



The New
CafeMatic 5 plus

**SMART, EFFICIENT, AND EFFORTLESS
WITH A TOUCH OF A BUTTON.**

CafeMatic 5 Plus is a redesigned model from the current CafeMatic 5 model. The difference between both models are the hopper functions with steam heating and milk frothing capabilities all built within this model for pure convenience. This model also comes with a milk sensor which is definitely a plus for today's operational needs.

Machine Features



**Cool Touch
Steam Wand**

The anti-burn feature allows you to take control of your later art skills.



**Barista Level
Micro - Foam**

Perfect for cappuccinos, lattes, and milk-based coffee drinks.



**2x Bean Hopper
Coffee Beans**

(1.2 kg x 2) of coffee beans is the maximum capacity.



**Touch Screen
Interface**

10.1-inch screen interface and can display up to 42 products.



**Compact
Foot Print**

Suitable for small to large business.

Dimension: W340 x D545 x H640 (mm)



**Water
Options**

4L Water tank or direct water line connection.

Technical Specifications

Power Supply	220 - 240V 50 ~ 60Hz	Adjustable Temperature	3 levels	Quantity of Flowmeter	1 pcs
Rated Power Supply	2900 W	Adjustable Grinding Burrs	9 levels	Quantity of Boiler	2 pcs
Off Mode Power	<0.5 watt	Adjustable Coffee Strength	5 levels	Quantity of Bean Hopper	2 pcs
Height-Adjustable Dual Spout	80 - 180mm (FYR)	Operating Noise	<70dB	Quantity of Grinder	1 pc
Weight	28Kg (FYR)	Quantity Of Pump	2 pcs		

Capacity

Coffee Powder of Brewing Unit	5g~21g	Bean Hopper	Max. 1200g (2x)	Hot water	30L/hr
Water Tank	Max. 4L	Espresso (50ml)	144 cups/hr		
Grounds Container	Max. 70pcs (10g/pcs)	Grinding	2.5 g /s		