



TECHNICAL CHARACTERISTICS

PRODUCT QUALITY



Guarantees constant thermal stability, better extraction quality and increased productivity.



PRE-INFUSION

To release the maximum aroma of freshly ground coffee.



BOILER STAINLESS STEEL WITH DRY STEAM

Reduces the release of heavy metals into the water, and dispenses dry steam for better fresh milk frothing.

WORKFLOW



Membrane keypad with LEDs for drink selection and programming of machine parameters.

MAINTENANCE



AUTO-CLEANING

Automatic cleaning, even of just one group at a time, without having to interrupt use.

VERSIONS



BL-100 2 Gr



BL-100 2 Gr Tall cup





BL-100 3 Gr

BL-100 3 Gr Tall cup

3 Gr

standard

H 511 x W 965 x D 514

77 kg

Version	Standard/Tall Cup*	Standard/Tall Cup*
Boiler	11 l - 3 kW	17,5 l - 4 kW
Installed power	3,1 kW	4,1 kW
Power supply	380-400V, 3N - 50Hz 220-240V, 1N - 50Hz	380-400V, 3N - 50Hz 220-240V, 1N - 50Hz
Water supply	3/8" F	3/8" F
Stainless steel hot water wand	1	1
Stainless steel steam wand	2	2
Cup-warmer	optional	optional
Cup holder capacity	43 cups Ø 65	60 cups Ø 65
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2 Gr



Easy membrane keypad

Dimensions mm

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standard

H 511 x W 725 x D 514

57 kg



^{*} Tall Cup version: usable height for positioning cup is 140 mm







THE QUALITY YOU ARE LOOKING FOR, THE **SIMPLICITY** YOU WANT, THE **STURDINESS** OF A MACHINE BUILT TO LAST

ERGONOMICS AND STYLE FORA **FUNCTIONAL** AND MODERN **DESIGN**

BL-100 has been designed to guarantee high performance and to last, because it is made with quality materials.

Its design has been studied down to the tiniest detail, offering ergonomics and functionality as well as a clean and modern look.

The style is rendered unique by the glossy black side panels and detailing in Scotch Brite Stainless Steel, an elegant touch that makes the BL-100 stand out in any setting.

Choosing BL-100 means choosing the certainty of always offering a cup of coffee that lives up to expectations. Its systems to optimise extraction have been created to guarantee you the quality of the final result, but also for ease of use and resistance.

The B16 coffee group has been developed to maintain constant thermal stability, which results in better quality of extraction and improved productivity. Furthermore, static pre-infusion lets you release the maximum aroma of freshly ground beans. Yet the BL-100 is more than just perfectly prepared coffee. The stainless-steel boiler produces dry steam that lets you more easily create better-quality fresh milk froth for excellent and creamy cappuccinos.



Your work will improve thanks to the professional filter holders that allow for rapid pressing, the ergonomic handles, and the steam and water wands in stainless steel. You can even adjust the height of the feet to adapt the BL-100 to the space available.

The Easy membrane keypad with LED lighting makes drink selection and programming of machine parameters more convenient.







EASY MAINTENANCE: MORE TIME TO DEDICATE TO YOUR CUSTOMERS

Save time and focus on your customers with the easy maintenance of the BL-100. The Auto Cleaning function allows the automatic cleaning of even one group at a time, meaning that you never have to interrupt serving. The smooth surfaces of the machine are easier to clean, the materials are durable and the new frame has been designed to facilitate access to the groups.

