

MIGNON

SINGLE DØSE

“INCLINED” TO
ZERO RETENTION



65 mm FLAT BURRS

Professional flat burrs (65 mm) for a **unique consistency** of the doses grinded.



DIAMOND INSIDE

Patented by Eureka, Diamond Inside keeps the **granulometry constant** longer than any other burrs treatment.



ESPRESSO & BREW

Burrs design suitable both for Espresso and all the alternative coffee brewing methods.



EUREKA ENGINE

The only one in the segment equipped with an **AC motor**, usually required by **professional baristas**, due to its higher efficiency, resistance and durability over time.



HIGH SPEED PRODUCTIVITY

The unique combination of engine - **Diamond Inside®** burrs (65 mm) guarantees high productivity (**2.3 – 2.8 Espresso; 2.8 – 3.3 Brew**).



SILENT TECHNOLOGY

Extremely silent grinding (60 dB) thanks to the **exclusive anti-vibration solution**.



EUREKA STEPLESS MICROMETRIC REGULATION

Infinite grind control provided by the **Eureka Patented** system, enhanced by the **extra-comfort knob**.



EXTREMELY LOW RETENTION SYSTEM

The perfect inclination of the grinding chamber (15°), combined with dedicated technical solutions ensures a retention close to zero (Total Retention $0.6 \div 0.8$ g - Exchange = 0.3 g*), and a unique Dose Consistency (with $0.05 \div 0.15$ g variance*).



MIGNON BLOW UP CLEANING

The use of Blow Up allows to prepare your next shot with the grinding chamber always clean.



DOSING CUP

Made of stainless steel (**45 g**), it perfectly fits your portafilter, keeping your workspace nice and tidy.



MIGNON SINGLE DOSE HOPPER

Equipped with wooden lid and revolving metal tab, compact designed (**45 g**) to easily grind your single shot.



EASY ACTIVATION (ON/OFF)

Manual activation on the side, delivering fresh grind in the simplest way.



EXCLUSIVE DESIGN

Wood refined finishes for a premium product, with the highest attention to detail.



MADE IN ITALY

Absolute reliability over time, granted by the selection of the finest materials and quality of **Made in Florence**.