Melitta Professional Coffee Solutions

YOUR GLOBAL PARTNER FOR PROFESSIONAL COFFEE PREPARATION

MELITTA PROFESSIONAL COFFEE SOLUTIONS YOUR GLOBAL PARTNER FOR PROFESSIONAL COFFEE PREPARATION

Coffee connects. People, experience, whole worlds. The professional world of Melitta Professional Coffee Solutions coffee machines provides each guest with the very spirit of good hospitality: excellent service in a cordial atmosphere and delicious enjoyment which will long be remembered.

Serve your guests your own personal coffee culture - they'll enjoy it!
As a manufacturer of professional coffee machines with a global sales network, Melitta Professional Coffee Solutions is an acclaimed full-range provider in the premium segment. Whether for hotels, restaurants, bistros or the care sector - Melitta Professional Coffee Solutions is your expert supplier and partner: targeted, service-oriented and with exclusively professional technology.

More information and brochure downloads can be found at **www.melitta-professional.de**

MADE IN SWITZERLAND

Developed in Germany, made in Switzerland!

For over 65 years, the Cafina® brand has stood for innovation and perfection in the development and manufacture of coffee machines for restaurants and company catering facilities. Ingenuity in development and the ambition to manufacture the best coffee machines on the market ensure that Cafina epitomises what can simply be called "designer coffee".

Since 1988, Cafina has been part of the Melitta Group. Since 2011, automatic coffee machines from Melitta Professional Coffee Solutions have been made in Switzerland (Hunzenschwil) by Cafina®, whilst the site in Minden-Dützen has been converted into an international technology centre. This is where the new automatic machines are developed, regular training courses are held and extensive coffee expertise is shared.

ENJOYMENT AND RESPONSIBILITY

For the Melitta Group, responsible conduct is just as much a part of the company policy as the pursuit of economic goals. Together with our employees, we take our responsibility for society and the environment seriously.

We respect the rules and norms of the countries in which we operate and contribute to the economic and social development of our sites.

MELITTA® BRAND

Melitta® stands for expertise in all aspects of coffee and coffee preparation. With over a hundred years of history and tradition, Melitta® is one of the best-known and longest-established brands in Germany, and also boasts a strong global presence.

It is particularly renowned for professional coffee preparation in the restaurant and hotel industry. Today, Melitta Professional Coffee Solutions generates a significant proportion of its turnover on the international market. In Europe, the Middle East, North Africa, Asia, Australia and America, hosts rely on the consistent quality of the Melitta® brand in the coffee business.

TABLE OF CONTENTS

OUR ALL-ROUND SERVICE FOR YOU

Coffee

Tea

Accessories

Technical customer services

Filter paper

Marketing support 6-7

Gastro-Center 40-43

AUTOMATIC COFFEE MACHINES

Melitta® Cafina® XT6 8-11

Melitta® Cafina® XT4 12-15

Melitta® Cafina® CT8 16-19

Melitta® bar-cube 20-23

Cafina® ALPHA 24-27

Cafina® ALPHA-F 28-29

Melitta® cup 30-33

Melitta® cup-breakfast 34-35

MELITTA® FILTER COFFEE MACHINES

Melitta® M170 M

Melitta® M170 MT

Melitta® 6600

Melitta® 600

Melitta® 190 36-39

OUR ALL-ROUND SERVICE FOR YOU

- Expert advice to help you find the right professional coffee machine
- The right range: Coffees, teas, cocoas and additional items
- Made-to-measure financing and leasing concepts
- Marketing support aimed at specific target groups in the hotel, catering, baking and restaurant industries, among others …

COFFEE EXCLUSIVELY FOR THE RESTAURANT INDUSTRY

A huge variety of Melitta® restaurant coffees, both whole beans and ground: Espresso, filter coffee, Café Crème and decaffeinated coffee.

Fairtrade coffee with organic quality:
Melitta® La Tazza Verde® - exclusively for the restaurant industry.
Range of select arabica coffees:
Espresso, Café Crème and ground roasted coffee.

TEA FOR MAXIMUM ENJOYMENT

- An attractive range of Cilia® tea from Melitta
- TeeGschwendner, quality tea from the tea expert
- Attractive wooden boxes, samovars, tea timers

Cilia

Tee Gschwendner

PERFECT RANGE OF ADDITIONAL ITEMS

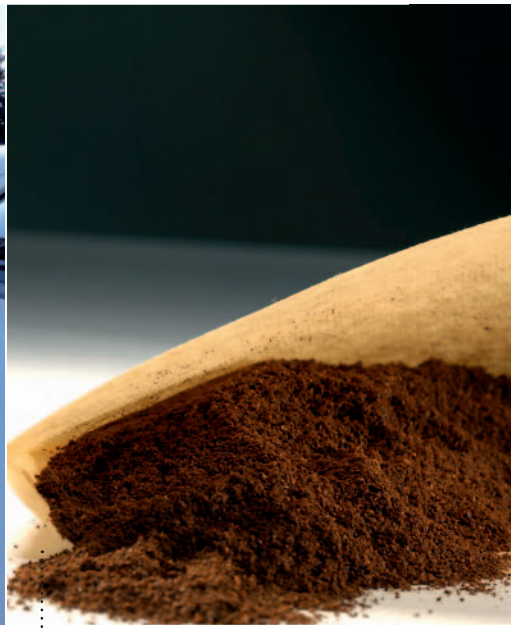
- Soluble hot drink range, hot chocolate
- Cappuccino and milk powder, coffee whitener
- Sugar and concentrated milk, in portions
- Filter paper, water filters, cleaners
- Glasses, cups, jugs, to-go cups
- Recipes
- Marketing material and much more

CALCULATE THE EFFICIENCY OF THE MELITTA® AUTOMATIC COFFEE MACHINES!

Use our Smart Calculator to work out how quickly the Melitta® automatic coffee machine pays for itself.

Laden im App Store

ANDROID APP BEI Google play



IN-HOUSE TECHNICAL CUSTOMER SERVICES

Ensuring that coffee still tastes just as good as on the first day, even after many years.

- Installation and operator training
- Spare parts service with overnight delivery service
- Tailor-made service packages
- Our own support and training department
- Weekend service for emergencies
- Approx. 100 field and office staff
- Hotline 365 days/year
- Rectification of faults within 24 hours as a general rule

MELITTA® FILTER PAPER

Filter paper for clear, grounds-free coffee. MELITTA FILTERED®.
Guarantees high level of aroma, even with small quantities, filters out majority of roasted and bitter-tasting materials.

