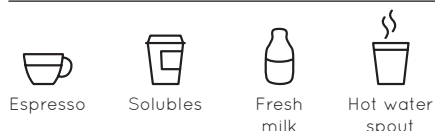


# VITRO M5



## VITRO M5 ESPRESSO

### Product



### Machine features & options



## INNOVATION AND PERFECTION

We have included the latest technology in the Vitro M5 in order to obtain delicious, consistent and perfect drinks, increasing the satisfaction of your customers or employees and minimising the time you have to spend on maintenance.

### Variable foam

- State-of-the-art MIA technology
- Hot or cold
- Programmable foam density and texture for each beverage
- Consistency even at high outputs
- Milk waste reduction

### Delicious fresh milk

- The properties of the milk remain unchanged
- Hot or cold
- Up to 9 litres in tank



### Full-bodied aromatic coffee

- Freshly ground coffee beans through M03 HoReCa performance grinder
- Patented espresso group AZK V30



## OFFER AN EXTENSIVE MENU OF FRESH MILK BASED BEVERAGES

Vitro M5 is a robust coffee machine that is capable of delivering 250+ drinks per day if required.

You will be able to offer a full selection of espressos and fresh milk drinks, from velvety cappuccinos to latte macchiatos with a deliciously thick layer of foam to satisfy the tastes of the most demanding consumers.

Vitro M5 is very easy to re-programme and you can adapt any recipe to suit the tastes of your customers. You can select the order in which each ingredient is poured into the cup, specify whether you want the milk to be liquid or foamed and hot or cold, and the amount of foam you want for each option. Your recipe will be made with precision, cup after cup.





## VITRO M5 ADAPTS TO YOUR BUSINESS

The Vitro M5 adapts to the needs and preferences of offices, hotels, service stations, convenience stores and other Coffee-to-Go establishments thanks to its wide range of delicious drinks and its attractive design in high quality materials such as stainless steel and glass.

To help you focus on your customers who are the most important part of your business, we have created a reliable, high-capacity, high-productivity machine that is easy to maintain and clean.

## FULL RANGE OF ACCESSORIES

For stand-alone operation, the Vitro M5 allows the inclusion of a cashless system or a separate change giver pod. In addition, it is compatible with the Pay4Vend application that allows payment to be made directly from a mobile phone.



MDB cashless system  
integration kit



Cup warmer



External MDB payment  
module



## VARIABLE CHAMBER ESPRESSO BREWER **AZK V30**

### THE HEART OF AN ESPRESSO

The Vitro M5 is fitted with the patented AZK V30 espresso brewer.

The AZK V30 coffee unit is able to adjust each recipe to your customer's preferences, with the possibility of setting a weight of between 7 and 14 grams of coffee.

The adjustable espresso system offers the option of dispensing various sizes of coffee in the same machine, with the absolute certainty of serving the optimum amount and quality of coffee in each serving.



### SAFE, QUICK AND EASY CLEANING

The Vitro M5 incorporates a fast, safe and extremely user-friendly automatic process that ensures perfect cleaning of the fresh milk system.

After each service and five minutes after the last one, the Vitro M5 automatically releases water under pressure through all the pipes to remove any traces of milk that may have been deposited inside.

A manual cleaning process with a cleaning product is scheduled every 24-48 hours and is carried out in a safe and very simple way. The cycle lasts 10 minutes and it takes just 1 minute to activate the process.

In addition, for the safety of your customers, the Vitro M5 will warn you that you should clean the milk tank if the machine has been off for more than six hours or if the milk cooler sensor has detected that the temperature has been above 8°C for more than 8 hours.

# MIA

MICRO INJECTED AIR

## MIA: THE PERFECT MILK FOAM, LIKE THE BEST BARISTA CRAFTS

Thanks to the innovative patented micro-injection air technology (MIA), the Vitro M5 prepares drinks with a delicious cold or hot foam, like the best Barista, at the touch of a button.

High pressure air is injected into the milk to create millions of bubbles coated with casein, the most important protein component of fresh milk, creating a velvety and uniform texture.



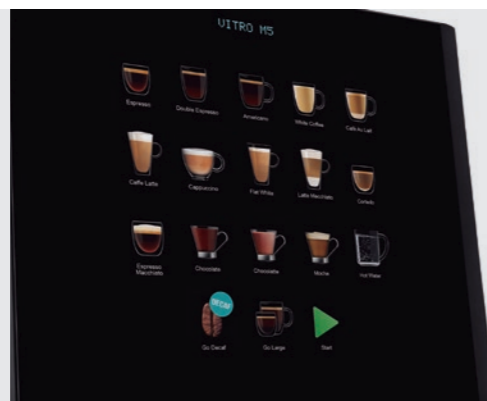
Improved customer satisfaction

### The MIA micro-injection air technology vs traditional steam technology:

- **Extensive menu of hot and cold drinks**
- **High capacity milk system allowing continuous service**  
Preparation of milk foam in a second. Queues are reduced, which allows for an increase in the number of services.
- **Perfect taste and aroma for your drinks**  
When milk proteins are exposed to high temperatures for an uncontrolled period of time, they are denatured, resulting in unwanted flavours and odours. With MIA, control of the temperature is absolute.
- **Reduce milk waste**  
The efficient milk system uses the precise amount of milk required to create the perfect foam, reducing business costs.
- **No requirement for steam boiler inspection**  
The annual inspection of steam vessels required by law is not necessary.
- **Maximum user safety**  
There is no risk of steam escaping from the system.
- **Greater energy efficiency**  
The milk is only heated when it is in service, unlike a steam boiler which needs constant heating.
- **No limescale deposits**  
No steam boiler to descale.

### User friendly touchless selection

With up to 20 speciality coffee options available, you can make your selection using Touch or our new patented Distance Selection technology - choose your favourite.



### Durable and easy to clean

The stainless steel dispensing area is sturdy and easy to clean. The front of the tray is removable, allowing easy daily maintenance.



### High autonomy

The waste drawer has a capacity for up to 220 coffee cakes and the liquid tray holds 2.5 litres. An exceptional autonomy allowing a continuous service.



### Different cup sizes

Cups up to 14 cm tall can be used. A retractable cup stand is included that allows the use of small cups. A cup sensor is fitted as standard.



### Effortless maintenance

A great design in and out. The dispense pipes are colour coded to simplify maintenance work.



### Easy to refill coffee beans and soluble ingredients

The filling of coffee beans and soluble products is quick and simple, thanks to the folding cover you don't have to take out the hoppers.



**SPECIFICATIONS:**

		VITRO M5 ESPRESSO
<b>CAPACITY</b>	No. of coffee bean hoppers	1
	No. of soluble product hoppers	4
	Product capacity	Coffee beans 2200 g Decaffeinated coffee 450 g (1.8 l) Soluble milk 2000 g (4.2 l) Chocolate 2300 g (4.2 l)
	Fridge capacity	Fresh milk: 9 l
	Coffee cakes capacity	220
	Liquids tray capacity	2.5 l
	<b>TECHNICAL INFORMATION</b>	Weight
Type of dispensing system		Espresso
Name of dispensing system		AZK V30 (7-14 g)
No. of mixers		3
Name of grinder		M03 HoReCa Performance
No. of grinders		1
Boiler type		Espresso
Boiler capacity		700 cc
Voltage / Frequency		230 V / 50 Hz
Maximum Power		2300 W
No of selections		20
Cup sensor		Yes
Level and temperature sensor		In refrigerator
Width		
Height		
Depth		

**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

Coffee &amp; Vending Systems Division