

MELITTA® CAFINA® XT8

Enjoyment on a grand scale.

Melitta®
PROFESSIONAL



Pioneering by tradition

Coffee machines from Melitta Professional

Whether fully-automatic, portafilter or filter coffee machines: Melitta Professional stands for pioneering technologies, exemplary user-friendliness, safety and sustainability throughout the world.

No wonder: our machines encapsulate the know-how and passion of a love for coffee that has lasted over 100 years. You can feel it. You can taste it. And you can see it in the excellent workmanship. Melitta® machines are regarded as extremely reliable for good reason.

And last but not least, every coffee machine from Melitta Professional is also your key to a whole world of coffee: to our own service team who are on hand with help and advice for you. And a whole host of other services.

For example, we would also be happy to support you on request with valuable digital "Insights" to help you progress. Because that is precisely our aspiration: to be a partner who will fully support you – in the successful growth of your coffee sales. Take us at our word.

In 1908, the founder of our company, Melitta Bentz, invented the first coffee filter with the aid of a metal pot and a piece of blotting paper. Thus laying the foundation for the success story of today's high-tech coffee machines from Melitta. Tradition rules!



MELITTA® CAFINA® XT8

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Melitta Professional – system partner for your success

Coffee machines and fully automatic machines from Melitta Professional are the result of us thoroughly addressing our customer's needs. While a variety of aromas and the flair of a barista are clearly paramount during a 'coffee break' in the historical heart of a city, it is more the efficient preparation of consistently high quality that counts in the convenience or fast food sector – cup after cup.

Wherever you set your priorities – you can rely on certain characteristics with every machine that bears our name: longevity resulting from high-quality materials and careful workmanship, simple operation and of course, optimal aroma extraction to magically put that smile on your customers' faces. Our engineers, roasters and baristas work closely together to achieve this.

But there is a tiny bit more to a successful coffee business. As a system provider, we therefore supply you with fully integrated bean to cup solutions. With the huge advantage that all of the separate components fit together perfectly and are optimally tailored to your individual requirements.

The result is always a solution that will make every day enjoyable for you and your guests. And one which will bring sustainable success to your coffee business.





COFFEE MACHINES TO SUIT EVERY REQUIREMENT

Whether fully-automatic, portafilter or filter coffee machines: the focus is always on beverage quality and user-friendliness.



OUR OWN TECHNICAL CUSTOMER SERVICE

Installation, service, emergency, upgrade?
Highly skilled and there for you. 365 days a year.



COMPETENCE & PASSION FOR COFFEE

Coffee enjoyment has been our passion since 1908.
To suit every requirement. In every aspect.



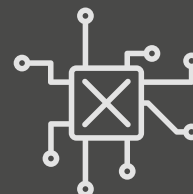
CUSTOMISED SOLUTIONS

We support you on site. On an equal footing.
With solutions that suit you. For the long-term.



FINANCE SOLUTIONS

Finance, lease, hire? We find the right
finance concept for you.



DIGITAL ADDED VALUE

Future-proof and flexible: use our
digital solutions for your success with coffee.

Pioneers in the best possible coffee experience in a cup: advanced components such as the micro-fine sieve and tool steel grinding disks.



Top quality – cup after cup

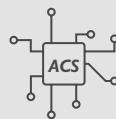
The requirements of your coffee business are as varied as the different coffee specialities. With years of know-how, lots of attention to detail and the latest, multi-patented technology, we ensure flexibility – and happy guests.



The heart of your machine

MELITTA® BREWING UNIT

Built from high quality stainless steel, the new compact brewing unit stands for superior precision, stability and a long service life. With VPS® (Variable Pressure System), hydraulic sealing rings, micro-fine sieve and crema nozzle, it fulfils every customer's wish and prepares both small amounts and XXL drinks in just one brew thanks to its capacity of 6 to 20 g. With consistently high quality and full aroma, of course – for unique taste experiences!



Everything under control thanks to ACS®

ACS® AUTOMATIC COFFEE QUALITY SYSTEM

Consistently high quality, without you having to do anything: ACS® ensures the correct contact pressure, the right temperature and adherence to the selected grind quantity. And should the grinding discs still gradually wear during the long life of a coffee machine, ACS® even takes care of this and precisely adjusts them. So ACS® doesn't just mean fewer customer service call-outs but above all, you can concentrate on your core business: simply good coffee.



Automatic for dream foam variety

MELITTA® TOP FOAM PLUS

Cold or warm? Heated with steam or without steam? Mousse-like, normal or stable froth? The advanced Melitta® TopFoam Plus milk system measures and regulates the milk and foam properties and automatically provides cold or hot milk foam in three different consistencies without the need for manual adjustment.

