Why Select Coffetek?

Coffetek has more than 30 years experience in the design and manufacture of beverage dispense systems. Our products have been successfully exported throughout Europe and as far afield as the Far East and Australasia. In the UK we have built an enviable reputation for equipment simplicity and reliability achieved through exploiting our experience in product design and innovation. Coffetek is a member of the Azkoyen Group of companies. With origins dating back to 1945 Azkoyen specialise in the design and manufacture of a complete range of merchandising systems. With this combined expertise & resource we are able to offer one of the most comprehensive refreshment solutions in the world.
Vitro Table Top Hot Beverage Machine

Combining stunning design and proven, robust technology, the Vitro range from Coffetek is at the cutting edge of hot drink dispense systems.

Finished in smoked glass the angular design with chrome finish trim provides a contemporary feel. The In-Touch user interface is akin to many consumer electronic devices. Comprising of six models the Vitro range provides a complete hot beverage solution.

The Vitro range now incorporates updated control technology, with advanced features such as an intuitive USB interface, timed activities - economy/shutdown mode and flexible drink programming.

A Go-Large option is available on all of the Vitro range providing two cup levels at the push of a button.

Vitro 4
• Three / Four canister dispense system

All soluble configuration featuring two coffees, chocolate and milk as standard with the ability to substitute sugar or other soluble products as required.

Drink Selection
- Cappuccino
- Espresso
- Black Coffee
- Cafe Latte
- Cafe Au Lait
- Chocolate
- Chocolatte
- Cafe Mocha
- Latte Machiatto
- Hot Water

Vitro 5FBT
• 5 canister fresh leaf tea dispense system

A unique machine which includes Coffetek’s market leading EasyBrew system for fresh leaf tea along with soluble coffee, chocolate, milk & sugar.

Drink Selection
- Black Coffee
- Black Tea
- Cappuccino
- Cafe Latte
- Espresso
- Chocolate
- Cafe Mocha
- Milk
- Sugar
- Start

Vitro Environmental

Coffetek recognises its responsibility as a global citizen and we continually strive to reduce the environmental impact of our operations and products. Coffetek comply with the latest environmental legislation and we aim to exceed these requirements where possible. Through regular communication with our employees and supply partners we aim to raise environmental awareness.

We will continually monitor and review our progress.

- First machine manufacturer to have machine independently tested to the EVA-EMP standard;
- Consumes just 88 watt hour / hour
- Advanced power saving options – economy mode / shut down
- LED Lighting
- Paperless brewing system
- 90% of components recyclable at end of life
Vitro 6

• Three / Four canister soluble dispense system

For those locations where capacity is critical the Vitro 6 has the same canister configuration as the Vitro 4. The product canisters have an additional 30% volume and the machine has a large capacity boiler up to 9Kw for continuous supply.

Drink Selection
- Cappuccino
- Espresso
- Black Coffee
- Cafe Latte
- Cafe Au Lait
- Chocolate
- Chocolatte
- Cafe Mocha
- Latte Machiatto
- Hot Water

Vitro Range Options

Base cabinet A range of robust base units with lockable storage and stainless steel top surfaces. Available with or without cup dispensers.

Payment system pod Available in two versions. One fitted with a coin acceptor a second to allow a change giving coin mechanism to be fitted*. The coin acceptor will accept up to six coins or five coins and a token.

*coin acceptor not available on Vitro Espresso / Vitro Espresso Duo.

Cup Warmer To complement the Vitro this compact cup warmer unit can sit alongside any of the Vitro range.

Waste solutions a range of solutions to provide additional waste capacity either in a base unit or under counter.

Vitro BTC

• 3 canister bean to cup dispense system

A best seller from Coffetek’s popular range combining fresh coffee straight from the bean together with chocolate and milk.

Drink Selection
- Cappuccino
- Espresso
- Black Coffee
- Cafe Latte
- Cafe Au Lait
- Chocolate
- Chocolatte
- Cafe Mocha
- Latte Machiatto
- Hot Water
The Vitro Espresso and Vitro Espresso duo incorporate high pressure espresso technology providing authentic Italian style beverages. The range of drinks includes high street favourites such as Espresso, Cappuccino, Cafe Latte & Americano, for those indulgent moments you can also enjoy a Hot Chocolate or a Café Mocha, simply touch & go. In addition the Vitro Espresso Duo incorporates Coffetek’s EasyBrew system providing fresh leaf tea and for those indulgent moments, Hot Chocolate & Cafe Mocha.

The Vitro Espresso Max and Vitro Espresso Duo Max offer a comprehensive menu of espresso based coffees, hot chocolate and leaf tea (duo version). High capacity product containers reduce the need to fill the machine and reduce out of stock situations. The option of a new media screen* enhances the consumer experience.

