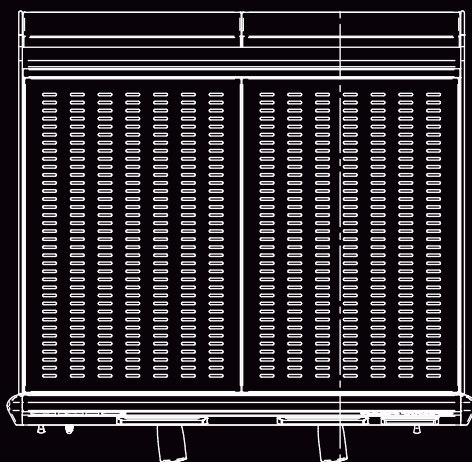
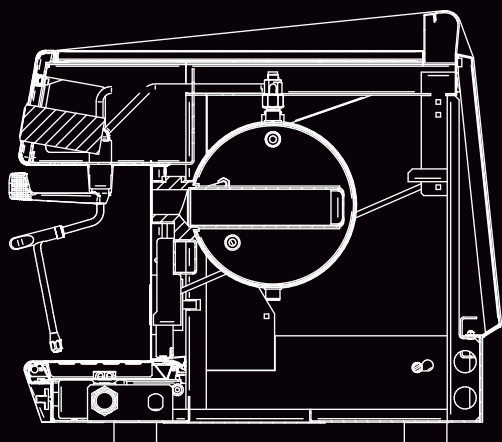
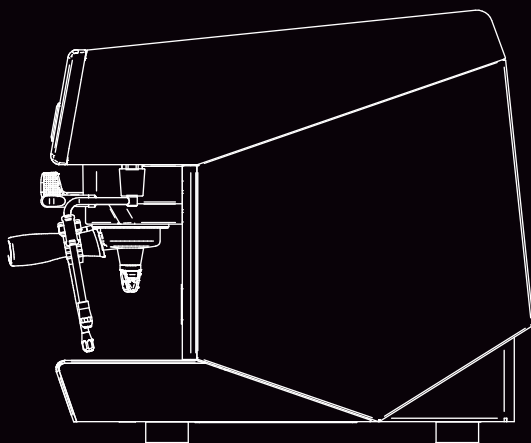
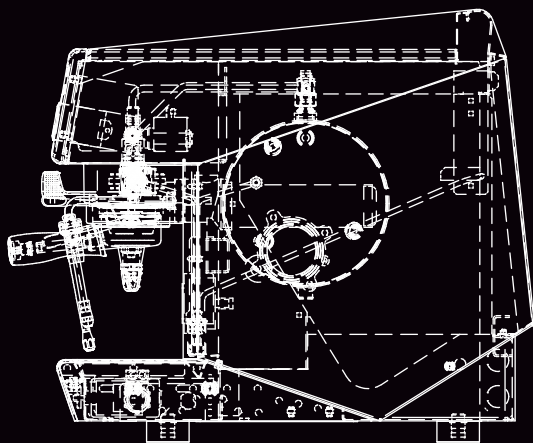


# MIRA FROM UNIC

## PULLING PROFITS



The MIRA uses exclusive innovative UNIC technology, such as:

- Independent electronics for each group
- Diagnostics display for easy trouble shooting
- Digital display of cup size and built in shot timer



## GREAT OPTIONS

\* Exclusive UNIC – DCA Pod System allows brewing of one or two ESE pods per group

DCA Pod System can be mounted on any of our UNIC Espresso Equipment systems.

\*\* Steam wands available in chrome, copper, stainless steel or Teflon. Also available with adjustable flow, auto frothing and Steam Air functions.

# MIRA



1 Group Espresso Machine:

- 6.3 liter boiler for:
  - Shot temperature stability
  - An over-abundant steam supply
- Designed for rugged commercial application
- 14 inch profile leaves room for other equipment
- 110 volt
- Available with its integrated drain basin for easy installation
- Available in standard or high profile for large size cup
- Steamglide lever
- Pull out drip tray
- Water portioning
- Auto clean programming

# TWIN MIRA



2 Group Espresso Machine:

- 10 liter boiler with a 4500 watt element for:
  - Shot temperature stability
  - An over-abundant steam supply
- Low cost of ownership
- Available in semi-automatic or automatic
- Available in standard or high profile for large size cup
- Steamglide lever
- Pull out drip tray
- Water portioning
- Auto clean programming

# TRI MIRA



3 Group Espresso Machine:

- 16 liter boiler with a 6500 watt element for:
  - Shot temperature stability
  - An over-abundant steam supply
- Low cost of ownership
- Handles high volume operations
- Steamglide lever
- Pull out drip tray
- Water portioning
- Auto clean programming

### **Mira High Profile 1-group:**

Automatic Espresso Machine with automatic presets for cup size, water levels, and programmable drinks for your Café. Mira also has the Steam Air system for auto foam and temperature controls. Mira 1-group is designed for moderate turnover. The high profile gives room for assortment of cup sizes (small, medium, and large) letting the espresso flow directly in the cup.