MARKETING SUPPORT

Whatever your tea and coffee needs, you will find the solutions in the Melitta® guest range.

This range can easily be tailored to suit particular target groups or individual requirements.

QUALITÄT AUS FREUDE AM KAFFEE
Melitta Bentz®

MELITTA® CAFINA® XT6

Coffee perfection in every cup.
Made in Switzerland.

The advantages of the Melitta® Cafina® XT6 include the convenient user interface with a large TFT touch display and practical functions for sorting the product range and stacking orders. Other highlights include the grinder, which has been redeveloped to ensure exceptional productivity and preservation of flavours; the high-quality metal brewing unit, which allows the contact pressure to be adjusted for particular coffee specialities; and the redeveloped system for hot and cold milk and product-specific milk foam varieties. The compact dimensions and clearly defined functional areas emphasise the professional nature of the Melitta® Cafina® XT6. Its ingenious lighting concept creates a visual highlight.

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	150	Cocoa	80
Cappuccino	130	Hot water	20-25 litres
Espresso	170		

* = (depending on the model, drink and container size)

QUALITY THAT PAYS FOR ITSELF, CUP AFTER CUP.

The Melitta® Cafina® XT6 will set the standard for automatic coffee machines over years to come. In its design phase, the objective of a dual quality promise was therefore put into practice:

The Cafina® XT6 provides the best quality for the guest, in the cup, and the best quality for the host as well. This is clear from the high level of reliability and low maintenance requirements.

Many different coffee specialities can be made easily and intuitively, with the same level of quality maintained over a long period, thanks to self-regulating technology.

NOW VARIETY COMES WITH EVERY CUP.

Espresso, Espresso Macchiato, Latte Macchiato, Cappuccino, tea, cocoa or variations with cold milk foam - with the Cafina® XT6 you can prepare a wide variety of specialities, with outstanding quality every time. Your guests will need to come back a few times before they have tried them all. And they are sure to be impressed every time.

YOU CAN ONLY GET PREMIUM QUALITY OUT IF THERE IS PREMIUM QUALITY ON THE INSIDE.

The Cafina® XT6 could not have been developed without Melitta's many customers in the catering industry. Their requirements and suggestions were taken into account and found their way into the specifications of a new generation of automatic coffee machines.
In-depth market analysis was also carried out to establish the requirements of guests. Then a wide variety of innovative developments were required in order to launch a model that would lead the way in its class when it comes to technology and operation.

FACTS, DATA AND ACCESSORY MODULES:

MELITTA® CAFINA® XT6 BASIC MODEL

Basic machine with 230 Volt / 2.8 KW / 1 grinder
Coffee or hot water from central dispenser

OPTIONS

Milk foamer system
For hot and cold milk foam as well as hot and cold milk

Separate hot water lance (with adjustable temperature)

Second grinder
For two different bean varieties (Espresso/Café Crème)

Integrated cocoa/instant module
For cocoa specialities or drinks involving milk powder

Steam lance
For manual milk foaming

Container release slot

Lockable coffee bean container

HOURLY OUTPUT IN CUPS

(depending on the model, drink and container size)

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

DIMENSIONS

Dimensions (WxDxH)	300 x 580 x 715 mm

Cleaners

AMC
milk system cleaner,
powder

Combi-Tabs

Water preparation systems

BRITA Purity 450
water filter

BRITA Purity 600
water filter

Tap connection for
canister operation

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

MC30

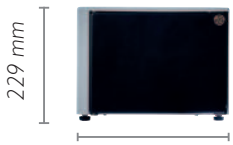
Milk cooler
for approx. 11 l milk,
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 300x580x580

MC18

Milk cooler
for approx. 5 l milk,
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 180x580x580



MCU30

Under-table
milk cooler
for approx. 4 l milk,
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 300x580x229

MC-CW30

Milk cooler / cup warmer
for 4 l milk and approx. 40-80 cups
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 300x580x620

CW30

Cup warmer

for approx. 80-120 cups

Dimensions (WxDxH)
in mm: 300x580x620

CA

Coin checker

Dimensions (WxDxH)
in mm: 180x580x580

CC

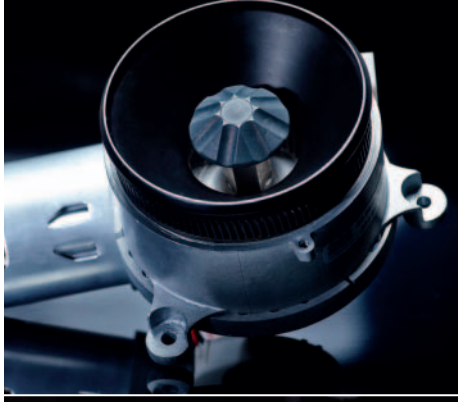
Coin changer

Dimensions (WxDxH)
in mm: 180x580x580

CR

Cashless payment system

Dimensions (WxDxH)
in mm: 180x580x580



NO READJUSTMENTS REQUIRED

ACS automatically readjusts the grinding disks throughout their entire service life. It adjusts the coarseness of grounds, quantity of powder, pressure, brewing time and water temperature. The quality remains high, the amount of coffee required is low and no service appointments are required for readjustment.

STAINLESS STEEL BREWING UNIT

The ground coffee drops into the brewing unit. Variable pressure (VPS) is used for each coffee speciality. The brewing unit is made from stainless steel. This enables the use of higher pressure and a longer service life with consistently high quality.

FULLY AUTOMATIC CLEANING WITH THE COMBI TABLET

Daily cleaning takes place automatically using the CIP (Clean in Place) cleaning system. Nothing needs to be dismantled for this cleaning to take place. When the cleaning program is started, the coffee or milk system is cleaned and rinsed automatically using a cleaning tablet.

MELITTA® CAFINA® XT4

For an introduction to the professional class.
Made in Switzerland.

Are you a start-up or an established company? A restaurateur, hotelier or baker? A caterer, shop owner, hospitality company or office manager? Do you offer full service, quick service or self service? Coffee to go or to drink in? Wherever you need simple, reliable and professional coffee preparation with barista quality in the mug, glass or cup, our basic model is the obvious choice: The Melitta® Cafina® XT4 automatic coffee machine. The Melitta® Cafina® XT4 is part of a range within our new generation of automatic coffee machines where design is very much at the forefront. The housing combines refined aluminium (anodised and shot blasted) with incredibly slim dimensions - it is just 30 cm wide, 71 cm high and 58 cm deep. On the inside, the Melitta® Cafina® XT4 boasts the established Melitta Professional high quality standards.

