



COFFETEK
Simply exquisite

The NEW
VITRO Series 3





Features

Product Highlights
Design

Product Highlights

1st phase: Capacity, autonomy and usability for excellent coffee and tea

NEW High-quality touch display

An eye-catching 13" touch screen that allows **simple selection and customization** of beverages. It also simplifies machines configuration.

Dual Boiler System

Seamless, **continuous service** and **optimum temperature profiles** for fresh coffee as well as fresh leaf tea and soluble products.

NEW Variable brewing group

Allows **adjusting the espresso strength and beverage size**, including the option to offer **freshly brewed filter coffee (pending)** and **espresso** in a single machine.

NEW Integrated connectivity and fleet management

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

Fresh Leaf Tea Brewer (optional)

The **paperless** fresh leaf tea preparation system is based on tea infused at the right temperature, crafting **an English tea experience in just 20 seconds**.



Product Highlights

1st phase: Capacity, autonomy and usability for excellent coffee and tea

High autonomy

Large bean and soluble hoppers result in a high machine autonomy and **reduced refilling frequency**. For even larger demands the Vitro 3 MAX version almost doubles

Large product variety

A 1+3 configuration means offering **a wide product selection** in a single machine.

Independent hot waterspout

Manually made **teas and infusions** at the perfect temperature and without any risk of flavour contamination

Americano by-pass

Clean **hot water directly in the cup** configured as part of a recipe in the machine menu without risk of contamination.



Product Highlights

2nd phase: Broadening customer choice

NEW Double Bean machines

Increase customer choice by offering an additional bean, such as fresh ground caffeine-free coffee, a different roast or fresh filter coffee alongside espresso in a single machine.

NEW MIA FreshMilk system

Offer perfectly prepared hot or cold milk and milk foam in an unmatched velvety density without a steam boiler and any water dilution by steam.

NEW MIA EasyMilk system

The best of both worlds: the perfect taste and consistency of hot milk and milk foam and the operational simplicity of powder milk.

3rd phase: Completing the range

Instant machines

For locations where operational efficiency and cost are key drivers.

Fresh Leaf Tea

For locations with focus on the perfect cup of tea.



