

# Z10 Specialty Range



51 Specialties



## Espresso

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



## Coffee

A pressure-brewed extraction



## Americano

Espresso with added water that does not pass through the grounds



## Long Black

Espresso brewed and prepared over a portion of hot water



## Cold Brew Espresso

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



## Cold Brew Coffee

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



## 2 x Americano

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



## 2 x Long Black

Espresso brewed and prepared over a portion of hot water



## Light Brew Espresso

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



## Light Brew Coffee

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



## Cold Brew Americano

Espresso with added water that does not pass through the grounds, prepared using the Cold Extraction Process



## Long Black

Espresso brewed and prepared over a portion of hot water, prepared using the cold extraction process and over ice



## 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



## Lungo

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



## Hot water

Ideal for black and oolong teas



## Espresso doppio

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



## 2 x Lungo

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



## Hot water for green tea

Ideal for green, white, and herbal teas



## Cold Brew Lungo

A coffee with added water that does not pass through the grounds, prepared using the Cold Extraction Process



## Jug of coffee

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

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## 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



## Light Brew Cortado

A shot of espresso with syrup infused milk and 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



## Cold Brew Macchiato

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



## Light Brew Macchiato

A shot of espresso with syrup infused 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



## 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

## 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.



### Cold Brew

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



### 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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## 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



## Light Brew Flat White

Espresso or coffee with 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



## Cold Brew Cappuccino

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



## Light Brew Cappuccino

Milk foam infused with espresso or 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



## Mocaccino

Chocolate flavored milk foam infused with coffee



## Cold Brew Mocaccino

Chocolate flavored milk foam infused with coffee prepared using the Cold Extraction Process



## Light Brew Mocaccino

Chocolate flavored milk foam infused with coffee prepared at a lower temperature making it ready to drink



## Chocolate foam

Chocolate flavored milk foam using the Chocolate attachment



## 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



## Light Brew Caffè latte

Espresso or coffee blended with milk; prepared at a lower temperature making it ready to drink



## 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



## Light Brew Latte macchiato

Milk and milk foam infused with espresso or 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

## Worlds of Indulgence



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