BUILDING COFFEE EXPERIENCES
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 focused on extracting the best possible coffee according to contemporary tastes, to provide the consumer with the perfect coffee experience.
Right from the start, it’s been our mission to deliver the best hot drinks, through our constant pursuit of innovation and improvement. It’s hard to comprehend the complexity of what goes on inside a modern, automatic coffee machine. In every Vitro there’s an incredible masterpiece of engineering.

For the past 30 years, our highly regarded engineering team has worked hard on beverage technology, single-mindedly focusing on every aspect of the process to deliver the ultimate hot drink experience. Technology such as the Vitro grinding system, for instance, has been developed to achieve a consistent performance, providing authentic taste and freshness, cup after cup after cup.

We’ve been working non-stop to achieve the finest soluble coffee solution and to extract the very best results from filtered coffee. Espresso coffee is a science in itself! Our tireless pursuit of perfection has led to us discovering the perfect combination of pressure and temperature to guarantee the highest quality - at the push of a button.

That’s why Vitro has been able to transform a complex coffee preparation process into a pleasant and joyful experience for every consumer, every time.

A LIFETIME RELATION WITH COFFEE
It’s a wide, wide world – and we recognise the diverse desires of consumers when it comes to hot beverages. Whether you enjoy the aroma of a long black coffee, the clean crisp taste of leaf tea or the velvety texture of freshly steamed milk; there’s a product in our comprehensive range that will meet your needs perfectly.

**Coffee – As you like it**
Vitro’s high-pressure coffee brewing system gives you complete control over temperature and pressure to ensure that the highest standards are reached every single time. If you prefer your coffee filtered, we’ve optimised Vitro’s bean-to-cup technology to infuse freshly ground coffee perfectly under lower pressure.

Soluble coffee? Vitro’s coffee mixing technology combines the optimum proportions of soluble coffee and water to make sure nothing of the flavour or the aroma is lost. It means you can enjoy every single nuance of your chosen beverage.

**Tea – The second most consumed beverage on earth**
Tea is a ubiquitous part of day-to-day life in countless cultures. Vitro delivers delicate infusions of fresh leaf tea, ensuring you enjoy the perfect brew, every time.

**Milk – The Crowning Glory**
Milk is an essential element of a high-quality drink and the Vitro range includes both fresh and granulated milk systems. Consistently creamy or freshly frothed? You decide!
With a tradition of British coffee machine manufacturing that goes back thirty years, we’re proud to confirm that our machines are manufactured according to the industry’s highest standards.

Our manufacturer team tests every single coffee machine that leaves our factory. All the critical parameters, such as volume, in-cup temperature and crema quantity are put under the microscope, and final adjustments on every machine are made by the people who know them best – the people who made the machines! Between them, they have accumulated over a thousand years of experience!

It’s this approach that gives us total control over every stage of the manufacturing process and allows us to guarantee the quality and consistency of our products with confidence. It’s no wonder we’ve earned such an enviable reputation for simplicity and reliability.
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.
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.
**FRESH MILK**
The Vitro Fresh Milk system combines air, steam and milk to produce a variety of consistencies, according to the requirements of the chosen drink.

**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.

**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.

**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.

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

**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.

USB CONNECTION
Machine program and settings can be downloaded and uploaded via a USB key. (excludes Vitro S1 and Vitro S5)

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

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 Airgo feed can be integrated.
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 fulfill the different requirements of each and every location. The Vitro S3 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 S5 range makes cleaning and maintenance quick and easy so you can get your machines back into service.
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.

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
- Cappuccino (Powdered Milk): 150 cups
- Chocolate: 80 cups

Dimensions:

- 305 mm
- 430 mm
- 625 mm
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.

**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**
- Coffee beans: 400 g / 250 cups
- Instant 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.

**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: Expresso 265 cups
- Cappuccino (Powdered Milk): 265 cups
- Chocolate: 60 cups

**Dimensions**

- 320 mm
- 450 mm
- 670 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.

Technical features
- 2.6 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 1000 g / 300 cups
- Chocolate 1200 g / 60 cups
- Sugar 1500 g / 250 cups

Productivity per hour
- Soluble drink 240 cups.
- Cappuccino 80 cups.
- Cappuccino (Powdered Milk) 265 cups.
- Chocolate 60 cups.

Drink Capacity
- Espresso 265 cups.
- Cappuccino (Powdered Milk) 265 cups.
- Chocolate 60 cups.

