



Melitta® Cafina® XT4

FOR AN INTRODUCTION TO THE PROFESSIONAL CLASS

Introduction

- Milk system** : Automatic milk system for hot foam of fresh milk
- Grinders** : Available on 1 or 2 grinders
- Integrated** : Cocoa-/Instant module
- Hot water** : For tea
- Milk foam** : Manual milk foam in barista style with separate steam lance possible
- Fresh water connection** : Fresh water connection or mobile solution
- CIP** : Easy cleaning without removal of parts
- Perfect** : For the counter or self service

Hourly output in Cups (depending on the model, drink and container size) :

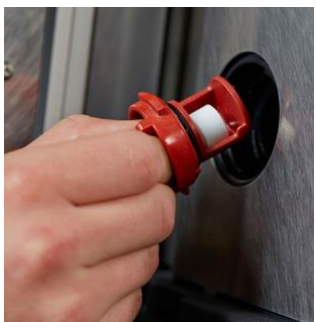
Filter coffee	Café Crème	Espresso	Cappuccino	Cocoa	Steam / Hot Water
-	100	150	90	80	Appr. 25 liters

Top Features

MORE POWER FOR ESPRESSO

- The stainless-steel brewing unit, 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.
- The grinder, with its 75 mm grinding discs, works smoothly and creates even results. Thanks to the micro fine sieve, the XT4 can grind extremely finely and can therefore create an intense aroma with very little product.

Functions



AUTOMATIC CLEANING SYSTEM (CIP)

Guarantees an excellent level of hygiene and you don't even have to disassemble the unit ("Clean in Place", CIP).



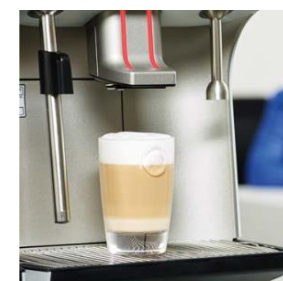
PROFESSIONAL STAINLESS STEEL BREWING UNIT

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 20g without the risk of wear.



MORE PISTON PRESSURE FOR ESPRESSO

The perfectly integrated instant module with two containers is available for preparing the finest cocoa specialties, expanding the range of drinks you can offer to include all powder-based varieties.



Removeable Container

Height Adjustable Dispenser

Integrated Instant Module

Lighting Concept

Maximum Aroma

Milk system with milk pump

Easy access with code

ADD-ON-MODULES



Milk Cooler Milk Cooler for 2 types of milk Milk Cooler for underneath Cup warmer / Milk Cooler Cup warmer Coin changer Coin Checker Cashless payment system

VARIETY AT YOUR FINGERTIPS

OPTIONEN

2. Mühle	o
Heißwasserausgabe	•
separater Heißwasserauslauf	o
Dampflanze	o
Milchsystem	o
Kakao/Instant/Milchpulver	o
Containerabwurf	o
abschließbare Bohnenbehälter	o
Festwasseranschluss	•
Betrieb über Wasserbehälter	o
VPS	•
CIP	•
HACCP	•
ANBAUGERÄTE	
Milchkühlschrank (5l)	o
Milchkühlschrank groß (11l)	o
Unterstellkühlschrank	o
Milchkühlschrank/Tassenwärmer	o
Zahlungssysteme	o
Tassenwärmer	o

• = Standardaustattung o = optional



STUNDENLEISTUNG IN TASSEN*:

Kaffee & Café Crème	100
Cappuccino	90
Espresso	150
Kakao	80
Heißwasser	20 Liter

* = (abhängig von Modell, Getränk und Gefäßgröße)

TECHNISCHE DATEN

Anschlusswerte:
230 Volt / 2,6 KW

ABMESSUNGEN

Abmessungen (B x T x H):
300 x 580 x 715 mm



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 cocoa with hot milk and dark chocolate? And you'll need hot water throughout the day for the very special range of teas.



