FOR 50 YEARS, MADE IN FRANCE 🇫🇷

3D CHOCOLATE PRINTER

NEW OPUS.

THE FUTURE IS ALREADY HERE

BRING YOUR CHOCOLATE CREATIONS TO LIFE WITH CUTTING-EDGE TECHNOLOGY!

" **OPUS is not a gadget:** it is a real production tool for chocolate professionals who want to combine precision, creativity and performance. "

THE ADVANTAGES

➕ **Automatic tempering in the print head**

➕ **Extreme precision and stunning details**

➕ **Up to 10x faster than a manual operator**

➕ **With creation software included**

➕ **Put on a show in store & at events!**

PRODUCTION

📏 **Piece size: Up to 10 x 15 cm**

🕐 **Printing time: 1 to 30 min**

Flow rate: up to 550 pieces/h

Discover in video

FUNCTIONING

NEW

3D CHOCOLATE PRINTER

Easy loading
- Simply pour your chocolate pistols into the cartridge .
- There are up to 3 cartridges for the 3 colors (black, milk, white).
- The print head fills automatically.

Integrated tempering
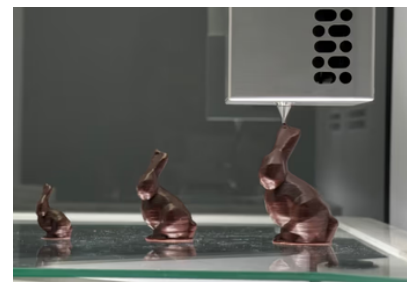- In a few minutes, the machine melts and tempers the chocolate, ready for printing.

Creating the file
- Create your design on the ByFlow Studio+ software (provided), then send it wirelessly to the machine.
- OPUS automatically calculates the required printing time.

Setting up the support
- Place your sheet, tablet, cake or any other support directly on the glass table.

Start printing… and let OPUS bring your creations to life!

SOFTWARE

Create your designs easily with ByFlow Studio+ software.

Create from anything
Import an image from the internet, draw your own shape, or write custom text. Many fonts are available in the built-in library.

Get inspired or use your files
A media library is included with ready-to-use designs (shapes, letters, patterns, etc.). You can also directly import your logo or your own files.

Easy connection to the machine
OPUS is connected to the network: you send your file in one click, without a USB key or complicated handling.

PRINTING

The print head automatically melts and tempers the chocolate using an integrated tempering system, ensuring a stable and controlled temperature curve.
Capacity: 100 grams of chocolate.

Cooling the work area
The printing surface is cooled: the cooling temperature is adjustable, to adapt the crystallization according to the application.
Your 3D parts freeze instantly, without deformation, with optimal precision.

Adjust the tempering curve according to the chocolate used. Record your crystallization temperatures in the machine and select them according to the desired couverture.

TECHNICAL INFORMATION

Dimensions	*56 x 50 x 64 cm h110 cm with opened door*	Connectivity	**WiFi**
Weight	**30 kg**	Power	**230 V – 300 W**
Nozzle size	**1 mm**	Sound flow	**max 65 dB**
Chocolate flow	**15g/min**	Cooling	**Up to 6°C**
Temperature range	**from 10 to 50°C**	Tank capacity	**3 x 200 gr**
Control screen	**7 inch IPS**	Head capacity	**100 gr**