

TECHNICAL CHARACTERISTICS

DIMENSIONS cm	MIRA	TWIN MIRA	TRI MIRA	QUATTRO MIRA	ADJUSTEMENTS	
Width	34	64	86	108	Temperature	118 à 120°C
Height	51	51	51	51	Steam Pressure	0.9 à 1 bar
Depth	57	57	57	57	Pump Pressure	9 bar
Weight kg	39	55	76	96	HP Valve	13 bar (8 bar MIRA)
WATTAGE	Mono only				LP Valve	3.2 bar
110V mono	1.7 Kw	-	-	-	Dose of ground coffee	7 GR
200V mono	2.3 Kw	3.5 Kw (option 2.3)	3.5 Kw	5.2 Kw	Dose of water	5 à 7 cl
220V mono-380V tri+N	2.7 Kw	4.3 Kw (option 2.7)	4.3 Kw	6.3 Kw	Infusion time	20 à 25s
230V mono-400V tri+N	3 Kw	4.7 Kw (option 3)	4.7 Kw	6.8 Kw		
240V mono-415V tri+N	3.2 Kw	5.1 Kw (option 3.2)	5.1 Kw	7.5 Kw		

Safety advices

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.

- This appliance is intended to be used only for its specific purpose.

The manufacturer shall not accept any liability for damages due to improper or wrong use.

- Access to the service area is restricted to persons having safety and hygiene knowledge with practical experience of the appliance.

- Before plugging in or unplugging the power cord, place the main switch to position 0.

- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.

- For electrical safety, be sure the appliance is correctly earthed.

The manufacturer shall not accept any liability for damage due to faulty earth.

- Only a qualified technician is allowed to access the internal parts of the appliance for maintenance and service operation.

- Be careful of hot surfaces such as: cup warmer, group heads, hot water and steam outlets.

- Do not expose oneself to steam or hot water flow.

Important notes

- This appliance is intended to be:

- Placed on an horizontal and stable surface
- Used in an ambient temperature between 5°C and 35°C (41°F-95°F).
- Installed to comply with the national rules that may be applicable.
- Connected to a water system with pressure ranging from 1 to 8 bar (0.1 to 0.8 Mega pascal)

- Before connecting the electrical supply, verify that the electrical network comply with the data plate of appliance.

- For more details about installation, adjustments and connections, please refer to the installation guide or the technician guide.

- This appliance must not be exposed to water jet or splash.

- Be careful not to block the air inlets with towels or other items.

- If the appliance has to be stored with ambient temperature less than 5°C (41°F), the water circuit (boiler-pipes) should be emptied.

mira



USER GUIDE

Thank you for choosing UNIC, the first French manufacturer of professional espresso machines since 1919.

The manufacturer reserves the right to modify the appliances presented in this publication without notice. Read carefully the safety instructions before use.

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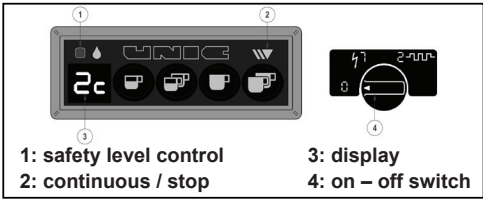
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UNIC



1. START UP

When the machine has been installed and the hydraulic, electrical connections have been carried out by a qualified installer

➤ Turning the machine on

Put the main On/Off switch on position 1 (do not put it on position 2 until the boiler is full).

The On/Off indicator switches on and the boiler level is set automatically. The water-intake indicator blinks to show that the boiler is filling.

➤ Heating

When the water-intake indicator stops blinking, put the switch on position 2 to start the heating process.

When the correct temperature has been reached, the steam pressure is approximately 1 bar.

2. HOW TO PREPARE A CAPPUCCINO

- Use a high, narrow container half-full of cold milk (preferably skimmed).
- Keep the end-piece of the steam tube at the surface to obtain a fine foam.

BE CAREFUL NOT TO BOIL THE MILK

- After each use, clean the steam tube with a wet rag and press a moment on the steam tap to eliminate the small amount of milk remaining in the tube.

3. INJECTION-UNIT CLEANING

- Take the 2-cup filter-holder.
- Place the rubber plug (DO-197) inside the filter.



