

VITRÖS





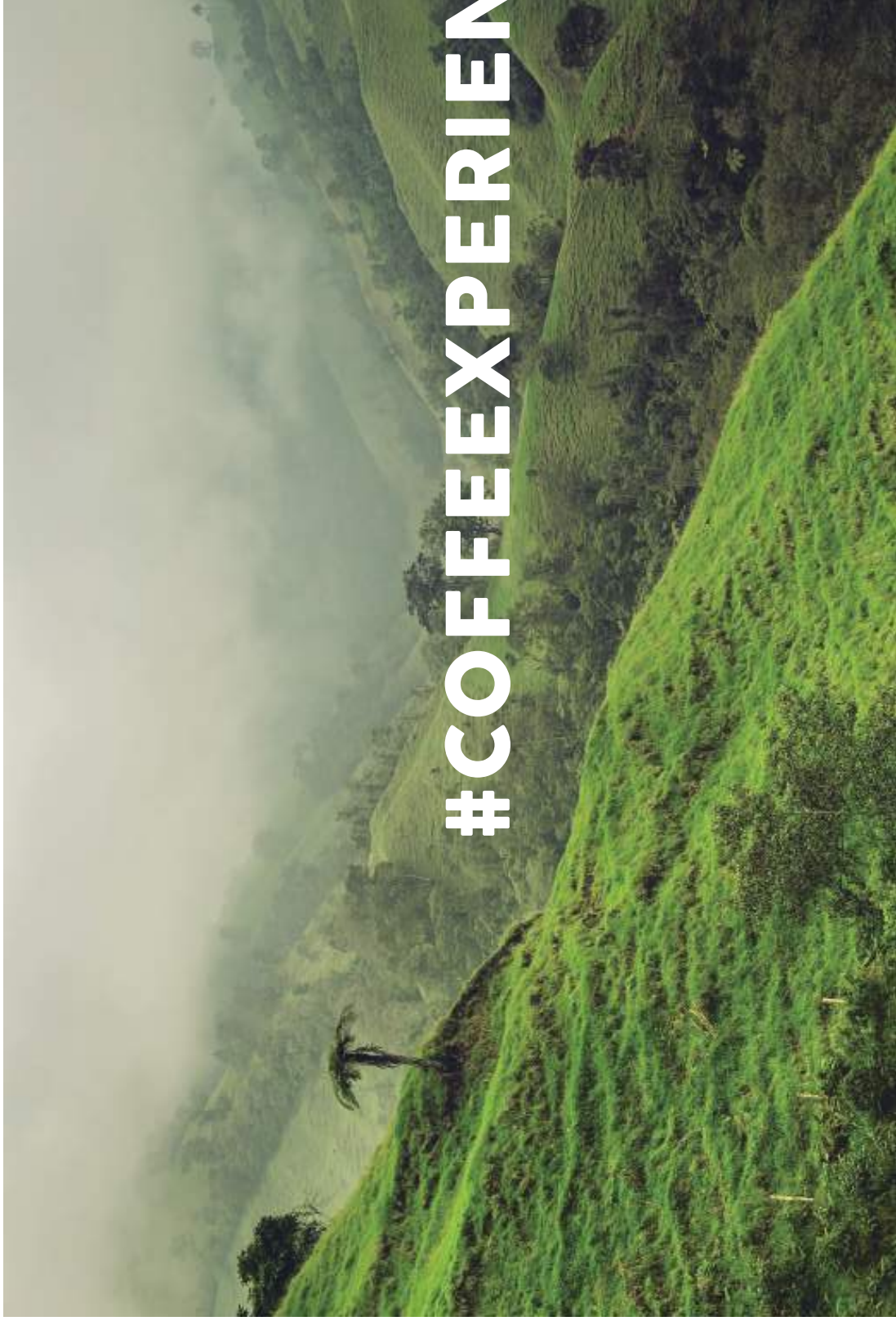
BUILDING COFFEE EXPERIENCES

COFFEE EXPERIENCE

constant in our everyday lives. Any time, any place; the catalyst that brings people together, to enjoy life. There are countless ways to prepare coffee. A wide variety of coffee recipes – it's possible to say a particular coffee out there for every lover of the coffee beverage.

