

VITRO **S5**



A FANTASTIC DESIGN FOR A UNIQUE COFFEE MACHINE

The Vitro S5 is a large capacity, automatic, hot beverage machine, ideal for preparing an extensive menu of hot beverages of the highest quality. It features espresso and soluble coffee technologies.

The Vitro S5 is an ideal standalone solution for unattended high-volume locations that want to offer an excellent coffee service continuously and effortlessly.



VITRO S5

Offers the authentic taste of the real espresso. The Vitro S5 is recommended for unattended locations thanks to its high capacity and secured tray.

Product



Espresso or
Fresh-brew



Soluble



Hot water
Spout

Machine features & options



Touch
Selection



Distance
Selection



High
Capacity



LED



Cup holder



Removable
Tray



Secured
Tray





TALENT MANAGEMENT AT THE OFFICE

Talent has become the scarcest resource in the modern workplace and companies want to attract, retain and develop it. Informal coffee environments are one of the many employee benefits used in talent management. Therefore, networking activity flourishes in mixed environments and the Vitro S5 is optimal to support co-operative cultures through consistent coffee quality, a premium user experience, and its comprehensive drinks offer.

So as coffee is the fuel that keeps the office workplace running, it is an opportunity to facilitate myriads of face-to-face informal interactions that help generate ideas and enhance team productivity with our Vitro S5.

COUNTLESS ACCESSORIES AND OPTIONS FOR YOUR BUSINESS

Offering a unique coffee experience has never been easier. We have developed a complete range of accessories to adapt Vitro S5 to any business model. The Vitro S5 accessories provide a distinctive service and help you improve your profitability.



Base Cabinet

Robust and elegant.



Drink technologies

Espresso or Fresh-brew and soluble technologies that produces the perfect coffee.



V30 VARIABLE CHAMBER BREWER

**Optional*

COFFEE JUST THE WAY YOU LIKE!

The Vitro S5 can be equipped with the patented paperless eco-friendly dual brew system V30 with variable chamber that grinds your coffee beans seconds before brewing and allows the elaboration of two different types of coffee either Espresso or Fresh-brew.

The V30 brewer is able to adjust each recipe to your customer's taste, offering the possibility to set a dose throw of between 7 and 14 grams of coffee.

User friendly touchless selection

12 options gives you a vast array of high quality coffees whilst Distance Selection Technology allows you to intuitively select the drink of your choice without touching the machine.



Sturdy 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 6" tall can be used. It includes a retractable cup stand that allows the use of small cups. Optional cup sensor.



PAY BY CARD OR CASHLESS

We are in a global continuous adapting world and payment trends are changing. The MDB protocol allows the Vitro S5 to adapt to the latest payment methods with various accessories that make payment easy.

For a self-contained operation, the Vitro S5 allows to integrate a cashless system.



Cashless system integration option



High autonomy ▶

The waste drawer has a capacity for up to 220 coffee cakes and the liquid tray holds 2.5 L / 0.66 gal. An exceptional run-time allowing a continuous service.



◀ Effortless maintenance

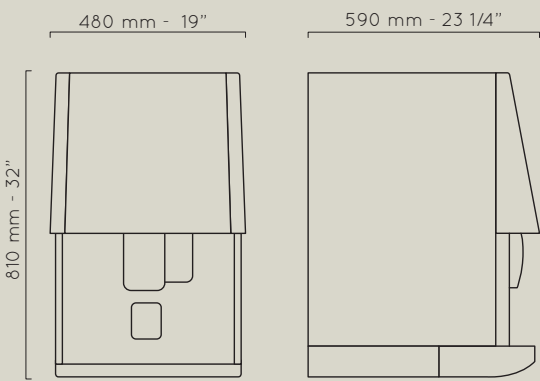
A great design in and out. Inside there is a coding system and a tube color guide to simplify maintenance work.



◀ 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 canisters.

SPECIFICATIONS:
VITRO S5

CAPACITY	No. of coffee bean hoppers	1
	No. of soluble product canisters	4
	Product capacity (left to right)	Coffee beans 2.04 Kg / 4.5 lb Soluble decaffeinated coffee 0.43 Kg (1.8 l canister) / 0.94 lb or Soluble tea 1 Kg (1.8 L canister) 2.38 lb Soluble milk 1.97 Kg (4.2 L) / 4.3 lb Chocolate 2.3 Kg (4.2 L) / 5.08 lb French Vanilla 0.45 Kg (1.8 L) / 0.99 lb
	Coffee Cakes capacity	up to 220
	Liquid tray capacity	2.5 L / 0.66 gal
TECHNICAL INFORMATION	Net Weight	55 kg / 121.25 lb
	Coffee brewer	V20 (12-14 g) Espresso V30 (7-14 g) Espresso or Fresh-brew. Optional
	No. of mixers	3
	Name of grinder	M03 Horeca Performance
	No. of grinders	1
	Boiler type	Pressure
	Boiler capacity	700 cc / 23.6 fl oz
	Voltage / Frequency	110-120V / 60 Hz
	Maximum Power	1800 W
	No of selections	12
	Certificates	UL 60335-1:2011 CSA-C22.2 No. 60335-1-11 NAMA listed
	Width Effective Height Depth	 <p>480 mm - 19"</p> <p>590 mm - 23 1/4"</p> <p>810 mm - 32"</p> <p>Height with open Lid 1200 mm / 47 1/4"</p>
	Base cabinet dimensions	Width 480 mm x Height 855 mm x Depth 590 mm Width 18.89" x Height 33.66" x Depth 23 1/4"

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