



Opera 2.0



**SANREMO**  
COFFEEMACHINES

The Revolution

*Be in control, express yourself*



*made in italy*

# The Revolution

Be in control, express yourself

**DOUBLE SELECTION BUTTONS**  
Easy-touch setting with 6 different profiles for individual groups

**SMART LEVER**  
Coffee doses fast manual selection

**CDS SYSTEM**  
Maximum precision and full control on the three phases of coffee extraction

**POWER DRY STEAM**  
Low additional liquid during the milk steaming

**GEAR PUMP PERFORMANCE**  
High and constant pressure in all conditions

**EVERYTHING UNDER CONTROL**  
System digital display to provide visibility of all working parameters

**HEART OF STEEL**  
For maximum thermal stability:  
• Groups in AISI 316L weight 22 lb / 10 kg each  
• Filter holders AISI 316  
• Boilers AISI 316

**WI-FI CONNECTION**

**EASY APP**  
Tablet or smartphone barista's Webapp for setting parameters

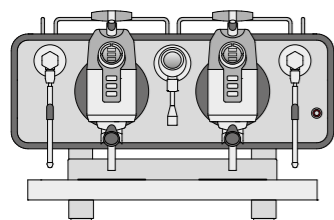
**Opera. The Revolution**  
Download the catalog

## Characteristics

<p><b>AISI 316L STEEL GROUPS WITH 22 lb / 10 kg PURE STEEL</b> Exclusive Sanremo design ensure exceptional thermal stability and maximum resistance to oxidation and lime scale.</p>	<p><b>AISI 316L STAINLESS STEEL STEAM WAND "COOL TOUCH"</b> Anti-burning feature even in conditions of prolonged use, fitted with "Latte Art" high-performance steam terminals.</p>	<p><b>STEAM BOILER DISPLAY</b> Indicates steam boiler temperature and pressure. (In the two group Opera it is shown with the infusion water display)</p>	<p><b>GEAR PUMPS</b> Dedicated to each individual group, allow to change the pressure during infusion.</p>	<p><b>AUTO-DIAGNOSIS, STATISTICAL DATA, SCHEDULED MAINTENANCE</b> Maintenance can be scheduled according to litres or number of coffees dispensed.</p>	<p><b>GROUP FLUSHING</b> With a simple pressure of the button a small quantity of water is dispensed to allow the group to be always clean.</p>
<p><b>AISI 316 STAINLESS STEEL FILTER HOLDER WITH "COMPETITION FILTER"</b> Exclusive Sanremo design, with shape and volume designed to capture the best coffee aromas and fragrances.</p>	<p><b>CONTROL COFFEE DELIVERY SYSTEM (CDS)</b> Three phases extraction parameters full control (pre-infusion, infusion, post-infusion).</p>	<p><b>COFFEE UNIT SINGLE DISPLAY</b> Controls of all coffee extraction parameters.</p>	<p><b>STEAM CONTROL ADJUSTABLE ELECTRONIC PRESSURE SWITCH</b> Sensor with 0.02 bar precision that allows the chosen pressure and steam in the boiler to be kept constant in all conditions of use.</p>	<p><b>AUTO-ON, AUTO-OFF AND DAY-OFF FUNCTION</b> Programmable on-off timer for each day and/or daily timetables.</p>	<p><b>Optional</b></p> <p><b>* STAINLESS STEEL NAKED FILTER HOLDERS</b></p>
<p><b>AISI 316L STAINLESS STEEL FREE MOTION STEAM TAPS</b> Flexible control system for producing and dispensing steam.</p>	<p><b>INDEPENDENT ADJUSTMENT OF THE PID INFUSION WATER TEMPERATURE</b> Precision setting (gradient <math>\pm 0.1^\circ\text{C}</math> with measured constancy lower than <math>0.2^\circ\text{C}</math>).</p>	<p><b>MACHINE'S PROGRAMMING PARAMETERS DISPLAY</b> The internal display is a handy programming interface for the maintenance technician.</p>	<p><b>PROGRAMMABLE CUP WARMER TEMPERATURE</b> Allows the cups to be kept at the optimum temperature in the most different climatic conditions.</p>	<p><b>AUTOMATIC CLEANING CYCLE</b> Process for coffee groups cleaning.</p>	<p><b>TALL VERSION</b></p>
	<p><b>INFUSION WATER DISPLAY</b> Indicates tea and herbal teas water brewing temperature. (In the two group it is shown with the steam boiler display)</p>	<p><b>MIXED INFUSION HOT WATER FOR TEA AND HERBAL TEAS</b> Instantaneous mixing of fresh water and steam for a better chemical and organoleptic quality.</p>	<p><b>EASY SERVICE</b> Fast access to the internal parts for quick and easy technical service.</p>	<p><b>ENERGY SAVING SYSTEM</b> Component insulation and smart electronics for maximum energy efficiency.</p>	<p><b>** HIGH POWER STEAMER TERMINAL</b> (bigger holes diameter)</p>
					<p><b>EXTERNAL VOLUMETRIC PUMP</b></p>

