

Melitta® bar-cube

The perfect spot for coffee and chocolate.

Melitta SystemService



The perfect spot for coffee and chocolate

The highest level of coffee enjoyment

The new Melitta® **bar-cube**: your partner for perfect coffee specialities practically anywhere, at any time.

Diverse, varied, and fully automatic - the Melitta® **bar-cube** will prepare all kinds of coffee specialities just how you want them.



The integrated chocolate module for chocolate specialities

The new top-performing chocolate module is available as an optional extra for the preparation of the finest chocolate specialities.

Fitting perfectly in the machine it extends the range of beverages available by all powder-based varieties and prepares the finest chocolate specialities mostly made up of milk. Not only the little guests will be pleased.





Simple operation and high quality technology in one impressive design

One of the Melitta® **bar-cube** strengths is combining various settings to emphasize the individual character of each and every drink.

The contact pressure appropriately set can be gradually changed up to a maximum of 1,300 N for an individual flavour.

Coffee quantities, drinks volumes, brewing time and water temperature can also be adjusted easily and reliably.

Experience the diversity of international coffee specialities every day in all their perfection.

The Melitta® **bar-cube** fits into any surroundings: at the bar, in the office kitchen, behind the sales counter, in hotels, restaurants, cafés, bakeries or petrol stations. You will also learn to appreciate the robust, easy to clean surface.



The high quality housing with individually configurable light strip is a visual highlight.

Thanks to its logical user interface the Melitta® **bar-cube** is also first choice for self-service operation. This makes it a favourite in offices and canteens.

Get the fully automatic coffee machine on board. Make life easier for your colleagues whilst offering your guests coffee specialities of the highest quality.

Variety and perfection

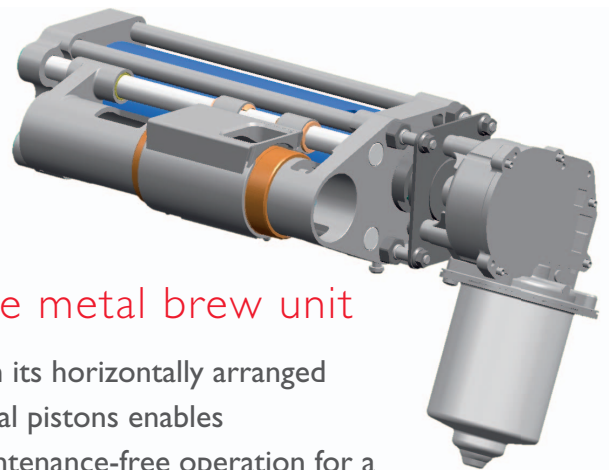
The large graphic display

shows over 30 possible settings that can be selected via five operating levels. The display with its convenient menu function allows all parameters to be set easily and also keeps the user informed about all important and relevant statuses or operating stages of the machine.



The automatic milk frother

guarantees a thick, fine and creamy milk froth in seconds of a quality that can only be achieved with fresh milk.



The metal brew unit

with its horizontally arranged metal pistons enables maintenance-free operation for a approx. 30,000 coffee products a year.

The precision grinder

ensures even, fine grinding. In combination with the pre-infusion of the ground coffee and the micro-fine sieve, the most aromatic first class espressos and coffee specialities can be produced, such as cappuccino or latte macchiato.

This is achieved by the optimised grinding process for an especially fine and therefore rich aromatic ground coffee and the ideally suited micro-fine sieve.



Two removable bean containers

enable a second type of coffee to be used; the second insertion chute can be used to prepare decaffeinated coffee. The quick machine therefore manages up to 150 cups of espresso per hour; and easy operation also means speed is guaranteed.

A chip key system

allows access to the machine and a differentiation between staff and manager level.





Serve your guests all known coffee specialities to the highest quality with the perfect look. Individual recipes can also be prepared with the Melitta® **bar-cube**.

Endow your coffee selection with ultimate class and individuality for your guests and customers to enjoy.

