BULDINGOGOZOOO COFFEE

COFFEE PERFECTION

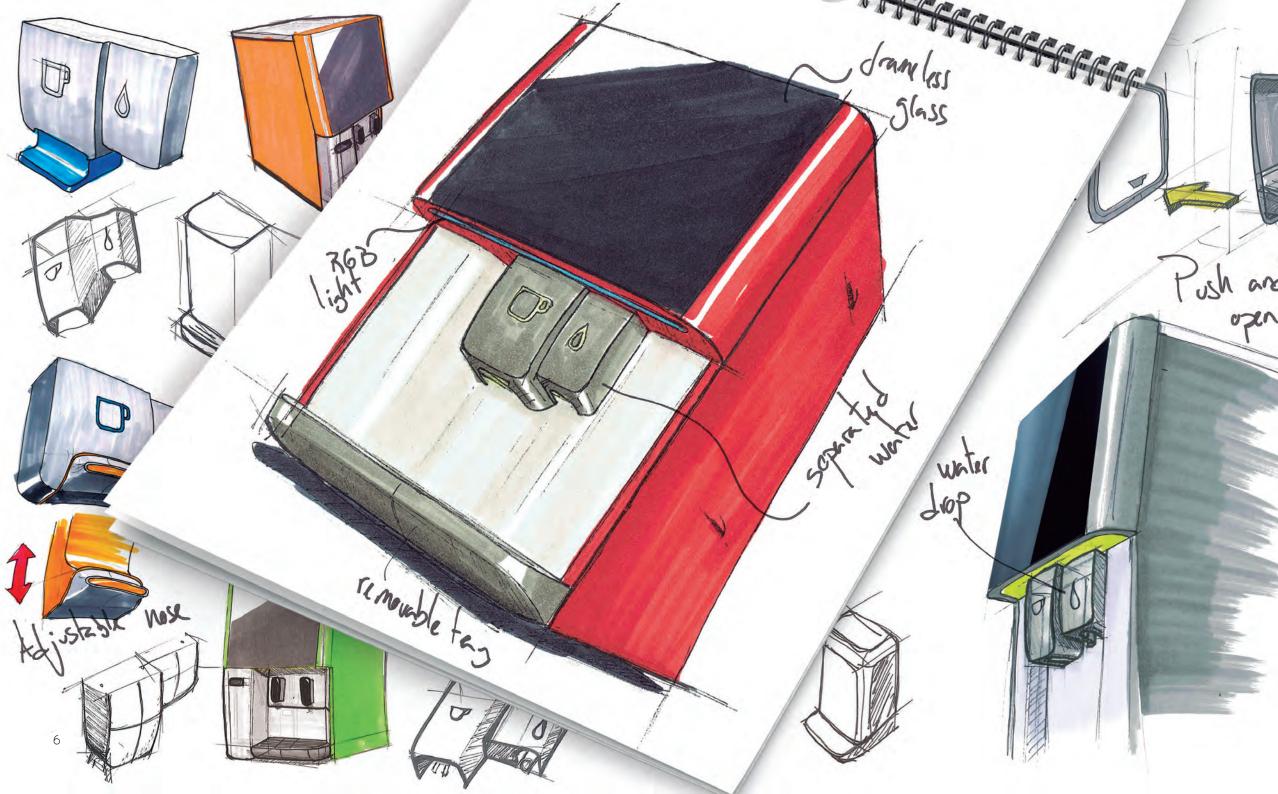
Coffee is a constant in our everyday lives. Any time, any place; coffee is the catalyst that brings people together, to enjoy and to share. There are countless ways to prepare coffee and an infinite variety of coffee recipes – it's possible to say that there's a particular coffee out there for every lover of the world's favourite beverage.

Coffee drinking was first discovered by Ethiopian monks hundreds of years ago, but it's never been more popular: coffee brewing and preparation methods have evolved constantly to meet changing consumer tastes.

That's why every Vitro development is focussed on extracting the best possible coffee according to contemporary tastes, to provide the consumer with the perfect coffee experience.



#COFFEEXPERIENCES



ATTENTION TO THE DETAILS

The Vitro range of professional hot beverage machines is designed with attention to every detail. After investigating the current design trends in the coffee industry and finding out what consumers and operators expect from an automatic coffee machine, we believe we've created a machine that combines our experience as manufacturers with a contemporary aesthetic and timeless design.

Every aspect of Vitro enhances the user experience, the culmination of which sets the range apart from other beverage systems. Thanks to our uncompromising focus on continuous development and innovation, we've fused our growing knowledge with the demands of a fast-changing world.

We've focused on what's most important: offering the best machine and the best product; taking care of the smallest details and giving unmistakeable personality and identity to the whole Vitro range.



THE ULTIMATE EXPERIENCE

Vitro's smoked glass door and touch screen user interface elegantly displays a comprehensive menu. It's a state of the art combination that will complement any location.

