

## Operating Instructions

### Accessory Units Melitta® Cafina® XT Series

Melitta Professional  
Coffee Solutions





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**Translation of the original operating instructions**



## 1 General

### 1.1 Manufacturer information

Melitta Professional Coffee Solutions GmbH & Co. KG  
 Zechenstr. 60  
 32429 Minden  
 Germany  
 Internet: www.melitta-professional.de

### 1.2 About these instructions

These instructions form part of the equipment. They contain important information on safety, installation, usage and cleaning. Observing these instructions helps preserve your safety and helps avoid damage to the product.

We reserve the right to make changes to these instructions due to technical modifications. Reprints, translations and reproductions in any form, including excerpts, require written agreement from the publisher.

The copyright is held by the manufacturer.

### 1.3 Explanation of symbols

**⚠ DANGER**

**Danger of death!**

Identifies hazards that could result in serious harm or even death if the corresponding hazard notice is not observed.

**⚠ WARNING**

**Personal injury!**

Identifies hazards that could result in harm if the corresponding warning notice is not observed.

**⚠ CAUTION**

**Minor injuries!**

Identifies hazards that could result in minor injuries.

**ATTENTION**

**Property damage!**

Identifies the risk of possible property damage.

**► Note**

Identifies usage tips and useful information.

### 1.4 Description

The accessory units are an effective way of extending the functions of XT series coffee machines. The following units are available:

Milk cooler	Cup warmer
MC18	CW
MC30	
MCU	
Combined milk cooler/cup warmer unit	
MC-CW30	



Fig. 1: Overview of XT accessory units

The housings are made from aluminium, stainless steel and high-quality plastic. These units have been designed to enable compliance with the following owner obligations:

- HACCP hygiene guidelines
- Accident prevention regulations for electrical safety in the commercial sector

### 1.4.1 Milk cooler

This unit consists of a refrigerator that can be used to store milk and keep it cool.



Fig. 2: Milk cooler MC18, MC30, MCU

### 1.4.2 Cup warmer

This is a cup storage unit with hot plates for providing pre-warmed coffee cups and glasses.



Fig. 3: Cup warmer CW

### 1.4.3 Combined milk cooler/cup warmer unit

This unit combines a refrigerator (for storing milk and keeping it cool) with a cup storage unit featuring hot plates (for providing pre-warmed coffee cups and glasses).



Fig. 4: Milk cooler/cup warmer MC-CW30

## 2 Safety

### 2.1 Intended use

All the accessory units described in these instructions are designed solely for installation and use with coffee machines from the XT series.

The units are intended exclusively for stationary installation in a dry, enclosed area.

#### 2.1.1 Milk cooler

This unit is intended exclusively for keeping milk cool so that it can be used for preparing products with the designated coffee machine. It is only to be used with milk that has been pre-chilled.

#### 2.1.2 Cup warmer

This unit is intended exclusively for pre-heating and accommodating clean coffee cups and glasses.

#### 2.1.3 Combined milk cooler/cup warmer unit

This unit combines a milk cooler with a cup warmer. The intended use is the same as already described above.

### 2.2 Inappropriate use

The units are **not** intended for the following uses:

- Areas with high air humidity (e.g. areas containing considerable amounts of steam) or outdoors
- On board vehicles or mobile facilities (please contact the manufacturer)

#### Cup warmer

- This unit is **not** to be used for the purpose of drying other objects such as cloths or tea towels.
- The hot plates are **not** designed to accommodate dirty cups or glasses.

## 2.3 Safety instructions

### 2.3.1 General

The following safety instructions relate to the units only. There may also be legal requirements placed on the owner/operator, such as appropriate food hygiene and work safety standards.

- Only use the units once you have read and understood the instructions in full.
- When operating the units, always observe all the information and guidelines set out in these instructions.
- Keep these instructions at the place where the units are used.

### 2.3.2 Personnel

- These units may only be used by children of 8 years and over as well as persons with reduced physical, sensory or mental capabilities if supervised or trained in the safe use of the equipment.
- Children under 8 years of age must be kept away from the units.
- Children must not be permitted to play with the units.
- Cleaning and user maintenance may only be carried out by children if they are properly supervised.
- Persons with limited experience and knowledge must be able to recognise hazards arising from incorrect operation.
- A user is only permitted to operate the units without supervision if they have been properly explained so that the user knows how to operate them safely.
- Repairs and maintenance work may only be carried out by Melitta customer service or by specialist personnel authorised by the manufacturer. Incorrectly performed repair work can result in considerable risk to the user.
- The area reserved specifically for customer service is only to be accessed by persons who have sufficient knowledge and practical experience of the equipment, particularly with regard to safety and hygiene.
- Settings may only be made, and cleaning and preparation work may only be carried out on the units by persons who have been trained by the installation engineer or by the manufacturer.
- Faulty components are only to be replaced with original spare parts. Otherwise, the warranty will be rendered null and void.

