

VITROX

# BUILDING COFFEE EXPERIENCES



# #COFFEEEXPERIENCE



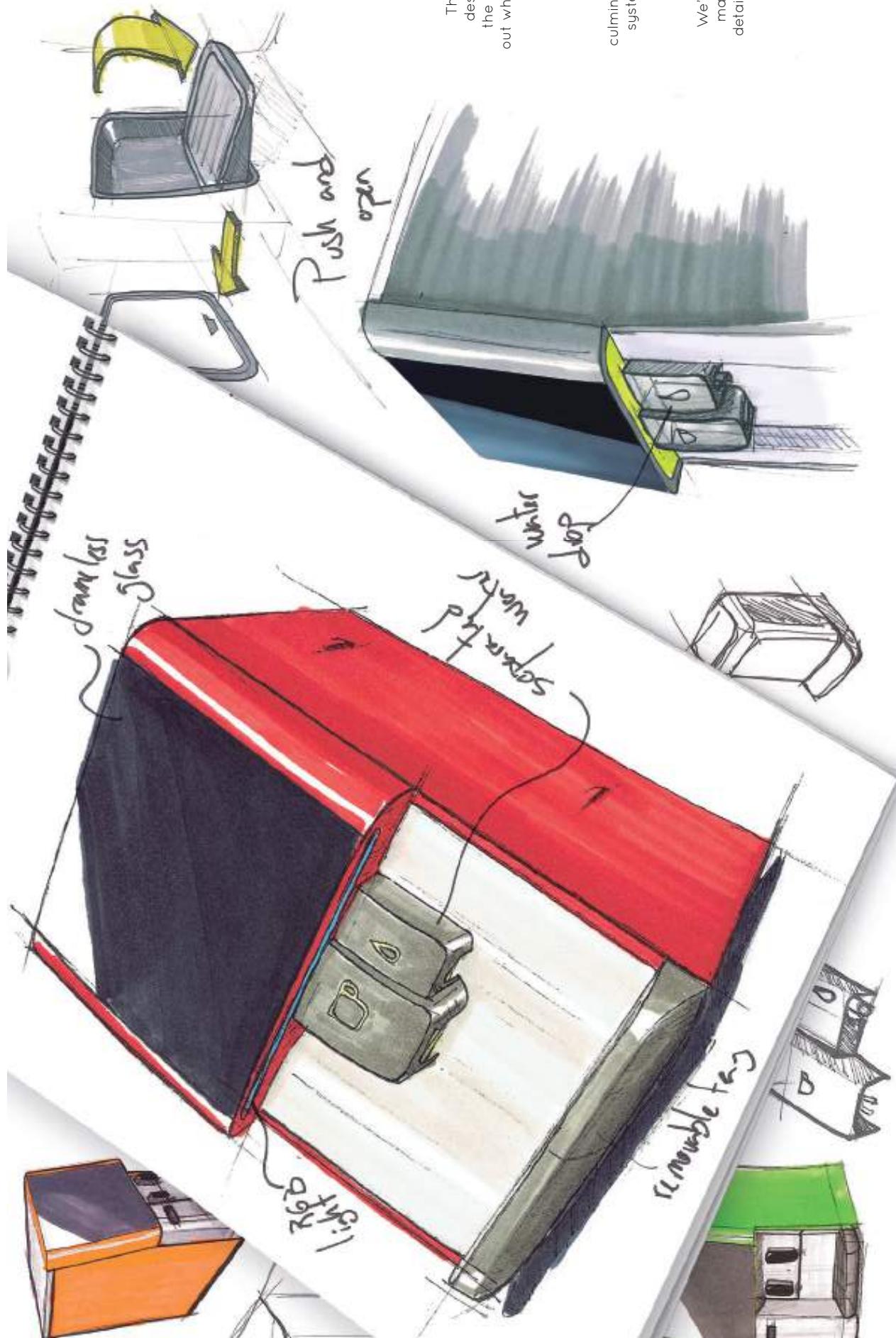
#COFFEEEXPERIENCE

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 – infinite variety of coffee recipes – it's possible to say a particular coffee out there for every lover of the favorite beverage.

