

VITRO S5



When it comes to coffee, **more is always more.**

VITRO S5 is a large capacity coffee machine, ideal for preparing a wide range of the highest quality hot drinks.

A coffee machine with up to 20 coffee versions and hot beverage options and the ability to integrate different payment methods directly into the machine, ideal for high volume, unattended environments.



Easy to use selection panel

The 12 or 20 selection panel offers a wide variety of high quality coffees while the Distance Selection technology makes it possible to select the product without touching the machine.



High autonomy

With a 2 kg bean hopper, four hoppers for chocolate or other soluble ingredients and a waste drawer with a capacity of up to 220 coffees, the VITRO S5 provides continuous service.



Dispensing area

The illuminated product dispensing area enhances the user experience and facilitates a perfect presentation of the beverages, while the ambient lighting provides premium aesthetics.



Independent water spout

For the preparation of tea and other delicious infusions. The separate spout prevents flavour contamination and guarantees a pleasant drinking experience.



Optional



MIA FreshMilk or MIA EasyMilk System

The innovative MIA (micro air injection) milk technology produces a velvety and consistent foam.

MIA FreshMilk creates hot and cold foam from fresh milk, while MIA EasyMilk reconstitutes freeze-dried milk. Both offer an optimal combination of temperature and taste.



Payment system integrated into the machine

For a self-contained operation, the Series 5 allows the integration of a cashless payment system, a change giver or an EXE/MDB coin validator directly in the machine.



Cup sensor and cup size sensor

Sensors prevent unintentional dispensing, minimising the risk of unnecessary spillage. In addition, the I-Detect cup size sensor offers the advantage of automatically pre-selecting the appropriate beverage type or volume according to the cup used.



Variable brewing units

It allows you to adjust the espresso strength and make different sized espressos. Alternatively, you can offer filtered coffee providing a smooth and balanced option with more flavour complexity on the palate.

VITRO S5

		ESPRESSO	INSTANT
Capacity			
Recommended average daily consumption of		300 cups	300 cups
Hourly productivity according to DIN 18873-2	Espresso	108	108
	Cappuccino	100	92
	Hot Water	104	104
Coffee bean hopper		2kg	n/a
Soluble hoppers		4 (2x 4.2l; 2x 1.8l)	5 (1x 6l; 4x 3l)
Internal waste capacity	Coffee ground cakes	Up to 220	n/a
	Liquid tray	2.5 l	2.5 l
Boiler and Brewing unit			
Azk V10 / 6-8g fixed volume		Ⓢ	n/a
Azk V20 / 12-14g fixed volume		⓪	n/a
Azk V30 / 7-14g variable volume		⓪	n/a
Pressure boiler (ml)		700	700
Milk systems			
MIA FreshMilk		⓪	-
MIA EasyMilk		⓪	-
User interface			
Selection		Capacitive touch	Capacitive touch
No. of selections		12 20	12
Cup sensor		- Ⓢ	-
Cup size sensor (I-Detect)		- ⓪	-
Integrated cash payment methods		- ⓪	-
Integrated cashless payment methods		- ⓪	-
Technical features			
Voltage (V) / Frequency (Hz)		230 / 50	230 / 50
Maximum power (W)	w/o MIA milk system	1.700	1.700
	with MIA milk system	2.300	2.300
EcoMode		Ⓢ	Ⓢ
Dimensions (mm)	Width / Height / Depth	480 x 775 x 590	480 x 775 x 590
Weight (kg)		63	55

Ⓢ Standard | ⓪ Optional