



COFFETEK



VITRO

Design and simplicity for all coffee spaces



VITRO



Coffetek - Simply Exquisite 4
VITRO Range 8
Technologies and Features 16
Maintenance and Connectivity 26
VITRO Series 28
Accessories 34
Technical Data 36

We offer innovative technology,
outstanding design,
pleasant experiences and
straightforward solutions.

At **Coffetek** we have over **30 years of experience** dedicated to the art of making people's lives easier. We believe in simplicity as the purest state of sophistication, and in leaving a good taste in the mouth as the guarantee of the best result.

Through smart, innovative, easy-to-use and attractive automation solutions, we seek to solve new consumer challenges and offer an excellent experience for every moment and need.

Simply exquisite



Coffee Competence

True to one purpose

Our mission at **Coffetek** is to perfect hot beverages through continuous innovations in automatic coffee machines, with the goal of making them user-friendly devices. With over 30 years of experience, our engineering team has dedicated itself to the continuous improvement of every aspect of the process, with a particular focus on espresso coffee. We have mastered the synchronization of pressure and temperature, enabling us to deliver unparalleled quality with just the push of a button. Our purpose is clear and true: to satisfy the most varied tastes with exquisite experiences in every cup.



Sustainability

Developing technology for a sustainable future

At **Coffetek**, sustainability is not just a word, it is a philosophy that permeates every aspect of our organization. We view environmental responsibility as integral to our mission and incorporate it into every decision we make. Through specific projects, we tirelessly work to promote sustainable development, mindful of today's social, economic, and environmental needs. We firmly believe that only through this approach can we build a promising future for the new generations, and we are committed to leading this change towards a more sustainable world.

Proven Quality

A shared pursuit of innovation

Continuous innovation and a commitment to technology have always been the guiding principles at **Coffetek**. ISO 9001 and ISO 14001 certifications underline our commitment to delivering quality products, to consistently meeting customer expectations and to the sustainability of our processes. Based on our internal research and development and on additional collaborations with renowned Swiss engineering firms, we have developed numerous patented technologies.



Service

When the personal meets the professional

Our experts advise you so that the coffee experience is transformed into an exquisite moment, providing you with a personal and professional service infused with infinite passion.

From the day the coffee machines are delivered and installed, our customer service team is on hand to provide you and your customers with advice and support whenever you need it. The service packages designed by **coffetek** offer peace of mind, ensuring the machine is kept at peak performance and guaranteeing smooth operation. All of which reduces your business operating costs and maximizes the performance of your installed machines.



Wide range of services

Coffetek's service contracts are designed to take care of your machine and ensure their optimal performance. We offer various service models for you to choose the one that best suits your needs.



Global coverage

We guarantee the best quality and service, supported by a network of authorized partners that enable us to provide extensive geographic coverage.



Comprehensive customer service

We provide advice and support throughout the entire life of the machine. Before start-up, we ensure everything from installation to the in-cup quality of the coffee and other beverages.



VITRO

Much more than just coffee.



When something is easy to use, rich in flavour and long-lasting, it becomes something **simply exquisite.**

We make something as complex as brewing a quality cup, with efficiency and delicacy, appear simple with just one gesture. We give the consumer the drink they want, the way they want it. Design and simplicity come together to provide the end customer with the most delightful experience.

The VITRO range is the perfect solution for all types of environments; from offices to convenience stores and hotels. Adaptable to any space thanks to its high productivity, unparalleled quality in every cup and its refined cutting-edge design.

The VITRO range offers users not only coffee, but also lattes, cappuccinos, espressos, teas and much more. A wide selection of beverages tailored to consumer preferences, catering to international tastes and delivering an exquisite experience wherever they may be.



This is VITRO

01



A unique experience

We generate unique moments through an intuitive and simple **user experience**. A cutting-edge design based on the combination of a glass screen, light and sound, which turns brewing your favourite drink into a simple and pleasant gesture.

02



Excellent cup quality

Getting the **perfect balance in every cup** is paramount when it comes to coffee. We guarantee the perfect quality, consistency and aroma in every single cup thanks to our meticulous and perfectionist technology.

Different brewing technologies that adapt to the taste of each customised, allowing for a customised configuration in every environment.

03



A unified language

One range, thousands of possibilities, one language. Our machines come with a **unified user interface**, with the same particularities in each series, thus enabling both easy maintenance and a unified experience.

04



Meticulous design

Simple, robust programming aligned with durable and high-quality components make cleaning and maintaining VITRO quick, ensuring a satisfactory service for each customer. **Simple to maintain, simple to enjoy.**

05



Today and always

Robustness is a long-term investment. It is a commitment to **durability, to quality**. And always doing so from a **sustainable and respectful** perspective regarding the environment and people. VITRO is designed to be pushed to its limits, to meet any kind of demand, and to give customers what they want at all times.