Roasting was first discovered by Ethiopian monks 1000 years ago, but it's never been more popular: coffee preparation methods have evolved constantly to suit changing consumer tastes.

Every Vitro development is focussed on extracting the best possible coffee according to contemporary tastes, to provide the consumer with the perfect coffee experience.

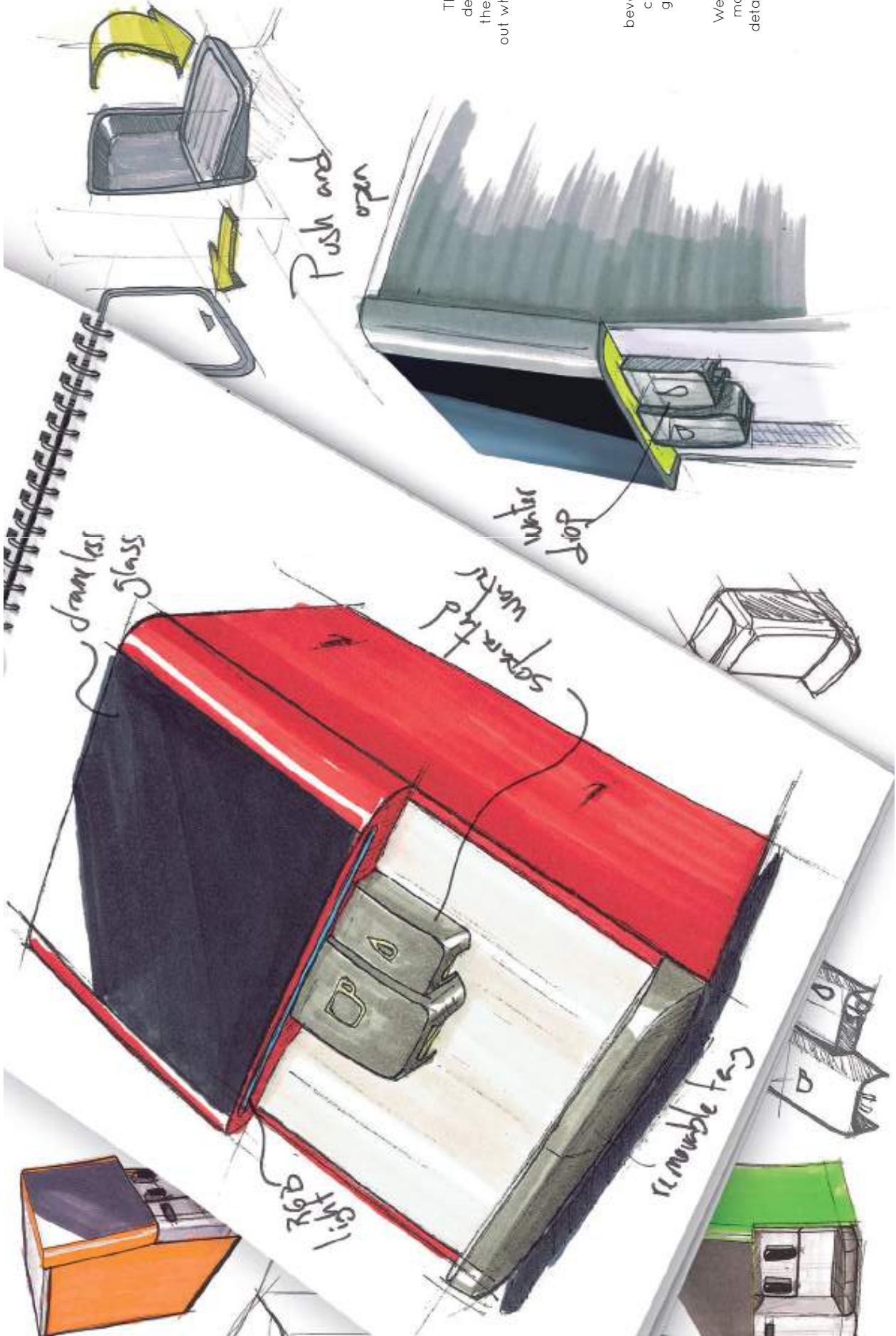


ATTENTION TO

The Vitro range of professional hot beverage systems is designed with attention to every detail of the current design trends in the coffee machine market. We believe we have created a coffee machine that combines our experience as a contemporary, aesthetic coffee machine.

