

Melitta® Cafina® XT8

Enjoyment on a grand scale.

Melitta Professional
Coffee Solutions



WELCOME TO THE COMFORT ZONE!

Make yourself at home – you won't want for anything here. Coffee prepared to taste, freshly ground, for top-quality results in every cup. Delicious milk foam variants – cold, warm or hot, frothy or firm. Two varieties of milk. Two varieties of hot chocolate. And, in parallel, up to 40 litres of hot water/hour for tea lovers. The Melitta® Cafina® XT8 leaves no wish unfulfilled.





A MOMENT TO SAVOUR

The Melitta® Cafina® XT8 is the fastest in its family. Large grinding discs and the compact stainless-steel brewing unit speed up the grinding and brewing process. Enjoy this brief moment while it lasts. Refined aluminium housing (anodised and shot-blasted), ergonomically tilted control panel, 10,4" touch display with robust glass panel (3 mm), narrow strips of light on the height-adjustable zinc die-cast dispenser. It's almost a shame that it's over so quickly...





BATCHES, SELF-SERVICE, IMAGE DISPLAY

The 10,4" multimedia touch screen provides a better overview and added user convenience. 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.



MILK, HOT CHOCOLATE AND MILK FOAM À LA CARTE

Latte Macchiato with soy milk? Whitepresso with white chocolate? If you wish, you can double up and offer two varieties of milk and two varieties of chocolate. A wide variety of milk foams are available: Cold, warm, hot, frothy and as the crowning topping of the firm Melitta® TopFoam.



INCREDIBLY SIMPLE: CLEANING MADE EASY

Incredibly simple: "Clean in place" (CIP®). The daily automated cleaning of the milk and brewing system within the self-contained system. There is no need to dismantle the unit. The "HACCP-compliant" seal of approval guarantees the certified hygiene of the Melitta® Cafina® XT8.

HIGH-TECH FOR MAXIMUM ENJOYMENT

The stainless-steel brewing unit of the Melitta® Cafina® XT8 has a more compact design and speeds up the brewing process. For a particularly intense espresso flavour, the contact pressure of the piston can be increased to up to 1500 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.



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 45,150 holes for a diameter of around four centimetres. The particularly finely ground coffee releases an unbelievably full aroma, even with small quantities.



FIT FOR SPRINT AND MARATHON

A strong sprinter with excellent stamina: The compact brewing unit (with short travel distances) and fast grinding discs sets the pace at **up to 250 cups/hour**: Stainless steel provides maximum precision, stability (piston contact pressure can be increased) and a long service life. The ACS® control system (Automatic Coffee Quality System) automatically ensures the same high level of quality in every cup.



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 1500 N.





FLEXIBLE COLOUR AND LIGHT SETTINGS

What height would you like? Which colour shade should be used to create highlights?
 The dispenser 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. Spotlight on your products: The daylight LEDs under the dispenser bring the drinks into the limelight.

DIVERSITY ON BOARD

Alongside two removable coffee bean containers (each with a capacity of 1 kg), there are also two instant containers (each up to 800 g).



STARTS TO PAY FOR ITSELF FROM THE VERY FIRST CUP!

The Melitta® Cafina® XT8 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® XT8 will pay for itself. They can give you a simple and precise forecast to fit in with your figures.

THE 10,4-INCH SCREEN WHETS THE APPETITE: DISPLAY WHAT YOU HAVE TO OFFER!



*Photo shows the Melitta® Cafina® XT8
with the MC30 milk cooler and the XT CC coin changer*

CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT8 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT8 pays for itself.





MOVING IMAGES FROM AMSTERDAM

Take a look behind the scenes of our photo shoot and see the Melitta® Cafina® XT8 in use in Amsterdam.

Melitta Professional
YouTube



MELITTA® CAFINA® XT8 OVERVIEW:

10,4 ZOLL TOUCH-DISPLAY

CERTIFIED
HYGIENE

DISPENSER WITH
LIGHTING CONCEPT

SLIM DESIGN FROM THE
NEW XT GENERATION

EXTENSIVE RANGE
OF ACCESSORIES

CLEAN IN PLACE (CIP®)

ACS® AUTOMATIC
COFFEE QUALITY SYSTEM

MICRO-FINE SIEVE

VARIABLE PRESSURE
SYSTEM (VPS®)

VARIOUS
BILLING SYSTEMS

STAINLESS-STEEL
BREWING UNIT

POWERFUL INSTANT
PRODUCT MODULE

WIDE VARIETY OF
MILK FOAMS

EASY ACCESS
WITH KEY

REMOVABLE COFFEE
BEAN CONTAINER



OPTIONS

2nd grinder	○
Hot water output	●
Separate hot water nozzle	○
Steam lance	○
Milk system	○
Hot chocolate/instant/milk powder	○
Container discharge	○
Lockable coffee bean containers	○
Fixed water connection	●
Operation via water container	○
VPS®	●
CIP®	●
HACCP	●

ACCESSORY EQUIPMENT

Milk cooler (5l)	○
Large milk cooler (11l)	○
Under-table cooler	○
Milk cooler/cup warmer	○
Payment systems	○
Cup warmer	○

● = Standard feature ○ = optional



HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	200
Cappuccino	200
Espresso	250
Hot chocolate	80
Hot water	40 Liter

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

TECHNICAL DATA

Connected loads:
400 V / max. 8,7 KW

DIMENSIONS

Dimensions (W x D x H):
350 x 580 x 765 mm

MC18

Milk cooler
for approx. 5 litres
of milk



180×580×580mm
(W×HxD)

MC30

Milk cooler
for approx. 11 litres
of milk



300×580×580mm
(W×HxD)

MCU35

Under-table
milk cooler for
approx. 4 litres of
milk



350×229×580mm
(W×HxD)

MC-CW30

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



300×620×580mm
(W×HxD)

CW30

Cup warmer
for approx. 80-120
cups



300×620×580mm
(W×HxD)

Melitta for the ultimate in coffee enjoyment®



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