









FUTURE BEGINS

Welcome to the new era of espresso machine





THE FUTURE OF SPECIALTY COFFEE

«I think the future of specialty coffee will see it continue to grow and spread around the world. Become more and more a normal part of people's everyday lives. That is not just a special treat, its just what coffee is for them now, especially younger generations."

> James Hoffmann Coffee Opinion Leader and Author





Victoria Arduiro





Eagle One is born in response to the **new generation of coffee shops** where **DESIGN**, **PERFORMANCE**, and **SUSTAINABILITY** are determining factors to create a pleasant and memorable experience.

EAGLE ONE



TARGET



COFFEE CHAINS



SPECIALTY COFFEE SHOPS



MICROROASTERS



EAGLE ONE

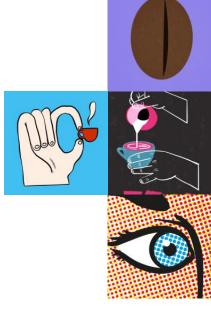
EAGLE ONE A NEW COFFEE MACHINE CONCEPT



London was the city that inspired the Eagle Onedevelopment. It is the city of James Hoffmann, consultant in the Eagle One project. In London many cafés have small spaces and they are very careful with energy consumption.

«Baristas need compact equipment, that is ergonomic and easy to use, but also capable of producing high volumes of very high quality drinks. That shouldn't come at the expense of energy efficiency though»

> James Hoffmann Coffee Opinion Leader and Author







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MY PHILOSOPHY? SUSTAINABLE.

A MORE ACCESSIBILE AND ECOLOGICAL MACHINE

Be part of the mood of the coffee shop, balancing

- FUNCTIONALITY simplicity for comfort
- **AESTHETICS** simplicity for pleasure
- ETHICS simplicity for principles







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«What we are trying to do is to create technologies that help you simply, ergonomically and repeatably make a great coffee, deliver the temperature, deliver the water that you exactly need, as you need it, in a way that is fun, easy and quick to use. That's the real goal».

> James Hoffmann Coffee Opinion Leader and Author





HIGH TECHNOLOGY AND DETAIL-ORIENTED

MINIMAI ENVIRONMENTAI IMPACT

new constructive design with less internal systems can maintain its high-performance level while reducing the environmental repercussions.

NEW MATERIALS

The boilers are made of steel and insulated with a unique material that guarantees extreme thermal insulation, avoiding heat dispersion.



T.E.R.S.

The patent pending system TERS (Thermal Energy Recovery System), uses the discharged water to preheat the incoming water through a recycling method, thus minimizing wastes.



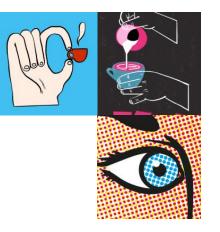
the new engine with NEO (New Engine Optimization) guarantees high performance while reducing the energy consumption of the machine.





Only the energy needed, instantly and when requested.

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New heating system for optimal extraction



The goal of NEO technology focuses on **how we heat water for brewing espresso.** We know that we must have a consistent temperature for espresso to have the consistency of taste.

NEO is much more focused on heating water right before we need to use it. It's heated up to just about brew temperature, just before it enters the brew group, and at that point, the brew group only maintains the temperature. Here it's about heating the water just before it enters the brewing group, and then it makes the espresso.

Doing this, we can heat the water to pretty much brew temperature and have the mass of the brew group just kind of finish off, refine that temperature to be precisely where we need it, right before it hits the coffee.



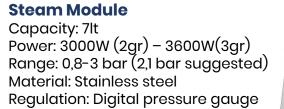


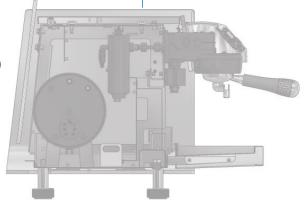
LESS IS MORE

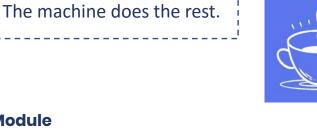
New technology, fewer emissions, less environmental impact

The NEO engine uses an instant heating system allowing only the necessary amount of water for the extraction to be heated, thus using LESS AMOUNT OF WATER AND BOILERS OPTIMIZATION.