➤ Daily rinsing of decompression circuit





- Insert and tight the filter-holder in the unit.
- Press a coffee key to put the filter-holder under pressure, and then stop the unit. Repeat this operation several times, each time removing the water from the filter-holder.

➤ Daily rising of filter-holder joint

- Insert the filter-holder into the unit without tightening it.
- Press a coffee key then tighten and loosen alternately the filter-holder in order to create a leak at the filter-holder joint to clean it.

➤ Weekly cleaning with detergent pellet

- Put a detergent pellet above the rubber plug then insert and tighten the filter-holder in the unit.
- Keep pressed the key  then press the 2 large cups 

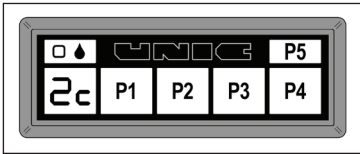
- Display shows nP
- (in chrono mode (C1) press twice  before pressing 
- Press again  to start the automatic cycle (2s On / 8s Off – x 10 sequences)
- When the display shows rP: take off the filter-holder from the unit and wait the end of the rinsing cycle (3x 30 seconds)
- At the stop of the automatic cycle: put back the filter holder without the plug and without coffee then start a 2 large cups  cycle to rinse it

4. DAILY CLEANING AND MAINTENANCE

- The unit is to be flushed prior to putting it into service, or after 24 hours of inactivity. Dispense to the drain :
- Through each coffee head and water nozzle 0,5 liter of water
- Through each steam nozzle some steam for 1 minute
- Clean the filter-holders and filters with detergent.
- Use a soft rag and alcohol for the stainless steel parts and a non-abrasive detergent for the painted parts.

DO NOT FORGET TO REGENERATE YOUR WATER SOFTENER PERIODICALLY

ATTENTION: Air must be able to circulate freely all around the machine. The ventilation holes located at the rear and on the top of the machine must not be obstructed.



5. PROGRAMMING

The keys from P1 to P4 can be programmed.

The multiple doses (1 , 2 ou 3 cups) are calculated automatically from the programming of one of them on each box

- Set the machine switch to Position 0
- Keep the key P5 pressed and put again the machine on.
- Display shows Pn then Pc and Pr by pressing several times the key P5

➤ Pc = Calculated programming

- Insert a filter-holder (with coffee) into the unit
- Install cups
- ☞ P5 Display Pc
- ☞ P1 à P4 Select the dose to be programed (2c for example)
- ☞ P5 Start the infusion cycle
- ☞ P5 Press again to stop when the amount of coffee desired is correct.
- Display of the corresponding digital value (from 00 to 99)
- Repeat operation at 3 for the other doses (2C for example)

➤ Pn = Digital programming

Quick programming without coffee and/or values carried forward on other units.

- ☞ P5 Display Pn
- ☞ P1 à P4 Select the dose to be programmed
- ☞ P5 Display the digital value of the selected dose
- ☞ P1 Increase the value
- ☞ P4 Reduce the value
- ☞ P5 Memorize the new value
- Repeat operation at 4 for the other doses

➤ Pr = Manual programming

- Same proceeding as in calculated programming Pc.
- The manual programming doesn't calculate the other doses (1, 2 or 3 cups), only the programed dose is modified.
- Caution: any new programming (Pn or Pc) cancel ALL previous programed values.
- Wait until the program mode is automatically inactivated (from 10 to 15s), or switch off and on again the machine.

6. STEAM AND HOT WATER ELECTRONIC BOX

- 1: led
- 2: programming key
- 3: hot water small dose
- 4: hot water large dose
- 5: steam dose



➤ Use

- An impulse on the keys 3 to 5 makes the corresponding dose flow: Hot water keys 3 and 4 – Steam key 5
- The led lights in green during an hot water dose delivery, in red for a steam dose
- You can stop before the end of the dose by pushing again the same key
- Note: a safety cuts the flow after 105 seconds

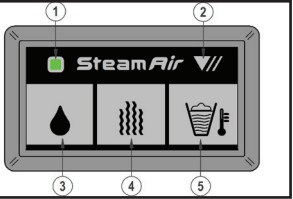
➤ Programming

- The programming mode allows the delivery time adjusting for steam and hot water
- Keep the key PRO (2) pressed on until the led lights in orange.
- Place a container under the appropriate outlet and press the key (3 to 5) to set
- When the level in the container is convenient press again on the same key
- Press on PRO (2) to confirm the new adjustment and come out of the programming mode

Note: the programming mode is automatically switched off after 20 seconds without any action

OPTION *SteamAir*

- 1: led
- 2: programming key
- 3: hot water dose
- 4: steam dose
- 5: *SteamAir*



The *SteamAir* option allows, particularly when making cappuccino, to foam the milk very easily and automatically: the supply of air mixed with steam brings milk to a programmed temperature (60° to 70°) and foams it.

