

# OPUS COMPACT

## GOURMET SERIES

THE SAME QUALITY, PROFILE CONTROLS AND AUTOMATION USED IN THE BIG ROASTERS, ARE ALSO AVAILABLE FOR THESE SMALL PRODUCTION SIZE ROASTERS.

The Opus Gourmet Series, has as Standard, a very complete configuration, for the companies who want to roast Gourmet coffee, such as:

1. CONVECTION ROASTING SYSTEM
2. THERMAL ENERGY ACTIVATION, FOR HOT AIR TEMPERATURE AND DRUM PRESSURE
3. SPECIAL COOLING HOPPER
4. BUILT IN AFTER BURNER - SMOKELESS AND ODORLESS OPERATION
5. CONTINUOUS SELF CLEANING
6. SUPERVISORY REMOTE CONTROL



### CONVECTION ROASTING SYSTEM

The Best roasting system available in the market, is what this roaster can offer to you. Roasting the beans only by hot air, this roaster can for sure, supply an overwhelming quality.

### THERMAL ENERGY ACTIVATION

The advantage to use the same bean, having different cupping results, is mandatory for the ones who roast Gourmet Coffee. So in order to offer that, this Roaster has in its profile roasting, the possibility to control: HOT AIR TEMPERATURE and DRUM PRESSURE, allowing you to have a flexible roasting control

### SPECIAL COOLING HOPPER

This roaster series, in its standard configuration, has a round cooling hopper, with an internal mixer, allowing to speed the cooling down process.

### BUILT IN AFTER BURNER

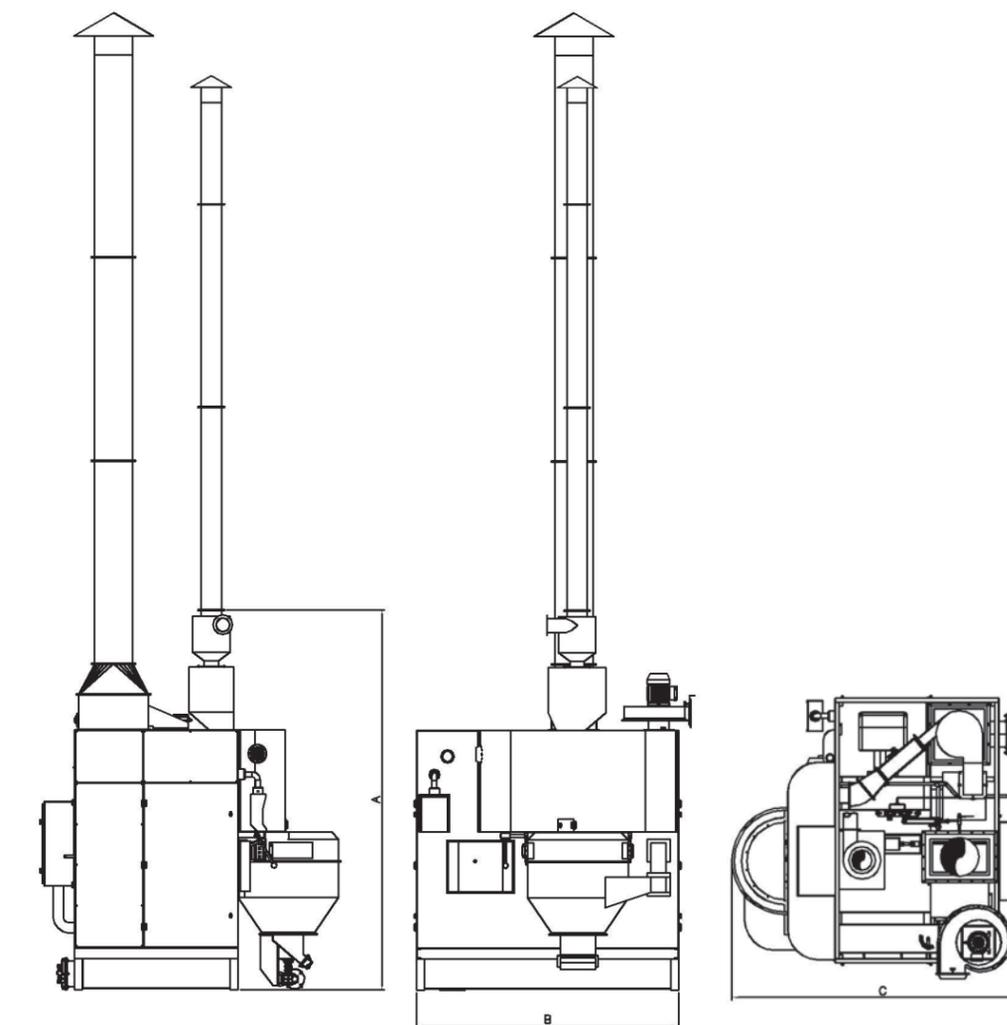
Applied in all Lilla´s roasters, this system consists in using only 1 burner. The need to have an after burner, is not needed in any of Lilla´s roasters for almost 30 years. This allows you to save fuel, and also save costs for maintenance, as you need to maintain 1 burner only.

### CONTINUOUS SELF CLEANING

Along the roastings, grease comes off the beans, and it sticks into the tubings, which after a time of working, is needed to do a manual cleaning of the tubings, wasting this way, money and time. The Lilla´s roasters do not allow that to happen, so you will never worry about, having to stop your roaster for cleaning its tubings, this means money saving, and no fire risk.

### SUPERVISORY REMOTE CONTROL

As informed, this roaster is very complete, and can also offer you, an excellent tool for the controls you need, in order to operate it. The roaster is controlled by a computer, and from it, you can control all parameters, profile controls, automation, commands, no needing the operator to be closer to the roaster. This control also supplies different report, such as: preventive maintenance, failures, anti failures routine among others.



MODEL	CAPACITY PER BATCH (KILOS)	HOURLY PRODUCTION (KILOS)	HEIGHT A (mm)	LENGTH B (mm)	WIDTH C (mm)	NET WEIGHT
OPUS 2	22	110	3050	1360	2390	2000
OPUS 4	45	225	3130	1870	2440	2300
OPUS 6	72	360	3730	2600	2970	4900

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FOUNDED IN  
*1918*

**LILLA**  
No one else

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