VITRO X1





EUROPEAN PRODUCT DESIGN AWARD



2022

PINPOINT STYLE & COFFEE QUALITY

Vitro X1 is an elegant and contemporary looking compact coffee machine that has been developed with attention to detail and with the best material finishes, providing it with a unique premium identity. Its design compliments any area in an office, hotel, leisure centre or convenience store.

The Vitro X1 is also very easy to use and maintain which delivers consumers with a consistent high standard coffee experience. It offers velvety chocolates and the very best coffee preparation, from the bean to the cup. A full process of coffee grinding, tamping and brewing are made automatically in a matter of seconds – leaving the consumer with the most important job – enjoying a simply great coffee experience!.

The independent hot water serving area allows the consumer to prepare tea & delicate infusions at ease with clean fresh hot water.

VITRO X1 Espresso Vitro X1 brings complete Product peace of mind in busy coffee service environments with a consumption of up to 150 \Rightarrow cups per day. Espresso Solubles Independent hot water spout Machine features & options **Machine Capacity** 647 Ŷ⊅ Removable 2 cup holder Time ➡ 150 cups Espresso positions doser Tray 150 cups Cappuccino R ᢙᢀ **AZK V30** 🗘 40 cups Hot Chocolate Touch selection Distance Espresso aroup selection

Easy to refill coffee beans and soluble ingredients

The filling process can be done from the top, without opening the door, in a straightforward and simple way.

uto t

Easy to clean and maintain

Front removal of liquid waste tray, with no need to open the machine.



User friendly touchless selection

With up to 12 speciality coffee options available, you can make your selection using Touch or our new patented Distance Selection technology - choose your favourite.





ADAPTABLE TO SUIT ANY LOCATION

Vitro X1 has been designed to suit different operational business models by offering a myriad of accessories, consumer payment options and functioning modes such as the AZK V30 variable espresso group, which allows you to adjust each recipe to your customer's taste, offering the possibility to set a dose of 7 to 14 grams of coffee.

Vitro X1 incorporates a 700-cc boiler becoming the perfect solution for convenience stores, where service needs to be intuitive and fast. It is also the perfect solution to promote a cooperative culture in the office, offering high quality coffee, a premium user experience, and a comprehensive hot drink offer.



MDB Validator module kit Ready to install a coin validator



MDB Cashless module kit Ready to install a cashless system



AZK V30 Espresso Group 7-14 g



Easy to clean liquids tray

The liquids tray has a capacity of 1.2I. The design has a built-in wave breaker to avoid unwanted splashes and spills during transport for cleaning.



Easy label changing

The machine allows easy label replacement to adapt the panel to the tastes of your customers.



lluminated dispense area

Illuminated dispense area providing an improved user experience.



Base cabinet kit Ready to install a coin validator (850 mm.)



A LIFETIME RELATION WITH COFFEE

We have over 30 years experience in technological innovations for the preparation of hot beverages in hotel, catering, office and convenience store environments. Taking great care with every detail of the process in order to provide the definitive experience in the world of coffee.



SPECIFICATIONS:

		VITRO X1 ESPRESSO
	No. of coffee bean hoppers	1
LΤ	No. of soluble product canisters	2
CAPACITY	Product capacity	Coffee beans 1200 g (adaptable to 2200 g) Powdered milk 600 g Chocolate 800 g
	Weight	42 kg
	Brewing systems	Espresso
	Name of the brewing system	AZK V30 (7-14 g)
	No. of mixers	1
	Name of grinder	M03 Horeca Performance
	No. of grinders	1
NOL	Boiler type	Espresso
MAT	Boiler capacity	700 сс
TECHNICAL INFORMATION	Selection Type	Touch or Distance Selection Technology
	No of selections	12
ICA	Voltage	230 V
NHU	Maximum Power	1800 W
TEC	Width Height Depth	337 mm 505 mm

Spain

Avda. San Silvestre, s/n 31350 Peralta (Navarra) Tel: 948 709 709 www.azkoyenvending.es U.K. Unit 1, Interplex 16, Ash Ridge Road Bradley Stoke, Bristol, BS32 4QE, England Tel: 01275 844 471 www.coffetek.co.uk

Germany Am Turm 86 53721 Siegburg Tel: 02241-595 70 www.azkoyenvending.de France 6 Allée de Londres Le Madras Bat C2 91140 Villejust Tel: 01 69 75 42 10 www.azkoyenvending.fr Portugal Bela Vista Office Estrada de Paço de Arcos, 66 2735-336 Cacem Tel: 1210 985 212 Colombia Via la Virginia, Corregimiento Caimalito. Bodega B-16. Zona Franca Internacional de Pereira Tel: +57 6 31 105 13 www.azkoyenandina.com United States 3809 Beam road, Suite H Charlotte, NC 28217 Tel: +1 (980) 237-5065 www.azkoyenvendingusa.com

84800561 2305

Coffee & Vending Systems Division



Azkoyen Ocoffetek

