

VITRO X1



Azkoyen

PINPOINT STYLE & COFFEE QUALITY

The Vitro X1 is an elegant and contemporary looking compact coffee machine that has been developed with attention to detail and with the best material finishes, providing it with a unique premium identity. Its design compliments any area in an office, hotel, leisure center or convenience store.

The Vitro X1 is also very easy to use and maintain which delivers consumers with a consistent high standard coffee experience. It offers velvety chocolates and the very best coffee preparation, from the bean to the cup. A full process of coffee grinding, tamping and brewing are made automatically in a matter of seconds - leaving the consumer with the most important job - enjoying a simply great coffee experience!

The independent hot water serving area allows the consumer to prepare tea & delicate infusions at ease with clean fresh hot water.

VITRO X1 Espresso

Vitro X1 brings complete peace of mind in busy coffee service environments with a consumption of up to 150 cups per day.



Product



Espresso



Solubles



Independent hot water spout

Key features & options



Removable Tray



2 cup holder positions



Time doser



Hopper lock



Touch selection



Distance selection

AZK V30

Espresso group

Easy to refill coffee beans and soluble ingredients

The filling process can be done from the top, without opening the door, in a straight forward and simple way.



Effortless maintenance

Inside coding system and a tube color guide to simplify maintenance work. Front removal of liquid waste tray, with no need to open the machine.

User friendly touchless selection

With up to 12 specialty coffee selections available, you can make your coffee selections using Touch or our new touchless patented Distance Selection technology - choose your favorite.





ADAPTABLE TO SUIT ANY LOCATION

Vitro X1 has been designed to suit different operational business models by offering a myriad of optional accessories, consumer payment options and functioning modes such as the AZK V30 variable espresso group, which allows you to adjust each recipe to your customer's taste, offering the possibility to set a dose of 7 to 14 grams of coffee.

Vitro X1 incorporates a 700 cc / 23.6 fl. Oz boiler becoming the perfect solution for a coffee service in small and medium size hotels and convenience stores, where service needs to be intuitive, good and fast. It is also the perfect solution to promote a cooperative culture in the office, offering high quality coffee, a premium user experience, and a comprehensive hot drink offer.



Plinth - Optional

Increased waste capacity drawer (*up to 60 cakes). Front removal. No need to open machine. Rises 62mm / 2.44".



MDB Cashless module kit - Optional

Ready to install a cashless system



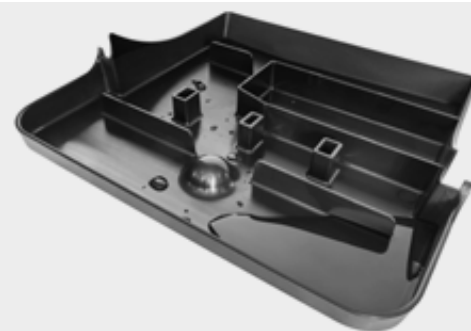
AZK V30 Espresso Group

7-14 g



Easy to clean liquids tray

The liquids tray has a capacity of 1.2L (40.6 fl oz). The design has a built-in wave breaker to avoid unwanted splashes and spills during transport for cleaning.



Illuminated dispense area

Illuminated dispense area providing an improved user experience.



Easy label changing

The machine allows easy label replacement to adapt the beverage selection panel to the tastes of your customers.

A LIFETIME RELATION WITH COFFEE

We have over 75 years experience in technological innovations for the hotel, catering, office and convenience store environments. Taking great care with every detail of the process in order to provide the definitive experience in the world of coffee.



SPECIFICATIONS:		VITRO X1 ESPRESSO
CAPACITY	No. of coffee bean hoppers	1
	No. of soluble product canisters	2
	Product capacity	Coffee beans 2.2 kg / 4.8 lb Soluble milk 600 g / 1.3 lb Chocolate 800 g / 1.8 lb
	Grout capacity	*Up to 40 cakes (*# of coffee cakes may vary depending on cake setting)
TECHNICAL INFORMATION	Weight	39 kg / 86 lb
	Brewing systems	Espresso
	Name of the brewing system	AZK- V30 (7-14 g) AZK- V20 (12-14 g) - optional
	No. of mixers	1
	Name of grinder	M03 Horeca Performance
	No. of grinders	1
	Boiler type	Traditional 9 bar pressure
	Boiler capacity	700 cc / 23.6 fl. Oz
	Selection Type	Touch or Distance Selection Technology
	No of selections	12
	Voltage	110-120 V / 60 Hz
	Maximum Power	1300 W
	Certificates	UL - E78319 UL - NSF/ANSI 4 - E521409
	Width	337mm (13,8")
	Height	890 mm (35,04")
	Depth	516mm (21,1")

Spain
Avda. San Silvestre, s/n
31350 Peralta (Navarra)
Tel: 948 709 709
www.azkoyenvending.es

U.K.
Unit 1, Interplex 16,
Ash Ridge Road
Bradley Stoke, Bristol,
BS32 4QE, England
Tel: 01275 844 471
www.coffetek.co.uk

Germany
Am Turm 86
53721 Siegburg
Tel: 02241-595 70
www.azkoyenvending.de

France
6 Allée de Londres
Le Madras Bat C2
91140 Villejust
Tel: 01 69 75 42 10
www.azkoyenvending.fr

Portugal
Bela Vista Office
Estrada de Paço
de Arcos, 66
2735-336 Cacem
Tel: 1210 985 212

Colombia
Via la Virginia, Corregimiento
Caimalito, Bodega B-16.
Zona Franca Internacional
de Pereira
Tel: +57 6 31 105 13
www.azkoyenandina.com

United States
3809 Beam road, Suite H
Charlotte, NC 28217
Commercial: +1 (980) 237-5065
Tech. Support: +1 (704) 258-9388
www.azkoyenvendingusa.com