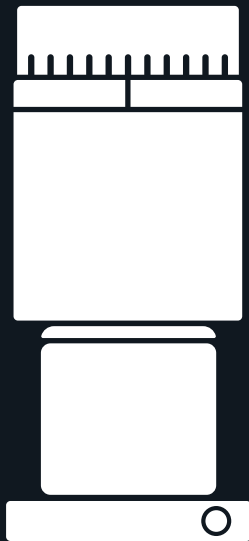


FELLOW®

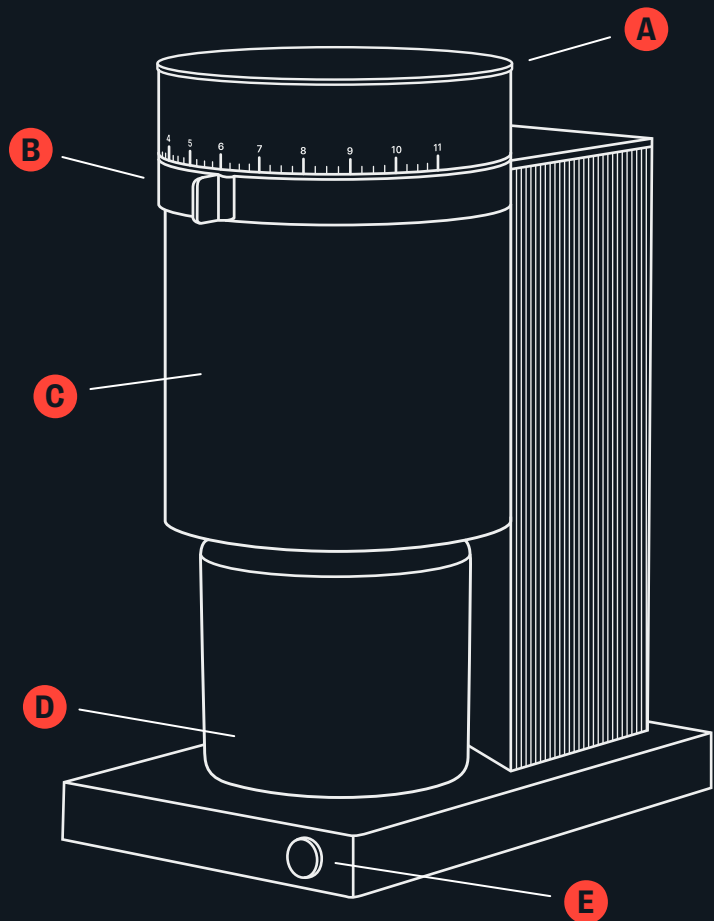
OPUS™

简介

产品快速指南



所有的 产品特点都实用



A 单份量豆槽

单份量豆槽，让你的咖啡一直保持新鲜！没有秤时，豆槽盖另有20克与40克的便利量槽，亦可把豆槽装满，一次就能研磨100克的咖啡豆。

B 刻度调整环

转动选择细(1)至粗(11)研磨度。共41种设置。

C 40mm不锈钢锥刀

Opus的六星锥刀设计具备独特的切割方式，搭配研磨结构的调整，能为意式浓缩咖啡和手冲咖啡提供精准的研磨颗粒细度。

D 磁吸式接粉

经典的磁吸式接粉罐，让您轻松对准出粉口，确保咖啡粉都能精准落入粉罐中。

E 定时研磨的电源开关

短按一次可研磨30秒，短按两次可研磨60秒，短按三次可研磨90秒。长按可研磨整整2分钟。完成后，Opus会自动关机。

轻松研磨

Opus让您一次拥有符合各种咖啡冲煮方式的研磨范围，从意式浓缩咖啡到手冲咖啡，各种粗细一机搞定！Opus直觉的操作及简便的清洁方式，让他成为您的咖啡冲煮吧台好帮手！