* Digital signage Video & Image display - update content via USB
### Specification

#### Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Vitro 4</th>
<th>Vitro 5FBT</th>
<th>Vitro 6</th>
<th>Vitro BTC</th>
<th>Vitro Espresso</th>
<th>Vitro Espresso Duo</th>
<th>Vitro Espresso Max</th>
<th>Vitro Espresso Duo Max</th>
<th>Universal Base Cabinet</th>
<th>Payment Pod</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height (mm)</td>
<td>690*</td>
<td>690*</td>
<td>795*</td>
<td>780**</td>
<td>700**</td>
<td>700**</td>
<td>900**</td>
<td>900**</td>
<td>665</td>
<td>950</td>
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<tr>
<td>Width (mm)</td>
<td>320</td>
<td>420</td>
<td>350</td>
<td>420</td>
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<td>420</td>
<td>420</td>
<td>420</td>
<td>290</td>
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<tr>
<td>Depth (mm)</td>
<td>480***</td>
<td>510***</td>
<td>520***</td>
<td>510***</td>
<td>510***</td>
<td>510***</td>
<td>510***</td>
<td>510***</td>
<td>360</td>
<td>510</td>
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<tr>
<td>Weight (Kg)</td>
<td>32Kg</td>
<td>35Kg</td>
<td>38Kg</td>
<td>35Kg</td>
<td>45Kg</td>
<td>45Kg</td>
<td>57Kg</td>
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#### Electrical Specification

<table>
<thead>
<tr>
<th>Voltage/Current</th>
<th>230Vac / 12A/2.8Kw</th>
<th>240Vac 75w</th>
</tr>
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<tbody>
<tr>
<td>Frequency</td>
<td>50Hz</td>
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#### Water

<table>
<thead>
<tr>
<th>Pressure</th>
<th>Min. 80Kpa (0.8 Bar) – Max. 1000Kpa (10 Bar)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supply</td>
<td>15mm mains supply from rising main terminating in a stop cock</td>
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</tbody>
</table>

*Includes cup retaining rail **Includes hopper ***Excluding hose connection

#### Canister Capacities

<table>
<thead>
<tr>
<th>Model</th>
<th>Instant Coffee</th>
<th>Milk Powder (Large)</th>
<th>Coffee Beans</th>
<th>Leaf Tea</th>
<th>Milk Powder</th>
<th>Milk Granules</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Capacity (g)</td>
<td>Cups</td>
<td>Capacity (g)</td>
<td>Cups</td>
<td>Capacity (g)</td>
<td>Capacity (g)</td>
</tr>
<tr>
<td>Vitro 4</td>
<td>425</td>
<td>266</td>
<td>2250</td>
<td>563</td>
<td>1200</td>
<td>300</td>
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<tr>
<td>Vitro 5 FBT</td>
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<td>266</td>
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<td>400</td>
<td>1200</td>
<td>300</td>
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<tr>
<td>Vitro 6</td>
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<td>375</td>
<td>1600</td>
<td>210</td>
<td>1560</td>
<td>390</td>
</tr>
<tr>
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<td>375</td>
<td>1500</td>
<td>200</td>
<td>1200</td>
<td>300</td>
</tr>
<tr>
<td>Vitro Espresso</td>
<td>600</td>
<td>375</td>
<td>1500</td>
<td>200</td>
<td>1200</td>
<td>300</td>
</tr>
<tr>
<td>Vitro Espresso Duo</td>
<td>910</td>
<td>568</td>
<td>3000</td>
<td>375</td>
<td>2470</td>
<td>610</td>
</tr>
<tr>
<td>Vitro Esp. Max</td>
<td>3000</td>
<td>375</td>
<td>3000</td>
<td>375</td>
<td>2470</td>
<td>610</td>
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#### Canister Capacities

<table>
<thead>
<tr>
<th>Model</th>
<th>Milk Granules (large)</th>
<th>Chocolate</th>
<th>Chocolate (large)</th>
<th>Sugar</th>
<th>Soup</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Capacity (g)</td>
<td>Cups</td>
<td>Capacity (g)</td>
<td>Cups</td>
<td>Capacity (g)</td>
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<tr>
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<td>60</td>
<td>2250</td>
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<tr>
<td>Vitro 5 FBT</td>
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<td>1200</td>
<td>60</td>
<td>1500</td>
</tr>
<tr>
<td>Vitro 6</td>
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<td>78</td>
<td>1560</td>
<td>78</td>
<td>1950</td>
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<tr>
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<td>1200</td>
<td>60</td>
<td>1500</td>
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<tr>
<td>Vitro Espresso</td>
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<td>1200</td>
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<tr>
<td>Vitro Espresso Duo</td>
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<tr>
<td>Vitro Esp. Max</td>
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<td>1189</td>
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<tr>
<td>Vitro Esp. Duo Max</td>
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<td>123</td>
<td>2470</td>
<td>123</td>
<td>1189</td>
</tr>
</tbody>
</table>

Capacities shown are for guidance only and will vary dependent on density of product and also actual gram throw set on machine. For accurate capacity information testing of actual machine will be required. Canister capacity information may not relate to standard drink specification.