



TOBY'S ESTATE

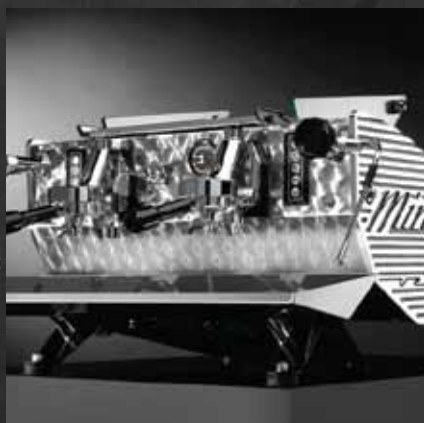
Kees van der Westen Home of the Mirage

2014 Product Guide

Kees van der Westen has been producing cutting edge Espresso Machines for over 10 years from his location near Amsterdam in the Netherlands. Designer of many iconic machines, Kees has channelled all of his accumulated experience into the Mirage range, and now the new Spirit multi-boiler masterpiece.

The vast advantages of Kees machines are conferred through exceptional thermal stability and radically beautiful industrial design. Few things add more presence to a cafe than a handcrafted sculpture in metal and glass, which has the leading technology and no-compromise build quality required to produce rich, powerful espresso all day under the busiest conditions.

Toby's Estate Coffee is the world's largest stockist of Mirage equipment and maintains a complete parts inventory administered by trained technicians. Put a Mirage to the test and experience a leap in quality coffee.



MIRAGE DUETTE

The Duette is built to please aesthetically and ergonomically, with its striking industrial design unique in the world of espresso. Like all Kees machines, it is available with a host of options to improve the experience, such as automatic pre-infusion, foot-pad activated steam, Bastone semi-auto group activation and user adjustable restrictors. The bodywork can also be customised with a variety of finish and paint options including the Veloce pack and technical crackle black coating.

- Compact design to fit smaller spaces.
- Smaller size still offers Mirage power with the option of upgrading to a 4800W element to cope with the heaviest trade.
- Barista-comfortable machine with all controls in easy sight and reach.
- Ergonomic filter handles with user friendly downward angle.
- Mirage quality means all parts built to last, with heavy 3mm stainless steel frame and stainless body.
- Unique extraction water loop, with all aspects designed by Kees van der Westen and custom built for Mirage, ensures industry leading thermal stability.
- Quiet and robust external pump with air cooled motor.
- Automatic boiler refill only runs between brew cycles to avoid pressure fluctuation.
- Long list of useful options to customise the machine to your needs.



MIRAGE TRIpletTE

The Triplette is the big coffee powerhouse of the Mirage range, perfect for busy sites. With its large boiler, hi-power element and unique heat exchange design the Triplette will provide industry leading thermal stability all day through the busiest periods. Experience remarkable creamy, rich espresso time after time and constant steam power for fast, smooth texturing.

- Hand built in the Netherlands from top quality materials for long lasting looks and reliability.
- All day steam power from the large boiler and element.
- Very friendly ergonomics with downward angled filter holders, steam taps only 1/4 turn to fully open and long steam wands pivoting in all directions.
- World class thermal stability via purpose designed heat exchangers and tremendous latent heat storage within brew loop components.
- Machines from Toby's Estate come standard with automatic pre-infusion for perfect espresso with every shot.
- The largest Mirage, the Triplette, is a true attention-seeker with a fantastic list of options to customise its appearance and user experience.



SPIRIT DUETTE

The brand new Spirit is the pinnacle of development by Kees van der Westen. A multi-boiler machine with the exceptional thermal stability Kees machines are known for, plus user friendly control of the boiler system. This allows for independent on-the-fly temperature adjustment to each group head via PID units on the front panel. A host of extra features makes the Spirit a whole new machine and represents a new level in the super premium espresso arena.

- Large steam boiler combines with independent stainless steel group boilers.
- Water supply to coffee boilers is pre-heated in main boiler for minimal thermal fluctuation at group.
- One pressure gauge per group for individual monitoring.
- 2 separate pumps - one provides brew water pressure while the other fills the main boiler, significantly reducing oscillations in brew pressure.
- Built in auto pre-infusion with visual sliding piston.
- Fully saturated self bleeding groups.
- PID units under each group indicate coffee boiler temperature and allow on-the-fly adjustment.
- All new POM dispersion plates in each group are temperature neutral and resistant to fouling from coffee oils.
- Height adjustable drain tray.
- Steam activation by levers with progressive control.
- Illuminated rear panel allows for custom signage.
- Exceptional build quality with stainless steel frame and high grade aluminium body.
- Compact size for efficient use of space.



