

Azkoyen



VITRO

Design and simplicity for all coffee spaces

Azkoyen

VITRO



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We offer innovative technology, outstanding design, pleasant experiences and straightforward solutions.

At **Azkoyen** we have over **75 years of experience** dedicated to the art of making people's lives easier. We believe in simplicity as the purest state of sophistication, and in leaving a good taste in the mouth as the guarantee of the best result.

Through smart, innovative, easy-to-use and attractive automation solutions, we seek to solve new consumer challenges and offer an excellent experience for every moment and need.

Simply exquisite



Coffee Competence

True to the purpose

Our mission at **Azkoyen** is to perfect hot beverages through continuous innovations in automatic coffee machines, with the goal of making them user-friendly devices. Our engineering team has dedicated itself to the continuous improvement of every aspect of the process, with a particular focus on espresso coffee. We have mastered the synchronization of pressure and temperature, enabling us to deliver unparalleled quality with just the push of a button. Our purpose is clear and true: to satisfy the most varied tastes with exquisite experiences in every cup.



Sustainability

Developing technology for a sustainable future

At **Azkoyen**, sustainability is not just a word, it is a philosophy that permeates every aspect of our organization. We view environmental responsibility as integral to our mission and incorporate it into every decision we make. Through specific projects, we tirelessly work to promote sustainable development, mindful of today's social, economic, and environmental needs. We firmly believe that only through this approach can we build a promising future for the new generations, and we are committed to leading this change towards a more sustainable world.

Proven quality

A shared pursuit of innovation

Continuous innovation and a commitment to technology have always been the guiding principles at **Azkoyen**. That is why we engage in numerous collaborations in the research and development of each solution. We have our own developed patented technologies as well as others collaboration with prestigious Swiss engineering companies specialized in milk processing. Collaborations that share our own innovative DNA and guarantee that our solutions enable 100% memorable experiences.



Service

When the personal meets the professional

Our experts advise you so that the coffee experience is transformed into an exquisite moment, providing you with a personal and professional service infused with infinite passion.

From the day the coffee machines are delivered and installed, our customer service team is on hand to provide you and your customers with advice and support whenever you need it. Offer peace of mind, ensuring the machine is kept at peak performance and guaranteeing smooth operation. All of which reduces your business operating costs and maximizes the performance of your installed machines.



Global coverage

We guarantee the best quality and service, supported by a network of authorized partners that enable us to provide extensive geographic coverage.



Comprehensive customer service

We provide advice and support throughout the entire life of the machine. Before start-up, we ensure everything from installation to the cup quality of the coffee and other beverages.

VITRO

Much more than just coffee.



When something is easy to use, rich in flavor and long-lasting, it becomes something **simply exquisite**.

We make something as complex as brewing a quality cup, with efficiency and delicacy, appear simple with just one gesture. We give the consumer the drink they want, the way they want it. Design and simplicity come together to provide the end customer with the most delightful experience.

The VITRO range is the perfect solution for all types of environments; from offices to convenience stores, hotels, etc. Adaptable to any space thanks to its high productivity, unparalleled quality in every cup and its refined cutting-edge design.

The VITRO range offers much more than coffee. VITRO offers the user lattes, cappuccinos, espressos, teas, Americanos, etc. A wide selection of beverages tailored to consumer preferences, catering to international tastes and delivering an exquisite experience wherever they may be.



This is VITRO

01



A unique experience

We generate unique moments through an intuitive and simple **user experience**. Different brewing technologies that adapt to the taste of each customer, allowing for a customized configuration in every environment. A cutting-edge design based on the combination of a glass screen, light and sound, which turns brewing your favorite drink into a simple and pleasant gesture.

02



Excellent cup quality

Getting the **perfect balance in every cup** is paramount when it comes to coffee. We guarantee the perfect quality, consistency and aroma in every single cup thanks to our meticulous and perfectionist technology.

03



A unified language

One range, thousands of possibilities, one language. Our machines come with a **unified user interface**, with the same particularities in each series, thus enabling both easy maintenance and a unified experience.

04



Meticulous design

Simple, robust programming aligned with durable and high-quality components make cleaning and maintaining VITRO quick, ensuring a satisfactory service for each customer. **Simple to maintain, simple to enjoy.**

05



Today and always

Robustness is a long-term investment. It is a commitment to **durability, to quality**. And always doing so from a **sustainable and respectful** perspective regarding the environment and people. VITRO is designed to be pushed to its limits, to meet any kind of demand, and to give customers what they want at all times.





A VITRO for everything, forever.

A versatile range.

