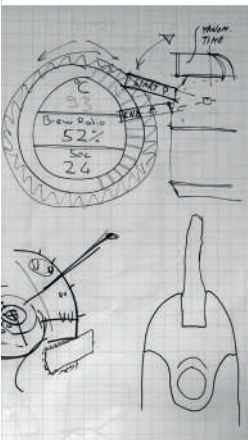


Great technology, user-friendly

OPERA^{2.0}
THE REVOLUTION



Opera

a dream without boundaries

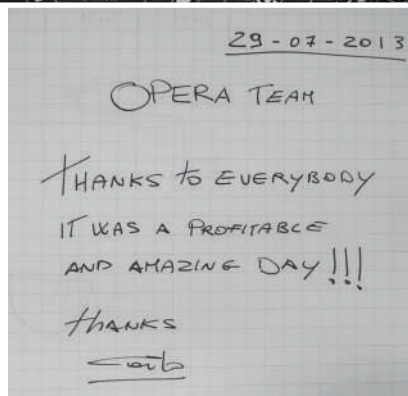


Opera started from a dream, which is both innovative and simple. An international group of coffee experts reunited together with the **vision of creating the finest espresso machine ever built.**

The real users of coffee machines expressed their needs without any geographical or language barriers: having a precise tool which could allow them to **control and manage different parameters and extraction phases in order to best evaluate each single or specific single origin coffee blend.**

Sanremo has organized a superior team starting from the initial brainstorming until the finish line, the Opera... this is a story about us, our experience, determination and passion.

Opera was born by a dream without boundaries.
Now the Opera has become a reality for the world to experience.



Opera. The full story.
Watch the video.



OPERA^{2.0}

THE REVOLUTION



✓ **Opera Black**
| BP1 | BP2 | BP3 | BP4 |



✓ **Opera White**
| BP1 | BP2 | BP3 | BP4 |

BP1 Etched crystal / backlight



BP3 Steel oxidized / backlight



BP2 Painted wood



BP4 Blackboard graphite rewritable



Three versions




and finishes available



✓ Opera Steel

| BP1 | BP2 | BP3 | BP4 |

Opera was created to surprise in all its details: technological excellence is perfectly combined with the lines of its unique design, making it stand out and become a style icon. It also ensures ergonomics and user-friendliness in each operation for baristas, making it unparalleled among those of its kind.

In addition to the standard stainless steel model,  Opera is available in white  or black version. 

Choose the panel

to suit your style



Back panel of each version can be customized, with finishes that meet all your needs and vision.

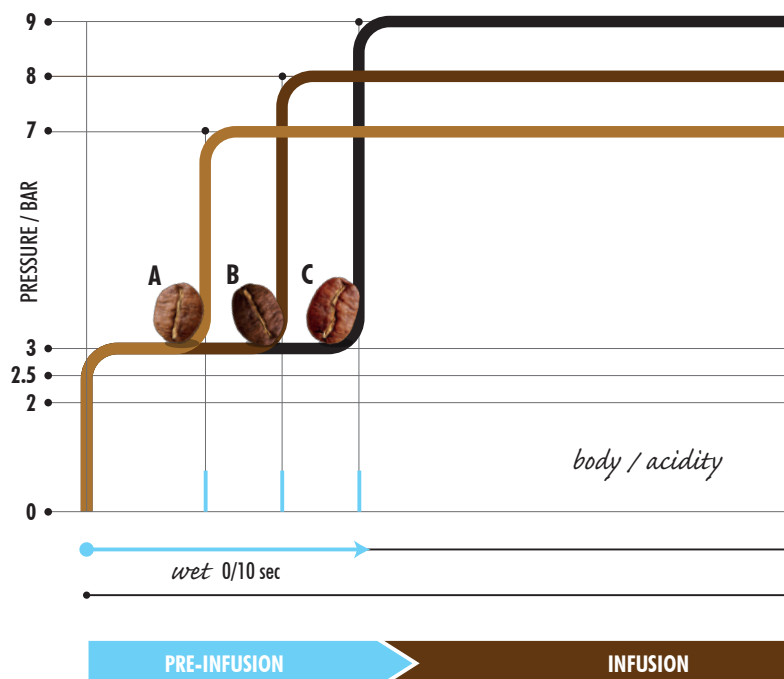
For example, from the blackboard to write promotions and offers for the customers, to the natural wood, to crystal or oxidized steel which give the possibility to engrave, carve or screen print a logo or a pattern...