All products are prepared with the same consistent quality and reliability – this is guaranteed by the high quality components and the expertise invested in our products based on over 30 years of coffee machine engineering.



Café Crème



Espresso



Hot water for tea



Latte macchiato



Hot chocolate

Compare the quality.

The metal brew unit

with its horizontally arranged metal pistons enables maintenance-free operation for approx. 30,000 coffee products a year.

The large graphic display

shows 30 possible settings that can be selected via five operating levels. The display with its convenient menu function allows all parameters to be set easily.

Variable Pressure System (VPS)

Maximum quality is ensured by the variable contact pressure for each coffee speciality.

A chip key system

allows access to the machine and a differentiation between staff and manager level.

Light concept

The standard, individually configurable light strip can be perfectly adapted to any environment.

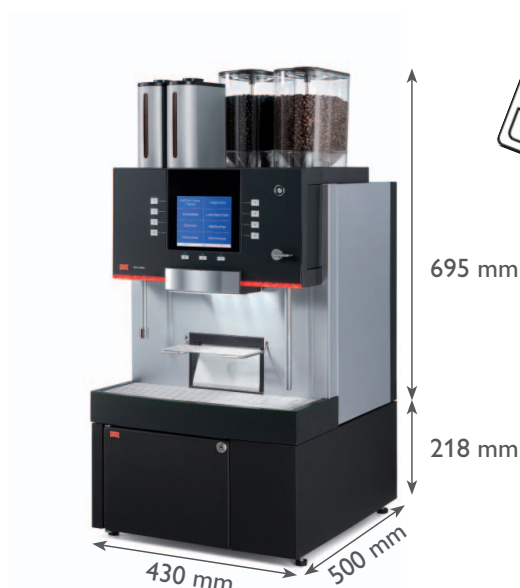
Chocolate/instant module

offers you the option of dispensing the most varied of chocolate specialities and coffee & chocolate creations directly at the central outlet.

Each variety of drink – however individual – can of course be saved and selected as a product button.

Simple, innovative cleaning concept

The milk cleaning concept and hygiene program is HACCP-certified. All the milk pipes and milk jet are disinfected. There is no need for daily manual cleaning of individual components.



1W-2G



1C-2G

Type designation	1-1G 1-2G	1-1G/IS 1-2G/IS
Coffee output	•	•
Hot water fitting	•	•
Steam fitting		
Milk		
Chocolate/instant module (2 types)		•
1 or 2 grinders as requested		
Hourly output of cups (depending on beverage and temperature)		
Coffee	100	100
Coffee crème	100	100
Espresso	150	150
Cappuccino		
Hot water (litre/h)	20	20
Chocolate		80
Connections and dimensions		
Nominal power in kW	2.8	2.8
Electrical connection V/A	230/16	230/16
Dimensions (WxDxH)		



1C-2G/IS



cw
Cup warmer



mc-cw
Cup warmer
and milk cooler



mc-mp
Pay system
and milk cooler



mcu
Sub-frame milk cooler

1W-1G 1W-2G	1W-1G/IS 1W-2G/IS	1C-1G 1C-2G	1C-1G/IS 1C-2G/IS	1C-1G 1C-2G Barista	cw	cw-mp	mc-cw	mc-mp	mc-cr	mcu
•	•	•	•	•						
•	•	•	•	•						
		•	•	•						
•	•	•	•				4 litres	4 litres	4 litres	4 litres
	•		•							

and cups)

100	100	100	100	100						
100	100	100	100	100						
150	150	150	150	150						
90	90	90	90							
20	20	20	20	20						
	80		80							

2.8	2.8	2.8	2.8	2.8	0.135	0.15	0.15	0.15	0.15	0.135
230/16	230/16	230/16	230/16	230/16	230/16	230/16	230/16	230/16	230/16	230/16
430 x 500 x 695 mm					280 x 410 x 465 mm					430 x 465 x 219 mm

Technical changes to the models reserved. Pressure-induced variations in colour possible.



MELITTA® FOR THE ULTIMATE IN COFFEE-ENJOYMENT