Depending on the recipe stored, different milk and milk foam variants can also be combined in one drink. For example, for a Cappuccino Cremio: at first milk heated with steam mixes with the espresso and then the light TopFoam, heated without steam, crowns it. A convincing plus for your coffee range!





Clean in Place: simple, safe, clean

MELITTA® CLEAN IN PLACE (CIP®)

If you always want to serve superior quality and the best flavour to your customers, it is essential to clean your machine daily. With Melitta® CIP® you save valuable time because the fully automatic cleaning of the brewing and milk system takes place in a closed system without any manual dismantling. Everything you need is in the cleaning agent in the form of a tablet. Thanks to HCV certification and the cleaning record, which is updated daily, you can fulfil all the requirements effortlessly and are on the safe side when it comes to official regulations. It's as simple as that!





Your smartphone can even prepare coffee now! Melitta® Remote Coffee means enjoying a drink with contactless self-service.



Enjoy contactless – risk free

MELITTA® REMOTE COFFEE

Hygiene already played a central role in the catering trade well before 2020. Thanks to fully automatic cleaning, CIP®, and the easy-care housing, Melitta fully automatic coffee machines in the XT series offer the best conditions for hygiene safety. Another plus point is MELITTA® REMOTE COFFEE – contactless service via smartphone or tablet. It's easy to use: the screen on the coffee machine displays a custom QR code. Simply scan it, select from the current range of beverages, start the brewing process and enjoy – without downloading or installing an app and without touching the screen.

The XT8 –

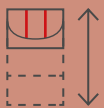
high performance in any situation



Design meets longevity

XT DESIGN AND HIGH QUALITY MATERIALS

With its slim, elegant design, refined aluminium housing and ergonomic polished glass touchscreen, the Melitta® Cafina® XT8 looks superb anywhere. The customisable LED lighting concept and beverage icons on the screen emphasise its sophisticated appearance. Enjoy this sight for many years to come: because the XT8 is synonymous with reliability, robustness and longevity thanks to the careful processing of superior materials.



Always in the right position

ELECTRIC HEIGHT DISPENSER

Latte macchiato, espresso or café au lait – which height would you like? The electrically height-adjustable, die-cast zinc dispenser (optional) automatically adjusts itself to the relevant vessel size (70–185mm). Moreover, the individually configurable light strip ensures the right ambience. Put the spotlight on your beverages: daylight LEDs under the spout draw attention to the drinks. Enjoy the flexible play of light and colours – and of course, your coffee.



Strong grinding performance

MELITTA PERFORMANCE GRINDER

With its high performance motor, the XT8 sets the pace for up to 250 cups per hour. Stainless steel provides maximum precision, stability and a long service life – the variable contact pressure of the piston ensures optimal flavour for every coffee speciality and the micro-fine sieve means carefree coffee enjoyment. Incidentally: the fast grinding discs are automatically checked by intelligent ACS® technology – for a long service life with minimal wear and servicing requirements.



Hot water at the touch of a button

EXTRA-LARGE WATER BOILER

High performance – in terms of flavour, quantity, speed, convenience and variety! Tea and cocoa lovers are also fully catered for by the XT8: up to 40 litres of hot water an hour are available for tea by touch. Moreover, there are two bean containers for two coffee varieties, two instant containers for cocoa and other instant drinks as well as an additional milk cooler holding up to 11 litres: so you are perfectly prepared for any customer request.



Subject to technical model changes. Colours may vary in printing.



As individual as your business

- Standard equipment
- Optional

Hot water dispenser	●
Separate hot water spout	○
Steam wand / Steam Control Plus wand	○
Top Foam milk system / Professional milk system	○
Cocoa / Instant / Milk powder 2 × 800 g	○
Cold milk foam	○
Container discharge	○
Lockable coffee bean container	○
Mains water connection	●
Operation via external canister	○
ACS®	●
High-quality stainless steel brewing unit with VPS®	●
CIP®	●
HCV	●
Touchscreen with 10.4 inch touch display	●
Electric height-adjustable dispenser	○
2 types of milk	○
Manual addition of ground coffee	●
Parallel dispensing of hot water	●
Telemetry-capable	●

The best of the XT series – plus lots of extras



MELITTA® CAFINA® MC30

Milk cooler (11l)

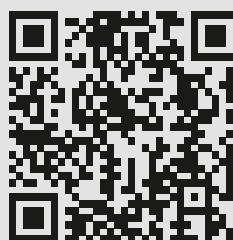
300 × 580 × 580 mm
(W × H × D)

MELITTA® CAFINA® CW30

Cup warmer
(80–120 cups)

300 × 620 × 580 mm
(W × H × D)

The Melitta® Cafina® XT8 is a truly multi-talented machine. Starting with the design and lots of in-built advantages such as ACS®, CIP® and VPS® right through to its speed and flexibility, it leaves no customer's wishes unfulfilled. But that's not all! Since no business is like any other, you can even tailor your XT8 precisely to your needs. Make use of every option and turn the XT8 into your personal XT8!



