



# **BUILDING COFFEE EXPERIENCES**

# 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.





# A LIFETIME RELATION WITH COFFEE

Right from the start, it's been our mission to deliver the best hot drinks, through our constant pursuit of innovation and improvement. It's hard to comprehend the complexity of what goes on inside a modern, automatic coffee machine: in every Vitro there's an incredible masterpiece of engineering.

For the past 30 years, our highly regarded engineering team has worked hard on beverage technology, single-mindedly focussing on every aspect of the process to deliver the ultimate hot drink experience. Technology such as the Vitro grinding system, for instance, has been developed to achieve a consistent performance providing authentic taste and freshness, cup after cup after cup.

We've been working non-stop to achieve the finest soluble coffee solution and to extract the very best results from filtered coffee. Espresso coffee is a science in itself! Our tireless pursuit of perfection has led to us discovering the perfect combination of pressure and temperature to guarantee the highest quality - at the push of a button.

That's why Vitro has been able to transform a complex coffee preparation process into a pleasant and joyful experience for every consumer, every time.



# DISCOVER THE TRILOGY

It's a wide, wide world –and we recognise the diverse desires of consumers when it comes to hot beverages. Whether you enjoy the aroma of a long black coffee, the clean crisp taste of leaf tea or the velvety texture of freshly steamed milk; there's a product in our comprehensive range that will meet your needs perfectly.

#### **Coffee – As you like it**

Vitro's high-pressure coffee brewing system gives you complete control over temperature and pressure to ensure that the highest standards are reached every single time. If you prefer your coffee filtered, we've optimised Vitro's bean-to-cup technology to infuse freshly ground coffee perfectly under lower pressure.

Soluble coffee? Vitro's coffee mixing technology combines the optimum proportions of soluble coffee and water to make sure nothing of the flavour or the aroma is lost. It means you can enjoy every single nuance of your chosen beverage.

#### **Tea – The second most consumed beverage on earth**

Tea is a ubiquitous part of day-to-day life in countless cultures. Vitro delivers delicate infusions of fresh leaf tea, ensuring you enjoy the perfect brew, every time.

#### **Milk – The Crowning Glory**

Milk is an essential element of a high-quality drink and the Vitro range includes both fresh and granulated milk systems. Consistently creamy or freshly frothed? You decide!

