



# Mythos



*Victoria Arduino*

INSPIRED BY YOUR PASSION.



# The signature of our passion.

Carefully nurturing the passion for excellence in all espresso  
coffee lovers with the most advanced coffee knowledge,  
the best technology and design.

Working alongside our partners who strive for success  
through coffee excellence and the principles of ethical,  
social and environmental responsibility.

With more than 100 years of history and innovation in the  
coffee industry, our expertise is at your disposal.

**Victoria Arduino,  
inspired by your Passion.**



INSPIRED BY YOUR PASSION.



| COFF                      |               |
|---------------------------|---------------|
| FILTER                    |               |
| OUR BLACK BEAUTY          |               |
| 1.50L - 2.00L - 2.50L     |               |
| CHOOSE YOUR FLAVOR.       |               |
| A                         | FLAVORED 4.50 |
| B                         | FLAVORED 4.50 |
| C                         | FLAVORED 4.50 |
| OUR FRESH BREW ON THE GO! |               |
| GO JOE                    | 5.50          |



## FOR THOSE WHO LIVE THE LEGEND.

We are people living their profession  
with passion.

We are global citizens linked to our lands and  
territories. We search for innovation respecting  
the people and the environment.

We believe what we do can have an impact.  
We embrace technology and design  
to deliver better results.

We know that maximum precision and control  
are what really makes the difference.  
The details matter.

Mythos remains the legend of creating excellence  
in coffee. Since 2013 it continues its destiny of  
being a key partner in expanding our passion.

And now we expand that partnership to reach  
a new level of grinding perfection. Again.

**THE GRINDING PERFECTION.  
AGAIN.**

# GRINDING PERFECTION. AGVIN.





**Mythos was developed to define  
a new idea of precision and control.  
Now, the time has come to set  
a new level of grinding perfection.**

## **/ IMPROVED USER EXPERIENCE**

New integrated touchscreen display,  
simplified logic, enhancing experience.

## **/ ABSOLUTE CONTROL**

Even more stable temperature, even easier  
maintenance, even better precision and control.

## **/ NEW DESIGN**

An iconic design outside, more efficient inside  
the pride of Mythos is expressed in every detail.



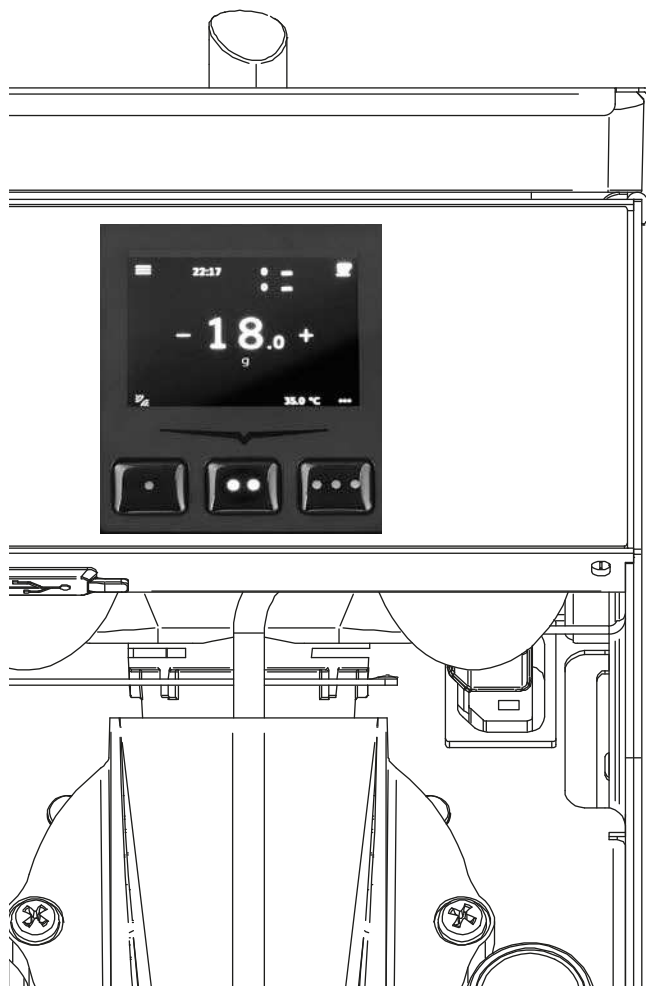






# IMPROVED USER EXPERIENCE

# PROGRAMMING EXCELLENCE FOR A SUPERIOR WORKFLOW



## Functionality with a single touch.

The new touchscreen display is even more user-friendly.

