

# 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 heat exchanger circuit,  
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

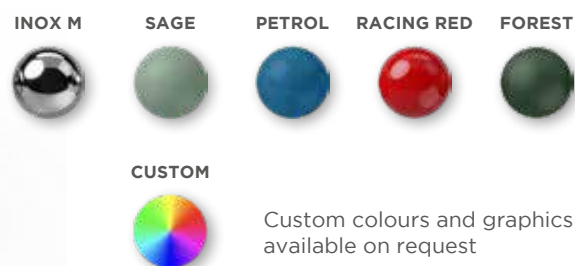




Choose the colours and finishes that reflects your brand and style.

#### 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**





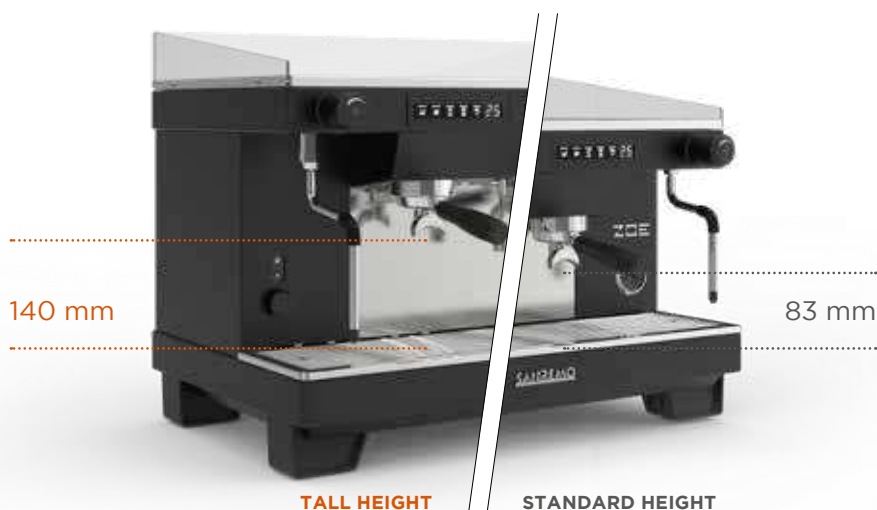
**Space-saving design** and **versatility** are its key strengths. A complete range **designed to suit** every setting and workflow.



..... 53 cm  
**ZOE COMPACT**

..... 72 cm  
**ZOE / 2 GROUPS**

The **Zoe Compact** version, with a width of just 53 cm, fits seamlessly into any counter.



The **Zoe Tall** version increases the height of the dispensing spout from the work surface, from 83 mm to 140 mm – ideal for tall cups and mugs.

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.

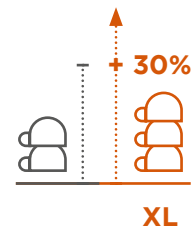
Sanremo LINK automatically enhances the barista's expertise.

**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 **mm**

**3 GR**



950

**2 GR**



720

**COMPACT**



530

**COMPACT / 2 GR / 3 GR**



524

**COMPACT / 2 GR / 3 GR**



**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 group head
- 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 /<br>COMPACT TALL                       | 2 GR / 2 GR TALL | 2 GR / 2 GR TALL                                                         | 3 GR / 3 GR TALL                                      |
|----------------------------------------------|-------------------------------------------------|------------------|--------------------------------------------------------------------------|-------------------------------------------------------|
| Power Supply Voltage                         | Single Voltage<br>230 Vac 50/60 Hz Single Phase |                  | 230 Vac 50/60 Hz Single Phase<br>400 Vac 50/60 Hz Three Phase            |                                                       |
| Power Cord                                   | Plug (*)                                        | Flying leads     |                                                                          |                                                       |
| Total Power / Boiler Power                   | 2850 W / 2500 W                                 | 3000 W / 2700 W  | 3000 W / 2700 W<br>3900 W / 3500 W<br>4300 W / 4000 W<br>4700 W / 4500 W | 5100 W / 4500 W<br>6100 W / 5500 W<br>6600 W / 6000 W |
| Hydraulic Circuit                            | Heat Exchanger                                  |                  |                                                                          |                                                       |
| AISI 316L Stainless Steel<br>Boiler Capacity | 7 L                                             |                  |                                                                          | 10 L                                                  |
| Thermal Regulation                           | Manual adjustable pressure switch               |                  |                                                                          |                                                       |
| Group head Type                              | Sanremo ring group                              |                  |                                                                          |                                                       |
| Pump Power / Flow Capacity                   | 250 W 150 L/h                                   |                  |                                                                          |                                                       |
| Cup Warmer Power (optional)                  | 60 W                                            | 200 W            |                                                                          | 250 W                                                 |
| Net Weight                                   | 45 Kg / 49 Kg                                   | 55 Kg / 61 Kg    |                                                                          | 69 Kg / 73 Kg                                         |
| Shipping Weight                              | 51 Kg / 56 Kg                                   | 59 Kg / 63 Kg    |                                                                          | 97 Kg / 101 Kg                                        |

(\*) = Check plug type available in your country



**SANREMO**  
LONDON

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**SANREMO**  
ESPRESSO MACHINE

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



# ZOE

**SANREMO**  
COFFEEMACHINES

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