

C9 Specialty Range



17 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



Cortado

A shot of espresso layered with milk foam



Macchiato

A shot of espresso topped with a dollop of milk foam



Flat White

Coffee 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



Light Brew Macchiato

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



Light Brew Flat White

Coffee layered with milk foam prepared at a lower temperature making it ready to drink



Cappuccino

Milk foam infused with coffee



Latte macchiato

Milk and milk foam infused with coffee



Portion of milk foam

Hot milk mixed with air to create a frothy texture



Light Brew Cappuccino

Milk foam infused with coffee prepared at a lower temperature making it ready to drink



Light Brew Latte macchiato

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

Preparation with additional customization



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.



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, 2 scoop max. Applies to all specialty coffees except for espresso doppio.