

Melitta Professional Coffee Solutions

**XTENDED TECHNOLOGY
PORTFOLIO**





MELITTA PROFESSIONAL COFFEE SOLUTIONS YOUR GLOBAL PARTNER FOR PROFESSIONAL COFFEE PREPARATION

Coffee connects. People, experiences, entire worlds. The world of automatic coffee machines from Melitta Professional Coffee Solutions provides all of your guests with that which they can expect from you: outstanding quality. Combined with your friendly service in a relaxed atmosphere, this turns into finest hospitality: a wonderful pleasure that is remembered for a long time.

Serve your guests your own personal coffee culture - they will appreciate it! As the manufacturer of coffee machines with worldwide sales, Melitta Professional Coffee Solutions is a high-profile full service provider in the premium segment. Be it the hotel, restaurant, bistro or care area, we are your competent supplier and partner - target group-oriented, committed to service and professional at all times.

XT / XTENDED TECHNOLOGY

Spotlight on the Melitta® Cafina® XT generation

Clear, compact dimensions, striking functional areas, high-quality aluminium housing: the brand new Melitta® Cafina® XT generation automatic coffee machines and filter coffee machines can be recognised as true professionals, without lacking any emotional appeal.

The front tilts ergonomically and the lighting concept with variable colours creates a sophisticated highlight. The products are centre stage: daylight LEDS illuminate the entire cup area and bring the coffee, milk and cocoa specialities into the limelight. The light intensity can be infinitely adjusted.

“XT” stands for Extended Technology. Advanced high-performance technology inside ensures the best drink quality in the cup. A new grinder developed in-house, with 75 mm grinding disks made of special, long-lasting tool steel, grinds even more evenly and rapidly than has been possible until now. The short grinding process means the grinding disks barely have time to warm up. This protects the aroma of the beans and provides an even better coffee result in the cup. The Automatic Coffeequality System® (ACS®), which continuously monitors all the relevant settings such as coarseness, ground coffee weight, brewing time and water temperature, ensures a consistently high level of quality. The grinding disks are automatically readjusted as they are used, guaranteeing an optimum grind over time.

The high-quality metal brewing unit also does its job reliably and with precision. In order to do justice to the flavour of the various coffee specialities, the contact pressure of the piston can be individually programmed for each product. (For example, an Espresso is made with 1000 N (approx. 100 kg) contact pressure, whilst a simple Café Crème requires only a maximum of 400 N. Plastic brewing units can only work with contact pressure of 300-400 N, which is not enough for a genuine Italian Espresso.)



MELITTA® CAFINA® XT SERIES

For an introduction to the professional class.



Melitta® Cafina® XT4

For the digital generation.



Melitta® Cafina® XT5

Coffee perfection in every cup.



Melitta® Cafina® XT6

XT FEATURES

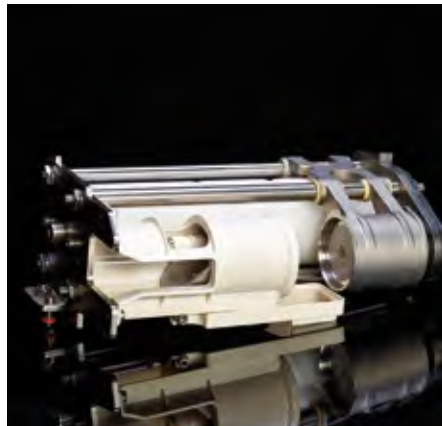


Touch display

XT5 XT6 XT7 XT8

HARD-WEARING TOUCHSCREEN DISPLAY

The multimedia touchscreen provides a better overview and added user convenience. Collect multiple orders digitally in a batch. Let guests make their own selection in self-service mode. Use the large screen as advertising space and display your own slide show with attractive offers.



