

S8 Specialty Range



27 Specialties



Espresso

A full-flavored, concentrated form of coffee served in "shots"



2 x Espresso

Two full-flavored, concentrated forms of coffee served as "shots", prepared in two grinding and two brewing cycles



Portion of milk

Hot milk with no texture



Espresso doppio

Grinds, tamps and brews twice at a single touch for extra strong flavor and aroma



Coffee

A pressure-brewed extraction



Sweet portion of milk

Syrup infused hot milk with no texture



Cortado

A shot of espresso layered with milk and milk foam



2 x Coffee

Two pressure-brewed extractions, prepared in two grinding and two brewing cycles



Portion of milk foam

Hot milk mixed with air to create a frothy texture



Sweet Cortado

A shot of espresso with syrup infused milk and milk foam, prepared using the Sweet Foam function



Americano

Espresso with added water that does not pass through the grounds



Sweet portion of milk foam

Syrup infused hot milk with a frothy texture



Macchiato

A shot of espresso topped with a dollop of milk foam



Lungo

A coffee with added water that does not pass through the grounds



Hot water

Ideal for black and oolong teas



Sweet Macchiato

A shot of espresso with syrup infused milk foam, prepared using the Sweet Foam function

Preparation with Specialty Selection



Sweet Foam

Sweet Foam function flavors milk foam with a hint of syrup, with your choice of flavor, sweetness, and intensity.



Double Preparation

Two specialties are prepared in two grinding and two brewing cycles, as a one-touch function.



Extra Shot

The programmed volume of coffee is split between two preparation cycles for twice the amount of ground coffee in a single cup for an extra boost.



Ground Coffee

The chosen specialty is prepared with ground coffee, 2 scoop max. Applies to all specialty coffees except for espresso doppio.

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Flat White

Coffee layered with milk and topped with milk foam



Flat White Sweet Foam

Coffee layered with syrup infused milk and milk foam, prepared using the Sweet Foam function



Flat White Extra Shot

Espresso or coffee layered with milk and milk foam; grinds and brews twice as a one-touch function for extra strong flavor and aroma



Cappuccino

Milk foam infused with coffee



Cappuccino Sweet Foam

Syrup infused milk foam with coffee, prepared using the Sweet Foam function



Cappuccino Extra Shot

Milk foam infused with espresso or coffee; grinds and brews twice as a one-touch function for extra strong flavor and aroma



Latte macchiato

Milk and milk foam infused with coffee



Latte macchiato Sweet Foam

Syrup infused milk and milk foam with coffee, prepared using the Sweet Foam function



Latte macchiato Extra Shot

Milk and milk foam infused with espresso or coffee; grinds and brews twice as a one-touch function for extra strong flavor and aroma



Sweet Latte

Strong coffee blended with syrup infused milk foam, prepared using the Sweet Foam function



Sweet Latte Extra Shot

Espresso or coffee blended with milk foam; grinds and brews twice as a one-touch function for extra strong flavor and aroma

Preparation with Specialty Selection



Sweet Foam

Sweet Foam function flavors milk foam with a hint of syrup, with your choice of flavor, sweetness, and intensity.



Double Preparation

Two specialties are prepared in two grinding and two brewing cycles, as a one-touch function.



Extra Shot

The programmed volume of coffee is split between two preparation cycles for twice the amount of ground coffee in a single cup for an extra boost.



Ground Coffee

The chosen specialty is prepared with ground coffee, 2 scoop max. Applies to all specialty coffees except for espresso doppio.