

A new dimension in brewed coffee: Spectra X.

The Spectra X is only 30 cm wide and yet it features everything you expect from a high-output brewing unit. And more.

Top quality

Making outstanding brewed coffee depends on two key factors: making sure the coffee is stored properly and processing it to perfection. The ground coffee is fed directly from the dosage unit to the brewing chamber. The over-brewing of the ground coffee is practically pressure-free. The brewed coffee remains perfectly fresh inside a closed glass container that does not adulterate its taste in any way.

Ground coffee or whole beans

For the coffee-making process you have a choice between ground coffee (dosage unit for 2 kg) and whole beans (grinder for 1.2 kg).

As much as you need

The Spectra X has four brewing levels. That means you always prepare precisely the amount of coffee you need throughout the day. The glass container has a 2-litre capacity and is filled individually via the four brewing levels (0.4 to 2 litres). The amount dispensed is freely programmable – for cups and for small, medium and large coffee pots.

Dry coffee grounds discharger

Say goodbye to wet grounds and coffee grounds separators. With the new brewing process the coffee grounds are absolutely dry when ejected into the grounds container. The operation is exactly the same as on a speciality coffee machine.

Automatic cleaning programme

Simple and economical. All it takes to clean the Spectra X is one cleaning tablet. The cleaning programme ensures that the brewing chamber and the glass container are spotlessly clean.



Module overview

- Basic model with 1 ground coffee dosage unit
- Basic model with 1 grinder
- Hot-water dispenser
- Coffee pot dispenser for 25 cm dispensing height
- Coffee grounds chute built-in under the counter