

VITRO 

# BUILDING COFFEE EXPERIENCES



# COFFEE PERFECTION

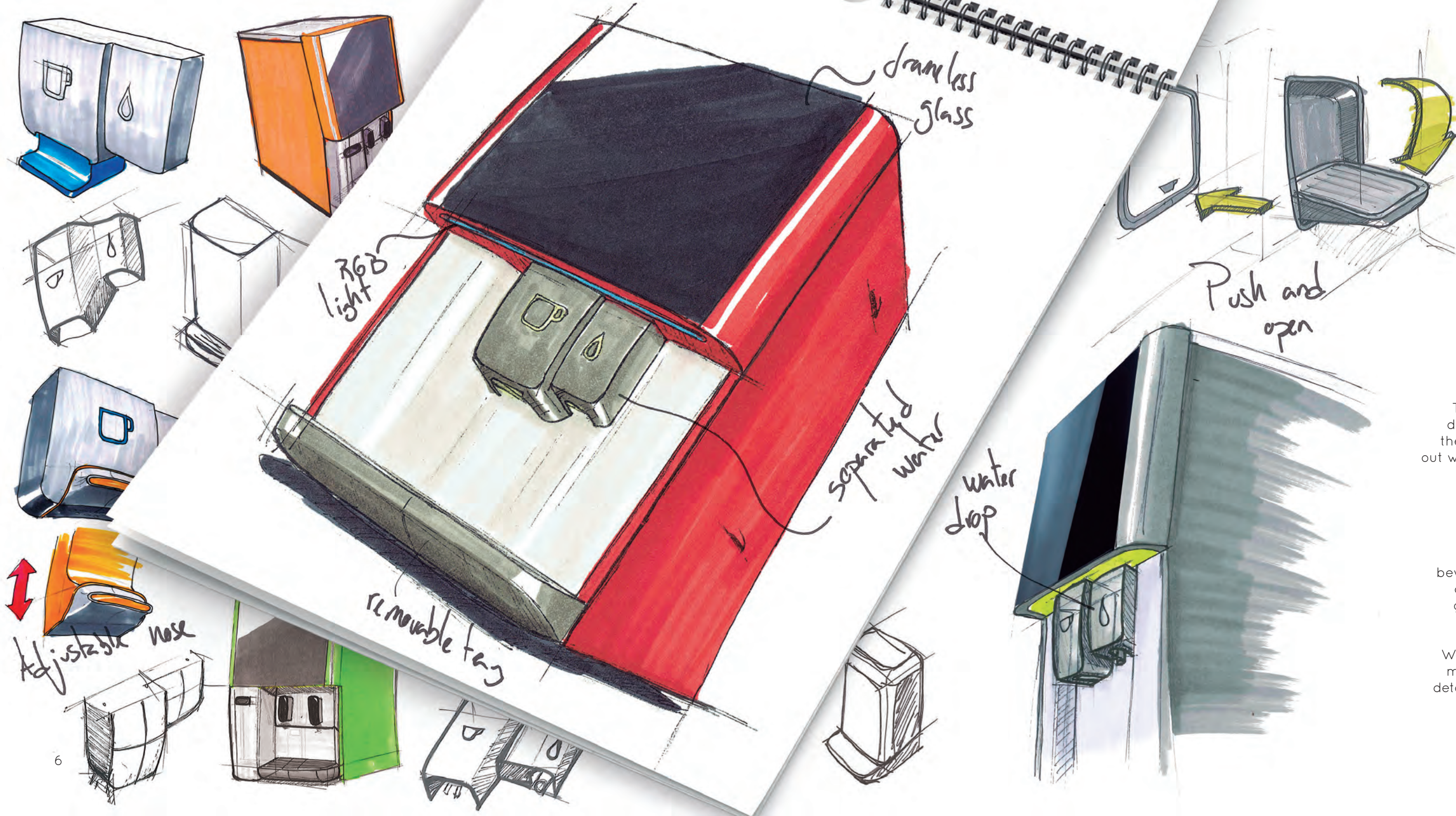
Coffee is a constant in our everyday lives. Any time, any place; coffee is the catalyst that brings people together, to enjoy and to share. There are countless ways to prepare coffee and an infinite variety of coffee recipes – it's possible to say that there's a particular coffee out there for every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

