

# VITRO **X1**



## PINPOINT STYLE & COFFEE QUALITY

Vitro X1 is an elegant and contemporary looking compact coffee machine that has been developed with attention to detail and with the best material finishes, providing it with a unique premium identity. Its design compliments any area in an office, hotel, leisure centre or convenience store.

The Vitro X1 is also very easy to use and maintain which delivers consumers with a consistent high standard coffee experience. It offers velvety chocolates and the very best coffee preparation, from the bean to the cup. A full process of coffee grinding, tamping and brewing are made automatically in a matter of seconds - leaving the consumer with the most important job - enjoying a simply great coffee experience!

The independent hot water serving area allows the consumer to prepare tea & delicate infusions at ease with clean fresh hot water.

### VITRO X1 Espresso

Vitro X1 brings complete peace of mind in busy coffee service environments with a consumption of up to 150 cups per day.

#### Machine Capacity

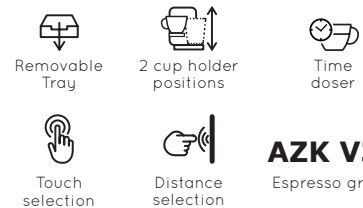
-  150 cups Espresso
-  150 cups Cappuccino
-  40 cups Hot Chocolate



#### Product



#### Machine features & options



**AZK V30**  
Espresso group

#### Easy to refill coffee beans and soluble ingredients

The filling process can be done from the top, without opening the door, in a straightforward and simple way.



#### Easy to clean and maintain

Front removal of liquid waste tray, with no need to open the machine.

#### User friendly touchless selection

With up to 12 speciality coffee options available, you can make your selection using Touch or our new patented Distance Selection technology - choose your favourite.





## ADAPTABLE TO SUIT ANY LOCATION

Vitro X1 has been designed to suit different operational business models by offering a myriad of accessories, consumer payment options and functioning modes such as the AZK V30 variable espresso group, which allows you to adjust each recipe to your customer's taste, offering the possibility to set a dose of 7 to 14 grams of coffee.

Vitro X1 incorporates a 700-cc boiler becoming the perfect solution for convenience stores, where service needs to be intuitive and fast. It is also the perfect solution to promote a cooperative culture in the office, offering high quality coffee, a premium user experience, and a comprehensive hot drink offer.



**Base cabinet kit**  
Ready to install a coin validator  
(850 mm.)



**MDB Validator module kit**  
Ready to install a coin  
validator



**MDB Cashless module kit**  
Ready to install a cashless  
system



**AZK V30 Espresso Group**  
7-14 g



### Easy to clean liquids tray

The liquids tray has a capacity of 1.2l. The design has a built-in wave breaker to avoid unwanted splashes and spills during transport for cleaning.



### Illuminated dispense area

Illuminated dispense area providing an improved user experience.



### Easy label changing

The machine allows easy label replacement to adapt the panel to the tastes of your customers.

## A LIFETIME RELATION WITH COFFEE

We have over 30 years experience in technological innovations for the preparation of hot beverages in hotel, catering, office and convenience store environments. Taking great care with every detail of the process in order to provide the definitive experience in the world of coffee.



### SPECIFICATIONS:

|                       |                                  | VITRO X1 ESPRESSO   |
|-----------------------|----------------------------------|---|
| CAPACITY              | No. of coffee bean hoppers       | 1   |
|                       | No. of soluble product canisters | 2   |
|                       | Product capacity                 | Coffee beans 1200 g (adaptable to 2200 g)<br>Powdered milk 600 g<br>Chocolate 800 g |
| TECHNICAL INFORMATION | Weight                           | 42 kg   |
|                       | Brewing systems                  | Espresso  |
|                       | Name of the brewing system       | AZK V30 (7-14 g)  |
|                       | No. of mixers                    | 1   |
|                       | Name of grinder                  | M03 Horeca Performance  |
|                       | No. of grinders                  | 1   |
|                       | Boiler type                      | Espresso  |
|                       | Boiler capacity                  | 700 cc  |
|                       | Selection Type                   | Touch or Distance Selection Technology  |
|                       | No of selections                 | 12  |
|                       | Voltage                          | 230 V   |
|                       | Maximum Power                    | 1800 W  |
|                       | Width                            | 337 mm  |
|                       | Height                           | 672 / 742 mm  |
| Depth                 | 505 mm                           |   |

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Coffee & Vending Systems Division