# Opera 2.0

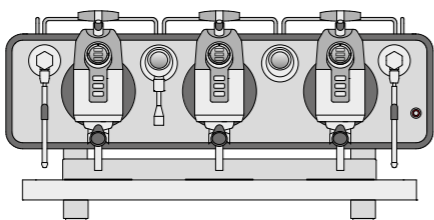
## Versions



29" 2/4" / 745 mm

### 2 group OP

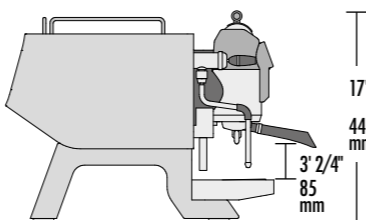
- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 2 two-cup filter holders



41" / 1040 mm

### 3 group OP

- 2 steam taps
- 1 water tap
- 1 one-cup filter holder
- 3 two-cup filter holders

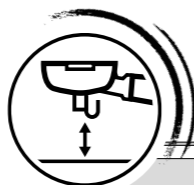


25" / 640 mm

20" / 510 mm



### OPERA TALL VERSION

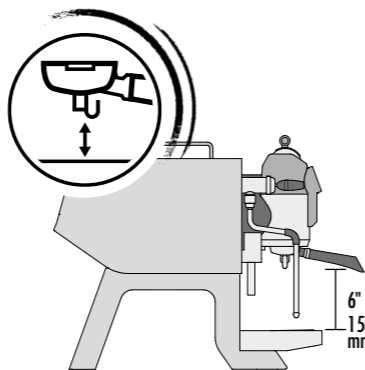


17" 2/4"

440 mm

3" 2/4"

85 mm



20" 3/4"

523 mm

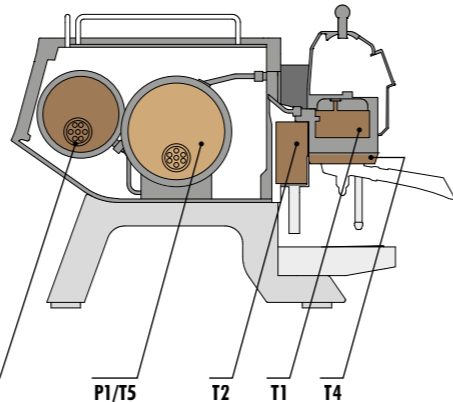
6"

150 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).