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	100	Cocoa	80
Cappuccino	90	Hot water	20 litres
Espresso	150		

* = (depending on the model, drink and container size)

MAXIMUM AROMA

With the micro fine sieve (45,100 holes over 1075 mm^2), you can grind particularly finely, giving a high coffee yield.
Thanks to this fine sieve, you can even create a first-class espresso with just 8 g of coffee!

PROFESSIONAL STAINLESS STEEL BREWING UNIT

The brewing unit is made from high-quality materials - predominantly stainless steel - which means that you can operate the machine with a maximum net weight of 20 g without the risk of wear.

MORE PISTON PRESSURE FOR ESPRESSO

Variable Pressure System (VPS):
You can set the piston contact pressure individually so that you can really do justice to the distinctive features of the coffee speciality in question.

FACTS, DATA AND ACCESSORY MODULES:

MELITTA® CAFINA® XT4 BASIC MODEL

Basic machine with 230 Volt / 2.6 KW / 1 grinder
Coffee or hot water from central dispenser

OPTIONS

Milk foamer system
For hot and cold milk foam as well as hot and cold milk

Separate hot water lance (with adjustable temperature)

Second grinder
For two different bean varieties (Espresso/Café Crème))

Integrated cocoa/instant module (1 container)
For cocoa specialities or drinks involving milk powder, lockable

Steam lance
For manual milk foaming

Container release slot

Lockable coffee bean container

4" feet

3" feet

HOURLY OUTPUT IN CUPS

(depending on the model, drink and container size)

Coffee & Café Crème	100
Espresso	150
Cappuccino	90
Cocoa	80
Hot water: litres/hr	20

DIMENSIONS

Dimensions (WxDxH)	300 x 580 x 715 mm

Cleaners

Coffee cleaner

Milk cleaner

Water preparation systems

BRITA Purity 450 water filter

BRITA Purity 600 water filter

Tap connection for canister operation

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

MC30

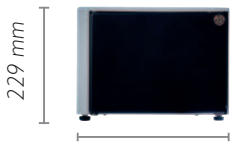
Milk cooler
for approx. 11 l milk,
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 300x580x580

MC18

Milk cooler
for approx. 5 l milk,
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 180x580x580



MCU30

Under-table
milk cooler
for approx. 4 l milk,
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 300x580x229

MC-CW30

Milk cooler / cup warmer
for 4 l milk and approx. 40-80 cups
lockable, with
temperature display

Dimensions (WxDxH)
in mm: 300x580x620

CW30

Cup warmer

for approx. 80-120 cups

Dimensions (WxDxH)
in mm: 300x580x620

CA

Coin checker

Dimensions (WxDxH)
in mm: 180x580x580

CC

Coin changer

Dimensions (WxDxH)
iin mm: 180x580x580

CR

Cashless payment system

Dimensions (WxDxH)
in mm: 180x580x580

CLEAN IN PLACE (CIP) – AUTOMATIC CLEANING SYSTEM

The automatic cleaning system guarantees an excellent level of hygiene and you don't even have to disassemble the unit ("Clean in Place", CIP).

REMOVABLE CONTAINERS

The two removable coffee bean containers hold up to 1 kg of beans each and, rather conveniently, you can clean them in the dishwasher – just like the removable instant containers (with a capacity of 1.3 kg).

HEIGHT-ADJUSTABLE DISPENSER WITH LIGHTING CONCEPT

The height of the dispenser is continuously adjustable and can be adapted to all cup and mug sizes between 70 and 185 mm in no time at all. The light strip, which can be individually configured, adapts to suit any ambience perfectly. The entire cup area is lit by daylight LEDs so that your products are always in the limelight.

MELITTA® CAFINA® CT8

Fast and reliable.
Made in Switzerland.

With the Melitta® Cafina® CT8, you can dispense a range of customised coffee and milk products, from Espresso to Café Crème and Latte Macchiato or even decaffeinated Cappuccino.
The hourly output of up to 250 cups/hour guarantees the fast and efficient preparation of orders, even at the busiest times.
A precise and powerful grinder with high-quality stainless steel grinding disks guarantees the best grinding results and a long service life.
The advanced technology ensures a consistently high quality of coffee in the cup.

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	200	Cocoa	80
Cappuccino	200	Hot water	40 litres
Espresso	250		

* = (depending on the model, drink and container size)

10,4“ TOUCHSCREEN DISPLAY

Convenient, large and individually programmable touchscreen display.

CONVENIENT, LARGE AND INDIVIDUALLY PROGRAMMABLE TOUCHSCREEN DISPLAY.

The innovative new milk system in the Melitta® Cafina® CT8 makes it possible to dispense various kinds of hot and cold milk foam as well as hot and cold milk.

QUALITY AND RELIABILITY

The Melitta® Cafina® CT8 has a convincing level of reliability and robustness.
The use of high-quality and long-lasting components ensures that the Melitta® Cafina® CT8 will not let you down.

MELITTA® CAFINA® CT8 BASIC MODEL

Basic machine with 400 Volt / 6.8 KW / 1 grinder
Coffee or hot water from central dispenser

OPTIONS

Single milk foamer system
For hot and cold milk foam as well as hot and cold milk; for use with one type of milk

Dual milk foamer system
For hot and cold milk foam as well as hot and cold milk; for use with two types of milk

Separate hot water lance (with adjustable temperature)

Second grinder
For two different bean varieties (Espresso/Café Crème)

Integrated cocoa/instant module (1 container)
For cocoa specialities or drinks involving milk powder

Steam lance
For manual milk foaming

Container release slot

Lockable coffee bean container

Lockable instant container

Canister operation

4" feet

HOURLY OUTPUT IN CUPS

(depending on the model, drink and container size)

Coffee & Café Crème	200
Espresso	200
Cappuccino	250
Cocoa	80
Hot water: litres/hr	40

