



ENERGY SAVING SYSTEM

Component insulation and smart electronics for maximum energy efficiency



POWER DRY STEAM

Low additional liquid during the milk steaming



EASY SERVICE

Fast access to the internal parts for quick and easy technical service



VOLUMETRIC PUMP PERFORMANCE

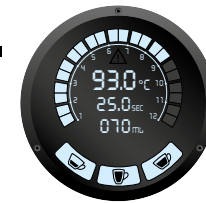
The unique 300 l/h pump guarantees constant pressure in all conditions of machine use

HIGH PERFORMANCE FLOWMETER VOLUMETRICS

For an accurate and precise coffee dose in the cup



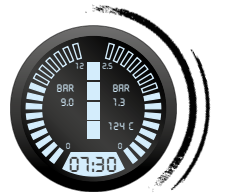
Take a ride, explore it's soul



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

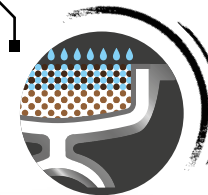
ADJUSTABLE HEIGHT WORK SURFACE

Innovative Sanremo "All in one" suspension system that allows cups of different shapes and heights (adjustable from 3' 2/4" to 5' 3/4" / 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 FILTER HOLDER 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 "COOL 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°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 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 CLEANING CYCLE
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.



STAINLESS STEEL NAKED FILTER HOLDERS



HIGH POWER STEAMER TERMINAL
(bigger holes diameter)



EXTERNAL VOLUMETRIC PUMP



ENHANCED RESISTANCE