



HIGH AUTONOMY

THE WASTE DRAWER HAS A CAPACITY FOR UP TO 220 COFFEE CAKES AND THE LIQUID TRAY HOLDS 2.5 L / 0.66 GAL. AN EXCEPTIONAL AUTONOMY ALLOWING A CONTINUOUS SERVICE.



EFFORTLESS MAINTENANCE

A GREAT DESIGN IN AND OUT INSIDE THERE IS A CODING SYSTEM AND A TUBE COLOR GUIDE TO SIMPLIFY MAINTENANCE WORK



EASY TO REFILL COFFEE BEANS AND SOLUBLE INGREDIENTS

THE FILLING OF THE BOTH 2.2 KG / 4.8 LB COFFEE BEAN HOPPERS IS QUICK AND SIMPLE.

X5

DOUBLE THE COFFEE DOUBLE THE PLEASURE

THE X5 PROVIDES A CONSISTENT HIGH QUALITY ESPRESSO COFFEE MENU WHICH SATISFIES THE MOST DEMANDING CONSUMER TASTES WHILST INCREASING YOUR MENU SELECTIONS WITHOUT ANY EFFORT. EITHER YOU PROVIDE A LIGHT OR DARK ROAST, UPMARKET COFFEE BLEND OR DECAF. DOUBLE BEAN MEANS YOU DOUBLE YOUR MACHINE COFFEE OFFERING - A BOOST TO COFFEE PERSONALIZATION.

THE X5 SINGLE CUP BREWING MACHINE IS MADE OF QUALITY NOBLE MATERIALS (STAINLESS AND GLASS) WHICH PROVIDES A CONTEMPORARY PREMIUM LOOKING DESIGN THAT WILL FIT IN ANY ENVIRONMENT. ADDITIONALLY, THE MACHINE IS EASY AND QUICK TO MAINTAIN, LEAVING YOU TO FOCUS ON WHAT'S MORE IMPORTANT - YOUR BUSINESS!



IT IS A PREMIUM LOOKING MACHINE WHICH PROVIDES PEACE OF MIND, DELIVERING INTO MEDIUM-HIGH DEMAND LOCATIONS AN UPLIFT IN COFFEE QUALITY AND CUSTOMIZATION.

 DOUBLE BEAN	 ESPRESSO	 SOLUBLE	 HOT WATER SPOUT
 TOUCH SELECTION	 HIGH CAPACITY	 LED	 USB CONNECTION
 SECURED TRAY	 REMOVABLE TRAY	 CUP HOLDER	 DISTANCE SELECTION



OPTIONAL BASE CABINET
BEST FOR AREAS WITH LIMITED COUNTERTOP SPACE

TO ORDER CALL (718) 313-0113



MULTIPLY YOUR CUSTOMER CHOICES

DESIGNED WITH TWO WHOLE COFFEE BEAN HOPPERS AND TWO GRINDERS, IT PROVIDES THE CAPACITY TO ADJUST THE GRIND POINT TO EACH SELECTED BEAN - OBTAINING THE BEST FLAVOR AND COFFEE NOTES IN EVERY BREW, ONE AFTER THE OTHER.

THE MACHINE CAN BE EQUIPPED WITH THE VARIABLE ESPRESSO BREWER AZK V30, THAT EXTRACTS THE MAXIMUM TASTE AND AROMA WITH A PERFECT CREAMINESS FROM ANY BLEND OF ROASTED COFFEE.

- 15 DRINK OPTIONS
- TOUCHLESS OPERATION
- 250 COFFEES PER DAY
- OPTIONAL BASE CABINET



CAFFEIN8 COFFEE



BROOKLYN BOLD DARK ROAST

OUR **BROOKLYN BOLD DARK ROAST** BEANS ARE ROASTED UNTIL THE SUGARS BEGIN TO CARAMELIZE AND THE OILS BEGIN TO RISE TO THE SURFACE OF THE BEAN. OUR BROOKLYN BOLD DARK ROAST IS AN ARABICA BEAN HIGH IN ACIDITY & CAN BE DESCRIBED AS OILY, STRONG & SMOKEY.



MANHATTAN MEDIUM ROAST

OUR **MANHATTAN MEDIUM ROAST** BEANS ARE GATHERED FROM A SELECT REGION OF COLOMBIA. IT TAKES ON A WINE-LIKE AROMA WITH A FULL-BODY & RICH FLAVOR. SUNRISE DARK ROAST HAS A MODERATE ACIDITY & IS OFTEN DESCRIBED AS WELL-BALANCED, CHOCOLATEY, SWEET & TOASTY.



DECAFFEIN8-ED ROAST

OUR **DECAFFEIN8-ED ROAST** IS THE PERFECT EVENING TREAT. ENJOY YOUR FAVORITE DARK COFFEE & WORRY LESS OF LATE NIGHT JITTERS OR INSOMNIA & SLEEP WITH A SMILE. OUR DECAF ROAST IS AN ARABICA BEAN HIGH IN ACIDITY & OFTEN DESCRIBED AS PUNGENT, OILY & SMOKEY.



