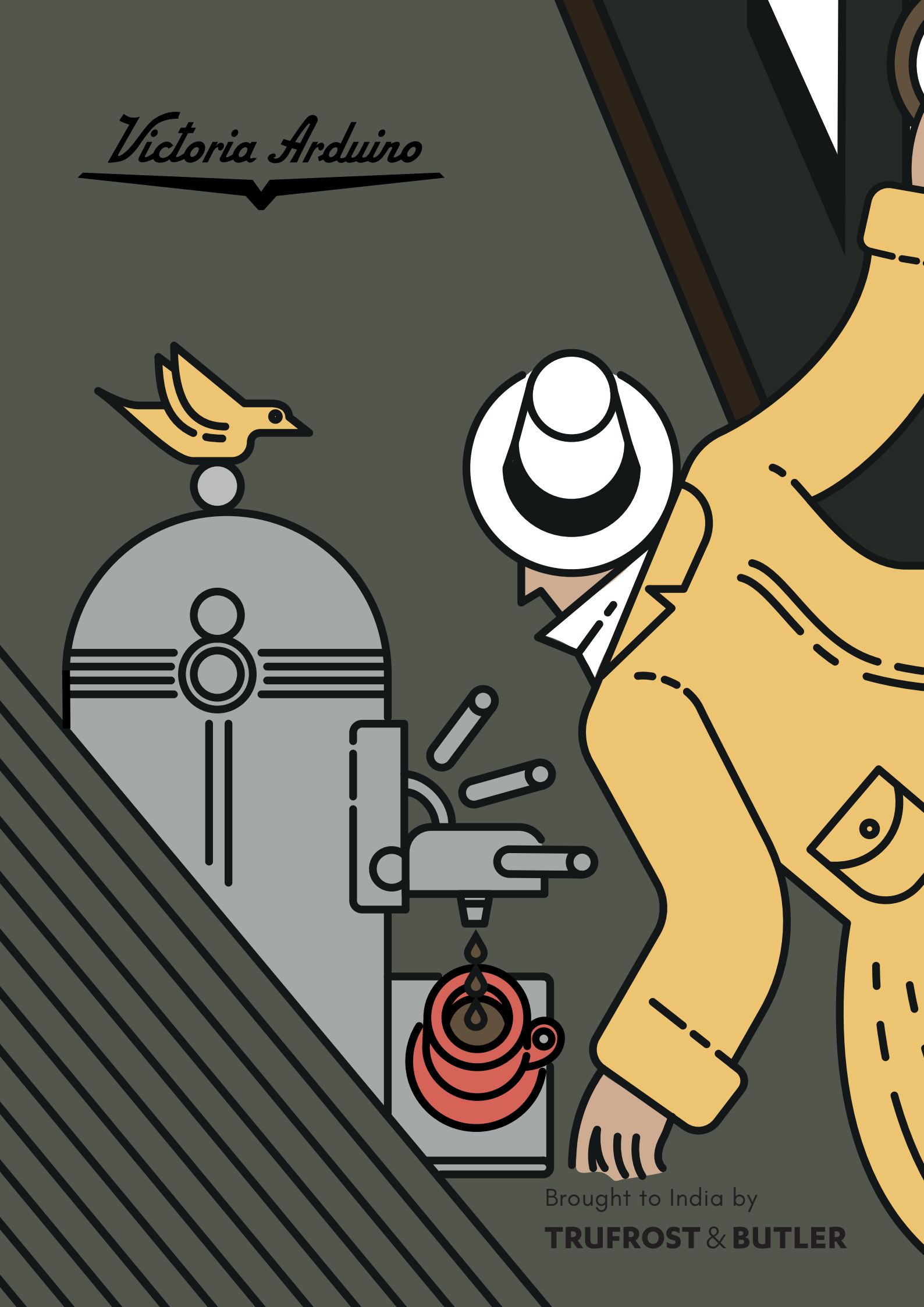
