



YOUR
COFFEE
EXPERIENCE

MIGNON SPECIALITÀ SMART HOW TO USE



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01 DISPLAY

Overview

1. Dose time

2. '-' button, to decrease the time

3. '+' button, to increase the time

4. Lock function (activation and deactivation by pressing '+' and '-' simultaneously for two seconds)

5. Burrs distance indicator (it changes adjusting the dial - reference 12)

6. SMART Technology

7. Single dose button

8. Double dose button

9. Recipes button

10. Main menu button

11. Manual grinding



02 GENERAL RULES



Adjusting the grind setting by more than ± 5 points:

1. Close the hopper tab to avoid wasting coffee.
2. **ALWAYS** keep the motor running while making the adjustment with the proper dial (see nr. 12 in page 1) until you reach the desired setting.
3. Before grinding again wait at least 3 seconds to allow the sensor to stabilize (skipping this step may cause the burr distance value to fluctuate in the following grinds).
4. Open the tab, grind and discard one double dose to ensure consistent results.
5. Grind the dose and prepare your espresso.

Adjusting the grind setting by ± 5 points or less

1. Do **NOT** run the motor while adjusting.
2. Grind the dose to prepare your espresso. In this case, you don't need to discard the first dose.



The first extraction from the espresso machine may not be perfectly accurate due to the grind setting change. This is completely normal. We recommend pulling at least one more espresso shot before making further adjustments to the grinding setting to allow the grinder to stabilize.

Useful tip:

To check your exact grind setting, access the Granulometric Wheel by tapping the circular slider above the grind value (see button no. 5 on page 1), when the motor is not running.

The Granulometric Wheel shows the whole grind settings from 1 to 200, suggesting the grind range for each specific brewing methods, as follows:

- 1 - 33 → Turkish
- 7 - 80 → Espresso
- 60 - 107 → Moka
- 87 - 140 → Pour Over
- 120 - 180 → French Press
- 160 - 200 → Cold Brew



Grinding cannot be started from the Granulometric Wheel screen.

03

RECIPE MANAGEMENT

Saving a recipe

Once you have found the right dose time and grind setting, you can save your recipe for future use:

1. Tap the “*Recipes*” button.
2. Tap “*Save New Recipe*”. (*if this is your first recipe, this step is skipped*).
3. On Page 1: The doses (dose 1 / dose 2) time and grind settings from the Home screen are preloaded. You can edit them freely if needed.
4. On Page 2: You can enter Input Weight, Extraction Time, and Output Weight (espresso machine parameters). *These values help you set up your espresso machine but do not change grinder settings.*
5. Enter a name for your recipe and press Save.



- Small dial adjustments (± 3 points) may show a slightly different value on the display. This is normal and due to the grinder's firmware. You might notice this difference:
 - ➔ After turning the grinder off and on.
 - ➔ After saving a recipe.
- When you switch on the grinder, the last loaded recipe will appear automatically.
- You can save up to 8 recipes

Exit a recipe

You can exit a recipe to use your grinder freely, without recipe guidance.

1. Open “*Recipes*”
2. Deselect the active recipe
3. Tap “*Confirm*” to return to the Home screen

Editing a recipe

1. Tap “*Edit*” next to the recipe you want to change.
2. You can change the same settings as when you first save the recipe (point 1).

Deleting a recipe

Tap the “X” next to the recipe you want to remove.

04

FIRST USE: HOW TO DIAL IN FOR ESPRESSO

(Recommended grind range for espresso: 7 to 80 points)

Mignon Specialità Smart comes pre-set at grind point 30 ±1, which is already within the espresso range.

Dialing in steps:

1. Fill the hopper with coffee while the tab is closed. Then open the tab.
2. Set your dose time: keep the factory grind setting (30 ±1) and start grinding. Use a scale to measure how many seconds are needed to reach your desired dose.
3. Grind your first dose using the factory grind setting and pull an espresso shot.
4. Evaluate the extraction time

4.1 If the extraction time is within ±3 seconds of your target time:

Save the recipe!



My extraction time in the espresso machine is within +/-3 seconds from the target. Do I need to use the Smart Technology to adjust the grind size?

No. According to our approach, a variation of +/- 3 seconds compared to the desired target is completely fine. For example, if your target extraction time is 25 seconds, a real extraction time between 22 and 28 seconds is considered correct by the grinder.

4.2 If the extraction time is outside ±3 seconds of your target time, follow the next steps:

- Tap the SMART Technology button  (see nr. 6 in page 1).
- Enter your target time and the actual extraction time.



- The grinder will suggest a new grind setting in **green**. Turn the dial accordingly, following the *General Rules* .



- After following all the steps described in the *General Rules* , re-evaluate the extraction time as in step 4.