Interactive user interface

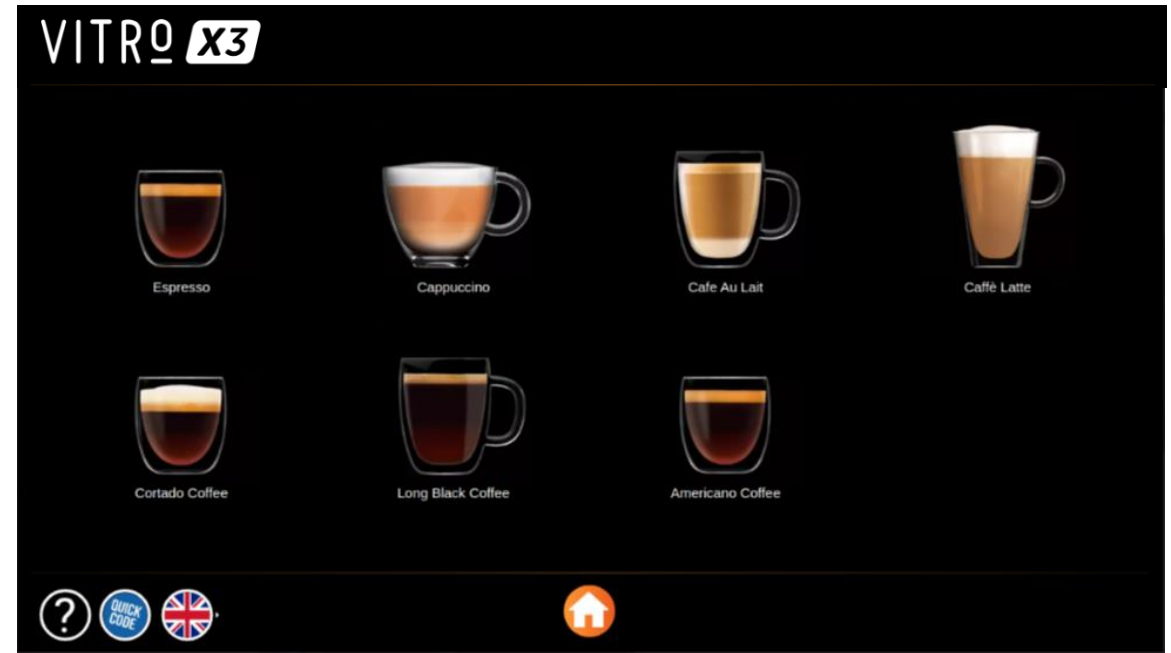


High-quality 13”
Touch Display



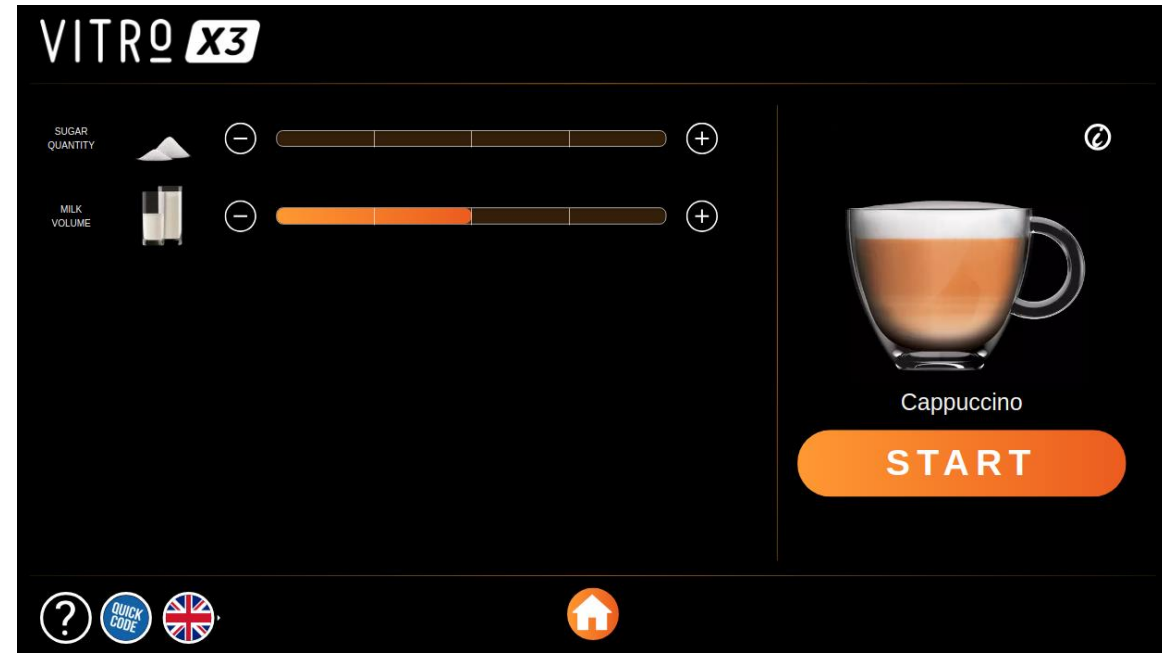
13" Touch Display – Consumer experience

