

Rythos





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

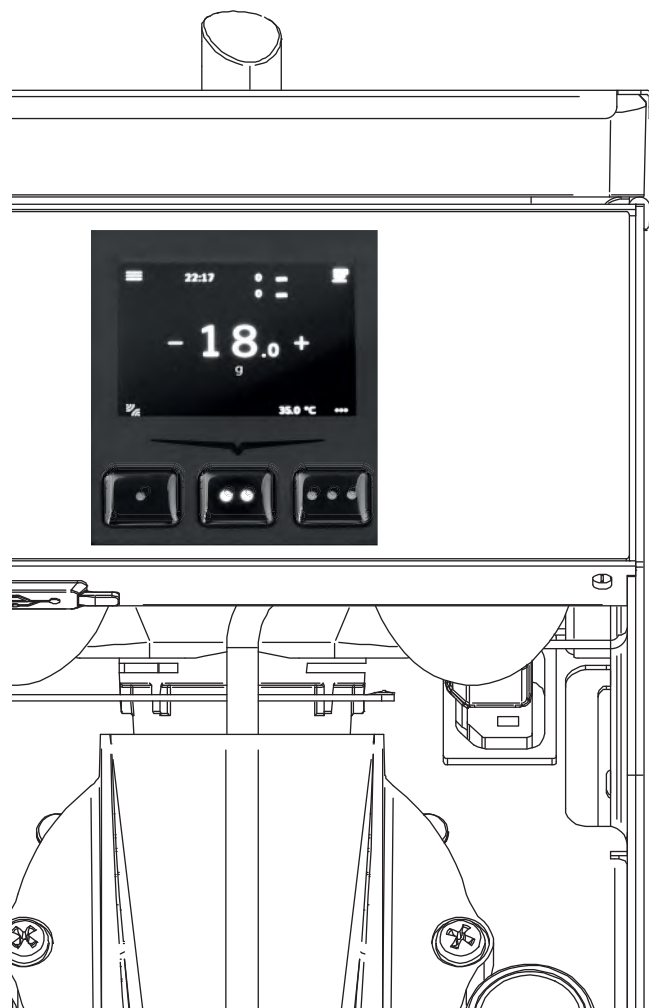
Even more stable temperature, even easier maintenance, even better precision and control.

/ NEW DESIGN

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



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.

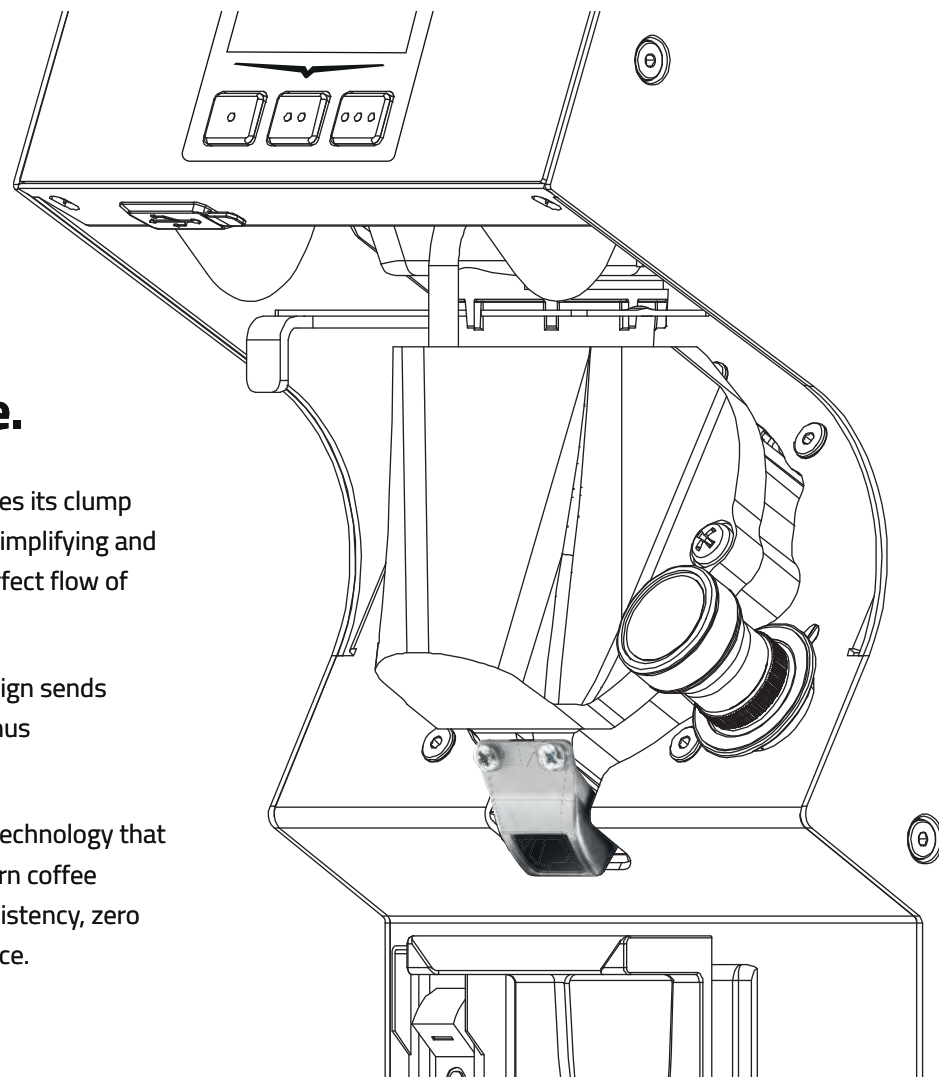
THE ORIGINAL STANDARD FOR ABSOLUTE CONTROL