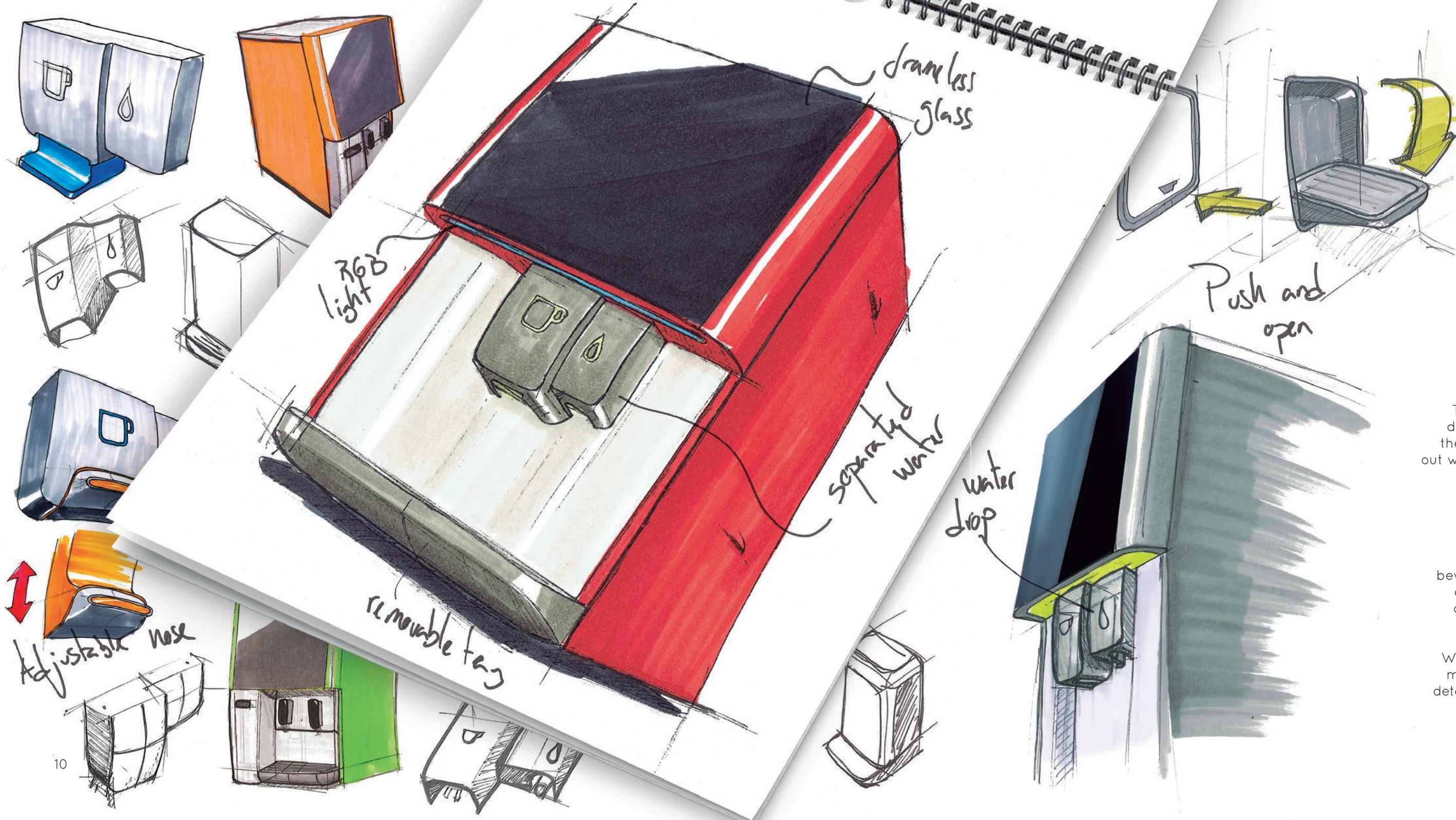
# UK MADE

With a tradition of British coffee machine manufacturing that goes back thirty years, we're proud to confirm that our machines are manufactured according to the industry's highest standards.

Our manufacturer team tests every single coffee machine that leaves our factory. All the critical parameters, such as volume, in-cup temperature and crema quantity are put under the microscope, and final adjustments on every machine are made by the people who know them best - the people who made the machines! Between them, they have accumulated over a thousand years of experience!

It's this approach that gives us total control over every stage of the manufacturing process and allows us to guarantee the quality and consistency of our products with confidence. It's no wonder we've earned such an enviable reputation for simplicity and reliability.





# ATTENTION TO DETAIL

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 unmistakable 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.



## FRESH MILK

The Vitro Fresh Milk system combines air, steam and milk to produce a variety of consistencies, according to the requirements of the chosen drink.



## FRESH BREW TEA

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



## INSTANT

The Vitro optimised soluble technology ensures that every soluble product is mixed at the ideal speed. The Vitro mixing bowl is developed to obtain a crema from soluble coffee, whereas the soluble milk system assures that milk is served with the desired consistency for every recipe.



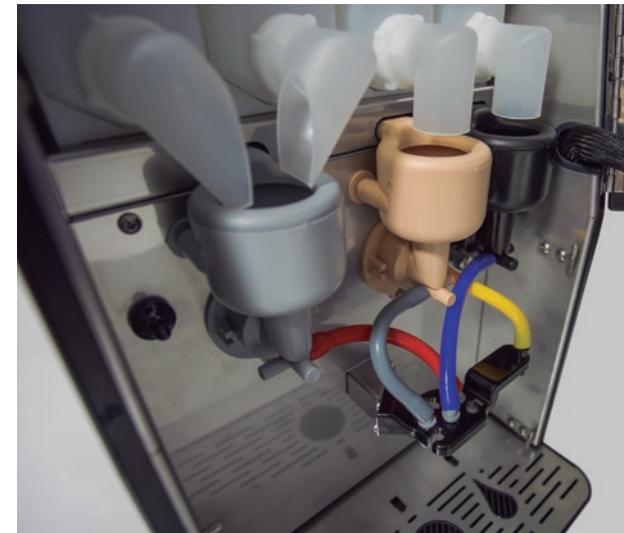
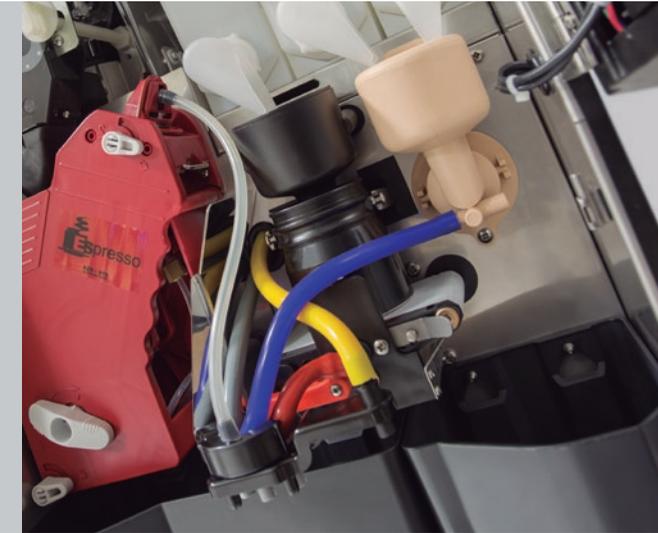
## DUAL BOILER SYSTEM

