OPERA EST *(Espresso Scale Technology)*

The Opera EST system is a Sanremo project developed in cooperation with Acaia.
This system is at the forefront of technology and production quality. It guarantees a constant perfect coffee in cup, 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.

The strong point of Opera EST is that its software is very easy to use and perfectly integrated into the system via Bluetooth technology, with an app that manages and controls the machine.

Using the dedicated and intuitive "Express Yourself" app the operator can adjust and control the extraction parameters, creating his own custom profile.

With the interface "Express yourself", the Barista has total control of the coffee extraction phase and can manage each dispensing parameter according to his experience and skills. Temperature Regulation: in a few seconds it is possible to manage precisely the groups and water temperature, as well as the steam temperature. Through the parameter Dose Regulation it is possible to manage each coffee extraction phase adjusting the weight of the ground coffee, the water dose in ml., and the pump pressure for each infusion; in the scales version it is even possible to control the espresso's weight in cup. Infusion Regulation: with these parameters it is possible to adjust the pump pressure, the timing and the required amount of water to better manage the pre-infusion, infusion and post-infusion phases. Clicking in "saving your recipe" the Barista can save his perfect espresso's dispensing menu and transfer it into another machine through the Bluetooth connection .