DIMENSIONS

Dimensions (WxDxH)	350 x 650 x 810 mm

Cleaners

AMC
milk system cleaner, powder

Combi-Tabs

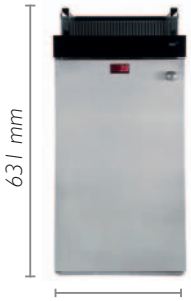
Water preparation systems

BRITA Purity 450
water filter

BRITA Purity 600
water filter

Tap connection for canister operation

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



mc

Milk cooler
for approx. 9 l milk

Dimensions (WxDxH)
in mm: 285x525x631

mcs

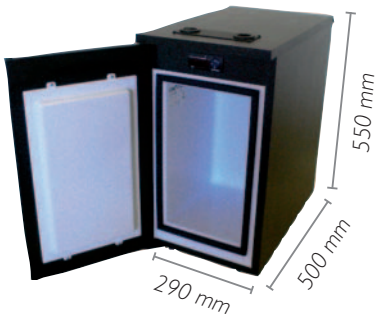
Milk cooler
for attachment to the CT8
for approx. 4 l milk

Dimensions (BxTxH without feet)
in mm: 180x522x550

cw

Cup warmer
for approx. 80-120 cups

Dimensions (WxDxH)
in mm: 280x547x631



Under-table cooler

For 1type of milk (9 litres)
or 2 types of milk
(2x4 litres)

Dimensions (WxDxH)
in mm: 290x500x550

mcu

Under-table cooler

Dimensions (WxDxH)
in mm: 350x650x218

CA

Coin checker
for attachment to the CT8
Dimensions (BxTxH without feet)
in mm: 180x522x551

CC

Coin changer
for attachment to the CT8
Dimensions (BxTxH without feet)
in mm: 180x522x551

CR

Cashless payment system
for attachment to the CT8
Dimensions (BxTxH without feet)
in mm: 180x522x551

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 ensure the best possible coffee quality, the contact pressure can be set individually for each coffee speciality, up to a maximum of 1500 N.

CLEANING IN PLACE (CIP)

Maximum cleanliness in accordance with HACCP standards thanks to the fully automatic cleaning of all milk pipes.

MELITTA® BAR-CUBE

Coffee and cocoa in the perfect light.

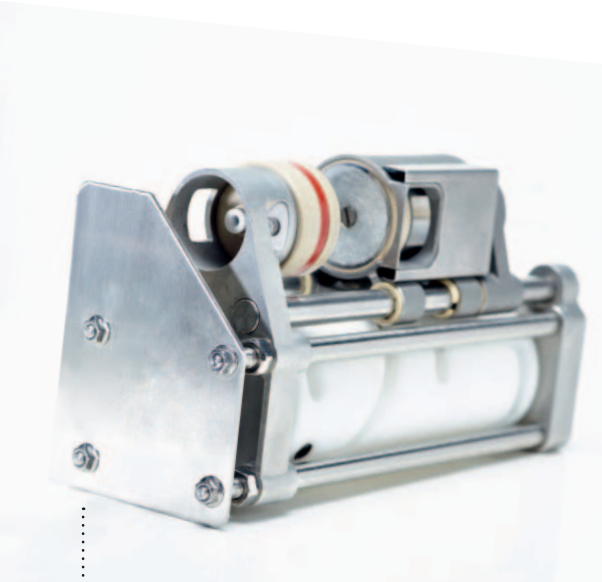
The Melitta® bar-cube. Your partner for perfect coffee specialities virtually anywhere and at virtually any time. Versatile, diverse, fully automatic: the Melitta® bar-cube can prepare any coffee speciality to suit any requirements. It is unbelievable how much coffee culture is packed into this compact device! Choose between 30 settings for different specialities including Espresso, Cappuccino, Latte Macchiato or Café Crème.

The new, powerful cocoa module is available as an optional extra for preparing the finest cocoa specialities. Integrating seamlessly into the machine, it extends the range of drinks to include all powder-based varieties and prepares the finest cocoa specialities consisting principally of milk. These drinks are not just for the little ones.

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	100	Cocoa	80
Cappuccino	90	Hot water	20 litres
Espresso	150		

* = (depending on the model, drink and container size)



METAL BREWING UNIT

With its horizontally arranged metal pistons, the metal brewing unit enables maintenance-free operation for approx. 30,000 coffee products a year.

INTEGRATED COCOA MODULE

The new, powerful cocoa module is available as an optional extra for preparing the finest cocoa specialities.

Integrating seamlessly into the machine, it extends the range of drinks to include all powder-based varieties and prepares the finest cocoa specialities consisting principally of milk. These drinks are not just for the little ones.

VARIETY WITH AN IMPRESSIVE DESIGN

Rediscover the variety and perfection of international coffee specialities every day. The Melitta® bar-cube blends seamlessly into any environment: on the bar, in the office kitchen, behind the sales counter, in hotels, restaurants, cafés, bakeries or petrol stations. You will also appreciate its robust, low-maintenance exterior.

The elegant casing combines with the individually configurable light strip to create a visual highlight.

FACTS, DATA AND ACCESSORY MODULES:

1W-2G

1C-2G

1C-2G/IS

TYPE DESIGNATION	1-1G 1-2G	1-1G/IS 1-2G/IS	1W-1G 1W-2G	1W-1G/IS 1W-2G/IS	1C-1G 1C-2G	1C-1G/IS 1C-2G/IS	1C-1G Barista 1C-2G Barista
ITEM NUMBER	23334 23335	23839 23840	23078 23080	22500 22501	22500 22501	22500 22501	22500 22501
Coffee output	•	•	•	•	•	•	•
Hot water output	•	•	•	•	•	•	•
Steam output			•		•	•	•
Milk				•	•	•	
Cocoa/Instant		•		•		•	
HOURLY OUTPUT IN CUPS (depending on the drink and container size)							
Café Crème	100	100	100	100	100	100	100
Espresso	150	150	150	150	150	150	150
Cappuccino		90	90	90	90	90	90
Hot water: litres/hr	20	20	20	20	20	20	20
Cocoa		80		80		80	
CONNECTED LOADS AND DIMENSIONS							
Rated power in kW	2.8	2.8	2.8	2.8	2.8	2.8	2.8
Power connection V/A	230/16	230/16	230/16	230/16	230/16	230/16	230/16
Dimensions (WxDxH) mm	430 x 500 x 695						

