



Roma



SAPREMO
COFFEE MACHINES
made in Italy

SANREMO

COFFEE MACHINES



TCS SYSTEM
TCS for a very-high and constant thermal stability ($\pm 0,5^{\circ}\text{C}$)



LED LIGHTING OF THE WORKING AREA
It allows to effectively work in any light condition



ELEGANT AND RIGOROUS
A clean unique design inspired to architecture



MULTIFUNCTIONAL DISPLAY

Pidball display:

9.5

To set and monitor the real temperature of the water used for coffee

Time and temperature display:

124 °C
SANREMO 10:00



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

Characteristics



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



ELECTRONIC AUTO-LEVEL
Through a 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.



INDEPENDENT REGULATION T WATER COFFEE
Maximum temperature precision and consistency of distribution.



ACTIVATED ELECTRONIC PRE-INFUSION
Management of the delayed activation, E.V. water, in the first phase of distribution.



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



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[Link to the website](#)



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



MULTIFUNCTION DISPLAY
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.



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.



TCS
For a very-high thermal stability ($\pm 0,5^{\circ}\text{C}$).

Optional



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



EXTERNAL VOLUMETRIC PUMP

COMPETITION FILTERS
Simple and volume designed to better capture coffee grounds and fragments. Sanremo exclusive design.

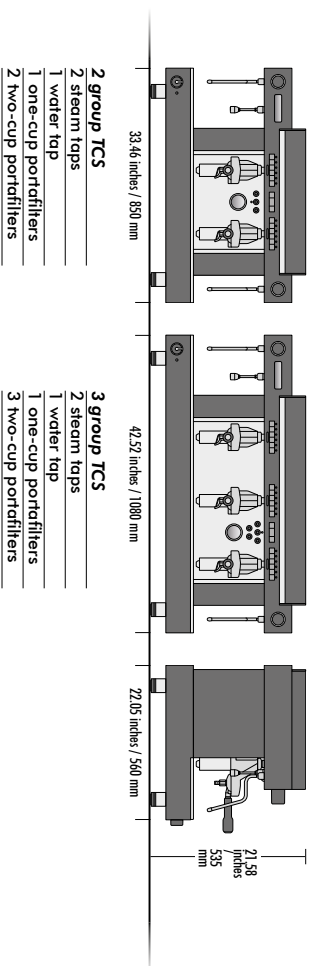


NAKED PORTAFILTERS



Roma

Models

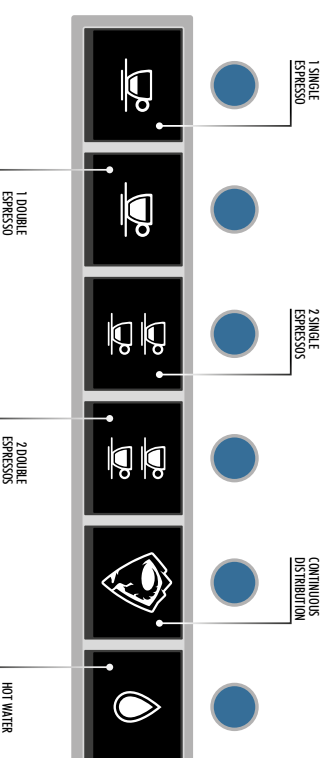


Technical data		2 group TCS	3 group TCS
voltage	V	220-240 IN / 280-415 3N	
power input	KW	5.35	6.4
steam boiler capacity	US gal / lt	2.27 / 8.6	3.7 / 14
steam boiler power	KW	2.95	2.95
pump power	KW	0.15	0.15
RS boiler capacity	US gal / lt	0.17 / 0.66	0.26 / 0.99
RS boiler element power	KW		2
net weight	lb / kg	192 / 87	247 / 112

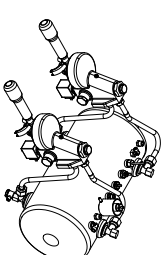
Colors

	Black	RAL 9005
	White / Black	RAL 9003 / 9005

Button panel

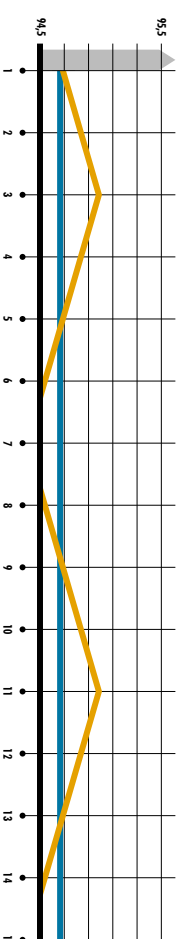


TCS System Temperature Control System



The cutting-edge TCS (Temperature Control System) consists of a **specific boiler for each distribution group**, in addition to the traditional boiler for steam and tea.

A high-tech electronic control (sensitivity $\pm 0.2^\circ\text{C}$ ca.) guarantees a stability and temperature precision much higher than the traditional standards to each unit. It also offers thermal constancy of the water coming out from the groups, in every working condition (very intense mixed use, as for example the continuous and simultaneous dispensing of coffee, steam and hot water for a prolonged time).



It is possible to set the temperature of the dispensed water of every single group, adapting it to the characteristics of the coffee used. A further advantage is the reduced limescale formation, associated with an extreme ease of maintenance, with the possibility to replace the specific boilers, if needed.

For more information about our
coffee machines please contact us
at export@sanremomachines.com



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