Control Delivery System

to act on all the extraction phases

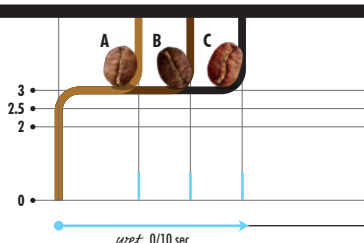
Opera is a professional machine that gives the baristas the opportunity to really express themselves.

The **CDS** (Control Delivery System), gives the barista precise control of extraction in three phases: pre-infusion, infusion and post-infusion, considering the density and roasting of the bean.

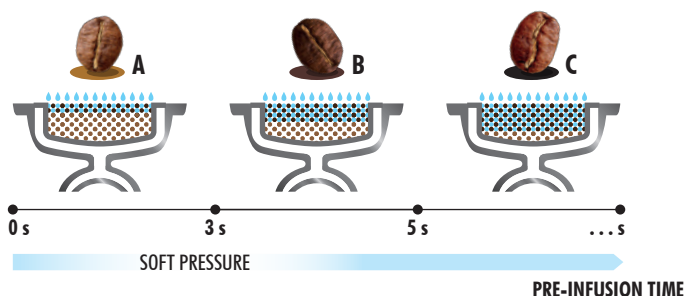


Pre-infusion with soft pressure

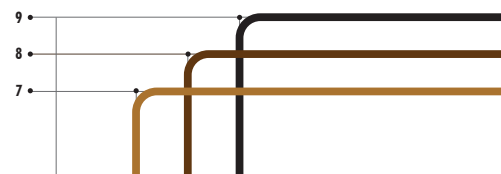
The different physical characteristics of each coffee bean, as well as its degrees of roasting and grinding, all affect the extraction process. To obtain a perfect and homogeneous extraction it is essential to control the parameters of the pre-infusion.



The pre-infusion is the first phase of the coffee extraction: its function is to get the powder wet and prepare it with a soft pressure (max 3 bar) for the following and optimal extraction. The pre-infusion also allows the coffee grinds to gently expand before the infusion stage which reduces the chance of channelling.



Infusion at the maximum thermal stability



Thanks to the highest quality components, precision sensors (5 control points) and the **Multiboiler System**, Opera ensures the maximum thermal stability, adjustable to the tenth of a degree °C.

The **Tempcontrol** system allows to separately modify the water temperature for dispensing and the temperature of each group very quickly.

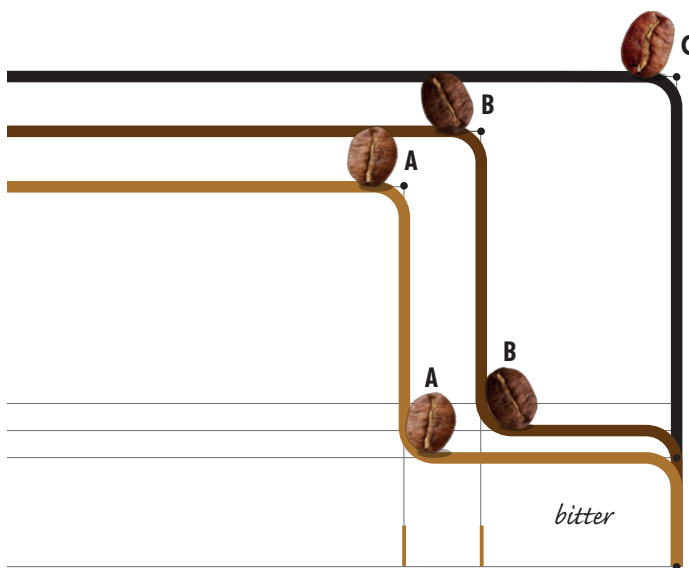
Extraction examples
of different coffee types:

BLEND / A
BLEND / B
SINGLE ORIGIN / C

Every single origin or coffee blend has its own organic characteristics that are best expressed using different infusion styles.

By manipulating different variables and concentrations the barista can fine tune each extraction to suit their specific origin, density and roast style.

All this guarantees allows the barista to manage the amount of high pressure each coffee bean is exposed which not only preserves all of their aromas but also enhances their best features.



