



Made in Germany.



Melitta Professional
Coffee Solutions

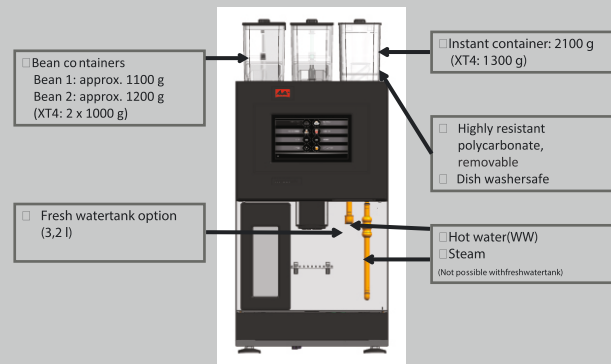
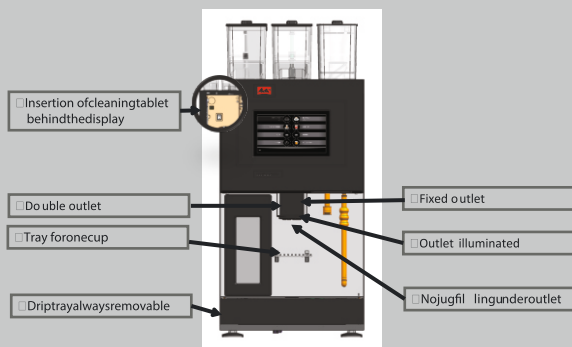
Melitta® Cafina® CT4

Design

- Reduced design
- Clear lines
- Housing made of stainless steel
- 7 Touchdisplay (like XT4 Touch)

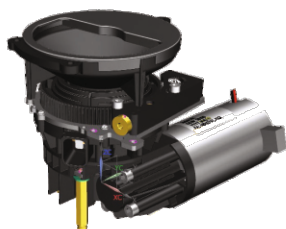


Features



Technology Grinder

- Grinder with tool steel discs Ø54mm
- Defined factory setting of the grinder
- Continuous adjustment of coarseness (using tool)
- Sharp cutting edges



Technology

Graphic User Interface (GUI)

Grinders

Piston unit

Containers

Instant system

Milk system

Drip tray

Water tank

Attachments

Melitta® Cafina® CT6

Das Wesentliche komfortabel im Blick.

HOURLY OUTPUT IN CUPS according to DIN 18873-2*

Coffee Cream / 2 Coffee Cream	90 / 136
Espresso / 2 Espressos	96 / 160
Cappuccino / 2 Cappuccini	94 / 156
Latte Macchiato** / 2 Latte Macchiatos**	90 / 145
Cocoa	160
cakesteam/hot water (liters)	31
Daily Output*	200

TECHNICAL DATA

Connection Values:	230 V / 2,6 kW
Dimensions (W x D x H):	325 x 585 x 715 mm

Fixed water operation



COFFEE MACHINES
FOR EVERY NEED



OWN TECHNICAL
CUSTOMER SERVICE



COMPETENCE & PASSION
FOR COFFEE



TAILOR-MADE
SOLUTIONS



FINANCING
SOLUTIONS



DIGITAL
VALUE CREATION

Melitta® Cafina® XT4

For an introduction
to the professional class.

OPTIONS

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

ADD-ON MODULES

Milk cooler (5 l)	o
Large milk cooler (11 l)	o
Milk cooler underneath	o
Milk cooler/cup warmer	o
Payment systems	o
Cup warmer	o

= Standard

o = Optional



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)

TECHNICAL DATA

Connected loads:
230 V / 2.6 kW

DIMENSIONS

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

CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT4 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT4 pays for itself.



TECHNICAL DATA

MILK FROTH SYSTEM

Dispenses hot milk, cold milk, hot foam, cold foam
(adjustments in temperature and consistency can be made in each case)

USER INTERFACE

8,4" Touch screen (projective-capacitive)
600 × 800 pixels, behind glass, 3 mm thick, thermally hardened

STANDARD EQUIPMENT

Brewing unit, stainless steel precision casting
Net weight max. 20 g
Contact pressure: Max. 1000 N, can be set individually for each product
ACS® (Automatic Coffee System)
VPS® (Variable Pressure System)
CIP® (Clean in Place)
USB interface (copy and paste recipe details)

ATTACHMENTS

MILK COOLER MC

Contents: 5 L
Dimensions (W × H × D): 180 × 580 × 580 mm

CUP WARMER CW

Contents: 80 - 120 cups
Dimensions (W × H × D): 300 × 580 × 580 mm

HOURLY PERFORMANCE IN CUPS

(depending on beverage and cup size)

Coffee, Coffee White	150	Cappuccino	130	Hot Water	20-25 liters
Espresso	170	Cocoa	80	Steam	continuous

Melitta® Cafina® XT6

Coffee perfection in every cup.
Made in Switzerland.



USE OUR APP TO CALCULATE THE ECONOMIC EFFICIENCY OF THE MELITTA® CAFINA® XT6!

The Smart Calculator can tell you how quickly our Melitta® Cafina® XT6 pays off.



MELITTA® CAFINA® XT7 AT A GLANCE:

HOURLY OUTPUT IN CUPS according to DIN 18873-2*

Café Crème / 2 Café Crème	135 / 196
Espresso / 2 Espressi	176 / 300
Cappuccino / 2 Cappuccini	165 / 280
Latte Macchiato / 2 Latte Macchiato	150 / 210
Cocoa drinks	176
Steam / hot water	35 l
Daily output*	250

* 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:	Dimensions (W x D x H):
400 V/max. 5.7 kW or	300 x 580 x 715 mm
230 V/max. 3.04 kW	



Stainless steel brewing unit with ACS®



Melitta® TopFoam



Steam Control Plus



Clean in Place (CIP®)

8.4 INCH TOUCHSCREEN	CLEAN IN PLACE (CIP®)	STAINLESS STEEL BREWING UNIT
HCV CERTIFIED HYGIENE SAFETY	CONNECTION TO MELITTA® INSIGHTS	POWERFUL INSTANT MODULE
CUSTOMISED LIGHTING CONCEPT	MICRO-FINE SIEVE	MELITTA® TOPFOAM
STEAM CONTROL PLUS	VARIABLE PRESSURE SYSTEM (VPS®)	WAITER / SELF-SERVICE MODE
ELECTRIC DISPENSER	VARIOUS BILLING SYSTEMS	REMOVABLE BEAN CONTAINER

Melitta® Cafina® XT8

Enjoyment on a grand scale.

HOURLY OUTPUT IN CUPS according to DIN 18873-2*

Café Crème / 2 Café Crème	152 / 204
Espresso / 2 Espresso	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

**Top
quality ©
cup after
cup**

**Automatic
for dream
foam variety**

**Clean
in Place:
simple,
safe,
clean**

**Enjoy
contactless
© risk free**



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



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