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.



## BEAN TO CUP

Coffee is brewed at low pressure, by extracting hot water through the coffee. Subsequently, the coffee is agitated to obtain the desired crema.



# 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.  
*(excludes Vitro S1)*



## LED

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



## HOT WATER SPOUT

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



## REMOVABLE TRAY

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



## USB CONNECTION

Machine program and settings can be downloaded and uploaded via a USB key.  
*(excludes Vitro S1 and Vitro S5)*



## 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 S SERIES

The Vitro S ensures you can provide your customers the drinks they want, just as they like them. The core features of Vitro S are its speed and reliability, so you can relax while Vitro provides your customers with a pleasant coffee experience.

## VITRO S HAS ALL THE DRINK TECHNOLOGIES TO CHOOSE FROM

The Vitro S series is the most versatile of the range when you're talking about hot beverage technology. It represents the current diversity of coffee/tea serving and preparation. You can choose the technology that matches the tastes of all your customers. So everyone can find the drink they're looking for.

## STRAIGHT FORWARD SELECTION

The contemporary look of the machine will grab the attention of your customers. Furthermore, the elegant and intuitive selection panel will tempt your customers to buy. In a matter of seconds, they'll have the drink they really want in their hands.

## DURABLE & CONSISTENT

The Vitro S range is made for high demand locations where machine limits are tested. You can face any peak service period with complete peace of mind as every single drink delivers exactly what your customers want.

## MAKE YOUR CUSTOMERS HAPPY

Cater for your customers' needs with the drink they desire, wherever and whenever they want it. Vitro S machines are your automatic Barista – capable of serving your customers the drinks they want 24/7.

## FIRST IMPRESSIONS

Making a good first impression helps you earn your customers' trust and loyalty. Every machine in the Vitro S range adds style to any location. Furthermore, the Vitro S4 machine can feature, as an option, a 10.1-inch media screen to display promotional or inspirational videos that will engage with any customer.

## A MACHINE FOR EVERY SITUATION

Every model in the Vitro range has been designed to fulfil the different requirements of each and every location. The Vitro S1 and Vitro S2 compact footprints make them ideal for offices or catering services where space is at a premium. The Vitro S4 Instant can provide jugs of coffee for those moments of high demand, such as meetings and conference break-outs. The Vitro S5 capacity and security accessories makes it ideal for unattended, high-demand locations.

## QUICKLY READY TO SERVE AGAIN

Time means money! The Vitro S range makes cleaning and maintenance quick and easy so you can get your machines back into service.



# VITRO S1

## VITRO S1 ESPRESSO

The Vitro S1 Espresso is a compact coffee machine designed to provide the highest quality of coffee espresso based drinks into any location that consumes less than 60 cups per day.



27.5 Kg Machine

230 Vac / 6.5A / 1.5kW / 50Hz

### Technical features

0.315 litres Pressure Boiler capacity (Espresso)  
 1.1 kW Max. power Pressure Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine Capacity

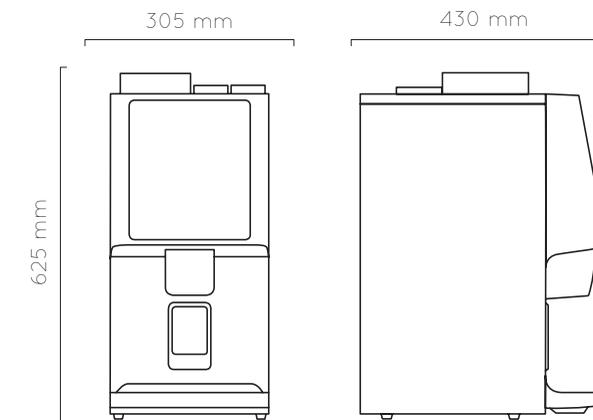
Coffee beans	1200 g / 150 cups
Powdered Milk	600 g / 80 cups
Chocolate	800 g / 40 cups
Coffee Cakes	80 cakes

### Productivity per hour

Hot water per hour 9.9 litres.	
Espresso 90 cups.	
Soluble drink 90 cups.	
Cappuccino 70 cups.	

