









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."

















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.





TARGET



COFFEE CHAINS



SPECIALTY
COFFEE SHOPS



MICROROASTERS





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













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

















«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



MINIMAL ENVIRONMENTAL 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.



ENERGY OPTIMIZATION



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

T.E.R.S.

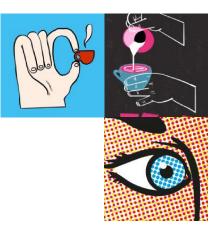
The patent pending system TERS (Thermal Energy Recovery System), uses the discharged water to preheat the incoming water through a recycling method, thus minimizing wastes.





Only the energy needed, instantly and when requested.





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.**

Barista can set 1 temperature for each group. The machine does the rest.



Brewing Module

Power: 900W Range: 80-105°C

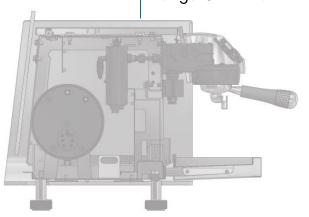
Steam Module

Capacity: 7lt

Power: 3000W (2gr) - 3600W(3gr) Range: 0,8-3 bar (2,1 bar suggested)

Material: Stainless steel

Regulation: Digital pressure gauge



POWER

5000W (2gr) 6500W (3gr)

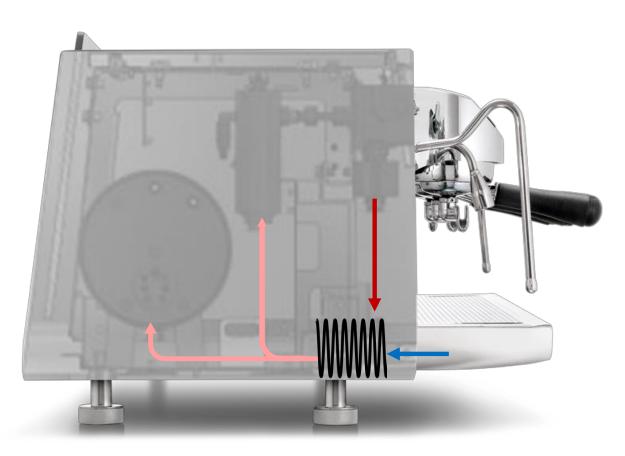




LESS IS MORE

New technology, fewer emissions, less environmental impact

T.E.R.S.



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.**







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.



CO2 EMISSIONS

*compared to the same category machine



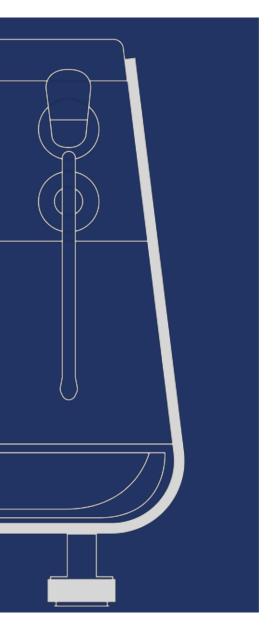






Life Cycle Assessment is a structured and standardized method used worldwide that quantifies the potential impacts on the environment and human health associated with the use of a product, starting with respecting resources and emissions.





STEAM

Simple and quick way to froth milk



Steam electronic control

Ergonomic steam lever

Cool touch steam wand

New steam wand design

Steam wand designated position

Less maintenance

More precision

Prevent burns

Even more easy to use

Easy cleaning





EASYCREAM

UP TO 4 DIFFERENT SETTINGS

EASYCREAM SETTING 1

Final temperature Delay Air temperature



EASYCREAM SETTING 2

Final temperature Delay Air temperature

PURGE

Activation and deactivation of the through pressure.

