



EUREKA

100 YEARS OF EXCELLENCE

Eureka has been a leading company in the design and manufacture of modern and elegant coffee grinders since 1920.

Founded by Aurelio Conti, the company started out as a manufacturer of grinders for espresso and quickly established a reputation for excellence. Nowadays with its' global reach and progressive and dynamic reputation, Eureka aims to become the most innovative coffee grinder company in the world, offering "State of the Art" grinders for all types of coffee preparation techniques.

Eureka's mission is to provide impeccable service whilst remaining attentive to the needs of their customers by offering competitively priced products that combine design, technology and innovation with their 100% "Made in Florence" tag. All of their coffee grinders are assembled in their factory in Florence, where industrial efficiencies meets artisanal craft and knowledge.



EUREKA GRINDERS

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MYTHOS PLUS

BEST IN CLASS ESPRESSO FOR HIGH OUTPUT OUTLETS

With a huge 3.2kg hopper and output speed of up to 5.5g of espresso grounds per second, the Eureka MYTHOS PLUS is a must have for the highest volume commercial venues looking to delight a consistent stream of customers all day, every day.

MYTHOS PLUS boasts many of the standard features found across Eureka's range of grinders; including the anti-clumping system for grind consistency and high-speed grind dispersion. It also includes a built-in dynametric tamper, delivering 0-22KG of pressure, quickly and easily, reducing time and improving extraction with each shot.

Its titanium blades produce less heat than standard steel when grinding, allowing baristas to get closer to their perfect coffee, with more of the chosen beans natural notes and flavours coming through.



FEATURES

- Grind type: Espresso
- Display
- Dose counter
- Built-in dynametric tamper delivering 0-22kg of pressure
- High-speed grind dispersion
- Stepless micrometric regulation
- ACE (anti-clumping electrostaticity)
- High-speed maintenance
- Adjustable two-position stainless steel fork
- Bean hopper security system

TECHNICAL SPEC

Hopper Size	3.2kg
Output	4.5-5.5 g/s
Colour	Silver
Blade Type	Flat Titanium
Blade Size	75mm
Power	800W
RPM	1,400
Dimensions	H: 590 x W: 188 x D: 497mm
Weight	22kg

FEATURES

- Grind type: Espresso
- Full colour display
- Dose counter
- Filterholder spotlight
- Adjustable chute
- High-speed grind dispersion
- Stepless micrometric regulation
- High-speed maintenance
- ACE (anti-clumping electrostaticity)
- All-purpose hands-free fork

TECHNICAL SPEC

Hopper Size	1.6kg
Output	4.5-5.5 g/s (E HS Models) 4-5 g/s (KR E Models) 5.5-6.5 g/s (AP Model)
Colour	Black, Grey (Not AP Model), White (Not AP Model)
Blade Type	Flat Hardened Steel (E HS Models) Conical Hardened Steel (KR E Models) Flat Diamond Inside (AP Model)
Blade Size	75mm (E HS & AP Models) 13/68mm (KR E Models)
Power	800W (E HS Models) 840W (KR E Models) 920W (AP Model)
RPM	1,400 (E HS Models) 330 (KR E Models) 1,420 (AP Model)
Dimensions	H: 637 x W: 240 x D: 275mm
Weight	13kg (E HS Models) 16kg (KR E Models) 15kg (AP Model)

OLYMPUS

MEET DEMAND, DELIVER QUALITY

High-street chains and high-volume outlets seeking to serve consistently outstanding coffee cannot miss out on the superb range of Eureka Olympus grinders.

A large 1.6kg hopper and lightning fast output of between 4-6.5g/s ensures speedy production even during periods of high demand; while Eureka standard features including the anti-clumping system ensure consistency.

Olympus is offered with three different blade types: Eureka standard flat hardened steel, conical steel, or flat diamond inside blades.

Conical blades deliver a richer final flavour, while the diamond lasts up to 3x as long as steel alternatives (circa. 1000kg), and do not experience a gradual drop off in quality output as they near life end as can happen with other blade types.



ATOM SPECIALTY

QUIET OPERATION, CONSISTENT OUTPUT

Don't just craft delicious espresso, give your customers the best possible experience with ATOM SPECIALTY quiet operation; a real rarity in grinders powerful enough for larger outlets and high-street chains.

Including silent technology, stepless micrometric regulation and high-speed grind dispersion, Atom Specialty contains the highest number of features within its stylish frame, of all Eureka's on-demand grinders.

Even better, Atom Specialty is available with either 65 or 75mm blades, meaning no one from medium sized coffee shops to high-street chains need miss out.