1G = 1 grinder, 2G = 2 grinders

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

Cleaners

Coffee cleaner, tabs

Milk cleaner

Water preparation systems

BRITA Purity 450 water filter

BRITA Purity 600 water filter

Tap connection for canister operation

mc-cw

Milk cooler/
cup warmer
for approx. 4 l milk and
approx. 40-80 cups

Dimensions (WxDxH)
in mm: 280x410x465

cw

Cup warmer
for approx. 80-120 cups

Dimensions (WxDxH)
in mm: 280x410x465

mcu

Under-table cooler
for approx. 4 litres milk

Dimensions (WxDxH)
in mm: 430x465x219

mc-mp

Milk cooler/
coin checker
for approx. 4 litres milk

Dimensions (WxDxH)
in mm: 280x410x465

cw-mp

Cup warmer/
coin checker
for approx. 40-80 cups

Dimensions (WxDxH)
in mm: 280x410x465

mc-cr

Milk cooler/
card reader
for approx. 4 litres milk

Dimensions (WxDxH)
in mm: 280x410x465

cw-cr

Cup warmer/
card reader
for approx. 42-80 cups

Dimensions (WxDxH)
in mm: 280x410x465

mp

Coin checker

Dimensions (WxDxH)
in mm: 120x262x444

mw

Coin changer

Dimensions (WxDxH)
in mm: 100x270x535

SIMPLE, INNOVATIVE CLEANING CONCEPT

The milk cleaning concept and hygiene program have been HACCP-checked and certified. All milk pipes and the milk jet are disinfected. There is no need to clean individual components manually every day.

Laboratory for Sensory Evaluation, Berlin
Appliance conforming to
HACCP
principles
Prof. Dr. Haevecker

VARIABLE PRESSURE SYSTEM (VPS)

Variable contact pressure for each coffee speciality ensures maximum quality.

A CHIP KEY SYSTEM

grants access to the machine and makes it possible to differentiate between staff and managers.

LIGHTING CONCEPT

The standard light strip, which can be individually configured, adapts to suit any ambience perfectly.

THE LARGE GRAPHIC DISPLAY

shows the 30 settings which can be selected via five operating levels. With its convenient menu function, the display makes it easy to set all parameters.

CAFINA® ALPHA

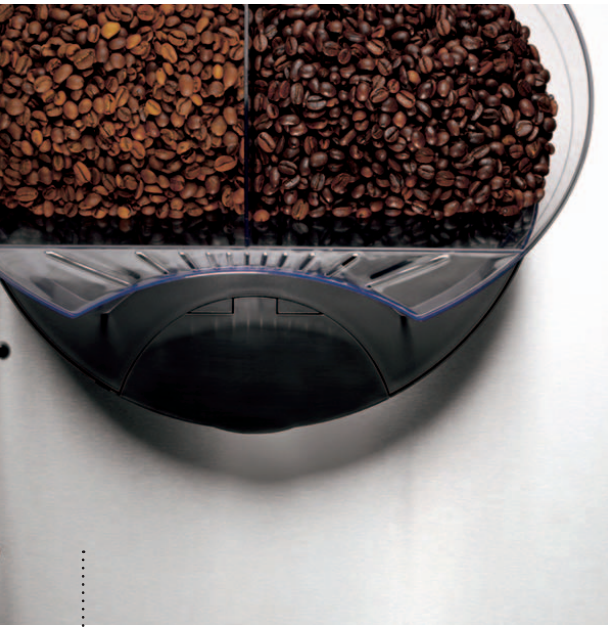
The automatic machine for coffee specialities and fresh milk

Top-quality materials, innovative solutions, proven technology and maximum precision combine to offer more reliability, more performance, more convenience and more quality.

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	200
Cappuccino	200
Espresso	250
Hot water	40 litres

* = (depending on the model, drink and container size)



HIGH-PERFORMANCE GRINDERS

A long service life is guaranteed for the grinding discs, which effortlessly produce a fine, uniform grain structure for over 150,000 cups.
The short grinding process allows the full aroma to be retained.

CLEANING IN PLACE (CIP)

The world's simplest milk cleaning system is HACCP-tested and certified.
All milk pipes and the milk jet are disinfected (no parts need to be cleaned manually).
The outlet does not need to be dismantled for cleaning. The milk system is automatically cleaned with steam jets after each product is dispensed.

Laboratory for Sensory Evaluation, Berlin
Appliance conforming to
HACCP
principles
Prof. Dr. Haevecker

PROVEN TECHNOLOGY

Milk jet - the Cafina® ALPHA milk system for the perfect froth or hot milk.
Top-quality materials, innovative solutions, proven technology and maximum precision - a powerful combination.

FACTS, DATA AND ACCESSORY MODULES:

1W
12M

12C
12CM

TYPE DESIGNATION	1W-1G 1W-2G (230V)	12M-1G 12M-2G (230V)	12M-1G 12M-2G (400V)	12C-1G 12C-2G (230V)	12C-1G 12C-2G (400V)	12CM-1G 12CM-2G (400V)
ITEM NUMBER	19644 19645	20909 20910	19648 19649	20907 20908	19646 19647	19575 19637
Coffee output	•	•	•	•	•	•
Hot water output	•	•	•	•	•	•
Steam output				•	•	•
Milk		•	•			•
HOURLY OUTPUT IN CUPS (depending on the drink and container size)						
Café Crème	200	200	200	200	200	200
Espresso	250	250	250	250	250	250
Cappuccino		200		200		200
Hot water: litres/hr	30	30	30	30	40	40
CONNECTED LOADS AND DIMENSIONS						
Rated power in kW	2.8	2.8	6.8	2.8	6.8	6.8
Power connection V/A	230/16	230/16	400/16	230/16	400/16	400/16
Dimensions (WxDxH) mm	500 x 625 x 700					

1G = 1 grinder, 2G = 2 grinders

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

Cleaners

AMC
milk system cleaner, powder

Combi-tabs

Water preparation systems

BRITA Purity 450
water filter

BRITA Purity 600
water filter

Tap connection for canister operation

CW

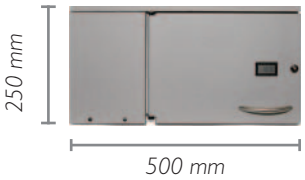
Cup warmer
for approx. 80-120 cups

Dimensions (WxDxH)
in mm: 280x480x585

MC

Milk cooler
For 1 type of milk (9 litres)
or 2 types of milk
(2x4 litres)

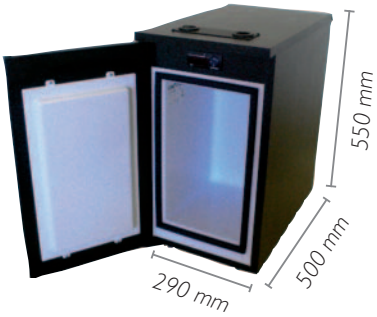
Dimensions (WxDxH)
in mm: 280x480x585



Under-table cooler

Milk cooler
for approx. 7 litres milk

Dimensions (WxDxH)
in mm: 500x480x250



Under-table cooler

For 1 type of milk (9 litres)
or 2 types of milk
(2x4 litres)

Dimensions (WxDxH)
in mm: 290x500x550

ALPHA-S

Cocoa dispenser
Hourly capacity
approx. 180 cups

Dimensions (WxDxH)
in mm: 280x480x585

MP

Coin checker

Dimensions (WxDxH)
in mm: 135x400x540

MW

Coin changer

Dimensions (WxDxH)
in mm: 200x480x540

CR

Cashless payment system

Dimensions (WxDxH)
in mm: 200x480x540

„EASY HANDLING" WITH TOUCH PANEL

The future is touch panel. The display continuously shows the functions: product selection, coffee preparation ... or provides staff with instructions.