TO ORDER CALL (718) 313-0113





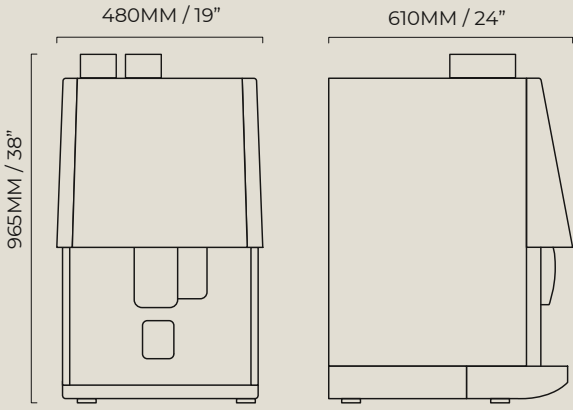
X5 SPECIALTY DRINK GUIDE



ESPRESSO	SMALL 1-2OZ STRONG DRINK. BREWED UNDER 9BAR PRESSURE USING AROUND 12G COFFEE
DOUBLE ESPRESSO	SMALL 2-4OZ STRONG DRINK. BREWED UNDER 9BAR PRESSURE USING AROUND 14G COFFEE
BLACK COFFEE	BREWED USING AROUND 10G OF COFFEE, ALL WATER IS PUSHED THROUGH THE COFFEE BREWER, SMALLER COFFEE GRAMS TO ALLOW QUICKER WATER CONTACT TIME FOR A Milder DRINK PROFILE
AMERICANO	2-4OZ OF DOUBLE ESPRESSO IS MADE FIRST THEN THE REST OF THE DRINK IS TOPPED UP WITH BYPASS HOT WATER TO BLEND THE FLAVOR OF THE DRINK
CAFÈ AU LAIT	MEANS COFFEE WITH MILK (CREAM). 8OZ COFFEE TEAMED WITH 2OZ OF SLIGHTLY WHIPPED MILK TO CREATE A PREDOMINANTLY COFFEE DRINK WITH A DASH OF MILK
CAPPUCCINO	HEAVILY WHIPPED MILK IS PRODUCED FIRST TO CREATE A LIGHTER MILK FOAM TEXTURE, A SHOT OF ESPRESSO IS DROPPED THROUGH THE MILK AFTER TO ALLOW THE COFFEE TO BE DRANK THROUGH LIGHT FLUFFY MILK
CAFFE LATTE	AN ESPRESSO IS CREATED FIRST, ON TOP OF THIS WE THEN ADD LESS WHIPPED MORE LIQUID MILK. THE TWO WILL PERMEATE TOGETHER FOR A MORE MILK FORWARD TASTING DRINK
LATTE MACCHIATO	HEAVILY WHIPPED MILK IS FIRST CREATED, THIS IS LEFT TO SIT CREATE SEPERATING AND UP TO THREE SPERATE LAYERS OF MILK FOAM. A DROP OF ESPRESSO IS DROPPED THROUGH THIS TO ALLOW THE COFFEE TO BE DRANK THROUGH LIGHT FLUFFY MILK
FLAT WHITE	SMALLER 8OZ DRINK, A DOUBLE ESPRESSO IS CREATED FIRST WITH THEN 5OZ OF LATTE STYLE MORE LIQUID MILK IS ADDED AFTER. THIS WILL GIVE A MORE VELVETY MILK AND A PRONANOUCED COFFEE FORWARD FLAVOR
CORTADO	SMALLER 5OZ DRINK, DOUBLE ESPRESSO IS CREATED FIRST WITH THE SAME QUANTITY LATTE STYLE MILK ADDED ON TOP AFTER FOR A STRONGER COFFEE DRINK WITH MILK
MOCHA	HOT CHOCOLATE IS CREATED WITH AN ESPRESSO SHOT DROPPED THROUGH AFTER TO CREATE A CHOCOLATE DRINK WITH AN AFTER TASTE OF COFFEE
HOT CHOCOLATE	CHOCOLATE WHIPPED HEAVILY WITH WATER TO CREATE A CHOCOLATE BASED DRINK
CHOCOLATTE	A MIXTURE OF CHOCOLATE AND MILK WHIPPED HEAVILY TOGETHER TO CREATE A CREAMY, VELVETY LUXURY CHOCOLATE BASED DRINK
FRENCH VANILLA	FRENCH VANILLA POWDER BLENDED WITH WATER TO GIVE A FRENCG VANILLA FORWARD DRINK
HOT WATER	9OZ HOT WATER FOR TEA

TO ORDER CALL (718) 313-0113

SPECIFICATIONS:

		X5	
CAPACITY	NO. OF COFFEE BEAN HOPPERS	2	
	NO. OF SOLUBLE PRODUCT	3	
	CANISTERS PRODUCT CAPACITY	COFFEE BEANS 2200G X2 / 4.8 LB X 2 SOLUBLE MILK 1.41 KG (3 L) / 3.1 LB CHOCOLATE 1420G (2.6L) / 3.1 LB FRENCH VANILLA 375G (1.5L) / 0.83LB	
	COFFEE CAKES CAPACITY	UP TO 220	
	LIQUIDS TRAY CAPACITY	2.5 L / 0.66 GAL	
	TECHNICAL INFORMATION	NET WEIGHT	60 KG / 132 LB
TYPE OF DISPENSING SYSTEM		ESPRESSO	
NAME OF DISPENSING SYSTEM		AZK V20 - 14 GRAMS	
NO. OF MIXERS		2	
NAME OF GRINDER		M03 HORECA PERFORMANCE	
NO. OF GRINDERS		2	
BOILER TYPE		PRESSURE	
BOILER CAPACITY		700 CC / 23.6 FL OZ	
VOLTAGE / FREQUENCY		110 V / 60 HZ	
MAXIMUM POWER		1800 W	
NO OF SELECTIONS		20	
CHANGE-GIVER BUILT INTO		NO	
MACHINE CUP SENSOR		OPTIONAL	
WIDTH EFFECTIVE HEIGHT DEPTH			
BASE CABINET DIMENSIONS		WIDTH 480 MM X HEIGHT 855 MM X DEPTH 590 MM WIDTH 18.89" X HEIGHT 33.66" X DEPTH 23 1/4"	

TO ORDER CALL - (718) 313-0113 - WWW.CAFFEIN8.CO

329 38TH ST 2ND FL BROOKLYN NY 11232