### Drink Capacity

Espresso 150 cups.	
Cappuccino (Powdered Milk) 80 cups.	
Chocolate 40 cups.	



# VITRO S1

## VITRO S1 INSTANT

The Vitro S1 Instant has been designed to fit the smallest spaces, it is an autonomous automatic coffee machine including four soluble products as standard – providing the consumer with a varied selection of hot beverages to choose from.



21 Kg Machine

230 Vac / 6.5A / 1.5kW / 50Hz

### Technical features

0.315 litres Pressure Boiler capacity  
 1.1 kW Max. power Pressure Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine Capacity

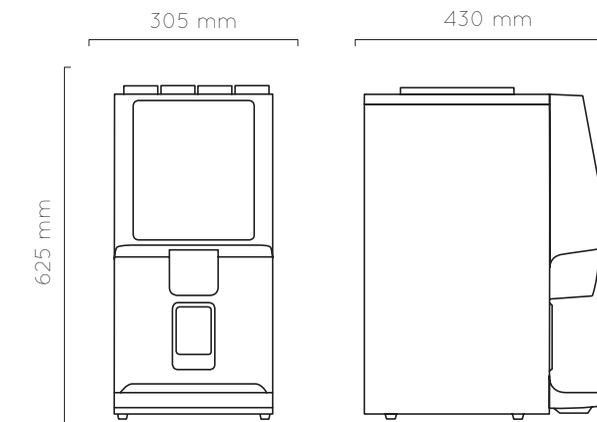
Instant Coffee	400 g / 250 cups
Decaf Coffee	400 g / 250 cups
Powdered Milk	600 g / 80 cups
Chocolate	800 g / 40 cups

### Productivity per hour

Hot water per hour 9.9 litres.	
Soluble drink 90 cups.	
Cappuccino 70 cups.	

### Drink Capacity

Espresso 250 cups.	
Cappuccino (Powdered Milk) 80 cups.	
Chocolate 40 cups.	



# VITRO S2

## VITRO S2 INSTANT

Is a quick and compact soluble machine that features two coffees, chocolate and milk as standard, together with the ability to substitute sugar or other soluble products.



32 Kg Machine

230Vac / 13A / 3kW / 50Hz

Eco mode

### Technical features

5.3 litres atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power atmospheric Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

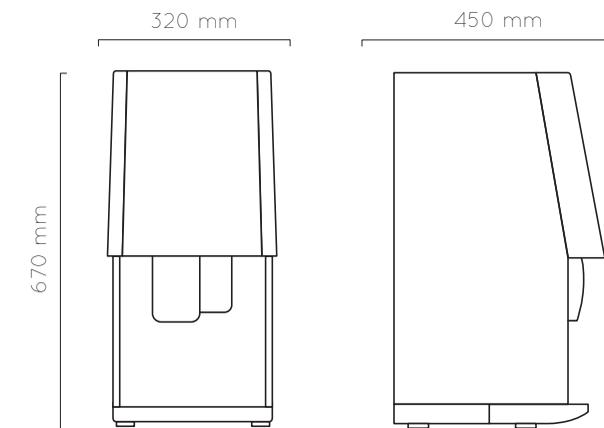
Sugar	1500 g / 250 cups
Instant Coffee	425 g / 270 cups
Powdered Milk	1200 g / 160 cups
Chocolate	1200 g / 50 cups

### Productivity per hour

Hot water per hour	45 litres	
Espresso	240 cups.	
Soluble drink	240 cups.	
Cappuccino	80 cups.	

### Drink Capacity

Espresso	270 cups.	
Cappuccino (Powdered Milk)	160 cups.	
Chocolate	50 cups.	



# VITRO S3

## VITRO S3 FRESH BREW TEA

Incorporates a paperless fresh leaf tea brewing system, which adds freshly prepared leaf tea based drinks to the Vitro menu.



