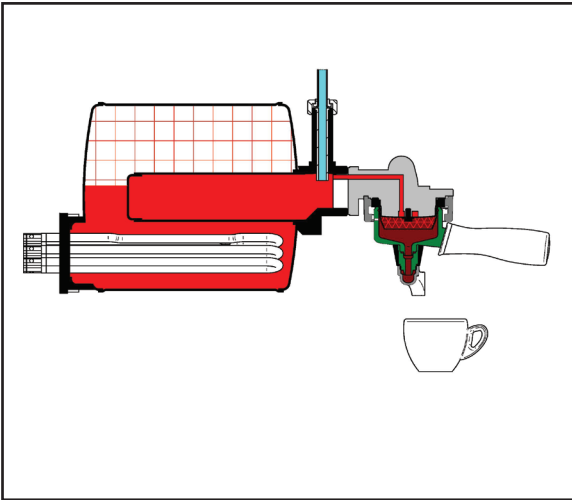


# UNIC

## TRADITIONAL EQUIPMENT OVERVIEW

## mira technology facts



### 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

### Redundancy of controls/Failsafe Design

Most espresso machines on the market use a single processor and control board to run the entire machine. The group touch pads (where drink doses are selected) are merely buttons that interface with the single processor. Failure of this processor means that the entire machine is down.

#### With UNIC:

- Each group (in a multi-group machine) is run by its own independent processor and control board. Each processor is capable of running every facet of the brewing process as well as controlling the water level in the boiler.
- Even a complete failure of one of the processors will not affect the operation of the others.

#### Ease of service:

- The group heads of the machine are completely accessible (and removable, if necessary) without taking the top panel off of the machine. This dramatically reduces the service time required for the machine.
- The inside of the machine was designed with ample space allowing for easier access to critical parts.

### Ease of Cleaning

- Teflon wands make clean-up easier than any other machine
- Direct drain ports will indicate drain blockage before it becomes a mess

### Machine adaptability

- Machine can be switched from Pods to Standard groups and vice-versa quickly and with little cost.
- Pre-infusion or no pre-infusion? Simple changes make will give various amounts of room for the coffee to bloom while infused.
- Long or short handles. You can choose from a wide variety of porta-filter handles to meet the individual preference of any barista.
- Metal or Teflon steam wand. Again, depending on your preference and application, you may choose from several steam wand options.
- Drain or no drain. The single group can be fitted with an internal drain tray with a sight glass.
- Higher or lower temperature profile. Your heat exchanger's mixing system can be changed and adapted to meet your coffee's temperature requirements.