FEATURES

- Grind type: Espresso
- Full colour display
- Dose counter
- Filterholder spotlight
- High-speed grind dispersion
- Stepless micrometric regulation
- High-speed maintenance
- Silent technology
- ACE (anti-clumping and electrostaticity)
- All-purpose hands-free fork

TECHNICAL SPEC

Hopper Size	1.2kg (Atom Specialty 65) 1.4kg (Atom Specialty 75)
Output	2.7-3.7 g/s (65) 4.5-5.5 g/s (75)
Colour	Black (Both)
Blade Type	Flat Hardened Steel (Both)
Blade Size	65mm (65) 75mm (75)
Power	510W (65) 800W (75)
RPM	1,310 (65) 1,400 (75)
Dimensions	H: 540 x W: 205 x D: 227mm (65) H: 570 x W: 180 x D: 227mm (75)
Weight	9.5kg (Both)

FEATURES

- Grind type: Espresso
- Full-colour display
- Dose counter
- Filterholder spotlight
- High-speed grind dispersion
- Stepless micrometric regulation
- High-speed maintenance
- ACE (anti-clumping and electrostaticity)
- All-purpose hands-free fork
- Adjustable chute

TECHNICAL SPEC

Hopper Size	1.4kg
Output	2.7-3.7 g/s
Colour	Black, Grey, White
Blade Type	Flat Hardened Steel
Blade Size	65mm
Power	510W
RPM	1,310
Dimensions	H: 593 x W: 232 x D: 264mm
Weight	11.8kg

ZENITH

EXPERIENCE EXCEPTIONAL ESPRESSO GROUNDS

For larger outlets that need a top of the range on-demand espresso grinder, but don't require the larger hopper and super quick grind output of the higher priced Olympus, Eureka's ZENITH is the solution.

With a die-cast aluminium body and hardened steel blades, this Eureka grinder is a fantastic on-demand option for coffee outlets looking to provide the highest quality espresso-ready coffee grounds, quickly and easily, even during the busiest periods.



NADIR

BIG FEATURES FOR SMALL OUTLETS

Coffee shop start-ups and smaller outlets such as coffee carts, need not feel that the power, precision and features of Eureka on-demand grinders are out of reach... Meet NADIR, Eureka's entry level espresso grinder.

Nadir offers a fantastic suite of features, including the all-purpose hands-free fork, stepless micrometric regulation and adjustable chute, plus the style Eureka is known for. The only real difference is the exclusion of Eureka's high-speed dispersion feature, which means this outstanding on-demand model can be offered at an affordable price point for smaller outlets.



FEATURES

- Grind type: Espresso
- Dose counter
- Filterholder spotlight
- Adjustable chute
- Stepless micrometric regulation
- High-speed maintenance
- ACE (anti-clumping and electrostaticity)
- All-purpose hands-free fork

TECHNICAL SPEC

Hopper Size	1.2kg
Output	2.1-2.7 g/s
Colour	Black, Grey
Blade Type	Flat Hardened Steel
Blade Size	65mm
Power	450W
RPM	1,350
Dimensions	H: 559 x W: 232 x D: 264mm
Weight	10kg

FEATURES

- Grind type: Espresso
- Dose counter
- Stepless micrometric regulation
- High-speed maintenance
- Silent technology
- ACE (anti-clumping and electrostaticity)
- All-purpose hands-free fork

TECHNICAL SPEC

Hopper Size	300g
Output	1.4-1.8 g/s
Colour	Black, White, Red, Green, Blue, Orange, Tiffany Blue
Blade Type	Flat Hardened Steel
Blade Size	55mm
Power	310W
RPM	1,350
Dimensions	H: 350 x W: 120 x D: 180mm
Weight	5.6kg

MIGNON SPECIALITA

FOR SPECIALITY COFFEE LOVERS

When it comes to Eureka's MIGNON SPECIALITA, you might be fooled into believing this smaller grinder would be better suited to the home user.

Whilst it's true that the small footprint and reasonable price makes this a popular choice for coffee connoisseurs at home, its impressive 310W direct traction motor, giving a thumping 1,350RPM, coupled with special 55mm hardened steel blades, means this grinder seriously delivers for commercial use.

Available in seven vivid colours, Eureka's Mignon Specialita suits any smaller commercial venue or home kitchen; but by design it truly excels in speciality coffee shops.



MIGNON BREW PRO

FRIEND TO FRENCH PRESS & DRIP BREW

Due to the deceptively simple nature and reduced equipment needs when brewing French Press or Drip Brew coffee, it's easy to forget how vital the correct grind is to drink quality.

