

# Traditional Espresso Machines

## Mira Series Traditional Espresso Machines



*The Choice is Yours*

- 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 supply 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.



Model Mira



Model Tri Mira



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
<b>MIRA*</b> (1011-009)	1	1.66 gal.	120	120V / 1.7 kW 20A / 1 Ph	23" X 14" X 23"	32" X 30" X 20"	93 lbs.
<b>TWIN MIRA**</b> (1011-010)	2	2.6 gal.	240	230V / 4.5 kW 30A / 1 Ph	23" X 25" X 23"	33" X 44" X 30"	166 lbs.
<b>TRI MIRA**</b> (1011-011)	3	4.2 gal.	360	230V / 6.5 kW 30A / 1 Ph	23" X 34" X 23"	33" X 53" X 30"	218 lbs.

\* NEMA 5-20P line cord included.

\*\* Line cord included with no plug. Suggested plug: L6-30P.



**GRINDMASTER®**