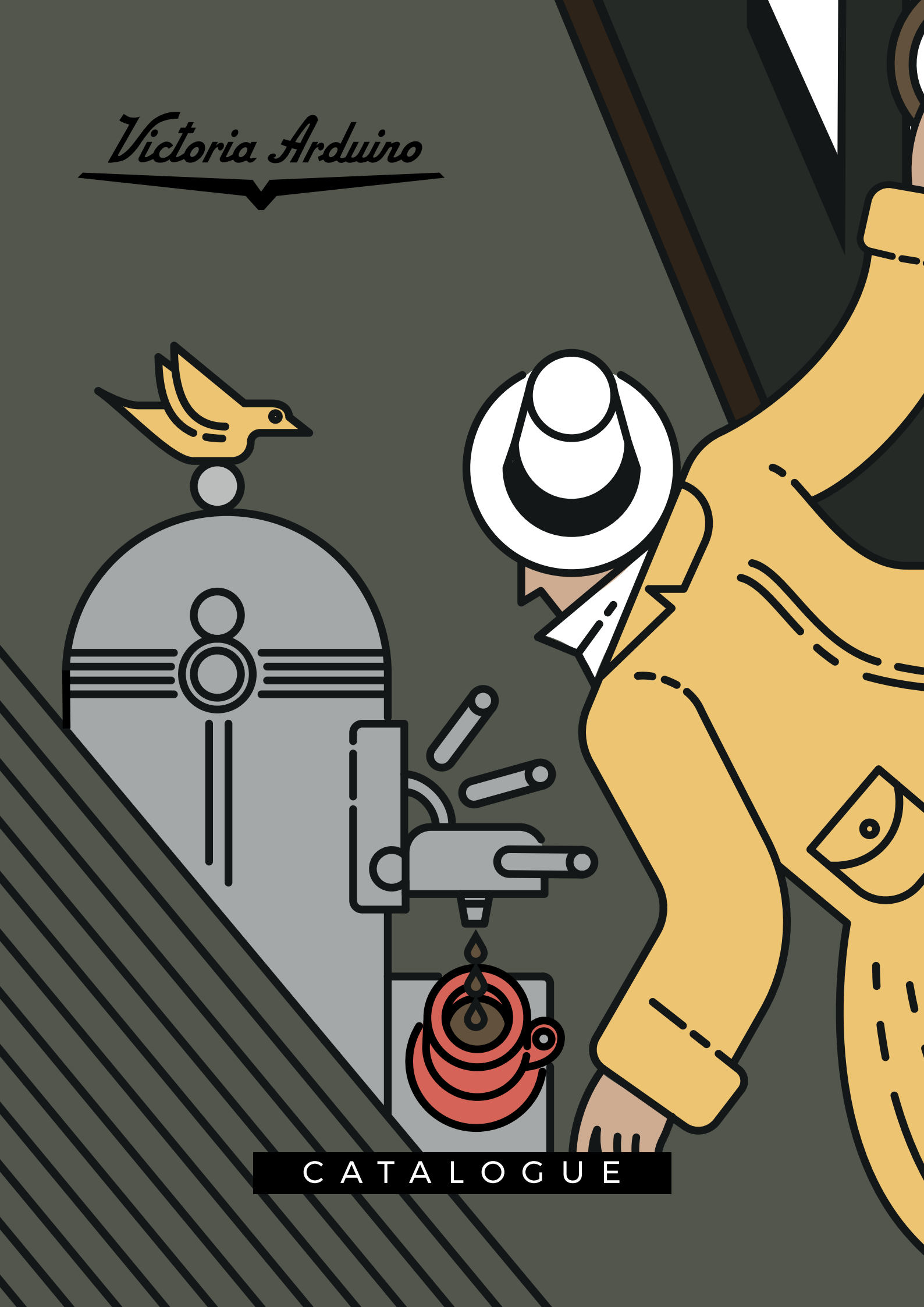
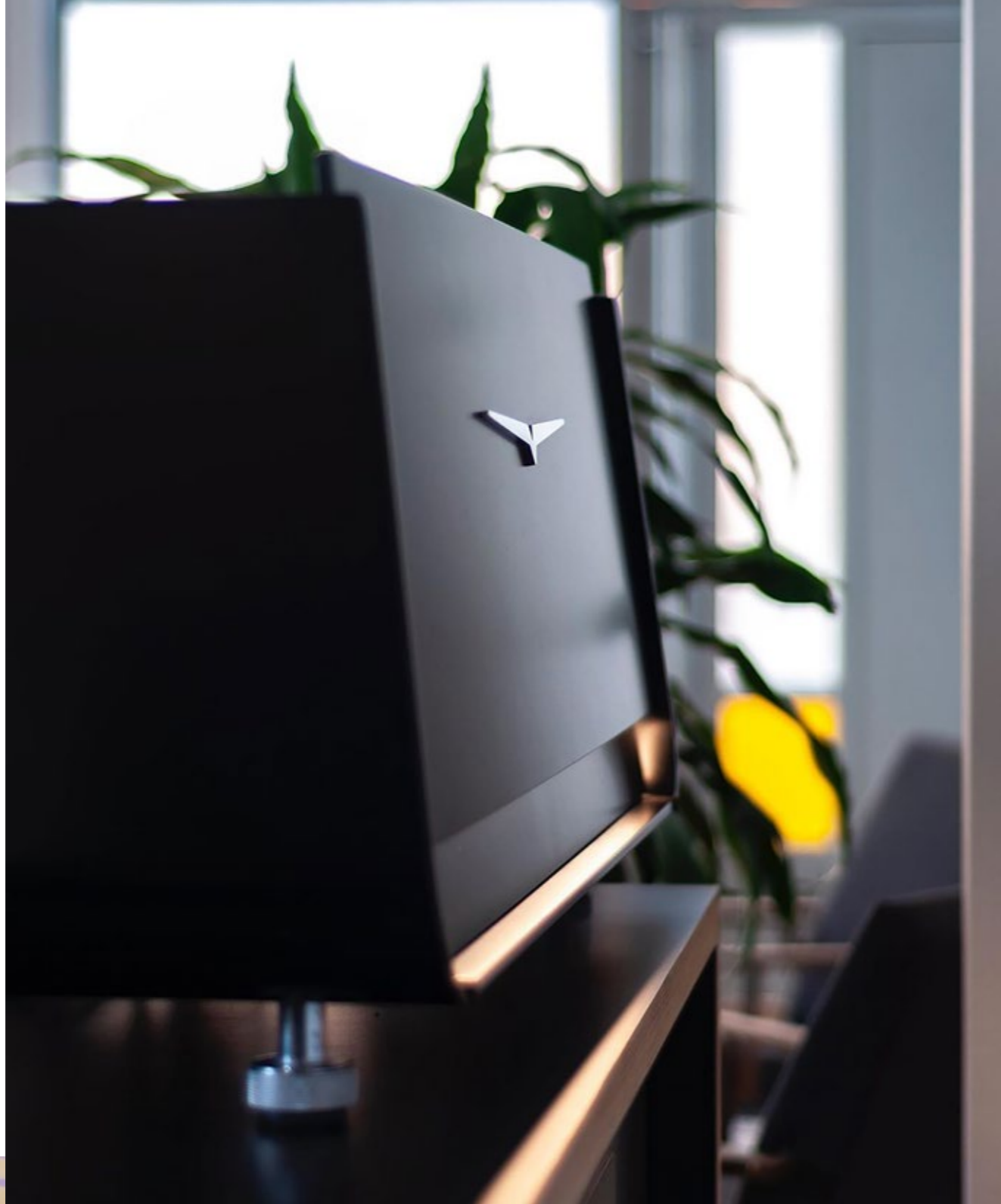


