
VITRO S

AZKOYEN GROUP

BUILDING COFFEE EXPERIENCES

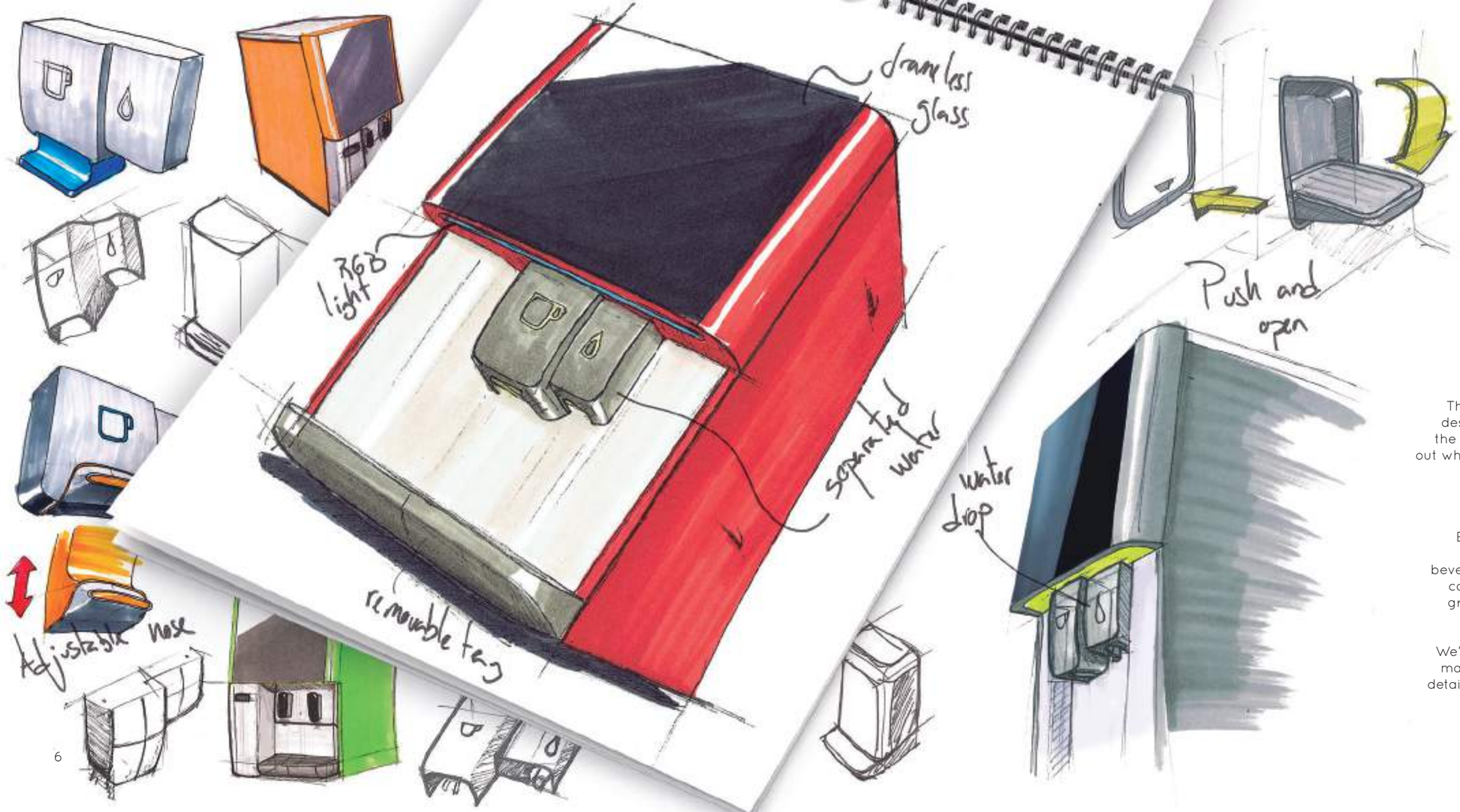
COFFEE PERFECTION

Coffee is a constant in our everyday lives. Any time, any place; coffee is the catalyst that brings people together, to enjoy and to share. There are countless ways to prepare coffee and an infinite variety of coffee recipes – it's possible to say that there's a particular coffee out there for every lover of the world's favourite beverage.

Coffee drinking was first discovered by Ethiopian monks hundreds of years ago, but it's never been more popular: coffee brewing and preparation methods have evolved constantly to meet changing consumer tastes.

That's why 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 DETAIL

The Vitro range of professional hot beverage machines is designed with attention to every detail. After investigating the current design trends in the coffee industry and finding out what consumers and operators expect from an automatic coffee machine, we believe we've created a machine that combines our experience as manufacturers with a contemporary, aesthetic and timeless design .