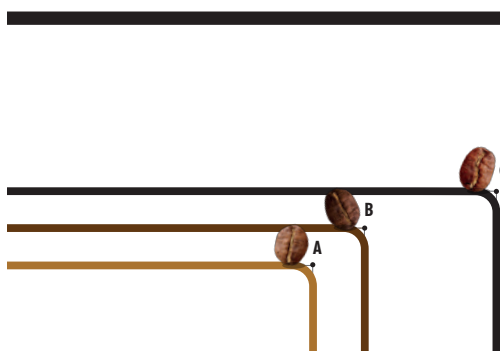
TOTAL EXTRACTION TIME 25/30 sec

TOTAL EXTRACTION VOLUME 80 ml

0/10 ml

POST-INFUSION

OK (~ 40 g)
RESULT IN THE CUP

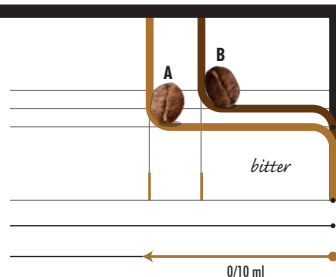


The outstanding performance of the **Pressure Drive** system, a gear pump for each group, allows an independent regulation of the ideal pressure during the infusion.

All this guarantees the perfect switch point to the coffee layer, which is the correct duration of exposure to the high pressure, preserving all the aromas, enhancing their best features.

Post-infusion, to collect until the last note

Depending on the type of coffee used, the regulation of a post-infusion, which may be long or short, can improve the result in the cup and eliminate the bitter notes, which may compromise the quality of the extraction.



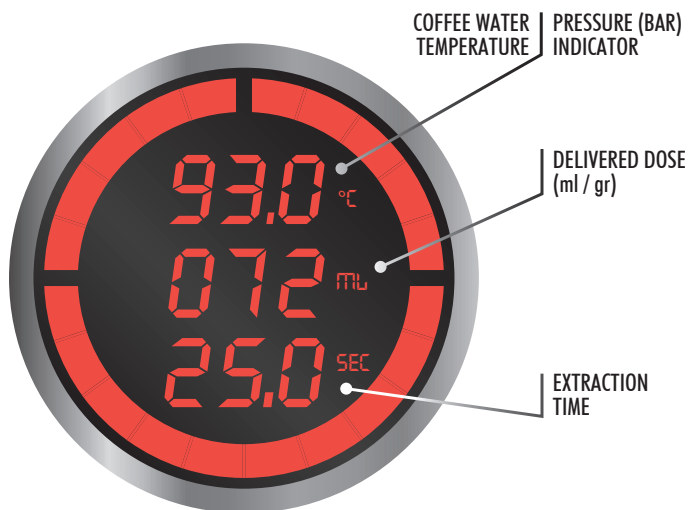
Opera allows the adjustment of the parameters of this delicate phase, defining then the final dose dispensed in the cup (in ml or g).



The post-infusion allows to accomplish the coffee infusion in the final phase of the extraction at a lower pressure, continuing to extract soluble substances and aromas without increasing the bitter notes caused by the high pressure overextraction that normally occurs in this phase.

Everything under control

group display for coffee brewing

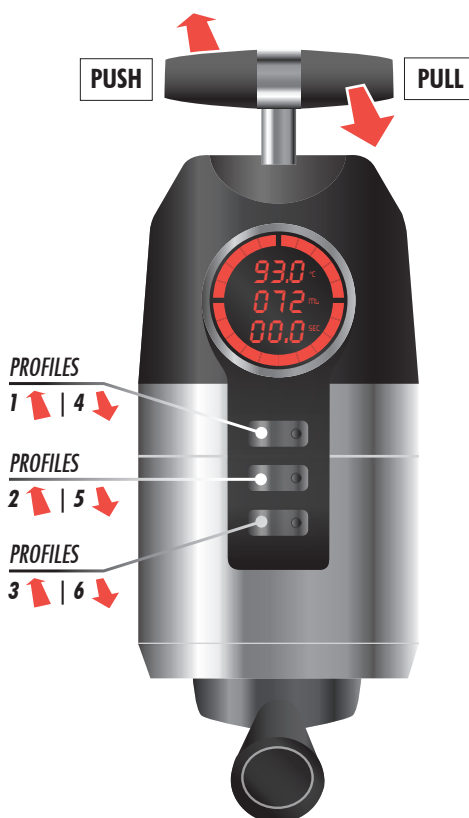


Through the group display the barista can keep control of all the phases and extraction parameters according to the set profiles for that particular group:

