



## MEET THE SENIOR MEMBER OF OUR FAMILY OF MACHINES: **THE MIRAGE**

The Mirage was born from the desire to create a machine that integrates all our knowledge of the classic thermo-syphon loop heat-exchanger system to realise a high precision machine. This machine boasts a modern updated version of the well-proven "e61" type system, offering meticulous temperature stability, a beautiful pre-infusion and huge steam capacity.

### TECHNICAL FEATURES

- Auto-back-flush program
- Non-spattering, energy saving hot water system delivery, adjustable quantity
- Drip tray adjustable in height, optionally a raised tray for espresso cups is available
- Intuitive operation by dual volumetric levers or touchpad, also programmable for manual operation
- Filter holders in stainless steel, with KvdW handles
- Electronically controlled temperature, with energy saving Eco mode, for nights and/or weekends
- Equipped as standard with a progressive pre-infusion cylinder per group
- Rubber group gaskets remain flexible forever, do not become hard or brittle
- Entire frame in stainless steel only, powder coated in crackle black
- Large boiler capacity: 13 litres for the Duetto, 19 litres for the Tripletto
- Elevated position of body, easy cleaning of bar surface
- Real glass, 10mm thick, side-panels (not shown here)
- Membrane type group screens

### OPTIONAL:

- Stainless steel cup rail
- Frame and/or body in any RAL colour, or non-painted ("Raw")
- Group caps, filter holder handles, steam valve and lever knobs in ivory colour
- Custom logo in glass side panels, sand-blasted or in colour
- "Veloce" aluminium side panels (as shown)
- Foot activated steam valve(s)
- Adjustable restrictors to adjust temperature per group
- Expanded cup storage on top

