

Boilerless technology

Better Coffee, Smart Heating, Higher Efficiency

The Boilerless Technology is an innovative, reliable alternative to conventional boiler-based coffee machines. Its advanced on-demand heating system delivers perfect temperature control for every beverage, improving drink quality and machine availability while significantly reducing energy consumption and maintenance needs.



Operational Efficiency

Fast heating & minimal heat-up time: Perfect water temperature from the first service, even in low ambient conditions.

Low energy consumption: Up to 75% energy savings compared to conventional boilers.

Compact & lightweight: Easier to transport, install, and handle, with lower emissions during transport.

Reduced operating costs: No need to drain air breaks or boilers when relocating the machine.



Beverage Quality

Advanced temperature control: Guarantees thermal stability and perfect temperature in every service and water cycle.

Customizable for recipes/products: Adjustable temperature for coffee, tea, and soluble drinks.

Consistent first-to-last cup quality: Ensures ideal taste and extraction every time.

High water quality: Tubular circuits prevent stagnation and avoid negative taste effects from mineral deposits.



Sustainability

Sustainable operation: Lower energy and raw material use than conventional boiler systems.

No water wastage: Water is re-circulated during heating, eliminating drainage.



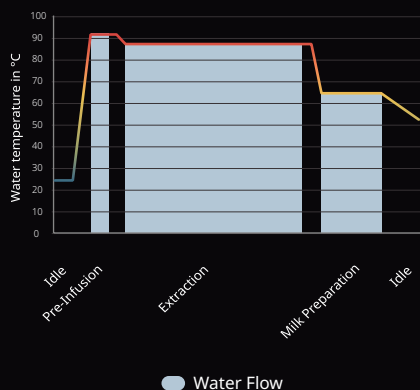
Hygiene & Reliability

Added hygiene: Tubular water circuit reduces the risk of bacterial or microbial contamination.

Anti-limescale system: Protects heaters, solenoid valves, and tubing, prolonging machine life and reducing descaling frequency by up to 50%.

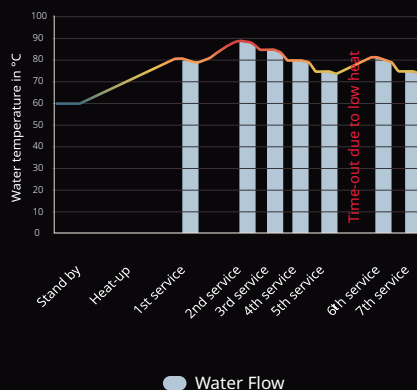
Reliable under heavy use: Maintains consistent performance and thermal stability even in high-volume environments.

Precise Temperature Control (Cappuccino)



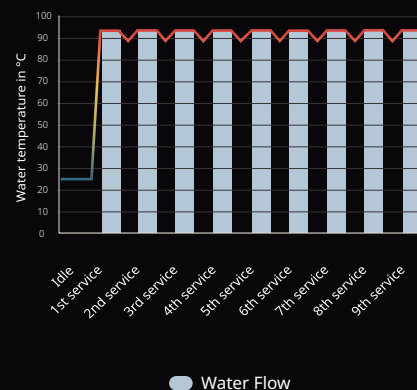
Temperatures can be adjusted precisely to each ingredient, including a different temperature in pre-infusion and percolation phase for optimal aroma extraction.

Boiler System



Boiler systems need long times to heat-up. Additionally, they often have limited capacity to sustain optimal temperature and require a recovery phase when falling below a certain threshold

Boilerless System



The boilerless, on-demand heating system provides rapid heat-up and maintains optimum temperature independent of the number of services.

VITRO **X1**

ESPRESSO

Capacity

Recommended average daily consumption of

100

Coffee bean hopper

1.2kg

Bean hopper extended to 2.2 kg

⓪

Soluble hoppers

2x 1.6l

Internal waste capacity

Coffee ground cakes

up to 50

Liquid tray

1.2l

Heating system and Brewing unit

Azk V10 / 6-8g fixed volume

⓪

Azk V20 / 12-14g fixed volume

⓪

Azk V30 / 7-14g variable volume

Ⓢ

Boilerless, on-demand heating system

3.200W

User interface

Selection

Capacitive touch

No of selections

12

Foldable cup stand

Ⓢ

Independent hot water spout

Ⓢ

Illuminated dispensing area

Ⓢ

Technical features

Voltage (V) / Frequency (Hz)

230 / 50

Maximum power (W)

3.200

Dimensions (mm)

Width / Height / Depth

337 x 672 x 505

Weight (kg)

34kg

Ⓢ Standard | ⓪ Optional