A VITRO for everything, forever.

A versatile range.

That adapts to all kinds of environments and tastes.

The essence of design

When you only have one chance to make a good first impression, design is paramount. At Coffetek, we take care of every detail of our machines, turning technology into aesthetics, infusing every space with **style and functionality**, elevating the perception of beverage service quality to a higher level.

Make it your own

A range so adaptable it will become unique to your brand. With the option of customising recipes to make your VITRO part of your company.

The same quality and essence, different features and capacities. All designed to respond to any type of location and demand. Compact machines that guarantee an excellent service, always tailored to each space. Offering a global solution for your business.

For every need, a VITRO.

Technology for every preference

For every preference, a different coffee. For multiple configurations, our technology. Espresso, Americano, macchiato, cappuccino, mocha, filter coffee, with milk, cold, hot... There are infinite ways of drinking coffee, depending on preferences, moments, consumer trends, business models, and locations around the world. Our machines are **configured for adaptability**, to offer you precisely the coffee you desire.

Design and usability for all types of spaces.



An innovative and technological spirit that transforms cutting-edge design and intuitive machines into limitless possibilities.

VITRO **SERIES 1**

Small pleasures for **small spaces**.

Compact coffee machines designed to offer the highest quality hot espresso-based beverages, ideal for locations with limited space that still want the highest quality coffee.



VITRO **SERIES 3**

NEW

Capacity and autonomy for a continuous service.

Designed specifically for locations where seamless service is crucial, it features a second high-capacity boiler to ensure continuous operation and can also be equipped to accommodate jugs and fresh leaf tea for added versatility.



VITRO **SERIES 5**

Large volume, great taste.

Ideal for unattended environments with moderate to high demand, enhancing the consumer's coffee experience. Offers the peace of mind of providing exceptional coffee service.



The taste of a barista, the perfection of a machine.

Coffee brewing is a complex science. A meticulous process in which every element matters and contributes flavour and texture. A science that depends on the quality of the coffee, the recipe and the artistry of the brewer.

At **Coffetek** we want to imbue our machines with the same art, turning them into professional and tasteful baristas. Our **ACME (Automatic Coffeemaker Management Engine)** technology manages and coordinates the operations of all the technologies needed to create the perfect coffee.

The technologies and components we use in **VITRO** machines embody the tools and expertise of a barista, while adding the **precision, repeatability and uniformity** that only a machine can deliver.

An automatic barista for
all coffee spaces.

The **adaptability** of the **VITRO** range makes it possible to offer barista-quality coffee and the best experience in a **wide variety of environments** where coffee takes centre stage.

ATTENDED locations



Hotel buffets, restaurants, cafeterias, bakeries and other food establishments.

SELF-SERVICE locations



Offices, hotels, petrol stations, convenience stores, fast food chains, coffee corners...

The **cup quality**, combined with an **elegant design** and **modern appearance**, allows **VITRO** to seamlessly fit into any environment. With **VITRO** you can offer a complete selection of beverages with a delicious layer of foam that will make every cup a unique and unforgettable experience.

The **ease of use** and **high quality** make **VITRO** an optimal solution for self-service locations. Perfect also for locations where the user is responsible for its maintenance such as in offices, thanks to its balance between **ease of cleaning** and **cup quality**.



Espresso

Savour an
exquisite moment

The extraction of espresso coffee requires a **very fine grind**, **constant high pressure** and an **appropriate volume of hot water** to extract the richness of the coffee beans in a short time.

VITRO brews this **intense beverage** which provides **lots of caffeine in a small amount of liquid**, and also serves as the basis for beverages with milk such as cappuccinos or lattes.



Filter coffee

Taste the subtle and
balanced nuances.

Filter coffee is prepared with a **coarser grind**, which allows for a **prolonged, low-pressure contact between the water and the coffee**, absorbing all the flavour of its compounds.

With VITRO you can offer filter coffee, one of the most widely consumed coffees in the world, providing a smooth, balanced and comforting option with **lower acidity and greater flavour complexity** on the palate.



Fresh leaf tea

A cup full
of tradition.

From the rituals of afternoon tea to the adoption of various blends, English tea culture embodies a timeless charm. Hot water is poured over the **fresh tea leaves**, allowing them to release their **authentic flavours and aromas**.

VITRO faithfully reproduces the **traditional** brewing method, ensuring a delicious cup of English tea with the **convenience** of a modern coffee machine.

MIA milk systems

As simple as the flavour, as exquisite as perfection.

Our innovative micro-injected air technology (**MIA**) for fresh milk and powdered milk. **MIA** is a patented proprietary technology developed in collaboration with prestigious Swiss engineering companies specialized in milk processing. Collaborations that share our **innovative DNA** and make it possible for each solution we develop to guarantee a 100% memorable experience.