### 2.3.3 Correct use

- The units may be damaged by water penetration. The units are not protected against jets of water. Protect the units against water and spray water.
  - Never douse the units with water.
  - Do not use any water jets or high-pressure/steam cleaners to clean the units.
  - The units are not suitable for installation on a surface where a water jet might be used.
- When the units are left unattended for extended periods, switch them off at the ON/OFF switch.
- Never open the covers unless explicitly instructed to do so. Similarly, never remove bolts and the housing parts that they hold in place. Contact with live parts poses a danger of death due to electrical voltage.
- Do not touch any hot parts.
- Do not use the units to store explosive substances of any kind.
- Watch out for signs of visible damage or malfunctions. Obvious malfunctions include odours and heat. In the event of any abnormalities:
  - Pull out mains plug
  - Contact customer service
  - Have machine checked and serviced by customer service
- Clean the units at least once per day, especially the parts responsible for transporting milk. Impurities could cause health problems.
- Comply with all intervals for cleaning, inspection and maintenance, as specified in the instructions. Otherwise, the safety, functional reliability and durability may be impaired.



### 3 Technical data

#### 3.1 Milk cooler

	MC18	MC30	MCU
<b>Unit specifications</b>			
Dimensions (W x D x H)	180 x 580 x 580 mm	300 x 580 x 580 mm	300 x 580 x 229 mm
Weight (when filled and incl. cups)	Approx. 22 kg	Approx. 34 kg	Approx. 25 kg
Milk container capacity	Approx. 5 l	2x approx. 5 l	Approx. 4 l
<b>Ambient conditions</b>			
Permissible ambient temperature	+5-30°C	+5-30°C	+5-30°C
Permissible air humidity	< 80% non-condensing	< 80% non-condensing	< 80% non-condensing
Climate class	4 (dry-bulb temperature 30°C/rel. air humidity 55%)	4 (dry-bulb temperature 30°C/rel. air humidity 55%)	4 (dry-bulb temperature 30°C/rel. air humidity 55%)
<b>Power connection</b>			
Power supply	200-240 V, 50-60 Hz	200-240 V, 50-60 Hz	200-240 V, 50-60 Hz
Power consumption	Approx. 150 W	Approx. 150 W	Approx. 150 W

#### 3.2 Cup warmer

<b>Unit specifications</b>	
Dimensions (W x D x H)	300 x 580 x 620 mm
Weight (when filled and incl. cups)	Approx. 41 kg
Capacity	Approx. 80-120 cups
<b>Ambient conditions</b>	
Permissible ambient temperature	+5-30°C
Permissible air humidity	< 80% non-condensing
Operating temperature of hot plates	Up to 75°C
<b>Power connection</b>	
Power supply	200-240 V, 50-60 Hz
Power consumption	Approx. 210-300 W

#### 3.3 Combined milk cooler/cup warmer unit

<b>Unit specifications</b>	
Dimensions (W x D x H)	300 x 580 x 615 mm
Weight (when filled and incl. cups)	Approx. 38 kg
Milk container capacity	Approx. 4 l
Capacity	Approx. 40-80 cups
<b>Ambient conditions</b>	
Permissible ambient temperature	+5-30°C
Permissible air humidity	< 80% non-condensing
Climate class	4 (dry-bulb temperature 30°C/rel. air humidity 55%)
Operating temperature of hot plates	Up to 75°C
<b>Power connection</b>	
Power supply	200-240 V, 50-60 Hz
Power consumption	Approx. 300-330 W



## 4 Installation

The units are set up and installed by customer service ready for use. Only permit changes to the installation or positioning to be carried out by customer service due to the associated hazards.

Make sure that the following prerequisites are met before you use the units:

### 4.1 Water drain

The units are fitted with a nozzle for the drip tray drain and must be connected to a water drain on site using the hose supplied. Alternatively, the drain nozzle must be sealed with an end cap.