35 Kg Machine

230 Vac / 12A / 3kW / 50Hz

Eco mode
VITRO S3 BEAN TO CUP

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

Technical features
- 2.6 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: 1800 g / 120 cups
- Powdered Milk: 1200 g / 100 cups
- Chocolate: 1200 g / 40 cups
- Grout 8h: 60 cakes

Productivity per hour
- Hot water per hour: 30 litres
- Espresso: 125 cups
- Soluble drink: 240 cups
- Cappuccino: 60 cups

Drink Capacity
- Espresso: 200 cups
- Cappuccino (Powdered Milk): 200 cups
- Chocolate: 60 cups

44 Kg Machine
- 230 Vac / 12A / 3kW / 50-60Hz

Eco mode
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.

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: 760 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

- Expresso: 375 cups
- Cappuccino (Powdered Milk): 375 cups
- Chocolate: 78 cups

Dimensions

- 420 mm
- 870 mm
- 580 mm
- 70 mm

Eco mode
VITRO S4 FRESH BREW TEA

Capacity is similar to what you’d expect 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.

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: 660 cups
- Instant Coffee: 570 cups
- Powdered Milk: 620 cups
- Chocolate: 125 cups
- Sugar: 125 cups
- Grout Bin: 65 cakes

Productivity per hour
- Soluble drink: 240 cups
- Cappuccino: 80 cups

Drink Capacity
- Espresso: 375 cups
- Cappuccino (Powdered Milk): 375 cups
- Chocolate: 125 cups

40 Kg Machine
- 230 Vac / 12A / 3kW / 50Hz

Eco mode

420 mm 550 mm 870 mm
**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**
- **Coffee beans**
  - 2600 g / 570 cups
- **Decaf Coffee**
  - 450 g / 252 cups
- **Instant Te**
  - 1000 g / 250 cups
- **Powdered Milk**
  - 2000 g / 500 cups
- **Chocolate**
  - 2500 g / 570 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

### Machine capacity

- **Coffee beans**
  - 2600 g / 570 cups
- **Decaf Coffee**
  - 450 g / 252 cups
- **Instant Te**
  - 1000 g / 250 cups
- **Powdered Milk**
  - 2000 g / 500 cups
- **Chocolate**
  - 2500 g / 570 cups
- **Grout Bin**
  - 200 cakes

### Dimensions

- **L x W x H**
  - 324 mm x 590 mm x 775 mm

- **Eco mode**

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**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.
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.

**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**: 850 g / 80 cups
- **Decaf Coffee**: 450 g / 285 cups
- **Instant Tea**: 1000 g / 250 cups
- **Powdered Milk**: 900 g / 350 cups
- **Chocolate**: 2500 g / 500 cups

**Drink Capacity**

- **Espresso**: 80 cups
- **Cappuccino (Powdered Milk)**: 80 cups
- **Chocolate**: 115 cups

**Productivity per hour**

- **Hot water per hour**: 25 litres
- **Espresso**: 90 cups
- **Soluble drink**: 240 cups
- **Cappuccino**: 60 cups
- **Drink Capacity**
  - **Espresso**: 80 cups
  - **Cappuccino (Powdered Milk)**: 80 cups
  - **Chocolate**: 115 cups

**Dimensions**

- 480 mm x 590 mm x 775 mm

**Eco mode**
The Vitro X range delivers not only an authentic espresso coffee, but also the possibility of improving the menu with the addition of freshly brewed leaf tea based drinks. All in all, it’s a complete coffee shop menu, which is sure to enhance your customers’ refreshment experience.

**FRESHLY BREWED TEAS & COFFEES**

The latest technology for making high-quality espresso based drinks. The high pressure brewing system and twin coffee pouring spout ensure that the highest standards are achieved in the Vitro X series. The Vitro X3 and X4 Duo machines include a leaf tea brewing system which delivers exceptional freshly brewed tea. Moreover, the Vitro range offers an individual hot water spout for tea or special infusions.

**ONE TOUCH – ONE DRINK**

Vitro has found the balance between time, experience and quality. Consumers can navigate through the intuitive selection menu and select the drink they want in no time at all. 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 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.
VITRO X3 ESPRESSO

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.

Technical features
- 0.315 litres Pressure Boiler capacity (Espresso)
- 1.6 kW Max. power Pressure Boiler
- 2.6 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: 750 g / 210 cups
- Decaf Coffee: 600 g / 375 cups
- Powdered Milk: 1200 g / 500 cups
- Chocolate: 1200 g / 60 cups
- Grout Bin: 65 cakes

Productivity per hour
- Hot water per hour: 30 litres
- Espresso: 90 cups
- Soluble drink: 240 cups
- Cappuccino: 80 cups

Drink Capacity
- Espresso: 210 cups
- Cappuccino (Powdered Milk): 210 cups
- Chocolate: 60 cups
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.