We inject air at high pressure, creating millions of bubbles that generate a velvety and consistent texture. A groundbreaking solution that adapts the milk to all tastes, palates and moments; always creating the perfect texture for all types of milk-based beverages.



Perfect temperature, perfect creaminess and perfect flavour down to the last sip.

Temperature control is crucial in beverage preparation, to maintain a balance of flavour, texture and aroma. This control is especially important in milk processing. The **MIA** temperature control system ensures the right consistency and perfect flavour for any milk-based beverage, making every sip a delicious experience.



MIA FreshMilk

Milk, in its natural form.

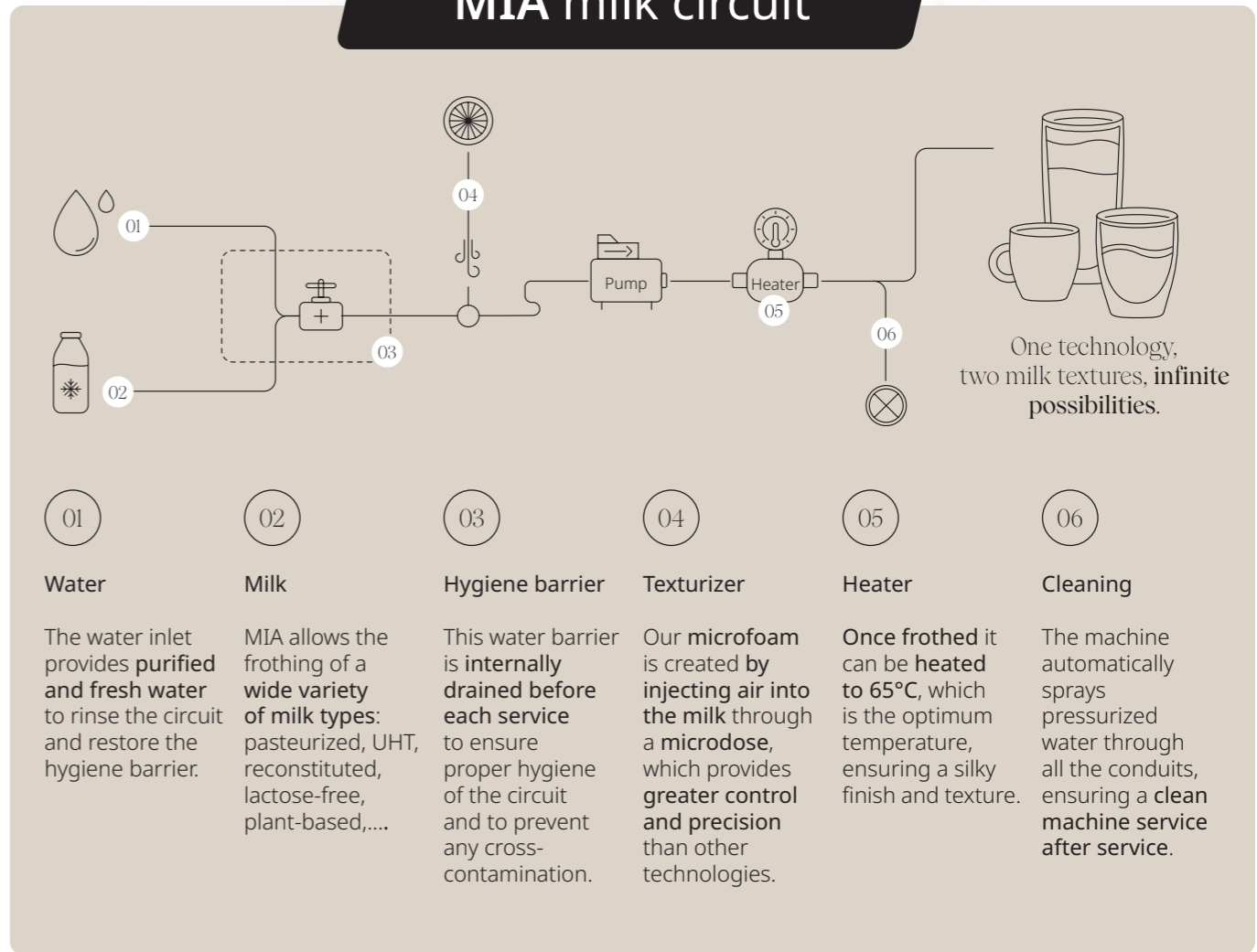
With the **MIA FreshMilk system**, the temperature of the liquid milk and foam can be either **hot or cold**, and the density and consistency of the foam can be adjusted to suit the tastes of the most demanding consumers. The only thing better than a sip of fresh, full-bodied milk, is that same sip, with just the right creaminess in the mouth. We create moments of value and enjoyment for all tastes and preferences. This is why **MIA** technology is also capable of frothing plant-based beverages.

