

The Mythos One.



 **nuova**  
**SIMONELLI**<sup>®</sup>  
espresso coffee machines

# Reliable, precise & consistent.

The result of two years of development, this highly technical on-demand grinder regulates heat within 35°C and 45°C, meaning coffee quality remains consistent throughout the grinding process.

It also features both a heating element and a fan, which regulate the temperature between the set parameters.

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	Mythos One
Dimensions (mm)	1.188 d.400 h.510
Weight (kg)	24.5
Hopper Capacity (g)	11,4
Grinding Capacity (G/sec)	3.5 - 4.5
Power (Watt)	7300

## Quality Extraction.

On-demand, high capacity grinder for professionals operating high volume sales units with a need for consistent high quality extraction.

## Clima pro Technology.

New technology with thermal stability system that grants maximum consistency of each dose, keeping the coffee ground temperature between 35-45°C.

## Stop and Go Technology.

Pause the dose and resume grinding, as desired.

## Barista Ergonomics.

Open lines of sight on equipment.

## Barista Mode.

Allows for dose adjustments of all three individual dose buttons, without having to enter the programming mode.

## Micrometric Grind Adjustment.

Allows for infinite and stepless control of grind coarseness.

## Long Life Burrs.

Titanium burrs guarantee more efficient and long lasting grinding.



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