### **Mira High Profile 2-group:**

Automatic Espresso Machine with two group heads for high turnover espresso preparations when serving multiple drinks concurrently. The Mira 2-group has the same features as Mira 1-group, giving an overabundant steam supply to eliminate recovery time. Its economical dimensions can place on most counters with limited space providing more room for espresso preparation.



### **Mira SA:**

Semi-Automatic Espresso machine available in standard or high profile and in 1 or 2 group. Featuring an automated temperature control, steam air and water levels with an on/off toggle switch letting you decide when to turn on and off the pump. The Mira is adaptable for various pods and capsules with the option of the DCA Pod System.



# Mira

In keeping with the reputation of UNIC, the Mira offers everything you can expect from a true professional espresso coffee machine.

## **Ease of service:**

The group heads are completely accessible and removable without taking the top panel off. The inside was designed with ample space allowing for easier access to critical parts.

## **Ease of Cleaning:**

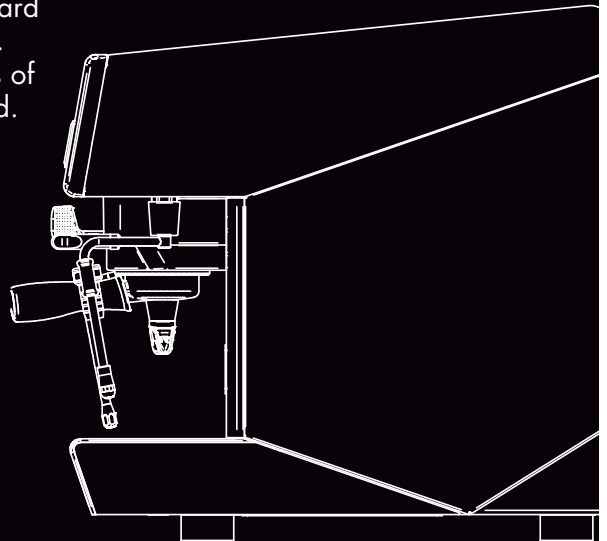
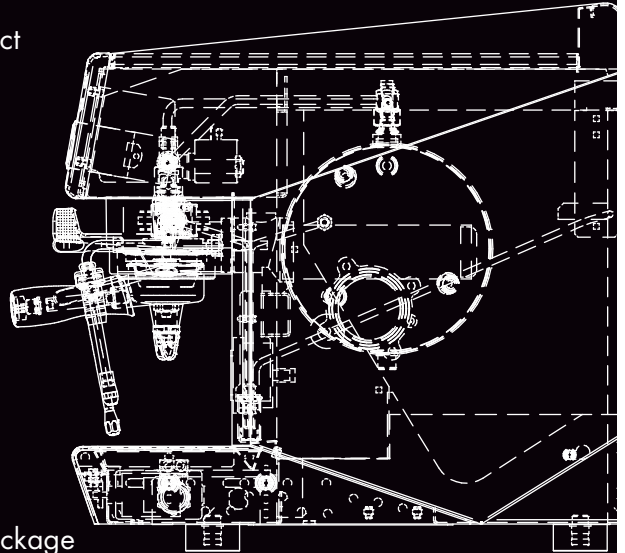
Teflon steam wands make for easy clean-up of milk. Direct drain ports will indicate drain blockage before it becomes a mess on your counter. Cafiza Tablets are easily used to backflush your machine to eliminate residue, lime scale and coffee oils.

## **Machine adaptability:**

Machine can be reconfigured from Standard to Pod group head quickly, with little cost. Simple changes will give various amounts of room for the coffee to bloom while infused. You can choose from a wide variety of porta-filter handles to meet the individual preference of any barista. Unic offers three different steam wand options, depending on your preference and application; The single group can be fitted with an internal drain tray with a sight glass.