-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Fresh Brew Tea

 35 Kg Machine

 230Vac / 12A / 3kW / 50Hz

 Eco mode

### Technical features

2.4 litres atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power atmospheric Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

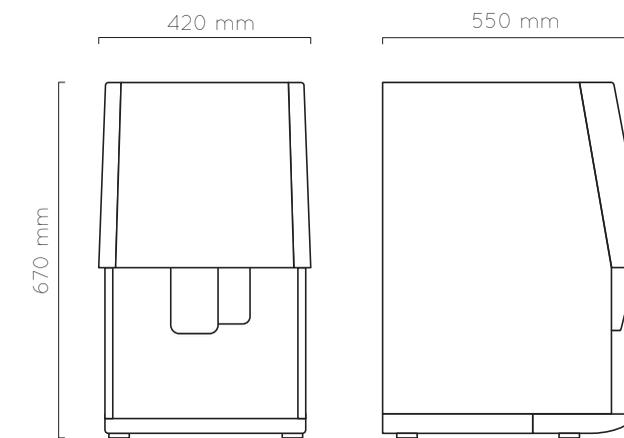
Leaf Tea	1000 g / 400 cups
Instant Coffee	425 g / 270 cups
Powdered Milk	1200 g / 160 cups
Chocolate	1200 g / 50 cups
Sugar	1500 g / 250 cups

### Productivity per hour

Soluble drink 240 cups.   
 Cappuccino 80 cups. 

### Drink Capacity

Espresso 270 cups.   
 Cappuccino (Powdered Milk) 160 cups.   
 Chocolate 50 cups. 



# VITRO S4



## VITRO S4 INSTANT

Is ideal for those locations where capacity is critical. It has the same configuration as the Vitro S2 Instant - with an additional 30% volume. The machine has a large capacity boiler for continuous supply and is prepared for jug serving. Additionally, a 10.1 inch screen can be installed as an option to deliver promotional or allergen/nutritional information.

-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Media Screen
-  High Capacity
-  Jug Facility
-  Cup Stand

 38 Kg Machine

 230Vac / 12A / 3kW / 50Hz

 Eco mode

### Technical features

10 litres atmospheric Boiler capacity (Instant product)  
 2.80 kW Max. power atmospheric Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

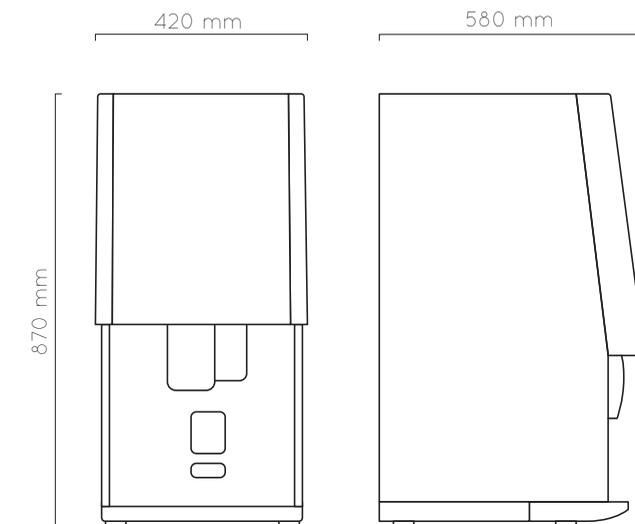
Sugar	1950 g / 330 cups
Instant Coffee	600 g / 380 cups
Powdered Milk	1560 g / 210 cups
Chocolate	1560 g / 70 cups

### Productivity per hour

Hot water per hour 70 litres	
Espresso 240 cups.	
Soluble drink 240 cups.	
Cappuccino 80 cups.	

### Drink Capacity

Espresso 330 cups.	
Cappuccino (Powdered Milk) 210 cups.	
Chocolate 70 cups.	



# VITRO S4



## VITRO S4 FRESH BREW TEA

Capacity is similar to what you'd expected in free-standing machines. This quick service machine is capable of producing a freshly brewed tea in just 20 seconds. A 10.1 inch HD Media player for inspirational or promotional videos can be included as an option.