Every aspect of Vitro enhances the culmination of which sets the range of beverage systems. Thanks to our continuous development and innovation, growing knowledge with the demands of the market.

We've focused on what's most important: the machine and the best product; taking details and giving unmistakable personality to the

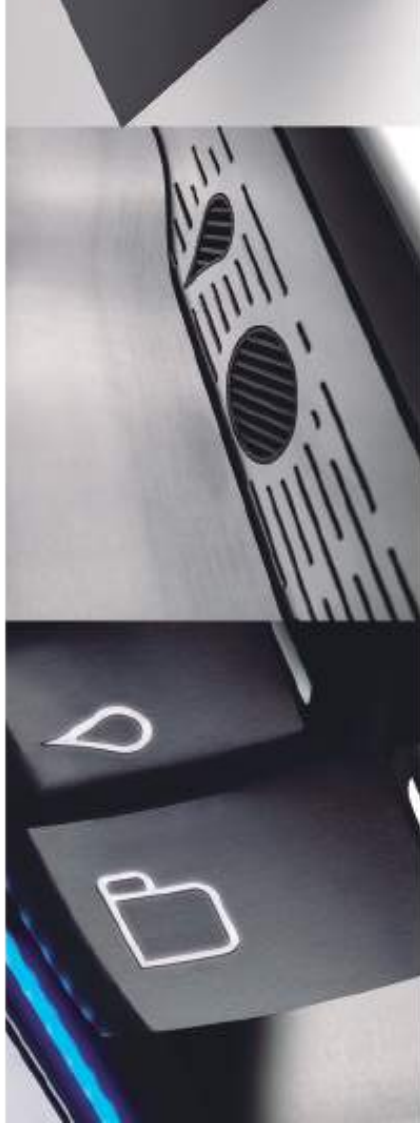


THE ULTIMATE EXPERIENCE

Vitro's smoked glass door and touch screen user interface elegantly displays a comprehensive menu. It's a state of the art combination that will complement any location.

The user display, together with the cup positioning lighting system and intuitive tray position, guides the user through a simple and pleasing experience, every time they order a drink.

The customisable mood lighting installed along the door can easily be changed to match any colour scheme. The intelligent lighting system for the dispensing area and the beverage locator can also be changed to suit its environment.



NOLOGIES



INSTANT

The Vitro optimised soluble technology ensures that every soluble product is mixed at the ideal speed. The Vitro mixing bowl is developed to obtain a crema from soluble coffee, whereas the soluble milk system assures that milk is served with the desired consistency for every recipe.



BEAN TO CUP

Coffee is brewed at low pressure, by extracting hot water through the coffee. Subsequently, the coffee is agitated to obtain the desired crema.



system
shly
bar
accepted
the best
e ideal

tea
system
tering hot
af tea.

URES



LED

LED lighting provides a stylish look to the machines whilst illuminating the dispensing area.



HOT WATER SPOUT

The separate hot water spout avoids cross contamination between coffee and other soluble products.



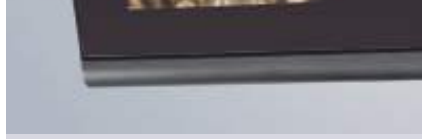
USB CONNECTION

Machine program and settings can be downloaded and uploaded via a USB key (excludes Vitro S1 and Vitro S5)



MEDIA SCREEN

A 10.1 inch HD Media player for inspirational or promotional videos is included as an option. Content can be easily uploaded via USB port or HDMI feed. The screen includes a remote control for programming. An additional RSS Airgoo feed can be integrated.



removal
machine
efficiency.

S SERIES

...n provide
they

...The core
...eed and
...while
...ers with a

KEY TAKEAWAYS

...st
...verage
...e current
...ng and
...e the
...e tastes of
...gone can
...g for.