Brewing unit

XT4 XT5 XT6 XT7 XT8

PROFESSIONAL STAINLESS STEEL BREWING UNIT

The brewing unit is made from high-quality materials – predominantly stainless steel – which means that you can operate the machine with a maximum net weight of 20 g without the risk of wear.



Hydraulic piston seal

XT4 XT5 XT6 XT7 XT8

WEAR-FREE OPERATION

The hydraulic seals in the piston guarantee wear-free operation and therefore no loss of water during extraction.

For a wide variety of milk foam.



Enjoyment on a grand scale.



Stainless steel grinder

XT4 XT5 XT6 XT7 XT8

LONG-LASTING GRINDER

The grinding process takes place in a specially developed grinder made from tool steel with wide diameter (75 mm) grinding disks. This represents a further development of the industry standard made by Melitta. The grinding disks are extremely hard-wearing - lasting for approx. 100,000 uses. The grinder works particularly fast, producing even and fine grounds.



Micro fine sieve

XT4 XT5 XT6 XT7 XT8

FINE SIEVE FOR FULL FLAVOUR

The micro-fine sieve enables the use of the finest grade of coffee grounds, without any grounds going into the cup. The sieve has more than 45,000 holes for a diameter of around four centimetres. The particularly finely ground coffee releases an unbelievably full aroma, even with small quantities.



ACS®

XT6 XT7 XT8

NO READJUSTMENTS REQUIRED

ACS® automatically readjusts the grinding disks throughout their entire lifetime. It adjusts the coarseness of grounds, quantity of powder, pressure, brewing time and water temperature. The quality remains high, the amount of coffee required is low and no service appointments are required for readjustment.

XT FEATURES



VPS®

XT4 | XT5 | XT6 | XT7 | XT8

MORE PISTON PRESSURE FOR ESPRESSO

Variable Pressure System (VPS®): You can set the piston contact pressure individually so that you can really do justice to the distinctive features of the coffee speciality in question.



Two types of milk

XT6 | XT7 | XT8

ALTERNATIVES AVAILABLE

Low-fat Latte Macchiato or lactose-free with soy milk? You can also double up and offer a choice of two kinds of milk.



Melitta® TopFoam

XT7 | XT8

MILK FOAM À LA CARTE

A wide variety of milk foams is available: cold, warm, hot, liquid, frothy and as the crowning topping of the firm Melitta® TopFoam.



Steam Control Plus

XT7 | XT8

PERFECTLY FROTHED MILK IN BARISTA POTS

Steam Control Plus: separate milk frother for the manual or automatic preparation of frothy or storable foam in barista pots.



Parallel heating capacity

XT7 | XT8

BREW ESPRESSO AND FROTH MILK AT THE SAME TIME

Two heating circuits for hot water and steam and a 400 Volt power supply make it possible to brew espresso and froth perfect milk with "Steam Control Plus" at the same time.



Flexible water temperature

XT6 | XT7 | XT8

BLACK TEA HOTTER THAN GREEN TEA

Not every kind of tea can tolerate 90 degrees or more. To ensure that green tea does not taste bitter, the temperature of the water output can be adjusted to suit the product.

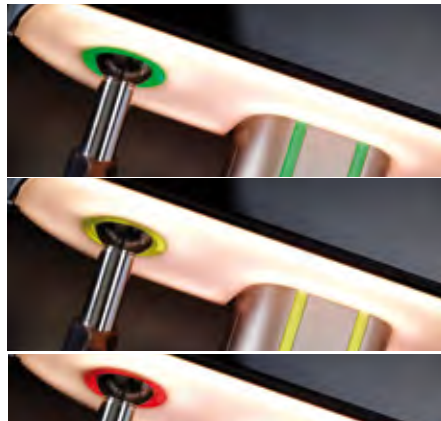


Variable dispenser

XT4 XT5 XT6 XT7 XT8

CUSTOM-FIT AND BRIGHT

The height of the dispenser with daylight LEDs is continuously adjustable and can be adapted to all cup and mug sizes between 70 and 185 mm in no time at all. Two light strips light up in your chosen colours.



