

# Z10 Specialty Range



40 Specialties



## Espresso

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



## Cold Brew Espresso

A full-flavored, concentrated form of coffee served in “shots”, prepared using the Cold Extraction Process



## 2 x Espresso

Two full-flavored, concentrated forms of coffee served as “shots”, 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



## Coffee

A pressure-brewed extraction



## Cold Brew Coffee

A pressure-brewed extraction, prepared using the Cold Extraction Process



## 2 x Coffee

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



## Jug of coffee

Grinds, tamps and brews up to 5 shots with optional added water as a one-touch function



## Americano

Espresso with added water that does not pass through the grounds



## 2 x Americano

Two espressos with added water that does not pass through the grounds, prepared in two grinding and two brewing cycles



## Lungo

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



## 2 x Lungo

Two coffees with added water that does not pass through the grounds, prepared in two grinding and two brewing cycles



## Cortado

A shot of espresso layered with milk and topped with milk foam



## Cold Brew Cortado

A shot of espresso layered with milk and topped with milk foam, prepared using the Cold Extraction Process



## Sweet Cortado

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



## Hot water for green tea

Ideal for green, white, and herbal teas



## Macchiato

A shot of espresso topped with a dollop of milk foam



## Cold Brew Macchiato

A shot of espresso topped with a dollop of milk foam, prepared using the Cold Extraction Process



## Sweet Macchiato

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



## Hot water

Ideal for black and oolong teas

## Preparation with Specialty Selection



### Cold Brew

The Cold Extraction Process slowly pulses cold water at high pressure through coarse coffee grounds for genuine cold brew specialties.



### 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.

# Z10 Specialty Range



40 Specialties



**Flat White**  
Coffee layered with milk and topped with milk foam



**Cold Brew Flat White**  
Coffee layered with milk and topped with milk foam, prepared using the Cold Extraction Process



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



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



**Cappuccino**  
Milk foam infused with coffee



**Cold Brew Cappuccino**  
Milk foam infused with coffee, prepared using the Cold Extraction Process



**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



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



**Caffè latte**  
Parallel preparation of coffee and milk blended simultaneously



**Cold Brew Caffè latte**  
Parallel preparation of coffee and milk blended simultaneously, prepared using the Cold Extraction Process



**Caffè latte Extra Shot**  
Espresso or coffee blended with milk; grinds and brews twice as a one-touch function for extra strong flavor and aroma



**Sweet Caffè latte**  
Parallel preparation of coffee and syrup infused milk blended simultaneously



**Latte macchiato**  
Milk and milk foam infused with coffee



**Cold Brew Latte macchiato**  
Milk and milk foam infused with coffee, prepared using the Cold Extraction Process



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



**Portion of milk**  
Hot milk with no texture



**Sweet Portion of milk**  
Syrup infused hot milk with no texture



**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

## Preparation with Specialty Selection



### Cold Brew

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### 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.