

MIRA TRADITIONAL ESPRESSO

Project

Date

Models
Mira
Twin Mira
Tri Mira

Item #

Quantity



model Tri Mira

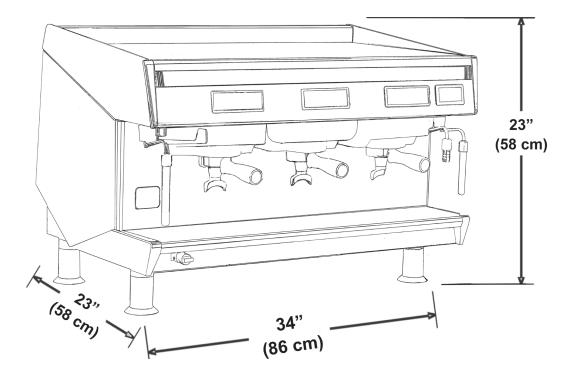
FEATURES

- Traditional range of espresso equipment each with large steam boiler.
- Designed for rugged commercial application and high performance.
- Fully programmable coffee volume buttons.
- Semi-automatic key for manual control.
- Automated back-flushing cycle for daily cleaning.
- Integrated running shot timer.
- Solid Teflon steam wands for easy cleaning.
- Steam glide lever for high precision manual steam wand control.
- Hot water dispenser with flow regulation.

- Direct to boiler mounted group head for shot temperature stability.
- Overabundant steam to eliminate recovery time.
- Adaptable for various pods and capsules with multiple group head options.
- Stainless steel panels and welded steel framework.
- Twin pressure gauge for pump and steam.
- Direct drain pan to hose connection.
- Full sized rotary vane pump.
- Multiple infusion options.
- Automatic refill.
- Cup warmer.



MIRA TRADITIONAL ESPRESSO MACHINES







model Tri Mira represented

MODELS & SPECIFICATIONS

Model	Number of Heads	Boiler Size	Cups per Hour	Electrical	Product Dimensions (H x W X D)	Ship Dimensions (H x W X D)	Ship Weight
Mira* (1011-009)	1	1.66 gal (6.3 L)	120	120V / 1.7 kW 20A / 1 Ph	23" X 14" X 23" (58 cm x 36 cm x 58 cm)	32" X 30" X 20" (81 cm x 76 cm x 51 cm)	93 lbs. (42.2 kg)
Twin Mira** (1011-010)	2	2.6 gal (9.8 L)	240	230V / 4.5 kW 30A / 1 Ph	23" X 25" X 23" (58 cm x 64 cm x 58 cm)	33" X 44" X 30" (84 cm x 112 cm x 76 cm)	166 lbs. (45.3 kg)
Tri Mira** (1011-011)	3	4.2 gal (15.9 L)	360	230V / 6.5 kW 30A / 1 Ph	23" X 34" X 23" (58 cm x 86 cm x 58 cm)	33" X 53" X 30" (84 cm x 135 cm x 76 cm)	218 lbs. (98.9 kg)

^{*} **Electrical:** NEMA 5-20P plug and line cord included.

^{**} **Electrical:** Line cord included with no plug. Suggested plug: L6-30P.