OPERA 2.0

THE REVOLUTION



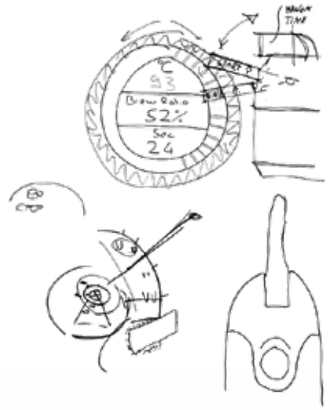
SANREMO
COFFEEMACHINES

Opera 2.0 is the *high-end* multi-boiler designed for those seeking precision and consistency. **Advanced technology, thermal stability** and **independent extraction management** combine to offer complete control at every stage of the process.



Control Delivery System* (CDS).** Precise pressure control during extraction. **Multi-boiler system.** Five independent PID controllers ensure a high degree of thermal stability. **Independent hydraulic architecture.** Dedicated pumps for each group and separate circuits for coffee and steam. **Connectivity.** ***Sanremo Connector App for recipe programming, monitoring and remote management.

Designed by an international team of industry experts, *Opera 2.0* combines technology, ergonomics and a **distinctive appearance that sets it apart.**





Every detail has been designed to enhance **operational comfort** and ensure a natural workflow, even during the busiest moments.





Control Delivery System (CDS).
The exclusive Sanremo system provides **precise control** of pressure and extraction times during the three stages of the process.

Controlling extraction, cup by cup.
Unlike traditional fixed-pressure systems, the ***Control Delivery System*** makes it possible to create and save different pressure profiles during extraction, whilst maintaining consistent performance over time.

Operational flexibility.
The push/pull lever and the control panel allow quick selection of up to six flavour profiles for each group.

Each recipe can be easily programmed and recalled, ensuring **consistent results** with each origin and roast profile.

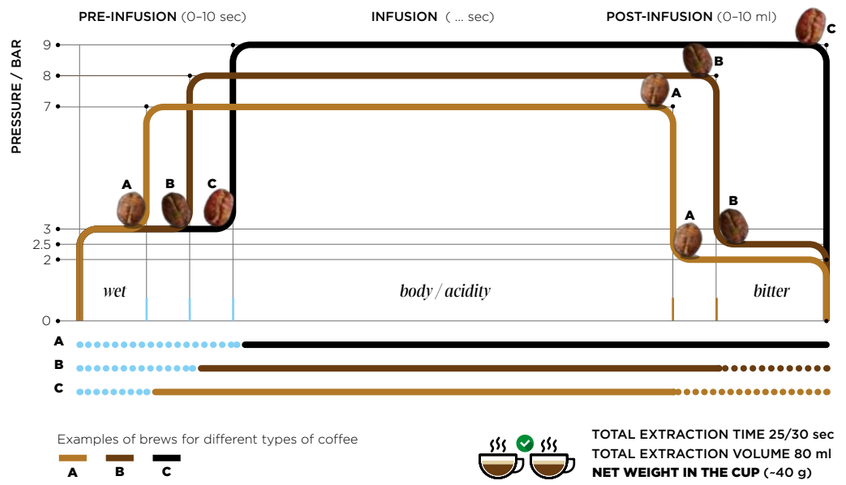


PERFECT EXTRACTION

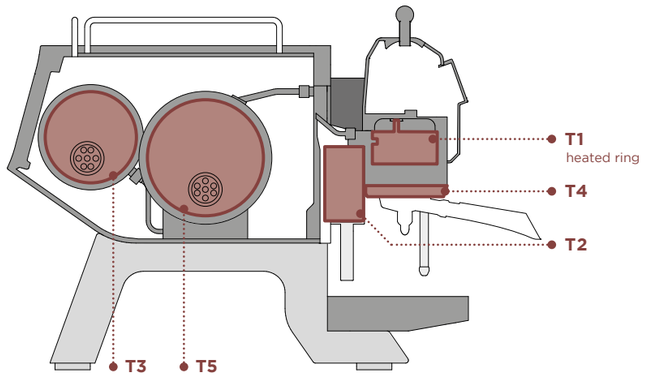
Pre-infusion. Low-pressure dampening to ensure uniform extraction and reduce the risk of channelling.

Infusion. Independent, adjustable pumps for each group bring out the coffee's full flavour profile.

Post-infusion. Controlled pressure reduction to complete the extraction, minimising the risk of over-extraction and therefore bitter notes.



Thermal stability, without compromise. The architecture of the *Sanremo multi-boiler system* completely separates the coffee circuit from the steam circuit, maintaining stable temperatures and **consistent performance** even during the heaviest workloads.



Preheating boiler (T3)
Preheats the water intended for the boilers in the groups. It incorporates an innovative dedicated heat exchanger that preheats the water entering the service and steam boiler (**T5**).

Steam boiler (T5)
Ensures continuous operation and a high rate of rapid recovery, for a constant supply of dry steam.

