

MELITTA® CAFINA® XT7

Discover the wide variety of milk foam.

Melitta®
PROFESSIONAL



Pioneering by tradition

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® XT7

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Melitta Professional – a system partner for your success

Coffee machines and fully automatic machines from Melitta Professional are the result of intensive research into 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, what counts more in the convenience or fast food sector is the efficient preparation of consistently high quality – cup after cup.

Wherever you set your priorities - you can rely on certain characteristics with every machine that bears our name: durability resulting from 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 tiny bit more to a successful coffee business. As a system provider, we therefore supply you with fully integrated bean to cup solutions. 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.

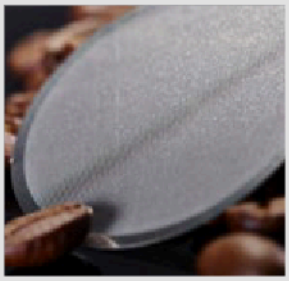
FINANCE SOLUTIONS

Finance, lease, hire? We find the right finance concept for you.

DIGITAL ADDED VALUE

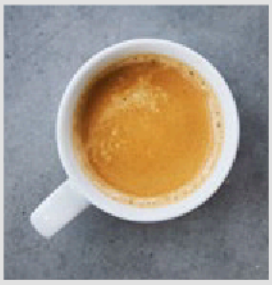
Future-proof and flexible: take advantage of our digital solutions for your coffee business.

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.









Foam is a matter of taste!

The Melitta® Cafina® XT7 with Melitta® TopFoam is your milk foam specialist at the touch of a button. You can opt for the Automatic Melitta® Steam Control Plus for perfect separate frothing. The Espresso can be brewing at the same time: two heating circuits and optional 400 volt power supply make it possible.

Grinding discs made of tool steel

The grinding process is the starting point for the best possible coffee flavour. The XT7 offers top-class performance here too. Gentle grinding with low torque and sharp cutting edges is guaranteed by comparatively large grinding discs (75 mm) made from durable tool stool. Their specially polished profile without screw connections means they produce uniform grounds for optimal extraction in the subsequent brewing process. ACS® (Automatic Coffee quality System) monitors the parameters of the grinding and brewing process and adjusts them automatically if variations occur.

The heart of your machine

The stainless steel brewing unit means maximum precision, stability, long service life and hygiene safety – the brewing unit does not have to be removed for cleaning. Maximum net weights of 20g make even XL drinks possible in just one brewing process. The variable and precisely reproducible piston pressure (VPS®) always ensures constant extraction. Thanks to its stainless steel design, the piston can press down and compress the ground coffee with a force of over 1,000 newtons – if this is what the desired flavour of the coffee needs, for example when preparing an intense ristretto. The micro-fine sieve means carefree coffee enjoyment. It ensures that no particles escape from the brewing chamber into the dispenser even when the grind is very fine.



Melitta® TopFoam milk system

Hot or cold? Heated with or without steam? Frothy, normal or firm? Discover the wide variety of milk foam, reliably produced and deliciously combined at the touch of a button. The Melitta® TopFoam milk system provides hot or cold milk foam in three different consistencies. TopFoam, heated without steam, and other types of milk foam produced with steam can be combined in one drink, depending on the programmed recipe.





Clean in Place: simple, safe, clean

MELITTA® CLEAN IN PLACE (CIP®)

If you always want to serve superior quality and the best flavour to your customers, it is essential to clean your machine daily. With Melitta® CIP® you save valuable time because the fully automatic cleaning of the brewing and milk system takes place in a closed system without any manual dismantling of the brewing unit or spout. Everything you need is in the cleaning agent in the form of a tablet. Thanks to HACCP Compliance Verification (HCV certification) and the cleaning record, which is updated daily, you can fulfil all the requirements effortlessly and are on the safe side when it comes to official regulations. It's as simple as that!

HCV
HACCP
Compliance
Verification



Greater variety

With the XT7 you are flexible and can expand your range of coffee, cocoa and tea specialities as desired. One or two grinders for one or two bean varieties are available. A second fresh milk option, one or two instant solutions for cocoa or toppings if no fresh milk is available. Also: various temperatures of hot water for cups of tea, optionally from the separate hot water outlet. With the bypass option, you can expand your beverage variety to include long or chilled coffees. The exact quantities are defined in the product recipe. For a genuine “Americano” – the espresso is poured first, then visibly hot water, in contrast to a “Long Black” - or for a cooled or chilled coffee. Whether hot or cold: the water is poured automatically onto the brewed coffee.
There is an optional milk foam wand or steam wand for the separate dispensing of milk foam or frothing of milk in barista pots. You are also flexible when it comes to the operating mode of the XT7. You decide whether you want your service staff to serve the beverages or whether you want your guests to serve themselves and operate the XT7 in self-service mode with limited options.