### 4.2 Electrical connection

The supply voltage must match the specifications on the nameplate.

The supply line must be protected at the site using a residual current circuit breaker (RCCB) (max. 30 mA).

If the unit is connected via a mains plug, the socket must be easily accessible during operation so the plug can be pulled out in the event of a fault.

### 4.3 Installation location

The units are only to be installed and used in enclosed, dry areas; they must not be operated outdoors.

The effects of humidity and temperature may adversely affect the function and safety of the units.

The units may only be installed or stored in frost-free locations.

The installation location must provide adequate clearances in relation to walls and objects to allow for heat generation and enable operation of the units.

#### Clearances

To the back	At least 5 cm
To the top	At least 20 cm

The units must be in a horizontal position and free of vibration. Adjustable feet are provided so that the units can be levelled out on slightly uneven surfaces.



## 5 Milk cooler

Initial commissioning is carried out by customer service. If the cooler has been moved prior to use, allow it to stand for two hours so that the refrigerant becomes evenly distributed again.

► **Note**  
Depending on the version, your unit may differ from the illustrations below. However, the functions are the same. The following description applies to the MC18, MC30 and MCU milk coolers as well as the MC-CW30 combined unit.

### 5.1 Filling the unit with milk

Always use pre-chilled milk, as the cooling capacity of the cooler is specifically designed for keeping milk cool once it is already cold.

To ensure cold milk foam of the best possible quality, use ultra-heat treated (UHT) milk cooled to a temperature of 3°C (±2°C).



Fig. 5: Milk container (example: MC30)

1. Open the unit door using the unit key.
2. Pull out the milk container (3) one third of the way.
  - There will be one or two milk containers depending on the version.
3. Push back the lid (1).
4. Pour in the milk.
5. When closing the lid, make sure that the milk hose (2) is immersed in the milk.
6. Push the milk container (3) back into place.
7. Close the unit door.

✓ The milk supply has been replenished.

### 5.2 Switching the unit on and off

The unit should be switched on about an hour before use so that the cooler has a chance to reach a sufficiently low temperature.

► **Note**  
The MC30 unit features a switch-on delay. Cooling commences a few minutes after the unit is switched on.

The ON/OFF switch is located behind the unit door.



Fig. 6: Switching the unit on at the ON/OFF switch (example)

1. Open the unit door using the unit key.
2. Switch the unit on at the ON/OFF switch (1).
3. Close the unit door.

✓ The unit is ready for use.

To switch off the unit, turn the ON/OFF switch to the "0" position.

### 5.3 Temperature detection (option)

The temperature can be read from a thermometer strip located on the left hand-side inside the cooling chamber.

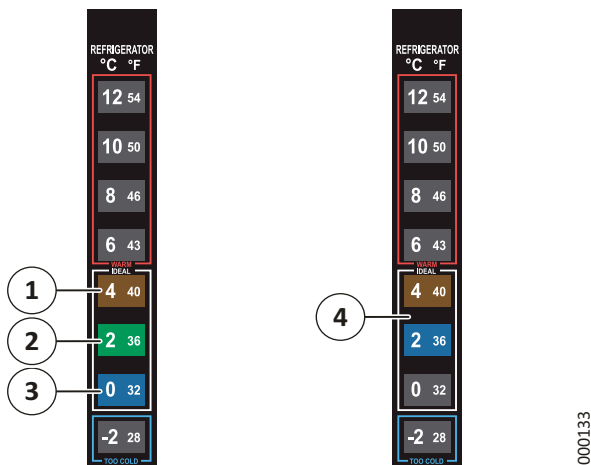


Fig. 7: Thermometer strip (examples showing 3 and 2 colours)

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- 1 The temperature level immediately above the current value turns brown.
- 2 The current temperature value is shown in green (in this example: 2°C).
- 3 The temperature level immediately below the current value turns blue.
- 4 The current temperature is the value in between the two levels indicated (in this example: 3°C). If the value in between applies, you will only be able to see the colours brown and blue.

### 5.4 Cleaning

It is essential to observe the following points. Clean the entire unit:

- Before using it for the first time
- Before reusing it
- If there are any visible signs of soiling
- At least 1 x a week

Clean the milk area, remembering to observe the following points:

- Always carry out cleaning in conjunction with the relevant coffee machine cleaning programme (see separate instructions)
- Clean it at least 1 x a day, e.g. when you also need to clean the milk system on the coffee machine
- Always clean it before filling the unit with milk
- If a layer of ice more than 3 mm thick forms inside the cooler, it must be defrosted

### 5.4.1 Safety measures

#### **⚠ DANGER**

##### **Risk of fatal electric shock!**

Contact with live parts poses a danger of death.