T3

P1/T5

T2

T1

T4

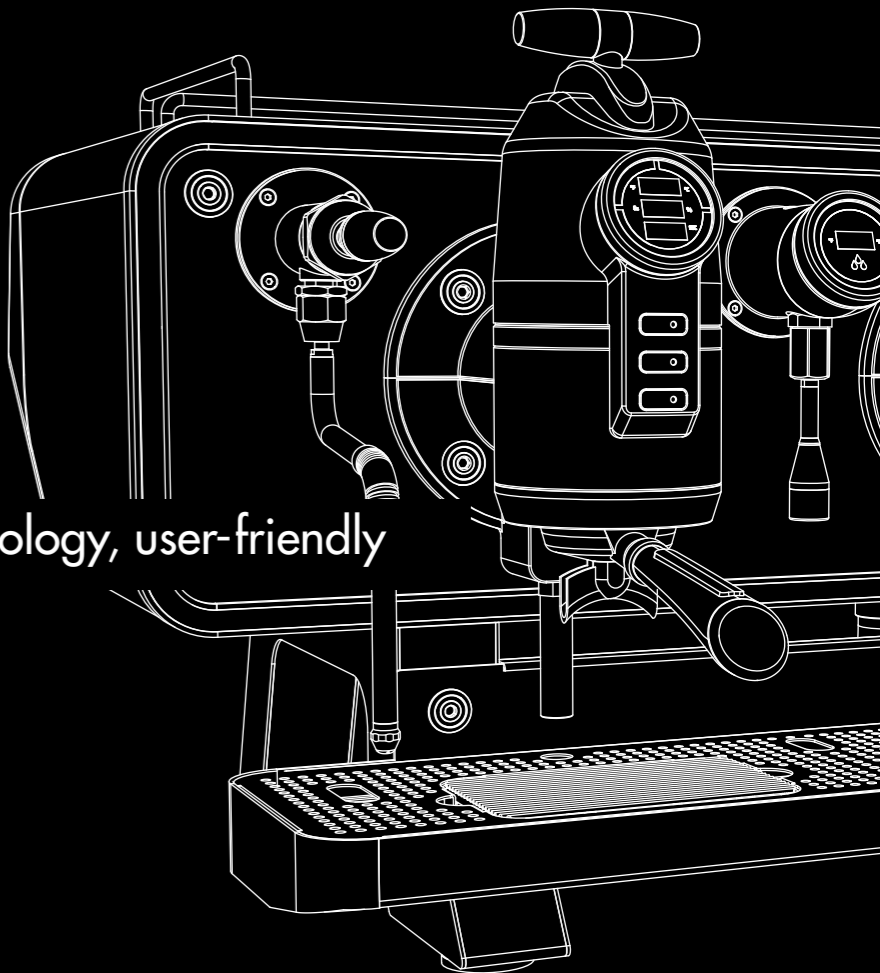


## Technical data

		2 group	3 group
voltage	V	220-240 1N / 380-415 3N	
power input	kW	7.7	8.3
steam boiler services	lt	8	10
services boiler resistance power	kW	3.5	3.5
external pump power	kW	0.15	0.15
preheating boiler capacity	lt	2.8	2.8
preheating boiler resistance power	kW	1.5	1.5
cup-heater power	kW	0.20	0.25
units boiler capacity	lt	1.0	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	308 / 140	375 / 170.5

All images are subject to illustrative purpose. The manufacturer reserves the right to modify without prior notice the technical characteristics indicated above.

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<sup>2.0</sup>

THE REVOLUTION



✓ **Opera Black**  
Standard back panel: |BP5|



✓ **Opera White**  
Standard back panel: |BP2|



## Standard models

*wide choice of version*



✓ **Opera Steel**  
Standard back panel: |BP1|

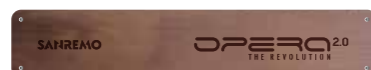
Opera was created to surprise in all its details: technological excellence is perfectly combined with the lines of its unique design, making it stand out and become a style icon. It also ensures ergonomics and user-friendliness in each operation for baristas, making it unparalleled among those of its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



**BP1** Etched crystal / backlight



**BP2** Painted wood



**BP3** Steel oxidized / backlight



**BP4** Black / backlight



**BP5** Octane blue / backlight



*Tailor made finishes*  
collection 2018



✓ **Opera Octane**  
Standard back panel: |BP6|

Intense, enveloping, defined: teal is a dye with a strong, bold, and elegant character, which perfectly matches Opera dark lines and flawless performances: for those who love trends that rhyme with sophistication.



✓ **Opera Oxid**  
Standard back panel: |BP3|

Pure steel manually oxidised in its external parts, to further sign the tailoring of each Opera with a unique and inimitable aesthetic touch: for those who love to own original collector's items.