The user display, together with the cup positioning lighting system and intuitive tray position, guides the user through a simple and pleasing experience, every time they order a drink.

The customisable mood lighting installed along the door can easily be changed to match any colour scheme. The intelligent lighting system for the dispensing area and the beverage locator can also be changed to suit its environment.



DRINK TECHNOLOGIES

ESPRESSO

The Vitro Espresso system tamps and brews freshly ground coffee with 9 bar pressure. This is the accepted pressure to achieve the best results, delivering the ideal crema and body.



The Vitro Fresh Leaf tea paperless brewing system infuses the tea by filtering hot water through the leaf tea.

The Vitro optimised soluble technology ensures that every soluble product is mixed at the ideal speed. The Vitro mixing bowl assures that milk is served with the desired consistency for every recipe.

DUAL BOILER SYSTEM

The dual boiler system provides the machine with an incredible capacity to serve your customers freshly ground and brewed espresso coffees time after time. You have peace of mind, knowing that all espresso coffees, soluble drinks and freshly brewed teas will be served at the optimum temperature and at the quality you demand.











FEATURES

TOUCH SELECTION

Selections on Vitro machines are made by a simple touch, thanks to the integrated capacitive selection panel situated behind the machine's smoked glass.



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REMOVABLE TRAY

Enables liquid waste removal without opening the machine door, for increased efficiency.

€ LED LED

OG USB CONNECTION

LED lighting provides a stylish look to the machines whilst illuminating the dispensing area.

Machine program and settings can be downloaded and

uploaded via a USB key

(excludes Vitro S5)

HOT WATER SPOUT

The separate hot water spout avoids cross contamination between coffee and other soluble products.

MEDIA SCREEN (⊳)

A 10.1 inch HD Media player for inspirational or promotional videos is included as an option. Content can be easily uploaded via USB port or HDMI feed. The screen includes a remote control for programming. An additional RSS Airgoo feed can be integrated.





VITRO X SERIES

The Vitro X range delivers not only an authentic espresso coffee, but also the possibility of improving the menu with the addition of freshly brewed leaf tea based drinks. All in all, it's a complete coffee shop menu, which is sure to embellish your customers' refreshment experience.

FRESHLY BREWED TEAS & COFFEES

The latest technology for making high-quality espresso based drinks. The high pressure brewing system and twin coffee pouring spout ensure that the highest standards are achieved in the Vitro X series. The Vitro X3 and X4 Duo machines include a leaf tea brewing system which deliver exceptional freshly brewed tea. Moreover, the Vitro range offers an individual hot water spout for tea or special infusions.

ONE TOUCH - ONE DRINK

Vitro has found the balance between time, experience and quality. Consumers can navigate through the intuitive selection menu and select the drink they want in no time at all. The machine will serve any coffee, tea or chocolate drink from the menu in the blink of an eye. That way, a hurried break time seems to last that little bit longer...

ENGAGE WITH YOUR CUSTOMERS

Indulge your clientele with the coffee they desire 24/7. Vitro X offers a broad range of drinks to match each and every consumer need. Furthermore, the Button Barista App allows customers to interact with the machine to customise their drinks. With the Vitro X4 series, there's also the option of installing a 10.1-inch media screen to show inspirational or promotional videos.

CONSISTANT & DURABLE

The dual boiler system means the machine has an incredible capacity to serve your customers freshly ground and brewed espresso coffees time and time again – and you can rest assured that Vitro X will deliver your clients espresso coffees, soluble drinks and freshly brewed teas at exactly the right temperature and with the quality you demand.

STYLING

The state-of-the-art look of Vitro X is adaptable to any office, catering outlet or restaurant. The overall machine has been styled to complement any environment, thanks to its smoked glass and curved edges. What's more, the machine's RGB lighting system is customisable: you can match it perfectly with its surroundings.

OPTIMISED CLEANING

The Vitro X, along with the rest of the Vitro range, is designed with operational simplicity in mind. It's easy to remove waste containers and a colour coded pipe system means that maintenance time is minimised – which allows you to get the machine back to work within a matter of minutes.







VITRO X3 ESPRESSO

Incorporates high-pressure espresso technology, providing authentic Italian style beverages. The machine attracts customers' attention and enhances the user experience every time it's used.

