

03



**SANREMO**  
COFFEE MACHINES

*Engineered for  
speed, repeatability,  
and consistency*



Based on a modular platform, the **D8 range** adapts to any requirement through high **scalability** and **extensive customization** options, ensuring efficiency, ease of use, and cost-effectiveness.



Featuring an AISI 316L stainless steel boiler, the system is equipped with a **Hybrid hydraulic circuit** that enables independent control of group temperatures (90÷98°C) and adjustable steam pressure (1÷1.5 BAR). The result is **exceptional thermal stability** and precise extraction control, while maintaining a single boiler configuration.

Customizable in both functionality and aesthetics, the *D8* range is available in **3-group**, **2-group** — including Tall versions — and **single-group** configurations.

# D8

## D8, the versatile platform

Designed for high-volume environments, it ensures operational continuity without complexity, simplifying workflow while delivering consistent quality.



### KEY FEATURES

- Display with shot counter
- Hybrid system: adjustable groups' temperature (90-98°C same for all groups) and boiler pressure (1.0/1.2/1.5 bar)

- AISI 316L stainless steel boiler
- Automatic ECO mode

A wide range of technical and design options allows each machine to be precisely tailored to specific requirements.

# D8 PRO

## D8 PRO, cutting-edge technology

The PRO version delivers enhanced control through advanced hardware and software, designed for baristas who demand maximum performance.



### ENERGY EFFICIENCY

AISI 316L stainless steel boiler with precise temperature control and weekly programmable settings. Fully insulated components with intelligent electronic management for optimal efficiency.



### KEY FEATURES

- 1.5" colour LCD display
- Hybrid system: independently adjustable group temperature (90÷98°C per group) and boiler pressure (1.0/1.2/1.5 bar)
- AISI 316L stainless steel boiler
- Advanced ECO package: fully insulated boiler with weekly programmable settings
- Front LED light bar
- Cool-touch steam wands and hot water economizer

A wide range of technical and design options allows each machine to be precisely tailored to specific requirements.

# D8 one

*D8 One* is a high-performance **single-group** machine designed for environments with lower volumes, where extraction quality remains the top priority.

Both **D8 One** and **D8 One Pro** inherit the technology, reliability, design, and philosophy of the modular D8 platform, offering the same performance, customization options, and exceptional extraction quality.





The ideal solution for small restaurants, catering, bed & breakfasts, and hospitality environments.

**D8 One.**  
**All the D8 technology,**  
**in a new dimension.**

With its unmistakable style, the **D8 range** is designed for the specialty coffee world: elegant, minimalist design paired with a concept that allows **extensive customization**.

Parallel lines and a suspended body create a sleek, lightweight aesthetic. With a variety of optional features and the possibility of client-specific colours and graphics, the machine can be tailored to seamlessly blend into any setting.



SANREMO D8





The Sanremo D8 is available in a **stainless-steel version** that highlights its minimalist design. Its **clean, bright, and elegant** aesthetic embodies timeless beauty, fitting naturally into any environment while enhancing both the barista's style and the brand's identity.

*Performance  
Defined.  
Style Refined.*



## D8 Finishes

The range is available in **3-group**, **2-group** — including **Tall** versions — and **single-group** configurations.

### TOTAL BLACK

Black side frames and group covers, with black body panels, legs, and side panels



### INOX COLLECTION

#### BLACK INOX SCOTCH BRITE

Black side frames and group covers, with satin stainless steel body panels and side panels, and black legs



#### BLACK INOX MIRROR — SLIM

Black side frames and group covers, with polished stainless steel body panels and side panels, and black legs



### SPECIAL EDITION

#### SAGE

White side frames and group covers, with white body panels, and legs and side panels in colour



#### PETROL

Black side frames and group covers, with black body panels, and legs and side panels in colour



**BLACK & WHITE**



Black side frames and group covers, with white body panels and side panels, and black legs



**TOTAL WHITE**



White side frames and group covers, with white body panels, legs, and side panels



**TOTAL INOX MIRROR – SLIM**



Stainless steel side frames, body panels, and side panels, with chrome group covers and black legs



**Side panel SLIM** (only INOX collection)



**\* METAL SIDE PANELS - SPECIAL COLOURS**

All models can be customized with side panels in any colour from the palette.

Not available for the Inox Collection.



**Standard side panel**




**Metal panel\* (optional)**



**Leather panel (optional)**





*D8 Stainless  
Steel – the power  
of reflection*

SANREMO D8



A wide range of **dedicated options** to ensure a perfect workflow. Customize your *D8* to meet your exact needs.

