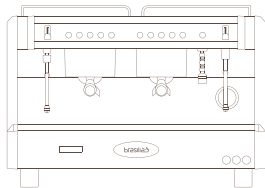
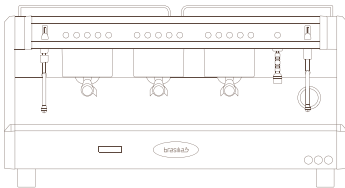


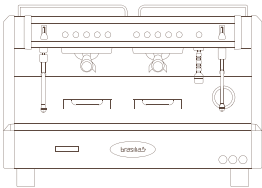
BL-300 range



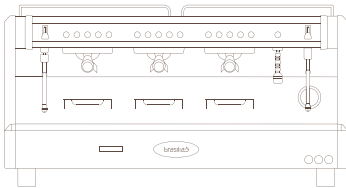
BL-300 2 Gr



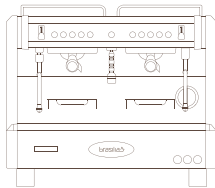
BL-300 3 Gr



BL-300 2 Gr Tall Cup



BL-300 3 Gr Tall Cup



BL-300 2 Gr
Compact Tall Cup



2 UNITS

Dimensions mm / weight	H 511 x L 725 x D 514/ 57 kg
Water wands / Steam wands	1 / 2
Cup holder capacity	43 cups Ø 65
Boiler capacity	11 l
Maximum installed power	3,200 W
Power supply	380-415 V 3N 50/60 HZ / 220-240 V 1N 50/60 HZ
Water supply connection	3/8" F

2 UNITS - COMPACT

Dimensions mm / weight	H 511 x L 590 x D 514/ 53 kg
Water wands / Steam wands	1 / 2
Cup holder capacity	35 cups Ø 65
Boiler capacity	5.5 l
Maximum installed power	2,600 W
Power supply	380-415 V 3N 50/60 HZ / 220-240 V 1N 50/60 HZ
Water supply connection	3/8" F

3 UNITS

Dimensions mm / weight	H 511 x L 965 x D 514/ 77 kg
Water wands / Steam wands	1 / 2
Cup holder capacity	60 cups Ø 65
Boiler capacity	17.5 l
Maximum installed power	4,200 W
Power supply	380-415 V 3N 50/60 HZ / 220-240 V 1N 50/60 HZ
Water supply connection	3/8" F



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www.brasilia.coffee - info@bianchiindustry.com
C.so Africa 2/3/9 - 24040 Loc. Zingonia, BG, Italia, T: +39 035 450 2111

advertendo

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The technical data and information shown are indicative and subject to modification without notice.

BL-3000





The workload is lighter when everything is under control.

From preparation to extraction, BL-300 offers a simple, rapid and intuitive working experience. The barista is always in full control of the machine, and can instantly view and set all the operational parameters, easily programme dosage for consistent and uniform dispensing, manage milk frothing for the perfect texture, and easily adjust water temperature for excellent tea.

|| LCD DISPLAY: IN-MACHINE READING OF DATA AND SETTING OF PARAMETERS. || PROGRESSIVE MILK TEXTURING CONTROL: MANAGEMENT OF MILK TEXTURING. || TEA CARE (OPTIONAL): HOT WATER TEMPERATURE ADJUSTMENT. || EASY TAMPING: UNIFORM COFFEE PRESSING. || QUICK PROGRAMMABLE DOSES: QUICK PROGRAMMING OF DOSAGE VOLUME. || COFFEE CREAM LED LIGHTS: LIGHTING UNDER THE UNIT ALLOWING DISPENSING CONTROL. || ADJUSTABLE HEIGHT: ADJUSTABLE FEET ALLOW THE MACHINE TO BE INSTALLED ON ANY SURFACE.

The first rule for every barista: respect for quality.

Technology becomes a precious resource when it helps the barista to take care of the ingredients they use. The evolved systems in BL-300 have been designed to obtain the best from each coffee blend, respecting quality and organoleptic properties, extraction after extraction.

|| B16 UNIT: OPTIMISATION OF THERMAL STABILITY. || PRE-INFUSION TECHNOLOGY (OPTIONAL): STATIC ELECTRONIC PREINFUSION. || CAULKED SHOWER SCREENS: FOR A MORE EVEN DISTRIBUTION OF WATER ONTO THE COFFEE CAPSULE. || AUTO-CLEANING: AUTOMATIC CLEANING, EVEN OF JUST ONE UNIT AT A TIME, WITHOUT HAVING TO INTERRUPT USE.



Solidity and ease-of-use built in: a machine designed to last.

When the bar is full and consumption is high, a barista needs to be able to rely on their tools. Solid and easy to use, BL-300 is the ideal companion for the most intense working days.

The membrane control panel with LED lighting is pleasant to touch, easy to clean and extremely resistant. The self-diagnosis system allows any problem to quickly be identified and resolved, while the thermal insulation of the pump increases projectivity and extends the life of the machine.

|| ELECTRONIC MEMBRANE KEYPAD: MEMBRANE KEYPAD WITH LED INDICATOR LIGHTS. || FIXING CONTROL: SELF-DIAGNOSIS OF MALFUNCTIONS AND PROBLEMS. || INSULATED PUMP PROTECTOR: THERMAL PUMP INSULATION. || FAST PRESSURE MANAGEMENT: RAPID MANAGEMENT OF PRESSURE.