*Victoria Arduino*



CATALOGUE



*Victoria Arduino*

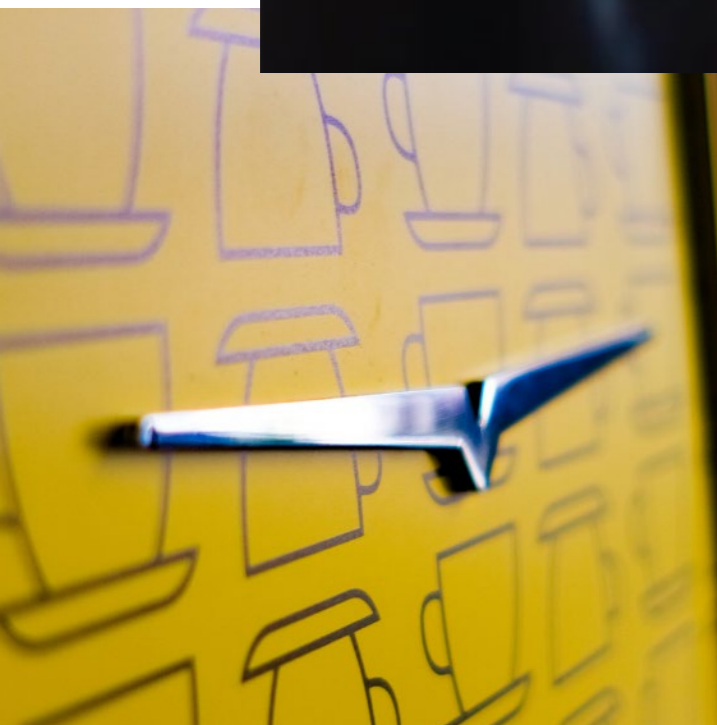
INSPIRED BY YOUR PASSION.

Responsibly, to feed every espresso coffee lover's passion for excellence with the best technology, the best design and the most advanced coffee knowledge.

Ethically and with social and environmental responsibility, to stand alongside all business owners who are pursuing their dream of professional success through a vocation for excellence in espresso coffee, by offering to them more than one hundred years of history and innovation in the world of coffee. Victoria Arduino, inspired by your Passion.

We find our inspiration in your passion, and we make coffee machines and grinders that can help you reach and exceed your goals. That is why we have created a range that responds to a variety of needs.

Design, innovation, sustainability and heritage are the values upon which we generate all our products, adapted to varying needs.



