Melitta[®] Cafina[®] XT7

For a wide variety of milk foam. Made in Germany.

> Melitta Professional Coffee Solutions

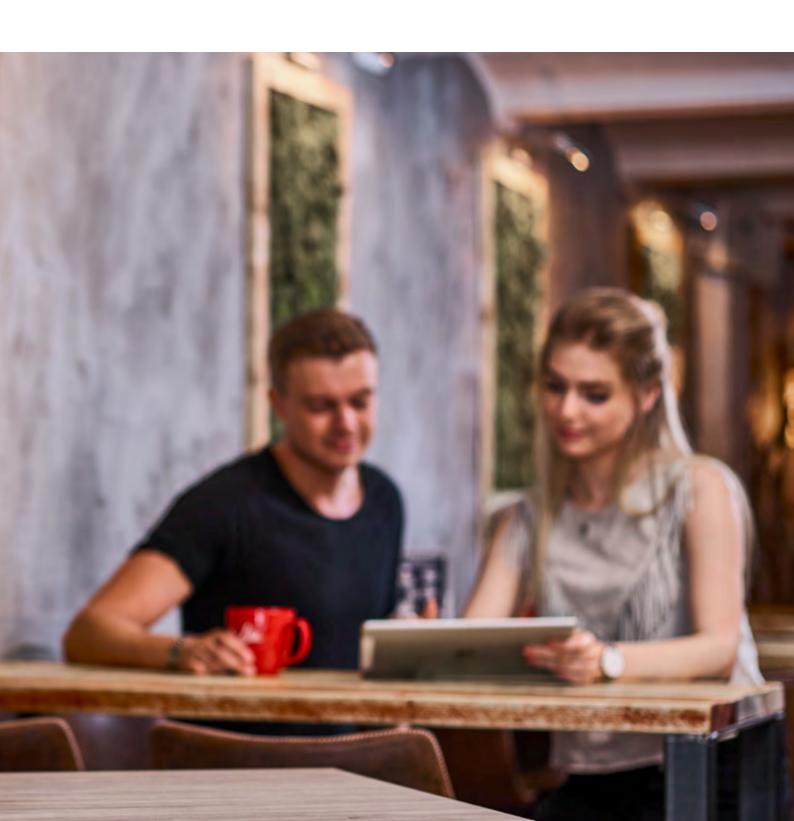


• 🐵

FOR A WIDE VARIETY OF MILK FOAM

Flat White, Latte Macchiato TopFoam, Cappuccino Italiano TopFoam, Whitepresso, Espresso Shot... Offering a wide variety of milk foam and Melitta® TopFoam, the Melitta® Cafina® XT7 automatic coffee machine leaves no wishes unfulfilled. Automatic Melitta® Steam Control Plus is available for perfect separate frothing. The Espresso can be brewing at the same time: two heating circuits and 400 Volt power supply speed up this process.





MORE THAN BLACK AND WHITE

Already have a variety of coffee and milk specialities to hand? Want something extra? The Melitta® Cafina® XT7 offers the same options and cutting-edge technology as the Melitta® Cafina® XT6 and scores additional top marks with the Melitta® TopFoam milk foam quality. Try the wide range for yourself. Combine black and white with new intermediate shades and programme the machine to your liking.





BATCHES, SELF-SERVICE, IMAGE DISPLAY

The 8.4" multimedia touch screen 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.



CROWNING TOPPING: MELITTA® TOPFOAM

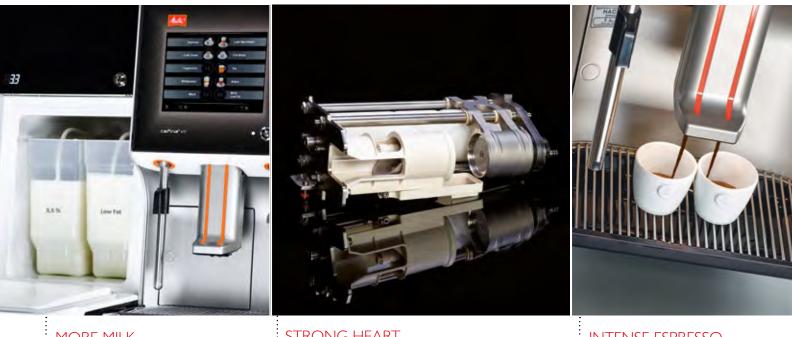
A wide variety of milk foams are available: Cold, warm, hot, liquid, frothy and as the crowning topping of the firm Melitta[®] TopFoam.

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.

HIGH-TECH FOR MAXIMUM ENJOYMENT

For a particularly intense espresso flavour, the contact pressure of the piston in the stainless steel brewing unit can be increased to up to 1000 N (Variable Pressure System, VPS®). The unique Automatic Coffee Quality System (ACS®) monitors the key parameters during preparation and automatically adjusts them if necessary in order to ensure the same high level of quality in every cup without having to call a technician.



