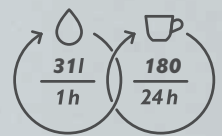


Melitta®



# MELITTA® CAFINA® XT4

Welcome to the professional class!

Melitta®  
PROFESSIONAL





# Traditional Trendsetting

## 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.

This in turn not only makes every day enjoyable, but it also pays off. 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® XT4

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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 customers' 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: durability due to 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 little bit more to a successful coffee business. As a system provider, we therefore supply you with fully integrated solutions from the bean to the cup. 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.



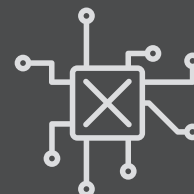
## CUSTOMISED SOLUTIONS

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 suitable financing concept.



## DIGITAL ADDED VALUE

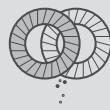
Future-proof and flexible: Take advantage of our  
digital solutions for your coffee business.

Pioneers in the best possible coffee experience in a cup: advanced components such as the micro-fine sieve or the grinding discs made of tool steel.



# Quality without com- promise

The XT4 can deliver top quality just like the “big ones”, but is designed for smaller volume requirements – your perfect entry into the world of professional coffee preparation.



## Grinding discs made of tool steel

The grinding process forms the basis for the best possible taste. Here, too, the XT4 is a player in the professional league: its grinder with 75mm grinding discs made of durable tool steel with a continuous, specially ground profile without drill holes, grinds particularly gently and homogeneously. And thus creates the best conditions for optimum extraction of the ground product in the following brewing process.



## The heart of your machine

### MELITTA® BREWING UNIT

The brewing unit, made of high-quality stainless steel, stands for maximum precision, stability, long service life and hygienic safety – the brewing unit does not have to be removed for cleaning. The hydraulic sealing rings operate with low wear, thus saving many a technician's intervention. Preinfusion during the brewing process allows unwanted CO<sup>2</sup> gases to escape from the freshly ground coffee by "blooming". The variably adjustable and precisely reproducible piston pressure (VPS®, Variable Pressure System) ensures constant extraction at all times, while the micro-fine sieve ensures trouble-free enjoyment even with very fine grinds. Maximum weights of 20g make even XXL drinks possible in just one brewing process. With consistently high quality and full aroma, of course – for unique taste experiences.



# Milk system with milk pump

## STABLE FROTHING AND TEMPERATURE CONTROL

In addition to the brewing process, the quality of your specialty coffees depends on how the milk is processed. The milk frothing system of the XT4 has a milk pump which sets it apart from the conventional Venturi principle. Thanks to the milk pump, the milk can be frothed and tempered more stably. An advantage that your guests will see and taste. And you can dispense both hot and cold fresh milk.







# Clean in Place: simple, safe, clean

## MELITTA® CLEAN IN PLACE (CIP®)

If you always want to serve your customers the highest quality and best tasting coffee, daily cleaning of your machine is essential. With Melitta® CIP® you save valuable time because the fully automatic cleaning of the brewing and milk systems 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 HACCP Compliance Verification (HCV certification) and the daily cleaning protocol, you can meet all requirements effortlessly and are on the safe side when it comes to official regulations. It's as simple as that!







## Greater variety

With the XT4 you are flexible and can expand your range of coffee, cocoa, or tea specialties, as desired. One or, two grinders and bean containers are available. A fresh milk connection, one or two instant solutions for topping or cocoa. The hot water output for tea connoisseurs, optionally as a separate hot water outlet and a steam distributor for manual milk frothing.

With the bypass option, you can expand your beverage variety to include extended (diluted with water) or chilled coffees at the touch of a button. The exact quantities are defined in the product recipe. For a real Americano – first the espresso is brewed, then you see that hot or cold water flows. Whether hot or cold: The bypass amount is added automatically to the brewed coffee, precisely dispensed according to the recipe programmed for the desired beverage.

You are also flexible when it comes to the operating mode of the XT4. You decide whether you want your service staff to serve the beverages or whether you want your guests to serve themselves and operate the XT4 in self-service mode with limited options.

# The XT4 –

## This is why you will really appreciate the XT4



### Elegant and robust

*BENEFIT FROM THE XT DESIGN AND THE HIGH-QUALITY MATERIAL.*

With its sleek, elegant design, the housing made of refined aluminium and ergonomically positioned touchscreen display, the Melitta® Cafina® XT4 cuts a fine figure wherever it stands. It's a real eye-catcher that puts your coffee range in an attractive light, even in confined places. The individually adjustable LED lighting concept and the robust display made of polished glass emphasize the elegant appearance. Enjoy this sight for many years to come: because the XT4 stands for reliability, robustness and durability, thanks to the careful processing of superior materials.



### More choice

One or two types of beans, one fresh milk variety, one or two instant varieties for topping and cocoa, the integrated milk pump and the bypass option, ensure enjoyment in the variety offered in barista quality.