VARIABLE PRESSURE SYSTEM (VPS)

Variable contact pressure for each coffee speciality ensures maximum quality.

AUTOMATIC COFFEE-QUALITY SYSTEM (ACS)

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

CHIP CARDS

The simple chip card system is incredibly easy to use and controls access authorisation for staff, managers and service technicians.

CAFINA® ALPHA-F

The automatic filter coffee machine
for high quality and performance demands.

Cleaners

Coffee cleaner,
powder

Water preparation systems

Everpure
water filter

BRITA Purity 600
water filter

BRITA Purity 1200
water filter

HOURLY OUTPUT IN CUPS*:

Filter coffee	500
Hot water	80 litres

* = (depending on container size)

TECHNICAL DATA:

Item number: 20724
Power connection: 400 V / 9.5 kW
Dimensions (WxDxH): 500x625x790mm
Pot nozzle for pots up to 195 mm in height.
Option: special nozzle for filling tall pots.

HIGH PERFORMANCE

The Cafina® ALPHA-F can prepare 500 cups of filter coffee per hour fully automatically. Exactly as required and with an intelligent programme to set a minimum storage volume, ensuring you will never run out. If the amount in the supply container falls below a defined level, the Cafina® ALPHA-F automatically begins preparing a fresh supply.

DREAM RANGE

Additional modules for your dream range:

- Cafina® ALPHA automatic espresso machine
- Cafina® ALPHA-MC milk cooler (9 l)
- Cafina® ALPHA-CW cup warmer
- Cafina® ALPHA-S cocoa dispenser
- Billing systems:
- Coin changer, coin checker, card systems

You will find all the information, dimensions and images for these products on page 30/31

FLEXIBLE

The available programmes range from a single brew of 0.5 litres (2 pots) for small requirements at the start or end of the day, 1 or 2-litre brews, all the way up to storage volumes of 1, 2, 3 or 4 litres. Whether cup, mug or pot - with dosed volume dispensing you'll always have the right amount.

MELITTA® CUP

The automatic machine for coffee specialities and cocoa.

All coffee specialities at the touch of a button!
Melitta® cup presents trends and lifestyles as a luxury table-top automatic machine – at a fair price and high in performance.

Whether relaxing in the hotel bar, attending a meeting or chatting at the photocopier -
waiting is a real pleasure for people who enjoy coffee from Melitta® cup.
At the restaurant, bistro or café. At the agency. At the office. In the waiting area. At the train station. At the airport. At the petrol station …
A fully equipped automatic machine for preparing coffee specialities, tea and cocoa products -
and therefore perfect for both sales counters and self-service.

HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	100	Cocoa	150
Cappuccino	130	Hot water	20 litres
Espresso	200		

* = (depending on the drink and container size)

DESIGN YOUR CUP

You can order your Melitta® cup in a range of design variants or even choose your own individual design.

Create your own coffee machine – just the way you want it. You are welcome to use our software for this purpose, which you can download for free from our homepage on www.melitta-professional.de.

EASY OPERATION

Easy operation.
At the touch of a button. Perfect servings.
Long-term reliability.

VARIETY

You can also prepare individual recipes or flavours. Whether water for tea, Café Crème, Latte Macchiato or cocoa, everything is prepared simply and quickly at the touch of a button.

FACTS, DATA AND ACCESSORY MODULES:

1M
2M

TYPE DESIGNATION	1M	2M
ITEM NUMBER	23101	23102
Coffee output	•	•
Hot water output	•	•
Cocoa/instant	•	•
HOURLY OUTPUT IN CUPS (depending on the drink and container size)		
Café Crème	100	100
Espresso	200	200
Cappuccino	130	130
Hot water: litres/hr	20	20
Cocoa	150	150
CONNECTED LOADS AND DIMENSIONS		
Rated power in kW	2.8	2.8
Power connection V/A	230/16	230/16
Dimensions (WxDxH) mm	430 x 510 x 790	

Cleaners

Coffee cleaner, tabs

Water preparation systems

Everpure water filter

BRITA Purity 600 water filter

Cabinets

1G = 1 grinder, 2G = 2 grinders

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

cw

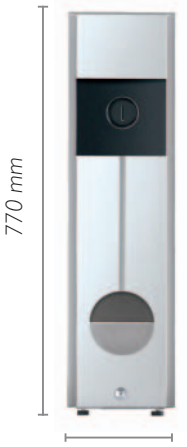
Cup warmer
for approx. 80-120 cups

Dimensions (WxDxH)
in mm: 300x350x770

mp

Coin checker

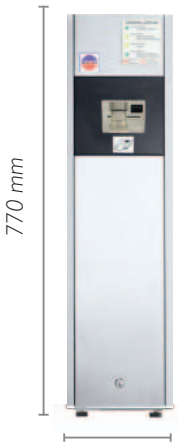
Dimensions (WxDxH)
in mm: 110x350x770



mw

Coin changer

Dimensions (WxDxH)
in mm: 200x350x770



cr

Cashless
payment system

Dimensions (WxDxH)
in mm: 200x350x770

cup-Solitär

Under-cabinet

Dimensions (WxDxH)
in mm: 400x420x900mm

cup-Center

Under-cabinet

Dimensions (WxDxH)
in mm: 1100x420x900mm

cup-Center mobil

Under-cabinet on castors

Dimensions (WxDxH)
in mm: 1100x420x900mm

ADDITIONAL OPTIONS

Coffee served in pots via the optional pot nozzle.

HACCP-CERTIFIED

Fully automatic cleaning of the coffee piston using a tablet; easy cleaning for milk and cocoa. Coffee grounds are disposed of in the built-in drawer.

