



# Melitta® HYGIENE HIGHLIGHTS

10 Plus points for your  
coffee preparation

# HYGIENE



Melitta Professional  
Coffee Solutions



## SAFE IS SAFE - AND SIMPLE.

We constantly hear from customers and partners that our coffee machines support their hygiene measures in an exemplary manner. We are pleased to build on this template and have combined our hygiene highlights in this brochure. Here we present our plus points which safeguard and significantly simplify your daily cleaning tasks during coffee preparation.

### + PLUS POINT 1

#### Safety first: Cleaning automatically safeguarded

Coffee beans contain ether oils - good for taste, but a challenge for hygiene. A fine film of grease is deposited in the pipes and continues to grow with every cup served. Every coffee prepared also leaves undesirable traces behind in the milk section of the fully-automatic system. Therefore the coffee system and the milk system must be cleaned daily according to the operating instructions when used. Cleaned systems which are not used for more than seven days should be cleaned again before operation. Please note the cleaning instructions in the operating instructions of your coffee machines.

**Don't worry:** Our fully-automatic coffee machines will notify you when **scheduled cleaning** is needed. You then have a limited time or number of products until the machine is automatically locked. Cleaning is now required to enable products to be served again.

**Tip:** If you use our digital Melitta® INSIGHTS offering, then you can call up the cleaning information for your coffee machines in the customer portal at any time.

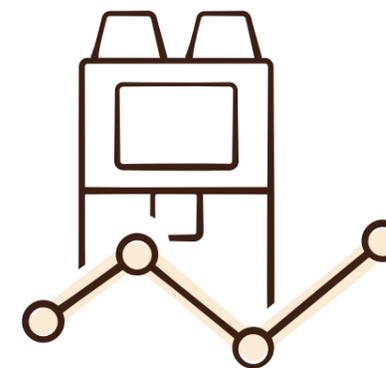


## 10 PLUS POINTS FOR YOUR SAFE AND HYGIENIC COFFEE PREPARATION

Not only since the times of the Coronavirus is hygiene required in particular anywhere where foodstuffs are manufactured, processed and offered for sale or consumption. Good hygiene and manufacturing practice was described by the EU in 2016 in the guidelines for the **PRP** ("prerequisite programs", basic hygiene measures) and **HACCP** ("Hazard Analysis and Critical Control Points", fundamentals for risk assessment and monitoring of critical control points).

Coffee preparation also places stringent requirements on hygiene safety, especially when milk is added as a foodstuff to coffee and water. Therefore for Melitta Professional Coffee Solutions it is a core task to make hygiene safety in the preparation of coffee as easy as possible for our customers and partners.

*So that coffee becomes a pleasure and you gain time for your guests!*



Full control of machine fleet management.

Hygienically clean at all times.



# Melitta® HYGIENE



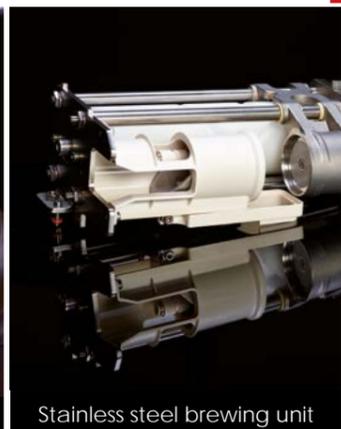
## PLUS POINT 2

Clean in place (CIP®):  
Automatic cleaning made easy

We have coined the phrase “Clean in Place” (CIP®) for the fully-automatic cleaning programme of our automatic coffee machines. The cleaning of the coffee and milk systems takes place **within the closed system**, no components need to be removed or dismantled. Simply place the cleaning agent in the cleaner compartment (coffee system), replace the milk container with the cleaning container (milk system) and start the cleaning programme. The automated coffee system now cleans itself automatically.



Glass touchscreen



Stainless steel brewing unit

## PLUS POINT 3

Cleaning made easy:  
High-quality components

You can see it at the first glance: We insist on high-quality materials for our coffee machines, as well as simple, no-frills, pure design - thereby creating the optimum conditions for hygiene safety. The enclosure of the Melitta® Cafina® XT Series consists of **refined aluminium**, the dispensing section in die-cast zinc. The touchscreen is located in the centre with a strong, 3 mm thick surface in **ground glass** without pores where residues could be trapped. **Stainless Steel** shines on the separate hot water outlet, on the steam lance and on the drip mesh. The bean container and instant container are manufactured in highly resistant **polycarbonate**. It is enough to simply wipe down the smooth surfaces with a damp cloth when cleaning. The bean container and instant container can be removed and washed in the dishwasher. In the inside of the coffee machines, high-quality components and materials such as the **stainless steel brewing unit** not only ensure precise and virtually wear-free processes, but also provide optimum conditions for safe hygienic cleaning within a closed system.



