



# EAJ

EAGLE ONE



# HIGH TECHNOLOGY AND DETAIL-ORIENTED

## NEW MATERIALS

The boilers are made of steel and insulated with a unique material that guarantees extreme thermal insulation, avoiding heat dispersion.



## ENERGY OPTIMIZATION

the new engine with **NEO (New Engine Optimization)** guarantees high performance while reducing the energy consumption of the machine.

## MINIMAL ENVIRONMENTAL IMPACT

new constructive design with less internal systems can maintain its high-performance level while reducing the environmental repercussions.

## T.E.R.S.

The patent pending system **TERS (Thermal Energy Recovery System)**, uses the discharged water to pre-heat the incoming water through a recycling method, thus minimizing wastes.



O

NEW ENGINE OPTIMIZATION

N

Z

ONLY THE ENERGY  
NEEDED, INSTANTLY AND  
WHEN REQUESTED

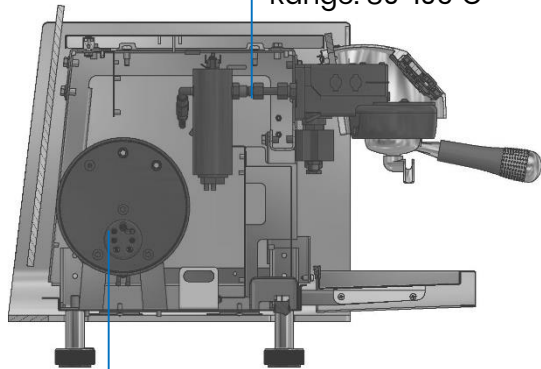
# NEO

## LESS IS MORE

NEW TECHNOLOGY, FEWER EMISSIONS, LESS ENVIRONMENTAL IMPACT

### Brewing Module

Range: 80-105°C



### Steam Module

Capacity: 7lt

Range: 0,8-3 bar (2,1 bar suggested)

Material: Stainless steel

Regulation: Digital pressure gauge

### Power

2 groups: min 3000/max 4800W

3 groups: min 3600/max 6300W

The NEO engine uses an instant heating system allowing only the necessary amount of water for the extraction to be heated, thus using **LESS AMOUNT OF WATER AND BOILERS OPTIMIZATION.**

Productivity and performance remain constant, while **energy efficiency increases**

Barista can **set 1 temperature for each group.**

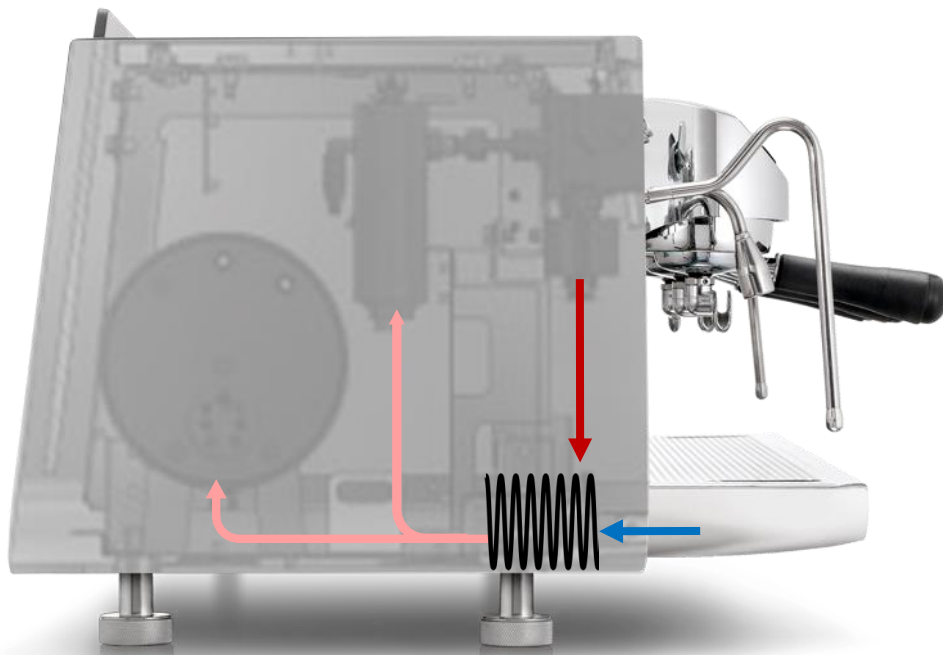
The machine does the rest.