- **water temperature**
precise and constant throughout the extraction step
- **pressure** diversified for the 3 phases: pre-infusion/infusion/post-infusion
- **delivered dose** (ml/g) *
- **extraction time**

* in the scales version it is even possible to control the espresso's weight in cup

For each group it is possible to set **6 different flavor profiles** utilizing the push/pull lever in conjunction with the 3 selections of buttons.



STAND-BY



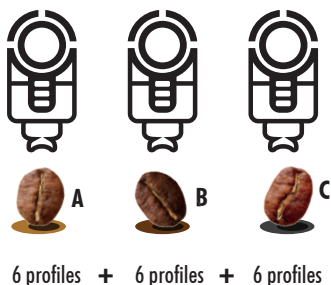
PRE-INFUSION



INFUSION



POST-INFUSION



Up to 18 programmable profiles with the 3 group model!

Different independent groups with multiple profiles optimize the use of single origin coffee or different blends in line with new market trends.

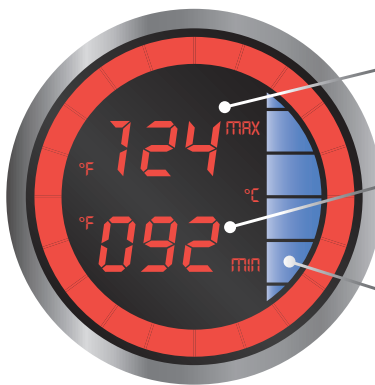


boiler display and hot water supply

Just a quick review: highly precise electronic sensors detect pressure, temperature, and water level. These measurements are constantly monitored in real time and accessible in a fast and secure way.



3 GROUP DISPLAY



STEAM BOILER TEMPERATURE /
PRESSURE (TS)

WATER
TEMPERATURE

HOT WATER
LEVEL

2 GROUP DISPLAY

Power Dry Steam

high performance steam function

Opera guarantees high performance and **dry steam** thanks to the **electronic control system** through an advanced transducer.



Use the best Sanremo technology, with impeccable performance, to give free rein to your creativity:

- **dedicated steam boiler** (high capacity and fast recovery)
- **free motion steam taps**
- **cool-touch steam wand**



Everything in an App

app dedicated to parameter settings for tablet

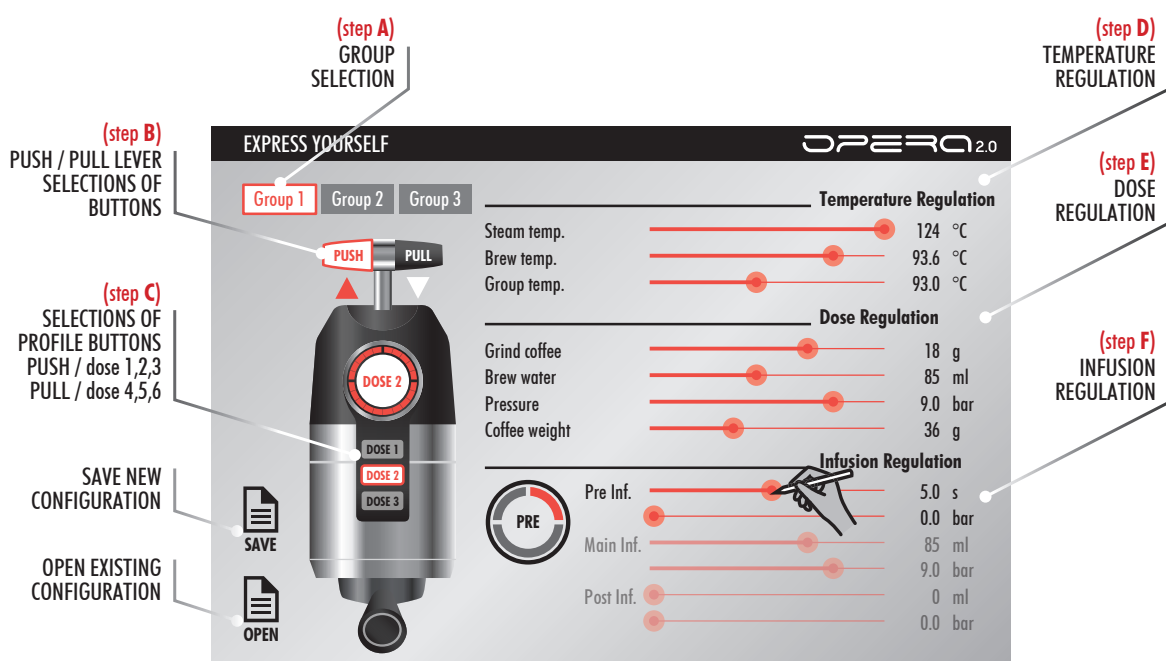
With the interface **“Express yourself”**, the barista has total control of the extraction phase of his coffee and can manage each dispensing parameter according to his experience and professionalism.