Every aspect of Vitro enhances the user experience, the culmination of which sets the range apart from other beverage systems. Thanks to our uncompromising focus on continuous development and innovation, we've fused our growing knowledge with the demands of a fast-changing world.

We've focused on what's most important: offering the best machine and the best product; taking care of the smallest details and giving unmistakeable personality and identity to the whole Vitro range.



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.



DRINK TECHNOLOGIES

ESPRESSO

The Vitro Espresso system tamps and brews freshly ground coffee with 9 bar pressure. This is the accepted pressure to achieve the best results, delivering the ideal crema and body.

FRESH BREW TEA

The Vitro Fresh Leaf tea paperless brewing system infuses the tea by filtering hot water through the leaf tea.

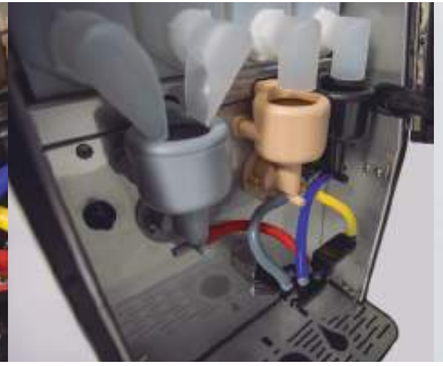
INSTANT

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.







FEATURES

TOUCH SELECTION

Selections on Vitro machines are made by a simple touch, thanks to the integrated capacitive selection panel situated behind the machine's smoked glass.
(excludes Vitro S1)

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.

REMOVABLE TRAY

Enables liquid waste removal without opening the machine door, for increased efficiency.

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.













VITRO *S SERIES*

The Vitro S ensures you can provide your customers the drinks they want, just as they like them. The core features of Vitro S are its speed and reliability, so you can relax while Vitro provides your customers with a pleasant coffee experience.

VITRO S HAS ALL THE DRINK TECHNOLOGIES TO CHOOSE FROM

The Vitro S series is the most versatile of the range when you're talking about hot beverage technology. It represents the current diversity of coffee/tea serving and preparation. You can choose the technology that matches the tastes of all your customers. So everyone can find the drink they're looking for.

STRAIGHT FORWARD SELECTION

The contemporary look of the machine will grab the attention of your customers. Furthermore, the elegant and intuitive selection panel will tempt your customers to buy. In a matter of seconds, they'll have the drink they really want in their 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.



VITRO 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.



Espresso

Instant

Hot Water

Removable Tray

2 height Cup Stand

Water Tank

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

Productivity per hour

Hot water per hour 9.9 litres.

Espresso 90 cups.

Soluble drink 90 cups.

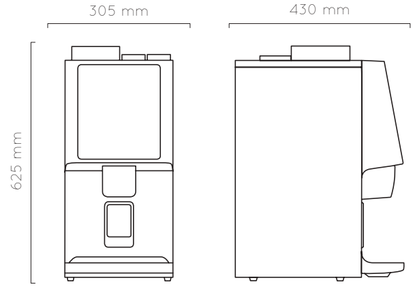
Cappuccino 70 cups.

Drink Capacity

Espresso 150 cups.

Cappuccino (Powdered Milk) 150 cups.

Chocolate 40 cups.



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

Productivity per hour

Hot water per hour 9.9 litres.

Soluble drink 90 cups.

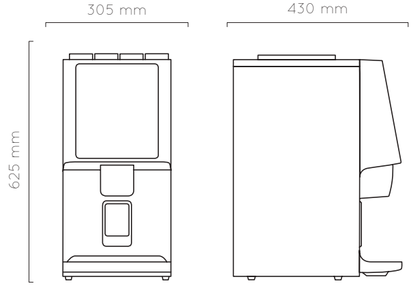
Cappuccino 70 cups.

Drink Capacity

Espresso 250 cups.

Cappuccino (Powdered Milk) 150 cups.

Chocolate 40 cups.



VITRO 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

Eco mode

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

Productivity per hour

Hot water per hour 45 litres

Espresso 240 cups.

Soluble drink 240 cups.

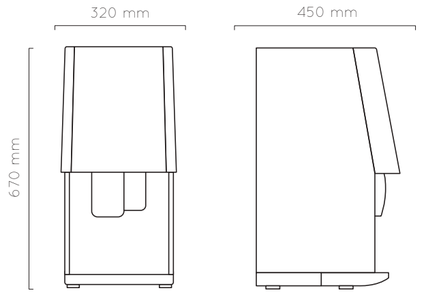
Cappuccino 80 cups.

Drink Capacity

Espresso 265 cups.

Cappuccino (Powdered Milk) 265 cups.

