D8



SANREMO
COFFEEMACHINES

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 (1.0/1.2/1.5 BAR). The result is **exceptional thermal stability** and precise extraction control, while maintaining a single boiler configuration.

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



D8 MODEL

D8 PRO, cutting-edge technology

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



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 for both the D8 and D8 PRO allows each machine to be precisely tailored to specific requirements.

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.

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

D8 PRO MODEL



D8 one

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

D8 One 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.







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.

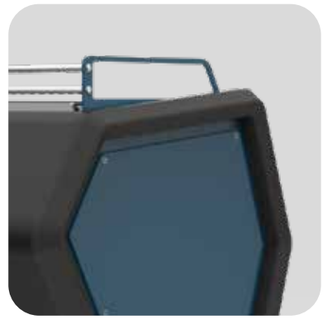




The **XL cup holder**, increased in height and depth, allows you to store a **larger number of cups** on the machine – around 30% more.
Its surface can also be heated (optional).

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





D8 Stainless Steel – the power of reflection

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.

OPTIONAL

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.

• ***6th 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.

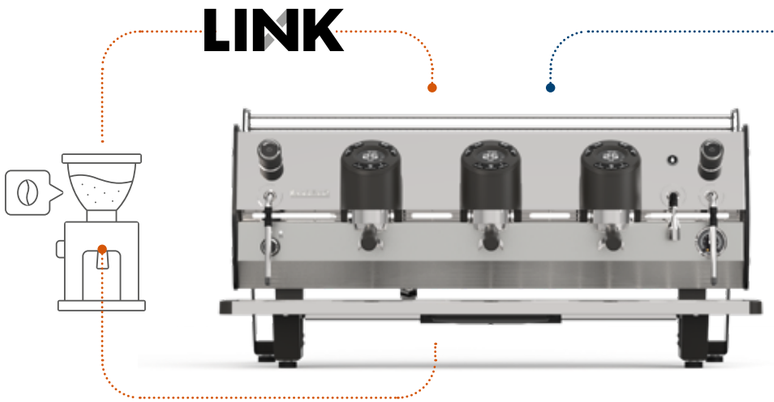
• ***Deep Clean*** function: performs
a thorough wand cleaning with water
and steam (D8 PRO only).

• ***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 adjuststable 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 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



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



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



INOX COLLECTION

METAL / TOTAL INOX

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



METAL / BLACK INOX

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



BLACK INOX

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



METAL / side panel (only INOX collection)



INOX M SAGE PETROL RACING RED FOREST

*** ADDITIONAL 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



Additional side panel * (optional)



Leather panel (optional)



D8 Dimensions

3 GR



Measurements in **mm**

2 GR



2 GR / 3 GR / TALL



ONE



ONE



D8 Technical Specifications

● Standard
— Not available
○ Optional

D8	D8 PRO	D8 ONE	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 *Hybrid* 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
●	●	●	*Purge* 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)
○	○	○	Bottomless portafilters
○	○	○	Competition filters

D8 Technical Specifications

MAIN TECHNICAL DATA	**1 GR ONE**	**2 GR / 2 GR TALL**	**2 GR / 2 GR TALL**	**3 GR / 3 GR TALL**
Voltage Supply	230 Vac 50/60 Hz Single Phase	230 Vac 50/60 Hz Single Phase only	230 Vac 50/60 Hz Single Phase 400 Vac 50/60 Hz Three Phases	
Power Cord	Flying leads			
Total Power / Boiler Power	**2200 W** / 1700 W **2750 W** / 2200 W	**3650 W** / 3000 W	**4200 W** / 3500 W **5400 W** / 4500 W	**5700 W** / 4500 W **6900 W** / 5500 W **7300 W** / 6000 W
Hydraulic Circuit	Hybrid			
Boiler Capacity	4 L	7 L		10 L
Boiler Material	AISI 316L Stainless Steel			
Thermal Regulation Boiler and Groups	Electronic, PID			
Group head Type	Sanremo "Hybrid" ring group			
Group head Power	1 x 300 W	2 x 300 W		3 x 300 W
Pump Power / Flow Capacity	172 W / 70 L/h	250 W / 150 L/h		
Cup Warmer Power (optional)	not available	not available	200 W	250 W
Net Weight	34 Kg	61 Kg		71 Kg
Shipping Weight	46 Kg	85 Kg		95 Kg





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SANREMO
COFFEEMACHINES

Sanremo Coffee Machines s.r.l.
Via Giacomo Bortolan 52,
31050 Vascon di Carbonera (TV)–ITALY
T +39 0422 448900

Sanremo Coffee Machines USA, Inc
99 Grand Street, Unit 20, Moonachie,
New Jersey 07074 – USA
alessio.t@sanremous.com

Sanremo UK, LTD
6/7 Thurloe Pl, South Kensington,
London SW7 2RX – UK
enquiries@sanremouk.com