To configure and set all the parameters of the machine, a specific App has been designed, which runs on tablet.

The application **“Express yourself”** utilizes a graphic interface, it is both user friendly and intuitive. This interface allows the user to set each groups relative parameters accurately for the perfect extraction.

Upon choosing the group **(step A)** and assigned a configured profile **(step B,C)** will define the general parameters of extraction: temperature and doses **(step D,E)**.

At the end it is possible to adjust the parameters relative of the 3 extraction's phases: pre-infusion, main infusion, post-infusion **(step F)**.



For each group it is possible to set:

Temperature

- water temperature T2
- group temperature T3
- steam temperature T5 (unique boiler for all groups)

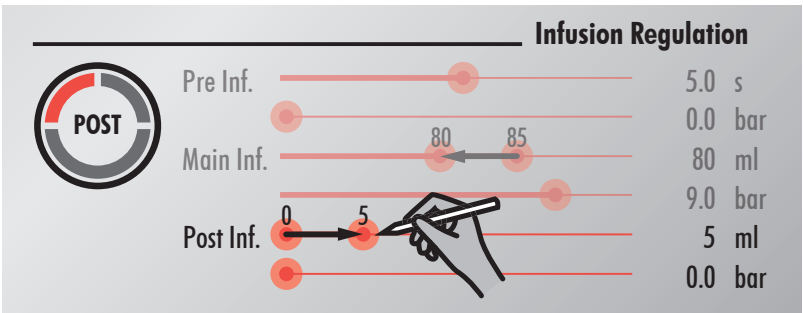
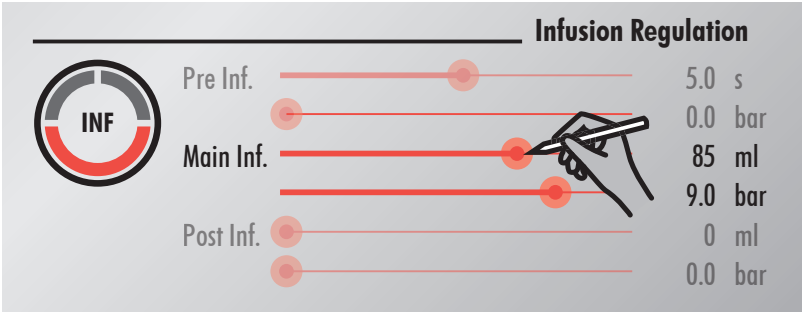
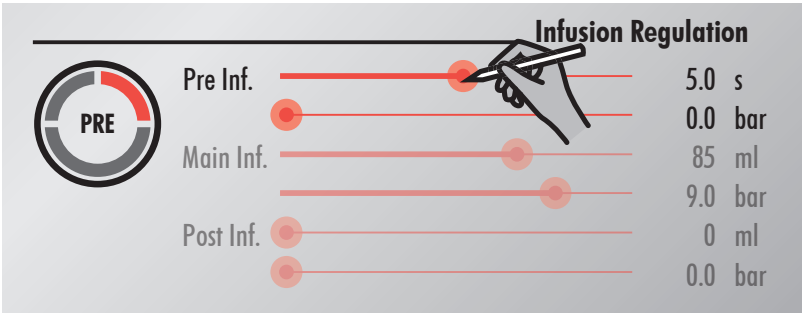
Dose

- weight of ground coffee
- water dose *
- pump pressure
- coffee weight *

Infusion

- timing
- pump pressure
- amount of water

* in Opera IST with scales system priority is given to the espresso's weight in cup



(step F)

Adjust the 3 extractions phases

This operation is simplified by the App. Everytime the user modify one of these parameter the software update automatically. What was set prior to the modification.