Intuitive selection

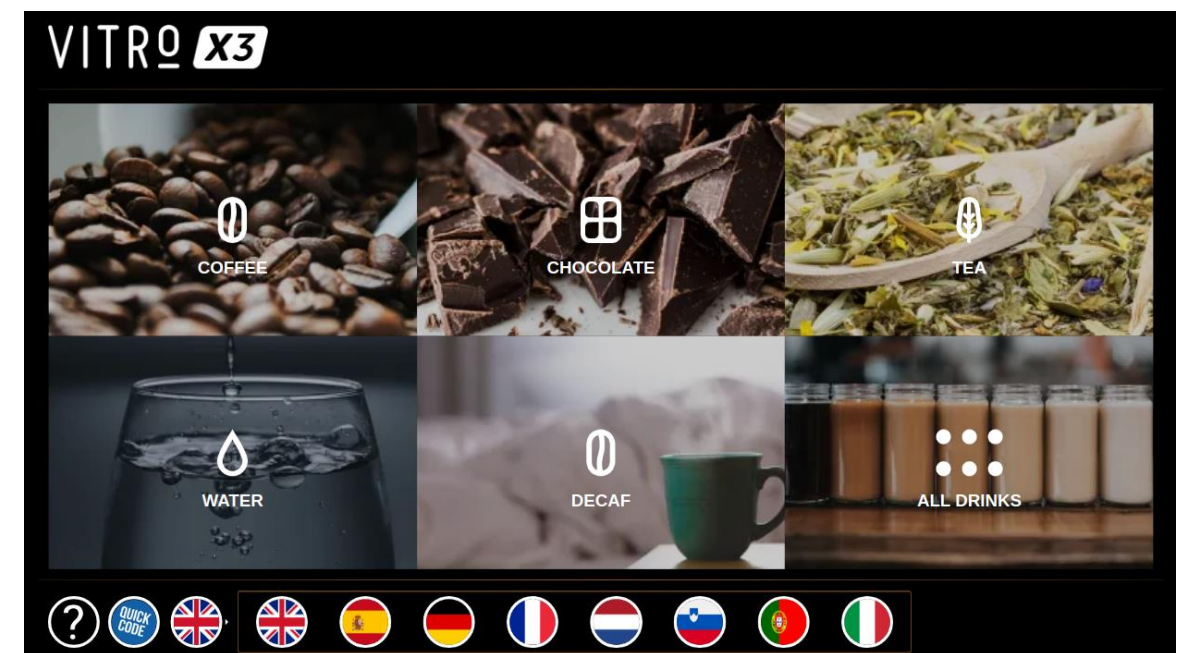


Intuitive beverage selection

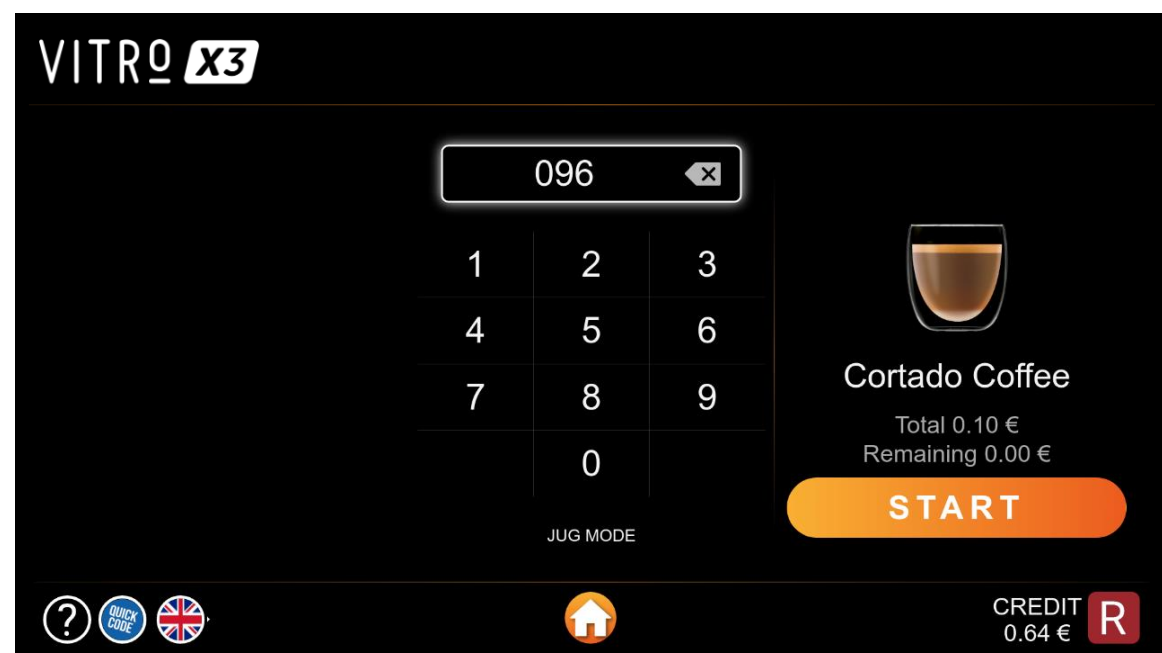
Beverage personalization



Beverage personalization (optional)



