

X860C



Fresh-milk favourites at commercial speed





PREMIUM MENU FLEXIBILITY

Coffee, chocolate and fresh milk—automatically.

A dual-boiler platform keeps extraction and milk preparation moving in busy hospitality and workplace settings.

CORE CAPABILITIES

- 10.1" touchscreen with intuitive navigation
- Dual beans + dual powders + fresh-milk system
- Automatic milk-system cleaning for food safety
- 0.7 L hot-water boiler + 0.6 L steam boiler
- 64 mm metal flat-burr grinders
- Unlimited custom beverage recipes
- Separate hot-water wand and removable brewer
- Optional Coffee Cloud IoT and MDB payment

INSTALLATION & CAPACITY

Electrical	120 V / 60 Hz / 1200 W
Dimensions (D × W × H)	560 × 380 × 670 mm
Approx. imperial	22.0 × 15.0 × 26.4 in
Net weight	30.8 kg / 67.9 lb
Water supply	4 L tank, plumbed, or optional bottle
Bean / powder	2 × 1000 g / 2 × 1200 g
Brewer dose	6–16 g
Boilers	0.7 L hot water + 0.6 L steam
Drip tray / grounds	2 L / 45 cakes
Cup clearance	100 mm or 160 mm

RATED CUPS PER HOUR

105	75	80	60	60	70
ESPRESSO	AMERICANO	CAPPUCCINO	LATTE MACCH.	HOT WATER	CHOCOLATE

WHY IT WORKS

The steam boiler and automatic milk cleaning extend the menu to high-quality cappuccinos and lattes while simplifying hygiene and daily operation.

X860C**B****A café-style milk menu, one touch away****80****CAPPUCCINOS
PER HOUR****Dual boilers keep
coffee and milk
service moving.**

SERVE THE DRINKS PEOPLE ASK FOR

**Espresso, Americano, cappuccino, latte
macchiato, hot chocolate and hot water—built on
precision grinding, stable extraction and fresh
milk.**

- Fresh-milk or milk-powder configuration
- Automated milk-system cleaning supports daily hygiene
- Two bean hoppers and two powder hoppers expand choice
- 10.1" touchscreen and unlimited programmable recipes
- Optional remote management and payment integration

PLAN THE INSTALLATION

Electrical	120 V / 60 Hz / 1200 W
Dimensions (D × W × H)	560 × 380 × 670 mm
Imperial	22.0 × 15.0 × 26.4 in
Water	4 L tank, fixed water, or optional bottle
Boilers	0.7 L hot water + 0.6 L steam
Capacity	2 L tray; 45-cake grounds bin

105

ESP.

75

AMER.

80

CAP.

60

LATTE

60

WATER

70

CHOCO.

Rated cups per hour (DIN 18873-2).
6–16 g BREWER • ≤70 dB •
100/160 mm CUP HEIGHT