Baristas can easily change settings, read all the information needed and maintain total control of the grinder.



## Fluid, intelligent and easy-to-use programming logic.

Intuitive programming logic makes service smoother and more hassle-free, allowing for coffee professionals to focus on consistency and quality.

# ABSOLUTE CONTROL



# THE ORIGINAL STANDARD FOR ABSOLUTE CONTROL

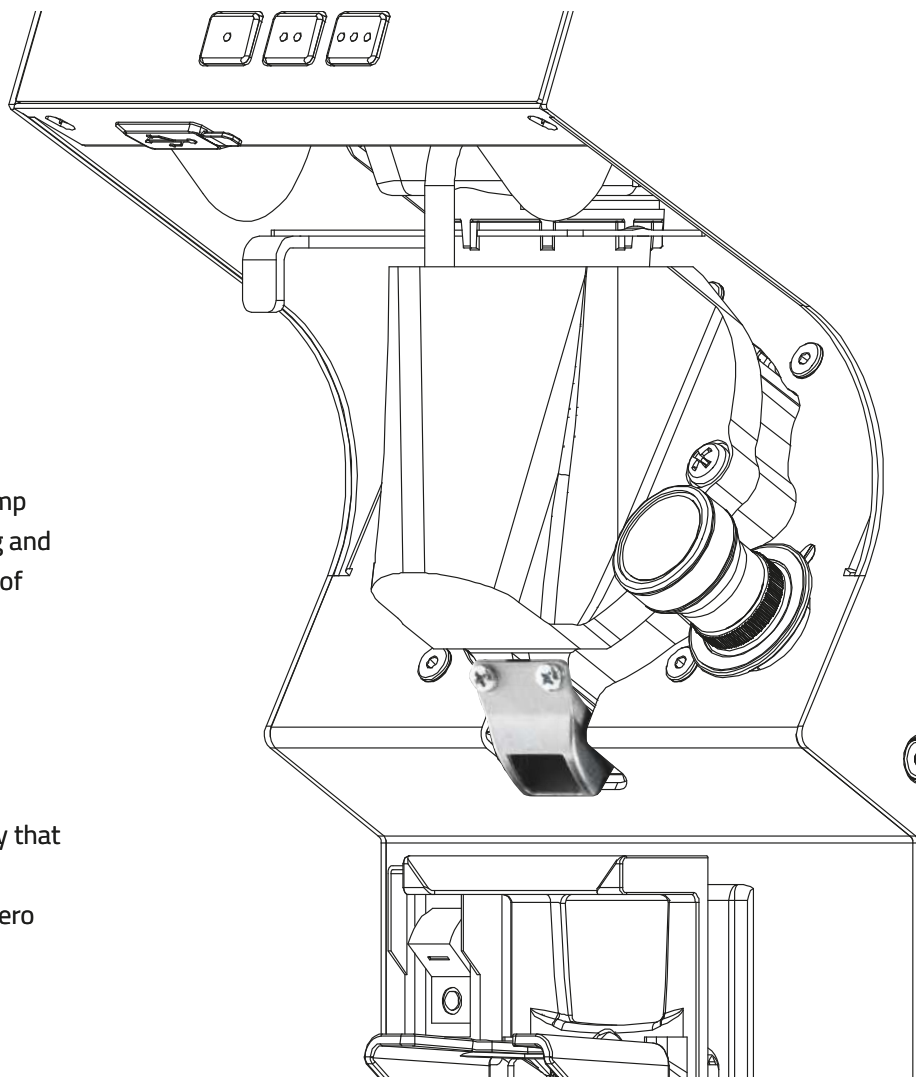
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## Perfect flow and zero waste.

Today, Mythos further improves its clump crusher and outlet spout, by simplifying and reinforcing it to guarantee perfect flow of ground coffee in the filter.

The new filterholder hook design sends ground coffee into the filter thus minimising waste.