Configure your XT8 just the way you want it. Scan here to go to website.



**MELITTA® CAFINA®
MC18**
Milk cooler (5 l)



180 × 580 × 580 mm
(W × H × D)

**MELITTA® CAFINA®
MC 5 L**
Milk cooler (5 l)



210 × 340 × 435 mm
(W × H × D)

**MELITTA® CAFINA®
XT MC UT**
Under-machine milk cooler (9 l)



290 × 550 × 500 mm
(W × H × D)

**MELITTA® CAFINA®
MC-CW30**
Milk cooler / cup warmer
(40–80 cups / 4 l)



300 × 620 × 580 mm
(W × H × D)

**MELITTA® CAFINA®
XT CA**
Coin checker



180 × 580 × 580 mm
(W × H × D)

**MELITTA® CAFINA®
XT CC**
Coin changer



180 × 580 × 580 mm
(W × H × D)

**MELITTA® CAFINA®
XT CR**
Cashless payment system



180 × 580 × 580 mm
(W × H × D)

**MELITTA® CAFINA®
MC UT 20 L**
Under-table cooler (20 l)



470 × 619 × 470 mm
(W × H × D)



The right solutions for your business

Digitally connected for your success

Do you run a small café or a bakery? Are you an F&B manager of a hotel or restaurant chain? Would you like to keep an eye on your coffee machines and your coffee business? Irrespective of the size of your company, Melitta® INSIGHTS offers you various helpful web-based services for it, which you can comfortably use on your desktop computer or tablet – for greater insight, better performance and higher sales. Profit from the full potential of your Melitta coffee machines by opening up new areas of business, optimising your ranges and reducing costs. In short: now is the time to programme your coffee business for the future!

THE MELITTA® INSIGHTS MODULES

Choose one of three editions which best suits your coffee business.

INSIGHTS STANDARD

The ideal entry-level edition with all the core features and functions of INSIGHTS.

INSIGHTS PROFESSIONAL

The all-rounder including customised compilations of information.

INSIGHTS TOP

The customised solution for additional requirements.



Passion and expertise for coffee

From the selection of the coffee beans and careful processing to machines which extract the best out of every single bean – our work is based on a passion for coffee in all its diversity. Using our extensive experience acquired over more than 100 years, our daily objective is to bring you the perfect coffee solution that is of excellent quality.



Our promise: top service

You can rely on skilled assistance from our highly trained and motivated staff tailored to your needs. We support you throughout the entire product life with our excellent service. For maximum availability, consistently high beverage quality and a long service life for your machine!

MELITTA® CAFINA® XT8 AT A GLANCE:

HOURLY OUTPUT IN CUPS according to DIN 18873-2*

Café Crème / 2 Café Crème	152 / 204
Espresso / 2 Espressi	200 / 312
Cappuccino / 2 Cappuccini	200 / 300
Latte Macchiato / 2 Latte Macchiato	171 / 256
Cocoa drinks	176
Steam / hot water	40 l
Daily output*	370

* The hourly and daily outputs were calculated taking the equipment on the machines, the water connection, container size and quality settings into account and are provided as a guide.

TECHNICAL DATA

Connected loads:
400 V/max. 8.7 kW

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



10.4 INCH TOUCHSCREEN	CLEAN IN PLACE (CIP®)	STAINLESS STEEL BREWING UNIT
HCV CERTIFIED HYGIENE SAFETY	ACS® AUTOMATIC COFFEE QUALITY SYSTEM	POWERFUL INSTANT MODULE
DISPENSER WITH LIGHTING CONCEPT	MICRO FINE SIEVE	WIDE VARIETY OF MILK FOAM
SLIM XT DESIGN	VARIABLE PRESSURE SYSTEM (VPS®)	EASY ACCESS WITH KEY
EXTENSIVE RANGE OF ACCESSORIES	VARIOUS BILLING SYSTEMS	REMOVABLE COFFEE BEAN CONTAINER

Melitta®
PROFESSIONAL

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