# T.E.R.S.



NEW TECHNOLOGY, FEWER EMISSIONS, LESS ENVIRONMENTAL IMPACT

## LESS IS MORE



The new patent pending technology **T.E.R.S. (The Thermal Energy Recovery System)** uses the discharged water to pre-heat the incoming water. The result is an **8% saving on total machine consumption.**

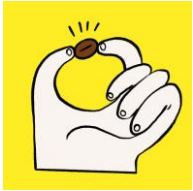


# LESS IS MORE

## NEW TECHNOLOGY, FEWER EMISSIONS, LESS ENVIRONMENTAL IMPACT

The machine is more compact.

The **NEO** technology, the thermal insulation and the size reduction of the single components, helped to save energy and to limit the environmental impact substantially. The **Life Cycle Assessment** demonstrated how the Eagle One had a 23% less environmental impact concerning the same category machine.



Life Cycle Assessment is a structured and standardized method used worldwide that quantifies the potential impacts on the environment and human health associated with the use of a product, starting with respecting resources and emissions.

**E1**  
EAGLE ONE

- 35%

ENERGY SAVING

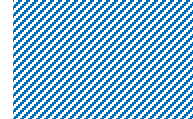
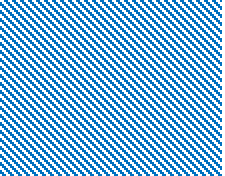
compared to the same category machine\*

- 23%

CO<sub>2</sub> EMISSIONS

compared to the same category machine\*

*Victoria Arduino*



# FEATURES



STEAM

GROUP

MATERIALS

OPTIONAL

DISPLAY



# STEAM

SIMPLY AND QUICK WAY TO FROTH MILK



**Steam electronic control**

**Ergonomic steam lever**

**Less maintenance**

**More precision**

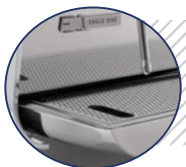


**Cool touch steam wand**

**New steam wand design**

**Prevent burns**

**Even more easy to use**



**Steam wand designated position**

**Easy cleaning**



# STEAM

## HOW IT WORKS

### EASYCREAM UP TO 4 DIFFERENT SETTINGS



#### EASYCREAM SETTING 1

Final temperature  
Delay  
Air temperature

#### EASYCREAM SETTING 2

Final temperature  
Delay  
Air temperature

### MANUAL STEAM

#### PURGE

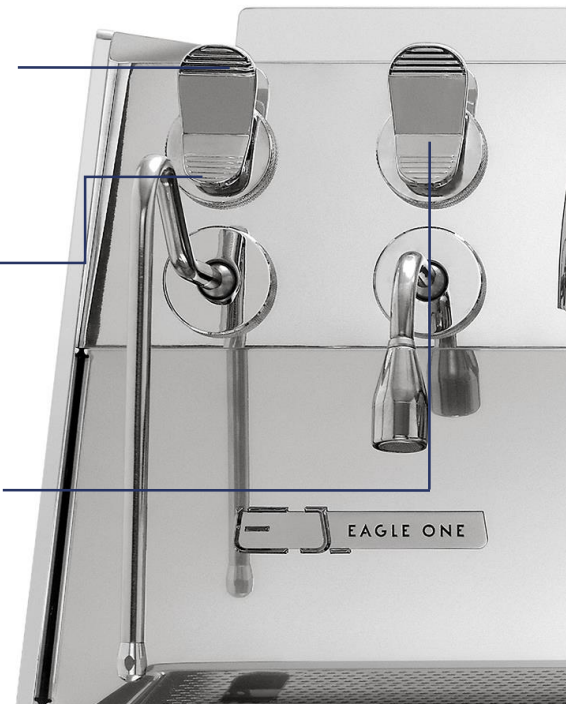
Activation and deactivation of the through pressure.

