Victoria Arduino

ON-DEMAND ESPRESSO GRINDER · 75 OR 85 MM BURRS

MYTHOS MY MYONE/75/85

Victoria Arduino's Mythos range in timed-dose form: the entry MYONE, the MY75 and the larger-burr MY85. All share the same compact body and temperature-controlled grinding chamber, so you can match burr size and controls to your volume.



Made by Victoria Arduino
Belforte del Chienti, Italy

75/85 mm	1.5 kg	195 mm	4 g/s
burrs (MYONE & MY75 / MY85)	bean hopper	wide, for tight bars	MY85 grinding speed

Figures published by Victoria Arduino. Grind speed from the Mythos handbook; varies with setting.

WHAT IT DOES WELL

01
Timed dosing
Doses are set by grinding time and stored as three programmable buttons, a straightforward set-up that staff learn quickly.

02
Temperature control
Clima Pro keeps the grinding chamber at a set temperature, so particle size stays consistent from the first shot of the morning to peak service.

03
Choice of controls
MY75 and MY85 have a touchscreen with counters and maintenance alerts; the MYONE uses a simpler TFT display with capacity keys.

04
Three burr options
MYONE and MY75 use 75 mm burrs for most espresso bars, while the MY85's larger burrs grind faster for heavier volumes.

05
Adjustable fork
The portafilter fork adjusts in height for different baskets, and a filter-coffee fork can be fitted for brewing doses.

06
Built for champions
Mythos is the official grinder of the World Barista Championship, and the range was refined with competition baristas for workflow and consistency.

WELL SUITED TO Specialty cafés, restaurants, hotels and coffee chains, choosing the model by volume and preferred controls.

MYTHOS MY MYONE/75/85 — SPECIFICATION

What you need to plan the space and power for this grinder. We confirm the details when we set it up.

MACHINE		
	Dimensions (W × D × H)	195 × 395 × 479 mm (all models)
	Net weight	MYONE: 23.7 kg · MY75: 23.8 kg · MY85: 24.5 kg
	Burrs	MYONE and MY75: 75 mm · MY85: 85 mm
	Bean hopper	1.5 kg
	Grinding speed	MY75: 3 g/s · MY75HS: 4.5–5.5 g/s · MY85: 4 g/s
	Dosing	Timed, 3 programmable doses
ELECTRICAL		
	Power	MYONE and MY75: 600 W · MY85: 700 W at 220–240 V
	Supply	220–240 V single phase, 50/60 Hz · standard 13 A socket

SIZE & FOOTPRINT



Size	195 × 395 × 479 mm (all models)
Weight	MYONE: 23.7 kg · MY75: 23.8 kg · MY85: 24.5 kg

BEFORE IT ARRIVES

- [ ] Standard 13 A socket beside the espresso machine
- [ ] Counter space of 195 × 395 mm, rated for about 25 kg
- [ ] 479 mm clear height plus room to lift the hopper off

SUPPLIED, SET UP AND LOOKED AFTER BY MSS

Set-up & commissioning

We set up and commission the grinder on site, and show your team how to use and clean it properly.

Burrs, maintenance & repairs

Planned maintenance, burr replacement and responsive repairs from our own engineers, so grind quality stays where it should be.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

TALK TO AN ENGINEER

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SCAN TO VIEW THIS GRINDER ONLINE