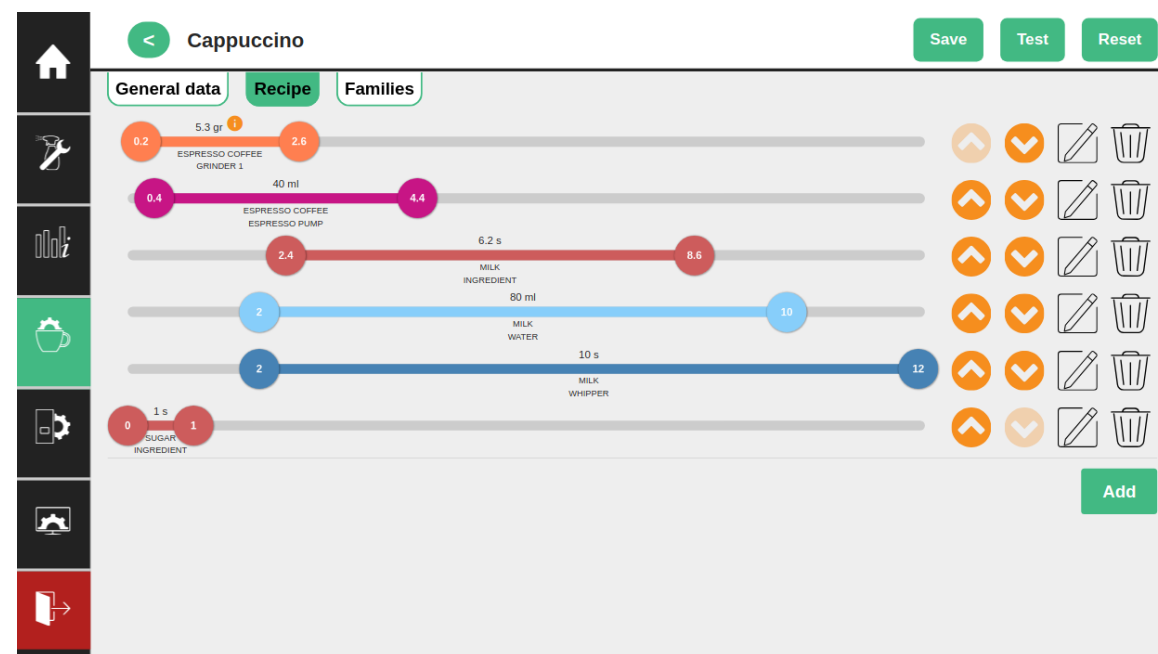
Family view and multi-language support (optional)



Quick code for simple access to custom drink (optional)