Espresso



Café Crème



Cappuccino



Latte Macchiato



Latte



Whitepresso

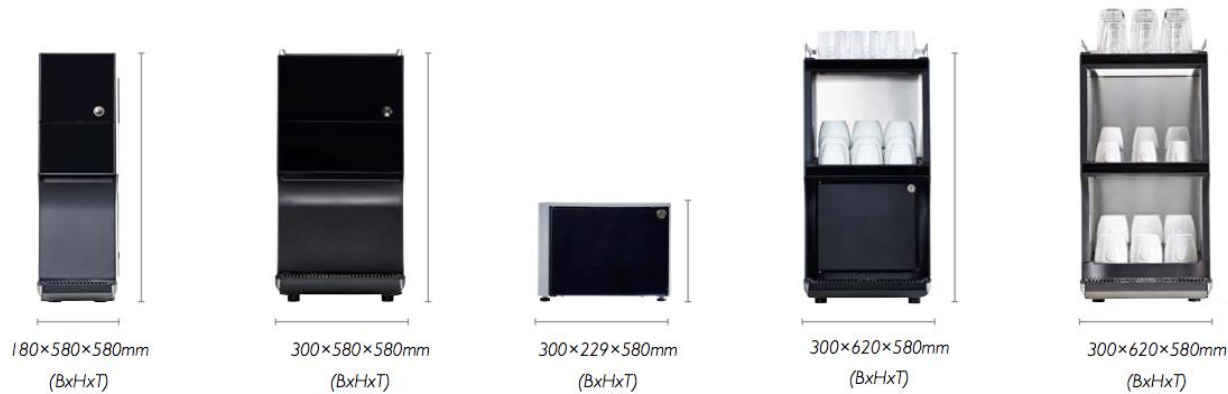


Chocolate



Hot Water

MC18 Milchkühlschrank für ca. 5 Liter Milch	MC30 Milchkühlschrank für ca. 11 Liter Milch	MCU30 Unterstell- Milchkühlschrank für ca. 4 Liter Milch	MC-CW30 Milchkühlschrank/ Tassenwärmer für ca. 40-80Tassen und 4 Liter Milch	CW30 Tassenwärmer für ca. 80-120Tassen
----------------------------------------------------------	-----------------------------------------------------------	--------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------	-----------------------------------------------------



180x580x580mm (BxHxT) 300x580x580mm (BxHxT) 300x229x580mm (BxHxT) 300x620x580mm (BxHxT) 300x620x580mm (BxHxT)

Technische Modelländerungen vorbehalten. Farbabweichungen druckbedingt möglich.

SALES & PLANNING



Melitta® Cafina® XT4 (SUB-MODELS)

- Melitta Cafina XT4-1CF-1G : Basic with integrated milk system, steam wand
- Melitta Cafina XT4-1CF-1G-SW : Basic with integrated milk system, 1 grinder, and 1 manual steam wand
- Melitta Cafina XT4-1CF-1G-WW-SW : Basic with integrated milk system, 1 grinder, separate hot water wand, and 1 manual steam wand
- Melitta Cafina XT4-1CF-2G : Basic with integrated milk system, and 2nd grinder/hopper
- Melitta Cafina XT4-1CF-1G-1IS : Basic with integrated milk system, 1 grinder, and 1 chocolate/instant hopper
- Melitta Cafina XT4-1CF-2G-SW : Basic with integrated milk system, 2 grinders, and 1 manual steam wand
- Melitta Cafina XT4-1CF-1G-WW-1IS : Basic with integrated milk system, 1 grinder, 1 separate hot water wand, and 1 chocolate/instant hopper
- Melitta Cafina XT4-1CF-2G-1IS : Basic with integrated milk system, 2 grinders, and 1 chocolate/instant hopper
- Melitta Cafina XT4-1CF-2G-WW-1IS : Basic with integrated milk system, 2 grinders, 1 separate hot water wand, and 1 chocolate/instant hopper

CoffeeWORKS®

BKK Experience Center :
100/70 Soi Sukhumvit 26, Khlong Tan, Khlong Toei,
Bangkok 10110 Thailand
Tel: **02-425-1395** ext.81,83
Fax: 02 425 - 1394
Open M-F: 9.00 -17.00 Sat: 10.00 - 15.00
Email: sales@coffeeworks.co.th

Eastern Seaboard Experience Center :

1st Floor @ The Avenue Pattaya 399/9 The Avenue Pattaya building, B103 Unit, Pattayasaisong Rd, T. Nongprue, A. Banglamung, Chonburi 20150 Thailand.
Tel: **03-364 - 0928**
Fax: 03 364 - 0928
Open M-SUN: 10.00 -19.00
Email: sales@coffeeworks.co.th

www.coffeeworks.co.th