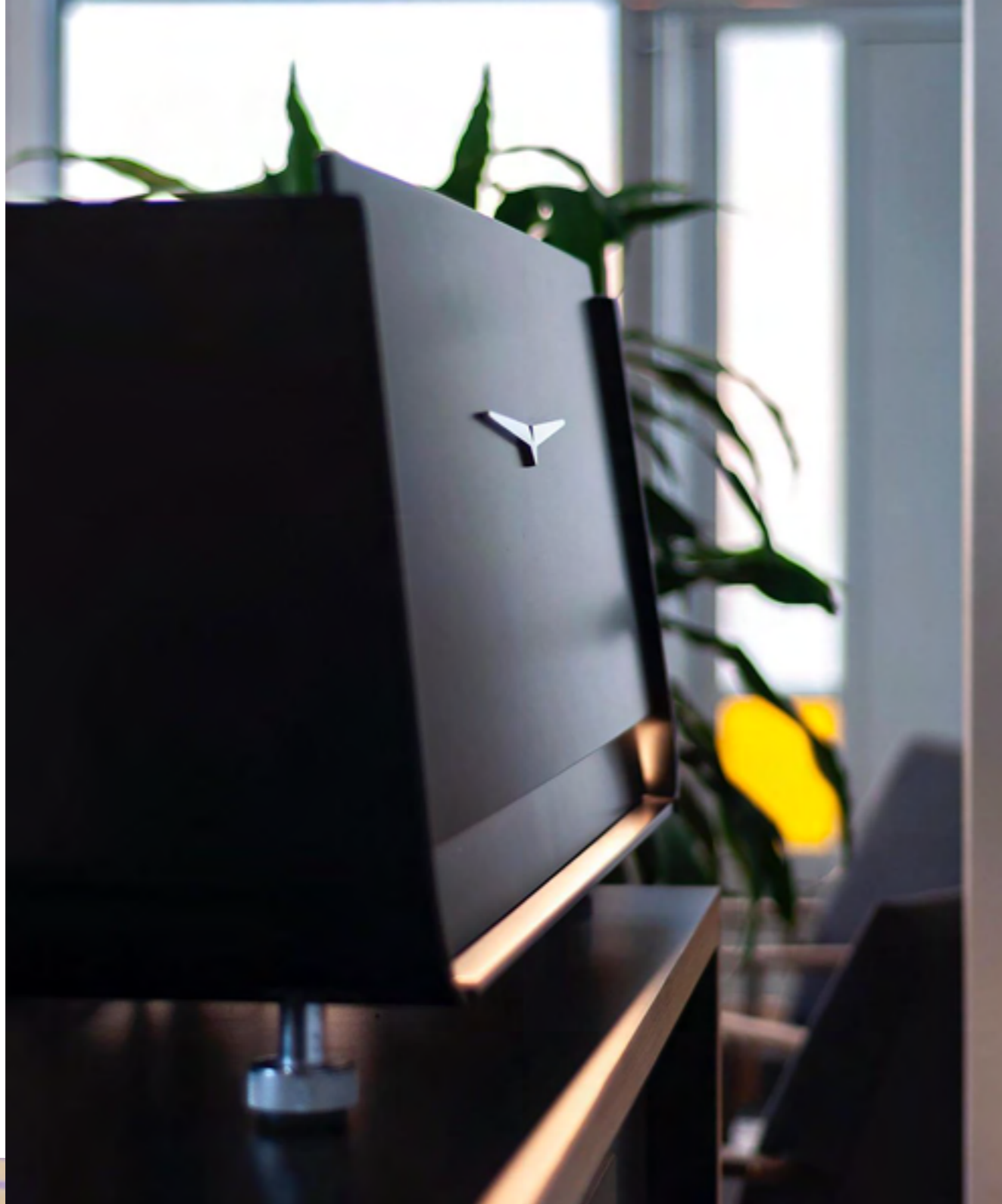