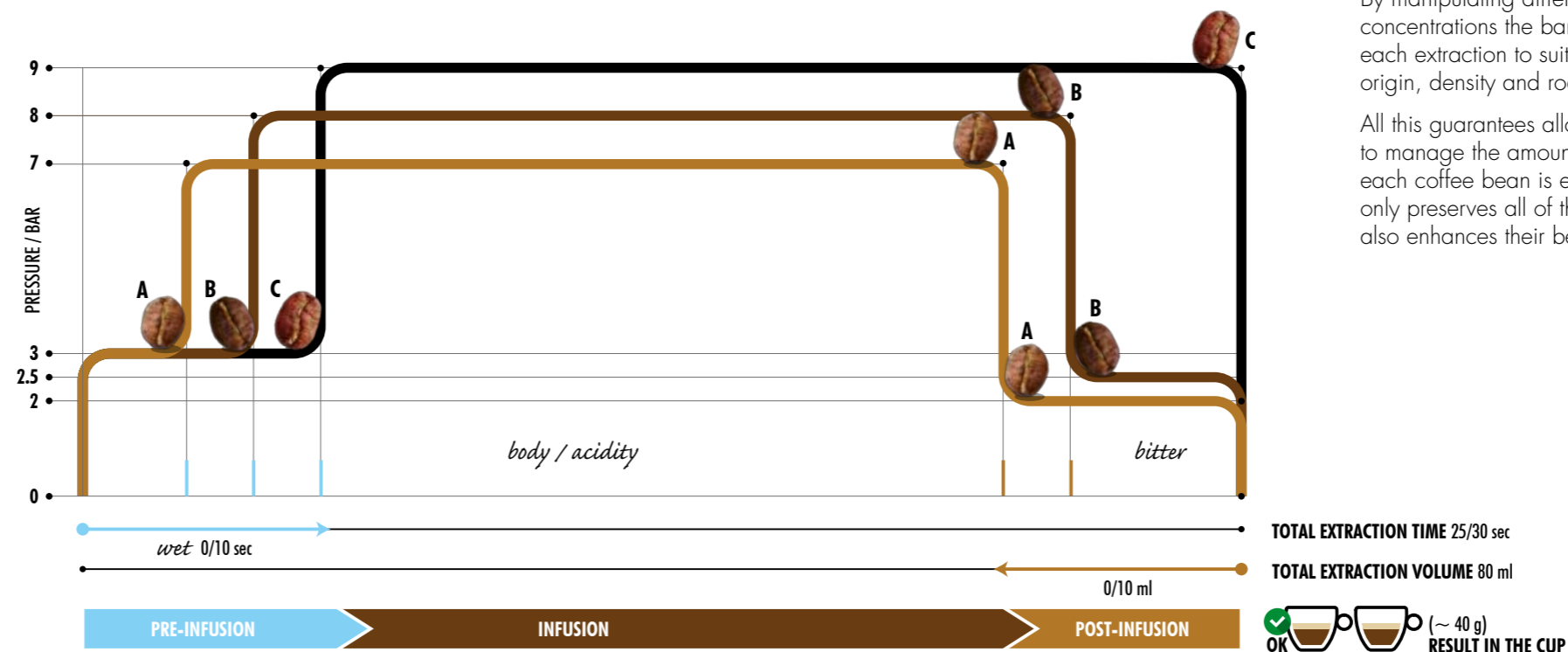


## Control Delivery System

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.



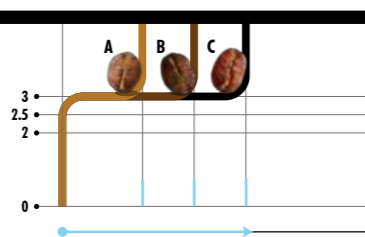
Every single origin or coffee blend has its own organic characteristics that are best expressed using different infusion styles.

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.

### 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.

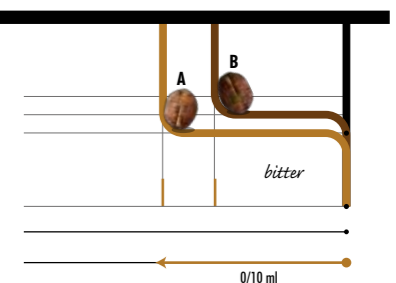


The outstanding performance of the **Pressure Drive** system, a gear pump for each group, allows an independent regulation of the ideal pressure during the infusion.

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.