Dispensing onto die-cast zinc



Dishwasher cleaning



## PLUS POINT 4

Cleaning certified safe:  
HCV certification



Our partners have evidence that our fully-automated coffee machines support their HACCP plan. The renowned American **NSF International** organisation has tested our Melitta® Cafina® XT and CT series fully-automatic coffee machines for hygiene safety. The **HCV EU** (HACCP Compliance Verification EU) programme checks three aspects which relate directly to the chemical, microbiological and physical hazards, which are covered by HACCP: Material safety, cleaning capability of the equipment and hygiene requirements. Our certified machines meet all requirements, are allowed to carry the HCV logo and are listed in an online database of registered products.



## PLUS POINT 5

Constant hot water and pre-rinsing are a double help

Good-tasting coffee and hygienically safe preparation go hand in hand. A **constant high hot water temperature during the preparation** ensures the desired temperature in the cup and also protects against the growth of germs in the pipes. High-performance boilers with very precise temperature control and good insulation maintain a constant temperature. Short insulated pipes, pre-rinsing of the pipe with hot water and coffee dispensing close to the brewing unit make sure that the coffee retains its temperature on the way to the cup.



## PLUS POINT 6

### Convenient and effective: Pre-dosed cleaning agent

Our coffee machine cleaners are specially developed for the fully-automatic Melitta® Cafina® machines and therefore ensure reliable, hygienically safe cleaning. All cleaning agents come in predefined portions (tablet or sachet form), to make sure that the correct dosing is always available. As a result the machine always gets:

- The **right cleaner** (one cleaning agent for everything)
- The **right quantity** (preset portions)
- The **right cleaning at the right time**, since the system shows the required process on the display and therefore is cleaned optimally without residue build-up

### One for all: Multi-Tabs

The Multi-Tabs are the right product for decalcifying or cleaning milk and brewing systems, thereby guaranteeing a long service life of the fully-automatic system. **Phosphate-free** and environmentally friendly. Both the milk system and the coffee system (and the instant system) can be cleaned with the Multi-Tab. This means only one cleaner is needed to clean all components of the automated system safely. For the milk system, once-weekly AMC (acid milk cleaning) is required, since milk contains calcium.

You will find all specific information regarding our machines and the cleaning agents on the following website:  
[www.planerhandbuch.de](http://www.planerhandbuch.de)



## PLUS POINT 7

### Wide range of milk foams and hygiene options made easy

Our fully-automatic coffee machines are also first-class milk machines. Cold milk, hot milk, cold milk foam, hot milk foam, hot milk foam. Steam-foamed, liquid or creamy milk foam or the crowning glory of the firm Melitta® TopFoam: Our Standard, Professional and TopFoam milk systems produce a wide variety of milk foams and refined combinations of different milk and coffee preparations "by Touch". Cappuccino, Cappuccino Italiano, Cappuccino TopFoam, Latte Macchiato, Latte Macchiato Top Foam, milky coffee, Flat White, Espresso Shot, Whitepresso and, and, and. Really tasty **simple and safe preparation**.

The safe and hygienic processing of fresh milk allow **suitable milk coolers** for cooling of pre-chilled milk, which are available as push-on modular units for one or two milk types, as an under-counter fridge or as a combination with a cup warmer. The automatic cleaning programme takes care of the daily cleaning of the milk system.



