

caFINA®

**ALPHA
ALPHA-IS
ALPHA-F
ALPHA Coffee shop**

The fully automatic machines
for perfect coffee quality.

Melitta SystemService



For perfect coffee quality!

Cafina® ALPHA

The best materials, innovative solutions, proven technology and the highest precision play a role improved in:

- reliability
- higher performance
- more comfort
- better quality.



Proven technology



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 containers 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.



Popular milk jet.

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



Low-Fat-Trend.

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 (e.g. skim and whole milk).



Simple to use



Chip-card system.

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



„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 ...

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 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.



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

Optional:

- Three 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.



High performance grinder.

Grinding disks with extra long life expectancy, ensuring a fine ground, homogenous grain structure for more than 150,000 cups of coffee. Short grinding times ensure full bodied flavour.



The height of the outlet is adjustable.

From 75 to 175 mm.

VPS (Variable Pressure System).

The variable contact pressure allows the preparation of a variety of coffee specialities with a very specific flavour.

The large transparent coffee bean container for 1 or 2 bean types offers an additional compartment for decaf ground coffee.

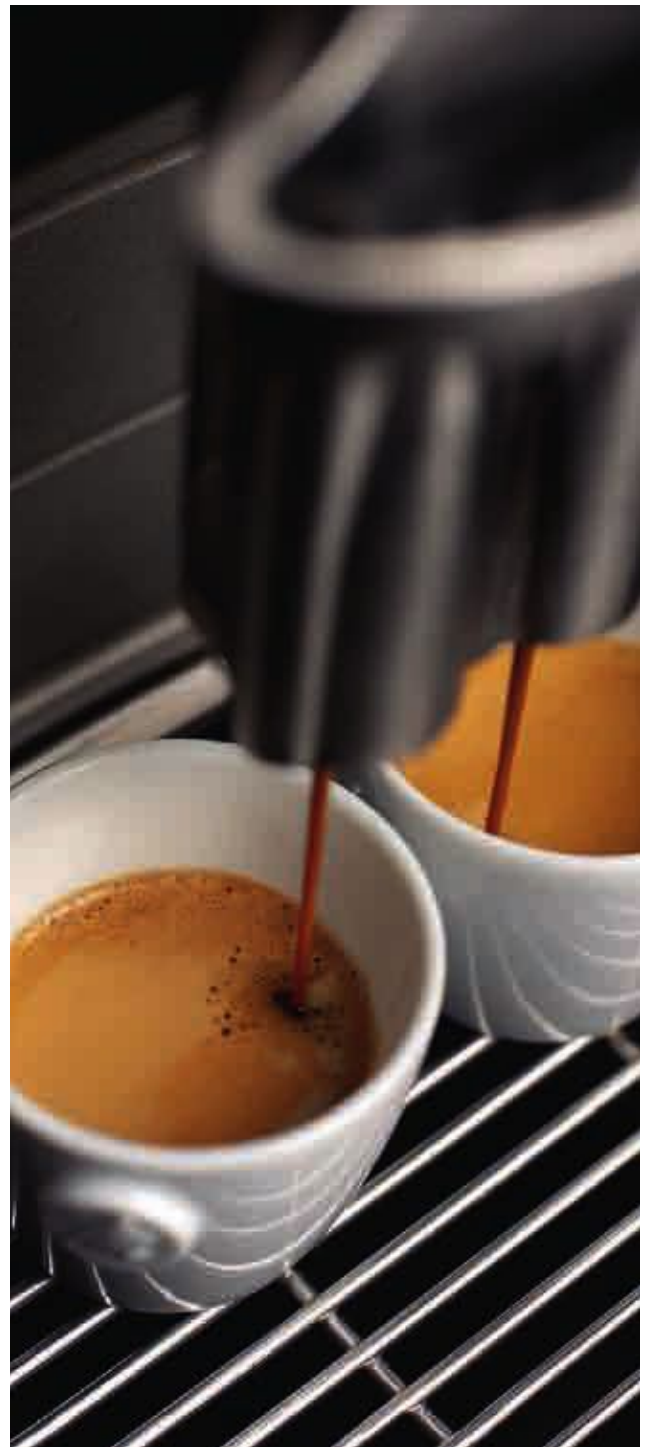
Exceptional Cafina®-qualities:

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.



The Cafina® ALPHA: Excellent



reddot design award
winner 2007



product
design
award

2007



Deutscher
Designer
Club

BRUNNEN 2005



GOOD DESIGN
2006

Chicago Athenaeum
Museum of Architecture
and Design



GOOD DESIGN
AWARD 2006

awarded by JIDPD
G. Mark Devisson, Japan

Cafina® ALPHA-IS / ALPHA *Coffee shop*

Cafina® ALPHA-IS *Coffee shop*

More than just coffee ...

Guests are interesting, demanding, and no two are the same. You encounter them every day, but no two meetings are ever the same.