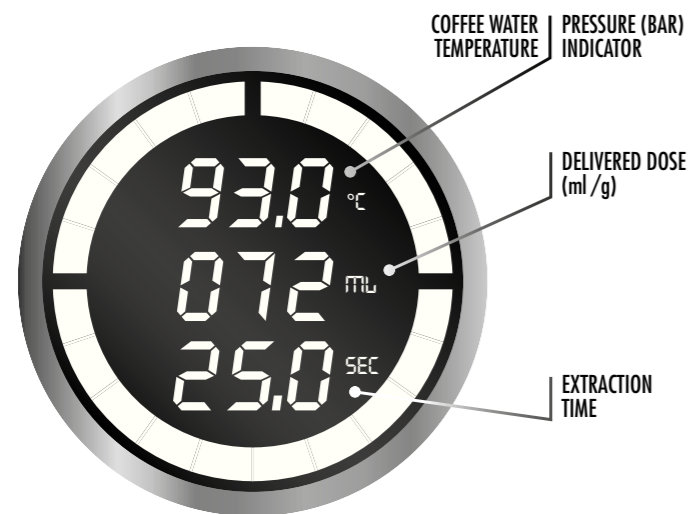
Opera allows the adjustment of the parameters of this delicate phase, defining then the final dose dispensed in the cup (in ml or g).

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*



COFFEE WATER TEMPERATURE

DELIVERED DOSE (ml/g)

EXTRACTION TIME

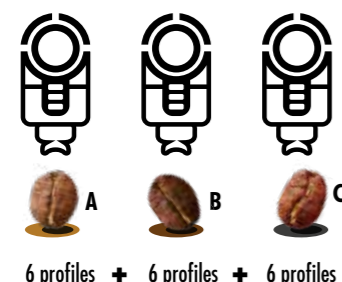
Through the group display the barista can keep control of all the phases and extraction parameters according to the set profiles for that particular group:

- **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.

PROFILES  
1 | 4  
PROFILES  
2 | 5  
PROFILES  
3 | 6



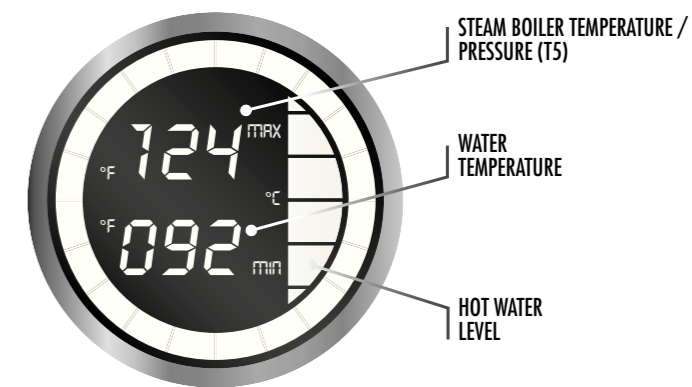
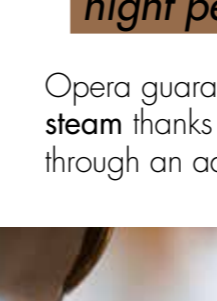
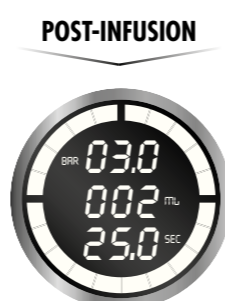
**Up to 18 programmable profiles with the 3 group model!**

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.



