

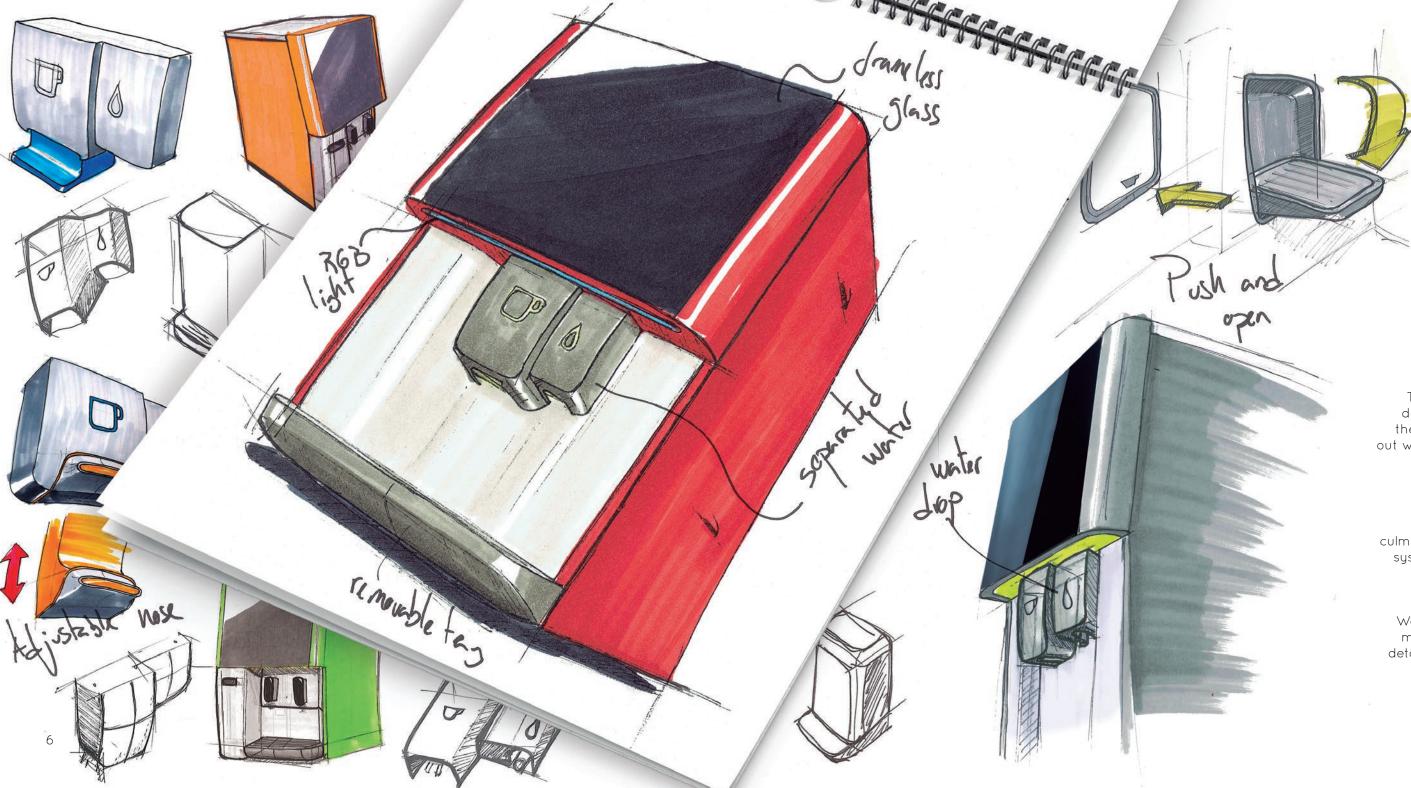
### COFFEE PERFECTION

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**



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.



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)





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



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.



#### O√O 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.



16









#### 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 Capcity

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.

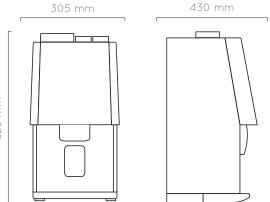
Cappuccino 70 cups.

**Drink Capacity** 

Espresso 150 cups.

Cappuccino (Powdered Milk) 150 cups.

Chocolate 40 cups.



#### VITRO S1 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.









Tray

2 height Cup Stand







#### Technical features

0.315 litres Pressure Boiler capacity1.1 kW Max. power Pressure Boiler0.8 Bar Min. / 10 Bar Max. Water Pressure

#### **Machine Capcity**

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.

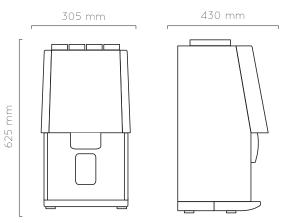
Cappuccino 70 cups.

#### **Drink Capacity**

Espresso 250 cups.

Cappuccino (Powdered Milk) 150 cups.

Chocolate 40 cups.