13" Touch Display – Operator advantages

Simple configuration



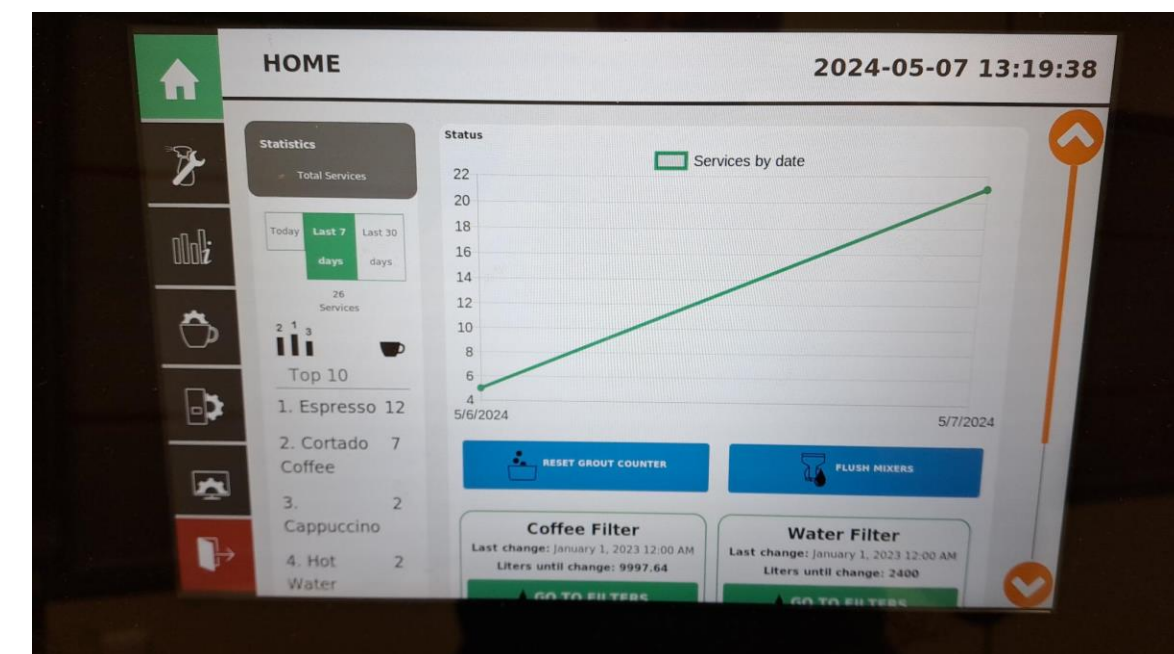
Visual beverage configuration

Personalization



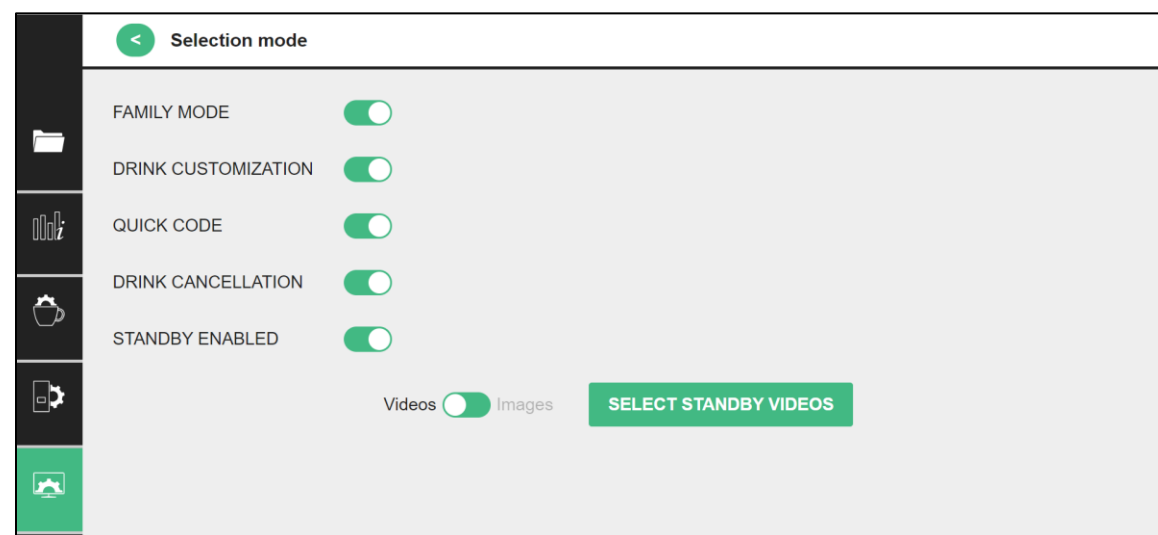
Personalization of beverage images

Easily accessible information

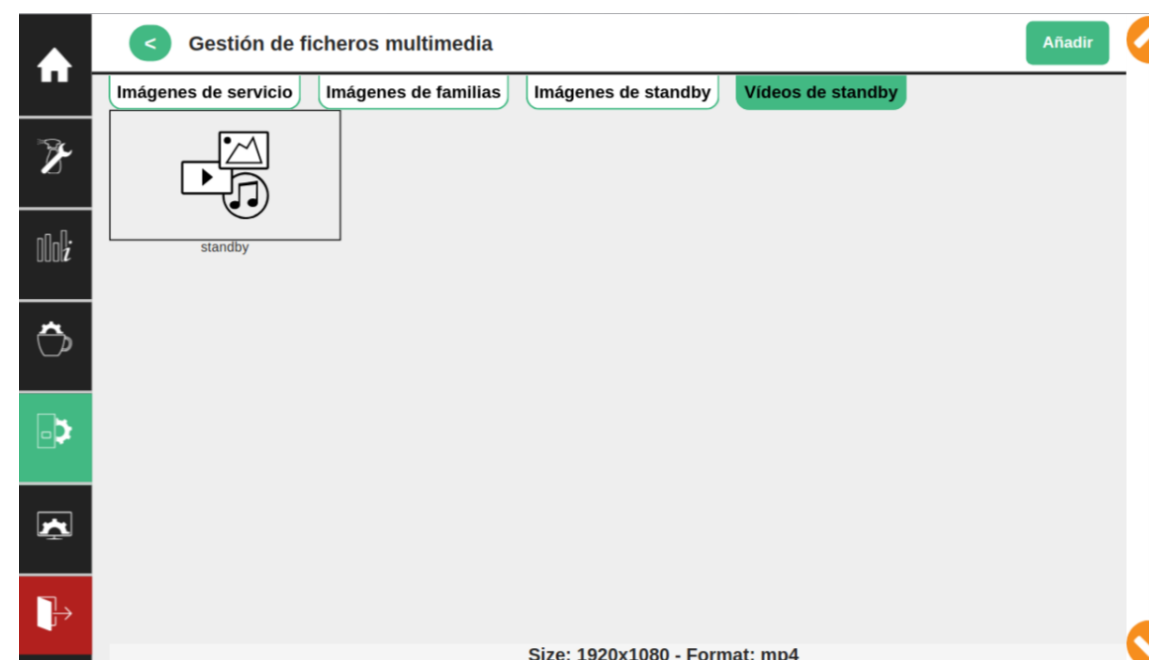


Home screen with quick access to bin reset, mixer flush and daily, weekly, monthly statistics