-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Media Screen
-  Fresh Brew Tea

 40 Kg Machine

 230Vac / 12A / 3kW / 50Hz

 Eco mode

### Technical features

2.4 litres atmospheric Boiler capacity (Instant product)  
 2.85 kW Max. power atmospheric Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

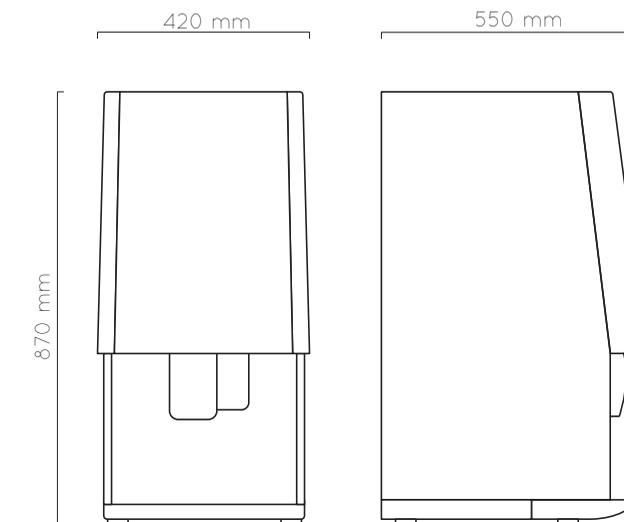
Leaf Tea	1646 g / 660 cups
Instant Coffee	600 g / 380 cups
Powdered Milk	2470 g / 330 cups
Chocolate	2470 g / 110 cups
Sugar	1950 g / 330 cups

### Productivity per hour

Soluble drink 240 cups.   
 Cappuccino 80 cups. 

### Drink Capacity

Espresso 380 cups.   
 Cappuccino (Powdered Milk) 330 cups.   
 Chocolate 110 cups. 



# VITRO S5

## VITRO S5 ESPRESSO

Offers the authentic taste of real espresso. The Vitro S5 offers 10 selection buttons and integrates a cup stand. This machine is recommended for unattended locations thanks to its high capacity and secured tray.



-  Instant
-  Touch Selection
-  Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Espresso
-  High Capacity
-  Secured tray
-  Cup Stand

 55 Kg Machine

 120-230Vac / 12A / 1,8kW / 50-60Hz

 Eco mode

### Technical features

0.7 litres Pressure Boiler capacity (Espresso/Fresh milk)  
 1.4 kW Max. power Pressure Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

Coffee beans	2600 g / 250 cups
Decaf Coffee	450 g / 310 cups
Powdered Milk	4000 g / 370 cups
Chocolate	2300 g / 100 cups
Grout Bin	200 Cakes

### Productivity per hour

Hot water per hour 25 litres 

Espresso 90 cups. 

Soluble drink 240 cups. 

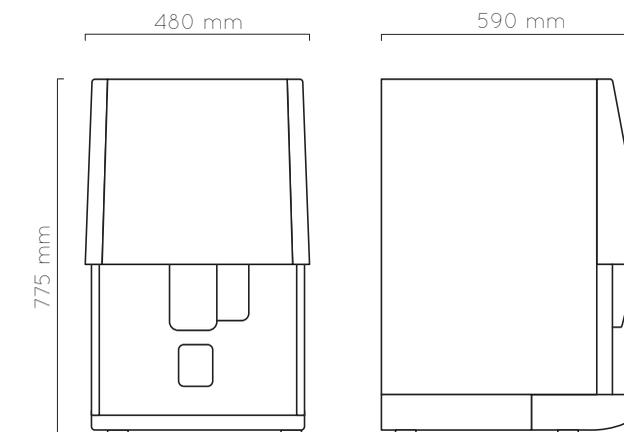
Cappuccino 80 cups. 

### Drink Capacity

Espresso 250 cups. 

Cappuccino (Powdered Milk) 250 cups. 

Chocolate 100 cups. 



# 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 enhance 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 delivers 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.

## CONSISTENT & 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

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

## 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.



-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Dual Boiler System
-  Espresso

 45 Kg Machine

 230Vac / 12A / 2kW / 50Hz

 Eco mode

### Technical features

- 0.315 litres Pressure Boiler capacity (Espresso)
- 1.4 kW Max. power Pressure Boiler
- 2.4 litres atmospheric Boiler capacity (Instant product)
- 2.85 kW Max. power atmospheric Boiler
- 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

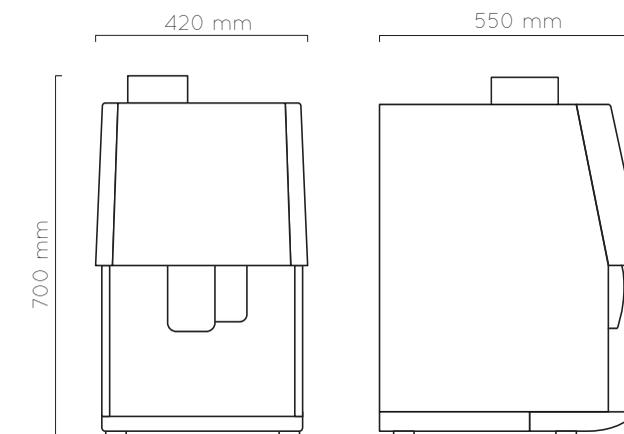
Coffee beans	1500 g / 190 cups
Decaf Coffee	600 g / 380 cups
Powdered Milk	1200 g / 160 cups
Chocolate	1200 g / 50 cups
Grout Bin	65 cakes

### Productivity per hour

- Hot water per hour 30 litres 
- Espresso 90 cups. 
- Soluble drink 240 cups. 
- Cappuccino 80 cups. 