## Power Dry Steam

*high performance steam function*

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



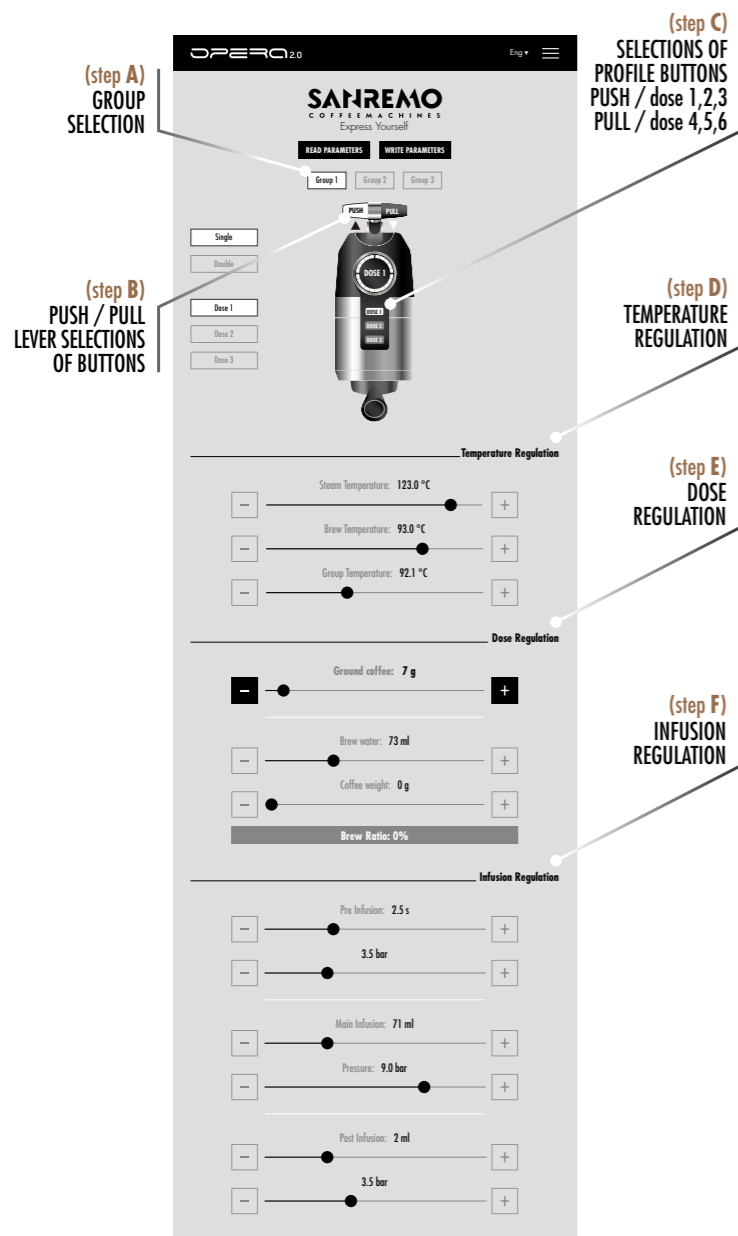
Use the best Sanremo technology, with impeccable performance, to give free rein to your creativity:

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



## Everything in an App

webapp dedicated to parameter settings for device



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 Webapp has been designed, which runs on tablet and smartphone.

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)

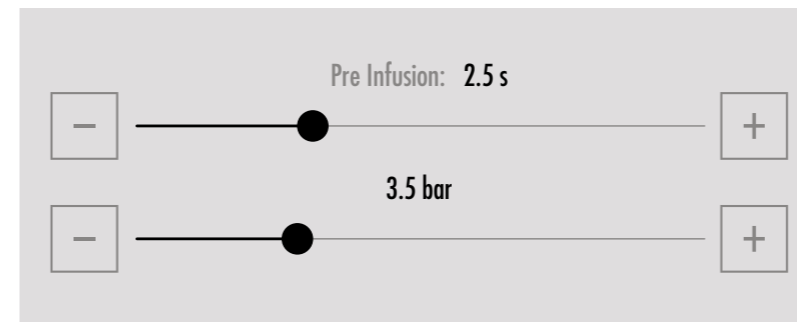
### Dose

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

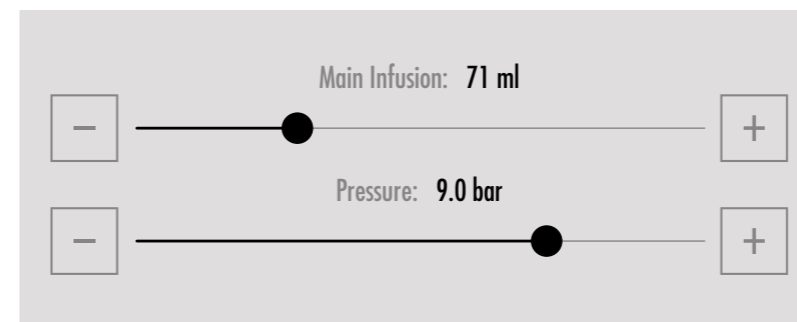
### Infusion

- timing
- pump pressure
- amount of water

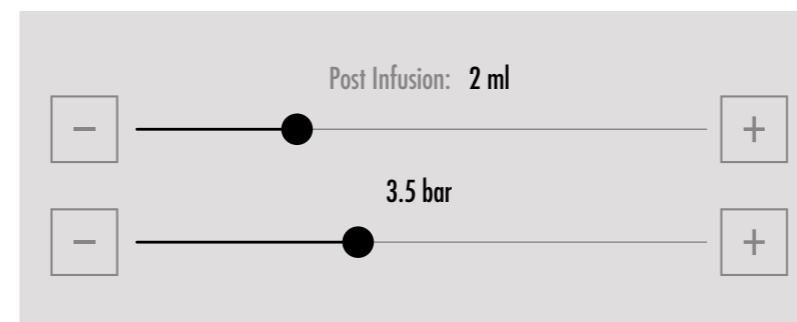
\* in Opera IST with scales system priority is given to the espresso's weight in cup