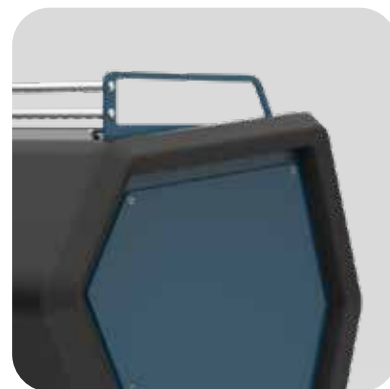


The **cup holder** adapts to your needs.



The **XL cup holder**, increased in height and depth, allows you to store a **larger number of cups** on the machine – around 30% more. Its surface can also be heated (optional).

Cup rails are available in **polycarbonate** or **metal**.



The **Steam System** milk frother has been developed in collaboration with *latte art* professionals to deliver an optimal automatic frothing experience for both dairy and plant-based beverages – simple and intuitive to use.



Create your recipes with the programming display, then start frothing at the **touch of a button**.

**No stress. No fuss.**

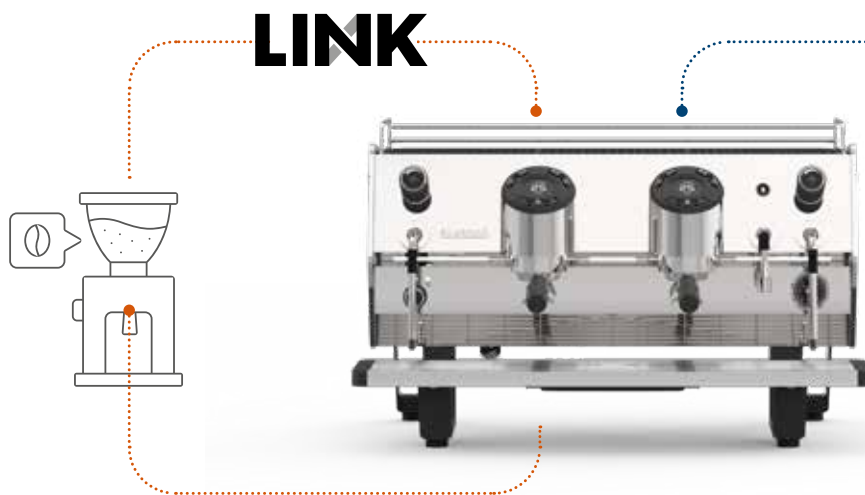


#### KEY FUNCTIONS

- Simplified user interface: two function buttons allow access to up to **4 programmable recipes**, with single or double click.
- Programming and monitoring: drink temperature, parameters, and system messages are managed through the group display.
- Steam button: for quick cleaning and manual steam delivery.
- **6<sup>th</sup> Sense** function: automatically adjusts frothing parameters, ensuring optimal performance for any jug volume.
- **Cold-touch steam wand**: double-wall stainless steel wand construction with moulded thermal insulation and integrated temperature sensor.
- Easy cleaning function: steam wand cleaning with water and steam, facilitated by a **removable PEEK steam tip**.
- **Purge Reminder** function: alerts on the display when the wand needs cleaning.
- **Deep Clean** function: performs a thorough wand cleaning with water and steam (D8 PRO only).
- **Autopurge** function (optional): automatically cleans the wand at the end of each cycle using a steam blast for hygienic operation. Programmable via the display.
- 24V electronics: with **integrated diagnostics**.



**Sanremo Link** elevates precision to the next level. Synchronization with the grinder allows real-time adjustment of the grind, ensuring consistently perfect extraction.



The system is compatible with a wide range of grinders, with adjustable grind size both electronically and manually.

Wired connection\* ensures quick installation and stable operation in any environment.

\*Link Cable optional. Order the right one, depending on grinder model/coffee machine selected.

Sanremo LINK automatically enhances the barista's expertise.

**Maximum synchronization,  
minimum waste.**

**Sanremo IoT** provides full remote access to monitor, adjust, and manage your machine settings. From performance parameters to maintenance alerts and extraction quality scores – everything is just a click away.



#### Easy diagnostics

IoT features **intelligent notifications** that immediately alert you when action is required. **Real-time diagnostics** and support make troubleshooting faster and more efficient, enabling proactive, preventive maintenance.

#### Advanced functionality

Its flexible design supports advanced functionality such as **API integration**, **cloud connectivity**, and **business intelligence** (BI) systems.

#### Always connected

Access **real-time data** from your computer or via the Android/iOS app to **monitor and manage** your machine anytime.