### Drink Capacity

- Espresso 190 cups. 
- Cappuccino (Powdered Milk) 160 cups. 
- Chocolate 50 cups. 



# VITRO X3

## VITRO X3 DUO

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



-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Dual Boiler System
-  Espresso
-  Fresh Brew Tea

 45 Kg Machine

 230Vac / 12A / 2kW / 50Hz

 Eco mode

### Technical features

- 0.315 litres Pressure Boiler capacity (Espresso)
- 1.4 kW Max. power Pressure Boiler
- 2.4 litres atmospheric Boiler capacity (Instant product)
- 2.85 kW Max. power atmospheric Boiler
- 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

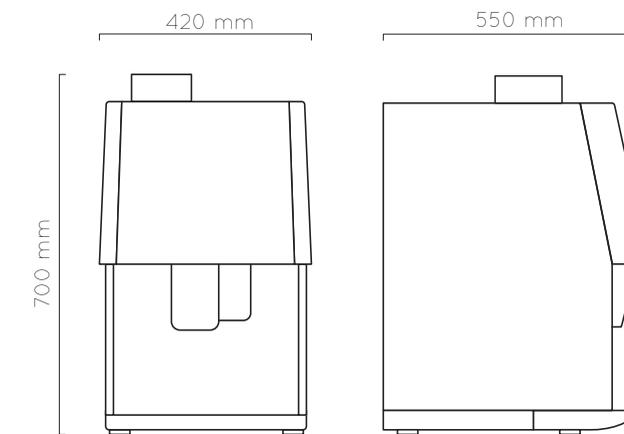
Coffee beans	1500g / 190 cups
Leaf Tea	550g / 220 cups
Powdered Milk	1200g / 160 cups
Chocolate	1200g / 50 cups
Grout Bin	65 cakes

### Productivity per hour

- Hot water per hour 30 litres 
- Espresso 90 cups. 
- Soluble drink 240 cups. 
- Cappuccino 80 cups. 

### Drink Capacity

- Espresso 190 cups. 
- Cappuccino (Powdered Milk) 160 cups. 
- Chocolate 50 cups. 



# VITRO X4



## VITRO X4 ESPRESSO

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

-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Dual Boiler System
-  Espresso
-  Media Screen
-  High Capacity

 53 Kg Machine

 230Vac / 12A / 2kW / 50Hz

 Eco mode

### Technical features

0.315 litres Pressure Boiler capacity (Espresso)  
 1.4 kW Max. power Pressure Boiler  
 2.4 litres atmospheric Boiler capacity (Instant product)  
 2.85 kW Max. power atmospheric Boiler  
 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

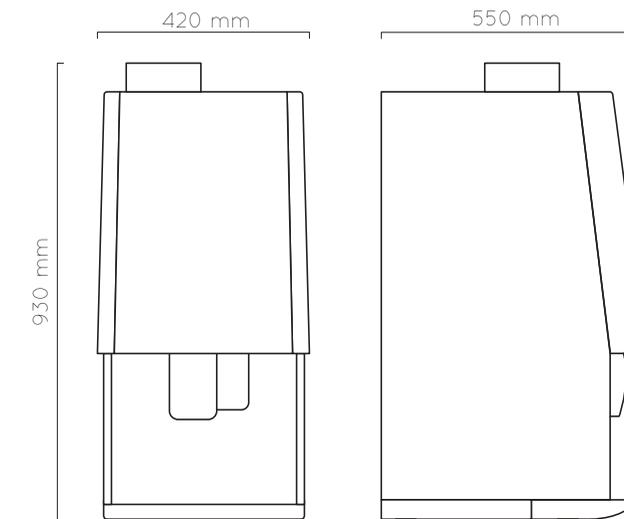
Coffee beans	3000 g / 380 cups
Decaf Coffee	1646 g / 1030 cups
Powdered Milk	2470 g / 330 cups
Chocolate	2470 g / 110 cups
Grout Bin	65 cakes

### Productivity per hour

Hot water per hour	30 litres	
Espresso	90 cups.	
Soluble drink	240 cups.	
Cappuccino	80 cups.	