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MIRAGE VELOCE BODY PACK OPTION

Mirage Espresso machines are one of the ultimate expressions of style in coffee. To make an already beautiful machine even more spectacular, the Veloce bodywork suite is offered on Duetto and Triplette machines. Utilising stainless steel and billet aluminium, Veloce bodywork makes for a head turning machine sure to impress even the most jaded customer. In addition to the normal features of the Mirage, this pack adds:

- “Engine Turned” stainless steel body plating for a standout industrial look.
- Consider adding the matte black or crackle black paint option to the bodywork for a unique custom appearance.
- Machined and polished aluminium end plates.
- Black powder coating to the script and lines of the end plates provide a stunning contrast to the polished metal.
- Makes a bold and impressive statement to any cafe fitout.



MIRAGE IDROCOMPRESSO

Idrocompresso brings old school lever espresso appeal to the high tech of the Mirage. An Idrocompresso machine abandons the electric motor and pump of conventional espresso machines in favour of spring driven pistons which progressively increase, then decrease the extraction pressure through the shot. This brings out the best aspects of the coffee while leaving behind the astringent elements.

- Automatic pressure profiling on each shot.
- Full passive pre-infusion of the coffee dose.
- Traditional espresso technique given the Kees van der Westen treatment with total thermal stability and cool design.
- Amazing user and customer experience - the theatre of the Idrocompresso machine shouts hand crafted coffee.
- Bring out the best in any coffee - the richness of espresso produced has to be experienced to be believed.
- No pump means silent operation and zero pressure oscillations.
- Perfectly suited to artisan cafes wanting to provide the ultimate espresso experience.



MIRAGE BASTONE

Bastone semi-auto activation brings simplicity, speed and artistic control to the baristas on the machine. Instead of a row of buttons, a simple lever on each group activates the extraction with another touch to stop it. The barista can monitor the coffee visually, extracting the best from each shot.

Bastone levers are strong and hard wearing, utilising mechanical activation of the group solenoid with less to go wrong than volumetric touchpads. This option is only recommended where the machine will be used by trained professional baristas.

- Better control, faster activation and superior ergonomics from this semi-automatic system.
- Eye-catching design and a cleaner, cooler look over electronic pads.
- Rewards the skilled barista with personal control over each coffee.
- Bastone machines are built to order so this system cannot be retro-fitted to existing machines.



SPEEDSTER

The Speedster is one of the finest single group espresso machines available today. It combines multi-boiler technology with user programmable PID control for the brewing water, low pressure variable pre-infusion and the most stunning styling of any machine on the market. Completely hand built to order and with a long list of custom options, each Speedster is well and truly yours alone. Everyone who sees and uses a Speedster instantly wants it, but this machine is an exclusive premium product only for the dedicated espresso aficionado.

- Completely hand built miniaturised commercial quality machine.
- All parts custom designed for the Speedster by Kees van der Westen.
- Utilises dual-boiler system with group head operating as part of the brew boiler, offering remarkable thermal stability and temperature control in a small boiler machine.
- PID electronic control for fast user adjustable brew water temperature.
- Coffee quality equal or superior to any commercial machine.
- Unique hand crafted design and premium quality materials make the Speedster a long term investment of which you can be truly proud.
- Revolutionary POM dispersion plate is thermally neutral and resists fouling from coffee oils for cleaner flavour.
- Huge raft of options to customise appearance and performance.
- Included ion-exchange water quality regulator to assure purity in your coffee experience.



RETAIL PRICE LIST

All prices exclude GST

MIRAGE COMMERCIAL MACHINES

Mirage Duette with auto pre-infusion

Duette 2 group 20 amp \$22,000

Mirage Triplette with auto pre-infusion

Triplette 3 group 32 amp \$26,200

SPIRIT MULTI-BOILER COMMERCIAL MACHINE

Spirit Duette multi-boiler with PID thermal control 32 amp

\$35,000

Spirit Triplette multi-boiler with PID thermal control 40 amp

\$40,200

SPEEDSTER SINGLE GROUP MACHINE

Custom 1 group 15amp Espresso Machine

\$15,500

MACHINE SPECIFICATIONS

Dimensions in Millimetres, Power in Watts, Boiler Capacity in Litres

Machine	Dimension Height	Depth	Body Width	Width inc. Steamwands	Footprint Depth	Width Operator Side	Width at Rear	Power Element	Total Power	Main Boiler Capacity
Mirage Duette	520	670	730	910	500	550	320	3200	3680	14
Triplette	520	670	920	1110	500	740	520	6000	6500	22
Spirit Duette	450	790	1000	1000	450	730	730	4800	7000	11
Triplette	450	790	1300	1300	450	1030	1030	6000	9100	19.5
Speedster	370	650	470	500	370	440	180	1800	3100	3.5





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Toby's Estate offers a variety of equipment to cater for espresso bars, cafes, restaurants and delis no matter how much coffee you plan to make. We use and recommend machines from the world's best manufacturers and will recommend the machines which best suit your needs. As testament to our dedication to the coffee industry, Toby's Estate is now the sole distributor of Kees van der Westen coffee equipment including the Mirage, Spirit and Speedster machines. These machines are hand crafted in the Netherlands using state-of-the-art technology to help produce the perfect espresso.

For all of your equipment needs please contact our National Sales Manager:

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