

# VITRO S1 MIA8

MICRO INJECTED AIR



Azkoyen

## FOAM SWEET FOAM

The Vitro S1 MIA is a compact coffee machine suitable for any location that consumes up to 80 cups per day.

You will be able to offer a wide range of espresso based fresh milk drinks, thanks to the innovative patented micro-injected air technology (MIA), from velvety cappuccinos to latte macchiatos with an exquisite foam to satisfy the tastes of your clients and employees.

Furthermore, the Vitro S1 MIA can also produce high-quality drinks with plant-based milk.

Vitro S1 MIA is also very easy to use and maintain which delivers consumers with a consistent high standard coffee experience.

### VITRO S1 MIA

#### Product



#### Machine features & options





## CUSTOMISED FRESH MILK BASED BEVERAGES

We have included the latest technology in the Vitro S1 MIA in order to obtain delicious, consistent and perfect drinks.

Vitro S1 MIA is very easy to re-programme and you can adapt any recipe to suit the tastes of your customers. You can select the order in which each ingredient is poured into the cup, specify whether you want the milk to be liquid or foamed and hot or cold, and the amount of foam you want for each option. Your recipe will be made with precision, cup after cup.

### Variable foam .....

Patented micro-injected air technology - MIA

Hot or cold

Programmable foam density and texture for each beverage

Consistency even at high outputs

### Delicious fresh milk .....

The properties of the milk remain unchanged

Hot or cold



### Full-bodied aromatic coffee .....

Freshly ground coffee beans through M03 HoReCa performance grinder



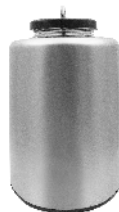
## ADAPTABLE TO SUIT YOUR BUSINESS MODEL

Vitro S1 MIA has been designed to suit different operational business models by offering a myriad of accessories, consumer payment options and functioning modes.

Vitro S1 is the perfect solution for convenience stores, service stations, hotels and restaurants where service needs to be intuitive and fast, with a daily consumption of up to 80 cups. It is also the perfect solution to promote a cooperative culture in offices of up to 40 employees, offering high quality fresh milk-based coffee beverages and a premium user experience.



**Validator module kit**  
Ready to install a coin validator.



**Compact Fridge**  
Elegant and versatile 1 litre capacity milk fridge.



**Smart Fridge**  
Temperature sensor.  
Milk level sensor.  
Up to 9 litres in deposit.



## SAFE, QUICK AND EASY CLEANING

The Vitro S1 MIA incorporates a fast, safe and extremely user friendly automatic process that ensures perfect cleaning of the fresh milk system.

After each service and five minutes after the last one, the Vitro S1 MIA automatically releases water under pressure through all the pipes to remove any traces of milk that may have been deposited inside.

A manual cleaning process with a specific liquid is scheduled every 24-48 hours and is carried out in a safe and very simple way. The cycle lasts 10 minutes and it takes just 1 minute to activate the process.

For a higher security for your clients the fresh-milk cleaning process of Azkoyen has been verified by the CNTA (National Centre for Food Technology and Safety).



Every 48 hours



Just 10 minutes



Without technical  
knowledge

Cleaning system verified by



RESEARCH & TECHNOLOGY  
FOR THE COMPETITIVENESS  
OF THE FOOD INDUSTRY



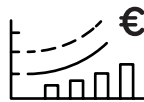
## MIA: THE PERFECT MILK FOAM, LIKE THE BEST BARISTA CRAFTS

We have developed an innovative technology without a steam boiler that allows the creation of a consistent and exquisite fresh milk foam thanks to the patented system of micro-injected air MIA.

High pressure air is injected into the milk to create millions of bubbles coated with casein, the most important protein component of fresh milk, creating a velvety and uniform texture.



Improved customer  
satisfaction



Increased  
revenue



Reduced  
maintenance costs

### Easy to refill coffee beans and soluble ingredients

The filling process can be done from the top, without opening the door, in a straightforward and simple way.



### Easy to clean and maintain

Front removal of liquid waste tray, with no need to open the machine. Capacity of up to 60 Coffee cakes (7g).

### Different cup sizes

Cups up to 17 cm tall can be used. A retractable cup stand is included that allows the use of small cups.





