



**Cafina C5.**  
Cafina Coffee Design.



**caFINA**



## **Cafina C5.** Cafina Coffee Design.

### **Technology - The Best Guarantee For a Prosperous Future**

Technology will decide who is at the top of the coffee business. High quality can only be sustained by developing ever more ingenious electronic and mechanical solutions. Such as:

- A chip card system that is easy to use and easy to maintain
- The latest keyboard technology
- Electronic Automatic Coffee quality System (ACS)
- The Variable Pressure System (VPS) - a piston controlled by the processor
- The high-precision grinder
- An automatic cleaning program

As important as it is to maximize the compatibility of the various technologies and high grade materials, it is also important to create a machine that is both practical in its application and is aesthetically pleasing in any service environment.



### **Superior Operating Convenience**

In designing the Cafina C5, top priority was given to creating an operator control panel that is simple to use. The control panel is equipped with the latest push-buttons that confirm the chosen operation both visually and audibly. Below are just some of the outstanding features of the new machine.

- Large push-buttons
- An illuminated display
- Easy to use hot water and steam outlets
- Well-designed drip tray and coffee grounds drawer
- A coffee outlet with an adjustable height
- An efficient automatic cleaning system



# Cafina C5.

## Handling Natural Products.

### Cafina C5 - the New Milk Handling Generation

Milk is a natural food, it's healthy and nourishing - even in coffee. The Cafina C5 series includes two alternative milk versions:

- The integrated solution - a unique completely new design with a self-cleaning cold milk storage unit
- The external solution with a generously sized high-performance ancillary unit

The user can choose the solution that best suits their circumstances.

### Cafina C5 - Milk Foamer with Natural Advantages:

- Proper cool storage keeps the milk fresher for longer
- Simply dispensed at the press of a button
- Dosed steam heating to preserve nutritious value
- Automatic sterilisation ensuring absolute hygiene
- Combined coffee/milk outlet
- Automatic cleaning of coffee and milk systems
- Low purchase price and maintenance costs

### Cold Milk Storage

In the aim of maintaining quality and hygiene, the milk in both versions is kept cool and then heated gently in the especially developed steam heater and outlet unit. This heating system achieves the shortest heating time without diminishing quality.

### Milk Beverages Served at the Push of a Button

The Cafina milk foamer puts that finishing touch at the press of a button on cappuccino, flat white or simple hot milk beverages. The milk foam is well textured leaving a dense and creamy product, something which is an absolute joy to drink.

### Fully Automatic Cleaning Program for Coffee and Milk Systems

Cafina's famous fully Automatic Cleaning Program cleans coffee and milk systems quickly and thoroughly and then sterilises them for maximum safety. It maintains the highest standards of hygiene as confirmed by independent experts (HACCP).

### The External Solution

The Cafina C5 has the option of an external milk fridge which has the capacity for a 5 litre milk container, which is more than adequate for large catering facilities. The fridge unit has an ancillary compressor, and is created in the matching C5 design.

### Combined Coffee/Milk Outlet

By combining coffee and milk outlets, a beverage with milk can be dispensed without having to move the cup. This makes it easier to use the machine and shortens dispensing time.



# Cafina C5.

## Customised Coffee Making.

### Fully Automatic Coffee Making

Cafina has packed all the advantages of a fully automatic coffee machine into a smaller space. The new high-quality infusion mechanism in conjunction with the patented Variable Pressure System (VPS) enabled Cafina to achieve its goals.

The compression during infusion is continuously variable from 1 to 150 kp and can be set individually for each beverage. One machine is thus capable of making the full range of coffee beverages from a really strong ristretto to the popular coffee cream or a refreshing jug of coffee.

### Sensitive Sensing

The VPS sensors measure the compression continuously during the infusion process and detect signal any deviation in milliseconds. The pressure is then corrected much faster and more precisely than it could ever be achieved manually. The automatic fine adjustment functions for all the different grades of coffee and grinds.

### Automatic Coffee-Quality System

The heart of the new machine is the patented Automatic Coffee-quality System (ACS) that continuously supervises all parameters such as degree of grind, coffee powder quality, infusion time and water temperature. The ACS automatically corrects and deviates from the set values and thus guarantees maximum coffee pleasure. Clear displays inform the operator when the grounds drawer is full or the coffee bean hopper is empty.

The automatic convenience of the comprehensive, efficient and time-saving program rounds off a design and thus satisfies every wish.

The Cafina C5 has numerous safety and self-supervision features. The ACS monitors every conceivable factor, supervises every possible parameter to protect the machine, maintains hygiene and ensures the long-term quality of the coffee. Truly a coffee machine with the highest standard of safety and quality control.

### High-Precision Grinder

The powerful and yet super-quiet grinder is equipped with a heavy-duty grinding wheel that can be replaced when necessary. The consistency of the grinding fineness is electronically supervised. An especially developed measuring system ensures that the coffee powder remains accurately dosed even after many thousand of cups.

### Piston System with Microprocessor Control

The new piston system is fast, accurate and gets the maximum out of the coffee powder. Water, coffee powder quantities and the compression (VPS) are programmed individually and perfectly gauged to suit the blend of coffee.

The new piston operating principle with synchronous drive and electronic pressure measurement achieves optimum infusion.





### Advantages at a glance:

- Ultimate coffee pleasure
- Flexibility in application
- Convenient in use
- Environmentally friendly
- Reliable
- Cost-effective

Enjoy all these advantages in an aromatic cup of Cafina coffee and find inspiration for advancing your coffee business.

### Cafina Micro-Sieve

The ultra-fineness of the micro-sieve means that the coffee beans can be ground finer than ever before and excellent coffee can be infused from an absolute minimum amount of coffee powder.