Productivity and performance remain constant, while **energy efficiency increases.**









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Brewing Module

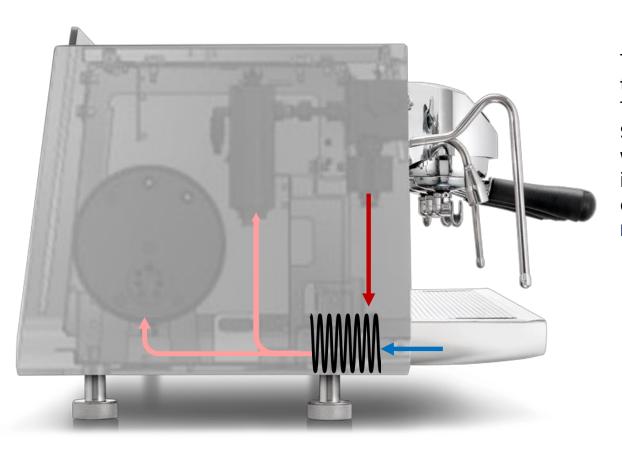
Power: 900W Range: 80-105°C





Barista can set 1 temperature for each group.

LESS IS MORE New technology, fewer emissions, less environmental impact



The new patent pending technology T.E.R.S. (The Temperature Energy Recovery System) uses the discharged water to pre-heat the incoming water. The result is an **8% saving on total machine consumption.**





T.E.R.S.

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LESS IS MORE

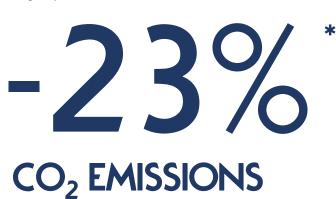
New technology, fewer emissions, less environmental impact

The machine is more compact. The NEO technology, the thermal insulation and the size reduction of the single components, helped to save energy and to limit the environmental impact substantially.

The **Life Cycle Assessment** demonstrated how the Eagle One had a 23% less environmental impact concerning the same category machine.



*compared to the same category machine



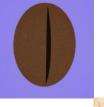


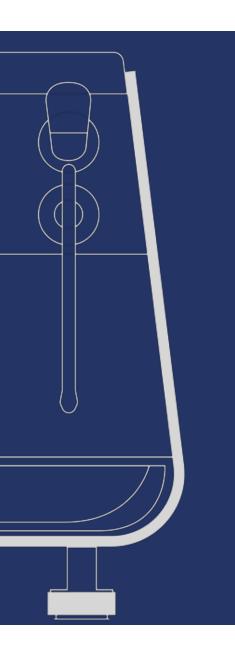
*compared to the same category machine



Life Cycle Assessment is a structured and standardized method used worldwide that quantifies the potential impacts on the environment and human health associated with the use of a product, starting with respecting resources and emissions.







STEAM

Simple and quick way to froth milk



Steam electronic control

Ergonomic steam lever

Less maintenance

More precision



Cool touch steam wand

New steam wand design

Prevent burns

Even more easy to use



Steam wand designated position

Easy cleaning

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STEAM How it works

EASYCREAM

UP TO 4 DIFFERENT SETTINGS

EASYCREAM SETTING 1

Final temperature Delay Air temperature



EASYCREAM SETTING 2

Final temperature Delay Air temperature

MANUAL STEAM

OPENING

Activation and deactivation of the solenoid valve through pressure. Maximum time 2 minutes

HOT WATER Two settings for two different amount of hot water **PURGE** Activation and deactivation of the through pressure.