MIA EasyMilk

Same quality, higher productivity.

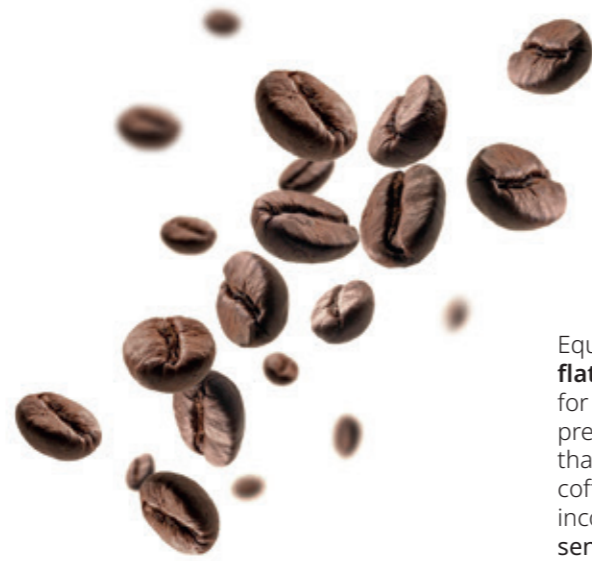
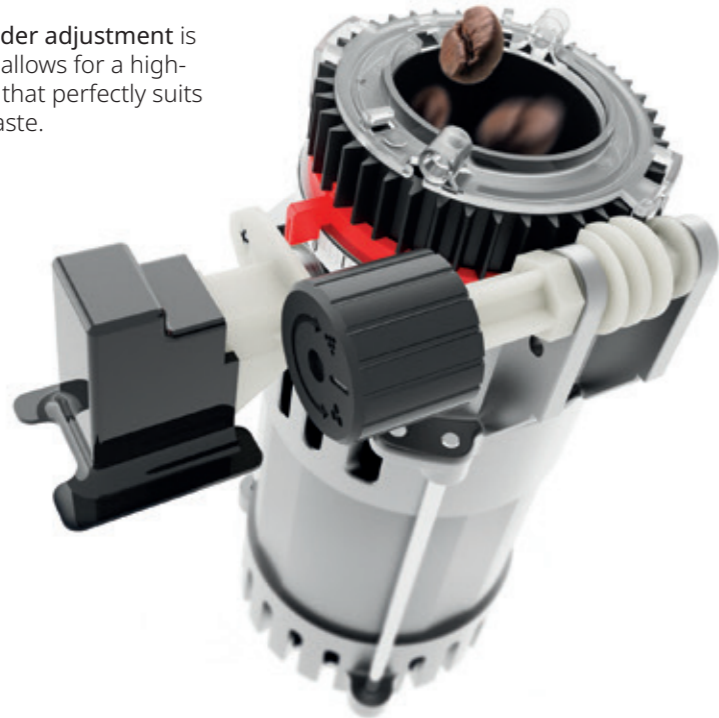
The **MIA EasyMilk system** combines the best of fresh milk and powdered milk. A proprietary solution that reconstitutes freeze-dried milk to create an optimal blend in temperature, texture and flavour. You can set the density and consistency you want the foam to have in your recipes. Technology and efficiency come together to generate fully reconstituted milk ready to be frothed and enjoyed in all kinds of coffee recipes. Furthermore, it enables cost optimization, ease of maintenance, preservation, and autonomy, making your business even more profitable.

MIA milk circuit



M03 precision grinder

The **M03 high-performance grinder** is designed for any professional environment, with a **performance and durability** that guarantees a perfect coffee grind for all types of consumption. The time dosing system allows the coffee grind to be adjusted according to the desired coffee dose per cup. The **manual grinder adjustment is very simple** and allows for a high-quality beverage that perfectly suits the customer's taste.



Equipped with **64 mm flat burrs** that allow for **quick grinding** and prevent a temperature rise that could damage the coffee. The grinder also incorporates a series of **sensors that detect jams and product depletion**, further enhancing its proven reliability and durability.



Double bean machines

Double the offer, for increased customisation. In order to offer Espresso or Fresh Brew coffee, we equip our **Double Bean machines with two grinders** and the **variable brewing unit**, allowing for the preparation of **different recipes and brews**.

This makes it possible to satisfy the tastes of all customers with the same machine and in the same location, increasing consumption and, consequently, the profitability of the machine.



Brewing units

To offer a perfect espresso, all brewing units available in the VITRO range of machines extract the maximum flavour and aroma under an exact pressure of 9 bars for a perfect crema.

For greater flexibility the **AZK V30 variable unit** offers the option of adjusting the espresso strength by varying the dosage, and also allows you to dispense beverages of different volumes. You can also offer **filter coffee** from the same machine, ensuring the optimal coffee quantity is served with each cup.