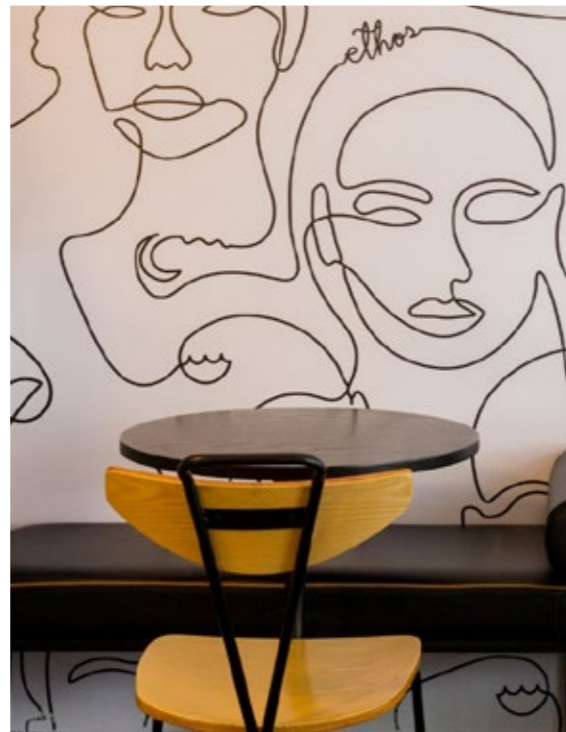




# Design

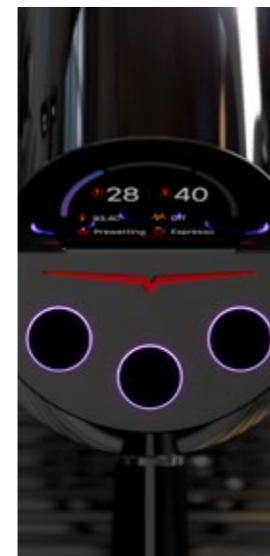
Victoria Arduino products respond to diversified furnishing settings including coffee shops, chains, roasters, coffee karts, boutiques, offices and homes. The coffee machines and grinders integrate perfectly with different environments, adapting to various styles and atmospheres, their strength being a versatility that allows them to take on really unique appearances. This is a mission that Victoria Arduino undertakes by reaffirming its distinctive character, by studying new, completely innovative solutions that are in line with

new trends and that live up to the new needs of ever more demanding and perceptive partners. Design is a function of the experience of the barista, of the setting and of high-performance technology developed to make the item the most sustainable in its category. Indeed, for Victoria Arduino, experience is not only about the quality of the coffee, but it is also a question of philosophy, of design at the point of sale and of respect for the environment.



# Innovation

Being able to capture new trends and translate them into a product that is beautiful to look at, functionally efficient, accessible and innovative is the common denominator of the Victoria Arduino history. Beyond design and intelligence, for Victoria Arduino, innovation means studying sustainable and high-performing solutions that can offer its



partners excellent and consistent performance that is in line with customer requests whilst, at the same time, respecting the planet, the sustainability of the business and coffee. Indeed, Victoria Arduino technology is developed to provide baristas with the best interaction with the machine and the grinder, control over the coffee and the steam, to be able to create new menus.

# Heritage

Victoria Arduino is an Italian trademark dating back to 1905 that aims for excellence through constant development. From the design of the coffee machine to communications, the trademark has gathered the needs of every time and occasion and has transformed them into technology, materials and experience, also thanks to important partnerships such as with the Futurist artist Leonetto Cappiello and with the architects Caccia Dominioni and Giulio Cappellini. During its history, it has created



spectacular installations like the 24-group wall-mounted machine in the Artemio Franchi stadium in Florence; just as it has presented new technologies that have transformed and made accessible methods of preparing coffee and milk-based drinks that respect the raw materials, the environment and the economic sustainability of the setting in which the drinks are served. But, in particular,

Victoria Arduino, whose emblem is an eagle, has been able to look beyond geopolitical boundaries to interact with and listen to an international public. Today, Victoria Arduino is a brand that is present in more than 124 countries throughout the world.





# Product Introduction

The Victoria Arduino espresso coffee machines and grinders are developed to offer technology for every need and are ever more sustainable from both environmental and economic viewpoints. The products are designed to offer flexibility and production versatility, whilst maintaining high quality standards in milk and coffee-based drinks, with maximum respect for the raw materials used. The design of forms and materials offers a visual and sensory experience that is unique and distinctive, enabling all baristas and roasters, from the most skilled to those who taking their first steps in the world of coffee, to obtain excellent performance, simply and quickly.

PRODUCT	TARGET	PRODUCTIVITY	PAGE
<b>COFFEE MACHINES</b>			
<b>Black Eagle Maverick</b>	Quality shops Quality chains Roasters	•••••	8
<b>VA388 Black Eagle</b>	Quality shops Quality chains Roasters	•••••	12
<b>VA358 White Eagle</b>	Coffee and no-coffee oriented chains and shops Roasters Bakeries	•••••	14
<b>Eagle One</b>	Coffee and no coffee oriented chains Roasters and Microroaster Bakeries	•••••	10
<b>Adonis</b>	Coffee and no-coffee oriented chains and shops Roasters Bakeries	•••	16
<b>El Prima</b>	Coffee karts / Office / Boutique Microroasters Home	••	20
<b>COFFEE GRINDERS</b>			
<b>Mythos</b>	Coffee and no coffee shop and chains Roasters and Microroaster	•••••	18
<b>Atom</b>	Coffee karts / Office / Boutique Microroasters Home	••	22

# BLACK EAGLE MAVERICK



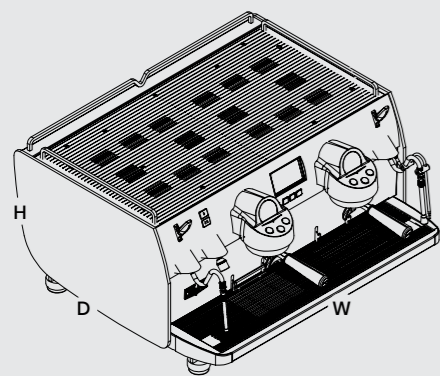
## INNOVATION INSPIRES GENIUS

Black Eagle Maverick is the coffee machine for those who want to express the most of their potential, with a strong focus on sustainability and energy saving.

