

VITRO



HOT BEVERAGE SOLUTIONS FOR A CHANGING WORLD





VITRO

The Vitro range of professional hot beverage machines are designed with attention to detail. Every aspect enhances the user experience. The culmination of which sets the Vitro apart from other beverage systems.

COFFEE PERFECTION

Coffetek have deployed the latest technology for making high quality espresso based coffee. The high pressure brewing system and twin coffee pouring spout ensures that the highest standards of coffee are reached.

A leaf tea brewing system delivers exceptional freshly brewed tea. This combined with the Coffetek microfoam milk technology provides a complete menu of high quality beverages.

THE ULTIMATE EXPERIENCE

Vitro's smoked glass door and touch screen user interface displays a realistic and elegant menu, providing a state of the art look which 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 pleasant experience when ordering a hot drink.

Customisable mood lighting along the door can be easily changed to the desired colour to match any environment. The intelligent lighting system for the dispense area and beverage locator can be changed to suit the environment.





LATEST TECHNOLOGY &
A CUTTING-EDGE DESIGN

Enjoy the aroma of a freshly prepared coffee



VITRO



X3

Freshly made ground espresso based drinks along with milk & chocolate.

The Vitro X3 ESP incorporates high pressure espresso technology providing authentic Italian style beverages.

The X3 DUO provides you intense espresso coffee, freshly made leaf tea and hot chocolate.



X4

The Vitro X4 ESP & DUO includes everything you would find from the X3 with the option of a new media screen which will attract the customers attention and enhance the end users experience.

Its extended canisters will give you a similar product capacity to that you would find in a free standing machine.

	VITRO X3 ESP	VITRO X3 DUO	VITRO X4 ESP	VITRO X4 DUO
DRINK OPTIONS				
ESPRESSO	✓	✓	✓	✓
BLACK COFFEE (INSTANT)	✓	-	✓	-
WHITE COFFEE (INSTANT)	✓	-	✓	-
BLACK TEA	-	✓	-	✓
WHITE TEA	-	✓	-	✓
AMERICANO	✓	✓	✓	✓
CHOCOLATE	✓	✓	✓	✓
CAPPUCCINO	✓	✓	✓	✓
CAFFÈ MOCHA	✓	✓	✓	✓
CAFFÈ LATTE	✓	✓	✓	✓
CAFÉ AU LAIT	✓	✓	✓	✓
HOT WATER	✓	✓	✓	✓
DIMENSIONS				
HEIGHT	708mm		923mm	
WIDTH	420mm		420mm	
DEPTH	550mm		555mm	
CANISTER CAPACITIES				
INSTANT COFFEE	600grams / 375cups	-	910grams / 568cups	-
COFFEE BEANS	1500grams / 200cups	1500grams / 200cups	3000grams / 375cups	3000grams / 375cups
LEAF TEA	-	550grams / 220cups	-	1646grams / 658cups
MILK POWDER	1200grams / 300cups	1200grams / 300cups	2470grams / 610cups	2470grams / 610cups
MILK GRANULES	500grams / 125cups	500grams / 125cups	1189grams / 297cups	1189grams / 297cups
CHOCOLATE	1200grams / 60cups	1200grams / 60cups	2470grams / 123cups	2470grams / 123cups
TRAY CAPACITIES				
GROUT TRAY COFFEE	65 cakes			
GROUT TRAY COFFEE	1.2 litres			
LIQUID TRAY	2.5 litres			
ELECTRICAL SPECIFICATIONS				
VOLTAGE / CURRENT	230Vac / 12A / 2.8Kw			
FREQUENCY	50Hz			
WATER				
PRESSURE	Min. 80Kpa (0.8 Bar) - Max. 1000Kpa (10 Bar)			
SUPPLY	15mm mains supply from rising main terminating in a stop cock			

Capacities shown are for guidance only and will vary dependent on density of product and also actual gram throw set on machine. For accurate capacity information testing of actual machine will be required. Canister capacity information may not relate to standard drink specification.