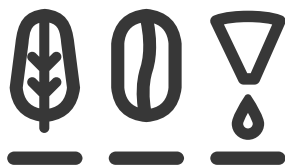


VITRO



HOT BEVERAGE SOLUTIONS FOR A CHANGING WORLD



COFFETEK
LIMITED



VITRO

The Vitro range of professional hot beverage machines are designed with attention to detail. Every aspect enhances the user experience. The culmination of which sets the Vitro apart from other beverage systems.

COFFEE PERFECTION

Coffetek have deployed the latest technology for making high quality espresso based coffee. The high pressure brewing system and twin coffee pouring spout ensures that the highest standards of coffee are reached.

A leaf tea brewing system delivers exceptional freshly brewed tea. This combined with the Coffetek fresh milk technology provides a complete menu of high quality beverages.

THE ULTIMATE EXPERIENCE

Vitro's smoked glass door and touch screen user interface displays a realistic and elegant menu, providing a state of the art look which 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 pleasant experience when ordering a hot drink.

Customisable mood lighting along the door can be easily changed to the desired colour to match any environment. The intelligent lighting system for the dispense area and beverage locator can be changed to suit the environment.



VITRO **S**

S3



VITRO S3 INSTANT

The Vitro S3 instant is a quick and compact soluble machine which features two coffees, chocolate and milk as standard with the ability to substitute sugar or other soluble products.



VITRO S3 FRESH BREW TEA

The Vitro S3 Fresh Brew Tea incorporates a paperless fresh leaf tea brewing system which brings freshly prepared leaf tea based drinks to the Vitro menu.



VITRO S3 BEAN TO CUP

The Vitro S3 Bean to Cup offers a combination of freshly ground and brewed bean coffee with chocolate and milk.



VITRO **X**

X3



VITRO X3 ESPRESSO

The Vitro X3 Espresso offers a complete range of authentic coffee shop style beverages delivered consistently every time. An additional menu choice can be included such as soluble coffee or decaffeinated coffee.



VITRO X3 DUO

The Vitro X3 Duo has a unique combination of Italian style espresso based beverages along with freshly brewed leaf tea. A complete range of high quality beverages, simply touch and enjoy.



VITRO **M**

The Vitro M is a fresh milk based system delivering a complete coffee experience. With unique dry milk and extended soluble features, the Vitro M is in a class of its own.

The M series includes the same espresso system as the rest of the family ensuring high quality consistent coffee across the complete range. The inclusion of a fresh milk system to deliver exceptional coffee shop style drinks, along with hot chocolate and a soluble coffee completes an extensive menu.

The M series hygiene system offers re-assurance with specialist technology ensuring fresh milk is never retained within the warm cabinet of the unit. A simple hygiene process has been developed to keep down time to a minimum.

S4



VITRO S4 INSTANT

The Vitro S4 instant is ideal for those locations where capacity and capability is critical, it has the same configuration as the Vitro S3 instant with an additional 30% volume. The machine has a large capacity boiler for continuous supply and is prepared for serving coffee pots.



VITRO S4 FRESH BREW TEA

The Vitro S4 Fresh Brew Tea has enhanced product capacity combined with leaf tea technology providing a complete OCS solution.



X4



VITRO X4 ESPRESSO

The X4 Espresso includes everything you would enjoy from the X3 Espresso with enhanced product capacity.



VITRO X4 DUO

The X4 Espresso Duo includes everything you would enjoy from the X3 Espresso Duo with enhanced product capacity.



M3

The Vitro M3 has a comprehensive menu of espresso and fresh milk based coffees from velvety Cappuccinos to layered Latte Macchiatos and even hot chocolates. Fresh milk is the perfect combination for those who love coffee but want to indulge with sweet, warm milk.





LATEST TECHNOLOGY & A CUTTING-EDGE DESIGN

Enjoy the aroma of a freshly prepared coffee



VITRO

	VITRO S3 INS	VITRO S3 FBT	VITRO S3 BTC	VITRO S4 INS	VITRO S4 FBT	VITRO X3 ESP	VITRO X3 DUO	VITRO X4 ESP	VITRO X4 DUO	VITRO M3 ESP
DRINK OPTIONS										
ESPRESSO	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
BLACK COFFEE	✓	✓	✓	✓	✓	✓	-	✓	-	-
WHITE COFFEE	-	-	-	-	-	✓	-	✓	-	-
BLACK TEA	-	✓	-	-	✓	-	✓	-	✓	-
WHITE TEA	-	✓	-	-	-	-	✓	-	✓	-
AMERICANO	-	✓	-	-	-	✓	✓	✓	✓	✓
CHOCOLATE	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CAPPUCCINO	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CAFFÈ MOCHA	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
LATTE MACHIATTO	✓	-	✓	✓	-	-	-	-	-	✓
CHOCOLATTE	✓	-	✓	✓	-	-	-	-	-	✓
CAFFÈ LATTE	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CAFÉ AU LAIT	✓	-	✓	✓	-	✓	✓	✓	✓	✓
HOT WATER	✓	-	✓	✓	-	✓	✓	✓	✓	✓
DIMENSIONS										
HEIGHT (MM)	690	675	780	870	870	700	700	930	930	790
WIDTH (MM)	320	420	420	420	420	420	420	420	420	430
DEPTH (MM)	500	500	550	580	550	550	550	550	550	550
CANISTER CAPACITIES										
INSTANT COFFEE (GRAM/CUPS)	425 / 265	425 / 265		600 / 375	600 / 375	600 / 375s	-	1646 / 1035	-	600 / 375
COFFEE BEANS (GRAM/CUPS)	-	-	1600 / 210	-	-	1500 / 200	1500 / 200	3000 / 375	3000 / 375	1500 / 200
LEAF TEA (GRAM/CUPS)	-	1000 / 375	-	-	1646 / 658	-	550 / 220	-	1646 / 658	-
MILK POWDER (GRAM/CUPS)	1200 / 300	1200 / 300	1200 / 300	1560 / 390	2470 / 610	1200 / 300	1200 / 300	2470 / 610	2470 / 610	1200 / 300
SUGAR (GRAM/CUPS)	1500 / 250	1500 / 250	-	1950 / 325	1950 / 325	-	-	-	-	-
CHOCOLATE (GRAM/CUPS)	1200 / 60	1200 / 60	1200 / 60	1560 / 78	2470 / 123	1200 / 60	1200 / 60	2470 / 123	2470 / 123	1200 / 60
FRESH MILK FRIDGE (LITRES)	-	-	-	-	-	-				6
TRAY CAPACITIES										
GROUT TRAY COFFEE (CAKES)	-	65		-	65					
LIQUID TRAY (LITRE)	1	1.4								
ELECTRICAL SPECIFICATIONS										
VOLTAGE / CURRENT	230Vac / 12A / 3Kw									
FREQUENCY	50Hz									
WATER										
PRESSURE	Min. 80Kpa (0.8 Bar) – Max. 1000Kpa (10 Bar)									
SUPPLY	15mm mains supply from rising main terminating in a stop cock									

Capacities shown are for guidance only and will vary dependent on density of product and also actual gram throw set on machine. For accurate capacity information testing of actual machine will be required. Canister capacity information may not relate to standard drink specification.



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