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 ± 0.5 °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 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 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.

_Optional

* **STAINLESS STEEL NAKED PORTAFILTERS**

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

*** **EXTERNAL VOLUMETRIC PUMP**

_Choose your style,

Customise your Café Racer

_ 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

handmade finishes

- **Dark green**
- **Oxidised copper**
- **Brown leather**
- Polished brass
- Oxidised brass

Manually oxidised copper, reddish brown brass and pure hand-sewn natural leather: the **Renegade Café 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.

_ Dolomiti

hand-sewn

Matt black
Black steel
Black leather
Dark chrome
Stainless steel

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.

MOTO DI FERRO
MADE IN VENICE

_ Moto di Ferro

Matt black
Satinised aluminium
Stainless steel
Black

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.

_ Racing

Gloss red
Matt white
Carbon
Stainless steel
Black

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.

_ 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

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

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

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

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