#### **VITRO S2 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.









Touch Selection





Tray



Spout

√ 32 Kg Machine

(b) 230 Vac / 13A / 3kW / 50 Hz

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.

320 mm 450 mm



#### 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.



22











Tray



Spout



USB

Connection

↑ 35 Kg Machine





Technical features Productivity per hour

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

_eaf Tea	1000 g / 400 cups
nstant Coffee	425 g / 265 cups
Powdered Milk	1200 g / 300 cups
Chocolate	1200 g / 60 cups
Sugar	1500 g / 250 cups

Soluble drink 240 cups.

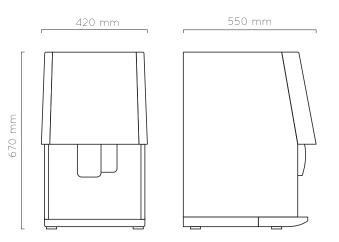
Cappuccino 80 cups.

**Drink Capacity** 

Espresso 265 cups. 🗩

Cappuccino (Powdered Milk) 265 cups.

Chocolate 60 cups.





#### VITRO S3 BEAN TO CUP

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



Touch Selection





Connection



Tray

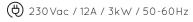


Spout

Hot Water









#### 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

1600 g / 200 cups Coffee beans 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.

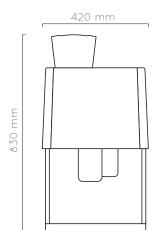
Capppuccino 80 cups.

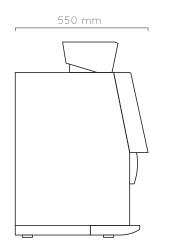
**Drink Capacity** 

Espresso 200 cups.

Cappuccino (Powdered Milk) 200 cups.

Chocolate 60 cups.

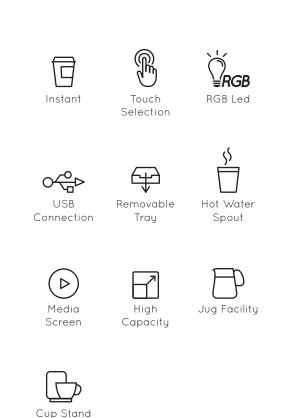






#### **VITRO S4 INSTANT**

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 and nutritional information.





10 litres atmospheric Boiler capacity (Instant product)

1950 g / 325 cups

600 g / 375 cups

1560 g / 390 cups

1560 g / 78 cups

2.80 kW Max. power atmospheric Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

Technical features

Machine capacity

Instant Coffee

Powdered Milk

Chocolate

Sugar





Productivity per hour

Hot water per hour 70 litres

Espresso 240 cups.

Soluble drink 240 cups.

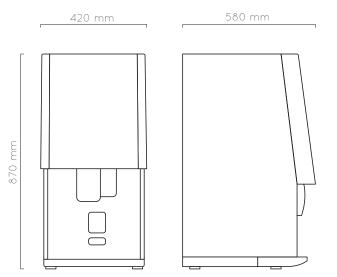
Cappuccino 80 cups.

**Drink Capacity** 

Espresso 375 cups.

Cappuccino (Powdered Milk) 375 cups.

Chocolate 78 cups. 🔘





#### VITRO S4 FRESH BREW TEA

Capacity is similar to what you'd expected in freestanding 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.



Touch



Selection





USB Removable Connection Tray

Hot Water Spout





Fresh Brew Tea

√ 40 Kg Machine

Machine capacity

Leaf Tea

Instant Coffee

Powdered Milk

Chocolate

Grout Bin

Sugar





Technical features Productivity per hour

2.4 litres atmospheric Boiler capacity (Instant product)

1646 g / 660 cups

600 g / 375 cups

2470 g / 620 cups

2470 g / 123 cups

1950 g /325 cups

65 cakes

2.85 kW Max. power atmospheric Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

Soluble drink 240 cups.

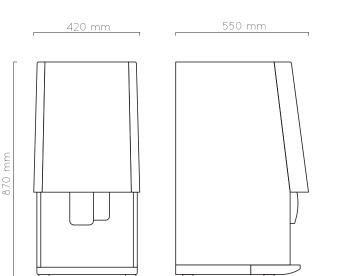
Cappuccino 80 cups.

**Drink Capacity** 

Espresso 375 cups.

Cappuccino (Powdered Milk) 375 cups.

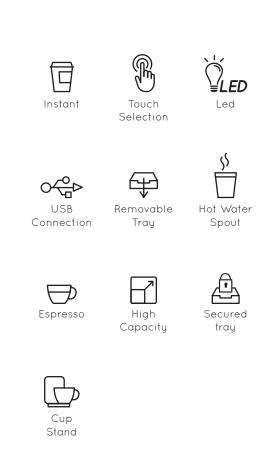
Chocolate 123 cups.