#### OPENING

Activation and deactivation of the solenoid valve through pressure. Maximum time 2 minutes

#### HOT WATER

Two settings for two different amount of hot water





# EASYCREAM

## PROBLEM

Low skilled barista delivery  
lot of cappuccino

## SOLUTION

Auto-Steamer with air-steam compressor  
adjustable temperature probe vortex  
generator nozzle

## BENEFITS

Consistent high-quality froth flexible to  
prepare different froth faster serving





## 2 BAR STEAM PRODUCTION

### PROBLEM

Steam quality improving (1.2 bar)

### SOLUTION

Working pressure increase

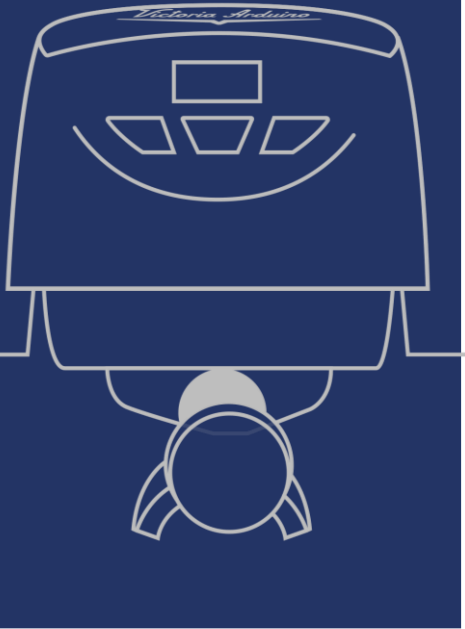
### BENEFITS

Heating high-volume milk in less time  
Dry steam for a better quality froth



# GROUP

BETTER QUALITY AND EVEN MORE EASY TO USE AND TO MAINTAIN



## Ghost display

3 different programmable buttons



## Stainless steel shower reinforced

## Stainless steel diffuser

## Autopurge

## SmartWater technology

optional



## Standard group height (105mm)

## Spot led

optional

**Better interaction with  
barista workflow**

**Easy maintenance  
Better quality**

**Ergonomic  
solutions**

# SMART WATER TECHNOLOGY



## PROBLEM

Water is responsible for 50-70% of reliability issues.

## SOLUTION

Inlet water control

## BENEFITS

Machine protection reducing maintenance guaranteeing a constant quality of coffee



# AUTOPURGE



## PROBLEM

Manual purging slow down the barista workflow

## SOLUTION

Automatic purging

## BENEFITS

Allows the barista to be focus on a better customer experience allows to save water



# MATERIALS

MADE IN ALUMINIUM AND STAINLESS STEEL

## STAINLESS STEEL

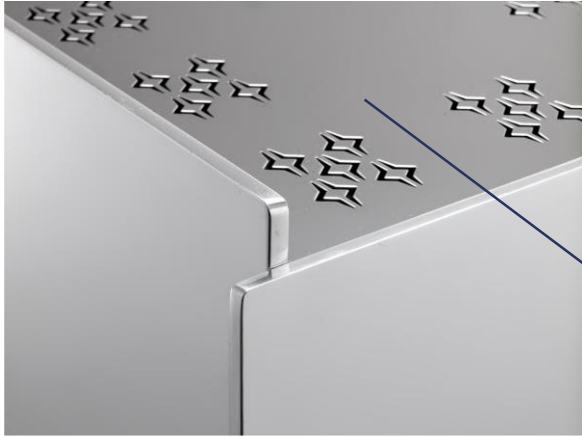
Front panel  
Lower back panel  
Extractable drip tray  
Full gel cupwarmer



## ALUMINIUM

Profile  
Back panel  
Front side group head  
Steam wand lever  
Eagle





# OPTIONAL

**Full gel cupwarmer**

**Easycream**

**Rear and front spot led**

**Smart Water Technology**

**Raised feet**

**Cupwarmer**

**Dimensions**

366x667mm (2gr)  
336x897mm (3gr)

**Power**

400W(2gr)  
500W (3gr)





# DISPLAY

## BETTER USER-EXPERIENCE

With the **Display Touch (2.8")**, it's possible to modify the settings even with the **mobile APP**.