Depending on requirements, the machine can be equipped with the fixed-volume **AZK V10 or AZK V20 unit**. For smaller volume beverages, the V10 is recommended, while the V20 is ideal for larger volume offerings, allowing you to tailor solutions to the preferences and demands of your customers.

Specifications

	Brewing method	Capacity	Chamber diameter	Piston
AZK V10	Espresso	6-8 g	38 mm	Fixed position
AZK V20	Espresso	12-14 g	48 mm	Fixed position
AZK V30	Espresso and filter coffee	7-14 g	48 mm	Variable position



Straightforward selection

The contemporary look of the machine will grab the attention of your customers. In addition, the **elegant and intuitive selection panel** will encourage them to buy in a **simple and easy** way because in just a few seconds they will have the drink they wanted in their hands.



Cup sensor

The **cup sensor** detects the presence of a cup placed under the spout and prevents unintentional dispensing, minimizing the risk of unnecessary spillage. This **reduces waste** and ensures that the service area remains clean and tidy.



Distance selection

Our **"Distance Selection"** operates without the need to touch the machine and at a distance of 2 cm from the screen, adding an extra level of **safety and hygiene**, especially in environments where cleanliness and minimizing contact are crucial.

Dual boiler system

The dual boiler system provides the machine with the capacity to serve **freshly ground coffee** as well as **instant beverages** and **freshly brewed tea** at the optimum temperature and at the quality you demand time after time.

Instant beverage mixers

VITRO's instant beverage mixers ensure that each instant product is mixed at the perfect speed. The VITRO mixers allow obtaining crema from instant coffee, while instant milk is mixed and served at the desired consistency for each recipe.

Fresh leaf tea brewing system

The paperless tea brewer makes brewing a perfect cup of tea a breeze. In the VITRO fresh leaf tea brewing system, leaf tea is infused at the optimum temperature, creating an English tea experience by the book. The perfect fusion of English tea heritage and state-of-the-art technology guarantees a delicious tea experience in as little as 20 seconds.



Details matter.

01



Foldable and versatile cup stand

The machine's integrated cup stand allows adjusting the dispensing height to different cup sizes and ensures perfect crema for short drinks like espresso, while **keeping the machine clean and preventing any splashes.**

02



Hot water spout

The **separate hot water spout** is designed for the preparation of a cup of tea and other delicate infusions, as it **prevents flavour contamination** and ensures a pleasant drinking experience.

03



Lighting

The illuminated dispensing area **enhances the user experience** and contributes to the perfect presentation of the beverages. Additional ambient lighting adds a premium look to the machine, seamlessly integrating it into its surroundings.

04



Cup positioning guide

A clearly visible cup positioning guide ensures the **correct positioning of each cup** under the spout in self-service situations, **reducing unsightly spills and splashes.**

05



Easy access hoppers

The bean and instant hoppers are **easily accessible**, allowing direct and straightforward **product filling**. Optional size extensions and hopper locking systems make the VITRO range versatile for different modes of use.

06



Payment systems

Adapting continuously to market trends is essential in today's market. The MDB protocol allows the VITRO range to adapt to the latest **payment methods with various accessories** that facilitate payment.

07



Waste drawer and liquid tray

The coffee grounds containers can be **easily emptied and cleaned** in the dishwasher, ensuring uncomplicated **daily maintenance**. The liquid trays are equipped with integrated breakers, preventing any spillage during transport or cleaning processes.

08



ECO mode

After three hours of inactivity, the **boiler temperature is automatically reduced** and remains at this level until the next user interaction. Additionally, the machine offers the option to programme an **automatic boiler shutdown** or to enter stand-by mode outside of business hours, enabling **further energy savings** and customisation based on specific usage patterns.

Easy maintenance and full control.

Colour-coded dispensing tubes

With a superb design both internally and externally, our coffee machine features colour-coded dispensing tubes that simplify maintenance tasks and avoid misconfigurations.

Easy label changing

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



Automatic and regular cleaning process

To ensure the safety and hygiene of our beverages, we have a simple cleaning solution. Our system comes with an **automatic cleaning process** validated by the Spanish National Center of Food Technology and Safety (CNTA), which is activated after each service and 5 minutes after the last one. Periodic, manual cleaning of the MIA FreshMilk module is only required every 24 hours.

MIA EasyMilk machines require manual cleaning every 8 days. Furthermore, the machine emits an alert if the milk container needs cleaning due to prolonged inactivity or inappropriate temperature.



Take full control of your coffee sales and machine performance remotely, get accurate data and real-time alerts, and boost your marketing and sales with Coges and Vendon solutions.



Cleaning and downtime reporting

Preventive maintenance

Component usage

Firmware and database updates

Connect loyalty programmes

Connect mobile and cashless payments



VITRO **SERIES 1**

The finest coffee
in the smallest sizes.