Atmospheric lighting

XT6 XT7 XT8

MORE LIGHT FOR THE STAGE

Daylight LEDs illuminate the entire dispensing area. The extended lighting concept creates a special atmosphere and draws even more attention to your attractive offer.



Coffee and cocoa

XT4 XT5 XT6 XT7 XT8

DIVERSITY ON BOARD

Two varieties of coffee and two varieties of cocoa: alongside two coffee bean containers (each with a capacity of 1 kg), there are also two instant containers (each up to 800 g).

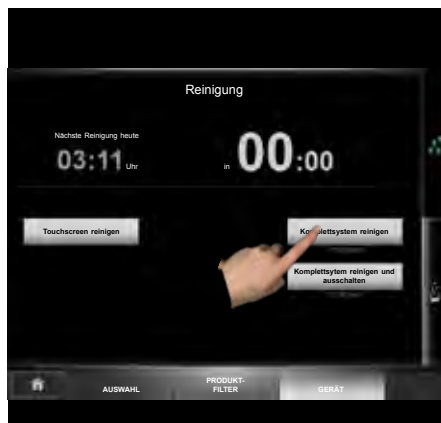


Clean in Place (CIP®)

XT4 XT5 XT6 XT7 XT8

AUTOMATIC CLEANING WITHOUT DISMANTLING

No need to dismantle the brewing unit and dispenser: the automated cleaning of the coffee and milk system within the self-contained system (Clean in Place, CIP®) saves time and guarantees safe hygiene.



One step cleaning

XT6 XT7 XT8

START THE PROGRAM AND WALK AWAY

Insert cleaning tablets, start the cleaning programme and walk away: the milk system and coffee system can be automatically cleaned and rinsed at the touch of a button. The water for the automatic cleaning and subsequent rinsing is automatically refilled and discarded.



Mobile with canister operation

XT4 XT5 XT6 XT7 XT8

WELL-EQUIPPED FOR EVERY LOCATION

Equipped for all eventualities: if no water supply connection is available, fresh water and waste water containers enable mobile use. The water container set is available in two sizes: 10 or 20 litres. The made-to-measure Melitta® Coffee Centre is a place for coffee supplies and accessories.



- = standard feature
- = optional

All fully automatic machines are available with 1 or 2 grinders on request.



Cafina® XT4 Cafina® XT5 Cafina® XT6 Cafina® XT7 Cafina® XT8

Hot water output	•	•	•	•	•
Separate hot water nozzle	◦	◦	◦	◦	◦
Steam lance	◦	◦	◦	◦	◦
Milk system	◦	◦	◦	◦	◦
Cocoa/instant/milk powder	◦	◦	◦	◦	◦
Cold milk foam			◦	◦	◦
Container discharge	◦	◦	◦	◦	◦
Lockable coffee bean container	◦	◦	◦	◦	◦
Fixed water connection	•	•	•	•	•
Canister operation	◦	◦	◦	◦	◦
ACS®			•	•	•
VPS®	•	•	•	•	•
CIP®	•	•	•	•	•
HACCP	•	•	•	•	•
Touchscreen		•	•	•	•

HOURLY OUTPUT IN CUPS (depending on the model, drink and container size)

Café Crème	100	100	150	150	200
Espresso	150	150	170	170	250
Cappuccino	90	90	130	130	200
Cocoa	80	80	80	80	80
Hot water: Litres/hr	25	25	25	25	40

CONNECTED LOADS AND DIMENSIONS

Connected loads V/kW	230/2.6	230/2.6	230/2.8	400/5.7	400/8.7
Dimensions (WxDxH) in mm	300x580x715	300x580x715	300x580x715	300x580x715	350x580x765