Simple adaptation to location



Configuration of screen modes according to location



Simple upload of specific standby videos, product and family images

Balanced illumination concept



Down
Spotlights

Ring LED around
dispensing spout

Dispensing area


COFFETEK

Glass front
Simple cleaning and
modern appearance

Possibility to personalize machine
front*

***consult Product Management**

Dispensing area

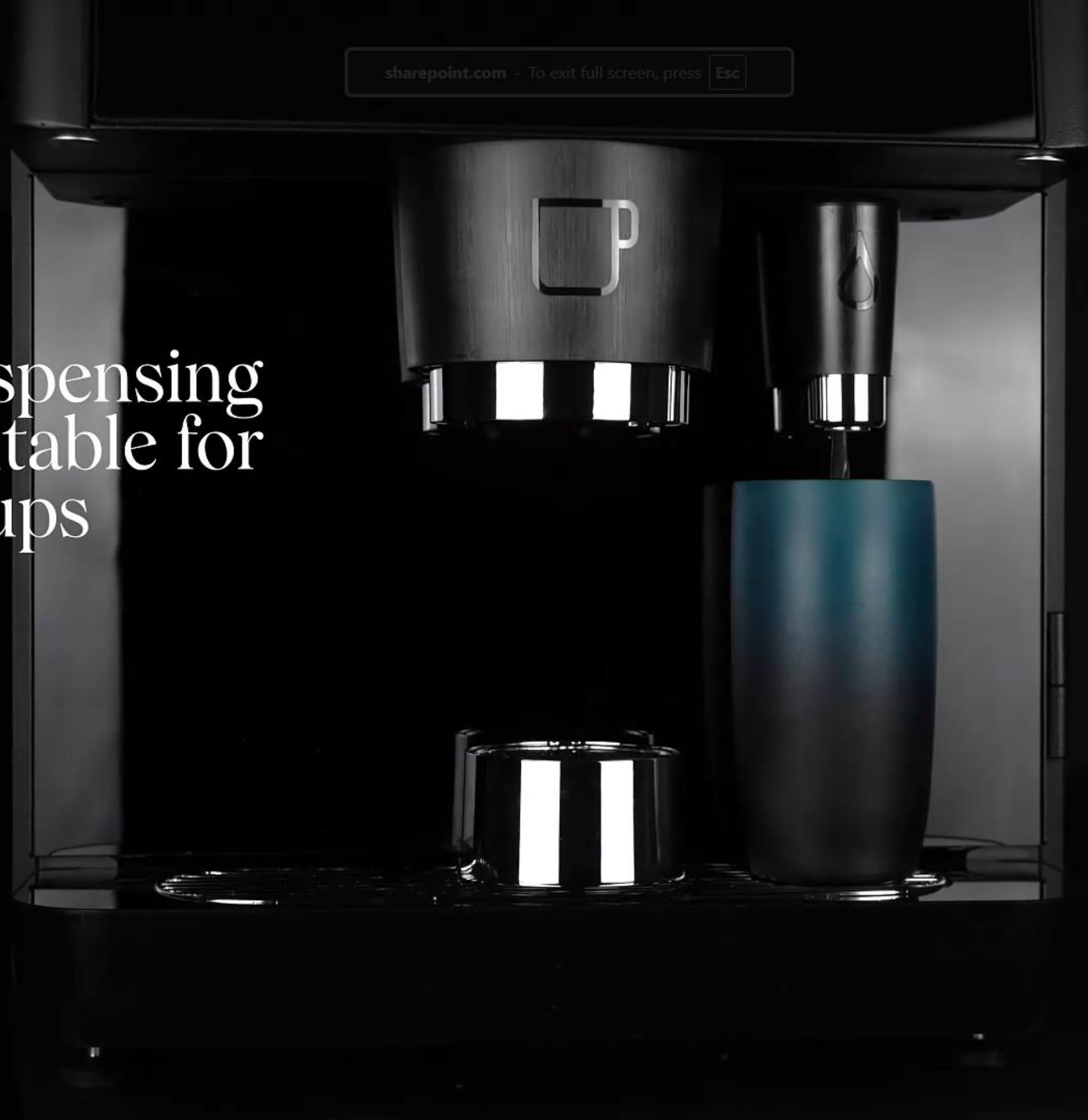
High dispensing
area suitable for
to-go cups



