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**

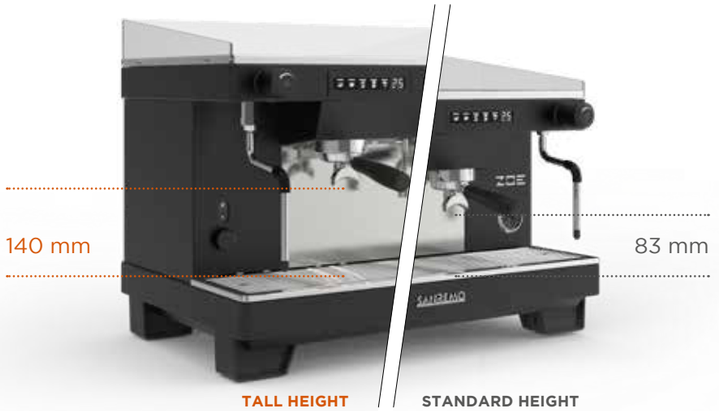




Space-saving design and **versatility** are its key strengths. A complete range **designed to suit** every setting and workflow.



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.

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



ZOE Dimensions

Measurements in **mm**

3 GR



2 GR



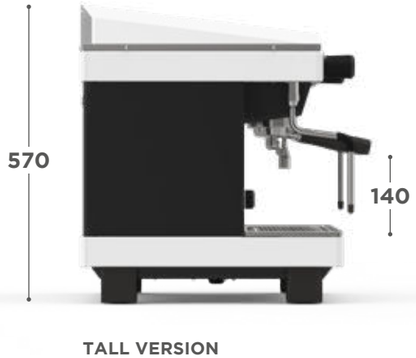
COMPACT



COMPACT / 2 GR / 3 GR



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



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