Up to
150
CUPS/DAY



The VITRO Series 1 stands out as the perfect combination of **compact design, intuitive functionality, beverage quality and sustainable approach.**

A series of machines adaptable to any environment that offer a perfect balance between aesthetics and functionality, making it a premium and versatile coffee experience for both your business and personal space.



Brewing units

To customise beverages and volumes according to your needs, including the option of offering both espresso and filter coffee between the fixed or variable chamber brewing unit (only VITRO X1).



Easy-to-use selection panel

The 12-option touchscreen panel offers a wide variety of high quality coffees. An 8-option direct touch keypad is also available for the VITRO S1.



Easy access hoppers

One or two 1.2 kg bean hoppers and up to two hoppers for chocolate or other soluble ingredients. The filling process can be done from the top, without opening the door, in a straightforward and simple way.



Easy to empty and clean the waste

The coffee grounds drawer has a capacity for up to 50 coffees and the liquid tray holds 1.2 litres. Their design allows for easy emptying and dishwasher cleaning.



Illuminated dispensing area

The illuminated dispensing area enhances the user experience and contributes to the perfect presentation of the beverages (not available in VITRO S1 models).



Separate water spout

For the preparation of tea in a cup and other delicious infusions (not available in VITRO S1 models).



Foldable and versatile cup stands

The design of the cup stand allows correct dispensing height adjustment for different cup sizes and prevents splashes.



4-litre water tank

For greater flexibility in locations with low consumption and no access to the mains water. Mains water connection kit available for longer run time (only VITRO S1).



MIA FreshMilk System

Our innovative micro-injected air (MIA) solution creates a consistent, velvety texture without diluting the taste with steam. Provides warm or cold milk and milk foam with the consistency to suit the consumer's taste.

Optional

Distance selection

Touch-free beverage selection at a distance of up to 2 cm from the screen for added safety and hygiene.

Bean hopper extension

Enables increased autonomy for the machine with 2.2kg coffee bean hoppers.

VITRO **SERIES 3**

NEW

Capacity, autonomy and usability for excellent coffee and tea.

Up to
350
CUPS/DAY



There are times and places where being **productive** is paramount. The VITRO Series 3 is specifically designed for those **locations where continuous and seamless service** is essential.

The VITRO 3 Series is equipped with a second high-capacity boiler that allows continuous service and is also prepared for the use of jugs and fresh leaf tea.



Dual boiler system

Seamless, continuous service and optimum temperature profiles for fresh coffee, fresh leaf tea and instant beverages in the quality.



Variable brewing group

Allows adjusting the espresso strength and preparing espressos of different sizes, including the option to offer fresh filter coffee providing an additional smooth and balanced option with greater flavour complexity on the palate.



High-quality touch display

An eye-catching 13" touch screen that allows easy selection and customisation of beverages and simplifies machines configuration.



Connectivity and fleet management

The VITRO Series 3 is factory-prepared for remote access and fleet management in the cloud. Cloud access and remote services can simply be activated on demand.



Illuminated dispensing area

The illuminated product dispensing area enhances the user experience and contributes to the perfect presentation of the beverages, while the ambient lighting adds a premium look.



Separate water spout

For the preparation of tea and other delicious infusions. The separate spout prevents flavour contamination and ensures a pleasant drinking experience.



High autonomy and variety

Large bean and soluble hoppers result in a high machine autonomy and reduced refilling frequency.

Optional



Intuitive sliding cup stand

The cup stand position can be easily changed to allow dispensing in small or large to-go cups from the coffee or water tap without splashes.



Fresh leaf tea brewing system

The perfect fusion of English tea heritage and state-of-the-art technology guarantees a delicious tea experience in as little as 20 seconds.

VITRO **SERIES 5**

When it comes to coffee,
more is more, always.

Up to
250
CUPS/DAY



The VITRO Series 5 features **high-capacity automatic** hot beverage machines, ideal for the preparation of an extensive menu of the highest quality hot beverages.

A series designed for unattended environments that elevates the coffee experience for the consumer, with a capacity of more than 250 cups per day.



Brewing units

To customise beverages and volumes according to your needs, including the option of offering both espresso and filter coffee in a single machine, choose any of the three brewing units.



Easy-to-use selection panel

The 12 or 20-option panel offers a wide variety of high quality coffees while the Distance Selection technology allows drinks to be selected without touching the machine.



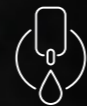
High autonomy

With one or two 1.2 kg bean hoppers and up to four hoppers for chocolate or other soluble ingredients. The waste drawer has a capacity for up to 220 coffees and the liquid tray holds 2.5 litres. An exceptional autonomy allowing a continuous service.