CONCLUSION

...he
...tion of
...re, the
...ion panel
...o buy. In
...have the
...eir hands.

DURABLE & CONSISTENT

The Vitro S range is made for high demand locations where machine limits are tested. You can face any peak service period with complete peace of mind as every single drink delivers exactly what your customers want.

MAKE YOUR CUSTOMERS HAPPY

Cater for your customers' needs with the drink they desire, wherever and whenever they want it. Vitro S machines are your automatic Barista – capable of serving your customers the drinks they want 24/7.

FIRST IMPRESSIONS

Making a good first impression helps you earn your customers' trust and loyalty. Every machine in the Vitro S range adds style to any location. Furthermore, the Vitro S4 machine can feature, as an option, a 10.1-inch media screen to display promotional or inspirational videos that will engage with any customer.

A MACHINE FOR EVERY SITUATION

Every model in the Vitro range has been designed to fulfil the different requirements of each and every location. The Vitro S1 and Vitro S2 compact footprints make them ideal for offices or catering services where space is at a premium. The Vitro S4 Instant can provide jugs of coffee for those moments of high demand, such as meetings and conference break-outs. The Vitro S5 capacity and security accessories makes it ideal for unattended, high-demand locations.

QUICKLY READY TO SERVE AGAIN

Time means money! The Vitro S range makes cleaning and maintenance quick and easy so you can get your machines back into service.



RO S1

VITRO S1 ESPRESSO

The Vitro S1 Espresso is a compact coffee machine designed to provide the highest quality of coffee espresso based drinks into any location that consumes less than 60 cups per day.



27.5 Kg Machine

230Vac / 6.5A / 1.5KW / 50Hz

Technical features

0.315 litres Pressure Boiler capacity (Espresso)

1.1 kW Max. power Pressure Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

Machine Capacity

Coffee beans

1200 g / 171 cups

Powdered Milk

600 g / 150 cups

Chocolate

800 g / 40 cups

Coffee Cakes

80 cakes



Hot water



Instant



Espresso



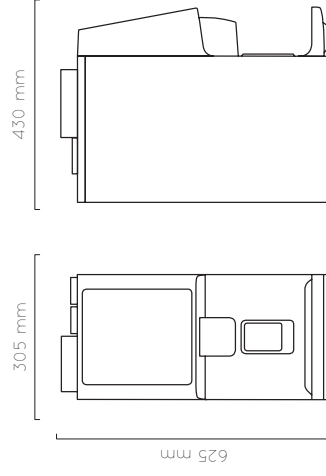
Water Tank



2 height Cup Stand



Removable Tray



Hot water

Sol

Co

Cappuccino (Powder)

VITRO S1

VITRO S1 INSTANT

The Vitro S1 Instant has been designed to fit the smallest spaces, it is an autonomous automatic coffee machine including four soluble products as standard – providing the consumer with a varied selection of hot beverages to choose from.



Instant



Hot Water



Removable Tray



2 height Cup Stand



Water Tank

21 Kg Machine

230Vac / 6.5A / 1.5KW / 50Hz

Technical features

0.315 litres Pressure Boiler capacity

1.1 kW Max. power Pressure Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

Machine Capacity

Instant Coffee

400 g / 250 cups

Decaf Coffee

400 g / 250 cups

Powdered Milk

600 g / 150 cups

Chocolate

800 g / 40 cups

Pro

Hot water

Sol

Co

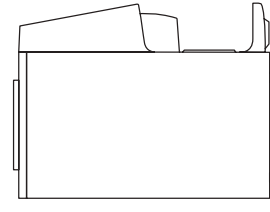
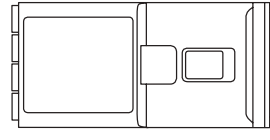
Cappuccino (Powder)

Co

305 mm

430 mm

625 mm



RO S2

VITRO S2 INSTANT

Is a quick and compact soluble machine that features two coffees, chocolate and milk as standard, together with the ability to substitute sugar or other soluble products.