Chocolate 60 cups.



VITRO 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

Eco mode

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

Productivity per hour

Soluble drink 240 cups.

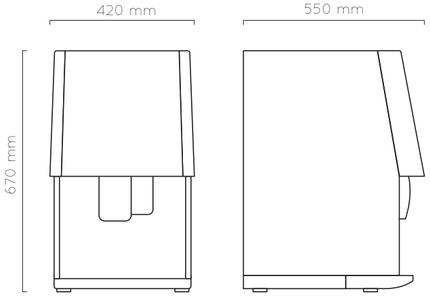
Cappuccino 80 cups.

Drink Capacity

Espresso 265 cups.

Cappuccino (Powdered Milk) 265 cups.

Chocolate 60 cups.



VITRO 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

Eco mode

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

Productivity per hour

Hot water per hour 30 litres

Espresso 125 cups.

Soluble drink 240 cups.

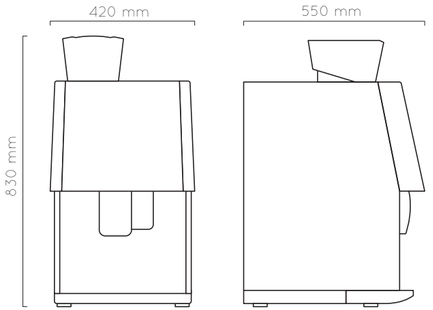
Cappuccino 80 cups.

Drink Capacity

Espresso 200 cups.

Cappuccino (Powdered Milk) 200 cups.

Chocolate 60 cups.



VITRO 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

Eco mode

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

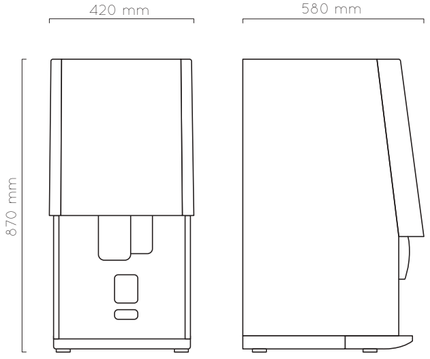
Sugar	1950 g / 325 cups
Instant Coffee	600 g / 375 cups
Powdered Milk	1560 g / 390 cups
Chocolate	1560 g / 78 cups

Productivity per hour

Hot water per hour 70 litres
Espresso 240 cups.
Soluble drink 240 cups.
Cappuccino 80 cups.

Drink Capacity

Espresso 375 cups.
Cappuccino (Powdered Milk) 375 cups.
Chocolate 78 cups.



VITRO S4



VITRO S4 FRESH BREW TEA

Capacity is similar to what you'd expected 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 | Eco mode

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

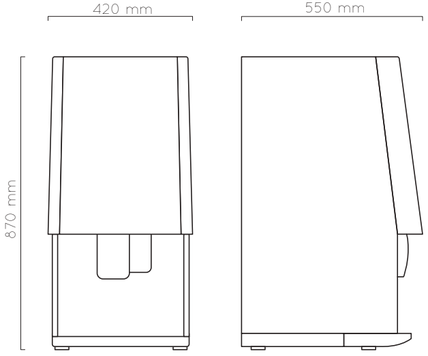
Leaf Tea	1646 g / 660 cups
Instant Coffee	600 g / 375 cups
Powdered Milk	2470 g / 620 cups
Chocolate	2470 g / 123 cups
Sugar	1950 g /325 cups

Productivity per hour

Soluble drink 240 cups.
Cappuccino 80 cups.

Drink Capacity

Espresso 375 cups.
Cappuccino (Powdered Milk) 375 cups.
Chocolate 123 cups.



VITRO 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
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

Eco mode

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

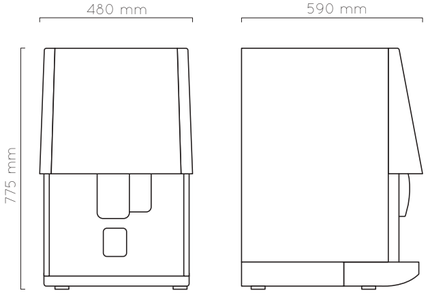
Coffee beans	2600 g / 370 cups
Decaf Coffee	450 g / 282 cups
Powdered Milk	4000 g / 500 cups
Chocolate	2300 g / 115 cups
Grout Bin	200 Cakes

Productivity per hour

Hot water per hour 25 litres
Espresso 90 cups.
Soluble drink 240 cups.
Cappuccino 80 cups.

Drink Capacity

Espresso 370 cups.
Cappuccino (Powdered Milk) 370 cups.
Chocolate 115 cups.



VITRO

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