### Top quality

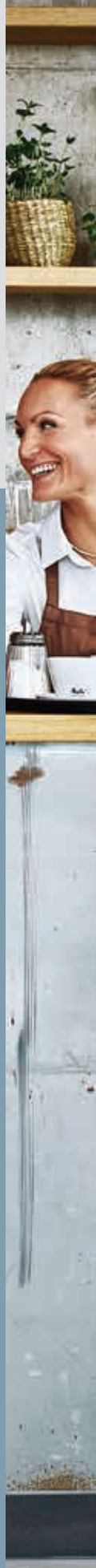
*WELCOME TO THE PROFESSIONAL CLASS!*

The XT4 provides barista quality in no time at all. You can achieve your desired result easily and reliably, cup for cup, glass for glass, mug for mug. This is ensured by the homogeneous grinding result of the Melitta grinding discs and the precise processes of the durable Melitta stainless steel brewing unit, including further special features such as the micro-fine sieve and the variable pressure system (VPS®). The XT4 also has a lot to offer in terms of quantity: Thanks to the weigh-in capacity of up to 20 grams, our entry-level model requires only one brewing process and thus less waiting time, even for XXL-sized beverages and double brews.



### Less effort

The fully-automatic cleaning not only guarantees hygienic safety, but also saves valuable time. It is not necessary to remove the brewing group or the outlet. Thanks to the detergent tablet, you don't have to dose any liquid cleaner.



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



# As individual as your business

- Standard equipment
- optional

Hot water dispenser	●
Separate hot water outlet	○
Steam distributor	○
Standard milk system	○
Cocoa / Instant / Milk powder 2×800 g	○
Container discharge	○
Lockable coffee bean container	○
Fixed water connection	●
Operation via external canister	○
Stainless steel brewing unit	●
Variable Pressure System, VPS®	●
Clean in Place, CIP®	●
HCV - HACCP Compliance Verification	●
7 inch touch display	●
Micro-fine sieve	●
Manual addition of ground coffee	●
Variable coloured light at the outlet	●
Bypass option	○
Telemetry capable	●

The essentials from the XT series – plus many extras



MELITTA® CAFINA®  
MC18

Milk refrigerator  
(5 l)

180 × 580 × 580 mm  
(W × H × D)

MELITTA® CAFINA®  
CW30

Cup warmer  
(80 -120 cups)

300 × 620 × 580 mm  
(W × H × D)

The Melitta® Cafina® XT4 is your perfect entry into the world of professional coffee preparation.

The Melitta® professional brewing unit delivers high quality consistently. One or two grinders, instant options and various add-on modules ensure flexibility and variety. Since no businesses are alike, you can tailor your XT4 precisely to your needs. Make use of every option and turn the XT4 into your personal XT4.



Configure your XT4 just the way you want it.  
Click here to go to the website.



**MELITTA® CAFINA®  
MC30**

Milk refrigerator (11 l)



300 × 580 × 580 mm  
(W × H × D)

**MELITTA® CAFINA®  
MC 5 L**

Milk refrigerator (5 l)



210 × 340 × 435 mm  
(W × H × D)

**MELITTA® CAFINA®  
MC-CW30**

Milk refrigerator / 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)









# The right solutions for your business

## Digitally connected for your success

Do you run a small café or a bakery? Are you a food & beverage manager at a hotel or restaurant chain? Would you like to keep an eye on your coffee machines and your coffee business? Regardless of the size of your business, Melitta® INSIGHTS offers you a range of helpful web-based services that 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 product range and reducing costs. In a nutshell: Now is the time to programme your coffee business for the future!

Whether for restaurants and hotels, commercial catering for offices, service stations or bakeries: We will accompany you on your way to digitalisation. Our solutions meet the highest standards and are constantly being further developed. We support you in the long-term in realizing your full potential.



## 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 passion for coffee in all its diversity is the foundation of our work. 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 long service life of your machine!

# MELITTA® CAFINA® XT4 AT A GLANCE:

HOURLY OUTPUT IN CUPS according to DIN 18873-2\*

Café Crème / 2 Café Crème	120 / 170
Espresso / 2 Espressi	160 / 276
Cappuccino / 2 Cappuccini	156 / 266
Latte Macchiato / 2 Latte Macchiato	115 / 166
Cocoa drinks	176
Steam/ Hot water	31 l
<b>Daily output*</b>	<b>180</b>

\* The hourly and daily outputs were determined depending on the machine equipment, water connection, vessel size and quality settings and have been provided for your orientation.

## TECHNICAL DATA

Connection values:  
230 V/max. 2.6 kW

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



<b>7 INCH TOUCH DISPLAY</b>	<b>CLEAN IN PLACE (CIP®)</b>	<b>STAINLESS STEEL BREWING GROUP</b>
<b>HYGIENIC SAFETY HCV CERTIFIED</b>	<b>CONNECTION TO MELITTA® INSIGHTS</b>	<b>POWERFUL INSTANT MODULE</b>
<b>VARIABLE COLOURED LIGHT AT OUTLET</b>	<b>MICRO-FINE SIEVE</b>	<b>STANDARD MILK SYSTEM</b>
<b>SLEEK XT DESIGN</b>	<b>VARIABLE PRESSURE SYSTEM (VPS®)</b>	<b>WAITER/SELF-SERVICE MODE</b>
<b>EXTENSIVE ACCESSORIES</b>	<b>VARIOUS BILLING SYSTEMS</b>	<b>REMOVABLE BEAN CONTAINER</b>

*Melitta*®  
PROFESSIONAL

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