Victoria Arduino



Brought to India by
TRUFROST & BUTLER



Victoria Arduino

INSPIRED BY YOUR PASSION.

Trufrost & Butler now brings Victoria Arduino coffee machines - the iconic brand behind the champs at the World Barista Championship- to India.

This marks the beginning of a new era for Indian speciality coffee and the pursuit of excellence across the coffee value chain - one inspired by your passion and your precision.

With this partnership, we reaffirm our commitment to India's rapidly growing coffee community by empowering cafés, baristas, and roasters with world-class equipment that delivers on consistency, performance, and design, backed by a strong support infrastructure.



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
COFFEE MACHINES			
Black Eagle Maverick	Quality shops Quality chains Roasters	● ● ● ● ●	6
Eagle One	Coffee and no coffee oriented chains Roasters and Microroaster Bakeries	● ● ● ●	10
Eagle One Prima PRO	Coffee specialists Roastmasters Chef Mixologists Hotel	● ●	12
Eagle One Prima EXP	Coffee karts/Office/Boutique/Yatch Microroasters Home Hotel Mixologists	●	14
Eagle Tempo	Restaurants Roasters Chains Bakeries and patisseries Hotels	● ● ● ● ●	16
COFFEE GRINDERS			
Mythos	Coffee and no coffee shop and chains Roasters and Microroaster	● ● ● ● ●	20

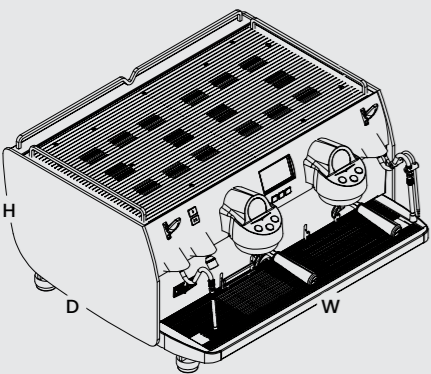
BLACK EAGLE MAVERICK



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)	6800	8600
Net Weight (Kg)	90	115
Insulated boiler (L)	8	8
Insulated coffee boiler (L)	0,6	0,6
Autopurge	standard	standard
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

PureBrew is the technology that, along with the new patented double mesh filter cone, provides the enjoyment of PureBrewCoffee, a filter coffee with unique characteristics, activated from the machine or the app with a simple switch.



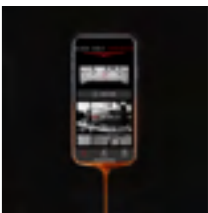
GRAVITECH

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.



APP

With the creation of recipes based on espresso or Pure Brew and on their sensorial profile, and with the visualisation of flow rate, the Black Eagle Maverick app is extremely simple to use and allows the barista to have total control over one or more Black Eagle Mavericks.

COLOURS

Accessories kit includes red eagle personalisation



Black



Stainless steel

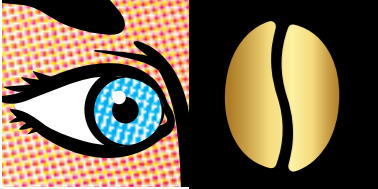


Blue Stone



White





EJ

EAGLE ONE



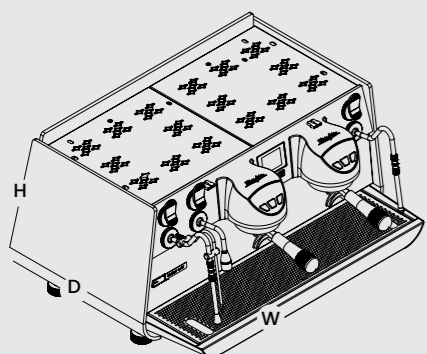
Product selected by
ADI Design Index 2020



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.



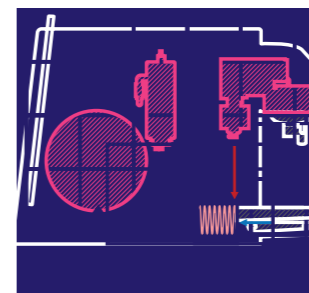
	2 Groups	3 Groups
Versions	Volumetric	Volumetric
Width (mm)	758	988
Depth (mm)	576	576
Height (mm)	437	437
Group Height (mm)	105	105
Power (W)	5000	6500
Net Weight (Kg)	68.5	84
Insulated boiler (L)	7	7
Insulated coffee boiler (L)	0,14	0,14
Autopurge	standard	standard
Easycream	opt.	opt.

TECHNOLOGIES



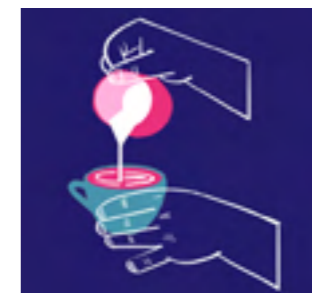
NEO TECHNOLOGY

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).



VIS

VIS-Virtual Intelligent Scale is a Victoria Arduino technology developed to digitally estimate the right dose in the cup using an algorithm calculation. VIS brings improved workflow and the certainty of a great extraction making Eagle One an even better performing and smarter system.