### AVAILABLE FUNCTIONS:

**Recipes**

**Buttons and Display**

**Power and Temperature Management**

**Dose Programs**

**Machine Cleaning**

**Maintenance**



# DISPLAY HOME



**Group cover**

**Menu**

**Temperatures**

**Brewing time**

**Easycream**

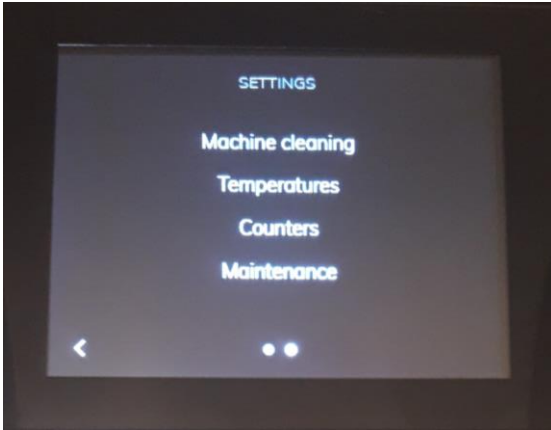
**Pressure**

**Connection**

A simplification of the group keyboard and the adding of a display to check machine information. It allows significant control of the extraction.



# DISPLAY MENU



Mycoffee

Keys and Display

Power Management

Hotwater Dose

Machine Cleaning

Temperatures

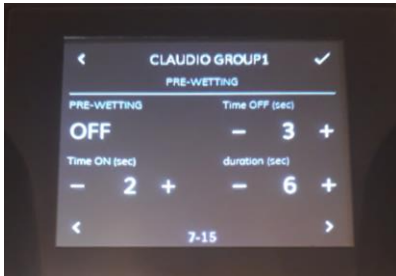
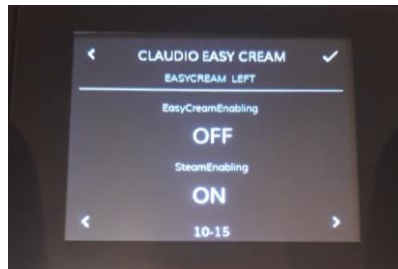
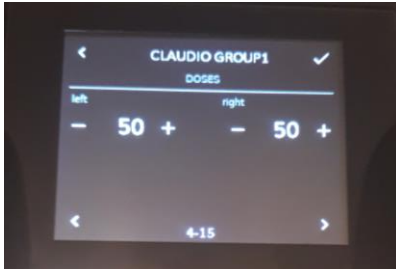
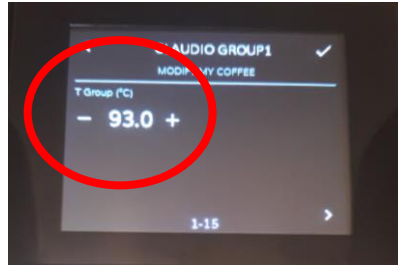
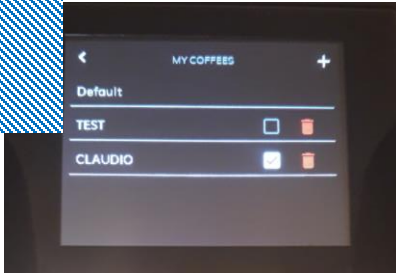
Counters