Dedicated coffee boilers (T1)
A separate boiler for each group allows for precise control of the extraction temperature.

Heating block with active heating element (T2)
Stabilises the temperature of the water as it leaves the group, before it reaches the coffee.

Heated connecting ring (T4)
Maintains the delivery group at operating temperature by minimising heat loss.





You can really tell the difference. Built from a block of **8 kg of pure AISI 316L stainless steel**, each individual group offers high **thermal stability** and reliability even during **intensive use.**

AISI 316L stainless steel
A material with high corrosion resistance that eliminates the risk of lead or other metallic residues leaching into the water. It minimises the build-up of limescale and optimises maintenance cycles, helping to maintain high performance over time.



Express Yourself



OPERA 2.0
THE REVOLUTION

Dry steam.
The *Opera 2.0* produces low-moisture steam, ensuring **uninterrupted steam flow.**



System for **electronic pressure control via a transducer.**

AISI 316 stainless steel steam taps.

Steam with a moisture content of **less than 8%.**

Fine, compact micro-foam, ideal for **professional Latte Art.**

Reduced water loss during frothing.

Digital pressure sensor for consistent steam flow stability.





The **Cold-Touch steam wands**, with internal thermal insulation, reduce the risk of burns, whilst the quick-action levers make operation easier during the busiest moments.



Safety and quality, in every detail.
Every component of *Opera 2.0* is designed to enhance the barista's experience and preserve the quality of the brew.

Adjustable mixed hot water. The circuit mixes the water from the boiler with fresh tap water, ensuring a steady flow and a constant supply of fresh water: this prevents stagnation and **preserves the organoleptic balance** of the infusion.



Intuitive programming, even remotely. Thanks to the built-in Wi-Fi module, *Opera 2.0* can be configured and monitored using a smartphone, tablet or PC.

Sanremo Connector App

- Programming recipes and profiles by adjusting the three extraction stages
- Management of doses by volume and weight
- Independent temperature control for each group
- Monitoring and configuration of multiple machines simultaneously, ideal for franchise networks or multi-site premises.

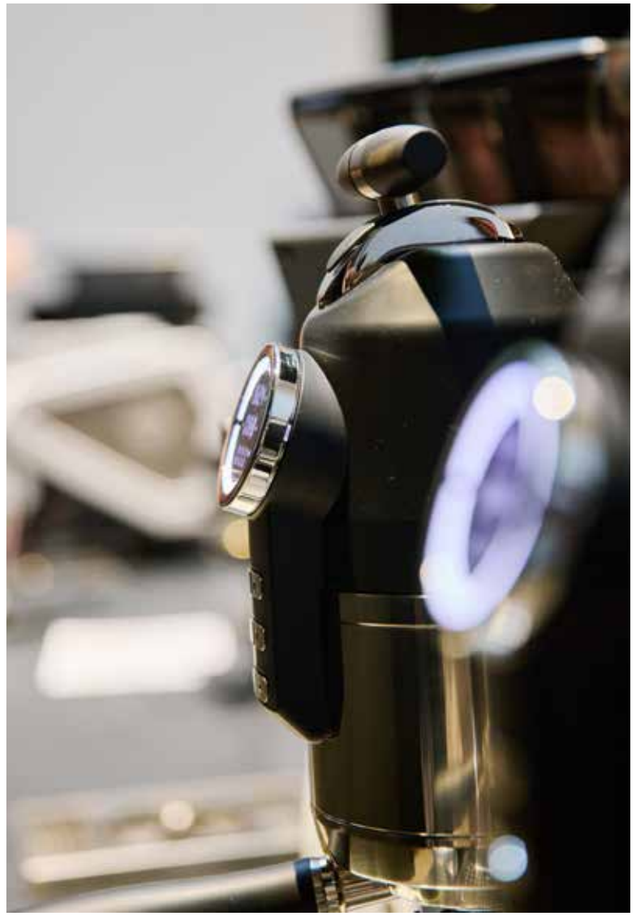
Energy management.

Opera 2.0 combines highly insulating materials with electronic control: together **they reduce heat loss and energy consumption by up to 30%**, whilst maintaining the machine's operational readiness even at times of high demand.

Full insulation.
Boilers and pipes are all insulated with high-efficiency materials.

On/Off timer and Day-Off function.
Scheduling of time slots and closing days to optimise consumption.

Energy-saving mode.
Automatic temperature control during periods of inactivity.



OPERA 2.0 Finishes

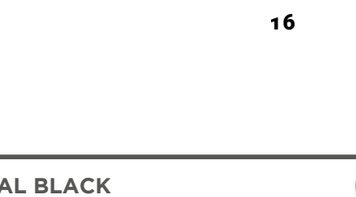
All models are available in versions with **3 groups, 2 groups** and the **Tall** models.