Automatic outlet creates a highlight

The central zinc die-cast dispenser creates a striking and individual highlight. Blue on Mondays? Red on Saturdays? Perhaps green for a sustainable coffee? You can set two slim, infinitely variable light strips to the colour of your choice. Sturdy and attractively designed, the dispenser offers enough space for all the drinks you want to serve in one central place. The dispenser automatically moves close to the receptacle to fill cleanly and produce the perfect crema. Two LED lights draw attention to the beverage.

The XT7 –

Reasons you will love the XT7



Elegant and robust

BENEFIT FROM THE XT DESIGN AND THE HIGH-QUALITY MATERIAL. With its slim, elegant design, refined aluminium housing and ergonomically positioned touchscreen, the Melitta® Cafina® XT7 looks superb anywhere. It's a real eye-catcher that shows your coffee range in an attractive light, even in the smallest spaces. The customisable LED lighting concept and robust, polished glass screen emphasise the elegant appearance. Enjoy this sight for many years to come: because the XT7 stands for reliability, robustness and longevity thanks to careful workmanship using superior materials.



Everything in sight

At the centre of the machine, the screen points you in the right direction. You choose the beverages in pictorial form, define the starting grid - quantity and selection of drinks on the first screen and the variations on the following screens. Cappuccino with oat milk? Two espresso shots? The race is on. Perhaps a newcomer will make it onto your updated first screen soon. And how about offering some snacks to go with your coffee? In the breaks between dispensing drinks, you can use the screensaver as an advertising space. If you use our digital Melitta® INSIGHTS, you can even design your own screen campaigns from the comfort of your office in the Melitta® INSIGHTS media centre and then send them to your machine online.



More choice

You choose: one or two types of bean, one or two kinds of fresh milk, one or two instant varieties for toppings and cocoa. The Melitta® TopFoam milk system and bypass option also ensure a wide variety of barista quality beverages at the touch of a button.



Less effort

Fully-automatic cleaning not only guarantees hygiene safety, it also saves you valuable time. There is no need to remove the brewing unit or outlet. Thanks to the cleaning tablet, you don't have to measure out any liquid cleaner.



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

As individual as your business

● Standard equipment
○ optional

Hot water dispenser for cups of tea with adjustable temperature	●
Separate hot water outlet	○
Steam wand	○
Melitta® TopFoam	○
Cocoa / Instant / Milk powder 2 × 800 g	○
Container discharge	○
Lockable coffee bean container	○
Mains water connection	●
Operation via external canister	○
Stainless steel brewing unit	●
Variable Pressure System, VPS®	●
Clean in Place, CIP®	●
HCV - HACCP Compliance Verification	●
8.4 inch touchscreen	●
Micro-fine sieve	●
Manual chute for ground coffee	●
Variable coloured light at the outlet	●
ACS® - Automatic Coffee quality System	●
Bypass option	○
Telemetry capable	●

The essentials from the XT series – plus many extras



MELITTA® CAFINA® XT MC30

Milk cooler (11l)

300 × 580 × 580 mm (W × H × D)

MELITTA® CAFINA® XT CW30

Cup warmer (80 -120 cups)

300 × 620 × 580 mm (W × H × D)

The Melitta® Cafina® XT7 is your guarantee of the best quality in the cup and an even wider range of hot beverages on request. The Melitta® professional brewing unit delivers consistently high quality. One or two grinders, one or two kinds of fresh milk, instant options, the Melitta® TopFoam milk system and add-on modules as required ensure flexibility and a wide variety. Since no two businesses are exactly alike, you can tailor your XT7 precisely to your needs. Make use of every option and turn the XT7 into your personal XT7.

Configure your XT7 just the way you want it. Click here to go to the website.



MELITTA® CAFINA® MC18
Milk cooler (5 l)



180 × 580 × 580 mm
(W × H × D)

MELITTA® CAFINA® MC 5 L
Milk cooler (5 l)



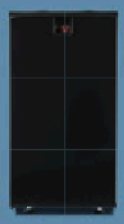
210 × 340 × 435 mm
(W × H × D)

MELITTA® CAFINA® MC-CW30
Milk cooler / cup warmer
(40–80 cups / 4 l)



300 × 620 × 580 mm
(W × H × D)

MELITTA® CAFINA® XT MC UT
Under counter milk cooler (9 l)



290 × 550 × 500 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)

MELITTA® CAFINA® MC UT 20 L



470 × 619 × 470 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 an F&B manager of a hotel or restaurant chain? Would you like to keep an eye on your coffee machines and your coffee business? Irrespective of the size of your business, Melitta® INSIGHTS offers you various helpful web-based services, which you can use conveniently on your desktop computer or tablet – for greater insight, better performance and higher turnover. Profit from the full potential of your Melitta coffee machines by unlocking new areas of business, optimising your product ranges 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 assist you on your way to digitalisation. Our solutions meet the highest standards and are constantly being improved. We will help you realise your full potential in the long term.

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® 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:
400 V/max. 5.7 kW or
230 V/max. 3.04 kW

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

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**

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Melitta® PROFESSIONAL

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