Technical Settings

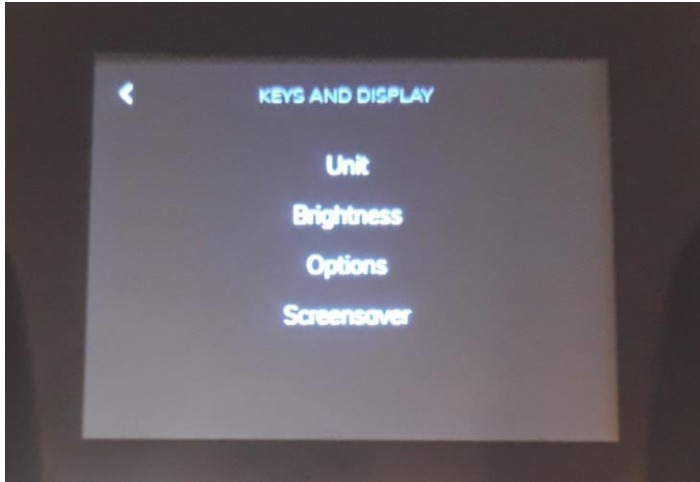
# DISPLAY MENU

## CONFIGURATION - MYCOFFEE

1. One Temperature
2. Dose Programming
3. Prewetting
4. Steam - Easycream
5. Name
6. Saving & Recipes Activation



# DISPLAY MENU



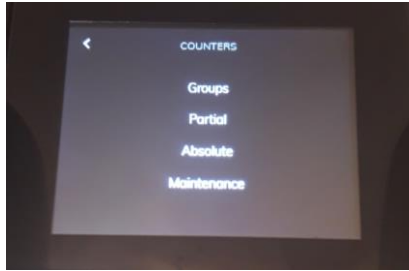
## KEYS AND DISPLAY

Possibility to manage temperature and brewing time independently

1. Temperature Display 2,8"
2. Brewing Time on Machine Display
3. Brewing Time on Group Display



# DISPLAY MENU



A screenshot of a digital menu screen titled 'GROUP 1 COUNTERS' with a sub-header '36'. It displays a table of beverage counts with a back arrow on the top left and three dots on the bottom left, followed by a right arrow.

Doses 1 Short	08
Doses Continuous	14
Doses1 Long	13
Doses2 Short	01
Doses2 Long	00

A screenshot of a digital menu screen titled 'PARTIAL COUNTERS' with a red square icon on the top right. It displays a table of machine statistics with a back arrow on the top left and '1-7' on the bottom left, followed by a right arrow.

Total Coffee Machine	78
Total Liters of Water	69
Total of Steam	76
Total EasyCream	00

## COUNTERS

Total Beverages

Total Beverages For Each Group

Counters Single Beverage

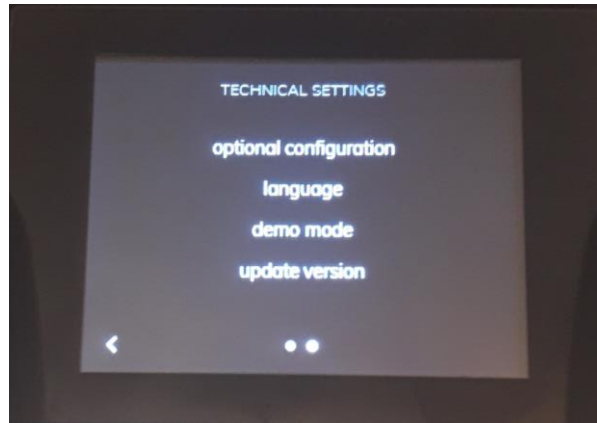
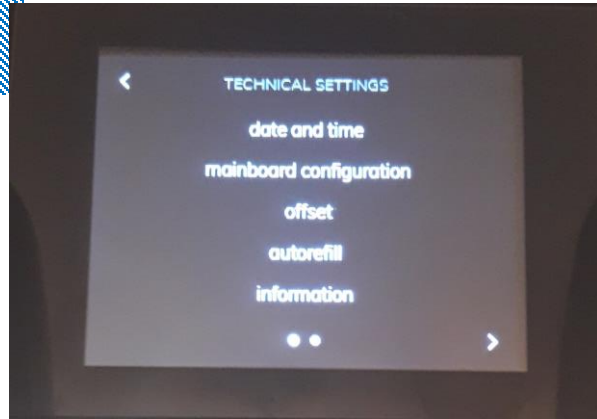
Counters Steam

Counters Hot Water

Counters Total Liters



# DISPLAY MENU



## TECHNICAL SETTINGS

Each Component Functional Test

Machine Configuration

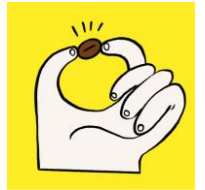
Autolevel

Probe Sensibility

Maintenance

Alarms

Optional



# DISPLAY MENU



## CONNECTION

My Recipe

Machine Setting

Brewing Diagram

Brewing Quality

Recipe and Brewing Diagram Sharing

Alarms





THANK YOU

