

Melitta SystemService

cafina®
α ALPHA

The fully automatic for coffee-
specialities with fresh milk



Enjoy perfect quality everyday...



MELITTA® FOR THE ULTIMATE IN COFFEE-ENJOYMENT

...the high performance machine for perfect coffee quality with over 100 product variations.



The best materials, innovative solutions, proven technology and the highest precision play a role improved in reliability, higher performance, more comfort and better quality.

Coffee Cream



Espresso



Cappuccino



decaffeinated
Cream Coffee



Latte Macchiato



Jug Cream Coffee





more →

Milk Coffee



decaffeinated Cappuccino



Hot water



Latte Macchiato with skin milk



Jug Milk Coffee



...the new Milk System

Individual milk storage.
There is a cooling module in the ALPHA-design for refrigerated milk storage available in your choice of a 9 litre container or a container with two milk chambers each holding 4 litres to allow production of coffee specialties with two different milk varieties. There is also an optional – flexible milk connection to an external refrigerator under the counter.



The Low-Fat-Trend for weight watchers.

Cafina has developed a real innovation which can optionally be integrated into the ALPHA „Light-Trend”. Two milk varieties can be simultaneously stored and used for coffee specialty production (eg. skim and whole milk).



Mischerwechsel

Milk-Jet for „steamed foam” according to your tastes.

Milk-Jet – the new Cafina®ALPHA milk system for the perfect foam or hot milk.



...proven technology

For coffee-ambience: the large, transparent **coffee bean container** for one- or two bean varieties with an additional inlet for decaffeinated coffee powder.

The **high performance grinder** guarantee ensures the long lifetime of the grinding. These blades produce a fine, homogenous grain structure for more than 150,000 cups.

The grinders self-adjust automatically. Thanks to the short grinding time, all of the aroma is preserved.



The height of the outlet is adjustable from 75 to 175 mm

over the **clear, lighted output area.**

VPS (Variable Pressure System) allows you to vary the tamping pressure within the piston permitting a wide variety of coffee specialties, each with its own specific note.



The simple **chip-card system** offers ideal usability and regulates the rights of access for the users, the manager and the service technician.



...simple
to use

„Easy Handling” with the graphic display.

The future is touch-panel.

The display constantly shows the function: product choice, coffee preparation ... or it gives the user directions

e.g. refill bean container or empty grounds container

- three operator levels, each with five different products
- Double products (output of two products simultaneously)

Optional:

- 3 freely chosen portion sizes e.g. small – medium – large
- Output of two milk varieties
- Cold milk output, e.g. for a better phase separation when producing Latte Macchiato.

This means over 100 product variations are possible from the ALPHA.



...the model
for cleaning

CIP - Cleaning in Place – Milk cleaning system and hygiene program.

World-wide, this HACCP approved milk-cleaning system is the simplest to use anywhere. All of the milk hoses and the the Milk-Jet are disinfected automatically (no manual cleaning of any parts is necessary) Dismantling the outlet for cleaning is not necessary. After each product there is an automatic shot of steam that surges through the entire milk system to clean it and ensure hygiene.



Cafina® ALPHA

Facts, data and



Exceptional Cafina-qualities:

CCS – Chip card system controls and programmes the Cafina ALPHA, it also regulates rights of access to managers, users and service technicians.

The Cafina ALPHA guarantees a constant flow of the best coffee quality day for day through the **ACS (Automatic Coffee Quality System)**. It controls all processes and values within the ALPHA including the individually programmed quality factors of each coffee / milk specialty drink.

Differences to pre-programmed values (water temperature, powder dosage, etc. are corrected by the Cafina ALPHA automatically.

Through the **VPS (Variable Pressure System)** technology, the tamping pressure in the piston can be individually adjusted interval-free from 0.1 kp up to 150 kp for each coffee specialty. This means maximum coffee quality from the electronically controlled piston system.

CIP-Cleaning in Place: The milk-cleaning system and hygiene program is **HACCP** tested and certified. All milk hoses and pipes within the milk system as well as the Milk-Jet are disinfected automatically. Manual removal and disinfection of individual parts and systems is not necessary.

Cafina® ALPHA	1W (230 V)	12C (400 V)
Hot water output	1	1
Steam outlet	–	yes
Milk-Jet-System	–	–

Optional 1 or 2 grinders (G = Grinder)

Performance in cups per hour		
Coffee Cream	200	200
Espresso	250	250
Cappuccino		
Hot water: litres/hour	30	40
Chocolate	-	-

Electrical requirements in kW	2,8	6,8
Electrical connection V/A	230/16	400/16

We reserve the right to adjust technical specifications.

Colour photos conditional for printing.

accessory-modules:



12C (230 V)	12M (400 V)	12 M (230 V)	12CM (400 V)	mc Milkcooler	cw Cupwarmer	S Chocolate-Dispenser
1	1	1	1			
yes	-	-	yes			
-	yes	yes	yes	9 litres or 2 x 4 litres		

200	200	200	200			
250	250	250	250			
	200	200	200			
30	40	30	40			
-	-	-	-	-	-	180 T

3,0	6,8	3,0	6,8	0,15	0,15	2,70
230/16	400/16	230/16	400/16	230	230	230

Cafina ALPHA:

 reddot design award
 winner 2007

if
 product design
 award
 2007

Deutscher
 Designer
 Club

GOOD DESIGN
 2006
 Chicago Athenaeum
 Museum of Architecture
 and Design

GOOD DESIGN
 AWARD 2006
 awarded by: IIDPO
 G-Mark Division, Japan

www.melitta.de/mss

Melitta SystemService

cafina[®]
α ALPHA



A strong team:

Technical staff and partners around the world guarantee great service.



Prevention is better

Regular maintenance avoids break downs, increases the lifetime of your machine and prevents expensive repairs. A wide variety of maintenance contracts are available to meet your individual requirements.



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