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.

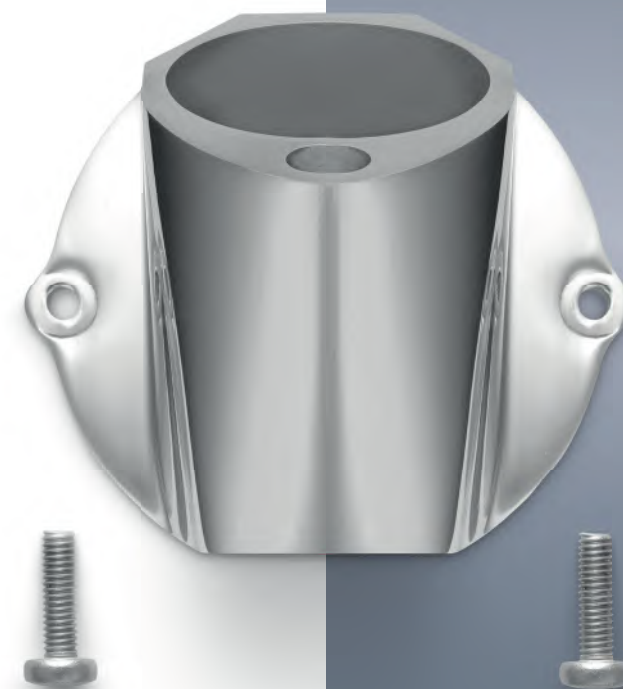
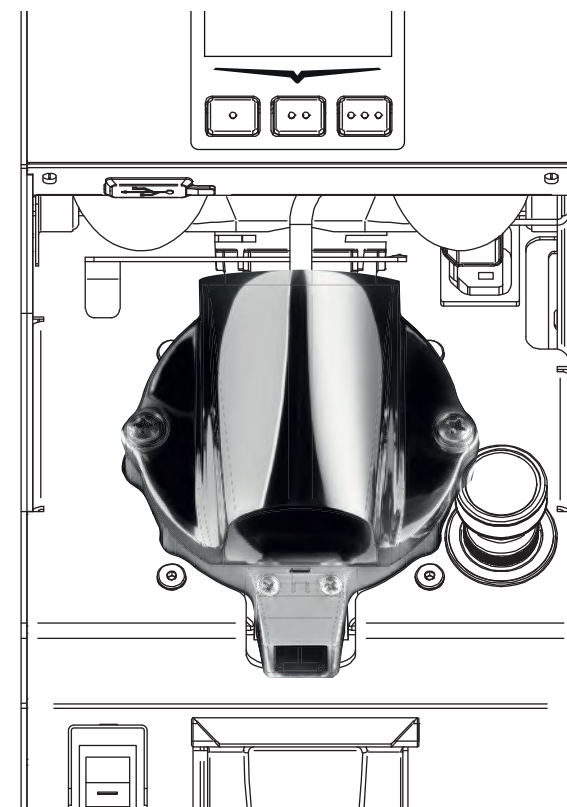
Mythos native and patented technology that meets the needs of the modern coffee professionals: maximum consistency, zero waste and ease of maintenance.



