OPUS HYPERWAND (B03)









CONTEMPORARY LOOK WITH EASY MILK FOAMING

The Opus B03 makes life easier for it's users with advanced technology provided by Brasilia's Hyperwand system. Simply place the steam wand in a jug of milk and press steam or froth, set the temperature and within seconds you have perfect steamed or foamed milk! A host of other time saving features including programmable dispense keys and automatic wash / rinse cycles help to streamline operation for busy environments.









KEY FEATURES BAR LINE

- Stunning professional espresso machine available with 2, 3 or 4 groups
- Italian design by Architettura Laboratorio.
- Electronic control for precise volumetric dosing programmable dispense keys.
- ROSSI brewing technology.
- Brewing groups with pre-infusion device (Dynamic Infusor).
- Hyperwand automatic steam arm (see below for more info)
- Multi-functional LCD display
- Electronic version with programmable dispense keys

- 2 push buttons for dosing hot water
- Automatic washing and rinsing cycles
- Dual source brewing group for ground coffee and coffee pods.
- Large-capacity boiler for continuous dispensing and strong steam supply.
- 2 stainless steel wands for steam with Caoutchouc hand grip to protect fingers and 1 hot water wand.
- Ergonomically curved filterholder handles.
- Fast & easy access for maintenance service.
- Raised version with cuprest to accomodate different size cups.

BRASILIA

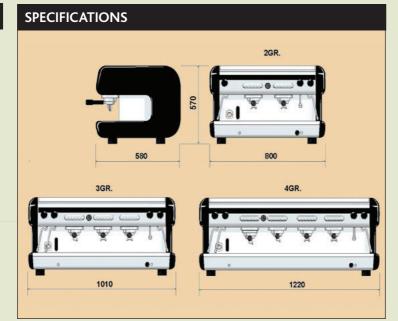
COLOUR OPTIONS

Cedar Green

Castor Brown

Tangerine

Cherry Red



Groups	Boiler Capacity	Voltage	Heating Elements	Electrical Input	Weight
2	11.4 litre	240 V / 50 Hz / 1	4000 W	17.5 A	67 kg
3	18.0 litre	240 V / 50 Hz / 1	5500 W	24 A	79 kg
4	24.5 litre	240 V / 50 Hz / 1	7000 W	31 A	93 kg







HYPERWAND (AUTOMATIC STEAM ARM)

Simply place the steam wand in a jug of milk and press steam or froth, set the temperature and within seconds you have perfect steamed or foamed milk!