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

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

# ATTENTION



The Vitro range of professional hot b  
designed with attention to every detail  
the current design trends in the coffee  
out what consumers and operators expect  
coffee machine, we believe we've  
that combines our experience as a  
contemporary, aesthetic

Every aspect of Vitro enhances the  
culmination of which sets the range apart  
systems. Thanks to our uncompromising  
development and innovation, we've  
knowledge with the demands of a

We've focused on what's most important:  
machine and the best product; taking  
details and giving unmistakeable personal  
th

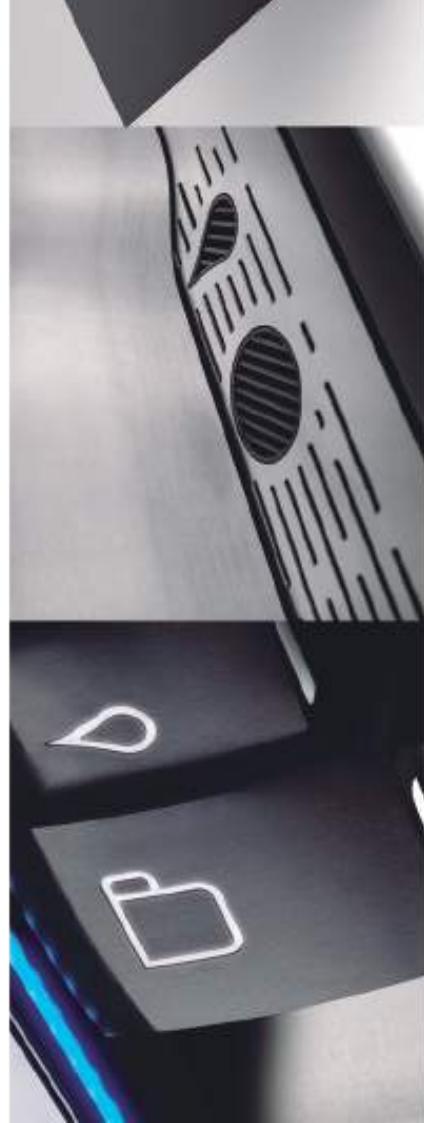
# THE ULTIMATE EXPERIENCE

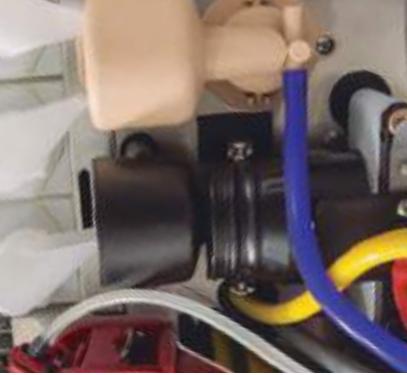


Vitro's smoked glass door and touch screen user interface elegantly displays a comprehensive menu. It's a state of the art combination that will complement any location.

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.





# TECHNOLOGIES

## FRESH BREW TEA

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

## DUAL BOILER SYSTEM

The dual boiler system provides the machine with an incredible capacity to serve your customers freshly ground and brewed espresso coffees time after time. You have peace of mind, knowing that all espresso coffees, soluble drinks and freshly brewed teas will be served at the optimum temperature and at the quality you demand.

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milk system  
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# JRES



machines  
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rated  
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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



## 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.



# X SERIES

not only  
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the menu  
brewed  
all, it's a  
customers'

The machine will serve any coffee, tea or chocolate drink from the menu in the blink of an eye. That way, a hurried break time seems to last that little bit longer...

## ENGAGE WITH YOUR CUSTOMERS

Indulge your clientele with the coffee they desire 24/7. Vitro X offers a broad range of drinks to match each and every consumer need. Furthermore, the Button Barista App allows customers to interact with the machine to customise their drinks. With the Vitro X4 series, there's also the option of installing a 10.1-inch media screen to show inspirational or promotional videos.

## CONSISTENT & DURABLE

The dual boiler system means the machine has an incredible capacity to serve your customers freshly ground and brewed espresso coffees time and time again – and you can rest assured that Vitro X will deliver your clients espresso coffees, soluble drinks and freshly made at all.

brewed teas at exactly the right temperature and with the quality you demand.

