

A fully automatic specialty coffee machine - attractive and compact.

If you want to serve the best specialty coffees , look good and must have 100% reliability then the X9 is for you!

Make a statement .. Look the best!



Latte like a barista.. Just press one button!

Technology matters .. Be the best!



Simply incredible how much coffee culture is packed into such a compact machine!

Choose from 12 settings to enjoy specialties as diverse as Ristretto, Espresso, Espresso macchiato, Cappuccino, Latte macchiato or Americano with one only button! There's even a one touch hot milk button for hot chocolate and one to make two coffee's together.



The X9's Unique Features or higher specs not found on the X7.

- Ten coffee specialities [eight of them individually programmable]
- Integrated combined cleaning system (milk and coffee systems)
- Separate hot water and steam dispensers
- Graphic display
- 130 cups daily
- Greater variety of drinks:

One touch Espresso Ristretto, Espresso Macchiato, Latte Macchiato, Café au lait, hot milk for Hot chocolate or Mocha

Ideal for Lounges, Bars, Restaurants ... beautifully simple; simply beautiful.



Make all the drinks



User friendly display



Design



Two Grinders

Setup: This machine requires **no plumbing, wiring, waste, regular outside servicing or training** the machine is self maintaining with cleaning & decalcifying cycles performed by yourself with tablets, the machine will tell you when these need to be carried out.

OPTIONAL MILK COOLER: The two tubes on the left side of the machine are for milk. One is for the cappuccino foamer and one is for the latte foamer. Some people in low volume situations take a container of milk out of the refrigerator put the tubes in and make the drink, and put it back when they are finished. Other keep the milk in an ice bath or bucket next to the machine but that can be messy. The easiest way is to get an small milk cooler that will keep the milk covered and at a safe temperature all day.

OPTIONAL CUP WARMER: If your planning on using glass or china you should know a warm cup is really important when serving espresso drinks. The heat and space availability on top of these machines is minimal. A recommended optional cup warmer is available to keep your cups at proper temperature.

OPTIONAL DIRECT WATER: A specially designed float valves is available as an option for people who don't want to be bothered filling up the water tank all the time. We recommend one of our a commercial combination water filter/softeners if you choose this option. We can program the machine to tell you when its time to change the filter.