### Drink Capacity

Espresso	380 cups.	
Cappuccino (Powdered Milk)	330 cups.	
Chocolate	110 cups.	



# VITRO **X4**



## VITRO X4 DUO

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

-  Instant
-  Touch Selection
-  RGB Led
-  USB Connection
-  Removable Tray
-  Hot Water Spout
-  Dual Boiler System
-  Espresso
-  Media Screen
-  High Capacity
-  Fresh Brew Tea

 56 Kg Machine

 230Vac / 12A / 2kW / 50Hz

 Eco mode

### Technical features

- 0.315 litres Pressure Boiler capacity (Espresso)
- 1.4 kW Max. power Pressure Boiler
- 2.4 litres atmospheric Boiler capacity (Instant product)
- 2.85 kW Max. power atmospheric Boiler
- 0.8 Bar Min. / 10 Bar Max. Water Pressure

### Machine capacity

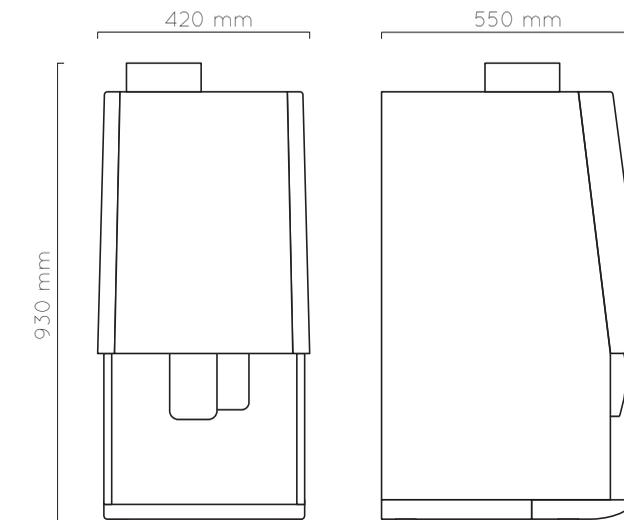
Coffee beans	3000 g / 380 cups
Leaf Tea	1646 g / 660 cups
Powdered Milk	2470 g / 330 cups
Chocolate	2470 g / 110 cups
Grout Bin	65 cakes

### Productivity per hour

- Hot water per hour 30 litres 
- Espresso 90 cups. 
- Soluble drink 240 cups. 
- Cappuccino 80 cups. 

### Drink Capacity

- Espresso 380 cups. 
- Cappuccino (Powdered Milk) 350 cups. 
- Chocolate 110 cups. 



# TALENT MANAGEMENT AT THE OFFICE

Talent has become the scarcest resource in the modern workplace. Companies want to attract, retain and develop it. Informal coffee environments are one of the many employee benefits used in talent management.

Networking activity flourishes in mixed environments like coffee corners and the Vitro Series supports co-operative cultures through consistent coffee quality, a premium user experience, and its comprehensive drinks offer.

Coffee in the office is not just coffee; it is an opportunity to facilitate myriads of face-to-face informal interactions that help generate ideas and enhance team productivity.





# HOTEL BREAKFAST TIME

Good coffee is essential when the hotel industry evaluates customer satisfaction. However, it is not just about coffee. Breakfast requires not only quality, but also speed during peak periods, whilst ensuring an intuitive user experience, attractive design and simple operation.

The Vitro Series ensures dynamic and quick services, thanks to its intuitive, one-click selection process. The combination of drink images, sound and LEDs ensures customers always get the drink they want. Remember when the space around the coffee machines was littered with drinks that customers created by mistake? No longer! Vitro is the only machine a breakfast service needs: It delivers coffee, milk, fresh-brew tea; hot water for infusions, chocolate... Just about anything!

# STAND-ALONE COFFEE SOLUTION

Self Service coffee corners satisfy the most discerning customers whilst minimizing operational hurdles.

Productivity, consistency and one-click ordering make Vitro the ideal solution for self-service areas. Quality in cup is enhanced by sophisticated design and an intuitive sound and light guided user experience.

With Vitro, you can offer premium beverages at Quick Service Restaurants and Catering outlets that can be enjoyed in-situ or on the go. Vitro offers the widest payment options: free vend, cash, cashless and mobile payments.



# VITRO

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