## STYLING

The state-of-the-art look of Vitro X is adaptable to any office, catering outlet or restaurant. The overall machine has been styled to complement any environment, thanks to its smoked glass and curved edges. What's more, the machine's RGB lighting system is customisable: you can match it perfectly with its surroundings.

## OPTIMISED CLEANING

The Vitro X, along with the rest of the Vitro range, is designed with operational simplicity in mind. It's easy to remove waste containers and a colour coded pipe system means that maintenance time is minimised – which allows you to get the machine back to work within a matter of minutes.

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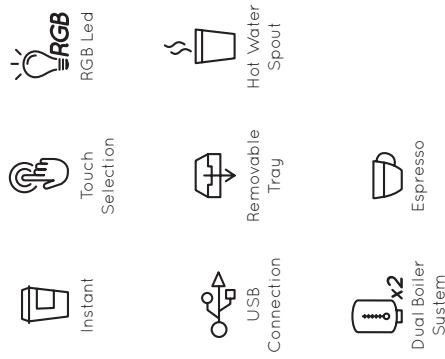
PLEASE  
PLACE  
AND  
SELECT CUP  
DRINK



# VITRO X3 ESPRESSO

# X3

Incorporates high-pressure espresso technology, providing authentic Italian style beverages. The machine attracts customers' attention and enhances the user experience every time it's used.



④ 45 Kg Machine

④ 230Vac / 12A / 2kW / 50Hz

#### Technical features

0.315 litres Pressure Boiler capacity (Espresso)

1.4 kW Max. power Pressure Boiler

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

Coffee beans 1500 g / 210 cups

Decaf Coffee 600 g / 375 cups

Powdered Milk 1200 g / 300 cups

Chocolate 1200 g / 60 cups

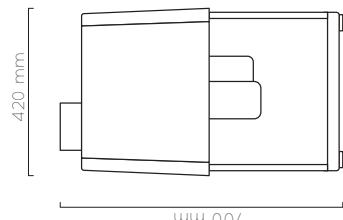
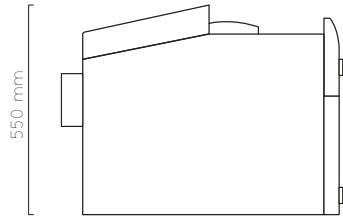
Grout Bin 65 cakes

#### Pr

Hot water

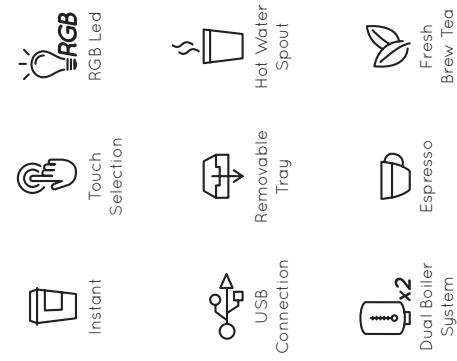
Solu

Co



# VITRO X3 DUO

Features high-pressure espresso technology and a fresh-leaf tea brewing system. A complete menu of coffee shop style drinks is available including fresh-brew tea.



45 Kg Machine 230Vac / 12A / 2kW / 50Hz

#### Technical features

0.315 litres Pressure Boiler capacity (Espresso)

1.4 kW Max. power Pressure Boiler

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

Coffee beans 1500 g / 210 cups

Leaf Tea 550 g / 220 cups

Powdered Milk 1200g / 300 cups

Chocolate 1200 g / 60 cups

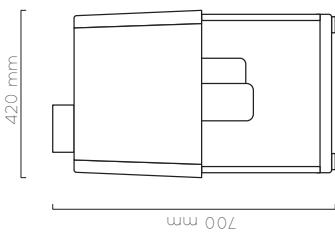
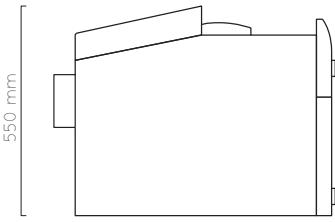
Groat Bin 65 cakes

#### Press

Hot water

Solu...

Co...



# VITRO X4 ESPRESSO

Combines a genuine espresso coffee based menu, with the capacity of a Free Standing machine. There's also the option of incorporating an attractive and useful Media Screen.



