

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.

Up to
350
CUPS / DAY

Optional



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.



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

Capacity

Recommended for a daily consumption of

	ESPRESSO DOUBLE BEAN	DUO	ESPRESSO DOUBLE BEAN	DUO	MAX
--	----------------------	-----	----------------------	-----	-----

Productivity per hour according to DIN 18873-2

Espresso

up to 250 cups

up to 350 cups

Cappuccino

108

108

Hot Water

100

100

144

144

Grinders and containers

Coffee bean hopper

1,2 kg

2x 1,2kg

1,2kg

3,4kg

2x 3,4kg

3,4kg

Soluble product containers

3x 2,0l

2x 2,0l

2x 2,0l

3x 4,0l

2x 4,0l

2x 4,0l

Leaf tea container

-

-

2,0l

-

-

4,0l

Dual grinder

-

S

-

-

S

-

Boiler and brewing unit

5-8g fixed volume (Azk V10)

O

O

10-14g fixed volume (Azk V20)

O

O

7-14g variable brew group (Azk V30)

S

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.

 Standard |  Optional