ZOE



SANREMO
COFFEEMACHINES

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.





Where function meets design

“Less is more”

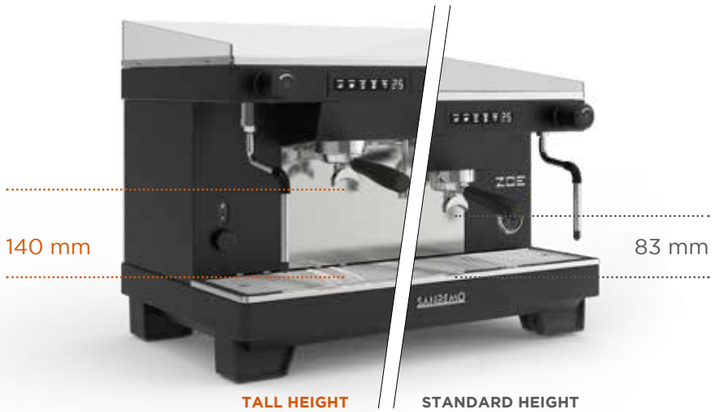
__ **Ludwig Mies van der Rohe**



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 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.

A new look on the outside, the same soul within



ZOE

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.

• ***6th 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 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.

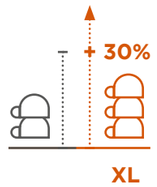
Sanremo LINK automatically enhances the barista's expertise.

Maximum synchronization, minimum waste.



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 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.

INOX M **SAGE** **PETROL** **RACING RED** **FOREST**

CUSTOM

Custom colours and graphics available on request



ZOE Dimensions

Measurements in **mm**

3 GR



950

2 GR

720

COMPACT

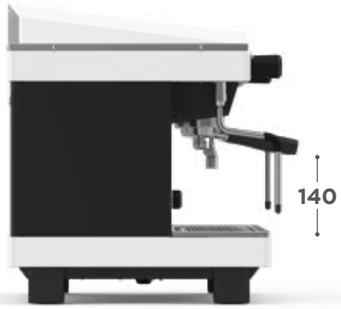
530

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 / COMPACT TALL**	**2 GR / 2 GR TALL**	**2 GR / 2 GR TALL**	**3 GR / 3 GR TALL**
Power Supply Voltage	Single Voltage 230 Vac 50/60 Hz Single Phase		230 Vac 50/60 Hz Single Phase 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 **3900 W** / 3500 W **4300 W** / 4000 W **4700 W** / 4500 W	**5100 W** / 4500 W **6100 W** / 5500 W **6600 W** / 6000 W
Hydraulic Circuit	Heat Exchanger			
AISI 316L Stainless Steel Boiler Capacity / Working pressure	7 L / 1.0 bar	7 L / 1.2 bar		10 L / 1.2 bar
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

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



ZOE

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