

VITRO S5



When it comes to coffee, **more is always more.**

VITRO S5 is a large capacity coffee machine, ideal for preparing a wide range of the highest quality hot drinks.

A coffee machine with up to 20 coffee versions and hot beverage options and the ability to integrate cashless payment directly into the machine, ideal for high volume, unattended environments.



Easy to use selection panel

The 12 or 20 selection panel offers a wide variety of high quality coffees while the Distance Selection technology makes it possible to select the product without touching the machine.



High autonomy

With a 2 kg bean hopper, four hoppers for chocolate or other soluble ingredients and a waste drawer with a capacity of up to 250 coffees, the VITRO S5 provides continuous service.



Dispensing area

The illuminated product dispensing area enhances the user experience and facilitates a perfect presentation of the beverages, while the ambient lighting provides premium aesthetics.



Independent water spout

For the preparation of tea and other delicious infusions. The separate spout prevents flavour contamination and guarantees a pleasant drinking experience.



Optional



MIA FreshMilk or MIA EasyMilk System

The innovative MIA (micro air injection) milk technology produces a velvety and consistent foam. MIA FreshMilk creates hot and cold foam from fresh milk, while MIA EasyMilk reconstitutes freeze-dried milk. Both offer an optimal combination of temperature and taste.



Payment system integrated into the machine

For a self-contained operation, the Series 5 allows the integration of a cashless payment system, directly in the machine.



Cup sensor

Sensors prevent unintentional dispensing, minimising the risk of unnecessary spillage. (only available in models with a 20-option panel).



Variable brewing units

It allows you to adjust the espresso strength and make different sized espressos. Alternatively, you can offer filtered coffee providing a smooth and balanced option with more flavour complexity on the palate.

VITRO S5

ESPRESSO

Capacity		
Recommended average daily consumption of		up to 250 cups
Hourly productivity according to DIN 18873-2	Espresso	108
	Cappuccino	100
	Hot Water	104
Grinder and hoppers		
Coffee bean hopper		2kg
Soluble product containers		4 (2x 4,2l; 2x 1,8l)
Lockable containers		S
Boiler and brewing unit		
5-8g fixed volume (Azk V10)		S
10-14g fixed volume (Azk V20)		O
7-14g variable brew group (Azk V30)		O
Pressure boiler capacity (ml)		700
Milk systems		
MIA FreshMilk		O
MIA EasyMilk		O
User Interface		
Selection type		Capacitive touch
No of selections		12 or 20
Distance selection		O
Design and connectivity		
Foldable cup stand		S
Independent hot water spout		S
Illuminated dispense area		S
Vendon Connectivity kit		O
Cup sensor		S (with 20 selections)
Waste and water supply		
Mains water supply		S
Internal waste capacity	Coffee ground cakes	up to 220
	Liquids tray	2,5l
Technical features		
Voltage (V)		230
Frequency (Hz)		50
Maximum power (W)	w/o MIA Milk System	1.700
	with MIA Milk System	2.300
EcoMode		S
Dimensions (mm)	width / height / depth	480 x 775 x 590
Weight (kg)		63

S Standard | O Optional