**Technical features**
- 0.315 litres Pressure Boiler capacity (Espresso)
- 1.4 kW Max. power Pressure Boiler
- 2.6 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: 1200 g / 300 cups
- Chocolate: 1200 g / 60 cups
- Granul Bin: 150 g / 65 cups

**Productivity per hour**
- Hot water per hour: 30 litres
- Espresso: 90 cups
- Soluble drink: 240 cups
- Cappuccino: 60 cups

**Drink Capacity**
- Espresso: 210 cups
- Cappuccino (Powdered Milk): 210 cups
- Chocolate: 60 cups

**Dimensions**
- 420 mm x 550 mm x 700 mm

**Eco mode**
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.

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: 3000 g / 430 cups
- Decaf Coffee: 1646 g / 1035 cups
- Powdered Milk: 2470 g / 620 cups
- Chocolate: 2470 g / 123 cups
- Grout Bin: 65 cakes

Productivity per hour
- Hot water per hour: 30 litres
- Espresso: 90 cups
- Soluble drink: 240 cups
- Cappuccino: 430 cups

Drink Capacity
- Espresso: 430 cups
- Cappuccino (Powdered Milk): 430 cups
- Chocolate: 123 cups

Eco mode

Machine dimensions: 420 mm x 550 mm x 930 mm

Machine power: 230 Vac / 12A / 2kW / 50Hz

5.5 Kg Machine
**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.

<table>
<thead>
<tr>
<th>Technical features</th>
<th>Machine capacity</th>
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<tbody>
<tr>
<td>0.315 litres Pressure Boiler capacity (Espresso)</td>
<td>Coffee beans 3000 g / 450 cups</td>
</tr>
<tr>
<td>1.0 kW Max. power Pressure Boiler</td>
<td>Leaf Tea 1646 g / 660 cups</td>
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<tr>
<td>2.4 litres atmospheric Boiler capacity (Instant product)</td>
<td>Powdered Milk 2470 g / 620 cups</td>
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<tr>
<td>2.85 kW Max. power atmospheric Boiler</td>
<td>Chocolate 2470 g / 123 cups</td>
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<tr>
<td>0.8 Bar Min. / 10 Bar Max. Water Pressure</td>
<td>Grout Bin 65 cakes</td>
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**Productivity per hour**

<table>
<thead>
<tr>
<th>Drink Capacity</th>
<th>Hot water per hour 30 litres</th>
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<tr>
<td>Espresso 90 cups</td>
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<td>Soluble drink 240 cups</td>
<td>Soluble drink 240 cups</td>
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<td>Cappuccino 60 cups</td>
<td>Cappuccino (Powdered Milk) 60 cups</td>
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<tr>
<td>Chocolate 123 cups</td>
<td>Chocolate 123 cups</td>
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**Eco mode**

<table>
<thead>
<tr>
<th>Machine dimensions</th>
<th>56 Kg Machine</th>
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<tr>
<td>420 mm</td>
<td>230 Vac / 12A / 2kW / 50Hz</td>
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<tr>
<td>550 mm</td>
<td>Eco mode</td>
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Vitro is the natural result of adding our robust product design and innovation skills to our enthusiasm - ensuring we supply you with the best coffee machine available. Your chosen Vitro is the result of our great depth of knowledge, plus, our deep desire to help your business grow and to our ability to offer high-quality machines preparing hot beverages that exceed your customers' expectations. Vitro is part of our large portfolio of products and it continues our theme of offering modern design, simplicity, reliability and – of course - a user-friendly experience.

INSEPARABLE FRIENDS

Milk and coffee have been combined pretty much since Day One, for both practical and preferential reasons. Nowadays, drinking milk-based coffee is a daily habit for a large percentage of the population. It's as though coffee can't be enjoyed without the ubiquitous addition of creamy milk topped by frothy foam. We're proud to say that Vitro offers the latest milk technology to prepare your favourite milk based drinks just the way you like them. Be prepared to enjoy consistent, quality milk-based drinks via your Vitro - with the minimum of fuss.

IDEAL COMBINATION

Combining fresh milk, a professional grinder and an espresso coffee brewer with three soluble canisters is the perfect solution, when you want to supply the widest possible drink selection in a compact, table-top automatic machine.

