

Melitta® Cafina® CT8

Fast and reliable.

For large-scale requirements.

Melitta Professional
Coffee Solutions

FOR MAXIMUM PERFORMANCE AND EASE OF OPERATION

The fully automatic coffee machine Melitta® Cafina® CT8 meets the highest demands with regard to performance and ease of use. Customer-specific coffee, milk and chocolate variations can be prepared quickly and reliably in top quality with a simple tap on the extra-large touch display. The high hourly output of up to 250 cups ensures swift and efficient processing of orders - even at peak times - or fast dispensing in self-service mode.





A SERIAL SUPERLATIVE

Excellent coffee is always possible, round the clock, seven days a week. With the fully automatic Melitta® Cafina® CT8 you are always perfectly equipped for continuous operation and peak demand. A major customer in the food service industry was the inspiration for our top model. Their special requirements for performance, ease of use, beverage variety, and quality in the cup set the course for our developers. The result is a superlative coffee machine with functional design, which is attracting more and more fans in the global food service industry.



QUICK AND RELIABLE

From the stainless steel brewing unit to its stainless steel housing: cutting-edge technology and high-quality materials make the Melitta® Cafina® CT8 a robust sprinter with proven long-distance qualities.

CAPPUCCINO LATTE MACCHIATO COCOA
WITH SOYA MILK TEA
CAFÉ CRÈME FILTER COFFEE CAFÉ CRÈME
LOW-FAT WHITE COFFEE
LACTOSE-FREE CAPPUCCINO
ESPRESSO



COFFEE TO GO

Of course, the Melitta® Cafina® CT8 is also ideal for serving specialties in all variations for the „coffee to go“ business.







SERVICE MADE SIMPLE

The extra-large 10.4“ touchscreen display ensures clarity and quickly leads to the desired product. Product groups show all variations of a drink at a glance.
Or simply pool a group of drinks: first, place several orders on the digital stack and then dispense them even more quickly. Or select self-service mode and let your guests choose themselves.

WARM OR COLD MILK FOAM

The newly developed milk system provides both cold and hot milk, as well as hot and cold milk foam, in variable and individually programmable consistency. However firm you want the foam to be: it is always delicious thanks to its highly homogeneous nature.

PERFECTLY CLEAN: CLEAN IN PLACE (CIP®)

It couldn‘t be easier: fully automatic cleaning of the brewing and milk system „in place“.
No need for disassembly. Quick and easy!

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

CUTTING-EDGE TECHNOLOGY

The inside of the Melitta® Cafina® CT8 is home to cutting-edge technology. The sturdy metal brewing unit and - depending on the model - one or two high-performance grinders guarantee precision, durability and long service intervals. With two grinders, the grind can be perfectly adjusted to two different bean varieties. Thanks to its high-performance motor, the grinding takes less than two seconds and thus protects the coffee's aroma. Thanks to the micro-fine sieve, a fine grind results in a particularly high coffee yield - meaning greater economic efficiency.







MAXIMUM AROMA

The micro-fine sieve (45,100 holes on 1,075 mm^2) enables a particularly fine coffee grind and a high yield.

MORE PISTON PRESSURE FOR ESPRESSO

Variable Pressure System (VPS®): the piston pressure can be varied to meet demands of different coffee specialties.

USE OUR APP TO CALCULATE THE ECONOMIC EFFICIENCY OF THE MELITTA® CAFINA® CT8!

The Smart Calculator can tell you how quickly our Melitta® Cafina® CT8 pays off.

Download on the App Store

ANDROID APP ON Google play









CUP FOR CUP - TOP QUALITY

Automatic Coffeequality System (ACS®): monitors and automatically corrects any deviation in grind, powder quantity, piston pressure, water temperature and brewing time.

REMOVABLE BEAN CONTAINER

The removable bean containers each hold up to 1.3 kg and can be conveniently cleaned in the dishwasher.

EASY-TO-CLEAN AND ROBUST

The functional design of the Melitta® Cafina® CT8 strictly follows the principle of „form follows function“. The no-nonsense, easy-to-clean, and robust fronts made of stainless steel are highly functional and easy to handle.

TEMPTING VARIETY HOT AND COLD

Not only coffee beans, milk and milk froth can be varied. A powerful add-on module enables the Melitta® Cafina® CT8 to produce exquisite chocolate specialties. Perfectly integrated into the machine, it extends the range by adding all powder-based drink variations. Cold milk froth creates special moments. A wide selection of recipes for delicious coffee cocktails is also available.