### Pre-Infusion

The C5 also uses Pre-Infusion. Espresso and ristretto will only be strong if the coffee is pre-infused, i.e. the coffee powder is moistened before the infusion process starts. This causes the coffee to swell slightly and release its full aroma.

### Bypass

The bypass technique ensures that bitter ingredients are extracted from the coffee when dispensing large portions of coffee and the true aroma remains strong and pleasant.

### Heating System

The Cafina C5 is equipped with a fully insulated, low-energy hot water and steam system that provides water at a consistently high temperature from the moment the first espresso is poured.

When drawing hot water, a special mixer maintains the temperature constantly and prevents splashing. Hot water pours almost silently and the steam output is smooth and continuously variable.



	<b>C5 - 1C</b>	<b>C5 - 1C FC</b>
<b>Coffee outlet</b>	1	1
<b>Hot water outlet</b>	1	1
<b>Steam outlet</b>	1	1
<b>Cups of coffee per hour</b>		
Coffee cream	200/170	200/170
Espresso	250/250	250/250
Hot water	30/20 litre	30/20 litre
<b>Width/height/depth</b>	450/680/600	450/680/600
<b>Connections</b>		
Standard supply	3N AC 400 v / 16A	3N AC 400 V / 16A
On request	1N AC 230 V / 16A	1N AC 230 V / 16A
Rated power	6,0 / 3,6 kW	6,0 / 3,6 kW
Water	3/8" 2-4 bar	3/8" 2-4 bar
Water drain	2"	2"



	<b>C5 - 12C</b>	<b>C5 - 12C FC</b>
<b>Coffee outlet</b>	1	1
<b>Hot water outlet</b>	1	1
<b>Steam outlet</b>	1	1
<b>Cups of coffee per hour</b>		
Coffee cream	200	200
Espresso	250	250
Cappuccino	200	200
Hot water	40 litre	40 litre
<b>Width/height/depth</b>	450/680/600	450/680/600
<b>Connections</b>		
Standard supply	3N AC 400 v / 16A	3N AC 400 V / 16A
Rated power	7,4 kW	7,4 kW
Water	3/8" 2-4 bar	3/8" 2-4 bar
Water drain	2"	2"



	<b>C5 - 1C EF</b>	<b>C5 - 12C EF</b>
<b>Coffee outlet</b>	1	1
<b>Hot water outlet</b>	1	1
<b>Steam outlet</b>	1	1
<b>Milk outlet</b>	1	1
<b>Cups of coffee per hour</b>		
Coffee cream	200	200
Espresso	250	250
Cappuccino	200	200
Hot water	30 litre	40 litre
<b>Width/height/depth</b>	700/680/600	700/680/600
<b>Connections</b>		
Standard supply	3N AC 400 v / 16A	3N AC 400 V / 16A
Rated power	6,1 kW	7,5 kW
Water	3/8" 2-4 bar	3/8" 2-4 bar
Water drain	2"	2"



	<b>1 CW Cup warmer cabinet</b>
<b>Capacity</b>	approx. 100 cups
<b>Width/height/depth</b>	250/680/600
<b>Connections</b>	
Standard supply	1N AC 230 V
Rated power	1,15 kW



Independent expertise  
confirming the high  
hygienic standard of the  
milk foamer system on  
the Cafina C5

# Cafina C5.

## The Outstanding Features.

### The Latest Chip Card Technology

Maintaining consistently high coffee quality with this high-tech machine is made easy by the Chip Card System and the electronic Automatic Coffee-quality System (ACS). Every Cafina C5 is equipped with a chip card interface that performs the internal data management functions, whilst providing different levels of access to the operator, manager and service technician through the use of their individual chip cards.

### Just Insert Your Card Into the Cafina C5:

The **user card** switches the machine on and initiates the automatic cleaning program when switching off.

The **manager card** performs the same functions plus special functions needed by the manager. An engineer card enable the Cafina service technicians to service the machine quickly and efficiently.

### Controls For Navigating Through the Machine Interface (MMI)

The manager card gives access to those functions necessary to program the operation of the machine and the beverage settings. The corresponding instructions and information appear on the display:

- Start cleaning program
- Set water, coffee powder and milk quantities
- Change output times for hot water and steam
- Set time and date

### Dispensing Coffee

'Select beverage' appears on the display. press the button for the desired beverage. The beverage you have selected appears on the display and the coffee is dispensed.

A speciality of the C5 is the 'double click' dual function, which enables two cups of coffee to be selected at the same time which is indicated on the display.

### Decaffeinated Coffee

A decaffeinated chute is provided which enables every programmed coffee beverage to be made with a different blend of coffee.

### Hot Water or Steam

Hot water can be dispensed in individual quantities, while the steam output can be continuously regulated.

### Refill the Coffee Bean Hoppers

With the C5, the level of coffee in the hoppers is continuously monitored. If one is empty, the corresponding hopper, 1 or 2, is indicated on the display. When this appears, refill the hopper, cancel the signal and carry on.

### Coffee Grounds Drawer

The grounds drawer is also monitored and gives advance and final warning that the drawer needs emptying.

### Cleaning and Switching Off

To ensure a high standard of hygiene, the Cafina C5 has an automatic pre-configured cleaning program. Operation of the cleaning program is signalled on the display. When it is either switched off or to the energy-saving standby mode.





**The coffee specialists for restaurants  
and works canteens**

Cafina coffee machines are in daily use in thousands of restaurants, canteens and offices. Thanks to innovation, high standards of quality, efficient production procedures, careful final testing and optimum customer support, Cafina coffee machines are to be found all over the world and more pleasure and budget-conscious restaurant proprietors and coffee drinkers join the circle of satisfied users every day.

**cafina**