Laboratory for Sensory Evaluation, Berlin
Appliance conforming to
HACCP
principles
Prof. Dr. Haevecker

PAYMENT SYSTEM

To suit any requirements. With billing system, coin checker, coin changer or cashless payment system.

MELITTA® CUP-BREAKFAST

The automatic filter coffee machine
for breakfast coffee and more...

Cleaners

Coffee cleaner,
powder

Coffee cleaner,
tabs

Water preparation systems

Everpure
water filter

BRITA Purity 600
water filter

HOURLY OUTPUT IN CUPS*:

Filter coffee	240
Cocoa	80
Hot water	30 / 60 litres

* = (depending on the model, drink and container size)

TECHNICAL DATA:

Item number: 18738 / 19586
Power connection: 230V, 3.32kW / 400V, 6.3kW
Dimensions (WxDxH): 400x510x790mm
Option: special nozzle for filling tall pots.

PERFORMANCE AND DESIGN: A PLEASURE

Melitta® cup-breakfast combines the attractive appearance of the Melitta® cup with the benefits of a sophisticated automatic filter coffee machine. The drink is dispensed into a cup, mug or pot in next to no time at the touch of a button. In restaurants and cafés, offices and canteens, hospitals and . . .
in your house soon?
Melitta® cup-breakfast prepares delicious filter coffee in seconds - thanks to automatic top-ups and the aroma-retaining storage system: max. 3 litres. Superior reliability and ease of operation make this coffee machine the number one choice.

COMPLETE SOLUTION

The overall system includes:
cup warmer, coin checker, coin changer, canteen billing system and under-cabinets for the fresh water and waste water tanks.
To suit every requirement.

You will find all the information, dimensions and images for these products on page 37

EASY OPERATION

Perfect servings at the touch of a button.
Coffee served in cups, mugs or pots.
High nozzle, ideal for pots.

Long-term reliability
We recommend:
service after 80,000 cups,
at least once a year.

Impeccable hygiene
Fully automatic machine cleaning using cleaning powder.
Easy cleaning for milk and cocoa.
Disposal in grounds drawer, container discharge optional.

MELITTA® FILTER COFFEE MACHINES

QUALITÄT AUS FREUDE AM KAFFEE
Melitta Bentz®

MELITTA® M 170 M / M 170 MT
MELITTA® 190

Robust. Made to last. Tried and tested.
The ideal coffee machines for caterers who value classical filter coffee quality.

Optimum coffee quality
thanks to the classic filter system with Melitta filter paper and pyramid filter.
This is a pressureless system for ground coffee, guaranteeing the best development of aroma, even for small quantities.

MELITTA® PYRAMID FILTER

The Melitta pyramid filter has been designed to ensure that the largest possible area is available for the pressureless filter process at all times.
For an optimum development of aroma, roasted and bitter-tasting substances are filtered out. And because the coffee is free of grounds, it also stays fresh for longer even when left to stand.

MELITTA® 6600
MELITTA® 600

Flexible modular design
A continuous heater, pyramid filter and urn form a unit that can be expanded to suit your requirements.
All elements are made from high-quality materials, making the machine ideal for use in kitchens, canteens and for banquets.
A modular design for easy operation and high cost efficiency.

Melitta® M 170 M
Melitta® M 170 MT*

The robust filter coffee machines in the compact stainless steel housing with glass or thermal jugs.

TYPE DESIGNATION	M 170 M	M 170 MT*
ITEM NUMBER	20348	20347
Hourly output in number of cups (approx.)	125	125
Immediate service (cups)/brewing time (minutes) approx.	14 / 6,5	14 / 6,5

* For the Melitta 170 MT, please order the thermal jug extra (not included in delivery).

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

Descaler

Quick descaler, Powder

Filter paper

Pa SF 202 S

Melitta® 190

The professional 2.2-litre glass jug machine with Melitta® Pyramid filter® for filter coffee without coffee grounds. MELITTA FILTERED®.

TYPE DESIGNATION	191 M	191 A	192 A1	192 A2	193 W	197 W
ITEM NUMBER	16885	16886	16887	16888	16889	16890
Coffee output	•	•	•	•	•	•
Hot water output					•	•
Hourly output in number of cups (depending on container size)						
Coffee	130	130	200	260	100	260
Hot water: litres/hr	–	–	–	–	15	15
Immediate service (cups)/ brewing time (minutes) approx.	16 / 7,5	16 / 7,5	32 / 10	32 / 7,5	16 / 10	32 / 7,5

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

Descaler

Quick descaler, powder

Water preparation systems

Everpure water filter

BRITA Purity 600 water filter

Filter paper

Pa SF 202 S

Melitta® 6600

The robust coffee machine for problem-free large quantity preparation. High level of aroma due to smooth, pressureless filtering with Pyramid® filter paper.

Cleaner & Descaler

Coffee cleaner Powder

Quick descaler, Powder

Water preparation systems

Everpure Water filter

BRITA Purity 600 Water filter

Filter paper

Pa SF 220 G

TYPE DESIGNATION	DIMENSIONS L X T X H (MM)	STORAGE IN LITRES	HOURLY OUTPUT IN CUPS	CHOICE OF QUANTITY IN LITRES
6610-1	684 x 531 x 787	1 x 10	320	2-4-6-8-10
6610-2	1076 x 531 x 787	2 x 10	400	2-4-6-8-10
6620-1	684 x 531 x 890	1 x 20	480	2-5-10-15-20
6620-2	1076 x 531 x 890	2 x 20	580	2-5-10-15-20

On-site water supply R3/4" A / DN 15 • On-site water drain NW 1".
Further installation details in technical data sheet.

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

Melitta® 600

Flexible and economical large quantity preparation for canteens and banqueting businesses with modular design.
Urn with circulating air-heated inner porcelain container.

Cleaner & descaler

Coffee cleaner powder

Quick descaler, powder

Water preparation systems

Everpure water filter

BRITA Purity 600 water filter

Filter paper

Pa SF 220 G
Pa SF 206 G

TYPE DESIGNATION	DIMENSIONS LXTXH(MM)	STORAGE IN LITRES	HOURLY OUTPUT IN CUPS
M608-1	580 x 475 x 805 mm	1 x 8	320
M608-2	875 x 475 x 805 mm	2 x 8	410
M620-1	727 x 575 x 938 mm	1 x 20	530
M620-2	1124 x 575 x 938 mm	2 x 20	640

On-site water supply R3/4" A - DN 15 • On-site water drain NW 1 1/2" - DN 40 •
Power connection 400 V 3N ~ 50 Hz • Further installation details in technical data sheet

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

AUTOMATIC COFFEE MACHINES

• = Standard feature
o = Optional
* = Also available as 230 V variant

All fully automatic coffee machines are available with 1 or 2 grinders on request.