sharepoint.com - To exit full screen, press Esc

Dispensing area

High dispensing
area suitable for
to-go cups



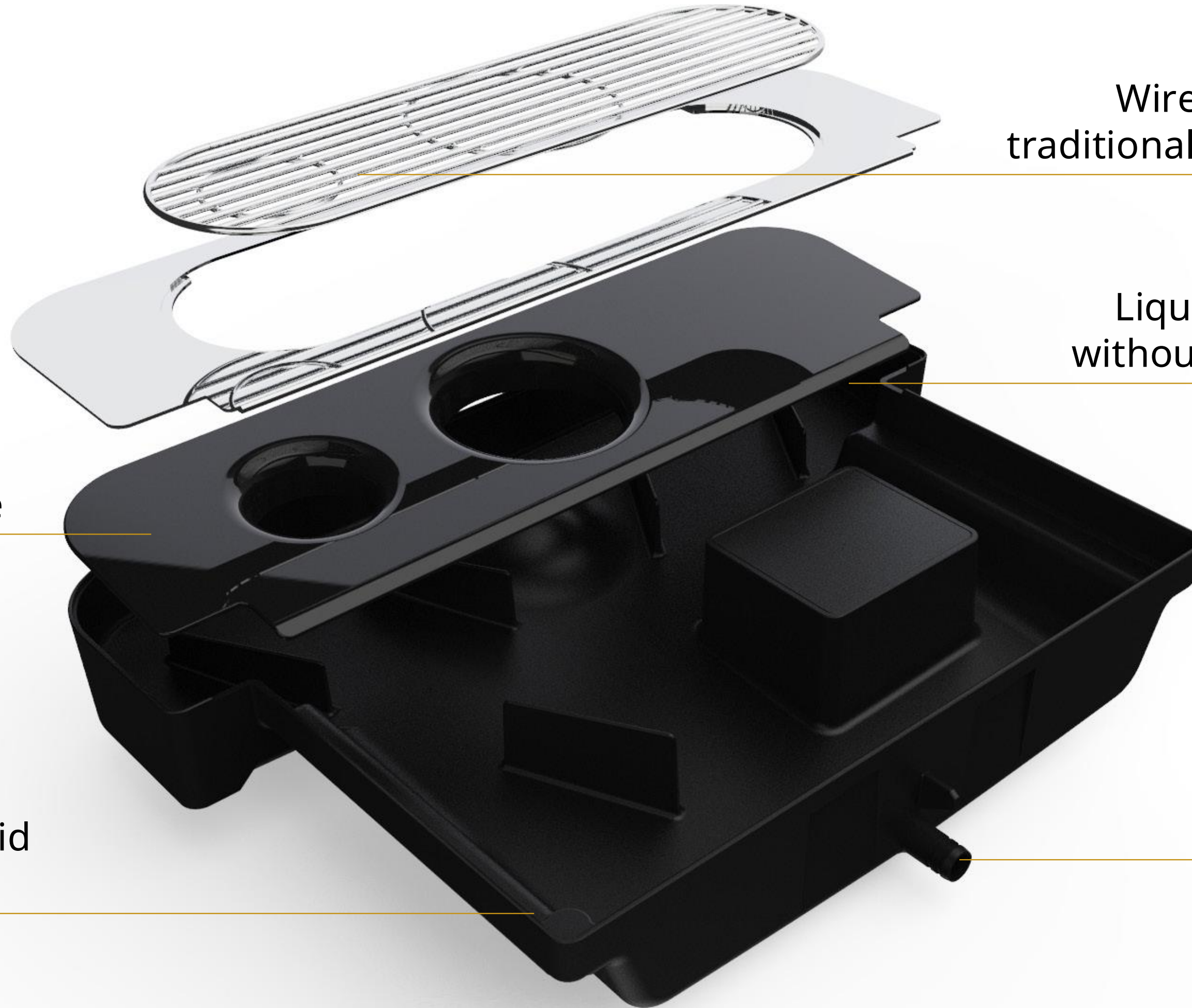
Dispensing area


COFFETEK

Intuitive sliding cup
stand for small cups *

*optional

Liquids tray



Wire tray reminiscent of traditional espresso machines

Liquids tray removeable without access to machine

Intermediate tray for tidy appearance

Level sensor to avoid overflow

Prepared for external drainage

Connectivity and Fleet Management

Do everything you currently do and more

- Modify machine settings
- Modify recipes
- Modify standby carousel

Cloud

- Nebular – Available
- Vendon – *Under development*

Live presentation

- Modify machine settings
- Modify recipes
- Modify standby carousel

Take full control of your coffee sales and machine performance remotely, get accurate data and real-time alerts, and boost your marketing and sales with Coges and Vendon solutions.



vendon

- Cleaning and downtime reporting
- Preventive maintenance
- Component usage tracking
- Firmware and database updates
- Connect loyalty programmes
- Connect mobile and cashless payments

COGES

Further operator advantages

Large parts commonalities

- Keeping stock level and engineering hours low based on identical spare parts for the VITRO and freestanding product range

NEW Simple access to machine interior

- Removable side panels and single part access door give easy access to components for maintenance/service operations

NEW Easily accessible grinder chute

- Simple weighing and calibration of the coffee ground without need to removing the brewer

NEW External drainage integrated in liquids tray

- No additional machine configuration (i.e. raised feet) required to connect machine to external water drainage

NEW New loom design

- Clearly structured electronic connections to facilitate maintenance and general access to machine parts