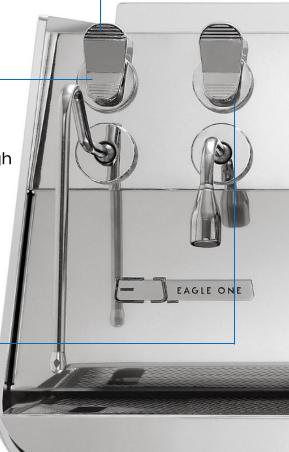
MANUAL STEAM

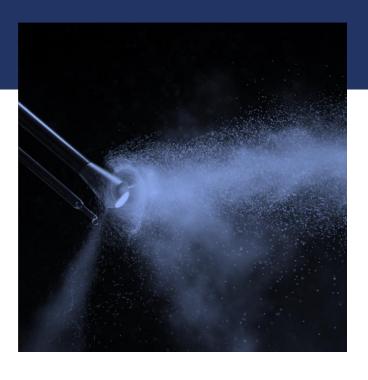
OPENING

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

HOT WATER

Two settings for two different amount of hot water





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

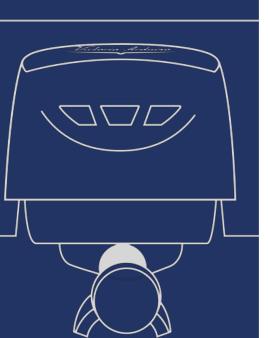
WORKING PRESSURE INCREASE

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
optional

Easy maintenance
Better quality

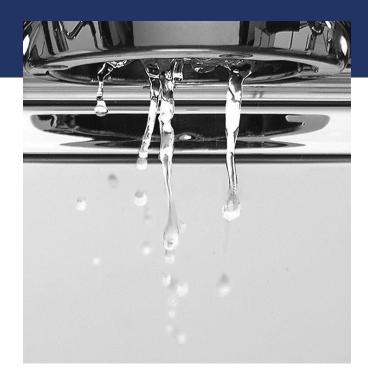


Standard group height (105_{mm})

Spot led optional

Ergonomic solutions





AUTOPURGE

PROBLEM

MANUAL PURGING SLOW DOWN THE BARISTA WORKFLOW

SOLUTION

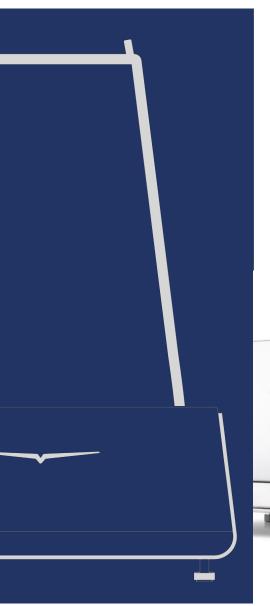
AUTOMATIC PURGING

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

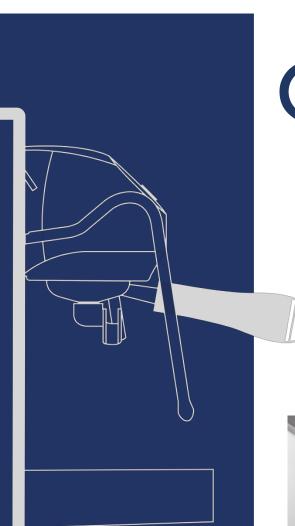
Front panel Lower back panel Extractable drip tray Full gel cupwarmer

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

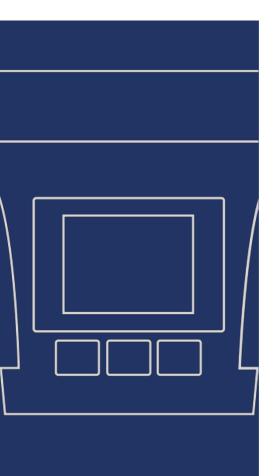


CUPWARMER

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

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





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

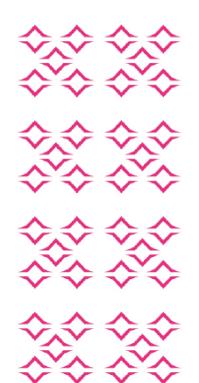


A simplification of the group keyboard and the adding of a display to check machine information. It allows significant control of the extraction.





DESIGN AND SIMPLICITY





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.



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

Lauro Fioretti, Victoria Arduino Product Manager



EAGLE ONE



437mm



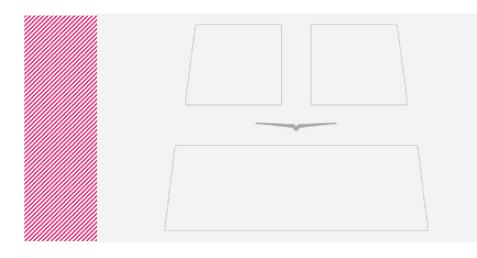


Color and materials to make a UNIQUE EAGLE ONE

I can be how you want

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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.



