



Melitta® Cafina® XT5

For the digital generation.

Melitta Professional
Coffee Solutions

caFina® XT5



JUST TOUCH, DON'T PRESS!

Are you looking for a professional coffee machine for small and medium requirements, with the convenience of a touch screen being an absolute must? Then you've come to the right place with the Melitta® Cafina® XT5.





- Coffee Black
- Espresso
- Cocoa
- Milk foam
- Steam
- Cappuccino
- Latte Macchiato
- Café Latte
- Americano
- Hot water

caffina® XS5

HACCP

SLIM AND SEDUCTIVE

The Melitta® Cafina® XT5 is part of a range in our new generation of automatic coffee machines where design is very much at the forefront. The housing combines refined aluminium (anodised and shot blasted) with incredibly slim dimensions – it is just 30 cm wide, 71 cm high and 58 cm deep. Clear lines, silver accents, black and white contrasts – and with the two narrow strips of light on the height-adjustable, zinc die-cast dispenser, you can select the colour you want. The daylight LED's highlight the coffee specialities bringing them to life. The XT5 boasts an eye-catching design and a range of tempting treats, even when space is at a premium.





SORTING, BATCHES, SELF-SERVICE

The 8.4" touch display provides an overview and takes you quickly to the right product. If you want, you can even group according to size of drink or bean or milk variety, collect orders in batches and then dispense them afterwards or select self-service mode and let the guests make their own selection.



PERFECTLY TEMPERED MILK FOAM

With the new milk system with milk pump, you can temper the milk foam precisely and dispense warm or cold fresh milk.

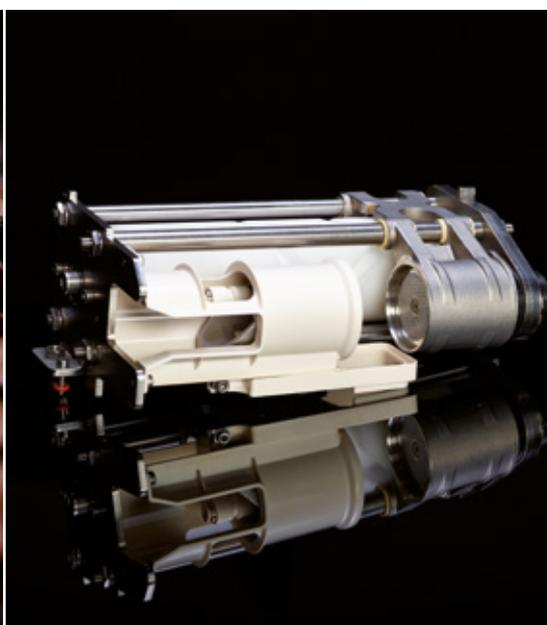


CLEAN IN PLACE (CIP®) AUTOMATIC CLEANING SYSTEM

The automatic cleaning system guarantees an excellent level of hygiene and you don't even have to disassemble the unit ("Clean in Place", CIP®).

MORE POWER FOR ESPRESSO

On the inside, the Melitta® Cafina® XT5 boasts the established Melitta Professional high quality standards. The stainless-steel brewing unit enables wear-free operation, increased piston contact pressure for espresso specialities, variable brewing times and a maximum net weight of 20 g for intense large quantities (double doses). The pump motor is particularly powerful and ensures stable water pressure, even extraction and consistent coffee quality over the whole brewing process. The grinder, with its 75 mm grinding discs, works particularly smoothly and creates even results. Thanks to the micro-fine sieve, the XT5 can grind extremely finely and can therefore create an intense aroma with very little product.



MAXIMUM AROMA

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 45,100 holes for a diameter of around four centimetres. The particularly finely ground coffee releases an unbelievably full aroma, even with small quantities.

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.

MORE 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.





HEIGHT-ADJUSTABLE DISPENSER WITH LIGHTING CONCEPT

The height of the dispenser is continuously adjustable and can be adapted to all cup and mug sizes between 70 and 185 mm in no time at all.

The light strip, which can be individually configured, adapts to suit any ambience perfectly.

The entire cup area is lit by daylight LEDs so that your products are always in the limelight.

REMOVABLE CONTAINERS

In addition to the two coffee bean containers, each with a capacity of 1 kg, the Cafina® XT5 also has two instant containers, each holding 450-800 grams of powder.



STARTS TO PAY FOR ITSELF FROM THE VERY FIRST CUP!

The Melitta® Cafina® XT5 provides the best quality for the guest, in the cup, and the best quality for the host as well.

This is clear from the high level of reliability and low maintenance requirements. Our service for you: Our Melitta Account Manager will be happy to come and show you how quickly the Cafina® XT5 will pay for itself. They can give you a simple and precise forecast to fit in with your figures.

THE 8.4 INCH SCREEN WETS THE APPETITE: DISPLAY WHAT YOU HAVE TO OFFER!



Photo shows the Melitta® Cafina® XT5 with the MC-CW30 milk cooler / cup warmer and the XT CC coin changer

CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT5 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT5 pays for itself.





Sometimes in the morning, only a double espresso will do the trick. Later on, it may be an “Italiano” every now and again – a textbook example of a cappuccino. First of all, espresso flows into the cup and then milk foam is added on top of this. In between, how about a tasty cup of hot chocolate with hot milk and dark chocolate? And you'll need hot water throughout the day for the very special range of teas.

Whatever your guests prefer, whenever and wherever they want it – as a snack, in the shop, in the bistro, in the office, in the lounge or to go – you can rely on the Melitta® Cafina® XT5 for a tasty result. Variety at a touch – irresistible for guests, convenient for hosts.

MELITTA® CAFINA® XT5 OVERVIEW:

TOUCH DISPLAY

CLEAN IN PLACE (CIP®)

CERTIFIED HYGIENE

STAINLESS-STEEL
BREWING UNIT

HEIGHT-ADJUSTABLE
DISPENSER

POWERFUL
INSTANT COFFEE MODULE

DISPENSER WITH
LIGHTING CONCEPT

MAXIMUM
AROMA

NEW MILK SYSTEM
WITH MILK PUMP

SLIM DESIGN FROM THE
NEW XT GENERATION

VARIABLE PRESSURE
SYSTEM (VPS®)

EASY ACCESS
WITH KEY

EXTENSIVE RANGE OF
ACCESSORIES

VARIOUS
BILLING SYSTEMS

REMOVABLE
COFFEE BEAN CONTAINER



OPTIONS

Second grinder	○
Hot water output	●
Separate hot water nozzle	○
Steam lance	○
Milk system	○
Hot chocolate/instant/milk powder	○
Container discharge	○
Lockable coffee bean container	○
Fixed water connection	●
Operation via water container	○
VPS®	●
CIP®	●
HACCP	●



HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème 100
 Cappuccino 90
 Espresso 150
 Hot chocolate 80
 Hot water 25 litres

* = (depending on the model, drink and container size)

TECHNICAL DATA

Connected loads:
 230 Volt / 2.6 KW

DIMENSIONS

Dimensions (W x D x H):
 300 x 580 x 715 mm

ACCESSORY EQUIPMENT

Milk cooler (5 l)	○
Milk cooler large (11l)	○
Under-table cooler	○
Milk cooler/cup warmer	○
Payment system	○
Cup warmer	○

● = Standard feature ○ = optional

MC18
 milk cooler
 for approx. 5 litres
 of milk



MC30
 milk cooler
 for approx. 11 litres
 of milk



MCU30
 under-table milk
 cooler for approx. 4
 litres of milk



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



CW30
 Cup warmer
 for approx. 80-120
 cups



Melitta for the ultimate in coffee enjoyment®



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