- Never open covers unless explicitly instructed to do so.
- Never remove bolts and the housing parts that they hold in place.
- Do not clean the unit or the installation area of the unit with a water jet or a high-pressure/steam cleaner.
- Never douse the unit with water.
- Only clean the unit with a damp cloth.

#### **⚠ ATTENTION**

##### **Risk of unit damage!**

Water penetration can damage the unit and cause a short circuit.

- Do not clean the unit or the installation area of the unit with a water jet or a high-pressure/steam cleaner.
- Never douse the unit with water.
- Only clean the unit with a damp cloth.

#### **⚠ CAUTION**

##### **Damage to health due to cleaning agents!**

The components of the cleaning agent may irritate eyes and skin, and be harmful to health if inhaled or swallowed.

- Always keep cleaning agents out of the reach of children.
- Only use the cleaning agents specified in the coffee machine operating instructions; otherwise, the legal warranty will be rendered null and void.
- Wear gloves.
- Observe warning notes on the cleaning agent containers.
- Observe the recommended usage quantity.

### 5.4.2 Carrying out cleaning

Always clean the milk area in conjunction with the coffee machine cleaning programme.

1. Open the unit door using the unit key.
2. Switch the unit off at the ON/OFF switch.
3. Remove the milk container.
  - There will be one or two milk containers depending on the version.
4. Empty the milk container (3).
  - Remove the lid (1).
  - Keep the remaining milk in a refrigerator or, if necessary, dispose of it.
5. Damp-clean the outside of the milk hose (2).



Fig. 8: Milk container (example: MC30)

6. Clean the inside of the cooler, the door and the door seals with a standard cleaning agent.
    - Leave the door open during the entire cleaning work. Otherwise, condensate could form and impair functioning.
  7. Run the cleaning programme with the cleaning container and cleaning agents as described in the separate instructions for the coffee machine.
    - This cleans the milk system.
  8. Clean the milk container (3) using a suitable milk cleaner.
  9. Rinse out the milk container (3) with clear water.
  10. Dry the parts.
  11. Fill the milk container with pre-chilled milk.
  12. When closing the lid (1), make sure that the milk hose (2) is immersed in the milk.
  13. Re-insert the milk container (3).
  14. Switch the unit on at the ON/OFF switch.
  15. Close the unit door.
- ✓ The milk system and milk area are now clean.

### 5.4.3 External cleaning



#### Note

Do not use any abrasive agents or sharp objects.

- Clean the parts with a clean, damp cloth only.

1. Wipe down the plastic parts, painted surfaces and surfaces with a damp cloth.



Fig. 9: External cleaning (example: MC30)

2. Remove the drip grid (1).
  3. Wipe out the drip tray (2) thoroughly.
- ✓ The external cleaning is complete.

### 5.5 Defrosting the cooler

If a layer of ice more than 3 mm thick forms inside the unit or if the cooler is going to be taken out of operation, it must be defrosted.

#### ATTENTION

##### Risk of damage to the unit!

Attempting to remove the layer of ice with objects can damage the surface inside the cooling chamber.

- Do not use any hard or sharp objects.

- **Note**  
During the defrosting process, the unit stops cooling the milk and so it may go off.
- Keep the milk in a refrigerator throughout the defrosting process.

1. Open the unit door using the unit key.
  - Leave the door of the unit open while it is defrosting.
2. Switch the unit off at the ON/OFF switch.
3. Mop up the defrosted water with a clean cloth.
4. Clean the inside of the cooler with a suitable milk cleaner.

- **Note**  
Good air circulation prevents odours and mould.
- Leave the door of the unit open unless you intend to put it back into operation immediately.

- ✓ The cooler has been defrosted.

## 6 Cup warmer

Initial commissioning is carried out by customer service.

- **Note**  
Depending on the version, your unit may differ from the illustrations below. However, the functions are the same. The following description applies to the CW cup warmer and the MC-CW30 combined unit.

#### ▲ WARNING

##### Risk of burns due to hot surfaces!

The glass shelves for keeping the cups and glasses warm will be hot.

- Do not touch the glass shelves.