INOX COLLECTION

BLACK INOX

Black frame and satin-finish stainless steel body panels





TOTAL BLACK

Black frame and body panels



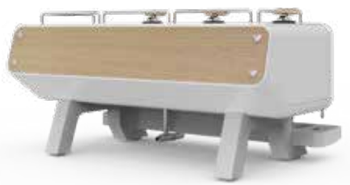
Make your Opera unique

SPECIAL EDITION

WHITE & WOOD

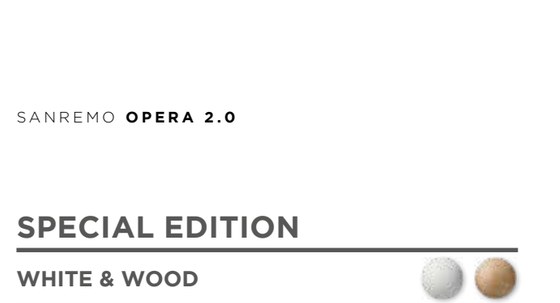
White frame and body panels, rear panel, filter holder and knobs in natural oak





FOREST

Black frame, Forest green body panels, Coffee brown front panel, rear panel in brown leather





RACING RED

Racing Red frame and body panels





OPERA 2.0 Dimensions

Measurements in **mm**

3 GR



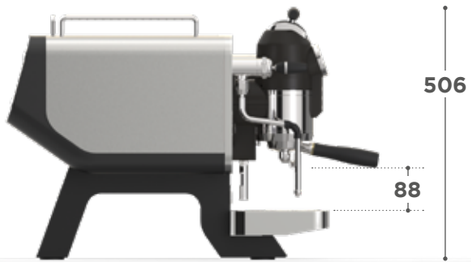
1039

2 GR



786

2 GR / 3 GR



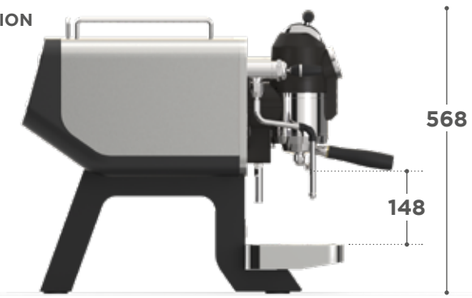
506

88

465

653

TALL VERSION



568

148

488

653

OPERA 2.0 Technical specifications

STANDARD FEATURES

- Steel body and frame
- AISI 316L stainless steel pressure groups
- AISI 316L stainless steel boilers
- AISI 316 filter holder with “competition filter”
- AISI 304 stainless steel “cold touch” steam wands
- Control Coffee Delivery System (CDS)
- Infusion water display
- Service boiler display
- Coffee groups display
- Machine parameter programming display
- Hot mixed infusion water for tea and herbal teas
- Independent 24V gear pumps for each group
- Adjustable electronic steam control pressure switch
- Programmable cup heating plate temperature
- Automatic washing cycle
- Auto-on, auto-off and day-off function
- Energy Saving
- Wi-Fi module and iOS/Android app

OPTIONAL

- Naked or *bottomless stainless steel* portafilters
- High Power steam terminal
- Enhanced heating element
- External volumetric pump
- External boiler hot water feed pump
- RS-232 cash register for connection to electronic payment systems

MAIN TECHNICAL DATA	**2 GR**	**3 GR**
Power supply voltage	220-240 V AC, 50/60 Hz single-phase/ 380-415 V AC, 50/60 Hz, three-phase	
Power supply cable	Loose cable	
Total Power / Service boiler	**8500 - 7700 - 5600 W** / 3500 W	**8300 - 6100 W** / 3500 W **9100 W** / 4500 W
Hydraulic circuit	Multi-boiler	
Service boiler capacity	8 L	10 L
Service boiler material	AISI 316L stainless steel	
Coffee boiler capacity	2 x 0.5 L	3 x 0.5 L
Preheating boiler capacity	2.8 L	
Coffee boiler material	AISI 316L stainless steel	
Temperature control for boilers and the group	Electronic, PID	
Coffee group type	Sanremo OP8	
Coffee group heating element power	2 x 800 W	3 x 800 W
Preheating boiler heating element power	1500 W	
Pump power / Flow rate	300 W / 300 L/h	
Cup heating plate power	200 W	250 W
Net weight	91 kg	113 kg
Gross weight	140 kg	171 kg




OPERA 2.0
THE REVOLUTION



SANREMO
COFFEEMACHINES

Sanremo Coffee Machines s.r.l.
Via Giacomo Bortolan 52,
31050 Vascon di Carbonera (TV)–ITALY
T +39 0422 448900

Sanremo Coffee Machines USA, Inc
99 Grand Street, Unit 20, Moonachie,
New Jersey 07074 – USA
alessio.t@sanremous.com

Sanremo UK, LTD
6/7 Thurloe Pl, South Kensington,
London SW7 2RX – UK
enquiries@sanremouk.com