Illuminated dispensing area and ambient lighting

The illuminated product dispensing area enhances the user experience and contributes to the perfect presentation of the beverages, while the ambient lighting adds a premium look.



Separate water spout

For the preparation of tea and other delicious infusions. The separate spout prevents flavour cross-contamination and ensures a pleasant drinking experience.



Foldable and versatile cup stands

The design of the cup stand allows correct dispensing height adjustment for different cup sizes and prevents splashes.



MIA FreshMilk or MIA EasyMilk System

Our innovative micro air injection (MIA) solution creates a consistent, velvety texture. With the MIA FreshMilk System, the temperature of the liquid milk and foam can be either hot or cold. The MIA EasyMilk system reconstitutes freeze-dried milk to create an optimal blend in temperature, texture and flavour.

Optional

Cup Sensor

Sensors prevent unintentional dispensing, minimizing the risk of unnecessary spillage. (only available in models with a 20-option panel).

More customisation than ever.

Additional modules

These complement the machine allowing the service offer to be adapted to the location.

Fridges

For machines with fresh milk, we offer various coolers that help maintain the milk temperature, including intelligent systems that constantly monitor the fill level and temperature of the milk.

Coins or cashless payment modules (MDB)

The payment modules are equipped with an MDB connector and are designed for easy and fast installation of a coin or cashless payment system.

Base cabinets

Our base cabinets are designed to improve the ergonomics, raising the machine to a comfortable and natural height for users. They also increase the autonomy of the machines by adding capacity for coffee waste and incorporating different payment systems.



The **VITRO** range has been designed to **adapt to any business environment** by offering a wide variety of accessories, consumer payment options and modes of operation.

Autonomy kits

Minimal maintenance thanks to the kits and the option of installation in spaces without access to mains water.

Bean hopper extension

Reduces the number of visits to the machine.

Water autonomy kit

Install the machine in a place without mains water connection.

Waste drainage kit

Simplifies and reduces maintenance visits.

Other accessories

A wide range of accessories and kits designed to offer a distinctive service in each location.

Water filters

Machine cleaning kit

Cleaning products

Hopper locking kit

VITRO **SERIES 1**

	VITRO S1 INSTANT	VITRO S1 ESPRESSO	VITRO X1 ESPRESSO	VITRO X1 DOUBLE BEAN
Capacity				
Recommended average daily consumption of	up to 60 cups	up to 60 cups	up to 150 cups	up to 150 cups
Hourly productivity according to DIN 18873-2	Espresso	108	108	108
	Cappuccino	92	92	100
	Hot Water	88	88	104
Grinder and hoppers				
Coffee bean hopper	-	1,2 kg	1,2 kg	2x 1,2kg
Coffee bean hopper extension	-	-	⊙	⊙
Leaf tea container	-	-	-	-
Soluble product containers	4x 1,6l	2x 1,6l	2x 1,6l	1x 0,6l
Lockable containers	⊙	⊙	⊙	⊙
Dual grinder	-	-	-	Ⓢ
Boiler and brewing unit				
5-8g fixed volume (Azk V10)	-	Ⓢ	⊙	⊙
10-14g fixed volume (Azk V20)	-	-	⊙	⊙
7-14g variable brew group (Azk V30)	-	-	Ⓢ	Ⓢ
Pressure boiler capacity (ml)	315	315	700	700
Atmospheric boiler capacity (ml)	-	-	-	-
Milk systems				
MIA FreshMilk	-	⊙	⊙	⊙
MIA EasyMilk	-	-	-	-
User Interface				
Selection type	Direct touch keypad	Direct touch keypad	Capacitive touch	Capacitive touch
No of selections	8	8	12	12
Distance selection	-	-	⊙	⊙
Design and connectivity				
Foldable cup stand	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Sliding cup stand	-	-	-	-
Independent hot water spout	-	-	Ⓢ	Ⓢ
Illuminated dispense area	-	-	Ⓢ	Ⓢ
Nebular Connectivity*	-	-	-	-
Vendon Connectivity kit	⊙	⊙	⊙	⊙
Cup sensor	-	-	-	-
Waste and water supply				
4l water tank	Ⓢ	-	-	-
Mains water supply	⊙	⊙	⊙	Ⓢ
Internal waste capacity	Coffee ground cakes	n/a	up to 50	up to 50
	Liquids tray	1,2l	1,2l	1,2l
Technical features				
Voltage (V)	230	230	230	230
Frequency (Hz)	50	50	50	50
Maximum power (W)	w/o MIA Milk System	1.500	1.500	1.500
	with MIA Milk System	-	2.300	2.300
EcoMode	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Dimensions (mm)	width / height / depth	305 x 625 x 430	305 x 625 x 430	305 x 625 x 430
Weight (kg)W		28	39	42