精准研磨各式刻度，从单份浓缩到12人份手冲都能轻松搞定。



离子除静电技术与磁吸接粉罐，不怕咖啡粉再到处飞扬。



快速安静的研磨过程，不再为煮一杯咖啡惊天动地。

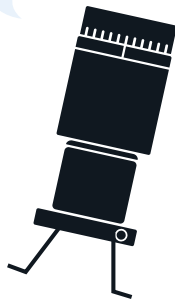


直落式通道设计，轻松排除残粉。

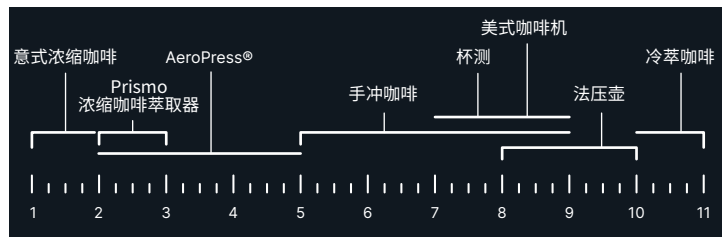


无需进行校正。

正如你希望，
我能做到每一件事。



研磨度



使用烘焙度较深的咖啡豆，请使用建议研磨范围内偏粗的刻度。

推荐比例

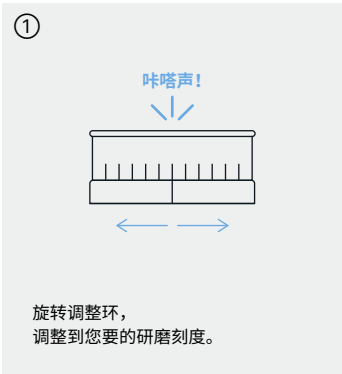
咖啡豆量指引

- 18 克 → 一份意式浓缩咖啡
- 20 克 → Fellow Prismo 浓缩咖啡萃取器 (AeroPress®配件)
- 25 克 → 爱乐压
- 20 克 → 单人份手冲咖啡
- 40 克 → 双人份手冲咖啡
- 60 克 → 三人份法压壶
- 80 克 → 冷萃咖啡
- 100 克 → 12杯大量冲煮

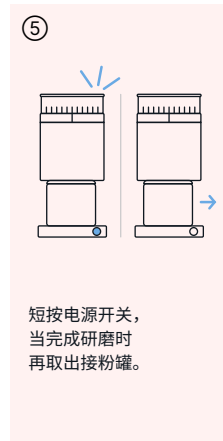
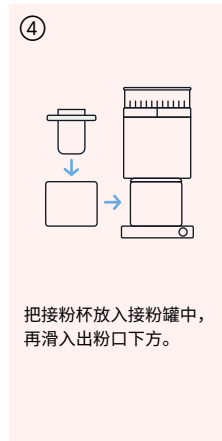
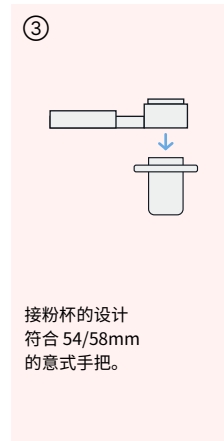
粉水比

- 1:2 → 意式浓缩咖啡
- 1:2.5 → Fellow Prismo 浓缩咖啡萃取器 (AeroPress®配件)
- 1:8 → 冷萃咖啡
- 1:14 → 法压壶
- 1:15 → 爱乐压
- 1:16 → 手冲咖啡

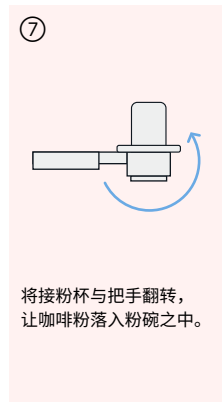
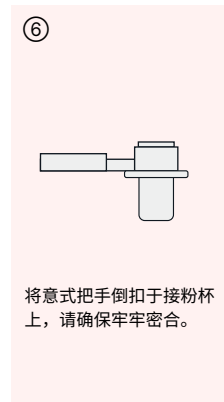
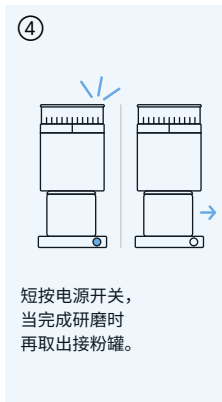
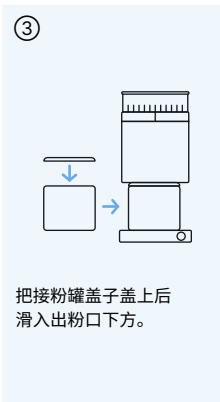
研磨指南



