

Melitta® Cafina® XT5

For the digital generation.

Made in Switzerland.

Melitta Professional
Coffee Solutions



MELITTA® CAFINA® XT5

IN THE SLIM NEW GENERATION DESIGN

Clear lines, silver accents, black and white – the appearance of the Melitta® Cafina® XT5 shows off its high technical quality and state-of-the-art technology and fits in both technically and visually with the familiar modules of the XT range:

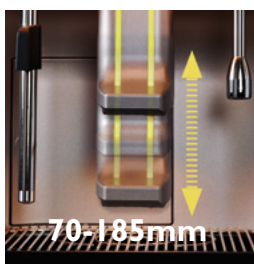


DIGITAL CONTROLS AND 8.4" TOUCH DISPLAY

for simple operation and versatile programming

SORTING, BATCHES, SELF-SERVICE

In the product filter menu, the operator can filter the selection of drinks according to size and type of beans or milk. The batch function allows orders to be entered one after the other and subsequently called up as required. As well as the service module, there is also a self-service module for breakfast buffets or in canteens.



HEIGHT-ADJUSTABLE DISPENSER WITH LIGHTING CONCEPT

The height-adjustable dispensable can be adapted to all cup sizes in no time at all. The light strip, which can be individually configured, adapts to suit any ambience perfectly.



HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	100
Cappuccino	90
Espresso	150
Cocoa	80
Hot water	20 litres

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





COMPACT DIMENSIONS

With its compact dimensions – 30 cm wide, 71 cm high, 58 cm deep – and elegant aluminium housing, the Melitta® Cafina® XT5 fits in well at any location.



TECHNICAL DATA

Connected loads:
230 Volt / 2.9 kW

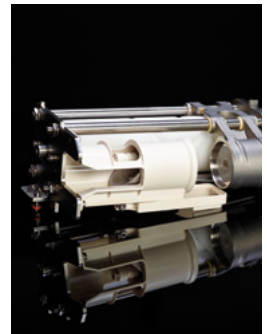
INTEGRATED INSTANT MODULE

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



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 20 g without the risk of wear. Thanks to the micro fine sieve, maximum aroma is guaranteed.



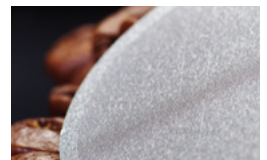
VARIABLE PRESSURE SYSTEM (VPS)

In order to guarantee the best possible coffee quality, the contact pressure can be set individually for each coffee speciality.



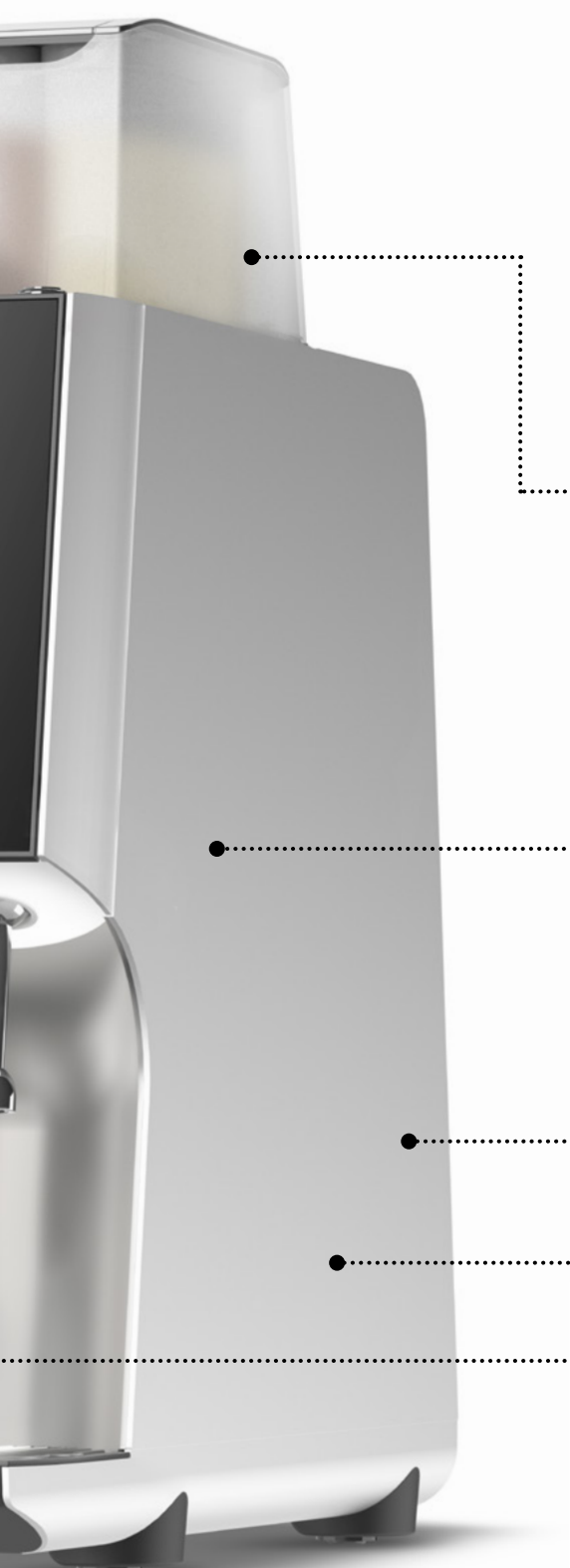
MICRO FINE SIEVE

for finer grinding and more aroma with lower net weight.



HAACP COMPLIANCE

for high hygiene security. The milk cleaning concept and hygiene program have been HACCP-checked and certified.



Melitta for the ultimate in coffee enjoyment®



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