



THE BARISTA'S CHOICE



THE BRASILIA OPUS WITH SUBLIMA BREWING SYSTEM

The BEST extraction The BEST espresso  
The BEST cappuccino The BEST machine

# brasiliaoopuswithsublimasystem

THE BEST ESPRESSO MACHINE ON THE MARKET

## 14 BAR PRESSURE

Emulating the increased pressure available on traditional lever machines, the Sublima's PressurePlus brewing cycle operates at 14 bar for a fuller extraction. This allows almost 50% better extraction compared to other traditional machines (max 9 Bar) and a far superior crema.

## SUPERB THERMAL STABILITY, WITH FULL STEAM POWER

The Tempdrive balancing system has 3 levels of temperature control - main boiler, group head and group head balancing boiler. This allows stability of  $\pm 0.5^{\circ}\text{C}$ , at the same time retaining full steam pressure.

## TEMPERATURE CONTROL & STABILITY

Coffee is extremely sensitive to the changes in water temperature. If the water making it is too cool then your espresso can be acidic and sour, too hot and it can be burnt and bitter. Sublima's independent group head balancing boilers and PID system ensure a stable temperature to assist the barista in making a great coffee ever time.

## ULTIMATE FLEXIBILITY FOR DIFFERENT COFFEE BLENDS

Different coffees require different temperatures to draw out the balance of flavours. The Sublima gives you more control than any other machine. You can independently alter the temperature of each group head balancing boiler, the temperature of the group itself and adjust the PID settings. Hydroactive S2 Architecture allows the full infusion cycle for each group head to be independently controlled.

## FAST & CREAMY CAPPUCCINOS

Sublima froths milk 30% quicker than other machines, producing the best microfoamed milk possible.

## POWERFUL STEAM CAPACITY

Pressure in the main boiler can be set high to give you great steam capacity for busy cafés making lots of cappuccinos and lattes. With traditional espresso machine technology this would increase the temperature of the water making your coffee and potentially burn it. Due to Sublima's group head balancing boilers this is prevented.

## CHOOSE YOUR PRE-INFUSION TIME

Pre infusion is often linked to coffee quality. The Sublima's twin solenoid valves per group allow you to control the pre infusion time to your requirements.

## ENERGY EFFICIENCY

Group heads can be switched off independently allowing you to save energy at quieter times.

## CHOOSE YOUR HOT WATER TEMPERATURE

The Sublima has two hot water spouts. One drawing water directly from the main boiler providing the perfect temperature for brewing black tea, and one that can be adjusted for cooler temperatures for making Americano (without burning the espresso!).

## USER FRIENDLY DISPLAY

A simple user interface to monitor and control all brewing parameters.



espresso perfetto  
perfect coffee every time



## Sublima – The new frontier in brewing technology

The Opus Sublima is available in two versions,

**SUBLIMA EASY:** (pictured on front) for the less experienced barista featuring a single steam arm with twin position lever control and a **hyperwand** for automatic frothed or steamed milk,

**SUBLIMA PRO:** (pictured above) a version for the experienced barista featuring two standard steam arms.

The Sublima system will change the way you evaluate espresso machines and we would encourage you to try the machine to see and taste the difference for yourself.

**Let the new espresso era begin!**





## KEY FEATURES

## BAR LINE

- Two different versions available:  
**Sublima Easy** with one Hyperwand and one standard steam arm. The Hyperwand is an automatic steam arm. Simply place the steam arm in a jug of milk and press steam or froth, set the temperature and within seconds you have perfect milk! The standard swivelling steam arm features a twin position lever control and handgrip to protect fingers  
**Sublima Pro** with two standard swivelling steam arms, with handgrips and tap operation
- Double display user interface
- Temperature control over the main boiler, group heads and group head balancing boiler All adjustable via PID settings providing +/- 0.5°C temperature variance
- Sublima brewing technology, 14 bar brewing pressure for superb extraction
- Energy efficient, individual heads can be switched off to save power
- Multi boiler system with adjustable timed pre infusion and water pressure controller for each group
- Two hot water outlets, one providing boiling water for tea & one with adjustable cold water injection ideal for Americano
- Brew groups can be arranged for combined use with pods (for special blends, decaf and infusions) and ground coffee
- Produces the best microfoamed milk for the perfect cappuccino
- Fully automatic with controlled volumetric delivery by keypad (plus push button for continuous delivery)
- Raised group heads allow up to 16oz takeaway cups or tall latte glasses
- Retractable cup rests to accommodate standard cup heights
- Large capacity stainless steel boiler for continuous dispensing and high
- Solid die-cast aluminium body.
- Large capacity stainless steel boiler for continuous dispensing and high volume steam supply
- Boiler water level gauge
- Italian design by Architettura Laboratorio
- Ergonomically curved group handles

Groups	Boiler Capacity	Voltage	Total Elements	Electrical Input	Weight
2	11.4 litre	240 V / 50 Hz / 1	4700 W	20.5 A	70 kg
3	18.0 litre	240 V / 50 Hz / 1	6800 W	29.7 A	82 kg

## SOLE UK IMPORTER



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## DON'T JUST TAKE OUR WORD FOR IT... HERES WHAT PROFESSIONAL BARISTAS SAID ABOUT THE OPUS SUBLIMA

*"The Opus Sublima is the most forgiving espresso machine ever developed; it will make the most inexperienced of baristas look good"*

*"Packaged with an on demand grinder, why would you buy a bean to cup machine"*

*"The only espresso machine on the market that can produce a fantastic crema even from a single origin arabica"*

*"Through this machine, you will never make a bad espresso ever again"*

*"14 bar pressure really makes a difference, and with adjustable pre-infusion and temperature, it makes the machine so flexible"*

*"Most tolerant espresso machine I've ever used"*

*"The Sublima is an experience worth seeing and makes espresso like no other"*

*"We put eight month old coffee through the machine and I couldn't believe the crema and taste that was produced"*

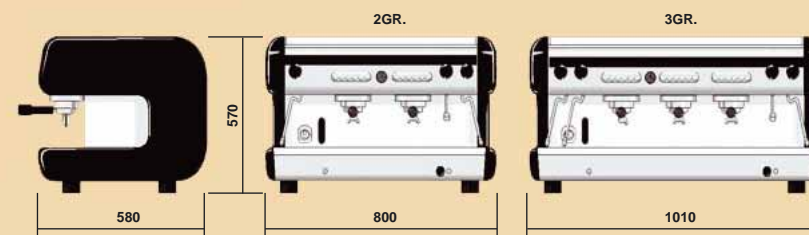
*"If every coffee outlet in the UK had an Opus Sublima, coffee quality would improve overnight"*

*"The extra 30% steam pressure makes frothing and steaming of milk much easier and quicker"*

*"Having sold and used other temperature variable machines, the Opus is leagues above the rest"*

*"This is the best coffee I have ever tasted"*

## DIMENSIONS



**brasiliacoffeemachines**  
[www.brasilia.co.uk](http://www.brasilia.co.uk)