### PRE-INFUSION



### INFUSION



### POST-INFUSION



### (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 Wi-fi connection into other machines.

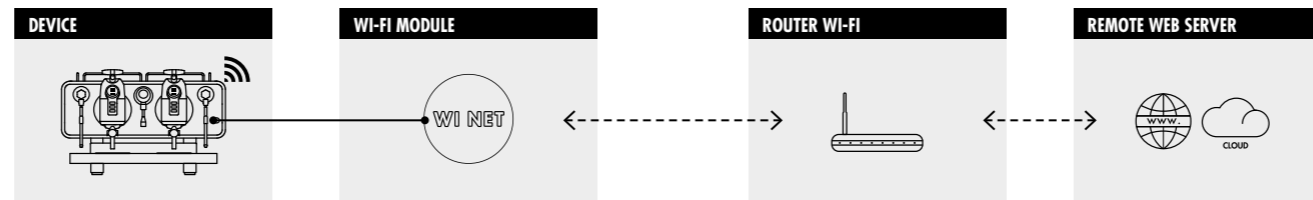
## Opera wi-fi

*the easiest way*

Since today on the new Opera 2.0 is easier to handle, thanks to the **Sanremo Cloud** and **Webapp Express yourself** interface, for an even easier and interactive using experience.



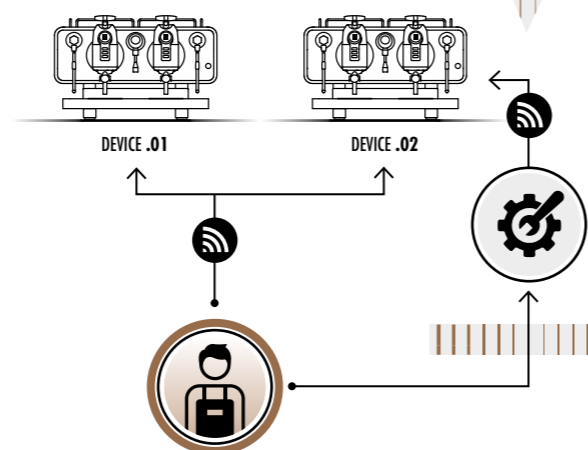
- Handling through Sanremo Webapp, from smartphone, tablet, or pc, of all configuration parameters of the machine, without the need for physically being in front of it.
- Possibility of connecting multiple machines simultaneously for sharing, modifying, and setting of recipes and configurations.
- Simultaneous monitoring and handling of multiple machines by the same owner (e.g.: franchising in different locations).
- Statistical analysis of consumption, distribution, maintenance, configuration for all connected machines.
- Remote maintenance by the technician for updating, verification of the correct settings and parameters control.



### INTRANET (LOCAL WI-FI NETWORK)

#### PROTECTED ACCESS LEVELS

Baristas can enable access to the data on their machines by inserting a password.