1	T	
	\Box	

Instant



FGB Led



USB

Connection



Removable Tray

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Selection

Hot Water Spout



m Espresso

Dual Steam Boiler 🛆 45 kg Machine

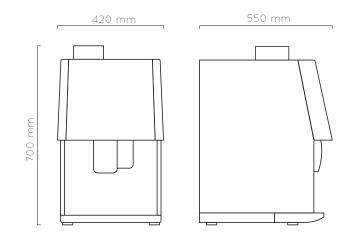
Technical features

0.35 liters Pressure Boiler capaci
1.4 kW Max. power Pressure Boile
2.4 liters atmospheric Boiler cap
2.85 kW Max. power atmospheric
0.8 bar Min. / 10 bar Max. Water

Machine capacity

Coffee beans Decaf Coffee Powdered Milk Chocolate Coffee Cakes

	Productivity per hour	
acity (Espresso)	Hot water per hour 30 liters	55
viler apacity (Instant product)	Espresso 90 cups.	\ominus
eric Boiler er Pressure	Soluble drink 240 cups.	Ū
er messure	Capppuccino 80 cups.	\bigcirc
1500 a / 210 aura	Drink Capacity	
1500g / 210cups 600g / 375cups	Espresso 210 cups.	\ominus
1200g / 300cups 1200g / 60cups	Capppuccino (Powdered Milk) 210 cups.	\bigcirc
65	Chocolate 60cups.	\Box



🕲 230 Vac / 12A / 2Kw / 50 Hz

VITRO X3 DUO

Features high-pressure espresso technology and a freshleaf tea brewing system. A complete menu of coffee shop style drinks is available including fresh-brew tea.







Selection

Tray

RGB RGB Led



Connection



Removable Hot Water Spout



Dual Steam

Boiler





Fresh Brew Tea



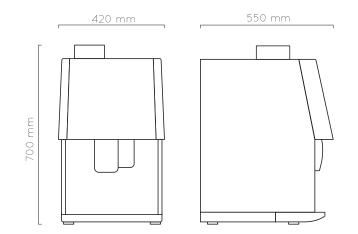
Technical features

0.35 liters Pressure Boiler capacit 1.4 kW Max. power Pressure Boile 2.4 liters atmosphericBoiler capa 2.85 kW Max. power atmospheric 0.8 bar Min. / 10 bar Max. Water

Machine capacity

Coffee beans Leaf Tea Powdered Milk Chocolate Coffee Cakes

	I	
	Productivity per hour	
S		
\int	Hot water per hour 30 liters	city (Espresso)
_		ler
\ominus	Espresso 90cups.	pacity (Instant product)
q	Soluble drink 240cups.	ric Boiler
		r Pressure
\bigcirc	Capppuccino 80cups.	
	Drink Capacity	
		1500g / 210cups
\ominus	Espresso 210cups.	550g / 220cups
\frown		1200g / 300cups
\bigcirc	Capppuccino (Powdered Milk) 210cups.	1200g / 60cups
	Chocolato 60 cups	· ·
\cup	Chocolate 60cups.	65



🕲 230 Vac / 12A / 2Kw / 50 Hz



VITRO X4 ESPRESSO

Combines a genuine espresso coffee based coffee menu, with the capacity of a Free Standing machine. There's also the option of incorporating an attractive and useful Media Screen.

◻	
Instant	



RGB Led



Connection



Hot Water Spout



Dual Steam

Boiler

High Capacity \square

Selection

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Removable

Tray

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Media Screen



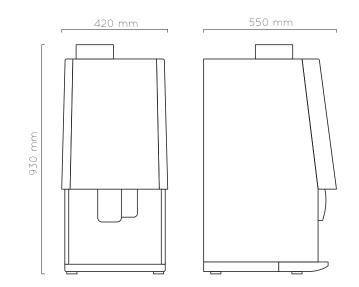
Technical features

0.35 liters Pressure Boiler capacity (Espresso)
1.4 kW Max. power Pressure Boiler
2.4 liters atmospheric Boiler capacity (Instant product)
2.85 kW Max. power atmospheric Boiler
0.8 bar Min. / 10 bar Max. Water Pressure

Machine capacity

Coffee beans Decaf Coffee Powdered Milk Chocolate Coffee Cakes







VITRO X4 DUO

Provides genuine high pressure espresso coffee, freshbrew tea, chocolate and milk based drinks. The machine has a large product capacity and there's an optional Media Screen.

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Instant	



Selection

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Removable

Tray

FGB Led





Hot Water Spout



Dual Steam

Boiler

Connection



Espresso



Media Screen



High Capacity P

Fresh Brew Tea

🛆 56 kg Machine

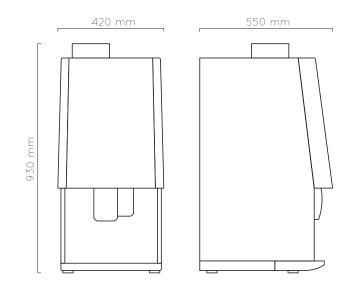
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Machine capacity

Coffee beans Leaf Tea Powdered Milk Chocolate Coffee Cakes

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city (Instant product)	Espresso 90cups.	\square
Boiler	Soluble drink 240cups.	ⓓ
ressure	Capppuccino 80cups.	\bigcirc
	Drink Capacity	
3000g / 430cups		_
1646g / 660cups	Espresso 430cups.	\ominus
2470g / 620cups	Capppuccino (Powdered Milk) 430cups.	\ominus
2470g / 123cups		Ú
65	Chocolate 123cups.	\Box



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