

# ZOE



**SANREMO**  
COFFEE MACHINES

*No drama, just coffee*



Simple, compact,  
**solid**, and **reliable**.  
*Zoe* is the professional  
espresso machine you  
can always count on.



Built to last, it features a thermosiphon system,  
an **AISI 316L stainless steel boiler**, and **advanced electronics**.  
With Zoe, tradition meets technological innovation.

*Zoe's simplicity expresses a **bold, minimalist design.** Form and function come together in perfect balance, capturing the true essence of every Sanremo machine.*



SANREMO ZOE

*Where function  
meets design*



*“Less is more”*

— Ludwig Mies van der Rohe



SANREMO ZOE



## ZOE Finishes

All models are available in **3 group**, **2 group** and **Compact** versions, as well as **Tall** configurations.

### TOTAL BLACK

Black frame and body panels



### TOTAL WHITE

White frame and body panels



### BLACK & WHITE

Black frame with white body panels



### WHITE & BLACK

White frame with black body panels



### INOX COLLECTION

#### TOTAL INOX

Satin stainless steel frame with polished stainless steel body panels

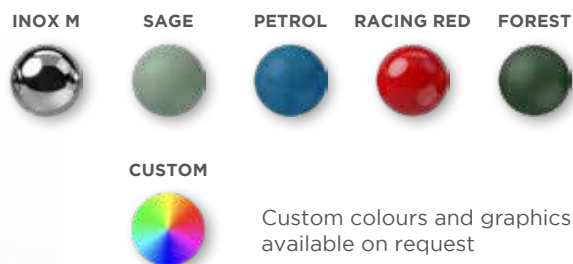




Choose the colours and finishes that reflects your brand and style.

**BODY PANELS - SPECIAL COLOURS**

All models can be customised with side and rear body panels, selected from the available colour palette.



*A new look on  
the outside, the same  
soul within*



**ZOE**

SANREMO ZOE





ZOE

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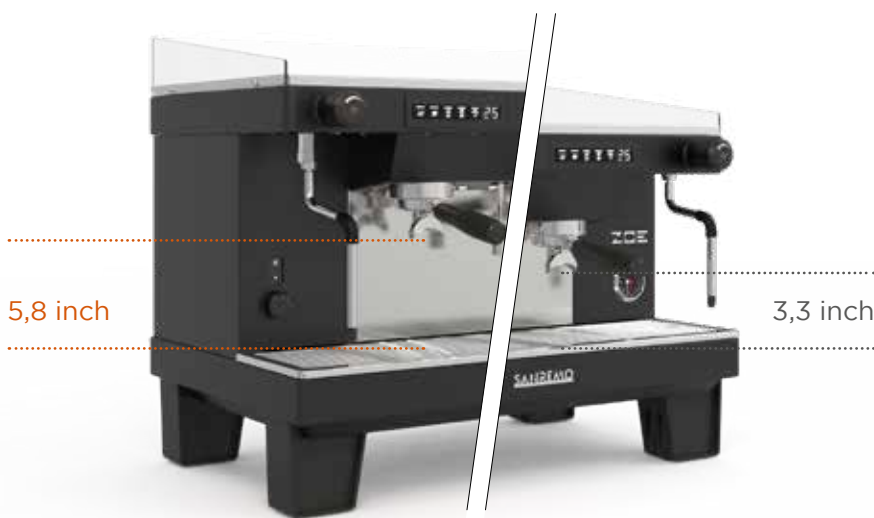
**Space-saving design** and **versatility** are its key strengths. A complete range **designed to suit** every setting and workflow.



The **Zoe Compact** version, with a width of just 20,8 inch, fits seamlessly into any counter.

.....| 20,8 inch  
**ZOE COMPACT**

.....| 28,3 inch  
**ZOE / 2 GROUPS**



The **Zoe Tall** version increases the height of the dispensing spout from the work surface, from 3,3 inch to 5,8 inch – ideal for tall cups and mugs.