EAGLE ONE



EASYCREAM

PROBLEM

LOW SKILLED BARISTA DELIVERY LOT OF CAPPUCCINO

SOLUTION

AUTO-STEAMER WITH AIR-STEAM COMPRESSOR ADJUSTABLE TEMPERATURE PROBE VORTEX GENERATOR NOZZLE

BENEFITS

CONSISTENT HIGH-QUALITY FROTH FLEXIBLE TO PREPARE DIFFERENT FROTH FASTER SERVING







2 bar STEAM PRODUCTION

PROBLEM STEAM QUALITY IMPROVING (1.2 bar)

SOLUTION WORKING PRESSURE INCREASE

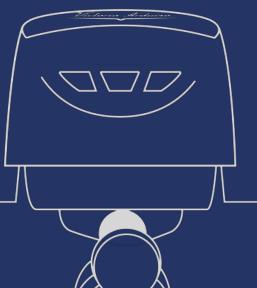
BENEFITS HEATING HIGH-VOLUME MILK IN LESS TIME DRY STEAM FOR A BETTER QUALITY FROTH





GROUP

Better quality and even more easy to use and to maintain





Ghost display 3 different programmable buttons Better interaction with barista workflow



Stainless steel shower rinforced Stainless steel diffuser Autopurge SmartWater technology

Standard group height (105mm)

Spot led optional

Easy maintenance Better quality

Ergonomic solutions





SMART WATER TECHNOLOGY

PROBLEM

WATER IS RESPONSIBLE FOR 50-70% OF RELIABILITY ISSUES

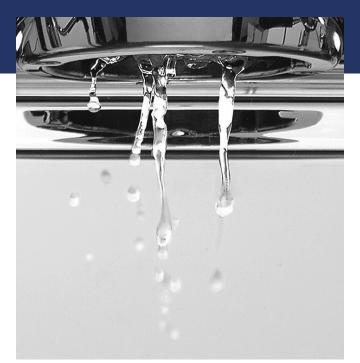
SOLUTION INLET WATER CONTROL

BENEFITS

MACHINE PROTECTION REDUCING MAINTENANCE GUARANTEERING A CONSTANT QUALITY OF COFFEE







AUTOPURGE

PROBLEM

MANUAL PURGING SLOW DOWN THE BARISTA WORKFLOW

SOLUTION AUTOMATIC PURGING

BENEFITS

ALLOWS THE BARISTA TO BE FOCUS ON A BETTER CUSTOMER EXPERIENCE ALLOWS TO SAVE WATER







MATERIALS

Made in aluminium and stainless steel

STAINLESS STEEL

Front panel Lower back panel Extractable drip tray Full gel cupwarmer

ALUMINIUM

Profile Back panel Front side group head Steam wand lever Eagle





OPTIONALS

Full gel cupwarmer Easycream Rear and front spot led Smart Water Technology Raised feet



CUPWARMER

Dimensions 366x667mm (2gr) 336x897mm (3gr)

Power 400W (2gr) 500W (3gr)

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DISPLAY

Better user-experience



With the *Display Touch (2.8")*, it's possible to modify the settings even with the mobile APP. Available functions: recipes, buttons and display, power and temperature management, dose programs, machine cleaning and maintenance.



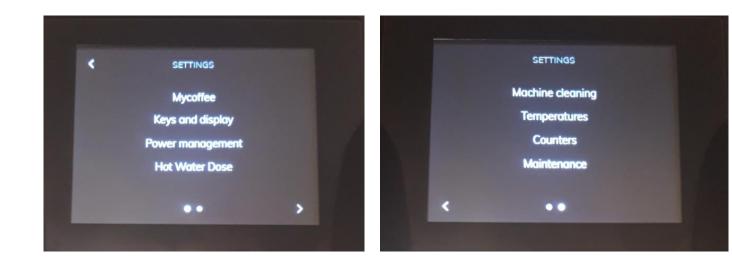
DISPLAY | HOME



A simplification of the group keyboard and the adding of a display to check machine information. It allows significant control of the extraction.