COLOURS



Black



Stainless steel



White



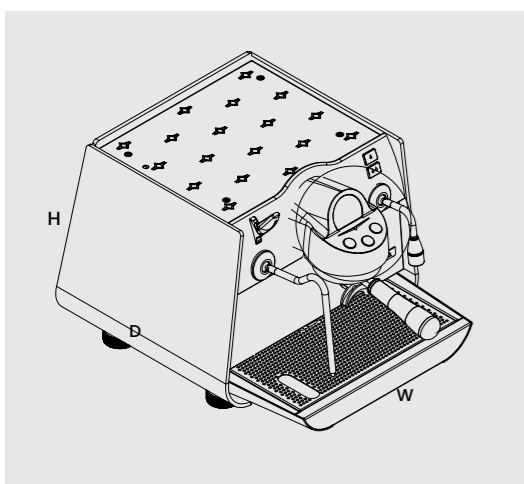
Wood

E1 PRIMA PRO



**ALONGSIDE
PIONEERS**

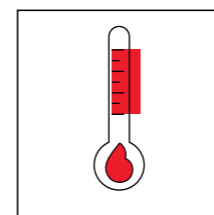
E1 Prima PRO is the single group professional espresso machine for coffee specialists, roasters, chefs and mixologists who want to reach unexplored summits of quality, discover new boundaries of taste to savour the thrill of going where no one has gone before. The E1 Prima PRO is the most powerful single group Victoria Arduino has ever made. All standards are challenged and exceeded. This affects performance, control, flexibility of extraction, lightness and compactness.



1 Group	
Width (mm)	410
Depth (mm)	510
Height (mm)	380
Group Height (mm)	95
Power (W)	Min 2000 / max 3100
Net Weight (Kg)	38
Insulated boiler (L)	1,8
Insulated coffee boiler (L)	0,6
T3 genius	Standard
Pure Brew Technology	Standard
PB tech	Standard
Autopurge	Standard
Easycream	Opt.

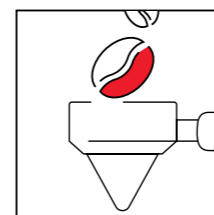
Victoria Arduino

TECHNOLOGIES



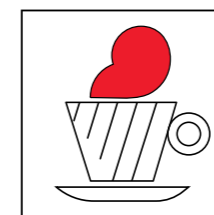
T3 GENIUS

Guarantees temperature control of the steam boiler, the coffee boiler and the group for maximum precision in the cup. The E1 Prima PRO Brew Temperature Reproducibility has obtained optimal results with perfect positioning within the range laid down by the World Coffee Events.



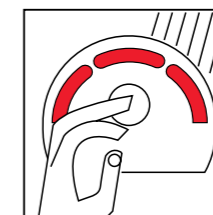
PURE BREW TECHNOLOGY

It's an innovative extraction method that is applied to espresso and to the extraction of a new drink without using pressure. Pure Brew opens to baristas a world of different recipes: from espresso to Pure Brew Coffee up to the extraction of tea and infusions to obtain perfect ingredients for mixing in cocktails and mocktails.



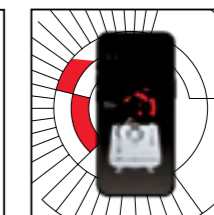
ADVANCED STEAM BY WIRE

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.



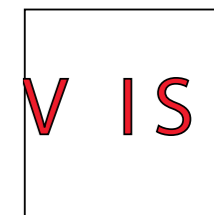
TOUCHSCREEN DISPLAY

The new 2.1" touchscreen display was designed to provide all information about the extraction, to be easy to read and to speed up every step of control and choice of setting.



VICTORIA ARDUINO E1 PRIMA APP

Just connect the Victoria Arduino E1 Prima app to the coffee machine and the system immediately recognises the model being used to offer a navigating experience and uniquely easy recipe setting. From the app users can create different recipes espresso, PureBrew and milk based and share them on the app 'Cloud recipe' section.



VIS

VIS technology digitally estimates the right dose in the cup through an algorithmic calculation. VIS brings improved workflow and the certainty of a great extraction making E1 Prima PRO an even better performing and smarter system.