Black Eagle Maverick is intelligent and sustainable, able to offer total control over temperature, infusion, steam and even the opportunity to instantaneously switch between different types of coffee.

### 2 Groups      3 Groups

Versions	Volumetric/gravimetric	Volumetric/gravimetric
Width mm	806	1056
Depth mm	682	682
Height mm	426	426
Group Height mm	100	100
Power W	6900	8700
Net Weight Kg	90	115
Insulated boiler	8 Lt	8 Lt
Insulated coffee boiler	0,7 Lt	0,7 Lt
Autopurge	opt.	opt.
Easycream	opt.	opt.



# TECHNOLOGIES



## T3 GENIUS

an evolution from T3 technology (temperature control and stability), able to offer the same precision and control, using 37% less energy. This important result was obtained by reducing the volume of the stainless steel boilers, by optimising the weight of the group, by increasing its reactivity and precision, by improving the electronics and by using waste energy from preheating the incoming water.



## TERS

the patented TERS system (Temperature Energy Recovery System) makes it possible to use the waste water for preheating the incoming water, using a process of recycling and minimisation of waste with an **8% saving** on the total consumption of the machine.



## PUREBREW TECHNOLOGY

a revolutionary extraction method that is applied to espresso and to the extraction of a new drink using gravitational pressure. We combined Pure Brew technology with a new Victoria Arduino patent: a portafilter with a conical and double layer filter that can create **PureBrew**, a brand-new **filter coffee extracted with gravitational pressure** that produced a syrupy and full-bodied drink. The brilliance of this new technology is in its extreme simplicity of use.



## GRAVITECH

a volumetric system for control and management of the coffee in the cup able to guarantee maximum consistency and repeatability of the result.

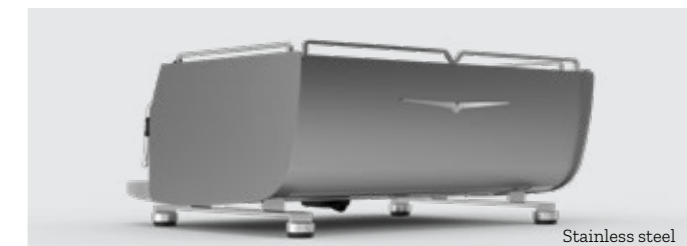


## ADVANCED STEAM

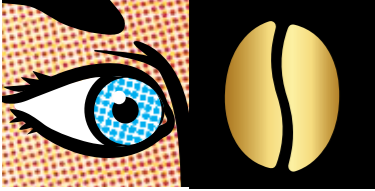
a high quality dry steam delivery system at high pressure (2.1 bar.) with the addition of two controls for splitting the steam between different-sized jugs.

# COLOURS

Accessories kit includes red eagle personalisation







# EJ

## EAGLE ONE



Product selected by ADI Design Index 2020



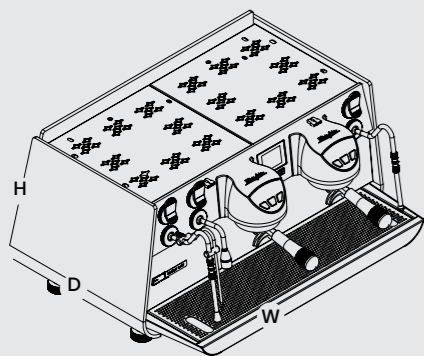
# FUTURE BEGINS

Eagle One is the coffee machine that was created to respond to the needs of the new generation of shops and chains where design, performance and sustainability make up the principal asset to provide a memorable experience to those who spend their days in the venue.

The machine represents the new way for an international clientele to spend time in the shop. People like this are, now more than ever, sensitive to a much broader concept of design that is created from experience and storytelling.

### 2 Groups                      3 Groups

Versions	Volumetric/gravimetric	Volumetric/gravimetric
Width mm	758	988
Depth mm	576	576
Height mm	437	437
Group Height mm	105	105
Power W	5000	6500
Net Weight Kg	68.5	84
Insulated boiler	8 Lt	8 Lt
Insulated coffee boiler	0,14 Lt	0,14Lt
Autopurge	opt.	opt.
Easycream	opt.	opt.

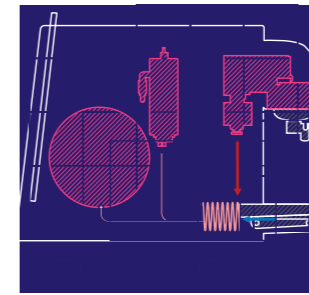


## TECHNOLOGIES



### NEO TECHNOLOGY

New Engine Optimization is an exclusive technology that enables high performance and improves energy efficiency. All the barista has to do is set the temperature from the display. The NEO motor uses the instantaneous heating technology that requires smaller volumes and boilers because only the water that is needed is heated.



### T.E.R.S.

the patented TERS system (Temperature Energy Recovery System) uses the waste water to pre-heat the incoming water, applying recycling and waste minimisation logic, with a saving of 8% on the total consumption of the machine.