# MIA

MICRO INJECTED AIR

## Advantages of the MIA micro-injection air technology vs traditional steam technology:

- **Extensive menu of hot and cold drinks**
- **High capacity milk system allowing continuous service**  
Great performance at peak times. Preparation of milk foam without pre-heating. Queues are reduced, which allows for an increase in the number of services.
- **Perfect taste and aroma for your drinks**  
When milk proteins are exposed to high temperatures for an uncontrolled period of time, they are denatured, resulting in unwanted flavours and odours. With MIA, control of the temperature is absolute.
- **Reduce milk waste**  
The efficient milk system uses the precise amount of milk required to create the perfect foam, reducing business costs.
- **Maximum user safety**  
There is no risk of steam escaping from the system.
- **Avoid annual security inspection of steam vessels**
- **Greater energy efficiency**  
The milk is only heated when it is in service, unlike a steam boiler which needs constant heating.
- **Removable lightweight fresh milk module**  
Ensuring easy access and maintenance.

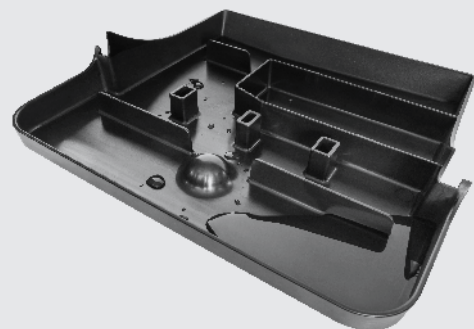


### Easy to empty and clean the waste tray

The coffee waste drawer has a capacity of up to 60 espresso coffees (7g). Its design allows for easy emptying and dishwasher cleaning.

### Easy to clean the liquids tray

The liquids tray has a capacity of 1.2l. The design has a built-in wave breaker to avoid unwanted splashes and spills during transport for cleaning.



### Easy label changing

The machine allows easy label replacement to adapt the panel to the tastes of your customers.



## A LIFETIME RELATION WITH COFFEE

We have over 75 years experience in technological innovations for the hotel, catering, office and convenience store environments. Taking great care with every detail of the process in order to provide the definitive experience in the world of coffee.

SPECIFICATIONS		VITRO S1 MIA
CAPACITY	No. of coffee bean hoppers	1
	No. of soluble product canisters	2
	Product capacity	Coffee beans 1200 g Powdered milk 600 g Chocolate 800 g
TECHNICAL INFORMATION	Weight	31,2 kg
	Brewing systems	Espresso
	No. of mixers	1
	Capacity of the brewing system	5-8 g
	Name of the brewing system	AzkV10
	Name of grinder	M03 Horeca Performance
	No. of grinders	1
	Boiler type	Pressure
	Boiler capacity	315 cc
	Selection Type	Direct touch keypad
	No of selections	8
	Voltage	230 v
	Maximum Power	2300 W
	Width	
	Height	
Depth		

**Spain**  
Avda. San Silvestre, s/n  
31350 Peralta (Navarra)  
Tel: 948 709 709  
www.azkoyenvending.es

**U.K.**  
Unit 1, Interplex 16,  
Ash Ridge Road  
Bradley Stoke, Bristol,  
BS32 4QE, England  
Tel: 01275 844 471  
www.coffetek.co.uk

**Germany**  
Am Turm 86  
53721 Siegburg  
Tel: 02241-595 70  
www.azkoyenvending.de

**France**  
6 Allée de Londres  
Le Madras Bat C2  
91140 Villejust  
Tel: 01 69 75 42 10  
www.azkoyenvending.fr

**Portugal**  
Bela Vista Office  
Estrada de Paço  
de Arcos, 66  
2735-336 Cacem  
Tel: 1210 985 212

**Colombia**  
Via la Virginia, Corregimiento  
Caimalito. Bodega B-16.  
Zona Franca Internacional  
de Pereira  
Tel: +57 6 31 105 13  
www.azkoyenandina.com

**United States**  
3809 Beam road, Suite H  
Charlotte, NC 28217  
Tel: +1 (980) 237-5065  
www.azkoyenvendingusa.com

848006012201