	Cafina® XT6	Cafina® XT4	Cafina® CT8	bar-cube	ALPHA	cup
Hot water output	•	•	•	•	•	•
Separate hot water nozzle	o	o	o	•	•	•
Steam lance	o	o	o	o	o	
Milk system	o	o	o	o	o	
Cocoa/instant/milk powder	o	o	o	o		•
Cold milk foam	o		o			
Container discharge	o	o	o	o	o	o
Lockable coffee bean container	o	o	o	o	o	•
Fixed water connection	•	•	•	•	•	•
Operation via water container	o	o	o	o	o	o
ACS	•		•		•	
VPS	•	•	•	•	•	•
CIP	•	•	•		•	
HACCP	•	•	•	•	•	•
Touchscreen	•		•		•	

HOURLY OUTPUT IN CUPS (depending on the model, drink and container size)

Filter coffee						
Café Crème	150	100	200	100	200	100
Espresso	170	150	250	150	250	200
Cappuccino	130	90	200	90	200	130
Cocoa	80	80	80	80		150
Hot water: litres/hr	25	20	40	20	40	20

CONNECTED LOADS AND DIMENSIONS

Connected loads V/kW	230/2.8	230/2.6	400/6.8	230/2.8	400/6.8*	230/2.9
Dimensions (WxDxH) in mm	300x580x715	300x580x715	350x649x810	430x500x695	500x625x700	400x510x790

ACCESSORY EQUIPMENT

Cup warmer	o	o	o	o	o	o
Milk cooler small (4-5 l)	o	o	o		o	
Milk cooler large (9-11l)	o	o	o		o	
Cup warmer/milk cooler	o	o		o		
Under-table cooler	o	o	o	o	o	
Under-table cooler	o	o	o	o	o	
Payment system	o	o	o	o	o	o
Cocoa dispenser (stand-alone)					o	

AUTOMATIC FILTER COFFEE MACHINES

FILTER COFFEE MACHINES

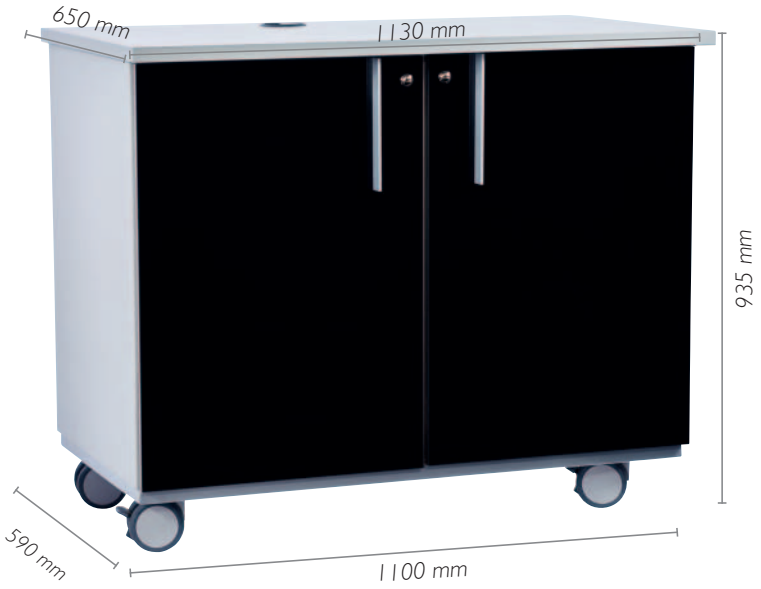
ALPHA-F	cup-breakfast	170 M	170 MT	190	6600	600
•	•			o	o	•
•						
	•					
o	o					
•	•			o	•	•
	o					
500	240	125	125	260	580	640
	80					
80	60			15	15	15
400/9.5	400/6.3*	230/2	230/1.9	See previous pages	See previous pages	See previous pages
500x625x790	400x510x790	210x420x 463	210x420x601	See previous pages	See previous pages	See previous pages
o	o					
o	o					
o						

MELITTA® GASTRO CENTER

The Melitta® Gastro Center is the suitable professional under-table cabinet for our automatic coffee machines. The universal design, which is specifically adapted to the new XT generation, integrates seamlessly into any environment and impresses with an elegant high-quality appearance. The shiny front is easy to clean and the special sealing protects it against permanent contamination and damage. Just like the sturdy body, which easily supports the high weight of professional automatic coffee machines with a steel frame.

The Melitta® Gastro Center provides space for automatic coffee machines with adjoining milk cooler and cup warmer. If you opt for a multi-function device, you have ample space for accessories like dishes, sugar, stirrers or drinks menus. The space inside is designed for easy storage of water reservoirs (for canister operation) as well as consumer goods and accessories like coffee, cleaning agents or cocoa, making them easily accessible at any time.

The Melitta® Gastro Center is optionally available on mobile castors. Special designs are available on request.



Design example with Melitta® Cafina® XT4

TECHNICAL DATA AND INFO

Melitta® Gastro Center	**item no. 29386**
Melitta® Gastro Center, mobile on castors	**item no. 29387**

Tightly glued body, 2-door, high gloss with special ABS support with glass optics, body with shelves, body sides and shelves in aluminium finish, centre partition with through-hole, supply and exhaust air opening on back of body, cable feed-through aluminium coloured, base frame (square tube 30x30)

Incl. 2 door locks
Version 29387 on castors:
4 castors 550-PU, diameter 100 mm, of which 2 castors lockable

Delivery undismantled (no assembly required!)

Width (mm)	1100 (top panel 1130)
Depth (mm)	590 (top panel 650)
Height (mm)	ca. 935
Weight	29386: 79,2kg / 29387: 79,8kg
Additional load	140kg
Accessories:	
Sugar and coffee cream	item no. 19191
Cup dispenser (can only be used for cup II)	item no. 22371

SUPPLY AND EXHAUST AIR OPENING

THROUGH-HOLES

FRONT IN GLASS OPTICS

DOORS LOCKABLE

DOOR HANDLES ALUMINIUM COLOURED POWDERED

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

Melitta for the ultimate in coffee enjoyment®

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