# 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.



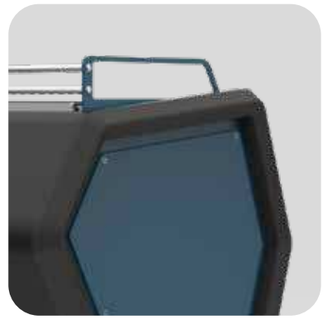




The **XL cup holder**, increased in height and depth, allows you to store a **larger number of cups** on the machine – around 30% more.
Its surface can also be heated (optional).

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**



41

Measurements in **inch**

**2 GR**



19,6

31,8

**2 GR / 3 GR / TALL**



3,5

5,6 TALL

16

21,8

**ONE**



18,9

17,3

**ONE**



4,7

16

554



# **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 | 3 GR / 3 GR TALL |
|---|---|---|---|
| Voltage Supply | 110–120 Vac 60 Hz Single Phase | 208/240 Vac 60 Hz Single Phase | |
| Power Cord | Plug NEMA 5-15P (1)<br>Plug NEMA 5-20P (2) | Flying leads | |
| **Total Power**<br>– Boiler Power | **1450-1750 W** / 1200 W (1)<br>**1650-1900 W** / 1400 W (2) | **3800/4500 W** – 3500 W<br>**4150/5100 W** – 4000 W<br>**4800/5600 W** – 4500 W | **5100/5900 W** - 4500 W<br>**6200/7450 W** - 5500 W |
| Hydraulic Circuit | Hybrid | | |
| Boiler Capacity | 1.05 gal (4 L) | 1.85 gal (7 L) | 2.64 gal (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 | 188 W / 70 L/h | 250 W / 150 L/h | |
| Cup Warmer Power (optional) | not available | 200 W | 250 W |
| Net Weight | 75 lb (34 Kg) | 134 lb (61 kg) | 156 lb (71 kg) |
| Shipping Weight | 101 lb (46 Kg) | 187 lb (85 kg) | 209 lb (95 kg) |





# 03

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COFFEEMACHINES

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