VITRO **SERIES 3**

	ESPRESSO	DUO	ESPRESSO	MAX DUO
Capacity				
Recommended average daily consumption of	up to 250 cups	up to 250 cups	up to 350 cups	up to 350 cups
Hourly productivity according to DIN 18873-2	Espresso	108	108	108
	Cappuccino	100	100	100
	Hot Water	144	144	144
Grinder and hoppers				
Coffee bean hopper	1,2 kg	1,2kg	3,4kg	3,4kg
Coffee bean hopper extension	-	-	-	-
Leaf tea container	-	2,0l	-	4,0l
Soluble product containers	3x 2,0l	2x 2,0l	3x 4,0l	2x 4,0l
Lockable containers	-	-	-	-
Dual grinder	-	-	-	-
Boiler and brewing unit				
5-8g fixed volume (Azk V10)	⊙	⊙	⊙	⊙
10-14g fixed volume (Azk V20)	⊙	⊙	⊙	⊙
7-14g variable brew group (Azk V30)	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Pressure boiler capacity (ml)	315	315	315	315
Atmospheric boiler capacity (ml)	2.400	2.400	2.400	2.400
Milk systems				
MIA FreshMilk	-	-	-	-
MIA EasyMilk	-	-	-	-
User Interface				
Selection type	13" Touch Display	13" Touch Display	13" Touch Display	13" Touch Display
No of selections	unlimited	unlimited	unlimited	unlimited
Distance selection	-	-	-	-
Design and connectivity				
Foldable cup stand	-	-	-	-
Sliding cup stand	⊙	⊙	⊙	⊙
Independent hot water spout	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Illuminated dispense area	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Nebular Connectivity*	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Vendon Connectivity kit	⊙	⊙	⊙	⊙
Cup sensor	-	-	-	-
Waste and water supply				
4l water tank	-	-	-	-
Mains water supply	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Internal waste capacity	Coffee ground cakes	up to 70	up to 70	up to 70
	Liquids tray	2,4l	2,4l	2,4l
Technical features				
Voltage (V)	230	230	230	230
Frequency (Hz)	50	50	50	50
Maximum power (W)	w/o MIA Milk System	2.000	2.000	2.000
	with MIA Milk System	-	-	-
EcoMode	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Dimensions (mm)	width / height / depth	444 x 803 x 540	444 x 803 x 540	444 x 953 x 540
Weight (kg)		58	60	66

Ⓢ Standard | ⊙ Optional

* Requires separate activation; additional fees may apply.

		VITRO SERIES 5	
		VITRO S5	VITRO X5
		ESPRESSO	DOUBLE BEAN
Capacity			
Recommended average daily consumption of		up to 250 cups	up to 250 cups
Hourly productivity according to DIN 18873-2	Espresso	108	108
	Cappuccino	100	100
	Hot Water	104	104
Grinder and hoppers			
Coffee bean hopper		2kg	2x 1,2kg
Coffee bean hopper extension		-	⊙
Leaf tea container		-	-
Soluble product containers		4 (2x 4,2l; 2x 1,8l)	3 (3,0l, 2,6l; 1,5l)
Lockable containers		Ⓢ	⊙
Dual grinder		-	Ⓢ
Boiler and brewing unit			
5-8g fixed volume (Azk V10)		Ⓢ	⊙
10-14g fixed volume (Azk V20)		⊙	⊙
7-14g variable brew group (Azk V30)		⊙	Ⓢ
Pressure boiler capacity (ml)		700	700
Atmospheric boiler capacity (ml)		-	-
Milk systems			
MIA FreshMilk		⊙	⊙
MIA EasyMilk		⊙	⊙
User Interface			
Selection type		Capacitive touch	Capacitive touch
No of selections		12 or 20	20
Distance selection		⊙	⊙
Design and connectivity			
Foldable cup stand		Ⓢ	Ⓢ
Sliding cup stand		-	-
Independent hot water spout		Ⓢ	Ⓢ
Illuminated dispense area		Ⓢ	Ⓢ
Nebular Connectivity*		-	-
Vendon Connectivity kit		⊙	⊙
Cup sensor		Ⓢ (with 20 selections)	Ⓢ
Waste and water supply			
4l water tank		-	-
Mains water supply		Ⓢ	Ⓢ
Internal waste capacity	Coffee ground cakes	up to 220	up to 220
	Liquids tray	2,5l	2,5l
Technical features			
Voltage (V)		230	230
Frequency (Hz)		50	50
Maximum power (W)	w/o MIA Milk System	1.800	1.800
	with MIA Milk System	2.300	2.300
EcoMode		Ⓢ	Ⓢ
Dimensions (mm)	width / height / depth	480 x 775 x 590	480 x 865 x 590
Weight (kg)		63	67

Ⓢ Standard | ⊙ Optional

VITRO

* Requires separate activation; additional fees may apply.



Simply exquisite

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Coffee & Vending Systems Division

