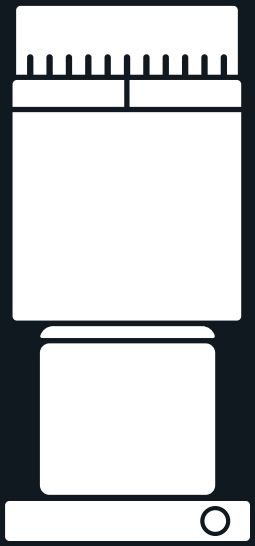
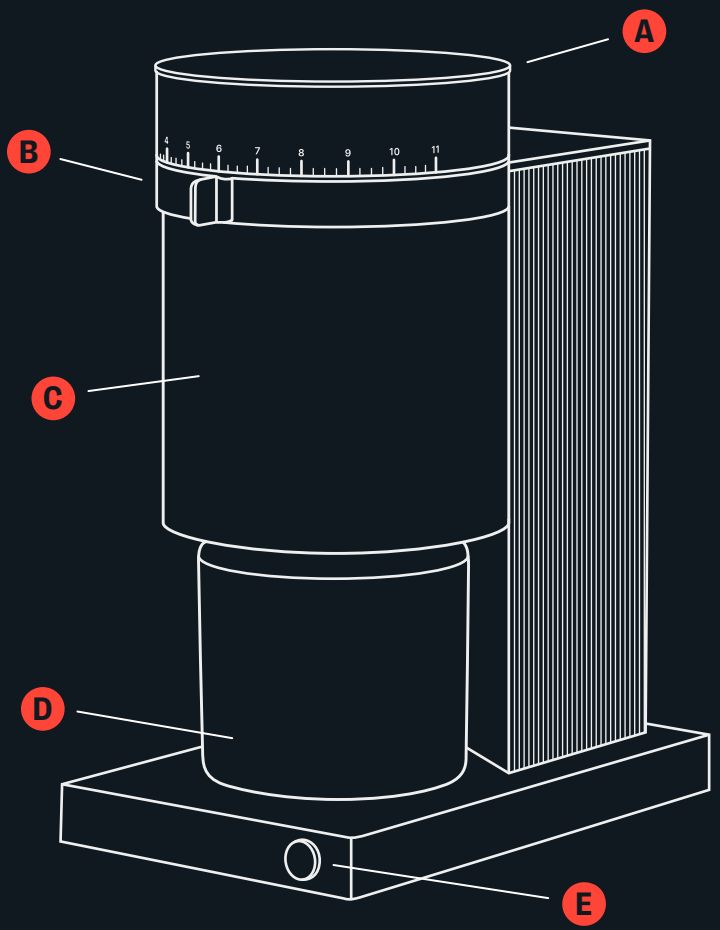
FELLOW®

# 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.

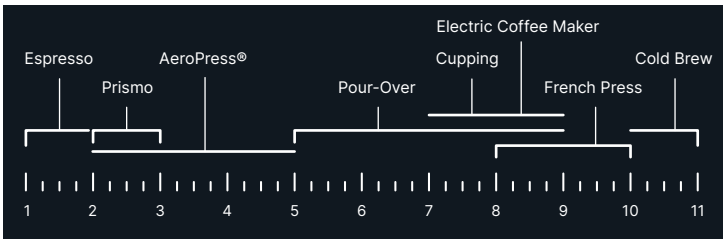
**Minimize mess** with our anti-static technology and magnetically aligned catch.

**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.

# 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

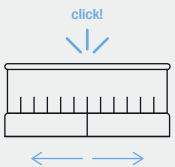
1:8 → Cold brew

1:14 → French press

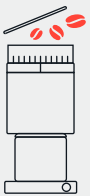
1:15 → AeroPress®

1:16 → Pour-over

# YOUR GUIDE TO GRIND

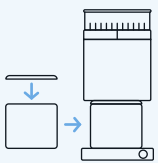
① 


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

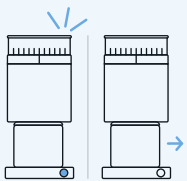
② 

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

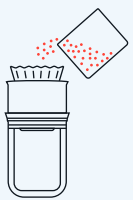
## Brewed Coffee

③ 

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

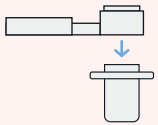
④ 

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

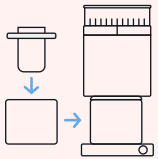
⑤ 

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

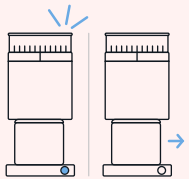
## Espresso

③ 

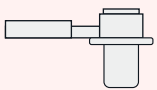
The portafilter dosing cup converts the catch to be compatible with 54 mm and 58 mm portafilters.

④ 

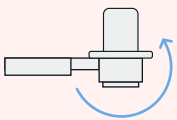
Insert the portafilter dosing cup into the catch and slide it beneath the chute.

⑤ 

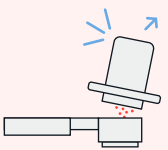
Give the power button a short press (or three). Remove catch when Opus auto stops.

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

Treat your Opus right at Fellowproducts.com/pages/gear-guides

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 minutes

To stop Opus before the timer expires, simply press the power button during operation. Otherwise, Opus will stop automatically.