Mythos native and patented technology that meets the needs of the modern coffee professionals: maximum consistency, zero waste and ease of maintenance.

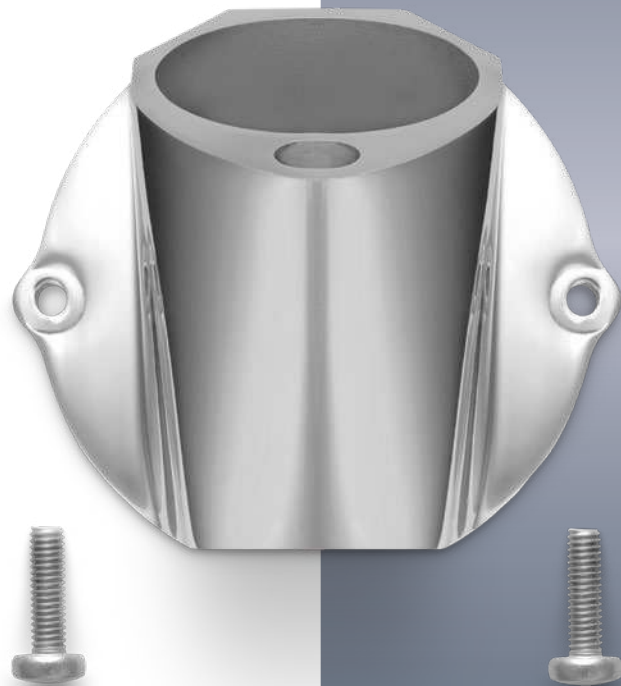
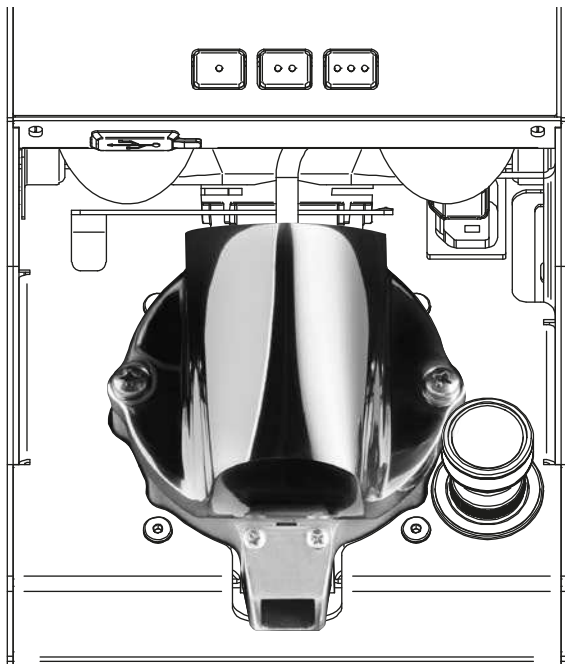




# Immediate accessibility.

Cleaning and maintenance operations are now  
more simple and accessible.

We have reduced the number of screws to  
access the heart of the machine and have  
improved direct visibility to the key  
functioning parts of Mythos.