Instant



Touch Selection



RGB Led



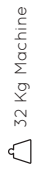
USB Connection



Removable Tray



Hot Water Spout



32 Kg Machine



230Vac / 13A / 3kW / 50Hz

Technical features

5,3 litres atmospheric Boiler capacity (Instant product)

2,80 kW Max. power atmospheric Boiler

0,8 Bar Min. / 10 Bar Max. Water Pressure

Machine capacity

Sugar

1500 g / 250 cups

Instant Coffee

425 g / 265 cups

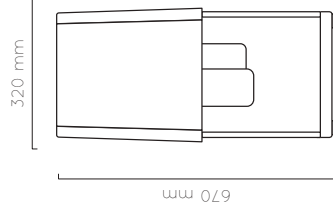
Powdered Milk

1200 g / 300 cups

Chocolate

1200 g / 60 cups

Cappuccino (Powder)



RO S3

VITRO S3 FRESH BREW TEA

Incorporates a paperless fresh leaf tea brewing system, which adds freshly prepared leaf tea based drinks to the Vitro menu.



Instant



Touch Selection



RGB Led



USB Connection




Removable Tray




Hot Water Spout



Fresh Brew Tea

 35 Kg Machine

 230Vac / 12A / 3kW / 50Hz

Technical features

2,4 litres atmospheric Boiler capacity (Instant product.)

2,80 kW Max. power atmospheric Boiler

0,8 Bar Min. / 10 Bar Max. Water Pressure

Machine capacity

Leaf Tea

1000 g / 400 cups

Instant Coffee

425 g / 265 cups

Powdered Milk

1200 g / 300 cups

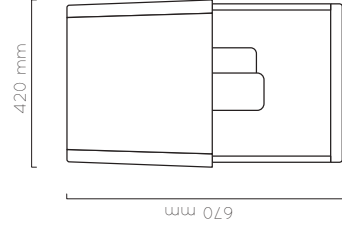
Chocolate

1200 g / 60 cups

Sugar

1500 g / 250 cups

Cappuccino (Powder)



RO S3

VITRO S3 BEAN TO CUP

Offers a combination of freshly-ground and brewed bean coffee, chocolate and milk.



Instant



Touch Selection



RGB Led



USB Connection



Removable Tray



Hot Water Spout



Bean to Cup



44 Kg Machine



230Vac / 12A / 3kW / 50-60Hz

Technical features

2,4 litres atmospheric Boiler capacity (Instant product)

2,80 kW Max. power atmospheric Boiler

0,8 Bar Min. / 10 Bar Max. Water Pressure

Machine capacity

Coffee beans

1600 g / 200 cups

Powdered Milk

1200 g / 300 cups

Chocolate

1200 g / 60 cups

Grout Bin

65 cakes

Hot water

Solut

Caf

Cappuccino (Powder

550 mm

420 mm

830 mm

RO S4



VITRO S4 INSTANT

Is ideal for those locations where capacity is critical. It has the same configuration as the Vitro S2 Instant - with an additional 30% volume. The machine has a large capacity boiler for continuous supply and is prepared for jug serving. Additionally, a 10.1 inch screen can be installed as an option to deliver promotional or allergen/nutritional information.



Instant



Touch Selection



RGB Led



USB Connection



Removable Tray



Hot Water Spout



Media Screen



High Capacity



Jug Facility



Cup Stand

38 Kg Machine

230Vac / 12A / 3kW / 50Hz

Technical features

10 litres atmospheric Boiler capacity (Instant product)

2,80 kW Max. power atmospheric Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

Machine capacity

Sugar

1950 g / 325 cups

Instant Coffee

600 g / 375 cups

Powdered Milk

1560 g / 390 cups

Chocolate

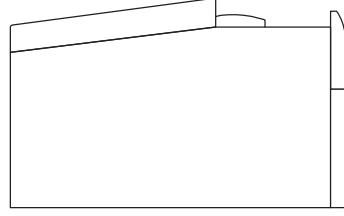
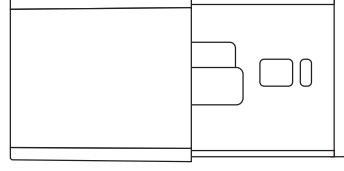
1560 g / 78 cups

Cappuccino (Powder)

420 mm

580 mm

870 mm



RO S4



VITRO S4 FRESH BREW TEA

Capacity is similar to what you'd expect in free-standing machines. This quick service machine is capable of producing a freshly brewed tea in just 20 seconds. A 10.1 inch HD Media player for inspirational or promotional videos can be included as an option.