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 unmistakable 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

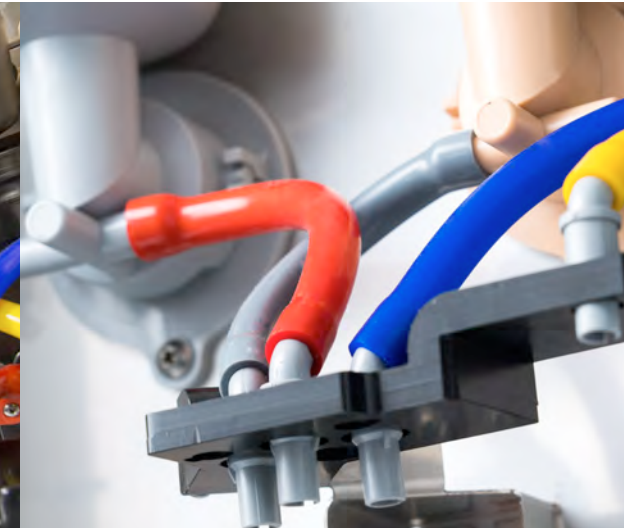
The Vitro Espresso system tamps and brews freshly ground coffee with 9 bar pressure. This is the accepted pressure to achieve the best results, delivering the ideal crema and body.

## 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.



## 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 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 CHOSE FROM

The Vitro S series is the most versatile of the range when you're talking about hot beverage drink 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 to drink in their hands.

## DURABLE

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 modified to fulfil the different requirements of each and every location. The Vitro S2's compact footprint makes it 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 to service to serve your customers.



# 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.



32 kg Machine

230Vac / 16A / 3Kw / 50Hz

Eco mode 2.9kW nominal

### Technical features

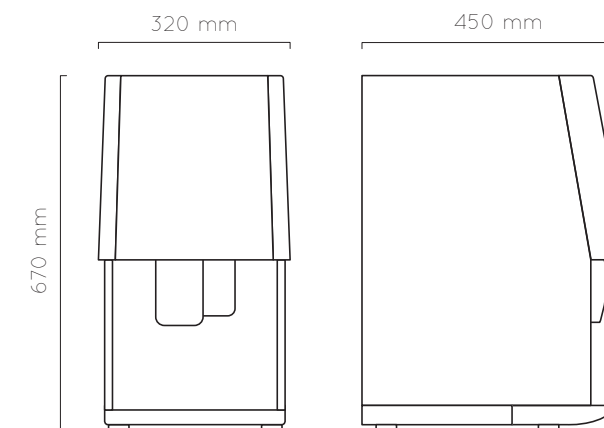
5,3 liters Atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power Atmospheric Boiler  
 0.8 bar Min. / 10 bar Max. Water Pressure

### Machine capacity

Sugar	1500g / 250cups
Instant Coffee	425g / 265cups
Powered Milk	1200g / 300cups
Chocolate	1200g / 60cups

### Productivity per hour

Hot water per hour 45 liters	
Espresso 240cups.	
Soluble drink 240cups.	
Capucinos 80cups.	
<b>Drink Capacity</b>	
Espresso 265cups.	
Capucinos (Powder Milk) 265cups.	
Chocolate 60cups.	












# 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 2.9kW nominal



### Technical features

2.4 liters Atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power Atmospheric Boiler  
 0.8 bar Min. / 10 bar Max. Water Pressure




