

Melitta® Cafina® XT4

For an introduction
to the professional class.

Made in Germany.

Melitta Professional
Coffee Solutions



WELCOME TO THE PROFESSIONAL CLASS!

Are you a start-up or an established business ? A restaurateur, hotelier or bakery? A caterer, shop owner, hospitality company or an office manager? Do you offer full service, quick service or self service? Coffee to go or coffee to drink in? Wherever you need simple, reliable and professional coffee preparation with barista style quality in the mug, glass or cup, the Melitta® Cafina® XT4 automatic coffee machine is the obvious choice.





SLIM AND SEDUCTIVE

The Melitta® Cafina® XT4 is part of the new generation of XT range 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. Clear lines, silver accents, black and white contrasts – and with the two narrow strips of light on the height-adjustable, zinc die-cast dispenser; you can select the colour you want. The daylight effect LEDs under the dispenser brings the coffee specialities into the limelight. The XT4 boasts eye-catching design, a range of tempting drinks especially when space is at a premium.





USER-FRIENDLY TOUCHSCREEN

Users are gently guided through the menu via the 7-inch touchscreen of the ergonomically angled control center. The names of desired products and product groups can be entered and stored together with recipes using the touchscreen keypad. In self-service mode, you can let guests make their own choices.



PERFECTLY TEMPERED MILK FOAM

With the new milk froth system with milk pump, you can temper the milk foam precisely, dispense warm or cold fresh milk and use an under-table cooler.



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®).



With a Melitta® Cafina® XT4, cleaning is simple – or would you rather be the one left cleaning the coffee machine at the end of the day?

WATCH THE FILM NOW

MORE POWER FOR ESPRESSO

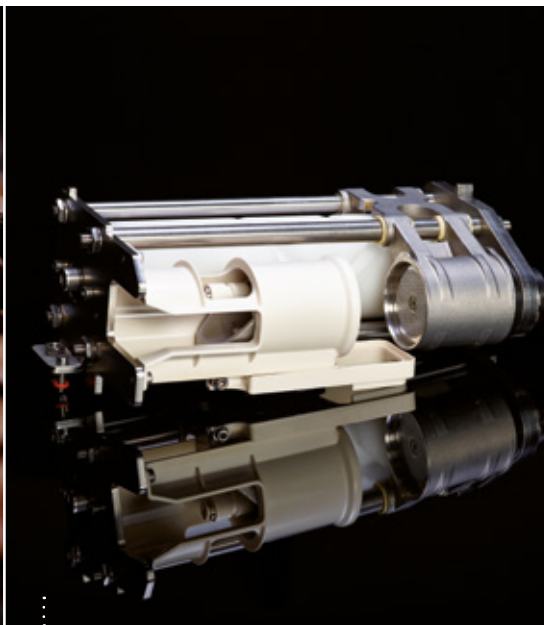
On the inside, the Melitta® Cafina® XT4 boasts the established Melitta Professional high quality standards. The stainless-steel brewing unit enables wear-free operation, increased piston contact pressure for espresso specialties, variable brewing times and a maximum net weight of 20 g for intense large quantities (double doses).

The pump motor is particularly powerful and ensures stable water pressure, even extraction and consistent coffee quality over the whole brewing process. The grinder, with its 75 mm grinding discs, works particularly smoothly and creates even results. Thanks to the micro fine sieve, the XT4 can grind extremely finely and can therefore create an intense aroma with very little product.



MAXIMUM AROMA

With the micro fine sieve (45,100 holes over 1075 mm²), 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.





The illustration shows the Melitta® Cafina® XT4 with the MC18 milk cooler and the CW30 cup warmer standing on the Melitta® Gastro centre



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.

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).



STARTS TO PAY FOR ITSELF FROM THE VERY FIRST CUP!

The Melitta® Cafina® XT4 provides quality in the cup for both the host and every guest. This is clear from the drinks it produces time after time and the high level of reliability and its low maintenance requirements. Our service to you: Our Melitta sales staff will be happy to come and show you how quickly the Cafina® XT4 will pay for itself. They can give you a simple and precise forecast to fit in with your figures.



CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT4 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT4 pays for itself.



Sometimes in the morning, only a double espresso will do the trick. Later on, it may be an “Italiano” every now and again – a textbook example of a cappuccino. First of all, espresso flows into the cup and then milk foam is added on top of this. In between, how about a tasty cup of cocoa with hot milk and dark chocolate? And you’ll need hot water throughout the day for the very special range of teas.

Whatever drink your guests requests, delivered whenever and wherever they want it – be that as a snack, in the shop, in the bistro, in the office, in the lounge or to go – you can rely on the Melitta® Cafina® XT4 for a superb result. Variety at the touch of a button – irresistible for your guests, convenience for you.

MELITTA® CAFINA® XT4 AT A GLANCE:

CLEAN IN PLACE (CIP®)

STAINLESS-STEEL
BREWING UNIT

REMOVABLE COFFEE
BEAN CONTAINER

CERTIFIED
HYGIENE

HEIGHT-ADJUSTABLE
DISPENSER

POWERFUL INSTANT
COFFEE MODULE

LIGHTING CONCEPT

MAXIMUM AROMA

NEW MILK SYSTEM
WITH MILK PUMP

SLIM DESIGN FROM
THE NEW XT RANGE

VARIABLE PRESSURE
SYSTEM (VPS®)

7 INCH
TOUCH DISPLAY



OPTIONS

2nd grinder	○
Hot water output	●
Separate hot water nozzle	○
Steam lance	○
Milk system	○
Cocoa/instant/milk powder	○
Container discharge	○
Lockable coffee bean container	○
Fixed water connection	●
Fixed water connection	○
VPS®	●
CIP®	●
HCV	●

ADD-ON MODULES

Milk cooler (5 l)	○
Large milk cooler (11 l)	○
Milk cooler underneath	○
Milk cooler/cup warmer	○
Payment systems	○
Cup warmer	○

● = Standard

○ = Optional



HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	100
Cappuccino	90
Espresso	150
Cocoa	80
Hot water	25 litres

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

TECHNICAL DATA

Connected loads:
230 V / 2.6 kW

DIMENSIONS

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

MC18

Milk cooler
for approx. 5 litres
of milk



180×580×580mm
(W×H×D)

MC30

Milk cooler
for approx. 11 litres
of milk



300×580×580mm
(W×H×D)

MCU30

milk cooler for
approx. 4 litres of
milk



300×229×580mm
(W×H×D)

MC-CW30

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



300×620×580mm
(W×H×D)

CW30

Cup warmer
for approx. 80-120
cups



300×620×580mm
(W×H×D)

Melitta for the ultimate in coffee enjoyment®



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