Same configurator as NEO Q and future touch machines

- A common user interface from table-top to freestanding means limited additional workforce training required



The VITRO product portfolio (Sep. 2024)

VITRO SERIES 1



VITRO S1 ESPRESSO INSTANT
 VITRO X1 ESPRESSO DOUBLE BEAN

Model

Milk System

MIA FreshMilk

VITRO SERIES 3



FRESH LEAF TEA INSTANT
 MAX ESPRESSO DUO DOUBLE BEAN

VITRO SERIES 5



VITRO S5 ESPRESSO INSTANT
 VITRO X5 DOUBLE BEAN

MIA FreshMilk
 MIA EasyMilk

03 The new VITRO Series 3 – Range

VITRO Series 3 - A single series in two sizes

Series	Version	Model	Code	Hoppers	Beverages				
					Espresso	Fresh Leaf Tea	(Soluble) Milk	Chocolate	(Soluble)Decaf
VITRO 3 SERIES	-	ESPRESSO	2GBVX3ESP50	1+3	X	-	X	X	X
		DUO		1+3	X	X	X	X	-
	MAX	ESPRESSO		1+3	X	-	X	X	X
		DUO		1+3	X	X	X	X	-

		VITRO SERIES 3		VITRO SERIES 3 MAX	
		ESPRESSO	DUO	ESPRESSO	DUO
Recommended for a daily consumption of		180 cups		300 cups	
Capacity	Coffee hoppers	1,2 kg	1,2 kg	3,4 kg	3,4 kg
	Fresh leaf tea container	-	2 litres	-	4 litres
	Soluble containers	3x 2 litres	2x 2 litres	3x 4 litres	2x 4 litres
	Coffee grounds	up to 70 coffee cakes			
	Liquids tray	2,4 litres			
Boiler and brewing unit	Pressure boiler	315 ml			
	Atmospheric boiler	2.400 ml			
	Variable brewer (V30)	✓ (V10 or V20 fixed brewers optional)			
Interface	13" touch screen	✓			
	No of selections	>100			
	13" media screen	-		Optional	
Technical data	Voltage (V) / Frequency (Hz)	230 V / 50 Hz			
	Maximum power (W)	2.000			
	Dimensions	444 x 803 x 540		444 x 953 x 540	
	Weight	70 kg		tbc	

Kits	Code
Hygiene Kits	ESP: 41542980 DUO: 41542990
Waste autonomy	41543071
Cashless payment module	41530861
Base cabinet	41543081
Water autonomy	tbc
Vendon Connectivity Kit	41543091



COFFETEK

Simply exquisite

Coffetek

Unit 1 Interplex 16 Ash Ridge Road
Bradley Stoke, BRISTOL BS32 4QE
T. +44 (0)1275 844471
sales@coffetek.co.uk

www.coffetek.co.uk