#### **VITRO S5 ESPRESSO**

Offers the authentic taste of real espresso. The Vitro S5 offers 12 selection buttons and integrates a cup stand. This machine is recommended for unattended locations thanks to its high capacity and secured tray.











#### Technical features

0.7 litres Pressure Boiler capacity (Espresso)

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	2000 g / 500 cups
Chocolate	2300 g / 115 cups
Grout Bin	200 cakes

200 cakes

#### Productivity per hour

Hot water per hour 25 litres

Espresso 90 cups.

Soluble drink 240 cups.

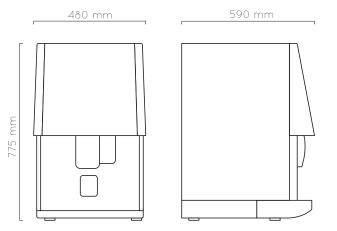
Cappuccino 80 cups.

**Drink Capacity** 

Espresso 370 cups.

Cappuccino (Powdered Milk) 370 cups.

Chocolate 115 cups.



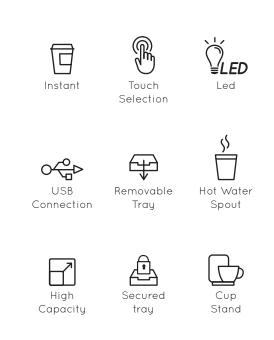
### VITRO S5

#### **VITRO S5 INSTANT**

The Vitro S5 instant has 12 selections to choose from, offering a great variety of hot beverages. The capacity of the product hoppers and self-contained design of the waste tray are specifically designed for self service areas.



32









#### Technical features

0.7 litres Pressure Boiler capacity (Instant product)

1.4 kW Max. power Pressure Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

#### Machine capacity

Instant Coffee	800 g / 80 cups
Decaf Coffee	450 g / 285 cups
Powdered Te	1000 g / 250 cups
Powdered Milk	1600 g / 500 cups
Chocolate	2300 g / 115 cups

#### Productivity per hour

Hot water per hour 25 litres

Espresso 90 cups.

Soluble drink 240 cups.

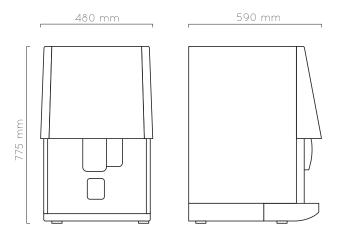
Cappuccino 80 cups.

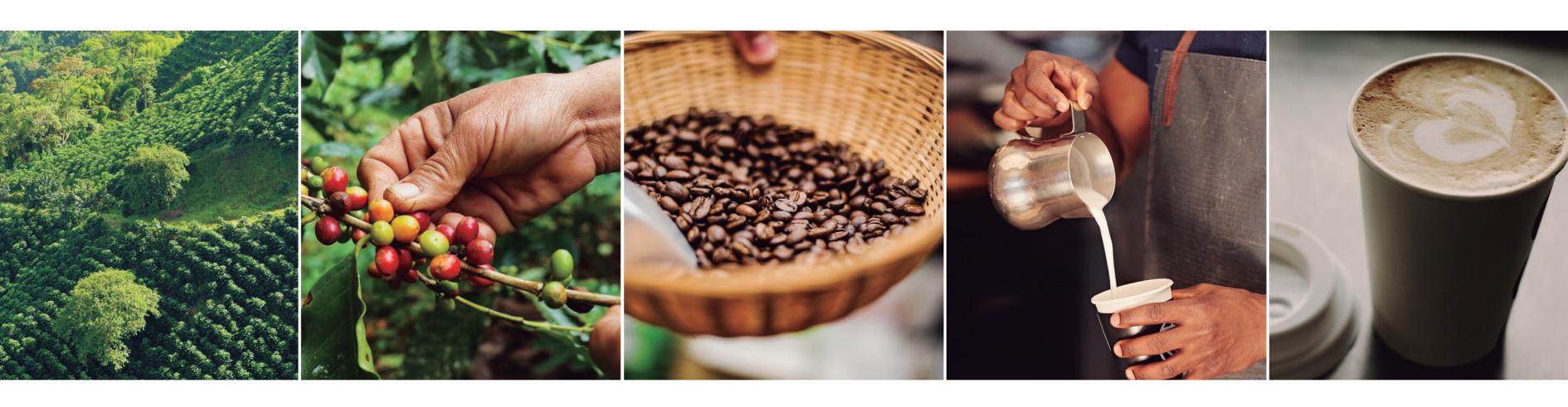
**Drink Capacity** 

Espresso 80 cups.

Cappuccino (Powdered Milk) 80 cups.

Chocolate 115 cups.





# VITRO DOB

WWW.VITROCOFFEE.COM

U.K.

Unit 1, Portishead Business Park Old Mill Road, Portishead Bristol, BS20 7BX 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

7 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** 

1100 South Tryon Street, Suite 200 Charlotte, NC 28203 Tel.: (803) 524-1008

Vending Systems Division





