

E8 Specialty Range



17 Specialties



Espresso

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



Coffee

A pressure-brewed extraction



Flat White

Coffee layered with milk foam



2 x Espresso

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



2 x Coffee

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



Flat White Extra Shot

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



Espresso doppio

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



Americano

Espresso with added water that does not pass through the grounds



Cappuccino

Milk foam infused with coffee



Cortado

A shot of espresso layered with milk foam



Lungo

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



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



Macchiato

A shot of espresso topped with a dollop of milk foam



Portion of milk foam

Hot milk mixed with air to create a frothy texture



Latte macchiato

Milk foam infused with coffee



Hot water

Ideal for tea



Latte macchiato Extra Shot

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

Preparation with Specialty Selection



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.



Double Preparation

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



Ground Coffee

The chosen specialty is prepared with ground coffee, 1 scoop max. Applies to all specialty coffees except for espresso doppio.