

VITRO M

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

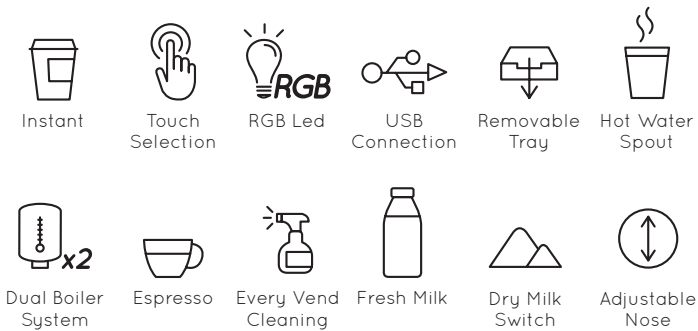
Vitro goes further by eliminating the risks incumbent in the use of fresh milk by flushing the dispensing system with hot water after every use. This ensures there's no residual to cause problems, giving complete peace of mind to everyone - including ourselves. You don't have to worry about the consequences 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.

VITRO M3

Vitro M3 Series 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.



DRINK CAPACITY

- Espresso 210 cups.
- Cappuccino (Fresh Milk) 60 cups.
- Cappuccino (Fresh Milk + Powdered Milk) 150 cups.
- Chocolate 60 cups.

MACHINE CAPACITY

- Coffee beans 1500 g / 210 cups
- Decaf Coffee 600 g / 375 cups
- Powdered Milk 1200 g / 300 cups
- Fresh Milk 6 litres / 30 cups
- Chocolate 1200 g / 60 cups
- Grout bin 65 cakes



TECHNICAL FEATURES

- 790 mm Height x 967 mm Width (430 mm Machine / 187 mm Fridge / 350 mm Cup Warmer) x 550 mm Depth
- Pressure Boiler capacity (Espresso/Fresh milk) 2.3 litres / 2.85 kW
- Atmospheric Boiler capacity (Instant product) 2.4 litres / 2.7 kW
- Water Pressure 0.8 Bar Min. / 10 Bar Max.
- 60 Kg Machine / 15 Kg Fridge / 20 Kg Cup Warmer
- 230 Vac / 12 A / 3 kW / 50 Hz
- Eco mode

VITRO

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