Grind too coarse and the water will pass through the brewer too quickly, leaving behind much of the carefully selected beans' flavour. Too fine, and the finished product can end up bitter.

Luckily, MIGNON BREW PRO is designed by Eureka to specifically deliver the perfect grind for French Press and Drip Brew. Whether serving customers in smaller cafes or friends at home, this small footprint grinder will ensure delicious coffee, time after time.



FEATURES

- **Grind type: Drip Brew, French Press**
- **Dose counter**
- **Stepless micrometric regulation**
- **Silent technology**
- **ACE (anti-clumping and electrostaticity)**

TECHNICAL SPEC

Hopper Size	300g
Output	1.9-2.5 g/s
Colour	Black, Red, White, Green
Blade Type	Flat Hardened Steel
Blade Size	55mm
Power	310W
RPM	1,350
Dimensions	H: 350 x W: 120 x D: 190mm
Weight	5.6kg

FEATURES

- **Grind type: Espresso, Moka, Drip Brew, French Press**
- **Full colour display**
- **Dose counter**
- **Filterholder spotlight**
- **High-speed grind dispersion**
- **Stepless micrometric regulation**
- **High-speed maintenance**
- **Silent technology**
- **ACE (anti-clumping and electrostaticity)**
- **All-purpose hands-free fork**

TECHNICAL SPEC

Hopper Size	510g
Output	1.9-3.1 g/s (Espresso) 2.5-3.7 g/s (Brew)
Colour	Black, Grey
Blade Type	Flat Hardened Steel
Blade Size	60mm
Power	450W
RPM	1,350
Dimensions	H: 440 x W: 180 x D: 227mm
Weight	7.8kg

ATOM 60

EXCELLENT FOR ESPRESSO, BRILLIANT FOR BREW

For coffee outlets looking to serve both Espresso and Brew coffee, using two grinders often appears the only solution. Not so with ATOM 60.

Combining specialist blades - with their patented stepless micrometric regulation system for quickly and easily adjusting grind fineness - the Atom 60 delivers coffee suited to any brewing method, from Espresso through to Drip, Moka and French Press, without compromising on chosen bean flavour.

To top things off, Atom 60 includes an easy to switch hands-free adjustable fork and brew attachments, making this on-demand grinder a must have for small-to-medium sized outlets, looking to serve both Espresso and Brew coffee.



DROGHERIA

DIRECT-TO-BAG GRINDING

By making the grinding and bagging of coffee as simple as possible, Eureka's DROGHERIA leaves delis and retail outlets to focus on what matters most - selecting and roasting the best possible beans.

Simply pour the beans into the generous 1.4KG hopper, clip the bag to the handy holder on the side of the grinder and with a single flick of the switch, grind direct-to-bag.

Even better, the simple dial on the top of the grinder allows you to adjust the blades to grind anything from Turkish, Moka, Drip Brew and French Press to Espresso. So whatever their favourite brew method, customers can enjoy coffee served at its best.



FEATURES

- Grind type: Espresso, Moka, Drip Brew, French Press, Turkish
- Stepless micrometric regulation
- High-speed maintenance

TECHNICAL SPEC

Hopper Size	1.4kg
Output	30kg/H
Colour	Black
Blade Type	Flat Hardened Steel
Blade Size	85mm
Power	750W
RPM	1,430
Dimensions	H: 645 x W: 184 x D: 267mm
Weight	14.2kg

FEATURES

- Grind type: Espresso, Moka, Drip Brew, French Press, Turkish
- Stepless micrometric regulation
- High-speed maintenance
- Silent technology
- ACE (Anti-Clumping And Electrostaticity)
- Standard hands-free fork

TECHNICAL SPEC

Hopper Size	300g
Output	1.2-1.6g/S (Espresso) 1.7-2.3g/S (Brew)
Colour	Black, White, Grey, Red
Blade Type	Flat Hardened Steel
Blade Size	50mm
Power	310W
RPM	1,350
Dimensions	H: 350 x W: 120 x D: 180mm
Weight	5.6kg

MIGNON SILENZIO

SILENT ESPRESSO & BREW GRINDING IN DOMESTIC SETTINGS

Bring the innovation, style and top-quality grind performance of a Eureka on-demand grinder into the home.

Due to its compact size, the Eureka MIGNON SILENZIO sits snugly atop any counter, while the variety of stylish colour choices ensure there is an option to suit any surrounding or taste and the price point puts it well within reach of connoisseurs at home.

Despite its low cost, the MIGNON SILENZIO is on-demand for quick and easy dosing and includes many of the features that make Eureka's commercial grinders so popular including silent technology.