MORE MILK

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

STRONG HEART

Strong and powerful: The stainless steel brewing unit guarantees a permanent and consistent brewing process and means the machine can be operated with a maximum net weight of 20g without the risk of wear.

INTENSE ESPRESSO

The contact pressure of the piston can be varied and programmed to the desired flavour for different specialities (VPS®, Variable Pressure System): for a particularly intense espresso, it can be set to up to 1000 Newton.









VARIETY FOR THE COCKTAIL BAR

:

"Thundercloud"? "Snow Mountain"? "Feel Italy"? Cocktails bring excitement to the round. The wide variety offered by the Melitta[®] Cafina[®] XT7 brings an added touch of sophistication – with or without alcohol. Download recipes and photos at **www.melitta-professional.de** and in our regular online newsletter. Register on the home page of our website!



STARTS TO PAY FOR ITSELF FROM THE VERY FIRST CUP!

The Melitta[®] Cafina[®] XT7 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 field sales staff will be happy to come and show you how quickly the Cafina[®] XT7 will pay for itself. They can give you a simple and precise forecast to fit in with your figures.



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

Photo shows the Melitta® Cafina® XT7 with the MC-CW30 milk cooler / cup warmer and the XT CC coin changer

CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT7 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT7 pays for itself.













MELITTA® TOPFOAM CREATES A HIGHLIGHT

The Melitta[®] Cafina[®] XT7extends its range with additional milk foam quality. How about a **Cappuccino Italiano TopFoam, for example?** For this product, the XT7 first dispenses an aromatic Espresso, then harmoniously mixes in a delicious milk foam, before finishing off with a glossy and firm Melitta[®] TopFoam surrounded by a thin line of coffee around the edge. The best thing is that you can sit back and relax as you watch the XT7 work. All you have to do is position the Amarettini – if you wish.

MELITTA® CAFINA® XT7 OVERVIEW:

8.4" TOUCH DISPLAY	CLEAN IN PLACE (CIP®)	STAINLESS-STEEL BREWING UNIT
CERTIFIED	ACS [®] AUTOMATIC	POWERFUL INSTANT
HYGIENE	COFFEE QUALITY SYSTEM	COFFEE MODULE
DISPENSER WITH LIGHTING CONCEPT	MICRO FINE SIEVE	WIDE VARIETY OF MILK FOAM
SLIM DESIGN FROM THE	VARIABLE PRESSURE	EASY ACCESS
NEW XT GENERATION	SYSTEM (VPS®)	WITH KEY
EXTENSIVE RANGE OF	VARIOUS	REMOVABLE
ACCESSORIES	BILLING SYSTEMS	BEAN CONTAINER



OPTIONS

2nd grinder	ο
Hot water output	•
Separate hot water nozzle	o
Steam lance	ο
Milk system	ο
Cocoa/instant/milk powder	ο
Container discharge	ο
Lockable coffee bean container	ο
Fixed water connection	•
Operation via water container	ο
VPS®	•
CIP®	
	•
НАССР	•
	•
НАССР	• • 0
HACCP ACCESSORY EQUIPMENT	• • 0
HACCP ACCESSORY EQUIPMENT Milk cooler (5 I)	
HACCP ACCESSORY EQUIPMENT Milk cooler (5 I) Milk cooler large (111)	0
HACCP ACCESSORY EQUIPMENT Milk cooler (5 I) Milk cooler large (11I) Under-table cooler	0 0
HACCP ACCESSORY EQUIPMENT Milk cooler (5 I) Milk cooler large (11I) Under-table cooler Milk cooler/cup warmer	0 0 0

• = Standard feature

o = optional

MCU30

under-table milk

cooler

for approx. 4 litres

of milk

300×229×580 mm

(WxHxD)

MC18 milk cooler for approx. 5 litres of milk



I 80×580×580 mm (WxHxD)



MC30

milk cooler

for approx. 11 litres

of milk

300×580×580 mm (WxHxD)



715 mm

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème 150 Cappuccino 130 Espresso 170 Cocoa 80 Hot water 25 litres

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

TECHNICAL DATA

Connected loads: 400 Volt / max. 5.7 KW

DIMENSIONS

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

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



300×620×580 mm (WxHxD)



300×620×580 mm (WxHxD)

Melitta for the ultimate in coffee enjoyment® Melilla



Melitta Professional Coffee Solutions GmbH & Co. KG • Postfach 13 26 • D-32373 Minden • Phone: +49 (0)5 71 50 49 0 • Fax: +49 (0)5 71 50 49 233 • E-mail: professional@melitta.de • www.melitta-professional.de