### 6.1 Filling the cup warmer

- **Note**  
The surfaces of the glass shelves can get scratched.
- Take care when putting cups and glasses inside and when removing them.

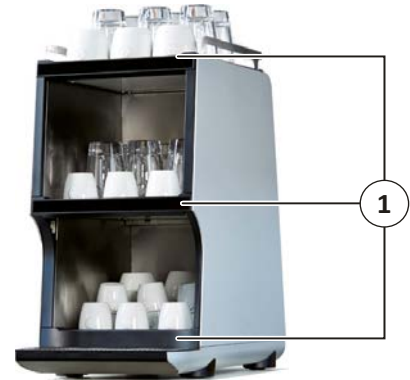


Fig. 10: Cup warmer (example: CW)

1. When putting cups and glasses inside the cup warmer (1), always position them upside down.
  - This will keep the heat trapped inside.

- ✓ The cup warmer has been filled.

## 6.2 Switching the unit on and off

The unit should be switched on about thirty minutes before use so that the hot plates have a chance to heat up to the operating temperature.

On the MC-CW30 combined unit, the ON/OFF switch is located behind the unit door.



Fig. 11: Switching the unit on at the ON/OFF switch (example)

1. Open the unit door using the unit key.
2. Switch the unit on at the ON/OFF switch (1).
3. Close the unit door.

✓ The unit is ready for use.

To switch off the unit, turn the ON/OFF switch to the "0" position.

## 6.3 Cleaning

### 6.3.1 Safety measures

#### **⚠ DANGER**

##### **Risk of fatal electric shock!**

Contact with live parts poses a danger of death.

- Never open covers unless explicitly instructed to do so.
- Never remove bolts and the housing parts that they hold in place.
- Do not clean the unit or the installation area of the unit with a water jet or a high-pressure/steam cleaner.
- Never douse the unit with water.
- Only clean the unit with a damp cloth.

#### **ATTENTION**

##### **Risk of unit damage!**

Water penetration can damage the unit and cause a short circuit.

- Do not clean the unit or the installation area of the unit with a water jet or a high-pressure/steam cleaner.
- Never douse the unit with water.
- Only clean the unit with a damp cloth.

### 6.3.2 External cleaning



**Note**

Do not use any abrasive agents or sharp objects.

- Clean the parts with a clean, damp cloth only.

1. Switch off the unit and allow it to cool down.
2. Wipe down the plastic parts, painted surfaces and surfaces with a damp cloth.



Fig. 12: External cleaning (example: CW)

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3. Remove the drip grid (2).
4. Wipe out the drip tray (1) thoroughly.

✓ The external cleaning is complete.

## 7 Maintenance

If you have any questions concerning service, maintenance or disposal, please contact your official dealer. Repairs and maintenance may only be carried out by Melitta customer service or by specialist personnel authorised by the manufacturer.

### Maintenance contract

On request, the manufacturer offers a comprehensive maintenance contract that also ensures that all inspection and maintenance intervals are observed.

By law, commercial operators are required to have their systems inspected by an authorised electrical engineer once every four years to make sure that everything is in order. These inspections must be performed and documented accordingly.

Customer service can take care of this for you and certify that everything has been completed correctly (no other inspection is required prior to initial commissioning).

## 8 Faults

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In the event of faults, have the unit inspected and, where applicable, repaired by customer service before you start using it again. Incorrectly performed repairs can result in considerable risk to the user.

### Safety measures

#### **▲ WARNING**

#### **Malfunctions!**

If there are visible signs of damage or any obvious malfunctions, some key safety functions might not be working properly.

Obvious malfunctions include odours and heat. In the event of a malfunction:

- Pull out the mains plug.
  - Have the unit checked and repaired by customer service.
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## 9 Recycling and disposal

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These units have been designed and manufactured to allow environmentally friendly disposal.

### Disposing of the units

These units contain high-quality raw materials that should be recycled.



#### **Do not dispose of the equipment together with household waste!**

During disposal, observe the appropriate national and regional laws and guidelines.

**Melitta macht Kaffee zum Genuss<sup>®</sup>**



Melitta Professional Coffee Solutions GmbH & Co. KG • Zechenstr. 60 • 32429 Minden • GERMANY  
Phone: +49 571 5049-0 • Fax: +49 571 5049-233 • [professional@melitta.de](mailto:professional@melitta.de) • [www.melitta-professional.de](http://www.melitta-professional.de)