

Coffee System Mira Traditional espresso coffee POD machine, 2 groups, 10.1 liter boiler with Steamair



602517 (MIRA2SADCA)

Traditional espresso coffee POD machine, 2 groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program

Short Form Specification

Item No.

The MIRA line takes on the challenge of offering a dynamic outline with a sleek and streamlined design combining Stainless steel, Plexiglass and chromed components. Featuring the patented DCA group in place of the traditional brewing unit, the MIRA DCA open the way to professionals willing to work with single-serve E.S.E. coffee POD. The DCA system make professional brewing possible of 1 or 2 espresso from coffee POD on any MIRA models. Its technical features enable it to warrant consistently outstanding coffee quality throughout the day, while maintaining its reputation of quality and reliability that has resulting from a long-standing experience. Among its features, independent control boxes to control the volumetric commands, manual Steamglide lever to control the steam level horizontally and precisely via a ceramic cartridge, hot water dispenser with 2 programmable time-delay keys, steam dispenser with 1 programmable time-delay key

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

- Automatic cleaning cycle.
- The MIRA line offers a dynamic outline with a sleek and streamlined design combining Stainless steel, Plexiglass and chromed components.
- technical features enable it to warrant Its consistently outstanding coffee quality throughout the day, while maintaining its reputation of quality and reliability that has resulting from a longstanding experience. Among its features, independent control boxes to control the volumetric commands, manual Steamglide lever to control the steam level horizontally and precisely via a ceramic cartridge, hot water dispenser with 2 programmable time-delay keys, steam dispenser with 1 programmable time-delay key.
- Featuring the patented DCA group in place of the traditional brewing unit, the MIRA DCA open the way to professionals willing to work with singleserve E.S.E. coffee POD. The DCA system make professional brewing possible of 1 or 2 espresso from coffee POD on any MIRA models.
- Traditional espresso coffee POD machine.
- Steamair milk auto-frother programmable outlet.
- 2 independent control boxes with 4 programmable dosing keys.

Construction

Raised feet kit

- Stainless steel body.
- Manual Steamglide lever.
- Programmable hot water outlet.
- 2 groups 10.1 liter boiler.

Optional Accessories

- Steam outlet with adjustable flow PNC 871000 □
- Hot water outlet with adjustable PNC 871001 flow
- Knock box drawer for 2-group PNC 871006 machines
- Cappuccinatore/foamer device PNC 871011 with two positions for hot milk and for foam only for machines without Steamair
- Cappuccino system/auto foam PNC 871012 device by air injection for traditional machines only for machines without Steamair
- Teflon steam wand only for PNC 871013 machines without Steamair
 - PNC 871014 🛛 Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers
- PNC 871015 Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display
 - PNC 871041

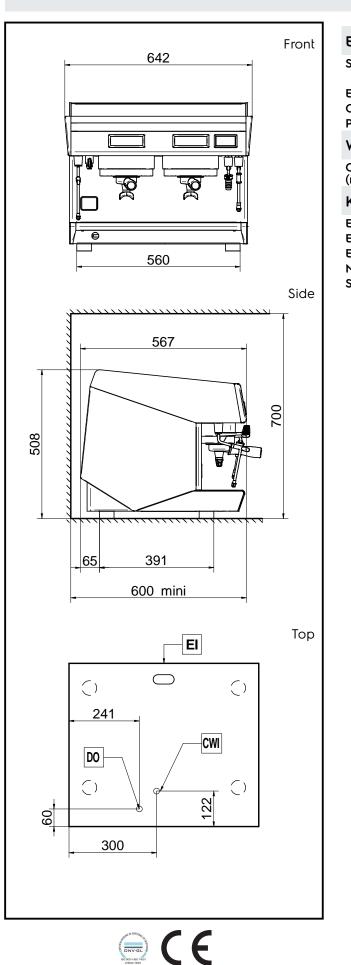
APPROVAL:

Mira Traditional espresso coffee POD machine, 2 groups, 10.1 with Steamain liter ወ

FESSIONA

Electrolux PROFESSIONAL

Coffee System Mira Traditional espresso coffee POD machine, 2 groups, 10.1 liter boiler with Steamair



Electric		
Supply voltage: 602517 (MIRA2SADCA) Electrical power max.: Current consumption: Plug type:	400 V/3N ph/50 Hz 4.7 kW 7 Amps	
Water:		
Cold water temperature (min/max):	5/60 °C	
Key Information:		
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping volume:	642 mm 570 mm 510 mm 55 kg 0.69 m ³	

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