COLOURS



White



Stainless Steel



Black

EXCLUSIVE COLOURS



Bold Black



Racing Red

Victoria Arduino

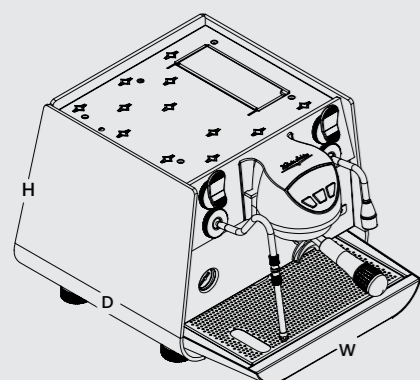
E1 PRIMA EXP



HELLO! LIFESTYLE EXPLORERS

E1 Prima EXP is the machine dedicated to those who love exploring different tastes through the research of quality ingredients and who treasure discovering and creating new drinks without sacrificing the beauty of a unique and contemporary object. Eagle One Prima EXP not only prepares many espresso and latte drinks but incorporates the new extraction method to create our signature drink, Pure Brew.

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 (L)	1,5
Insulated coffee boiler (L)	0,14
NEO Technology	Standard
Pure Brew Technology	Standard
Autopurge	Standard
Easycream	Opt.

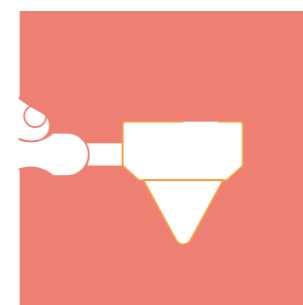


TECHNOLOGIES



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.



PURE BREW TECHNOLOGY

PureBrew technology, along with the new patented double-wall conical filter, provides the enjoyment of PureBrewCoffee, a filter coffee with unique characteristics, activated from the machine with a simple switch. Thanks to Pure Brew technology coffee lovers and baristas can extract a high-quality filter coffee or tea in less than three minutes and with a consistent result.



VICTORIA ARDUINO E1 PRIMA APP

Just connect the Victoria Arduino E1 Prima app to the coffee machine and the system immediately recognises the model being used to offer a navigating experience and uniquely easy recipe setting. From the app users can create different recipes espresso, PureBrew and latte based and share them on the app 'Cloud recipe' section.



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.

COLOURS



White



Stainless Steel



Black

EXCLUSIVE COLOURS



Blue Pearl



Sparkling Coral



Metallic Lavander



Roman Coin

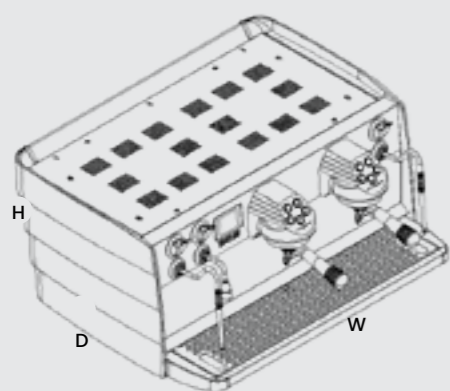
EAGLE TEMPO



POETRY IN MOTION

Eagle Tempo is the professional espresso coffee machine specially designed for cafés, restaurants, roasteries, chains, pastry shops and bakeries. The new coffee machine combines the iconic brand, the elegant and distinctive design that is so characteristic of the Victoria Arduino range and high productivity performance.

Victoria Arduino thus strengthens its range with a product that has recognisable design and high productive capacity, incorporating technology that enables the business to be managed whilst saving energy and reducing waste.



	2 Groups		3 Groups	
Versions	NEO	Single Boiler	NEO	Single Boiler
Width (mm)	825	825	825	825
Depth (mm)	650	650	650	650
Height (mm)	416	416	416	416
Low or High groups	•	•	•	•
Power (W)	6000	4700	7400	5200
Net Weight (Kg)	62	62	73	73
Insulated boiler (L)	8	11	8	17
Insulated coffee boiler (L)	0,14	-	0,14	-
Autopurge	opt.	opt.	opt.	opt.
Easycream	opt.	opt.	opt.	opt.

TECHNOLOGIES



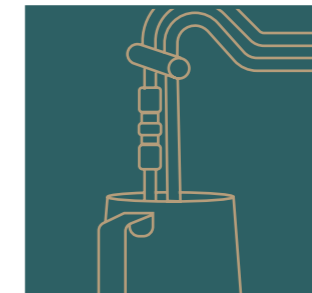
NEO TECHNOLOGY

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. Barista can create and set up to 9 milk/plant based drinks recipes, select them directly from the display home page and then pull the lever for the automatic steaming. The Easycream technology offers two different display modes (milk/coffee menu) to speed up the workflow.