意式浓缩咖啡



手冲咖啡



建议 与技巧

清洁、校正
与保养

关注微信公众号：FELLOWPRODUCTS
发送：OPUS 获得更多资料

- ① 请勿把咖啡豆长期存放于Opus中，请在研磨前再把咖啡豆倒入豆槽。咖啡豆越新鲜，越能保持咖啡最佳的风味
- ② 制作浓缩咖啡时，可透过内部蓝色的调整环进行更精细的刻度微调，请依照链接说明操作，[Fellowproducts.com/pages/gear-guide-opus](https://fellowproducts.com/pages/gear-guide-opus)。
- ③ 如果咖啡风味偏酸，可以将刻度调细一点；如果偏苦，请将刻度调粗一些。
- ④ 参见 [Fellowproducts.com/pages/gear-guides](https://fellowproducts.com/pages/gear-guides) 扩展您的磨豆机。我们的咖啡专家团队可为您提供配方、全新的冲泡方式和技巧。
- ⑤ 电源开关可以设定有多种研磨时间。
 - 单次短压电源持续研磨30秒
 - 短压两次电源持续研磨60秒
 - 短压三次电源持续研磨90秒
 - 长按住电源一秒，则可研磨至2分钟。如要中途停止Opus研磨，在运转时单击电源开关即可停止，若未按下电源，则Opus将研磨完毕后自动停止。

微信公众号：Fellowproducts | 小红书：Fellowproducts

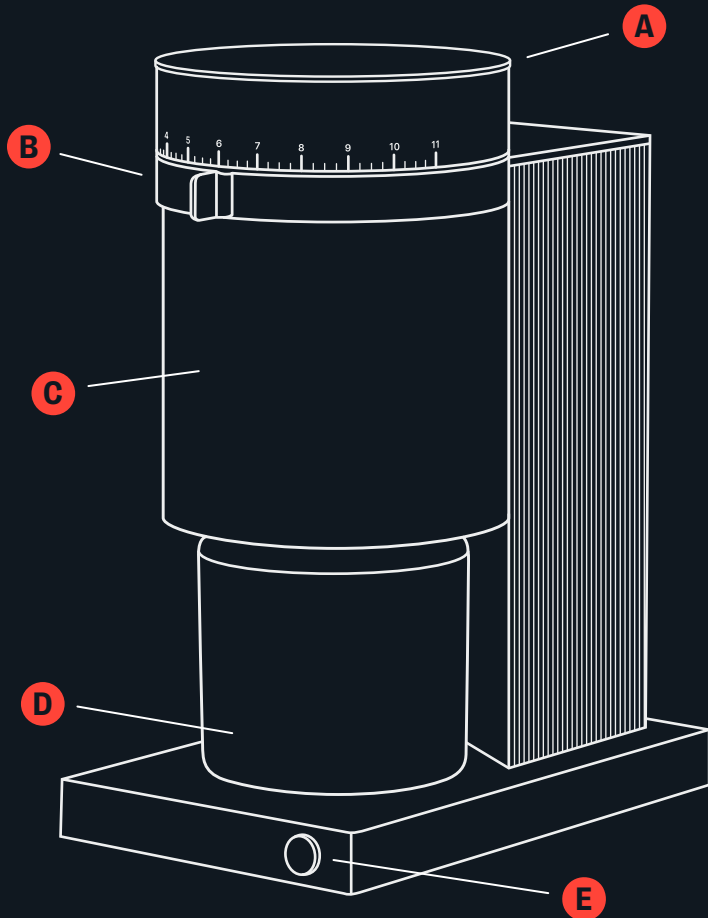
FELLOW®

MEET
OPUS™

A get-to-know-you guide



ALL THE RIGHT PARTS



A SINGLE DOSE
LOAD BIN

Sized just right to maximize bean freshness. No scale? Flip the lid over for 20 and 40 gram measuring compartments or fill the lid to the top for 100 grams.

B GRIND
ADJUSTMENT
RING

Rotate to select grind size from fine (1) to coarse (11). 41 settings in all.

C 40 MM
STAINLESS STEEL
CONICAL BURRS

With unique cutting geometry and grind adjustment architecture, Opus's six blades precisely grind for espresso and brewed coffee.

D MAGNETICALLY
ALIGNED CATCH

Snaps beneath the chute to ensure grounds fall nice and neat.

E POWER BUTTON
WITH TIMED
AUTO STOP

Single short press to grind for 30 seconds, double short press for 60 seconds, and triple short press for 90 seconds. Long press to grind for a full 2 minutes. When finished, Opus turns itself off automatically.

PUT YOUR GRIND AT EASE

Who says you can't have it both ways? With Opus, it's more like 41! We've got a grind setting for every coffee you crave—from the finest espresso to the smoothest cold brew... and everything in between. It's easy to use, easy to clean, and even easier on the eyes. With Opus you can:



Grind with precision for every purpose—from a single shot to a 12-cup pot.



Minimize mess with our anti-static technology and magnetically aligned catch.



Grind quickly and quietly
More delicious coffee with way less noise.