You can add a new quality to these encounters with **Cafina® ALPHA-IS** and **Cafina® ALPHA *Coffee shop*** and a perfectly prepared cup of coffee.



Cafina® ALPHA-IS
Integrated
chocolate option

Cafina® ALPHA *Coffee shop*

Product Benefits

- Cafina® ALPHA *Coffee shop* design
- **Integrated chocolate option (Cafina® ALPHA-IS)**
- Chocolate prepared with milk
- Chocolate and coffee combinations available
- Innovative operating concept via glass touch panel
- Option for processing of two milk types plus cold milk
- **ACS (Automatic Coffeequality System)**
- **VPS (Variable Pressure System)**
- **CIP (Cleaning in Place), HACCP-certified**
- Use of premium quality materials for all assemblies

Cafina[®] ALPHA-F

The fully automatic filter coffee machine for the ultimate in quality and performance.

The Cafina[®] ALPHA-F can prepare 500 cups of filtered coffee per hour fully automatically. As required and with an intelligent program to set a minimum storage volume. Making sure you never run out of coffee. If the stored volume falls below a pre-defined level, the Cafina[®] ALPHA-F automatically begins preparing a fresh supply.

Flexible

The available programs range from a single brew of 0.5 liters (2 jugs) for smaller needs – at the beginning or end of business – to 1- or 2-liter brews, to storage volumes of 1, 2, 3 or 4 liters. Whether cup, jug or pot – with dosed volume dispensing you'll always find the right amount.

Coffee pot

Filling for pots up to 195 mm.
Optional: special outlet for filling tall pots.





Cafina[®] ALPHA add-on modules

Complement your Cafina[®] ALPHA with a wide variety of add-on modules.

The matching add-ons are also available in black.

Add-on module cup heater

Around 80 cups – in various sizes – are easily stackable on 3 levels of the user-friendly cup heater. You'll have a perfectly heated cup at hand whenever you need it.



Cafina[®] ALPHA CW

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.

Includes: Digital temperature display.



Cafina[®] ALPHA MC

Cafina[®] ALPHA-Chocolate Dispenser

Operating functions are shown on a graphic display.

Front door secured with lock.

Beverage discharge for cups/glasses up to 140 mm high.

Connection to billing system (optional).



Cafina[®] ALPHA S



Cafina® ALPHA Built-in Refrigerator

Compressor refrigerator, housing made of stainless steel, front and side parts with grey aluminium coating.

Door secured with lock.

Capacity of milk container max. 7 litres, digital temperature display.



Cafina® ALPHA MCU

Cafina® ALPHA-Coin Changer

Add-on module with integrated change machine and DIVA Base 2 interface for the connection of one or two devices for all Cafina® ALPHA models without steam fitting. The change machine is always installed to the right of the ALPHA.

Housing made of stainless steel, two-coat RAL 9007 finish in grey aluminium.

Accepts 5, 10, 20 and 50 cent, 1 5, 2 5 coins, as well as tokens.

Purchase prices per product freely programmable.



Cafina® ALPHA MW

Cafina® ALPHA

Technical data



Cafina® ALPHA



**Cafina® ALPHA-IS /
Cafina® ALPHA Coffee shop**



Cafina® ALPHA-F

Type designation	1W (230 V)	12C (230 V)	12C (400 V)	12M (230 V)	12M (400 V)	12CM (400 V)	Cafina® ALPHA-IS	
Coffee output	•	•	•	•	•	•	•	
Hot water output	•	•	•	•	•	•	•	
Steam output		•	•			•		
Milk				•	•	•	•	
Integrated chocolate solution							•	
On demand 1 or 2 grinders (G = Grinder)								
Hourly output in numbers of cups (depending on the beverage and size of cup/glass)								
Café Crème	200	200	200	200	200	200	200	
Espresso	250	250	250	250	250	250	250	
Cappuccino				200	200	200		
Hot water: Liters/hour	30	30	40	30	40	40	30	
Filter coffee								
Chocolate							up to approx. 80	
Connected load and dimensions								
Rated power in kW	2,8	2,8	6,8	3,0	6,8	6,8	6,8	
Mains connection V/A	230/16	230/16	400/16	230/16	400/16	400/16	400/16	
Dimensions (WxDx H) in mm	500 x 610 x 700						500 x 610 x 794	



CW
Cup warmer



MC
Milk cooler



S
Chocolate dispenser



MW
Coin changer



MCU
Build-in refrigerator

Cafina® Coffee shop	Cafina® ALPHA-F	CW	MC 1 milk type	MC 2 milk types	S	MW	MCU
•	•						
•	•						
•			9 litres	9 litres or 2 x 4 litres			max. 7 litres

200							
250							
40	80						
	500						
					180		

6,8	9,5	0,30	0,15	0,15	2,7		0,15
400/16	400/16	230	230	230	230		230
0 x 1080	500 x 625 x 794	280 x 480 x 585				200 x 480 x 560	500 x 480 x 250



MELITTA® FOR THE ULTIMATE IN COFFEE-ENJOYMENT