### Machine capacity

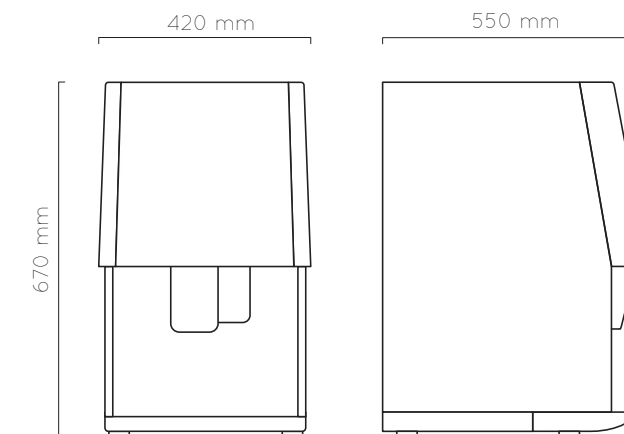
Leaf Tea	1000g / 400cups
Instant Coffee	425g / 265cups
Powered Milk	1200g / 300cups
Chocolate	1200g / 60cups
Sugar	1500g / 250cups
Coffee Cakes	65

### Productivity per hour

Soluble drink 240cups.   
 Capucinos 80cups. 

### Drink Capacity

Espresso 265cups.   
 Capucinos (Powder Milk) 265cups.   
 Chocolate 60cups. 










# 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 2.9kW nominal








### Technical features

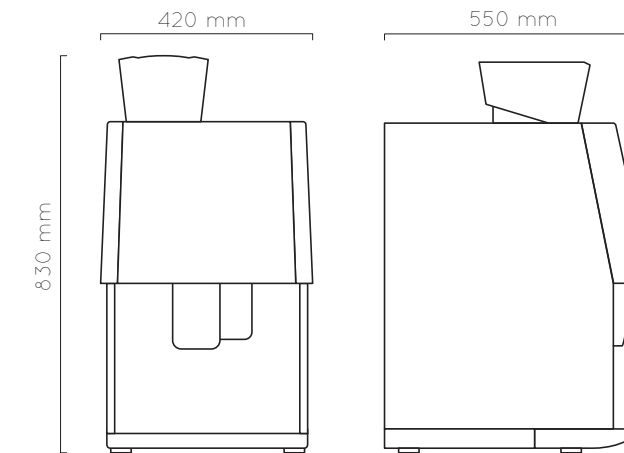
2.4 liters Atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power Atmospheric Boiler  
 0.8 bar Min. / 10 bar Max. Water Pressure

### Machine capacity

Coffee beans	1600g / 200cups
Powered Milk	1200g / 300cups
Chocolate	1200g / 60cups
Coffee Cakes	65

### Productivity per hour

Hot water per hour	30 liters	
Espresso	125cups.	
Soluble drink	240cups.	
Capucinos	80cups.	
<b>Drink Capacity</b>		
Espresso	200cups.	
Capucinos (Powder Milk)	200cups.	
Chocolate	60cups.	
















# VITRO S4


## VITRO S4 INSTANT

Is ideal for those locations where capacity is critical. It has the same configuration as the Vitro S3 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 Holder

 38 kg Machine

 230Vac / 12A / 3Kw / 50Hz

 Eco mode 2.9kW nominal





### Technical features

10 liters Atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power Atmospheric Boiler  
 0.8 bar Min. / 10 bar Max. Water Pressure




### Machine capacity

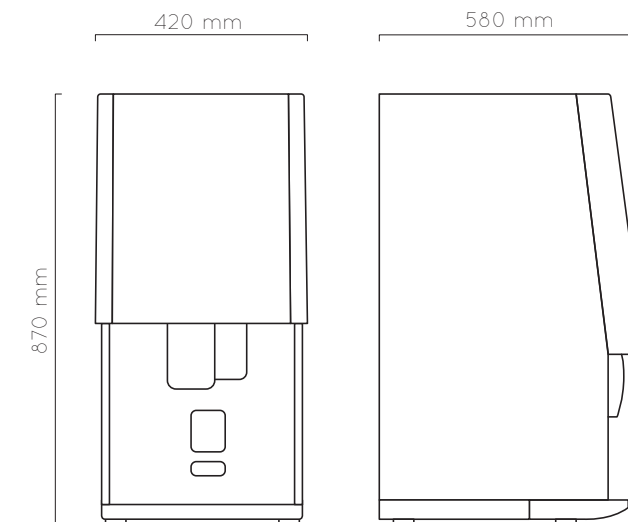
Sugar	1950g / 325cups
Instant Coffee	600g / 375cups
Powered Milk	1560g / 390cups
Chocolate	1560g / 78cups

### Productivity per hour

Hot water per hour 70 liters   
 Espresso 240cups.   
 Soluble drink 240cups.   
 Capucinos 80cups. 