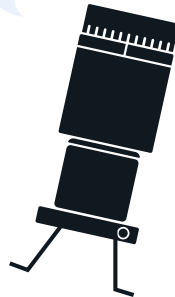


Leave no bean behind
thanks to low grind retention.

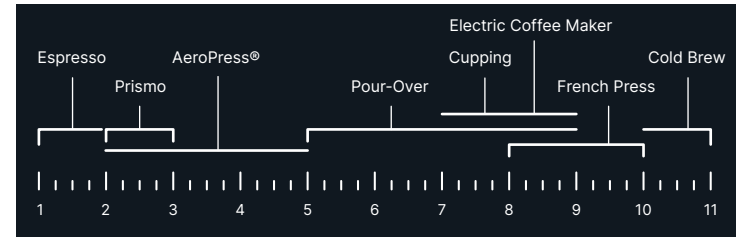


Clean and calibrate easily
no tools required.

No one ever says I have a one track grind.



GRIND SETTINGS



For darker roasts, select a higher number within the recommended grind range.

RATIO RECOMMENDATIONS

Coffee dosage guide

- 18 grams → Espresso shot
- 20 grams → Fellow Prismo AeroPress® Attachment
- 25 grams → AeroPress®
- 20 grams → Pour-over for one
- 40 grams → Pour-overs for two
- 60 grams → French press for 3
- 80 grams → Cold brew
- 100 grams → 12-cup batch brew

Coffee-to-water

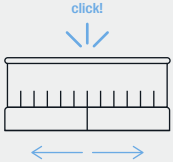
- 1:2 → Espresso
- 1:2.5 → Fellow Prismo AeroPress® Attachment
- 1:8 → Cold brew
- 1:14 → French press
- 1:15 → AeroPress®
- 1:16 → Pour-over

YOUR GUIDE TO GRIND



Espresso

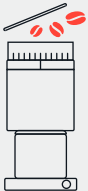
①



click!

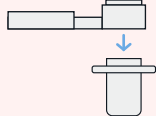
Rotate the ring to select your grind size and listen for the click.

②



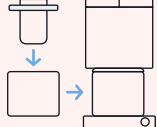
Remove the load bin lid and pour your coffee beans in. Replace lid.

③



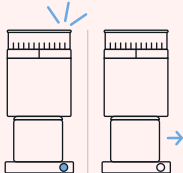
The portafilter dosing cup converts the catch to be compatible with 54 mm and 58 mm portafilters.

④



Insert the portafilter dosing cup into the catch and slide it beneath the chute.

⑤

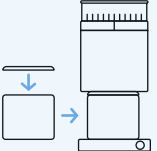


Give the power button a short press (or three). Remove catch when Opus auto stops.

Brewed Coffee

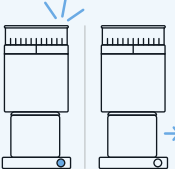


③



Place the catch lid on the catch and slide it beneath the chute.

④



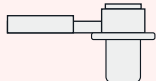
Give the power button a short press (or three). Remove catch when Opus auto stops.

⑤



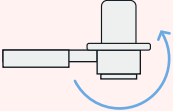
Pour grounds into your favorite brewer and start the brewing process!

⑥



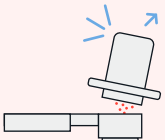
Place a portafilter firmly on top of the portafilter dosing cup.

⑦



Flip over. The portafilter will now be upright.

⑧



Tap the catch, then lift it away. Tamp and pull a shot!

TIPS + TRICKS

CLEAN AND CALIBRATE WITH CARE

Follow us on Wechat Official Account :
Fellowproducts
Send "Opus" to get more details.

- ① Don't store beans in Opus. Pour beans into the load bin right before grinding. The fresher the coffee, the better the flavor.
- ② Dial in your espresso by using the inner ring to make granular grind adjustments. Visit the gear guide to watch step-by-step instructions: Fellowproducts.com/pages/gear-guide-opus.
- ③ If your brew tastes sour, go a few clicks finer.
If your brew tastes bitter, try using a coarser grind.
- ④ Expand your grind at Fellowproducts.com/pages/gear-guides. Find recipes, new brewing methods, and tips from our team of coffee experts.
- ⑤ Time your grind! Just press the power button for different timed grinds:
 - Single short press for 30 seconds
 - Double short press for 60 seconds
 - Triple short press for 90 seconds
 - Press and hold for 1 second to grind for 2 minutesTo stop Opus before the timer expires, simply press the power button during operation. Otherwise, Opus will stop automatically.