

DISCOVER THE GUIDE OF RPM OF ZEUS

Why RPM adjustment matters for espresso and brew,
and which settings are recommended for each coffee
type, based on Eureka internal testing

ZEUS



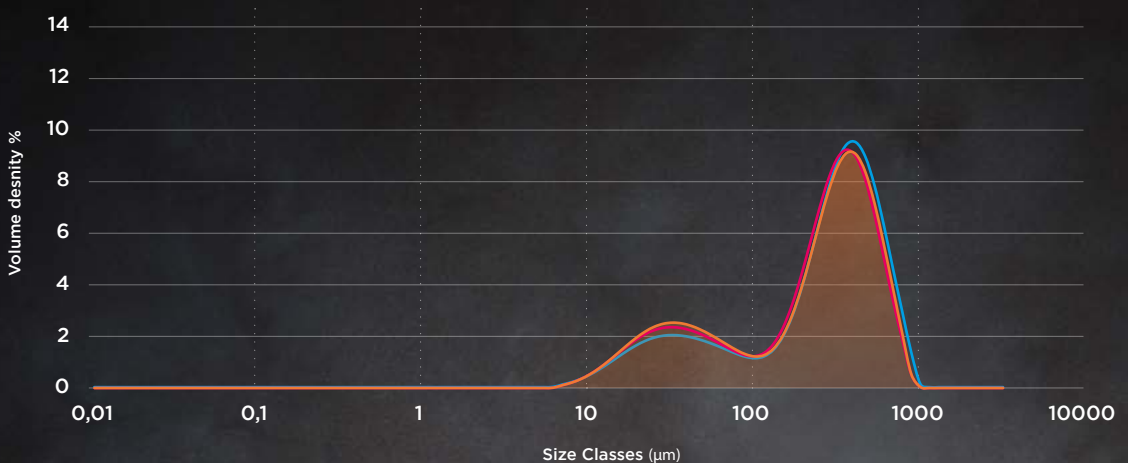
Medium-Dark Roasted Coffee (Single origin from Brazil, natural processed)

Espresso Recipe: 18 gr In, 40 gr Out, in 25 sec

RPM	GRINDING CAPACITY	NOISE LEVEL	TOTAL RETENTION*	RECOMMENDATIONS FOR USE
750	2 - 3 g/s	75.4 db	0.49	Quieter operation. Less fine particles, which generally highlight acidity, reduce astringency, and provide good clarity.
1100	3 - 4 g/s	78.45 db	0.43	It gives the best sensory profile, with a balanced basic taste and full of flavors. Also, it offers the best combination between speed, noise, and an ideal granulometry for espresso.
1400	4.5 - 5.5 g/s	81.50 db	0.36	Higher productivity and lower retention. More fines, which result in a very good body.

*Results are calculated as the average of 10 shots with an empty grinding chamber.

GRANULOMETRIC PROFILES



ZEUS 220V 50Hz:

— 750 Rpm — 1100 Rpm — 1400 Rpm

As the speed increases from 750 to 1400 RPM, the shape of the curves remains similar, but the main peak becomes more pronounced with higher speed, indicating a higher concentration of fine particles and a lower concentration of super fines. Based on the curves, the grinding speed of 1100 RPM appears to provide an optimal balance for espresso, delivering a particle distribution that ensures excellent extraction and body. Overall, ZEUS produces a consistent particle size distribution across all grinding speeds, ensuring repeatable flavors and reliable results.

NOTE: Refers to particle sizes: Super Fine (0-100), Fine (100-1000), Coarse (>1000)

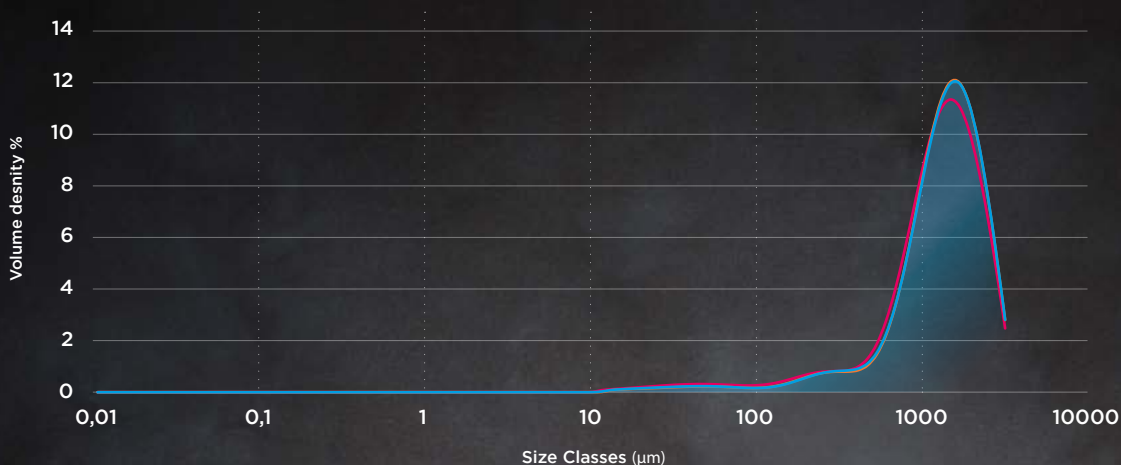
Light-Medium Roasted Coffee (*Single origin from Ethiopia, natural processed*)

Brew Recipe: 60 gr/l 15 g in 250 ml in t:2.5 min

RPM	GRINDING CAPACITY	NOISE LEVEL	TOTAL RETENTION*	RECOMMENDATIONS FOR USE
750	5-6g/s	75.4 db	0.25 gr	Recommended for those who want a quieter performance and a lower retention.
1100	7-8 g/s	78.45 db	0.26 gr	It offers the best combination of speed, retention and noise, with a very balanced flavor profile.
1400	10-11 g/s	81.50 db	0.28 gr	Delivers higher productivity with minimal retention. This grind is ideal for achieving an excellent balance between body, acidity, and complexity, ensuring clarity and an outstanding flavor profile.

*Results are calculated as the average of 10 shots with an empty grinding chamber.

GRANULOMETRIC PROFILES



ZEUS 220V 50Hz:

— 750 Rpm — 1100 Rpm — 1400 Rpm

The curves at 750, 1100, and 1400 RPM are very similar in shape and peak position, showing consistent performance across speeds. As the speed increases, the proportion of coarse particles rises, with 1100 and 1400 RPM showing the highest peak. Fewer fines and greater uniformity in the particle distribution generally have a positive effect on filter brewing.

Overall, the differences are minimal, meaning that the 1100 and 1400 RPM, can work well for brewing, depending on the desired extraction. Zeus provides a consistent coarse grind across all three speeds, with a slightly coarser particle size, which is generally ideal for brewing methods.

NOTE: Refers to particle sizes: Super Fine (0-100 µm), Fine (100-1000 µm), Coarse (>1000 µm)