### EASYCREAM optional

the technological solution to obtain, every time, the same milk cream, simply and quickly. Easycream technology has a double wand that creams the milk and stops automatically as soon as the pre-set levels of temperature and milk cream have been reached. This is an extremely useful solution for speeding up the preparation of milk-based drinks, without loss of quality (optional).



### EASY TO CUSTOMISE

Eagle One is extremely easy to personalise and it can adapt to different types of setting, from the most classic to the most glamorous and pop. The machine was designed to use an ever-increasing number of colours and also various types of materials, both natural, like wood, and technological, like steel, resins and aluminium.

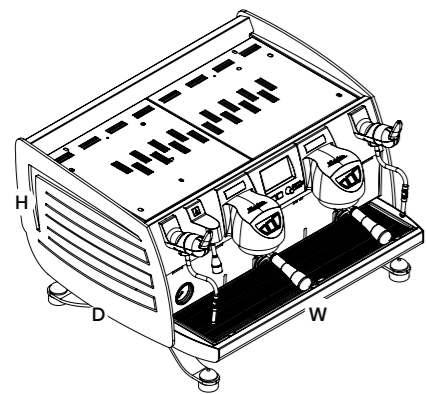
## COLOURS





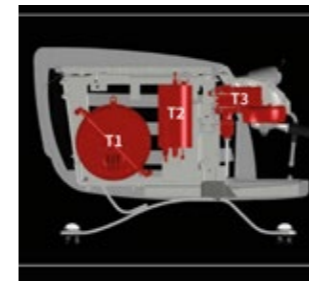
VA388 Black Eagle is the official machine for the World Barista Championship 2015-2021 as it offers the best baristas in the world and to speciality roasters the maximum level of precision to exalt the characteristics of the coffee.

Since it was launched onto the market, the VA388 Black Eagle has raised the standards of espresso coffee enabling baristas and roasters to perfect their recipes and to offer a unique sensorial experience to their customers.



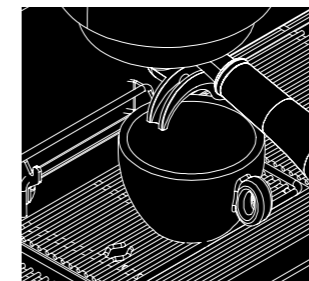
	2 Groups	3 Groups
Versions	Volumetric/gravimetric	Volumetric/gravimetric
Width mm	822	1072
Depth mm	660	660
Height mm	478	478
Group Height mm	105	105
Power W	7300	9100
Net Weight Kg	85	110
Insulated boiler	11 Lt	17 Lt
Insulated coffee boiler	0,6 Lt	0,6 Lt
Easy Cream	opt.	opt.
Autopurge	opt.	opt.

# TECHNOLOGIES



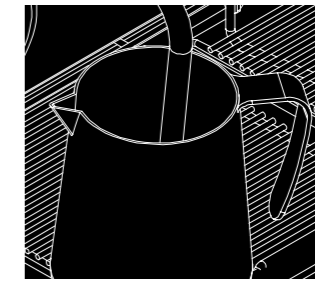
## T3 TECHNOLOGY

T3 provides maximum control and temperature stability for each group, and to enable the barista to select different settings directly on the display and to offer an even broader menu. The result is matchless precision, regardless of the intensity of work or environmental conditions.



## GRAVITECH

a system for control and management of the coffee in the cup able to guarantee maximum consistency and repeatability of the result. Thanks to the scale built into the plate, the barista can see in real time how many grams of coffee have been dispensed in the cup and stop the extraction once the desired quantity has been reached.



## EASYCREAM

the technological solution to obtain the same milk cream every time in a simple and fast way. Easycream has a double wand that creams milk and stops automatically as soon as the pre-set temperature of the milk cream is reached. This is an extremely handy solution to speed up preparation of milk-based drinks, without losing quality.

# COLOURS



Black



White

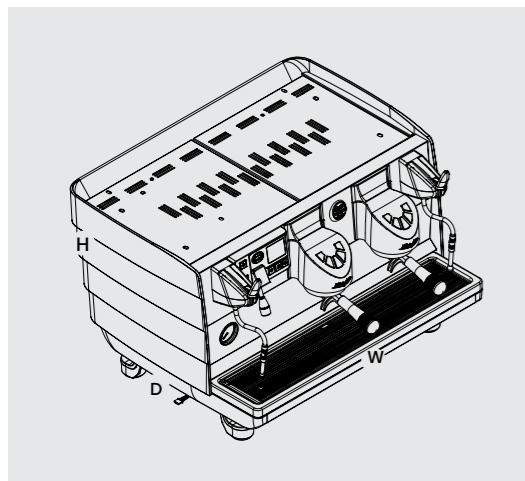


Stainless Steel



VA358 White Eagle is the coffee machine chosen by coffee and non-coffee-oriented chains, able to guarantee high productivity, quality and a neat and smart design.

The option of setting different temperatures for each group makes this coffee machine flexible to create a variety of coffee and milk-based drinks.



	2 Groups	3 Groups
Versions	T3 / Digit	T3 / Digit
Width mm	825	1055
Depth mm	659	659
Height mm	512	512
Group Height mm	100	100
Power W	7300/4500	9100/5000
Net Weight Kg	74/71	115/111
Insulated boiler	11,3 Lt	17 Lt
Easycream	opt.	opt.

## TECHNOLOGIES



### T3 TECHNOLOGY

T3 provides maximum control and temperature stability for each group and enables the barista to select different settings directly on the display and to offer an even broader menu. The result is matchless precision, regardless of the intensity of work or environmental conditions.