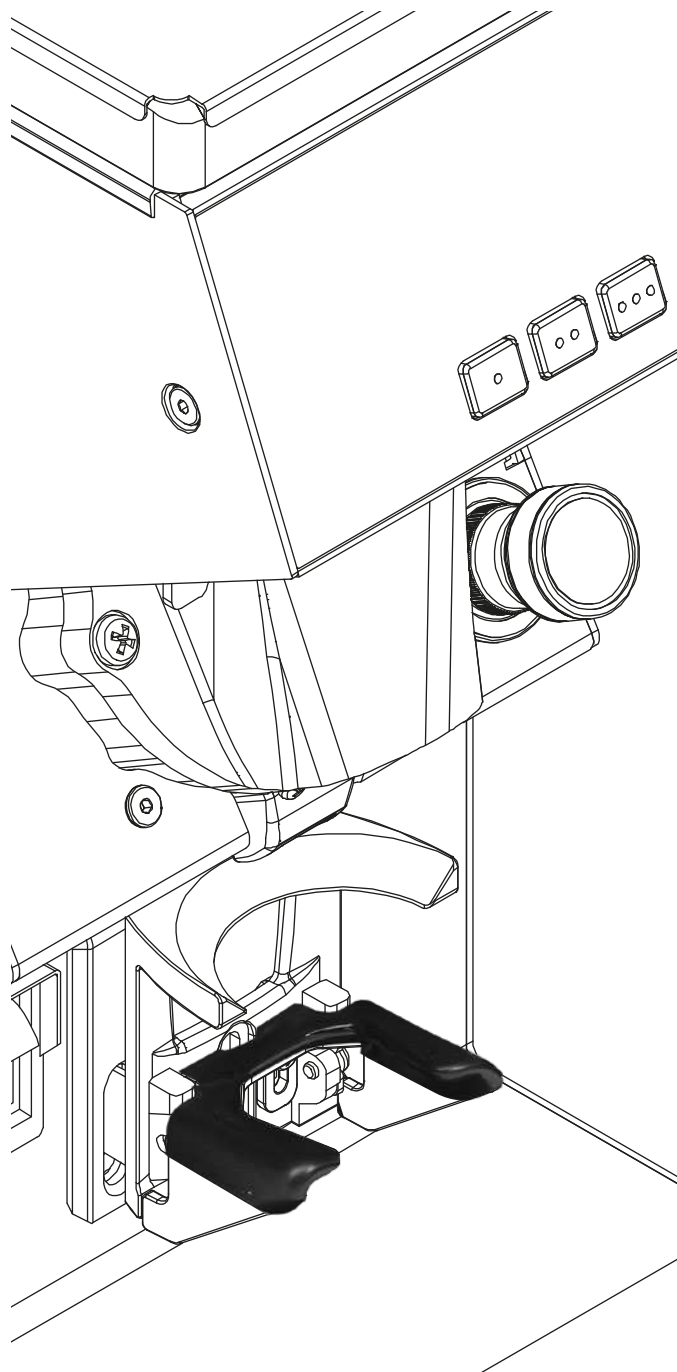
## The lowest temperature tolerance ever achieved.

Different coffees need different grinding temperatures. With Mythos Clima Pro, baristas can set grinding temperatures from 30 to 60°C in order to extract the greatest qualities of each type of coffee.

For us, better control leads to better results.

## What's essential when you never accept limits.

The gravimetric version has an upgraded programming and built-in scale. These features grant maximum consistency and create a much faster workflow for grinding and weighting coffee.





## Tailored granulometry.

Easy and precise micrometric adjustment allows baristas to manage each shot with more accuracy. Barista can read burrs distance directly from the display in order to have an improved understanding of grind setting variable.





# NEW DESIGN



## Doubled coolness.

We were the first to install two fans instead of one, and again the first to mount them both on the back.

This provides for ideal airflow inside of the grind chamber. Counter space is a premium for cafes. If you need to use several grinders at the same time for different needs, now each grinder can be set side by side.

A wall of excellence at your service.

# AESTHETICS AND EFFICIENCY: THIS IS OUR SENSE OF DESIGN

## Exciting new integrated display.

The smooth and responsive combination of the glass and touchscreen integrated display create an intuitive and fluid control panel that is elegant, simple to adjust and easy to clean.











**MYTHOS  
WAS CREATED FOR  
PROFESSIONALS  
WHO DESERVE  
THE BEST.**

# 4 VERSIONS OF PERFECTION

**Tailored to your needs:  
Mythos creates a system  
of excellence and satisfies  
the pursuit of your passion  
with the same vision.**

More productivity with the 85mm burrs.  
Absolute precision in the gravimetric  
version. Today, Mythos defines a world of  
detail but founded in a common design.  
And with the same obsession for perfection  
that we share with Baristas and Roasters  
across the globe.

