

SANREMO

COFFEEMACHINES

GROUP SR 61
Sanremo exclusive design that allows an accurate maintenance of the set temperature



REALTIME STABILITY
Constancy in the electronic controlled temperature ($\pm 0,2^{\circ}\text{C}$)



SOFT PRE-INFUSION
Flowactive System to accurately control flow rate and pre-infusion



POWER DRY STEAM
Silky milk at high capacity

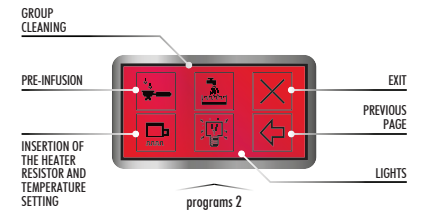
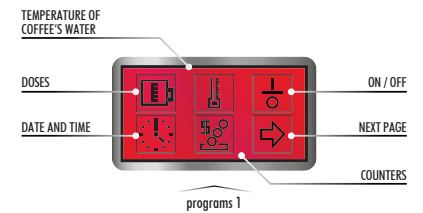
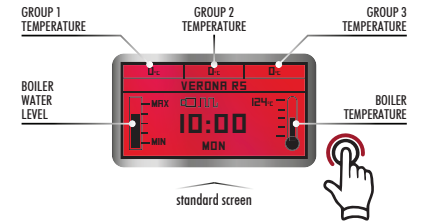
ENERGY SAVING SYSTEM
EnergySavingSystem for a 30% energy saving



Single group display:



Touch display:



CERTIFICATIONS
Certified and WCE homologated



Characteristics

MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS
Immediate mixing of cold/hot water for a better chemical and organoleptic quality.

ELECTRONIC AUTO-LEVEL
Through an electronic level probe the boiler is automatically filled and maintained to the right filling level.

STATIC RELAY BOILER TEMPERATURE
It allows to regulate with the temperature as accurately as possible.

STAINLESS STEEL COFFEE BOILER
It guarantees excellent stability and thermal precision, associated with resistance to oxidation and limestone.

INDEPENDENT REGULATION WATER COFFEE
Maximum temperature precision and constancy of distribution.

SETTABLE ELECTRONIC PRE-INFUSION
Water flow management of coffee powder - precision: 0,1 sec.

STAINLESS STEAM PIPES "COLD TOUCH"
Anti-burning pipes, even after a prolonged use. Provided with high-performance steam terminals "Latte art".

Verona RS
Link to the website

ADJUSTABLE HEATER TEMPERATURE
It allows to keep cups at the optimal temperature in the different working conditions.

LED LIGHT OF THE WORKING AREA
It allows to effectively working in any lighting condition.

MULTIFUNCTION DISPLAY "COLD TOUCH"
It allows to monitor the right functioning of the machine and to program the main functions.

DOUBLE READING GAUGE
It allows to control at the same time the boiler pressure and the distribution pressure.

ENERGY SAVING SYSTEM
Insulators and smart energy management to save up to 30% energy.

GROUP SR 61
Exclusive Sanremo design that allows a precise maintenance of the set temperature.

EASY SERVICE
Easy access to the internal parts for a quick and easy technical assistance.

AUTOMATIC CLEANING CYCLE
Process to clean the coffee groups.

HIGH PERFORMANCE VOLUMETRIC PUMP
Constant pressure even after a prolonged and simultaneous use of more groups.

COMPETITION FILTERS
Exclusive Sanremo design to better capture coffee's aromas and fragrances.

TEMPCONTROL
For a very-high thermal stability ($\pm 0,2^{\circ}\text{C}$).

Optional

AUTOSTEAM
Steam pipe characterized by an electronic system that allows to mount and/or heat milk at the set temperature.

EXTERNAL VOLUMETRIC PUMP

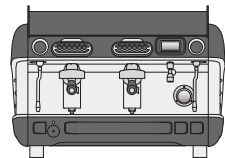
HIGH POWER STEAM TERMINAL
(increased hole diameters)

STAINLESS STEEL PORTAFILTERS WITH COMPETITION FILTER
Shape and volume designed to better capture coffee aromas and fragrances. Sanremo exclusive design.