**Control at your fingertips.**

# D8 Dimensions

3 GR



41

Measurements in **inch**

2 GR



31,8

2 GR / 3 GR / TALL



19,6

3,5

5,6 TALL

16

21,8

ONE



17,3

ONE



18,9

4,7

16

55,4

## D8 Technical Specifications

D8	D8 PRO	TECHNICAL SPECIFICATIONS
—	●	1.5" full-color multifunction LCD display (per group)
●	—	Dual-digit shot timer (per group)
●	●	Advanced 24V control electronics with USB for firmware updates and parameter/recipe management
●	●	24V electrical system for safety and advanced diagnostics on sensors and solenoid valves
●	●	Boiler pressure adjustable on 3 levels from display: 1.0 / 1.2 / 1.5 bar
●	●	Service boiler in AISI 316L stainless steel
●	●	Dual-reading pressure gauge
●	●	External adjustable pump bypass
●	●	Sanremo <i>Hybrid</i> ring coffee group
●	—	Group temperature adjustable from display, range 90–98°C Single value set for all groups
—	●	Group temperature adjustable from display, range 90–98°C Independently adjustable for each group
●	●	Display-enabled up to 7 coffee doses
●	—	Electronic pre-infusion: delayed activation of water solenoid in the first phase of extraction
—	●	PRO electronic pre-infusion: delayed water solenoid activation; timing programmable from display
●	●	Hot water button with programmable double dose
●	●	<i>Purge</i> function for wand cleaning after each extraction
●	●	Automatic group cleaning cycle
●	●	ECO mode
—	●	Clock with scheduler: up to 10 programmable on/off time slots to maximize energy savings
—	●	Boiler thermal insulation
○	●	Cold-touch steam wand
○	●	Adjustable mixed water
○ (*)	— (*)	Electronic cup warmer with thermostat (*)
— (*)	○ (*)	Electronic cup warmer with thermostat and display-adjustable intensity (*)
○ (**)	●	High-efficiency LED work surface lighting (**)
○	○	RS-232 cash register interface for electronic payment systems
○	○	External volumetric pump
○	○	Larger-capacity volumetric pump
○ (*)	○ (*)	XL Cup holder (*)
○	○	Steam System automatic milk frothing
●	●	Sanremo LINK machine-grinder connection
○	○	IoT advanced telemetry and control, including Android/iOS app
○	○	Custom metal side panels
—	○	Custom metal side panels with magnetic leather insert
—	○	Lighting for side panels (metal or leather)
○	○	<i>Naked</i> portafilters
○	○	Competition filters

(\*) Not available for D8 ONE and D8 ONE Pro / (\*\*) LED bar standard on D8 ONE and D8 ONE Pro

## D8 Technical Specifications

<b>MAIN TECHNICAL DATA</b>	<b>1 GR ONE</b>	<b>2 GR / 2 GR TALL</b>	<b>3 GR / 3 GR TALL</b>
Voltage Supply	110-120 Vac 60 Hz Single Phase	208/240 Vac 60 Hz Single Phase	
Power Cord	Plug NEMA 5-15P <sup>(1)</sup> Plug NEMA 5-20P <sup>(2)</sup>	Flying leads	
<b>Total Power</b> - Boiler Power	<b>1450-1750 W</b> / 1200 W <sup>(1)</sup> <b>1650-1900 W</b> / 1400 W <sup>(2)</sup>	<b>3800/4500 W</b> - 3500 W <b>4150/5100 W</b> - 4000 W <b>4800/5600 W</b> - 4500 W	<b>5100/5900 W</b> - 4500 W <b>6200/7450 W</b> - 5500 W
Hydraulic Circuit	Hybrid		
Boiler Capacity	1.05 gal (4 L)	1.85 gal (7 L)	2.64 gal (10 L)
Boiler Material	AISI 316L Stainless Steel		
Thermal Regulation Boiler and Groups	Electronic, PID		
Grouphead Type	Sanremo "Hybrid" ring group		
Grouphead Power	1 x 300 W	2 x 300 W	3 x 300 W
Pump Power / Flow Capacity	188 W 70 L/h	250 W 150 L/h	
Cup Warmer Power (optional)	not available	200 W	250 W
Net Weight	75 lb (34 Kg)	134 lb (61 kg)	156 lb (71 kg)
Shipping Weight	101 lb (46 Kg)	187 lb (85 kg)	209 lb (95 kg)

*Modular by design,  
enhanced by innovation,  
built to perform*





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COFFEEMACHINES

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