(E) 230 Vac / 12A / 2kW / 50Hz

## Technical features

0.315 litres Pressure Boiler capacity (Espresso)

1.4 kW Max. power Pressure Boiler

2.4 litres atmospheric Boiler capacity (Instant product)

2.85 kW Max. power atmospheric Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure



(E) 230 Vac / 12A / 2kW / 50Hz

Solu

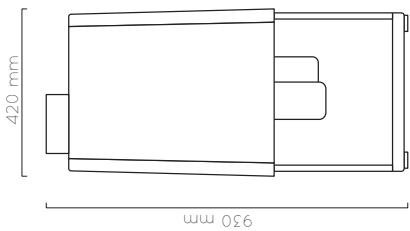
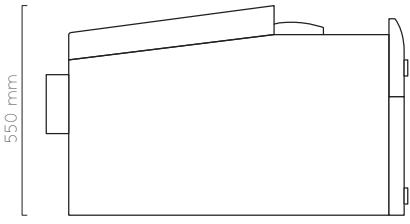
Co

Hot wate

b

Cappuccino (Powdered

C



## Machine capacity

3000 g / 430 cups

1646 g / 1035 cups

2470 g / 620 cups

2470 g / 123 cups

65 cakes

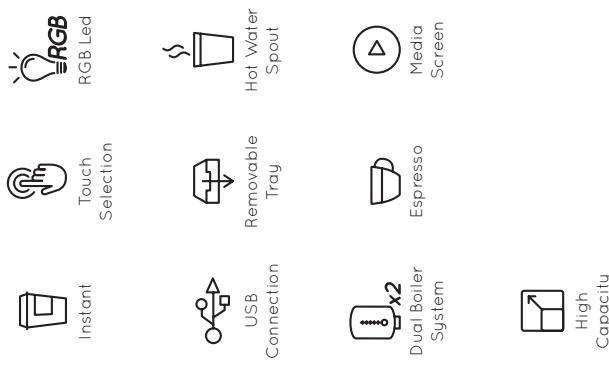
Coffee beans

Decaf Coffee

Powdered Milk

Chocolate

Grout Bin



## VITRO X4 DUO

Provides genuine high pressure espresso coffee, fresh-brew tea, chocolate and milk based drinks. The machine has a large product capacity and there's an optional Media Screen.



④ 230 Vac / 12A / 2kW / 50Hz

### Technical features

0.315 litres Pressure Boiler capacity (Espresso)

1.4 kW Max. power Pressure Boiler

2.4 litres atmospheric Boiler capacity (Instant products)

2.85 kW Max. power atmospheric Boiler

0.8 Bar Min. / 10 Bar Max. Water Pressure

### Pr

Hot water

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### Machine capacity

3000 g / 430 cups

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65 cakes

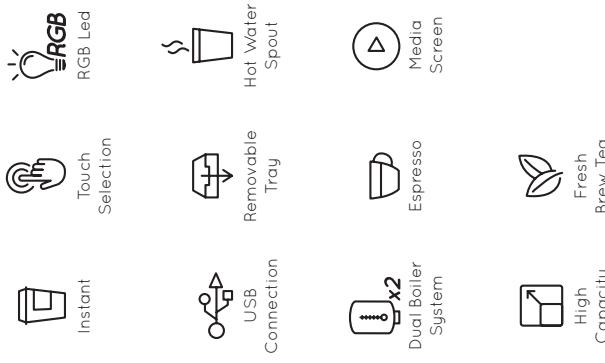
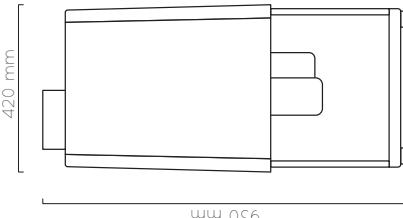
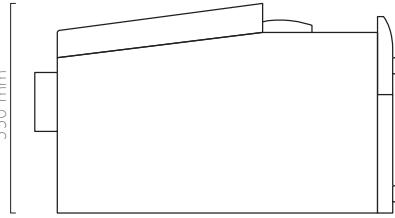
Coffee beans

Leaf Tea

Powdered Milk

Chocolate

Grout Bin



# VITRO 008

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