The stop is done automatically when the temperature is reached which saves milk from boiling. By this way the milk qualities are preserved.

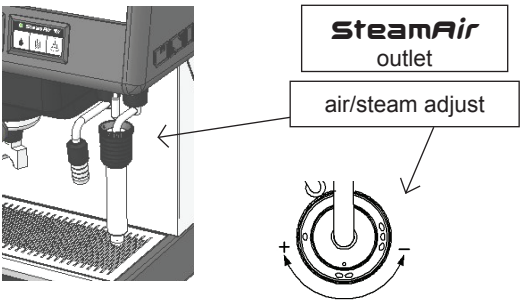
Once the air/steam adjustment is defined, the operation is as follows:

- Insert the *SteamAir* outlet into the milk container

- Push on the *SteamAir* key
- Wait for it to stop automatically.

The SteamAir box also controls a timed steam and hot water outlet

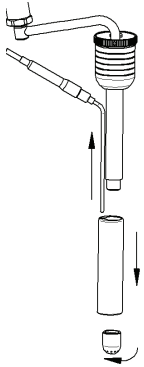
1. COMPONENTS



	O	OO	OOO
Steam only	Level 1 Very fine foam	Level 2 Fine foam	Level 3 Medium foam

➤ Outlet cleanning :

- Brake down the device and clean it once per day minimum
- After each use, rinse the outlet using the steam



2. USE

➤ Steam and hot water keys

- An impulse on the key activates the corresponding flow delivery
- The led lights in green for an hot water dose and in red for a steam dose
- To stop before the end of the delivery, press again the same key

Note: a safety stops the flow after 105 seconds for the water and after 180 seconds for the steam

➤ *SteamAir* key

■ Automatic mode: (To reach the programmed T°)

One impulse on the key makes the *SteamAir* flow until the liquid reaches the preset temperature (see § 3)

You can stop it manually by pushing again on the key.

■ Manual mode: (Over the programmed T°)

If after the stop in automatic mode (temperature reached) you wish to continue the heating, you have to press again the key. Then you go into manual mode and the outlet is again activated. To stop you will have to push again on the same key. If you don't do it, it will be stopped automatically by one of the two safeties: after 180 seconds or when the liquid temperature reaches 96°

Note: when a safety is switched on, the led blinks.

3. PROGRAMMING

The programming mode allows adjusting the steam and hot water time together with the *SteamAir* level temperature adjustment

➤ Hot water / steam delay time adjustment

- To adjust the hot water and steam delay time you have to:
- Switch off the machine by cutting the main switch.
- Keep the programming key (2) pressed on, when switching on until orange blink of the led which confirms that you have entered the programming mode
- Place a container under the appropriate outlet and press on the key to set (3 or 4)
- When the level in the container is convenient press again on the key
- Press on the programming key (2) to confirm the new adjustment and come out of the programming mode (the led blinks twice in orange)

➤ *SteamAir* temperature adjustment

To adjust the *SteamAir* temperature, you need (with power on) to:

- Maintain the key pressed on until orange blink of the led which confirms that you have entered the programming mode.

- Press the *SteamAir* key paying attention to the number of blinks and colour of the led which shows the temperature adjustment registered: the led lights in orange, it means that the adjustment is as in factory 62°C
- A blink corresponds to a difference of 2°C compared to the factory value; with green colour it is below, in red it is above.

Examples:
2 green blinks means that the temperature is set to 58°C (62° - 2x 2°)
3 red blinks means that the temperature is set to 68°C (62° + 3x 2°)

To modify the adjustment :
Each impulse on hot water key (3) reduces the temperature of 2°, on the steam key (4) increases of 2°

- Press on the *SteamAir* key to check the adjustment : check the number of blinks looking the colour of the led
- Press on the programming key (2) to confirm the new adjustment and come out of the programming mode (the led blinks twice in orange)

Note: The temperature adjustment can be done in a range of 50°C to 90°C