5,8 inch

3,3 inch

**TALL HEIGHT**

**STANDARD HEIGHT**

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: a single function button recalls up to **2 programmable recipes**, with single or double click.
- Integrated control: programming, beverage temperature display, parameters, and system messages are managed via the group display.
- **6<sup>th</sup> Sense** function: automatically adjusts frothing parameters, ensuring optimal performance for any milk volume.
- **Cold-touch steam wand:** double-wall stainless steel wand construction with integrated temperature sensor.
- Easy cleaning function: steam wand cleaning with water and steam, facilitated by a **removable PEEK steam tip**.
- 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.

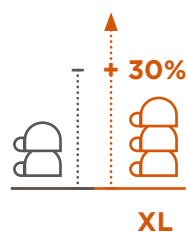
Sanremo LINK automatically enhances the barista's expertise.

**Maximum synchronization, minimum waste.**



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

The cup rail is available in **standard** and **XL** versions, in either **polycarbonate** or **metal**. The cup tray can also be heated.



The **taller XL cup rail** lets you fit roughly **30% more cups** on the machine than the standard version.

# Zoe Dimensions

Measurements in **inch**

3 GR



37,4

2 GR



28,3

COMPACT



20,8

COMPACT / 2 GR / 3 GR



22

3,3

20,6

COMPACT / 2 GR / 3 GR



24

5,8

TALL VERSION

# Zoe Technical Specifications

## Standard Equipment

- High-strength metal frame and body
- Individual group timer display
- Advanced control electronics
- High-efficiency LED spotlights for the work surface
- Electronic pre-infusion (delayed activation of water solenoid during the initial extraction phase)
- Hot water button with programmable double dose
- Purge function for cleaning the group steam tip after each extraction
- Automatic group cleaning cycle
- Custom designed grouphead
- Service boiler in AISI 316L stainless steel
- Dual-reading pressure gauge

## Optional Features

- Cold-touch steam wand
- Adjustable temperature mixed water
- Electronic cup warmer with temp control
- RS-232 cash register for electronic payment system connection
- External volumetric pump
- Upgraded volumetric pump
- Metal cup rail
- XL cup rail in polycarbonate or metal (not available for Compact)
- Steam System automatic milk frother
- Sanremo Link machine-to-grinder connection

MAIN TECHNICAL DATA	COMPACT / COMPACT TALL		2 GR / 2 GR TALL	3 GR / 3 GR TALL
Voltage Supply	110-120 Vac 60 Hz Single Phase	208/240 Vac 60 Hz Single Phase	208/240 Vac 60 Hz Single Phase	
Power Cord	Plug NEMA 5-20P	Plug NEMA 6-15P	Flying leads	
Total Power – Boiler Power	1400-1700 W / 1500 W	2200/2800 W - 2500 W	2600/3200 W - 2700 W 3300/4000 W - 3500 W 3700/4500 W - 4000 W 4100/5000 W - 4500 W	4200/5100 W - 4500 W 5000/6000 W - 5500 W 5400/7000 W - 6000 W
Hydraulic Circuit	Heat Exchanger			
Boiler Capacity	1.32 gal (5 L)		1.85 gal (7 L)	2.64 gal (10 L)
Boiler Material	AISI 316L Stainless Steel			
Thermal Regulation	Manual adjustable pressure switch			
Grouphead Type	Sanremo ring group			
Pump Power / Flow Capacity	235 W 150 L/h	250 W 150 L/h		
Cup Warmer Power (optional)	60 W		200 W	250 W
Net Weight	99 lb / 108 lb (45 Kg / 49 Kg)		121 lb / 134 lb (55 kg / 61 kg)	152 lb / 161 lb (69 kg / 73 kg)
Shipping Weight	112 lb / 123 lb (51 Kg / 56 Kg)		130 lb / 139 lb (59 kg / 63 kg)	214 lb / 223 lb (97 kg / 101 kg)



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LONDON

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*Built for one thing:  
a great cup of coffee,  
everytime*



**ZOE**

**SANREMO**  
COFFEEMACHINES

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