

VITRO **SERIES 3**



Capacity, autonomy and usability for excellent coffee

There are times and places where being **productive** is paramount. The VITRO Series 3 is specifically designed for those **locations where continuous and seamless service** is essential.

The VITRO Series 3 features a second high-capacity boiler, a variable brewing group, and a premium touch display for continuous, personalised coffee experiences.



Dual boiler system

Seamless, continuous service and optimum temperature profiles for fresh coffee, hot water and instant beverages.



Variable brewing group

The AZK V30 variable unit offers the option of adjusting the espresso strength by varying the dosage, and also allows you to dispense beverages of different volumes.



High-quality touch display

An eye-catching 13" touch screen that allows easy selection and customisation of beverages and simplifies machine configuration.



Connectivity and fleet management

The VITRO Series 3 is factory-prepared for remote access and fleet management in the cloud. Cloud access and remote services can simply be activated on demand.





Illuminated dispensing area

The illuminated product dispensing area enhances the user experience and contributes to the perfect presentation of the beverages, while the ambient lighting adds a premium look.



Separate hot water spout

For the preparation of tea and other delicious infusions. The separate spout prevents flavour contamination and ensures a pleasant drinking experience.

Optional



Fresh leaf tea brewing system

The perfect fusion of English tea heritage and state-of-the-art technology guarantees a delicious tea experience in as little as 20 seconds.



Intuitive sliding cup stand

The cup stand position can be easily changed to allow dispensing in small or large to-go cups from the coffee or water nozzles without splashes.



MIA FreshMilk

Our innovative micro air injection (MIA) solution creates a consistent, velvety texture.

VITRO[®] SERIES 3

				MAX		
				ESPRESSO	DOUBLE BEAN	DUO
Capacity						
Recommended for a daily consumption of				up to 250 cups		
Productivity per hour according to DIN 18873-2	Espresso			108		
	Cappuccino			100		
	Hot Water			144		
Grinders and containers						
Coffee bean hopper				1,2 kg	2x 1,2kg	1,2kg
Soluble product containers				3x 2,0l	2x 2,0l	2x 2,0l
Leaf tea container				-	-	2,0l
Dual grinder				-	S	-
Boiler and brewing unit						
5-8g fixed volume (Azk V10)					O	
10-14g fixed volume (Azk V20)					O	
7-14g variable brew group (Azk V30)					S	
Pressure boiler capacity (ml)				315		315
Atmospheric boiler capacity (ml)				2.400		2.400
Milk system						
MIA Freshmilk				O	-	-
User Interface						
13" Touch Display					S	S
No of selections				unlimited		unlimited
Design and connectivity						
Sliding cup stand					O	O
Independent hot water spout					S	S
Illuminated dispense area					S	S
Nebular Connectivity*					S	S
Vendon Connectivity kit					O	O
Water supply and disposal						
Mains water supply					S	S
Internal waste capacity	Coffee ground cakes			up to 70		up to 70
	Liquid tray			2,4l		2,4l
Technical specifications						
Voltage (V)				230		230
Frequency (Hz)				50		50
Maximum power (W)	w/o MIA Milk System			2.000		2.000
	With Mia Milk System			2.600		2.600
EcoMode				S		S
Dimensions (mm)	width / height / depth			444 x 803 x 540	444 x 953 x 540	
Weight (kg)				58	62	60
					64	68
						66

* Requires separate activation; additional fees may apply.

S Standard | **O** Optional

Coffee & Vending Systems Division



Azkoyen



ascaso