

E8 Specialty Range



27 Specialties



Espresso

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



Light Brew Espresso

A full-flavored, concentrated form of coffee served in “shots” prepared at a lower temperature making it ready to drink



2 x Espresso

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



Coffee

A pressure-brewed extraction



Light Brew Coffee

A pressure-brewed extraction prepared at a lower temperature making it ready to drink



2 x Coffee

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



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



Lungo

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



Hot water

Ideal for black and oolong teas

Worlds of Indulgence



Classic Hot Brew

Hot-brewed coffee and full-bodied, extended black coffee specialties: Hot Brew prepares these classics to perfection



Light Brew

Uses the Light Extraction process that brews the coffee at approx. 140° F while using 10% less coffee. This creates a smooth, airy and mild ready to drink coffee specialty.



Sweet Foam

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

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27 Specialties



Cortado

A shot of espresso layered with milk foam



Light Brew Cortado

A shot of espresso layered with milk foam prepared at a lower temperature making it ready to drink



Sweet Cortado

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



Macchiato

A shot of espresso topped with a dollop of milk foam



Light Brew Macchiato

A shot of espresso topped with a dollop of milk foam prepared at a lower temperature making it ready to drink



Sweet Macchiato

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



Flat White

Coffee layered with milk and topped with milk foam



Light Brew Flat White

Coffee layered with syrup infused milk and milk foam, prepared at a lower temperature making it ready to drink



Sweet Flat White

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



Cappuccino

Milk foam infused with coffee



Light Brew Cappuccino

Syrup infused milk foam with coffee, prepared at a lower temperature making it ready to drink



Sweet Cappuccino

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



Latte macchiato

Milk and milk foam infused with coffee



Light Brew Latte macchiato

Syrup infused milk and milk foam with coffee, prepared at a lower temperature making it ready to drink



Sweet Latte macchiato

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



Portion of milk foam

Hot milk mixed with air to create a frothy texture



Sweet portion of milk foam

Syrup infused hot milk with a frothy texture

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