of several functions and units).



**HIGH RESOLUTION VOLUMETRICS**  
Deliver greater accuracy and precise programmable dose settings.



**STEM 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.



**ADJUSTABLE HEIGHT WORK SURFACE**  
Innovative Sarrremo "All in one" suspension system that allows the use of cups and glasses of different shapes and heights.



**LED LIGHTING OF THE WORK SURFACE**  
Allow efficient working in any condition of environmental lighting.



**AUTO-DIAGNOSIS, 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 timebased.



**PROFESSIONAL CLEANING CYCLE**  
Guided procedure for cleaning the coffee units.



**BOILER WATER REGENERATION**  
Eases reaching of the optimum chemical characteristics of the water and correct mineralisation.



**Optional**



**\* NAKED PORTAFILTERS**



**\*\* HIGH POWER STEAM SPORTS (quantity production)**



**\*\*\* EXTERNAL VOLUMETRIC PUMP**

## Characteristics



**ASIS 316L STEEL GROUPS WITH 17.6 lb / 8 kg PURE STEEL**  
Exclusive Sarrremo design ensure exceptional thermal stability and maximum resistance to oxidation and time scale.



**ASIS 316L STAINLESS STEEL PORTAFILTER WITH "COMPETITION FILTER"**  
Exclusive Sarrremo design, with shape and volume designed to capture the best coffee aromas and fragrances.



**ASIS 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"**  
Anti-scaal wandes even in conditions of prolonged use, fitted with "Pure Air" high-performance steam terminals.



**PROGRAMMABLE 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.



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



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



**INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE**  
Precision setting (gradient  $\pm 0.5$  °C with measured consistency lower than 0.2°C).



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



**ASIS 316L STAINLESS STEEL FREE MOTION STEAM TAPS**  
Flexible control system for producing and dispensing steam.



**EXTERNAL VOLUMETRIC PUMP**



**ASIS 316L STAINLESS STEEL FREE MOTION STEAM TAPS**  
Flexible control system for producing and dispensing steam.



Link to the website.

## Optional



**\* NAKED PORTAFILTERS**



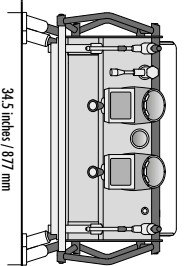
**\*\* HIGH POWER STEAM SPORTS (quantity production)**



**\*\*\* EXTERNAL VOLUMETRIC PUMP**

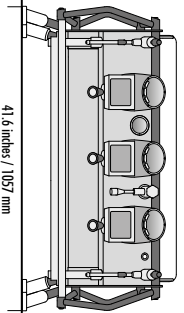
# Café Racer

## Models



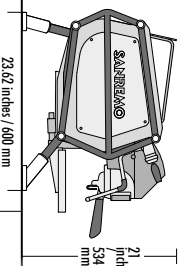
34.5 inches / 877 mm

- 2 group CR**
- 2 steam taps
  - 1 water tap
  - 1 one-cup portafilters
  - 2 two-cup portafilters



41.6 inches / 1057 mm

- 3 group CR**
- 2 steam taps
  - 1 water tap
  - 1 one-cup portafilters
  - 3 two-cup portafilters



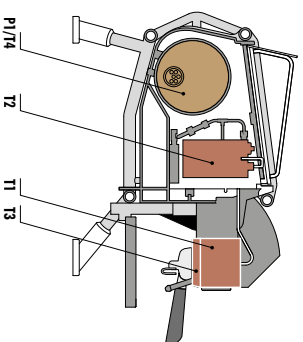
23.62 inches / 600 mm  
26.77 inches / 680 mm

21 inches / 534 mm



### MULTIBOILER SYSTEM

Samerno 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	230/240 1N / 380/415 3N	
power input	kW	7.03	8.35
steam boiler capacity	US gal / h	2.11 / 8	2.64 / 10
series boiler resistance power	kW	3.85	3.85
external pump power	kW	0.165	0.165
preheating boiler capacity	US gal / h	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 / h	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



