

VITRO  M

# 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.





# DISCOVER THE TRILOGY

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.

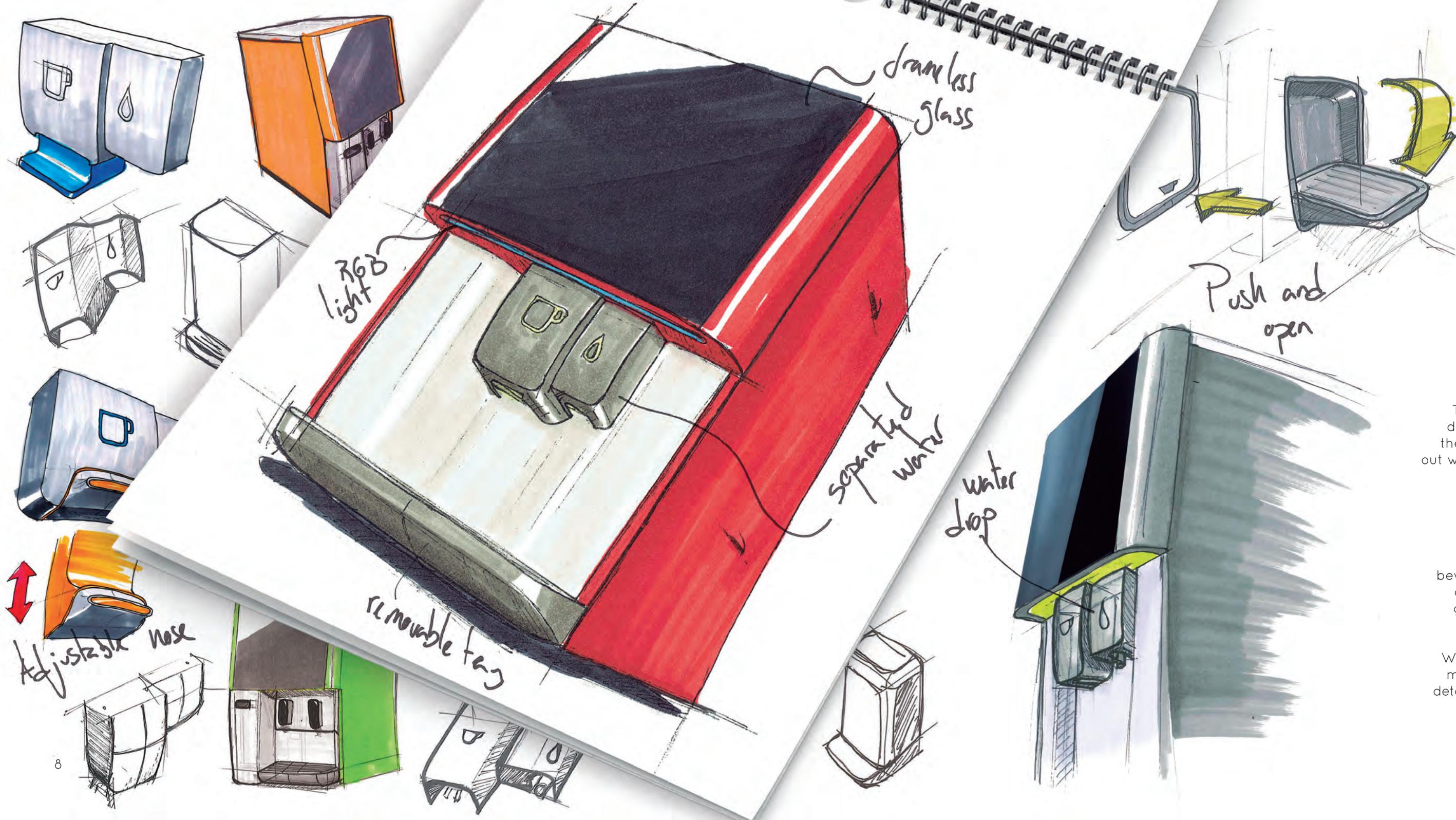
Soluble coffee? Vitro's coffee mixing technology combines the optimum proportions of soluble coffee and water to make sure nothing of the flavour or the aroma is lost. It means you can enjoy every single nuance of your chosen beverage.