### Drink Capacity

Espresso 375cups.   
 Capucinos (Powder Milk) 375cups.   
 Chocolate 78cups. 











# VITRO S4




## 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.

-  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 2.9kW nominal


### Technical features

- 1.4 kW Max. power Pressure Boiler
- 2.4 liters 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	1646g / 660cups
Instant Coffee	600g / 375cups
Powered Milk	2470g / 620cups
Chocolate	2470g / 123cups
Sugar	1950g / 325cups
Coffee Cakes	65

### Productivity per hour

Soluble drink 240cups. 

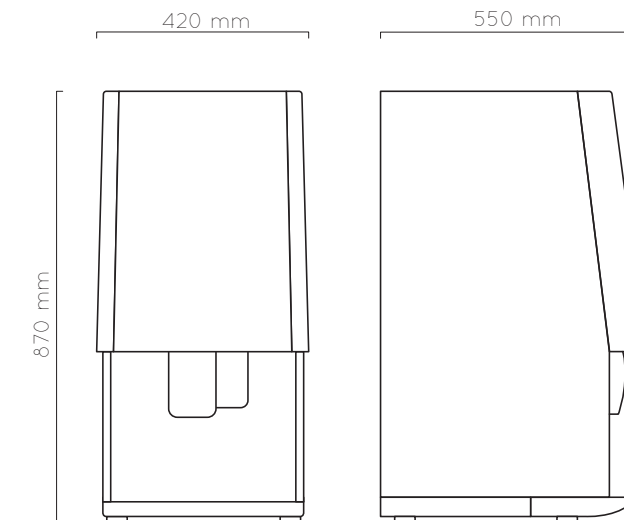
Capucinos 80cups. 

### Drink Capacity

Espresso 375cups. 

Capucinos (Powder Milk) 375cups. 

Chocolate 123cups. 






# 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
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Espresso
-  High Capacity
-  Secure Tray
-  Cup Holder

 55 kg Machine

 120-230Vac / 12A / 1,8Kw / 50-60Hz

 Eco mode 2.9kW nominal








### Technical features

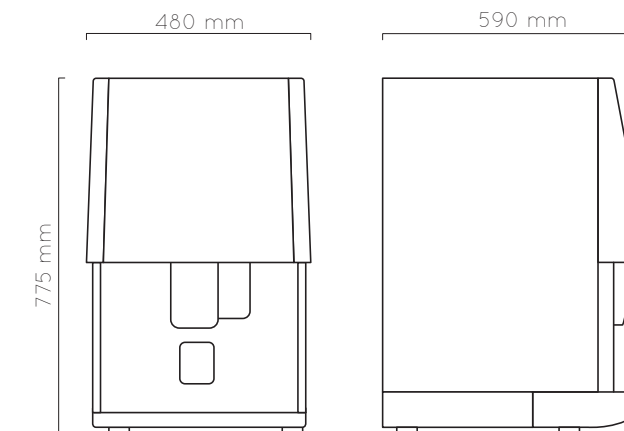
0.7 liters Pressure Boiler capacity (Espresso/Fresh milk)  
 1.4 kW Max. power Pressure Boiler  
 0.8 bar Min. / 10 bar Max. Water Pressure

### Machine capacity

Coffee beans	2600g / 370cups
Instant Coffee	450g / 282cups
Instant Te	1000g / 250cups
Powered Milk	2000g / 500cups
Chocolate	2300g / 115cups
Coffee Cakes	200

### Productivity per hour

- Hot water per hour 25 liters 
- Espresso 90cups. 
- Soluble drink 240cups. 
- Capucinos 80cups. 
- Drink Capacity**
- Espresso 370cups. 
- Capucinos (Powder Milk) 370cups. 
- Chocolate 115cups. 



The background is a solid dark red color with a repeating pattern of small, light red icons. These icons include coffee beans, coffee cups, coffee filters, and coffee drippers, arranged in a grid-like fashion.

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