CONFIGURATIONS	
	STANDARD
	STRONG
	BALANCED
	SWEET & LIGHT
	... N (set by the user)
	... N (set by the user)

It is possible to save and recall new configurations set by the user or the default ones, specifically designed to allow even the less experienced bartenders to obtain immediately excellent results in the cup.

Clicking in “save new configuration” you can save your perfect espresso dispensing menu and transfer it through the Bluetooth connection into another machine.

Developed in
cooperation with



Integrated Scale Technology

100% *accuracy*



Brew Ratio Control

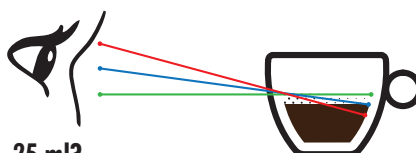
the way to a correct extraction



In order to get a perfect result in the cup it is absolutely necessary to use the right amount of water as a function of grams of ground coffee that we have in the portafilter.

Generally for the modern espresso is extracted from 18-21 g of ground coffee, but how much product do we need to extraction in the cup for that perfect espresso?

The volumetric measurement method is not ideal to test a correct extraction, because the crema influence a lot the volume of espresso.



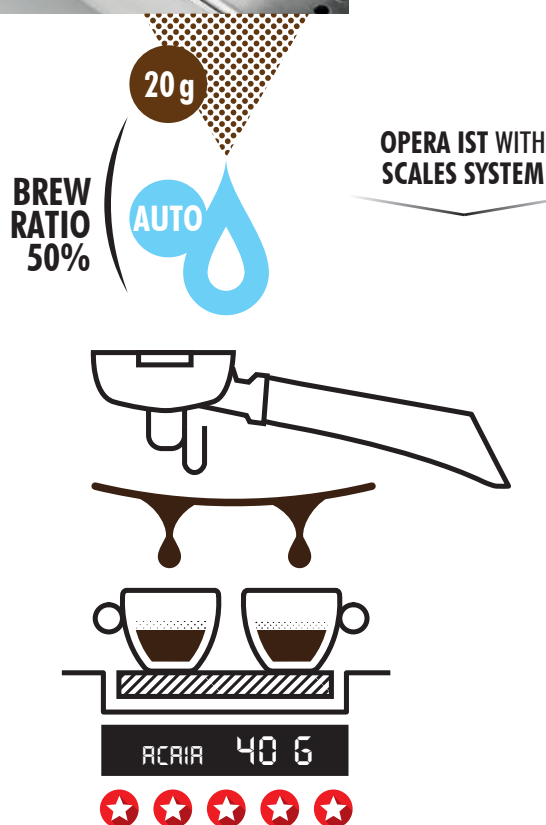
25 ml?

It depends on the point of view...



Only the control of the **Brew Ratio** is achieved through the measurement of the weight of coffee in the filter and the weight of the dispensed product.

In order to achieve this we have equipped the machine **Opera IST** (Integrated Scale Technology) with a weighing system placed below the brewing group and that communicates with the CPU. By reading the data sent from the scale, we can establish the desired Brew Ratio.



Thanks to Opera's sophisticated technology with scales it is possible to ensure the perfect measurement of the desired Brew Ratio and obtain a perfect result in the cup.

Brew Ratio parameter can vary depending on the type of coffee and the filter that you are using.



Integrated Scale Technology

*lets you make utterly perfect coffee
each and every time*

The Opera IST system is a Sanremo project developed in cooperation with **Acaia**.

This system is at the forefront of technology and production quality. It lets you make utterly perfect coffee each and every time thanks to the **Brew Ratio Control**.

The barista can now operate with the machine not only through dosing the amount of water, but also **controlling the weight of the coffee in cup** based on the grams quantity of ground coffee used, this way it is possible to “**customize**” every single brew as wished.