## **All these features have something in common:**

Easy use and a guaranteed perfect result in your cup.





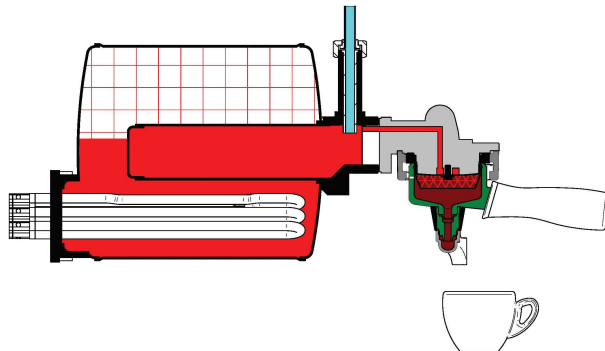
<b>UNIC</b>			<b>Mira</b>	<b>tri Mira</b>	<b>tri Mira</b>
WIDTH	↔	Cm In.	34 14	64 25	86 34
STANDARD Profile	↕	Cm	58	58	58
		In.	23	23	23
HIGH Profile	↕	Cm	65	65	-
		In.	26	26	-
DEPTH	↗	Cm In.	56 22	56 22	56 22
Steam Boiler Capacity	L		6.3	10.1	16
Dry Weight	Kg		37	55	76
	lb		82	122	168
Shipping Weight	Kg		40	75	99
	lb		89	166	218
LxPxH	☒	Cm	38x63x70	110x75x82	132x75x82
WxDxH		In.	15x24.8x27.6	43.3x29.5x32.3	52x29.5x32.3
110 V mono	⚡	KW	1.7	-	-
			-	2.7 / 4.5 / 6.5	4.5 / 6.5
220 V mono - 380V tri+N			-		

Additionally, as part of our commitment to protect the environment and comply with the strictest health standards, the entire Mira range uses lead-free brass and adheres to the most important Directives CE, RoHS, DEEE.

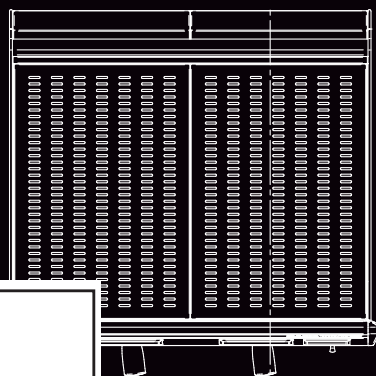
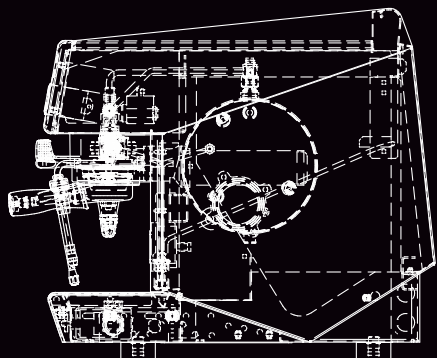
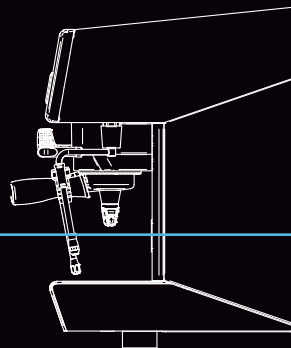


### Simplicity of UNIC'S brewing process:

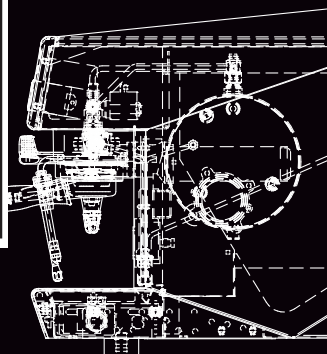
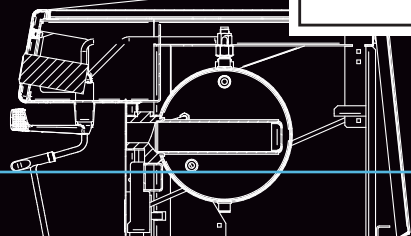
- Direct-mounted group head to exchanger and steam boiler – simplifies hydraulic system and increases temperature stability
- Thermal brewing stability of 3 F – Consistent extractions
- Minimal Tubing – less clogging from scale build-up
- Massive Heat storage – Zero recovery time



# mira



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**mira**  
FROM  
**UNIC**