### EASYCREAM

the technological solution to obtain the same milk cream every time in a simple and fast way. Easycream has a double wand that creams milk and stops automatically as soon as the pre-set temperature of the milk cream is reached. This is an extremely handy solution to speed up preparation of milk-based drinks, without losing quality.



## COLOURS



Black



White



Stainless Steel

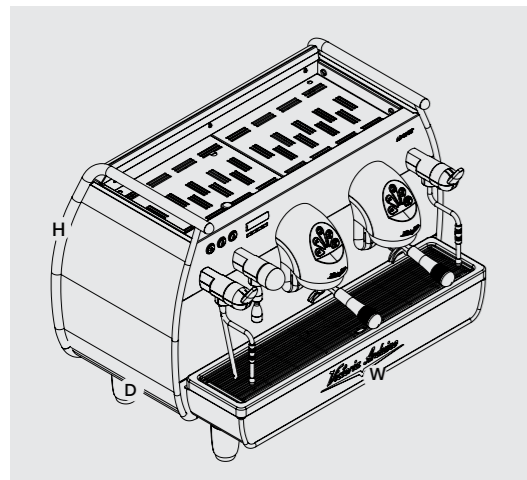


# ADONIS



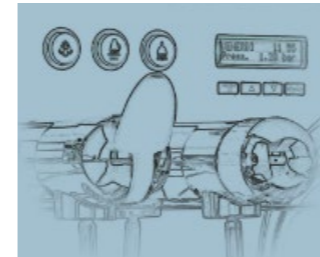
Adonis is an espresso coffee machine dedicated to those who love the tradition of coffee and a design made of soft lines.

All the commands were designed to combine aesthetics and function, with particular attention being paid to ergonomics, to make sure that the barista can work in complete safety.



	2 Groups	3 Groups
Versions	Volumetric	Volumetric
Width mm	861	1088
Depth mm	566	566
Height mm	629	629
Group Height mm	100	100
Power W	4500	5000
Net Weight Kg	84	98
Insulated boiler	11,3 Lt	17 Lt
Autopurge	opt.	opt.
Easycream	opt.	opt.

## TECHNOLOGIES



### PID

the electronic system (PID) for controlling the temperature in the boiler provides maximum heat stability permits the barista to vary the water temperature directly from the button panel for precise and consistent extraction.



### HIGH EFFICIENCY EXTRACTION

the High Efficiency Extraction System exalts the aroma of every coffee blend, thus bringing to the cup all the noble substances, with full-bodied and persistent cream and compensating for any tamping errors.



## COLOURS



Black



Stainless steel



White

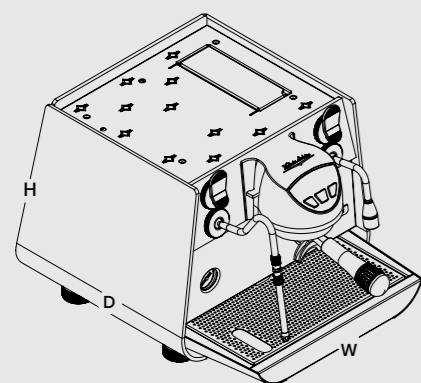
# E1 PRIMA



Eagle One Prima is a versatile and eclectic coffee machine that opens the doors to a new way of living and conceiving the coffee experience.

It is extremely flexible and adaptable: small and very small work spaces, start-ups and established businesses, professional uses and domestic contexts, exclusive boutiques and settings that often update their look, also those places where serving coffee is not the main activity.

VERSATILE  
&  
ECLECTIC



1 Group	
Versions	Volumetric
Width mm	410
Depth mm	510
Height mm	380
Group Height mm	95
Power W	min 1800 / max 2600
Net Weight Kg	37
Insulated boiler	1,5 Lt
Insulated coffee boiler	0,14 Lt
Autopurge	Opt.
Easycream	Opt.

## TECHNOLOGIES



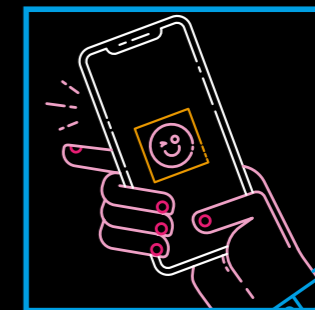
### NEO TECHNOLOGY

New Engine Optimization is an exclusive technology that enables high performance and improves energy efficiency. All the barista has to do is set the temperature from the display. The NEO motor uses the instantaneous heating technology that requires smaller volumes and boilers because only the water that is needed is heated.



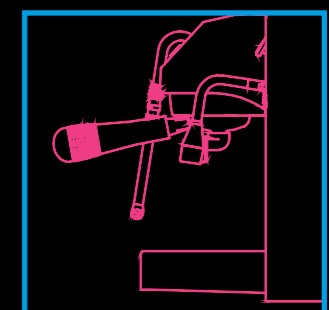
### EASYCREAM

the technological solution to obtain, every time, the same milk cream, simply and quickly. Easycream technology has a double wand that creams the milk and stops automatically as soon as the pre-set levels of temperature and milk cream have been reached. This is an extremely useful solution for speeding up the preparation of milk-based drinks, without loss of quality.