NAKED



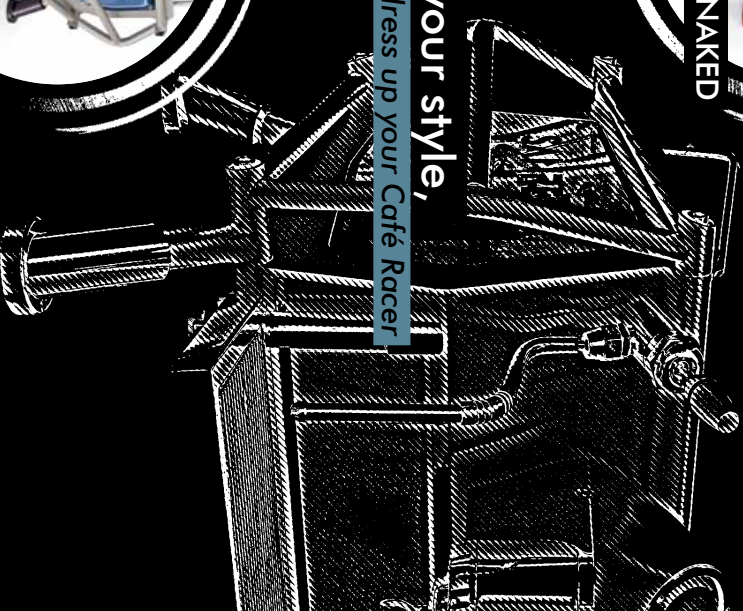
FREEDOM



CUSTOM

Choose your style,

dress up 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 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.**



# 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. 

✔ **Naked Black**  





✔ **Naked Black**  



✔ **Naked Steel**  



✔ **Naked Steel**  



# FREEDOM

options to fit any character



The **Freedom Café Racer** has 4 coloured side panels available that are enhanced with the rear-lift 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.



✓ **Freedom Black**  
Black | P1 | P2 | P3 | P4



✓ **Freedom Steel**  
Black | P1 | P2 | P3 | P4



✓ **Freedom Black**  
Red | P4



✓ **Freedom Steel**  
Red | P4



## CUSTOM

welcome free spirits



Step into the garage: where you can have fun outfitting **your Café Racer**. Our R&D team is at your disposal to personalize the finishes that represent you best.

**It will be love at first sight.**

For example:

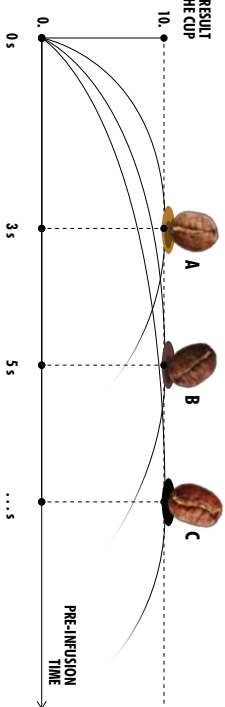
- . The **Renegade Café Racer**, with leather sides, a green chassis, bronze finishes and olive wood portafilter handles.
- . The **Dolomiti Café Racer**, completely black edition with black leather sides.





## Pre-infusion made to measure

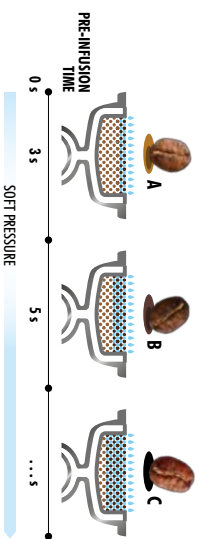
### easily navigate the grouphead display



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.

## Everything under control

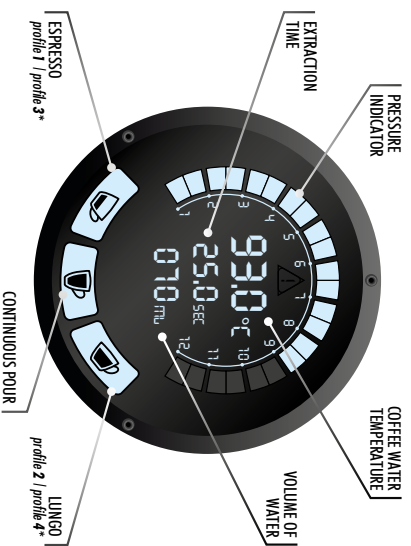
### discover the functions of the digital system display

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, 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



Through the display you can easily program each group for:

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

STANDARD SELECTION

> two profiles

\* DOUBLE PRESS  
> four profiles

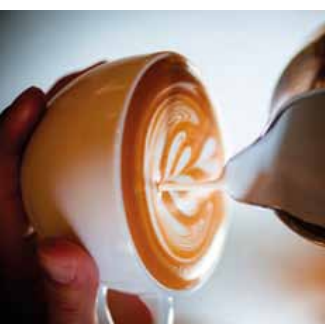


## Foam with an artist's touch

### 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





Enjoy your ride

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



**SANREMO**  
COFFEE MACHINES

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