ESPRESSO SHOT

Espresso and a layer of milk foam. An intense taste experience. Directly from your Melitta® Cafina® CT8.

THUNDERCLOUD

Cold alcoholic pleasure with a composition of fruit juice, vodka and milk foam.

COCOA

Either the classic with whipped cream and warm milk foam, or the unusual with a cool foam crown of milk: pure indulgence for the senses - directly from your Melitta® Cafina® CT8.



Scan code now:
get your recipes here –
as download or as free brochure

HERE ARE THE RECIPES

www.melitta-professional.de



CAFÉ CRÈME

Freshly ground and prepared Swiss-style. Delicately spicy and elegant taste.

WHITE WOOD

Refreshing drink with the taste of woodruff and a topping of foamed milk.

COLD MILK FOAM

Whether pure, for beverage varieties, soups or desserts - cold milk foam creates new possibilities for special taste experiences.

LATTE MACCHIATO

A composition for connoisseurs.
Made from foamed milk, espresso and hot milk.

MELITTA® CAFINA® CT8 AT A GLANCE:

HOURLY PERFORMANCE IN CUPS*:

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

* = (Depending on model, beverage and vessel size)



TECHNICAL SPECIFICATIONS

Connected values:
400 Volt / 6.8 KW

DIMENSIONS

Dimensions (WxDxH):
350 x 650 x 810 mm

CLEAN IN PLACE (CIP®)

HYGIENE- CERTIFIED (HACCP)

10,4" TOUCHSCREEN-DISPLAY

SORTING- AND BATCH FUNCTION

VARIABLE PRESSURE SYSTEM (VPS®)

MANUALLY ADJUSTABLE OUTLET

COMPACT DESIGN



REMOVABLE BEAN CONTAINERS

POWERFUL INSTANT MODULE

MILK SYSTEM WITH COLD MILK FOAM

MELITTA® TOPFOAM

AUTOMATIC COFFEEQUALITY SYSTEM (ACS®)

FAST AND RELIABLE



OPTIONS

Second grinder	o
Hot water outlet	•
Separate hot water outlet	o
Steam wand	o
Milk system	o
Integrated cocoa/instant module	o
Container discharge	o
Lockable bean containers	o
Fixed water connection	•
Water tank connection	o
ACS® (Automatic Coffeequality System)	•
VPS® (Variable Pressure System)	•
CIP® (Clean in Place)	•
HACCP-certified	•
Touchscreen-display	•

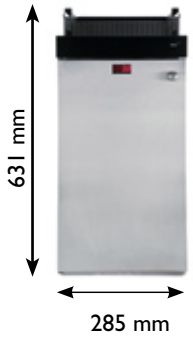
ADD-ON MODULES

Cup warmer	o
Milk cooler (9l)	o
Milk cooler underneath	o
Under-table cooler	o
Payment systems	o



• = Standard

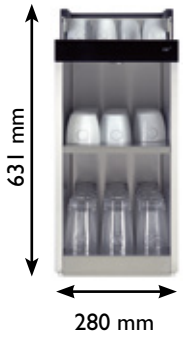
o = Optional



mc

for 1 milk type (9 liters)
or 2 milk types
(2 x 4 liters)

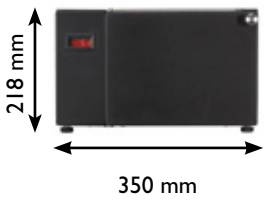
Dimensions (WxDxH)
in mm: 285 x 525 x 631



cw

cup warmer
for approx. 80-120 cups

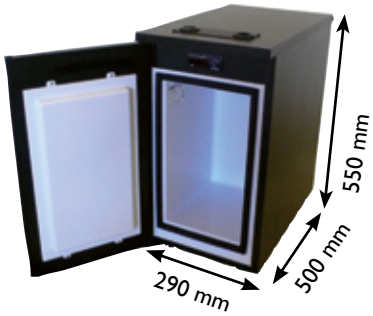
Dimensions (WxDxH)
in mm: 280 x 547 x 631



mcu

milk cooler underneath
for 1 milk type (4 liters)

Dimensions (WxDxH)
in mm: 350 x 650 x 218



Under-table cooler

for 1 milk type (9 liters)
or 2 milk types (2 x 4 liters)

Dimensions (WxDxH)
in mm: 290 x 500 x 550

Subject to technical alterations to the models. Color variations possible due to printing.

Melitta for the ultimate in coffee enjoyment®

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