### VICTORIA ARDUINO E1 PRIMA APP

an app for smartphones and tablets, designed for the new generation of roasters, coffee shops and for baristas who love to share their experiences and knowledge. The app makes it possible, through Bluetooth connection, to create and share advice and milk and coffee-based recipes with all the other "Eagle-oners".



### STEAM BY WIRE

a high-quality dry steam delivery system at higher pressure (2.1 bar.).

## COLOURS





# Mythos

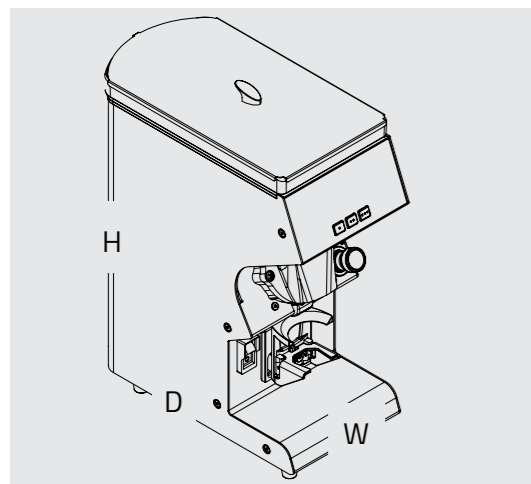


**GRINDING  
PERFECTION.  
AGAIN.**



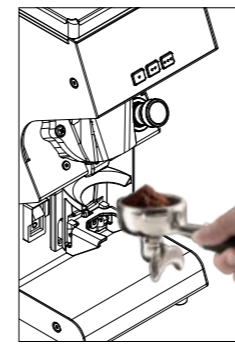
Mythos is the professional grinder that has been able, once again, to reach grinding perfection with important improvements from the points of view of user experience, grind control and design.

The official grinder of the World Barista Championship, Mythos defines a world of detail, but with a unique design, with the same passion and strong values to share with baristas, roasters and chains throughout the world once again to reach grinding perfection.



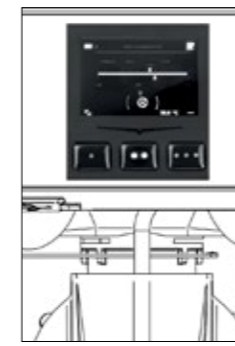
	MY75	MY85	MYG75	MYG85	MYONE
Width (W mm)	195	195	195	195	195
Depth (D mm)	396	396	396	396	396
Height (H mm)	479	479	479	479	479
Bean hopper (Kg)	1,5	1,5	1,5	1,5	1,5
Burrs (mm)	75	85	75	85	65
Power (W)	min 450 max 960	min 450 max 960	min 450 max 960	min 450 max 960	min 450 max 960
Net weight (Kg)	24,5	24,5	24,5	24,5	24,5
Dosage	Timed	Timed	Gravitech	Gravitech	Timed

## TECHNOLOGIES



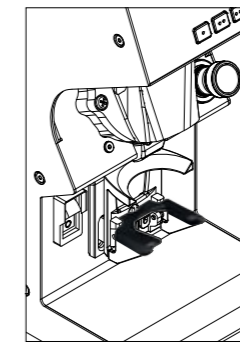
### CLIMA PRO

the proactive grinding system that offers maximum consistency of dose throughout the whole working day. All the barista has to do is set the grinding temperature from the display and the system does the rest: the probe positioned in the grinding chamber monitors the temperature, whilst the Clima Pro algorithm activates or deactivates the heating or cooling systems to constantly maintain the pre-set parameters.



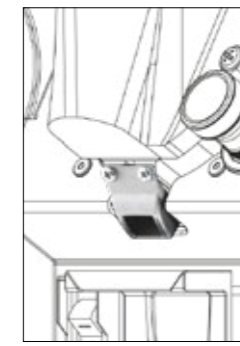
### ELECTRONIC MONITORING OF GRIND SETTING

a solution that enables greater precision and grind regulation, but also an enormous time saving after cleaning: the system memorises the position and guides the barista to the grind setting.



### GRAVITECH

technology with incorporated scales and with an easily- set algorithm for fast calibration and dosage, thanks to a predictive system that automatically monitors dose precision and grinding speed. Greater flexibility, waste reduction and maximum precision are the immediately noticeable advantages even before first use.



### CLUMP CRUSHER

guarantees perfect flow of ground coffee into the portafilter, thus notably reducing cleaning and maintenance times, thanks also to better accessibility.



### DISPLAY TOUCHSCREEN

the barista has full control over the information and settings thanks to the touchscreen display with its adaptive logic and thus highlighting all the most important information for his/her work, in real time, whilst maintaining routine data in the background.