Instant



Touch Selection



RGB Led



USB Connection



Removable Tray



Hot Water Spout



Media Screen



Fresh Brew Tea

40 Kg Machine

230Vac / 12A / 3kW / 50Hz

Technical features

2,4 litres atmospheric Boiler capacity (Instant product)

2,85 kW Max. power atmospheric Boiler

0,8 Bar Min. / 10 Bar Max. Water Pressure

Machine capacity

Leaf Tea

1646 g / 660 cups

Instant Coffee

600 g / 375 cups

Powdered Milk

2470 g / 620 cups

Chocolate

2470 g / 123 cups

Sugar

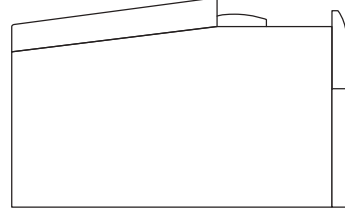
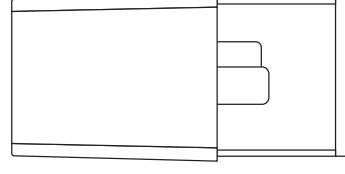
1950 g / 325 cups

Cappuccino (Powder)

420 mm

550 mm

870 mm



RO S5

VITRO S5 ESPRESSO

Offers the authentic taste of real espresso. The Vitro S5 offers 10 selection buttons and integrates a cup stand. This machine is recommended for unattended locations thanks to its high capacity and secured tray.



Instant



Touch Selection



LED



USB Connection



Removable Tray



Hot Water Spout



Espresso



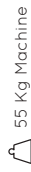
High Capacity



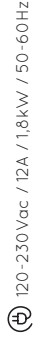
Secured tray



Cup Stand



55 Kg Machine



120-230Vac / 12A / 1,8kW / 50-60Hz

Technical features

0.7 litres Pressure Boiler capacity (Espresso/Fresh milk)

1.4 kW Max. power Pressure Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

Machine capacity

Coffee beans

2600 g / 370 cups

Decaf Coffee

450 g / 282 cups

Powdered Milk

4000 g / 500 cups

Chocolate

2300 g / 115 cups

Grout Bin

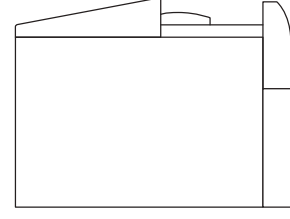
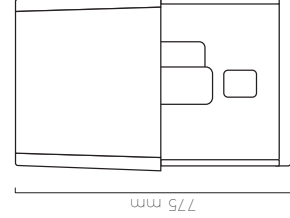
200 Cakes

Cappuccino (Powder)

480 mm

590 mm

775 mm



VITRO

WWW.VITROCOFFEE.COM

U.K.
Unit 1, Interplex 16,
Ash Ridge Road, Bradley
Stoke, Bristol, BS32 4QE
Tel.: 01275 844 471

España
Avda. San Silvestre, s/n
31350 Peralta (Navarra)
Tel.: +34 948 709 709

Deutschland
Am Turm 86
53721 Siegburg
Tel.: 02241-595 70

France
6 Allée de Londres
Le Madras Bat C2
91140 Villejust
Tel.: 01 69 75 42 10

Portugal
Bela Vista Office
Estrada de Paço
de Arcos, 66
2735-336 Cacem
Tel.: 1210 985 212

Colombia
Via la Virginia, Corregimiento
Caimalito, Bodega B-16,
Zona Franca Internacional
Pereira
Tel.: +57 6 31 105 13

United States
3809 Beam road, Suite H
Charlotte, North Carolina
28217
Tel.: (803) 524-1008

Coffee & Vending Systems Division



AZKOYEN
GROUP

84800281 - 1906

AZKOYEN

COFFETEK