



Melitta® Cafina® XT7

For a wide variety of milk foam.

Made in Germany.

Melitta Professional
Coffee Solutions



**ADVANCED
BREWING
SYSTEMS**

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® XT7 extends 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
HYGIENE

ACS® AUTOMATIC
COFFEE QUALITY SYSTEM

POWERFUL INSTANT
COFFEE MODULE

DISPENSER WITH
LIGHTING CONCEPT

MICRO FINE SIEVE

WIDE VARIETY OF MILK
FOAM

SLIM DESIGN FROM THE
NEW XT GENERATION

VARIABLE PRESSURE
SYSTEM (VPS®)

EASY ACCESS
WITH KEY

EXTENSIVE RANGE OF
ACCESSORIES

VARIOUS
BILLING SYSTEMS

REMOVABLE
BEAN CONTAINER



OPTIONS

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



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

ACCESSORY EQUIPMENT

Milk cooler (5 l)	○
Milk cooler large (11l)	○
Under-table cooler	○
Milk cooler/cup warmer	○
Payment system	○
Cup warmer	○

● = Standard feature ○ = optional

MC18
 milk cooler
 for approx. 5 litres
 of milk



MC30
 milk cooler
 for approx. 11 litres
 of milk



MCU30
 under-table milk
 cooler
 for approx. 4 litres
 of milk



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



CW30
 Cup warmer
 for approx. 80-120
 cups



Melitta for the ultimate in coffee enjoyment®



#INNOVATIONS 4U!

info@absystems.ca

(855)532-5522

absystems.ca