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.



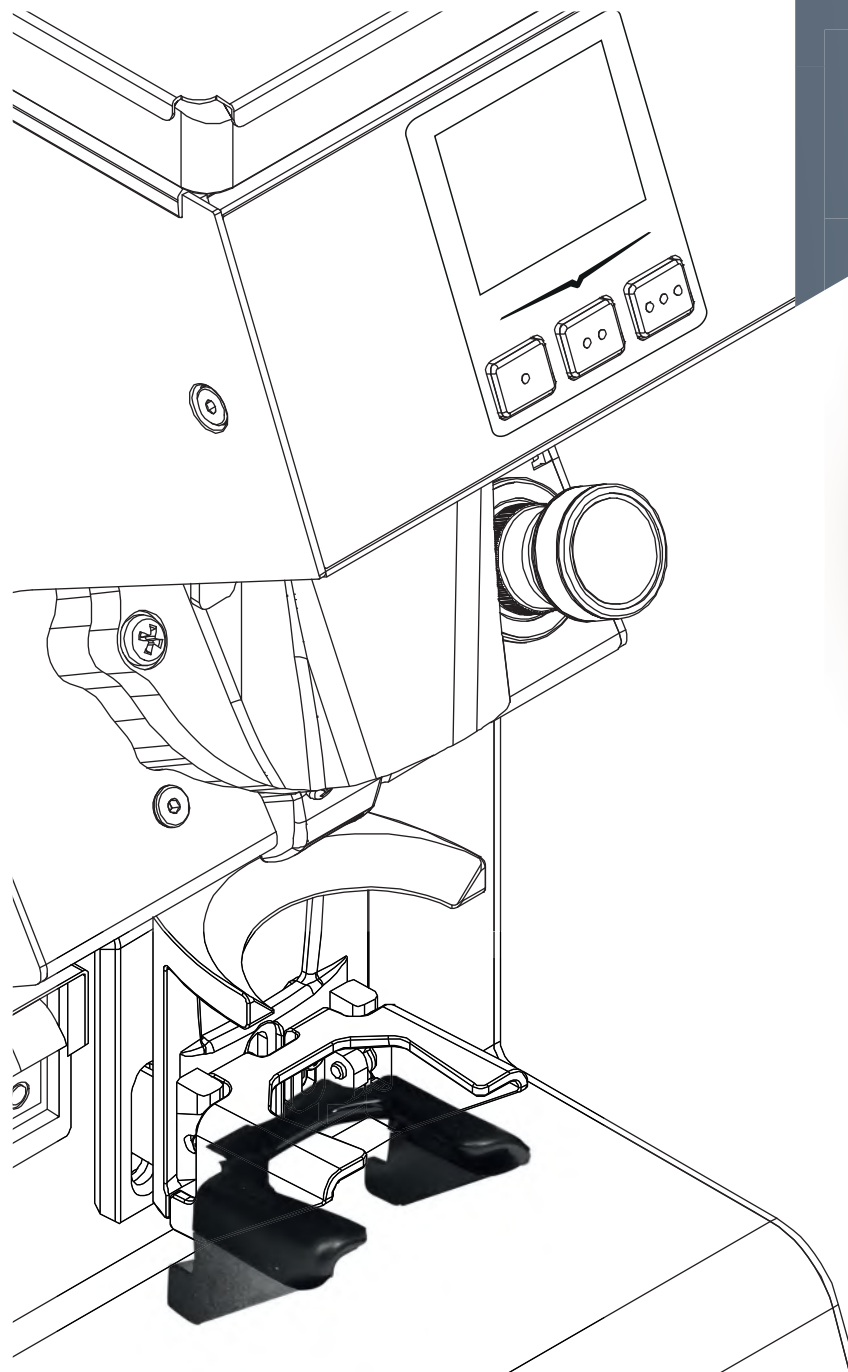
The lowest temperature tolerance ever achieved.

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 weighing coffee.



Mythos | 09



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.



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.



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.





NEW MODEL!

MYONE is your Mythos One with a new design and new accessibility.