**MY  
85**

• 85 mm  
high coffee production

**MY  
75**

• 75 mm  
medium coffee production



## MY G85

- 85 mm high coffee production
- Gravitec more precision

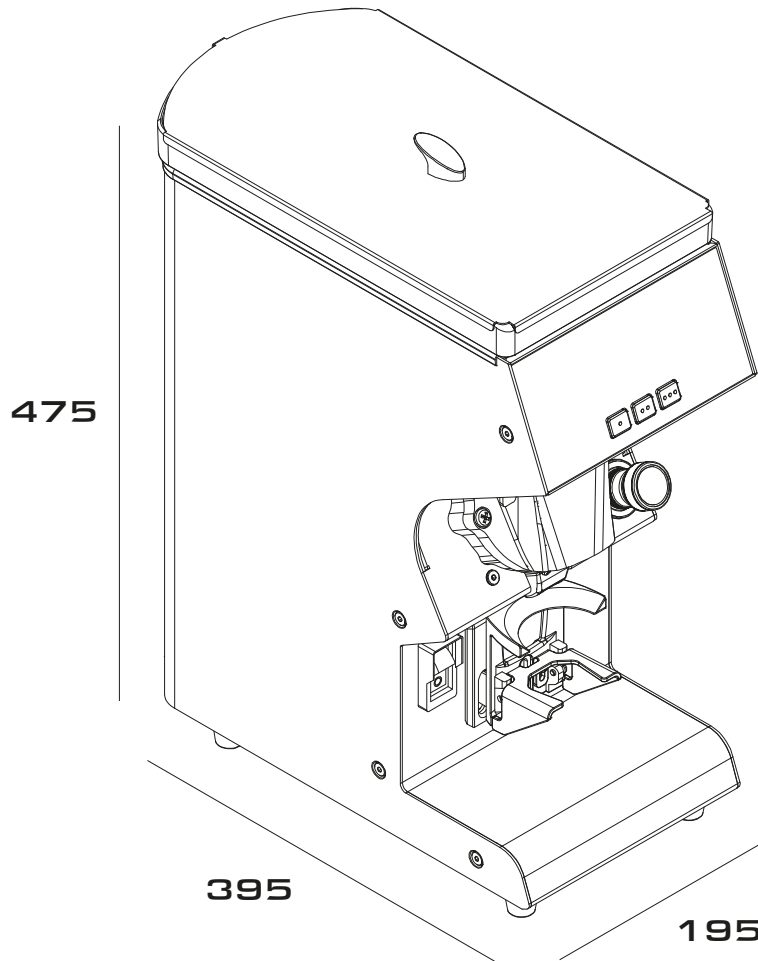


## MY G75

- 75 mm medium coffee production
- Gravitec more precision



# DETAILS AND OPTIONALS



| Version                   | MY75                           | MY85                           | MYG75                          | MYG85                          |
|---------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| Bean Hopper Capacity      | 1,5kg                          | 1,5kg                          | 1,5kg                          | 1,5kg                          |
| Grinding Regulation       | Micrometric                    | Micrometric                    | Micrometric                    | Micrometric                    |
| Burrs Distance Setting    | Included                       | Included                       | Included                       | Included                       |
| Long Life Treatment       | Included                       | Included                       | Included                       | Included                       |
| Engine Protection System  | Included                       | Included                       | Included                       | Included                       |
| Type Of Dosage            | Timed                          | Timed                          | Gravimetric                    | Gravimetric                    |
| Burrs (mm)                | 75                             | 85                             | 75                             | 85                             |
| Grinding Speed (gram/sec) | 2,7 - 3,5                      | 4 - 4,5                        | 2,7 - 3,5                      | 4 - 4,5                        |
| Touchscreen Display       | Included                       | Included                       | Included                       | Included                       |
| Electronic Dosing         | Included                       | Included                       | Included                       | Included                       |
| N. Programmed Doses       | 3                              | 3                              | 3                              | 3                              |
| Stop&Go                   | Included                       | Included                       | Included                       | Included                       |
| Barista Function          | Included                       | Included                       | Included                       | Included                       |
| Dose Addition Function    | Included                       | Included                       | Included                       | Included                       |
| Languages                 | I/GB/F/D/E                     | I/GB/F/D/E                     | I/GB/F/D/E                     | I/GB/F/D/E                     |
| Total Counter             | Included                       | Included                       | Included                       | Included                       |
| Partial Counter           | Included                       | Included                       | Included                       | Included                       |
| Weight (net – Kg)         | 23,8                           | 24,5                           | 24                             | 24,7                           |
| Power                     | 230 V / 450 W<br>115 V / 960 W | 230 V / 650 W<br>115 V / 750 W | 230 V / 450 W<br>115 V / 960 W | 230 V / 650 W<br>115 V / 750 W |



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