#### **Tea – The second most consumed beverage on earth**

Tea is a ubiquitous part of day-to-day life in countless cultures. Vitro delivers tea and hot water, ensuring you enjoy the perfect tea or infusion, 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!



# 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.

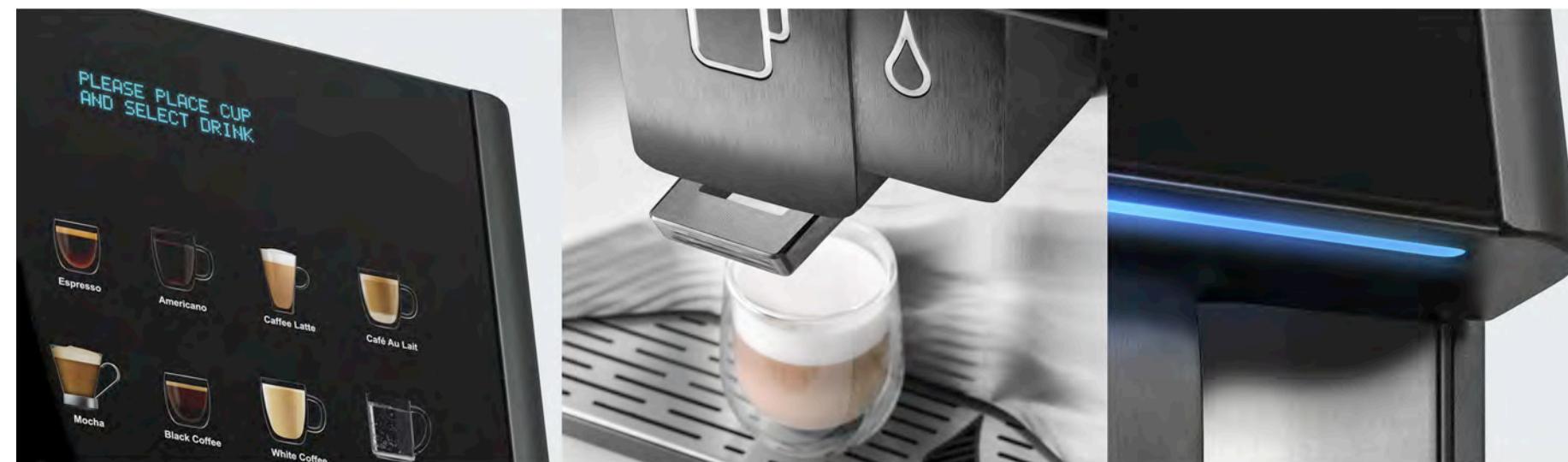
# THE ULTIMATE EXPERIENCE



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.



## 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.



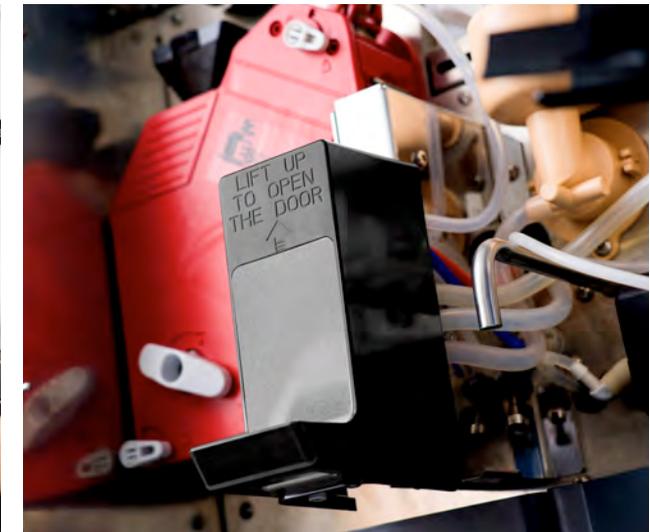
## INSTANT

The Vitro optimised soluble technology ensures that every soluble product is mixed at the ideal speed. The Vitro mixing bowl assures that milk is served with the desired consistency for every recipe.