**MC18**  
milk cooler  
for approx. 5 litres  
of milk



180×580×580 mm  
(WxHxD)

**MC30**  
milk cooler  
for approx. 11  
litres of milk



300×580×580 mm  
(WxHxD)

**MCU30**  
Under-counter milk cooler for  
XT4 to XT7, approx. 4 litres of milk



300×229×580mm (WxHxD)

**MCU35**  
Under-counter milk cooler for  
XT8, approx. 4 litres of milk



350×229×580 mm  
(WxHxD)

**MC-CW30**  
Milk cooler / cup  
warmer for approx.  
40-80 cups and 4 litres  
of milk



300×620×580 mm  
(WxHxD)

**CW30**

Cup warmer  
for approx. 80-  
120 cups



300×620×580 mm  
(WxHxD)

**Melitta® FG10i**  
milk cooler  
for approx. 4 litres of  
milk



230×345×470 mm  
(WxHxD)

**Under-counter milk cooler**  
for XT6 - XT8, for approx. 9 litres  
of milk or 2 x 4 litres



290×550×500 mm  
(WxHxD)

Single brochures, videos, CAD-files, operating instructions and much more is available at [www.planerhandbuch.de](http://www.planerhandbuch.de)



## + PLUS POINT 8

### Practical assistant on top

The holding trays of our fully-automated coffee machines consist of high-quality plastic with a smooth surface and can be cleaned easily with a damp cloth or in the dishwasher (see operating manual).

If it is possible to place waste containers under the machine, and to fit the optional **container ejector**, then the intermediate storage drawer and the associated cleaning can be dispensed with.

An additional example of optional equipment which may help to increase hygiene safety, depending on the specific positioning, is the **4-inch base feet**.

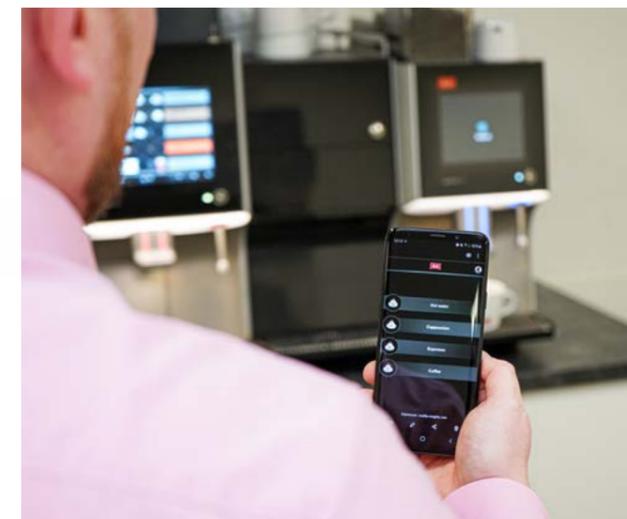
And: An optional **transparent touch protector** below the dispensing section. This can only be opened once the preparation of the desired drink is fully completed, thereby preventing premature access to the cup and protecting against spillages or liquid splashes around the coffee dispensing point.



## + PLUS POINT 9

### Self-service via smartphone: Melitta® Remote Coffee

Anyone who would like to use the automated coffee machine without touching it can use their smartphone or tablet to do so. Once equipped, the display of the coffee machine shows a custom QR code for non-contact drinks dispensing. The user scanning the QR code can then select their drink on their smartphone or tablet from the currently available selection and start the preparation - without downloading or installing an app. This means it is no longer necessary to touch the screen of the coffee machine. Prerequisite for this: Your fully-automated coffee machine is equipped with a **telemetry module** and the **Melitta® Remote Coffee** software update. Why not speak to us?





## PLUS POINT 10

We are here for you!

Last but not least:

We are here for you with the Melitta-Professional-Team, whenever you have questions or requirements regarding the topic of hygiene in coffee preparation. We can provide everything you need for your successful coffee business from a single source. With the passion from our tradition spanning more than 111 years, we see it as our job to make coffee a pleasure. Your **personal contact partner** and our **customer service technicians** will be pleased to provide local support, our **back-office team** is available for you by telephone or online. Please contact us, we are experts for coffee specialities, professional coffee machines and technical service, from one-off individual solutions through to a custom-designed overall concept with financing options and the latest advanced digital services. Let's make coffee a pleasure together - we are looking forward to hearing from you!

*Your Melitta-Professional-Team*

## ... MADE2MATCH YOUR COFFEE BUSINESS



### Your machine

Rugged, reliable, powerful - perfectly matched to your requirements.



### Your solution

100 % customised on request - our special solutions.



### Your coffee

From extra-mild through to intensive and certified sustainable - the best quality for every requirement.



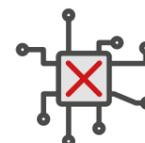
### Your technical customer service

Highly motivated, considerate, perfectly trained and always available there for you.



### Your finances

Flexible, economic - always matched to your particular situation.



### Your digital services

Optimise coffee business and benefit from new potential with Melitta® INSIGHTS.

Melitta makes coffee a pleasure®



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