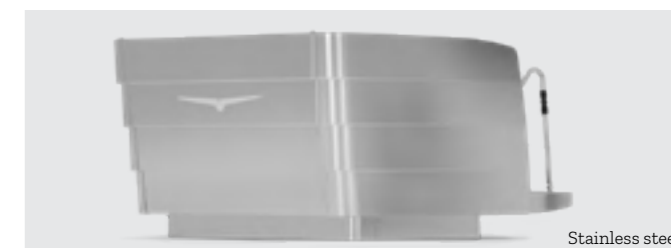
HIGH PRODUCTION

The group with 5 pre-programmed buttons enables faster production and speeds up the workflow. The insulated stainless-steel boiler has an internal pressure of 2.1 bars that, working with the Steam-by-Wire electronic steam control, enable the dispensing of dry steam for a better drink quality and faster preparation.

COLOURS



Black



Stainless steel



Heritage



White

A close-up photograph of a manual coffee bean grinder. The grinder has a black body and a shiny, polished metal hopper and chute. A hand is holding the black handle of the grinder, which is positioned over a metal portafilter. The portafilter is filled with a mound of dark brown, finely ground coffee. The background is a blurred indoor setting, possibly a cafe or kitchen, with a window visible. A dark, semi-transparent rectangular box is overlaid on the right side of the image, containing the text "Coffee Bean Grinders" in white.

Coffee Bean Grinders

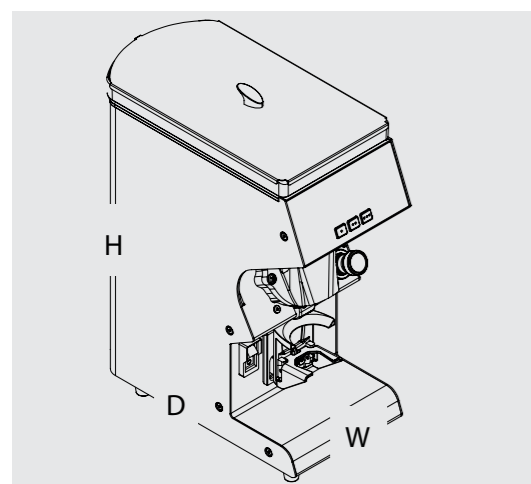
Mythos



GRINDING
PERFECTION.
AGAIN.

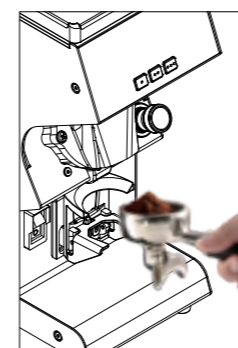
Mythos is the professional grinder that has been able, once again, to reach grinding perfection with important improvements from the points of view of user experience, grind control and design.

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.



	MYONE	MY75
Width (mm)	195	195
Depth (mm)	395	395
Height (mm)	479	479
Bean hopper (Kg)	1,5	1,5
Burrs (mm)	75	75
Power	220 V / 600 W 110 V / 1200 W	220 V / 600 W 110 V / 1200 W
Net weight (Kg)	23,7	23,8
Dosage	Timed	Timed

TECHNOLOGIES



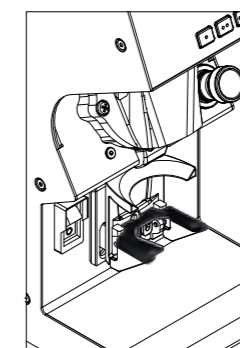
CLIMA PRO

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.



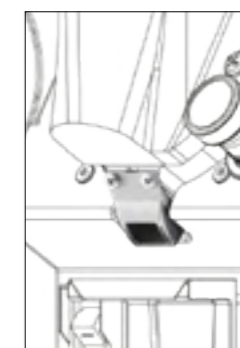
ELECTRONIC MONITORING OF GRIND SETTING

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

BLACK EAGLE MAVERICK



DOWNLOAD
THE BROCHURE



EAGLE ONE



DOWNLOAD
THE BROCHURE



EAGLE TEMPO



DOWNLOAD
THE BROCHURE



EAGLE ONE PRIMA PRO



DOWNLOAD
THE BROCHURE



EAGLE ONE PRIMA EXP



DOWNLOAD
THE BROCHURE



MYTHOS




DOWNLOAD
THE BROCHURE



The models available in India



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& BUTLER**

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