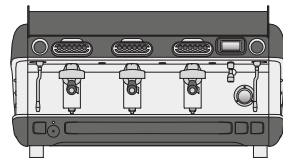


Verona RS

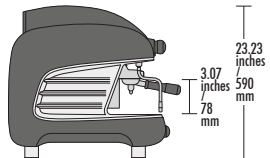
Models



32.28 inches / 820 mm



41.34 inches / 1050 mm



24.02 inches / 610 mm

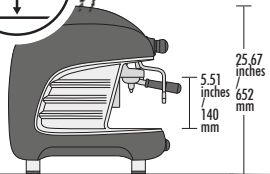
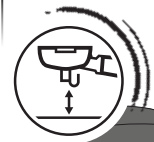
23.23 inches / 590 mm
3.07 inches / 78 mm

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

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



TALL VERSION



25.67 inches / 652 mm
5.51 inches / 140 mm

Technical data

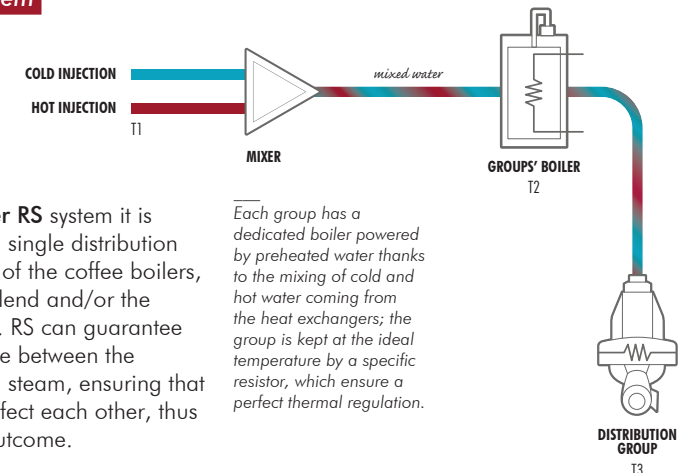
		2 group RS	3 group RS
voltage	V	220-240 1N / 280-415 3N	
power input	kW	5.6	6.4
steam boiler capacity	US gal / lt	2.27 / 8.6	3.7 / 14
steam boiler power	kW	3.8	3.8
pump power	kW	0.15	0.15
RS boiler capacity	US gal / lt	0.26 / 1	0.39 / 1.5
RS boiler element power	kW	1	1.5
cup-heater power	kW	0.2	0.25
net weight	lb / kg	150 / 68	187 / 85

Colors

	Black	RAL 9005
	White	RAL 1013

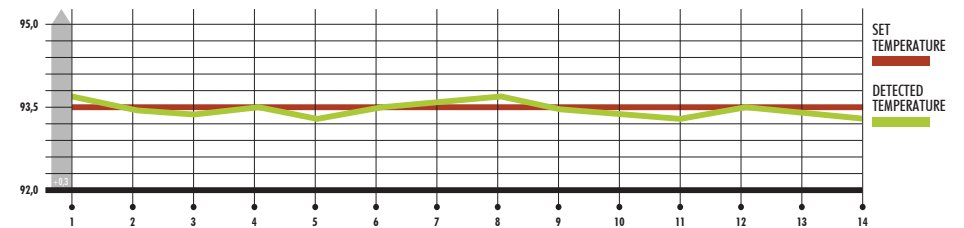
Tempcontrol

Multiboiler System



Thanks to the **Multiboiler RS** system it is possible to set – for each single distribution group – the temperature of the coffee boilers, in accordance with the blend and/or the single-origin coffee used. RS can guarantee a complete independence between the distribution of coffee and steam, ensuring that the two actions do not affect each other, thus compromising a good outcome.

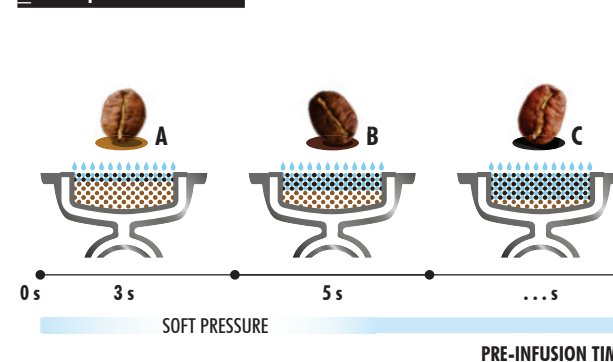
Each group has a dedicated boiler powered by preheated water thanks to the mixing of cold and hot water coming from the heat exchangers; the group is kept at the ideal temperature by a specific resistor, which ensure a perfect thermal regulation.



The electronic control unit is equipped with a PID temperature management system, which independently regulates the coffee boilers and the heating of the individual groups.

Thanks to this system, a very high level of thermal stability is guaranteed – with a calibrated variation of $\pm 0,2^{\circ}\text{C}$ for a perfect extraction of coffee.

Soft pre-infusion



- BLEND / A
- BLEND / B
- SINGLE ORIGIN / C

Pre-infusion is the first phase in the extraction of coffee: the powder is wet and prepared for the following optimal extraction. Furthermore, pre-infusion allows to make the powder uniform in order to avoid the formation of preferential routes.