ACCESSORY EQUIPMENT

Cup warmer	◦	◦	◦	◦	◦
Milk cooler small (4-5 l)	◦	◦	◦	◦	◦
Milk cooler large (9-11 l)	◦	◦	◦	◦	◦
Cup warmer/Milk cooler	◦	◦	◦	◦	◦
Under-counter cooler	◦	◦	◦	◦	◦
Under-table cooler			◦	◦	◦
Payment system	◦	◦	◦	◦	◦

XT ATTACHMENTS

MC18
milk cooler
for approx. 5 litres
of milk



180×580×580 mm
(WxHxD)

MC30
milk cooler
for approx. 11
litres of milk



300×580×580 mm
(WxHxD)

MCU30
Under-counter milk cooler
for XT4 - XT7 approx. 4 litres
of milk



300×229×580mm (WxHxD)

MCU35
Under-counter milk cooler
for XT8 approx. 4 litres
of milk



350×229×580 mm
(WxHxD)

MC-CW30
Milk cooler / cup
warmer for approx.
40-80 cups and 4 litres
of milk



300×620×580 mm
(WxHxD)

CW30
Cup warmer
for approx.
80-120 cups



300×620×580 mm
(WxHxD)

Melitta® FG10i
milk cooler
for approx. 4 litres of
milk



230×345×470mm
(WxHxD)

Under-table cooler
for XT6 - XT8, for approx. 9 litres
of milk or 2 x 4 litres



290×550×500mm
(WxHxD)

XT BILLING SYSTEMS

Melitta® Cafina® XT CA
Coin checker

Attachment complete with built-in coin checker system and interface for connecting to one device.



180×580×580 mm
(WxHxD)

Melitta® Cafina® XT CC
Coin changer

Attachment complete with built-in coin changer system and interface for connecting to one device.



180×580×580 mm
(WxHxD)

Melitta® Cafina® XT CR
Card reader

Attachment with interface and installation of billing system to be delivered to our factory by the customer.



180×580×580 mm
(WxHxD)



MELITTA® CAFINA® XT 180

For fresh filter coffee in the XT design

Melitta® Cafina® XT180



Melitta® Cafina® XT180 T



THE FILTER COFFEE SENSATION

Is it making a come-back? Well it never really went away, as it is still the most frequently drunk coffee in Germany. But now it is no longer hiding away: Look! Filter coffee in the same design as our new generation of automatic coffee machines. The perfect match and addition to the range.

Refined aluminium side walls (anodised and shot blasted), robust touch display made of high-strength polycarbonate, ABS filter unit (dishwasher safe), painted stainless steel front: The Melitta® Cafina® XT180 reveals itself with an elegant profile, which looks appealing to hosts and guests and brings the coffee experience to life. With or without water supply connection, with glass jug (1.8 litres/15 cups) or insulated jug (1.9 - 2.2 litres), brews up to 125 cups of fresh filter coffee per hour.



MELITTA® CAFINA® XT8-F

Programmed for fresh filter coffee



Technical Data:

400 V / max. 8,7 kW

HOURLY OUTPUT IN CUPS*:

Coffee	500
Hot water	80 litres

* = Depending on container size

COMPACT DIMENSIONS:

35 cm width
76.5 cm height
58 cm depth

PROGRAMMED FOR FRESHNESS

The Melitta® Cafina® XT8-F brews up to 500 cups of filter coffee per hour. The time and volume can be programmed so that the XT8-F prepares extra fresh coffee as required and avoids coffee being stored too long in the jug. The newcomer is also flexible in its dispensing of freshly brewed coffee. Cup or mug? Small or large jug? The 10.4" touchscreen display presents a clear overview of the chosen product. Coffee with fresh chilled milk can also be served – with an optional second milk variety – as well as fresh milk by itself.

Tea lovers can draw hot water from the Melitta® Cafina® XT8-F. As an option, there is a separate outlet with stainless steel wand, which like the height-adjustable coffee outlet leaves 200 mm of space for Melitta® insulated and stainless steel jugs. Even larger jugs can be filled via a separate spout extension.