





Introduction

Touch-Display: Digital controls and touch display for simple operation and versatile programing

Milk system: Automatic milk system for hot foam and cold milk foam

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
-	150	170	130	80	25 Liter

Top Features

YOU CAN ONLY GET PREMIUM QUALITY OUT IF THERE IS PREMIUM QUALITY ON THE INSIDE

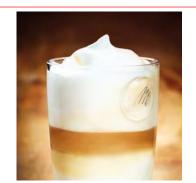
The Cafina® XT6 could not have been developed without Melitta's many customers in the catering industry. Their requirements and suggestions were taken into account and found their way into the specifications of a new generation of automatic coffee machines. In-depth market analysis was also carried out to establish the requirements of guests. Then a wide variety of innovative developments were required in order to launch a model that would lead the way in its class when it comes to technology and operation.

Functions



BATCH MODE

A large table has just placed an order? Use this function, Select drinks you require and type "batch order" all the orders are listed in the batch window and can the be retrieved one after the other.



COLD MILK FOAM

Now all you need is the perfect foam. Our brand new milk foam system makes it easy to serve a cappuccino with a hot milk or a cold milk foam in an instant.



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.



HARD-WEARING TOUCHSCREEN DISPLAY

A light touch on the colored, hardwearing TFT touchscreen display is all it takes. The set quantity of coffee beans are ground.



Coffee bean and instant Containers



Height Adjustable Dispenser



Integrated Instant Module



Lighting Concept



Maximum Aroma



Reddot award 2014 winner



Easy access with code

ADD-ON-MODULES







Milk Cooler for underneath



Cup warmer / Milk Cooler



Cup warmer



Coin changer



Coin Checker



Cashless payment system



Under-table cooler

VARIETY AT YOUR FINGERTIPS



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.



Technical Data: 230V / 2,8 kW

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



Espresso



Café Crème



Cappuccino



Latte Macchiato



Latte



Whitepresso



Chocolate



Hot Water

SALES & PLANNING



Melitta® Cafina® XT6 (SUB-MODELS)

- 1. Melitta Cafina XT6-1G-SW: Integrated milk system, and manual steam wand
- 2. Melitta Cafina XT6-2G-SW: 2nd grinder/hopper, and manual steam wand
- 3. Melitta Cafina XT6-1CF-1G: Integrated milk system
- 4. Melitta Cafina XT6-1CF-1G-SW: Integrated milk system, and manual steam wand
- 5. Melitta Cafina XT6-1CF-1G-WW-SW: Integrated milk system, manual steam wand, and separate hot water wand
- 6. Melitta Cafina XT6-1CF-2G: Integrated milk system, and 2nd grinder/hopper
- 7. Melitta Cafina XT6-1CF-1G-1IS: Integrated milk system and single chocolate chocolate module
- 8. Melitta Cafina XT6-1CF-1G-2IS: Integrated milk system, and 2 chocolate modules
- 9. Melitta Cafina XT6-1CF-1G-WW-1IS: Integrated milk system, chocolate module, and separate hot water wand
- 10. Melitta Cafina XT6-1CF-1G-SW-1IS: Integrated milk system, chocolate module, manual steam wand, and separate hot water wand
- 11. Melitta Cafina XT6-1CF-2G-WW-SW-2IS: Integrated milk system, chocolate module, manual steam wand, and separate hot water wand
- 12. Melitta Cafina XT6-1CF-1G-WW-SW-1IS: Integrated milk system, chocolate module, manual steam wand, and separate hot water wand
- 13. Melitta Cafina XT6-1CF-2G-2IS: Integrated milk system, chocolate module, and 2nd grinder/hopper
- 14. Melitta Cafina XT6-1CF-2G-WW-2IS: Integrated milk system, chocolate module, and 2nd grinder/hopper

CoffeeWORKS.

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