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- MYCOFFEE
- KEYS AND DISPLAY
- POWER MANAGEMENT
- HOTWATER DOSE
- MACHINE CLEANING
- TEMPERATURES
- COUNTERS
- TECHNICAL SETTINGS







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CONFIGURATION

- 1. ONE TEMPERATURE
- 2. DOSE PROGRAMMING
- 3. PREWETTING
- 4. STEAM EASYCREAM
- 5. NAME
- 6. SAVING & RECIPES ACTIVATION











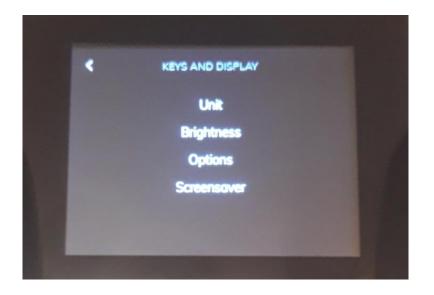




- MYCOFFEE
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POSSIBILITY TO MANAGE TEMPERATURE AND BREWING TIME INDIPENDENTLY:

- 1. TEMPERATURE DISPLAY 2,8"
- 2. BREWING TIME ON MACHINE DISPLAY
- 3. BREWING TIME ON GROUP DISPLAY







- MYCOFFEE
- KEYS AND DISPLAY
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- TOTAL BEVERAGES
- TOTAL BEVERAGES FOR EACH GROUP
- COUNTERS SINGLE BEVERAGE
- COUNTERS STEAM
- COUNTERS HOT WATER
- COUNTERS TOTAL LITERS



| * | COUNTERS | |
|-----------------------|-------------|--|
| | Groups | |
| | Partial | |
| | Absolute | |
| | Maintenonce | |
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| < | GROUP 1 COUNTERS 36 | | |
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- MYCOFFEE
- KEYS AND DISPLAY
- POWER MANAGMENT
- HOTWATER DOSE
- MACHINE CLEANING
- TEMPERATURES
- COUNTERS
- TECHNICAL SETTINGS

- EACH COMPONENT FUNCTIONAL TEST
- MACHINE CONFIGURATION
- AUTOLEVEL
- PROBE SENSIBILITY
- MAINTENANCE
- ALARMS
- OPTIONAL



| < | TECHNICAL SETTINGS | | |
|---|--|---|--|
| | date and time | | |
| | mainboard configuration | | |
| | offset | | |
| | autorefiil | | |
| | information | | |
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| | TECHNICAL SETTINGS | | |
| | optional configuration | | |
| | language | | |
| | demo mode | | |
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DISPLAY | CONNECTION

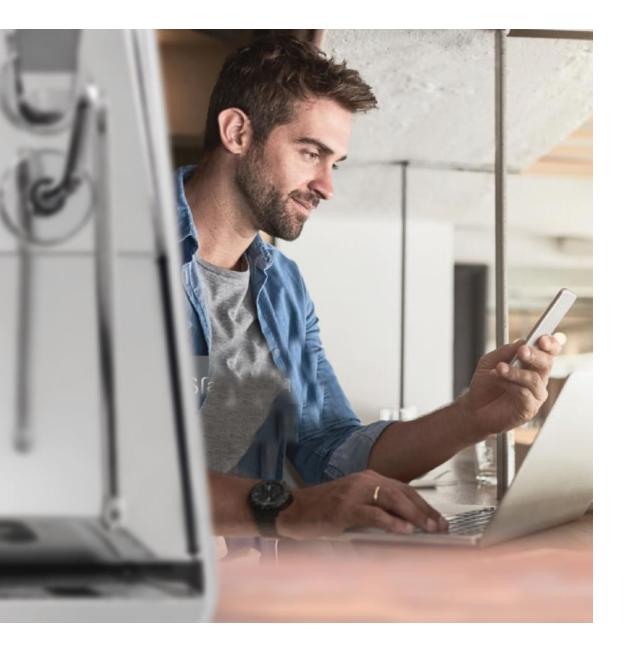
- MYCOFFEE
- KEYS AND DISPLAY
- POWER MANAGMENT
- HOTWATER DOSE
- MACHINE CLEANING
- TEMPERATURES
- COUNTERS
- TECHNICAL SETTINGS