IMPORTANT

How many adjustments are needed? Based on our lab tests conducted on a wide variety of coffees, you should be able to find the correct grind setting within 3 Smart Technology uses. However, this number may vary depending on the specific type of coffee you are using.

Dose Time Adjustment Function:

When Dose Time Adjustment Function is enabled, the Smart Technology automatically updates the doses time based on your input. This function is enabled by default and can be disabled by selecting “off” within the Smart Technology button  (see image below).



05

REGULAR USE WITH THE SAME COFFEE

(Using a previously saved recipe)

When you turn on the grinder, it automatically loads the last selected recipe. On the display you will see the name of the recipe.

What to expect?

Scenario 1 - if the grind setting has not changed:

- The display will show the burr distance value in **green**, confirming the correct setting.

Scenario 2 - if the grind setting has changed since your last use:

- The display will show how to adjust the dial to get back to the saved grind settings (see image below).
- Adjust the dial following the General Rules 



What to do if your extraction time is off target (outside +/- 3 seconds from your target time)?

If your espresso shot doesn't extract correctly, use the Smart Technology button  and follow the steps described in point 4.2 onward in the section "First Use: How to dial in for Espresso" (page 4). After that, if needed, save a new recipe and verify it again during your next use.



I noticed that after turning my grinder on the grind setting on the display may change. Slight changes may happen even with the grinder switched on after few hours of not being used. Is it normal?

Yes, this is totally fine. Every time the grinder is switched off and then switched on, the sensor recalibrates itself readjusting the exact burr position accordingly. In addition, while being used the grinder is subject to some mechanical game as well as environmental conditions (such as external temperature and humidity) which will generally lead to a recalibration of the exact burrs position during the next period of inactivity. In both situations, the result could be a small variation in the display number (usually within +/- 5), which does not affect your grind size or coffee extraction in any way.



06

USING A NEW COFFEE FOR ESPRESSO

(At least one recipe already saved with a different coffee)

If you've already saved at least one recipe with a different coffee, here's how to set up your grinder for a new espresso blend:

What to do?

1. Close the hopper tab.
2. Empty the grinding chamber completely.
3. Follow the dialing in steps starting from Step 1 onward in the section *"First Use - How to dial in for Espresso"* at page 4.



07

FIRST USE: HOW TO DIAL IN FOR ALTERNATIVE BREWING METHODS

The Mignon Specialità Smart comes pre-set at grind point 30 ±1, which is within the espresso range. If you're using a different brewing method (like French press, pour-over, moka, etc.), follow these dialing in steps:

1. Fill the hopper with coffee while the tab is closed.
2. Adjust the grind setting by turning the dial, following the "General Rules" . You can check the recommended ranges for your desired brewing method in the "General Rules - Useful Tip section" (page 2).
3. Once the desired grind setting is reached:
 - Open the tab.
 - Start grinding and weigh the dose to check if it matches your target weight.
 - If the dose is too light or too heavy, adjust the grinding time accordingly.
4. Brew your coffee using your preferred alternative method.
5. If needed, fine-tune the grind setting by adjusting the dial (see *General Rules* .
6. Save the recipe.

IMPORTANT

- Do **NOT** use the Smart Technology when grinding outside the espresso range.
- Do **NOT** use Page 2 of the recipe screen, as it refers to espresso-specific parameters.

08

HOW TO RETURN TO THE ESPRESSO RANGE FROM ALTERNATIVE BREW METHODS

(Recommended espresso range: 7 to 80 points)

When switching back to espresso after using a different brewing method, follow these steps:

1. Close the hopper tab.
2. Empty the grinding chamber completely.

You can return to the espresso range in two ways:

Option A - Using a Saved Recipe

- Select one of your saved espresso recipes.
- The grinder will display the recipe name on the home screen.
- It will also suggest the grind setting to reach highlighted in **green**.
- Adjust the dial following the *General Rules* 

Option B - Manual Adjustment

- Activate the motor and go back in the suggested espresso range (7 to 80) following the *General Rules* 

I noticed that when I grind the dose, immediately after reducing the grind size (i.e. from 65 to 57 on the screen), the burrs distance number on the display decreases again automatically. Is this normal?

Yes! This is due to the presence of ground coffee between the two burrs. When you grind after reducing the grind size, this coffee is expelled changing the actual distance among the burrs. This is something that happens in every grinder, but thanks to the integrated sensor of Mignon Specialità Smart you can actually see it displayed on-screen in real time. So, other grinders experience the same behavior, but simply it's just not visible. Tip: when it happens, increase the burrs distance by the same number of points reduced.

09

COMPLETE USAGE INSTRUCTIONS

Please refer to the complete machine manual for advanced features and full instructions.



IF YOU NEED FURTHER ASSISTANCE...

Write to us at marketing@eureka.co.it with the subject line “SMART TECHNOLOGY - HOW TO USE” and we will be happy to handle your request!

Best,

Eureka Team

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