## COLOURS & VERSIONS



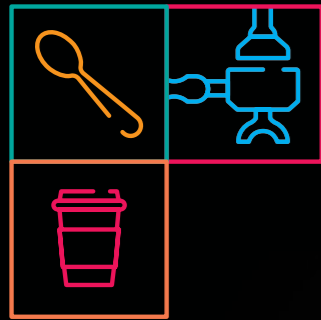
Black



White



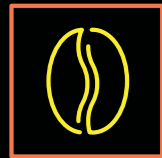
Myone Black



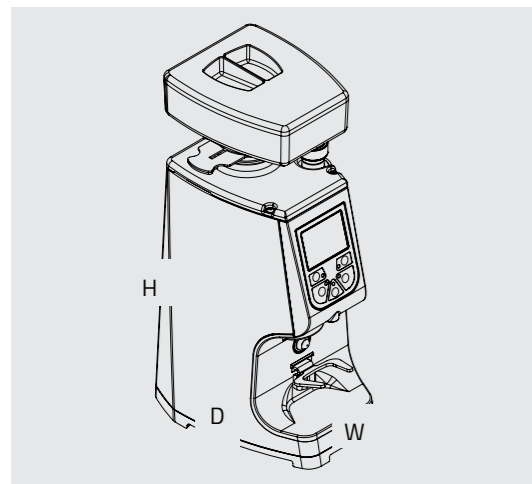
# ATOM

SPECIAL EDITION

## E1 PRIMA



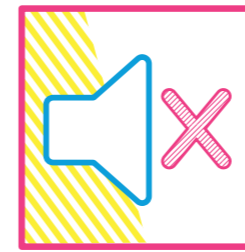
Atom is the professional grinder by Eureka created as a special edition for E1 Prima with the colour palette of the coffee machine. This is how the coffee experience becomes a moment of total immersion in beauty: the beauty of savouring an excellent cup of coffee, that of using a design object perfectly placed in spaces and settings



### ATOM BY E1 PRIMA

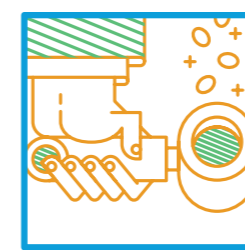
Width (W mm)	180
Depth (D mm)	227
Height (H mm)	430
Bean hopper (Gr)	510
Burrs (mm)	65
Power (W)	400
Net weight (Kg)	9,5
Dosage	Timed

## TECHNOLOGIES



### "Silent" Technology

anti vibration system that reduces noise of grinding by about 20 dB compared to conventional coffee grinders.



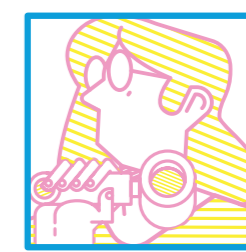
### High Speed dispensing

the motor-burr combination allows the coffee grinder to reach fast dispensing speeds and to serve customers more quickly, whilst maintaining a high quality of coffee in the cup.



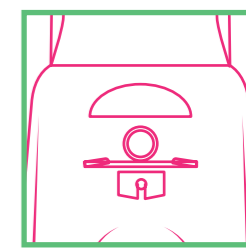
### Patented Continuous Micrometric Regulation

the micrometric system with infinite regulation points guarantees high performance and makes it possible to carry out maintenance without losing the previously set particle-size of the grind.



### ACE system

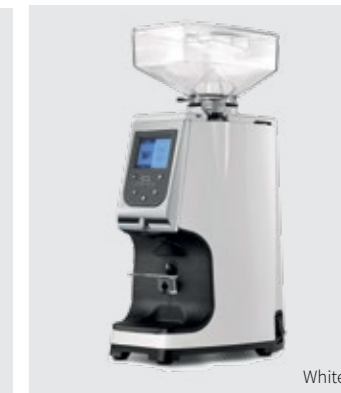
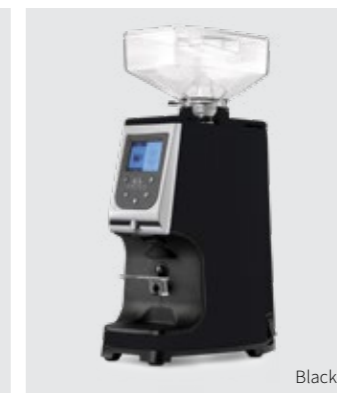
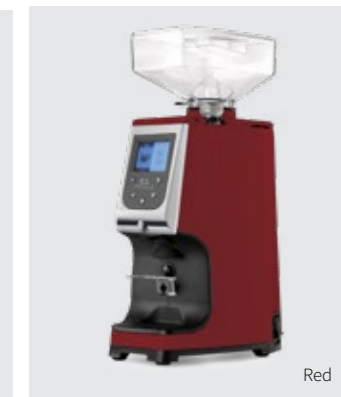
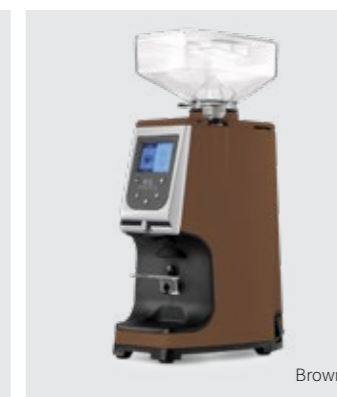
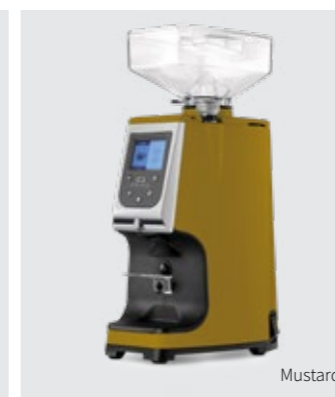
designed to prevent the clumping and to eliminate static charge in the ground coffee, the ACE system ensures unequalled cleaning and an extremely high dose stability.



### Universal Adjustable Hands-Free Fork

The fork adapts to all types of portafilter and allows the barista to carry out other activities during grinding.

## COLOURS





BLACK EAGLE MAVERICK



EAGLE ONE



VA388 BLACK EAGLE



VA358 WHITE EAGLE



ADONIS



EAGLE ONE PRIMA



MYTHOS



ATOM





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