

VITRO S5 MIA8

MICRO INJECTED AIR



Azkoyen

VITRO S5 MIA

Product



Machine features & options



INNOVATION AND PERFECTION

We have included the latest technology in the Vitro S5 MIA in order to obtain delicious, consistent and perfect drinks, increasing the satisfaction of your customers or employees and minimising the time you have to spend on maintenance.

Variable foam

State-of-the-art MIA technology
Hot or cold
Programmable foam density and texture for each beverage
Consistency even at high outputs
Milk waste reduction

Delicious fresh milk

The properties of the milk remain unchanged
Hot or cold
Up to 9 litres in tank



Full-bodied aromatic coffee

Freshly ground coffee beans through M03 HoReCa performance grinder
Patented espresso group AZK V30



OFFER AN EXTENSIVE MENU OF FRESH MILK BASED BEVERAGES

Vitro S5 MIA is a robust coffee machine that is capable of delivering 250+ drinks per day if required.

You will be able to offer a full selection of espressos and fresh milk drinks, from velvety cappuccinos to latte macchiatos with a deliciously thick layer of foam to satisfy the tastes of the most demanding consumers.

Vitro S5 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.





VITRO S5 MIA ADAPTS TO YOUR BUSINESS

The Vitro S5 MIA adapts to the needs and preferences of offices, hotels, service stations, convenience stores and other Coffee-to-Go establishments thanks to its wide range of delicious drinks and its attractive design in high quality materials such as stainless steel and glass.

To help you focus on your customers who are the most important part of your business, we have created a reliable, high-capacity, high-productivity machine that is easy to maintain and clean.

FULL RANGE OF ACCESSORIES

For stand-alone operation, the Vitro S5 MIA allows the inclusion of a cashless system or a separate change giver pod. In addition, it is compatible with the Pay4Vend application that allows payment to be made directly from a mobile phone.



MDB cashless system
integration kit



Cup warmer



External MDB payment
module



VARIABLE CHAMBER ESPRESSO BREWER **AZK V30**

THE HEART OF AN ESPRESSO

The Vitro S5 MIA can be fitted with the AZK V10 traditional espresso brewer or with the AZK V30 variable chamber one, both patented by Azkoyen.

The AZK V30 coffee unit is able to adjust each recipe to your customer's preferences, with the possibility of setting a weight of between 7 and 14 grams of coffee.

The adjustable espresso system offers the option of dispensing various sizes of coffee in the same machine, with the absolute certainty of serving the optimum amount and quality of coffee in each serving.

SAFE, QUICK AND EASY CLEANING

The Vitro S5 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 S5 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 cleaning product 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.

In addition, for the safety of your customers, the Vitro S5 will warn you that you should clean the milk tank if the machine has been off for more than six hours or if the milk cooler sensor has detected that the temperature has been above 8°C for more than 8 hours.



Cleaning system
verified



Just 10 minutes



Every 48 hours



Without technical
knowledge



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

User friendly touchless selection

With up to 20 speciality coffee options available, you can make your selection using Touch or our new patented Distance Selection technology - choose your favourite.



Durable and easy to clean

The stainless steel dispensing area is sturdy and easy to clean. The front of the tray is removable, allowing easy daily maintenance.

Different cup sizes

Cups up to 14 cm tall can be used. A retractable cup stand is included that allows the use of small cups. A cup sensor is fitted as standard.





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.



High autonomy ▶

The waste drawer has a capacity for up to 220 coffee cakes and the liquid tray holds 2.5 litres. An exceptional autonomy allowing a continuous service.



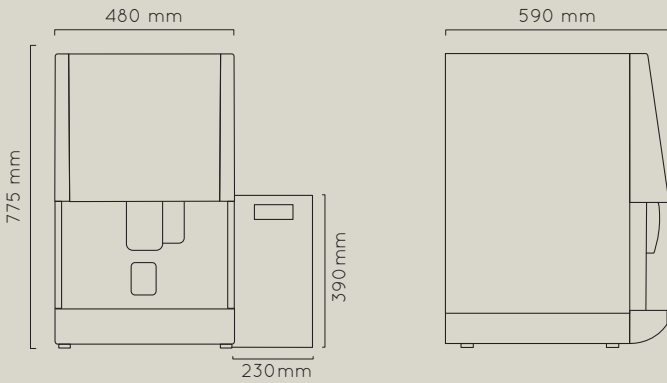
◀ Effortless maintenance

A great design in and out. The dispense pipes are colour coded to simplify maintenance work.



◀ Easy to refill coffee beans and soluble ingredients

The filling of coffee beans and soluble products is quick and simple, thanks to the folding cover you don't have to take out the hoppers.

SPECIFICATIONS:		VITRO S5 MIA
CAPACITY	No. of coffee bean hoppers	1
	No. of soluble product hoppers	4
	Product capacity	Coffee beans 2200 g Decaffeinated coffee 450 g (1.8 l) Soluble milk 2000 g (4.2 l) Chocolate 2300 g (4.2 l)
	Productivity per hour DIN 18873-2	Espresso 108 cups Cappuccino 100 cups Hot water 104 cups
	Fridge capacity	Fresh milk: 9 l
	Coffee cakes capacity	220
	Liquids tray capacity	2.5 l
	Weight	65 kg
	Type of dispensing system	Espresso
	Name of dispensing system	AZK V10 (5-8 g) optional AZK V20 (12-14 g) optional AZK V30 (7-14 g)
TECHNICAL INFORMATION	No. of mixers	3
	Name of grinder	M03 HoReCa Performance
	No. of grinders	1
	Boiler type	Espresso
	Boiler capacity	700 cc
	Voltage / Frequency	230 V / 50 Hz
	Maximum Power	2300 W
	Selection Type	Touch or Distance Selection Technology
	No of selections	20
	Cup sensor	Yes
	Level and temperature sensor	In refrigerator
	Width	
	Height	
	Depth	

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