## 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.



# 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.



## RGB LED

RGB lighting allows the machine to be personalised to fit its environment, whilst grabbing the attention of customers. Moreover, the RGB LED provides an elegant look to the machine's 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)



## ADJUSTABLE NOSE

The adjustable nose allows the user to accommodate the nose of the machine to the used cup size, avoiding spills and obtaining a better result in cup.



# VITRO *M SERIES*

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. You can vary the taste and efficiency of some recipes by mixing Fresh and powder milk at your discretion.



# VITRO M3

## VITRO M3 ESPRESSO

Has a comprehensive menu of espresso and fresh-milk based coffees, from velvety Cappuccinos to layered Latte Macchiatos. It can even deliver hot chocolate and decaffeinated coffees.



-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Dual Steam Boiler
-  Espresso
-  Every Vend Cleaning
-  Fresh Milk
-  Dry Milk Switch
-  Adjustable Nose

 60kg Machine / 15kg Frigorific / 20kg Cupwarmer

 230Vac / 12A / 3Kw / 50Hz

 Eco mode 2.9kW nominal

### Technical features

- 2.3 liters Pressure Boiler capacity (Espresso/Fresh milk)
- 2.85 kW Max. power Pressure Boiler
- 2.4 liters Atmospheric Boiler capacity (Instant product)
- 2.7 kW Max. power Atmospheric Boiler
- 0.8 bar Min. / 10 bar Max. Water Pressure

### Machine capacity

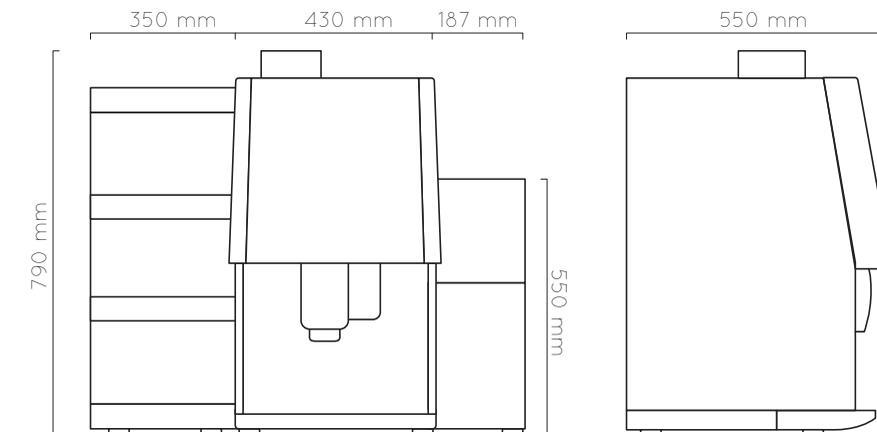
- Coffee beans 1500g / 210cups
- (1) Instant Coffee 600g / 375cups
- (2) Powered Milk 1200g / 300cups
- (3) Chocolate 1200g / 60cups
- Fresh Milk 6liters / 30cups
- Coffee Cakes 65 espressos

### Productivity per hour

- Hot water per hour 30 liters 
- Espresso 90cups. 
- Soluble drink 240cups. 
- Capucinos 60cups. 

### Drink Capacity

- Espresso 210cups. 
- Capucinos (Fresh Milk) 60cups. 
- Capucinos (Fresh Milk + Powder Milk) 150cups. 
- Chocolate 60cups. 







[WWW.VITROCOFFEE.COM](http://WWW.VITROCOFFEE.COM)

84800091 - 1711