- MY RECIPE
- MACHINE SETTING
- BREWING DIAGRAM
- BREWING QUALITY
- RECIPE AND BREWING DIAGRAM SHARING
- ALARMS









Sharing is the greatest innovation

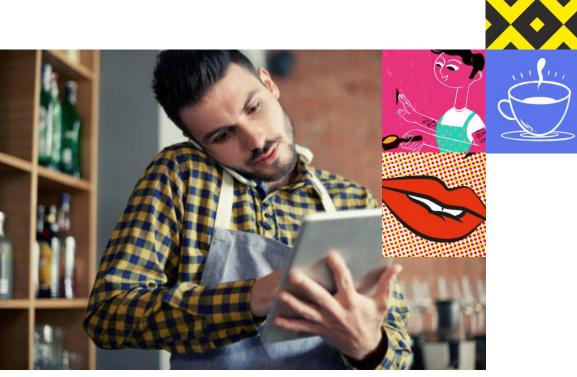
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MY VICTORIA ARDUINO New app to share recipes and tell stories

An app for smartphone and tablet thought for new generation coffee shops and baristas that enjoy sharing experiences and information.

It connects with Bluetooth and allows the user to create and share information and recipes about milk and coffee with all the other "Eagleoners."

For coffee shops, the app "My Victoria Arduino" allows to connect more than one machine to keep track and modify their settings without interrupting the baristas workflow.





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New app to share recipes and tell stories





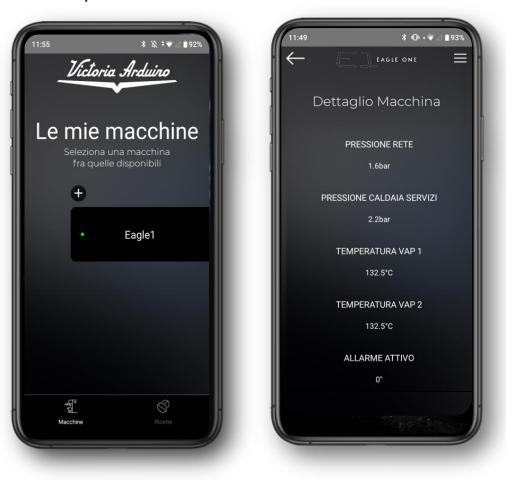
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4"

4"

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I= 7 EAGLE ONE





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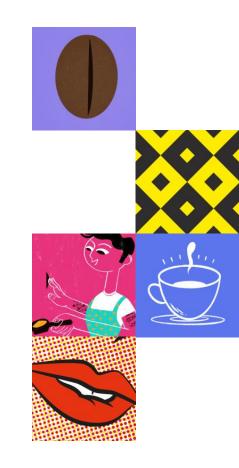


















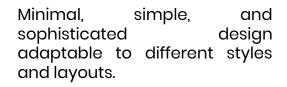


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DESIGN AND SIMPLICITY





For the shape of the Eagle One, Victoria Arduino was not only inspired by its impressive history, but also concentrating on the needs of the new era coffee shops that require compact, efficient, and sustainable machines while expressing personality.



"Big innovation in a compact space: this is Eagle One"

Lauro Fioretti, Victoria Arduino Product Manager



I AM ONE

Color and materials to make a UNIQUE EAGLE ONE

I can be how you want

Minimal, simple, and sophisticated design adaptable to different styles and layouts.

For the shape of the Eagle One, Victoria Arduino was not only inspired by its impressive history, but also concentrating on the needs of the new era coffee shops that require compact, efficient, and sustainable machines while expressing personality.

PROFILE



BACK PANEL







An author's touch, a mark of excellence

Famous architect **Giulio Cappellini** signed a **special version of the Eagle One** coffee machine.

For the new look, the international ambassador of excellence and Italian design used **wooden** recycled materials, dipped in an ecological resin, and then completely polished. The exclusive 'Cappellini blue' tints the side panels of the machine.