A SENSORY EXPERIENCE

The elegant design of Vitro and its intelligent lighting system are a joy to look at. The smooth, cool feeling of the glass when selecting the drink delights the touch; the coffee grinder evokes the sounds of any coffee shop. To complete the experience, the taste and smell of fresh coffee are crowned by freshly prepared fresh milk and espresso based drinks.

ANY TIME, ANY DAY

Like no other machine available in the market, Vitro offers two solutions to guarantee continuous operation:

Automatic cleaning after every service

Vitro goes further by eliminating the risks incumbent in the use of fresh milk by flushing the dispensing system with hot water after every use. This ensures there's no residual to cause problems, giving complete peace of mind to everyone - including ourselves. You don't have to worry about the consequences of forgetting to clean the milk system. Additionally, a daily deep clean can be programmed. There's even a control that can stop the machine working if the 'deep cleaning process' has not been executed.

Continuous operation

Vitro M can operate with both granulated and fresh milk. This great feature guarantees 24/7 operation when there's nobody around to top-up the fresh milk supply. Alternatively, you can program the Vitro M3 to keep working during long nights or long working weekends without the need for daily maintenance, simply by using granulated milk.
VITRO M3 ESPRESSO

VITRO M3 ESPRESSO has a comprehensive menu of espresso and fresh-milk based coffees, from velvety Cappuccinos to layered Latte Macchiatos. It can also deliver hot chocolate and decaffeinated coffees.

Technical features
- 2.3 litres Pressure Boiler capacity (Espresso/Fresh milk)
- 2.85 kW Max. power Pressure Boiler
- 2.6 litres atmospheric Boiler capacity (Instant product)
- 2.7 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: 600 g / 600 cups
- Chocolate: 1200 g / 60 cups
- Fresh Milk: 6 litres / 30 cups
- Grout Bin: 6 litres / 65 cups

Drink Capacity
- Espresso: 90 cups
- Cappuccino (Fresh Milk): 60 cups
- Cappuccino (Fresh Milk + Powdered Milk): 150 cups
- Chocolate: 60 cups

Productivity per hour
- Hot water per hour: 30 litres
- Espresso: 90 cups
- Soluble drink: 240 cups
- Cappuccino: 60 cups

Eco mode

USB connection

Removable tray

Hot water spout

Dual boiler system

Espresso

Every time cleaning

Fresh milk

Dry milk

Adjustable nose

Eco mode

60 Kg Machine / 15 Kg Fridge / 20 Kg Cup Warmer
230Vac / 12A / 3kW / 50Hz
Talent has become the scarcest resource in the modern workplace. Companies want to attract, retain and develop it. Informal coffee environments are one of the many employee benefits used in talent management.

Networking activity flourishes in mixed environments like coffee corners and the Vitro Series supports co-operative cultures through consistent coffee quality, a premium user experience, and its comprehensive drinks offer.

Coffee in the office is not just coffee; it is an opportunity to facilitate myriads of face-to-face informal interactions that help generate ideas and enhance team productivity.
Good coffee is essential when the hotel industry evaluates customer satisfaction. However, it is not just about coffee. Breakfast requires not only quality, but also speed during peak periods, whilst ensuring an intuitive user experience, attractive design and simple operation.

The Vitro Series ensures dynamic and quick services, thanks to its intuitive, one-click selection process. The combination of drink images, sound and LEDs ensures customers always get the drink they want. Remember when the space around the coffee machines was littered with drinks that customers created by mistake? No longer! Vitro is the only machine a breakfast service needs: It delivers coffee, milk, fresh-brewed tea, hot water for infusions, chocolate... Just about anything!
Self Service coffee corners satisfy the most discerning customers whilst minimizing operational hurdles.

Productivity, consistency and one-click ordering make Vitro the ideal solution for self-service areas. Quality in cup is enhanced by sophisticated design and an intuitive sound and light guided user experience.

With Vitro, you can offer premium beverages at Quick Service Restaurants and Catering outlets that can be enjoyed in-situ or on the go. Vitro offers the widest payment options: free vend, cash, cashless and mobile payments.
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.

The Vitro X range delivers not only an authentic espresso coffee, but also the possibility of improving the menu with the addition of freshly brewed leaf tea based drinks. All in all, it’s a complete coffee shop menu, which is sure to enhance your customers’ refreshment experience.

Vitro is the natural result of adding our robust product design and innovation skills to our enthusiasm - ensuring we supply you with the best coffee machine available. Your chosen Vitro is the result of our great depth of knowledge, plus our deep desire to help your business grow and to our ability to offer high-quality machines preparing hot beverages that exceed your customers’ expectations.