- **75mm burrs** fixed speed timed version.
- Three **programmable doses**.
- Three different operating methods: programmable doses, **barista mode** and continuous.
- **Simplified display** with two touchscreen buttons to increase or decrease the dose in barista setting.
- **Same motor** as Mythos family.
- **Same design** and accessibility as Mythos family.
- **Same ventilation** system as Mythos family.
- **Electronic temperature control** of grinding chamber.

5 VERSIONS OF PERFECTION

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.

MYONE

- Simplified display
- 75mm burrs



MY85

- 85mm burrs



MY75

- 75mm burrs



MYG85

- 85mm burrs
- Gravitec



MYG75

- 75mm burrs
- Gravitec



OFFICIAL
GRINDER



DETAILS AND OPTIONALS

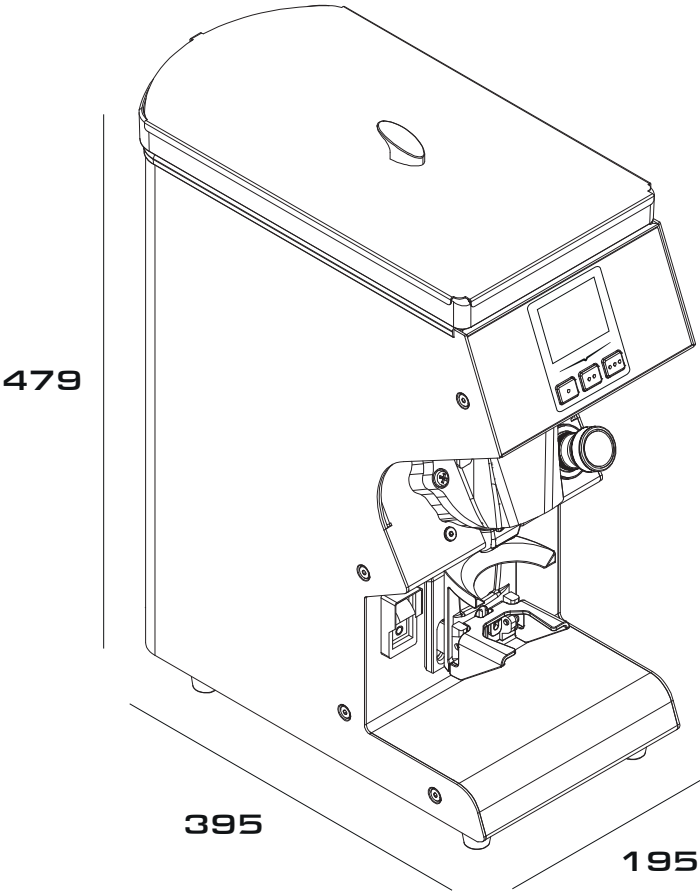


ESPRESSO
MACHINES

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Version	MYONE	MY75	MY85	MYG75	MYG85
Bean Hopper Capacity	1,5kg	1,5kg	1,5kg	1,5kg	1,5kg
Grinding Regulation	Micrometric	Micrometric	Micrometric	Micrometric	Micrometric
Burrs Distance Setting	Not Included	Included	Included	Included	Included
Long Life Treatment	Included	Included	Included	Included	Included
Engine Protection System	Included	Included	Included	Included	Included
Type Of Dosage	Timed	Timed	Timed	Gravimetric	Gravimetric
Burrs (mm)	75	75	85	75	85
Grinding Speed (gram/sec)	2,5 - 3,0	2,7 - 3,5	4 - 4,5	2,7 - 3,5	4 - 4,5
Touchscreen Display	TFT Display	Included	Included	Included	Included
Electronic Dosing	Included	Included	Included	Included	Included
N. Programmed Doses	3	3	3	3	3
Stop&Go	Included	Included	Included	Included	Included
Barista Function	Included	Included	Included	Included	Included
Dose Addition Function	Included	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	I/GB/F/D/E
Total Counter	Included	Included	Included	Included	Included
Partial Counter	Included	Included	Included	Included	Included
Weight (net – Kg)	23,7	23,8	24,5	24	24,7
Power	220 V / 600 W 110 V / 1200 W	220 V / 600 W 110 V / 1200 W	220 V / 700 W 110 V / 750 W	220 V / 600 W 110 V / 1200 W	220 V / 700 W 110 V / 750 W