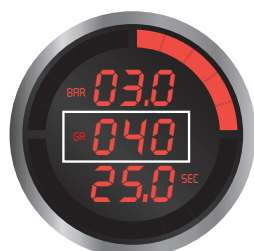


“Lunar” integrated scale for Sanremo Opera IST profit by Acaia Weighing Technology:

- Real-time weighing result feed back to each group head
- Works up to 3 group head
- Noise filtering
- Zero tracking
- 1 Million internal resolution counts
- USB Rechargeable Battery
- Calibration

The Integrated Scale Technology allows an **accurate measurement**, which guarantees consistent performance without any room for error.

- Accuracy Readings from 0.1g / 0.01g
 - Error Margin $\pm 0.05g$ (0.5%)
- A rusty traditional mechanical scale has an error range of: $\pm 1g$ (10%)*



PRE-INFUSION



INFUSION

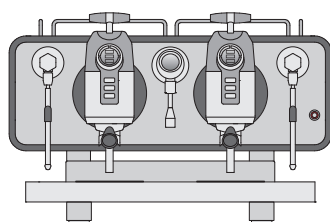


POST-INFUSION

Through the parameter **Dose Regulation**, in the scales version it is possible to **control the espresso's weight in cup**.

Opera 2.0

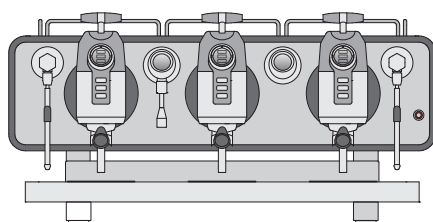
Models



29.3 inches / 745 mm

2 group OP

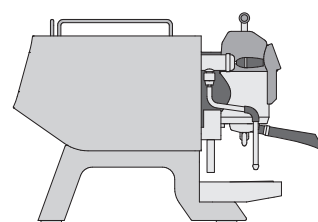
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 2 two-cup portafilters



40.9 inches / 1040 mm

3 group OP

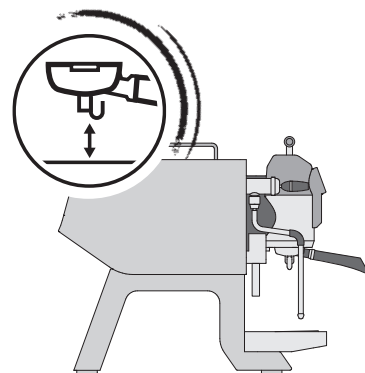
- 2 steam taps
- 1 water tap
- 1 one-cup portafilters
- 3 two-cup portafilters



25.2 inches / 640 mm
20.1 inches / 510 mm

17.3 inches
440 mm

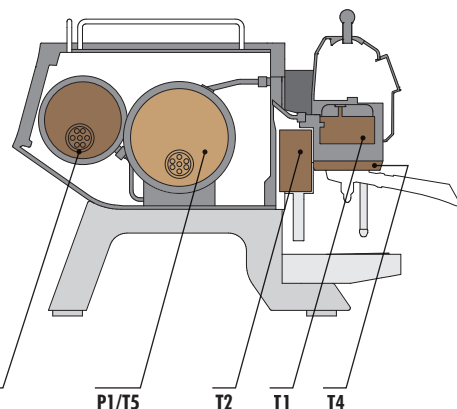
✓ OPERA TALL VERSION



20.6 inches
523 mm

✓ MULTIBOILER SYSTEM

High accuracy thermal stability thanks to the Sanremo multiboiler system with sophisticated electronic boards that continuously control temperature throughout all phases of extraction. Steam and coffee circuits work totally independent to maximize performance in every working condition (also under high workload).



Technical data		2 group	3 group
voltage	V	220 / 240 1N / 380 / 415 3N	
power input	kW	7.7	8.75
steam boiler capacity	US gal / lt	2.11 / 8	2.64 / 10
services boiler resistance power	kW	3.8	3.8
external pump power	kW	0.15	0.15
preheating boiler capacity	US gal / lt	0.74 / 2.8	0.74 / 2.8
preheating boiler resistance power	kW	1.6	1.6
cup-heater power	kW	0.2	0.25
units boiler capacity	US gal / lt	0.264 / 1.0	0.396 / 1.5
units boiler resistance power	kW	1.6	2.4
net weight	lb / kg	200 / 91	249 / 113
gross weight (with shipping crate)	lb / kg	304 / 138	373 / 169.5