#### PLUS + (USING THE LOCAL WI-FI NETWORK)

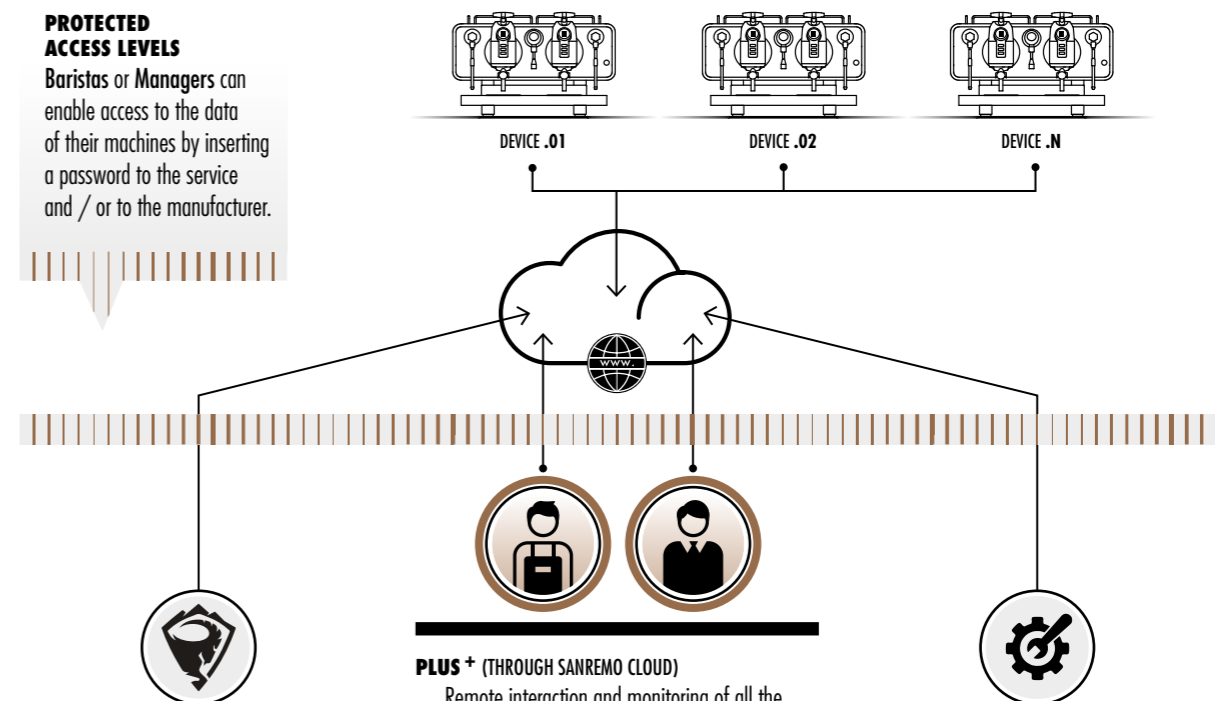
- Reading and changing machine settings and parameters
- Consumptions analysis for a better stock management
- Meters reading of the coffee dispensed
- Saving, restoring and sharing of settings (recipes) on your machines

Data exchange can only be effective in the wi-fi range.

### INTERNET (GLOBAL NETWORK) / SANREMO CLOUD

#### PROTECTED ACCESS LEVELS

Baristas or Managers can enable access to the data of their machines by inserting a password to the service and / or to the manufacturer.



#### PLUS + (ENABLING THE MANUFACTURER)

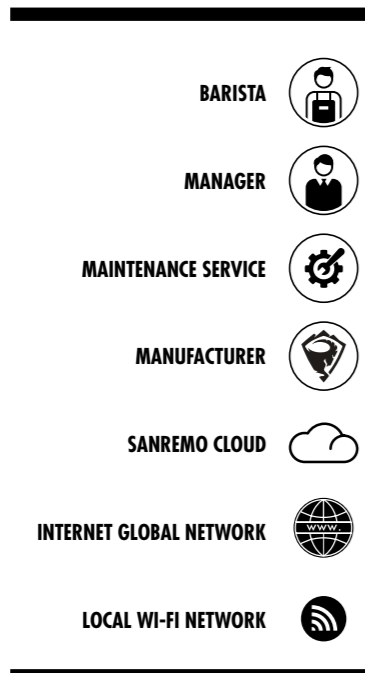
- Sending of App updates to the machines
- Sending new settings (recipes)
- Clearer and faster data collection aimed to resolve any technical/constructive problems
- Useful information for the improvement and evolution of the product
- Direct and continuous contact with the manufacturer

#### PLUS + (THROUGH SANREMO CLOUD)

- Remote interaction and monitoring of all the functions and performances of the machine
- Reading and changing of the machine settings
- Display of historical usage data
- Consumptions analysis for a better stock management
- Meters reading of the coffee dispensed
- Saving, restoring and sharing of settings (recipes) on your machines

#### PLUS + (ENABLING THE SERVICE)

- Immediate report of anomalies
- Diagnosis and possible remote troubleshooting
- Reduction of machine downtime
- Logistic planning and organization of maintenance interventions



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For more information about our  
coffee machines please contact us  
at [export@sanremomachines.com](mailto:export@sanremomachines.com)



**SANREMO**  
COFFEE MACHINES

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Sanremo Coffee Machines s.r.l. has a certified Quality Management System  
according to UNI EN ISO 9001:2015 standard.



RoHS