

A close-up photograph of a Melitta Cafina XT7 coffee machine dispensing coffee into a glass. The machine is white with a black control panel and a silver dispensing head. Two streams of coffee are being poured into a glass filled with milk foam. The background is a blurred kitchen setting.

Melitta® Cafina® XT7

For a wide variety of milk foam.

Made in Switzerland.

Melitta Professional
Coffee Solutions



MELITTA® CAFINA® XT7

IN THE SLIM NEW GENERATION DESIGN

Clear lines, silver accents, black and white – the appearance of the Melitta® Cafina® XT7 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 in the new user interface.

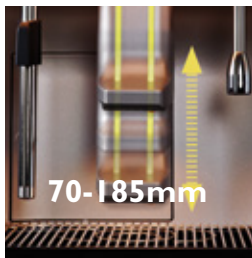


TOP MILK FOAM

A stable milk foam with fine coffee rim ensures a very special taste experience.

STEAM CONTROL PLUS

Separate milk frother for the manual or automatic preparation of frothy or storable foam in barista pots.



HEIGHT-ADJUSTABLE DISPENSER WITH LIGHTING CONCEPT

The height-adjustable dispensable can be adapted to all cup sizes in no time at all. The individual lighting with variable colours suits any ambience.



HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	150
Cappuccino	130
Espresso	170
Cocoa	80
Hot water	25 litres

* = provisional (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® XT7 fits in well at any location.



TECHNICAL DATA

Connected loads:
400 Volt / 5.7 kW

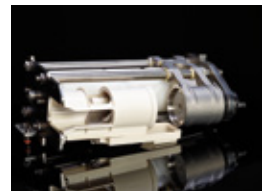
INTEGRATED INSTANT MODULE

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

For high contact pressures, wear-free operation and long service life.



AUTOMATIC COFFEE QUALITY SYSTEM (ACS)

Variations in coarseness, quantity of powder, pressure, water temperature and brewing time are monitored and automatically corrected.

VARIABLE PRESSURE SYSTEM (VPS)

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



MILK SYSTEM WITH COLD MILK FOAM

Makes it possible to dispense hot and cold milk and hot and cold milk foam in a variable, individually programmable consistency.



CLEAN IN PLACE (CIP)

Maximum cleanliness in accordance with HACCP standards thanks to the fully automatic cleaning of all milk pipes, without exchanging components for simple operation.



Melitta for the ultimate in coffee enjoyment®



Melitta Professional Coffee Solutions UK Ltd • Unit C, Crawley House • Willowbrooke Ind Est, Shelton Road Corby • Northhamptonshire, NN17 5XH
E-Mail: professional@melitta.co.uk • www.melitta-professional.co.uk