That adapts to all kinds of environments and tastes.

The essence of design

When you only have one chance to make a good first impression, design is paramount. At Azkoyen, we take care of every detail of our machines, **turning technology into aesthetics**, infusing every space with **style and functionality**, elevating the perception of beverage service quality to a higher level.

Make it your own

A range so adaptable it will become unique to your brand. With the option of customizing recipes to make your VITRO part of your company.

The same quality and essence, different features and capacities. All designed to respond to any type of location and demand. Compact machines that guarantee an excellent service, always tailored to each space. Offering a global solution for your business.

For every need, a VITRO.

Technology for every preference

For every preference, a different coffee. For multiple configurations, our technology. Espresso, Americano, macchiato, cappuccino, mocha, filter coffee, with milk, cold, hot... There are infinite ways of drinking coffee, depending on preferences, moments, consumer trends, business models, and locations around the world. Our machines are **configured for adaptability**, to offer you precisely the coffee you desire.

Design and usability for all types of spaces.

An innovative and technological spirit that transforms cutting-edge design and intuitive machines into limitless possibilities.



VITRO SERIES 1

Small pleasures for small spaces.

Compact coffee machines designed to offer the highest quality espresso-based beverages, ideal for locations with limited space that still want the highest quality coffee.



VITRO SERIES 5

Large volume, great taste.

Ideal for unattended environments with moderate to high demand, enhancing the consumer's coffee experience. Offers the peace of mind of providing exceptional coffee service with the ability to integrate different payment methods directly into the machine.



The taste of a barista, the perfection of a machine.

Coffee brewing is a complex science. A meticulous process in which every element matters and contributes flavor and texture. A science that depends on the quality of the coffee, the recipe and the artistry of the brewer.

At **Azkoyen** we want to imbue our machines with the same art, turning them into professional and tasteful baristas. Our **ACME (Automatic Coffeemaker Management Engine)** technology manages and coordinates the operations of all the technologies needed to create the perfect coffee.

The technologies and components we use in **VITRO** machines embody the tools and expertise of a barista, while adding the **precision, repeatability and uniformity** that only a machine can deliver.

An automatic barista for all coffee spaces.

The **adaptability** of the **VITRO** range makes it possible to offer barista-quality coffee and the best experience in a **wide variety of environments** where coffee takes centre stage.

STAFFED locations



Hotel buffets, restaurants, cafeterias, bakeries and other food establishments.

The cup **quality**, combined with an **elegant design** and **modern appearance**, allows **VITRO** to seamlessly fit into any environment. With **VITRO** you can offer a complete selection of beverages with a delicious layer of foam that will make every cup a unique and unforgettable experience.

NON-STAFFED locations



Offices, hotels, petrol stations, convenience stores, fast food chains, coffee corners...

The **ease of use** and **high quality** make **VITRO** an optimal solution for unattended spaces. Perfect also for locations where the user is responsible for its maintenance such as in offices, thanks to its balance between **ease of cleaning** and **cup quality**.



Espresso

Savour an exquisite mouthful

The extraction of espresso coffee requires a **very fine grind**, **constant high pressure** and an **appropriate volume of hot water** to extract the richness of the coffee beans in a short time.

VITRO brews this **intense beverage** which provides **lots of caffeine in a small amount of liquid**, which also serves as the basis for making drinks such as cappuccinos, lattes, etc.



Fresh Brew Coffee

Taste the subtle and balanced nuances.

Fresh Brew is prepared with a **coarser grind**, which allows for a **prolonged, low-pressure contact between the water and the coffee**, absorbing all the flavor of its compounds.

With VITRO you can offer filter coffee, one of the most widely consumed coffees in the world, providing a **smooth, balanced and comforting option with lower acidity and greater flavor complexity** on the palate.

MIA milk systems

As simple as the flavor,
as exquisite as perfection.

MIA is a patented proprietary technology developed in collaboration with prestigious Swiss engineering companies specialized in milk processing. Collaborations that share our **innovative DNA** and make it possible for each solution we develop to guarantee a 100% memorable experience.

We inject air at high pressure, creating millions of bubbles that generate a **velvety and consistent texture**. A groundbreaking solution that adapts the milk to all tastes, palates and moments; always creating the perfect texture for all types of milk-based beverages.



Perfect density, perfect creaminess, perfect temperature, perfect flavour down to the last sip.

Temperature control is crucial in beverage preparation, to **maintain a balance of flavor, texture and aroma**. This control is especially important in milk processing. The **MIA** temperature control system ensures the right consistency and perfect flavor for any milk-based beverage, making every sip a delicious experience.

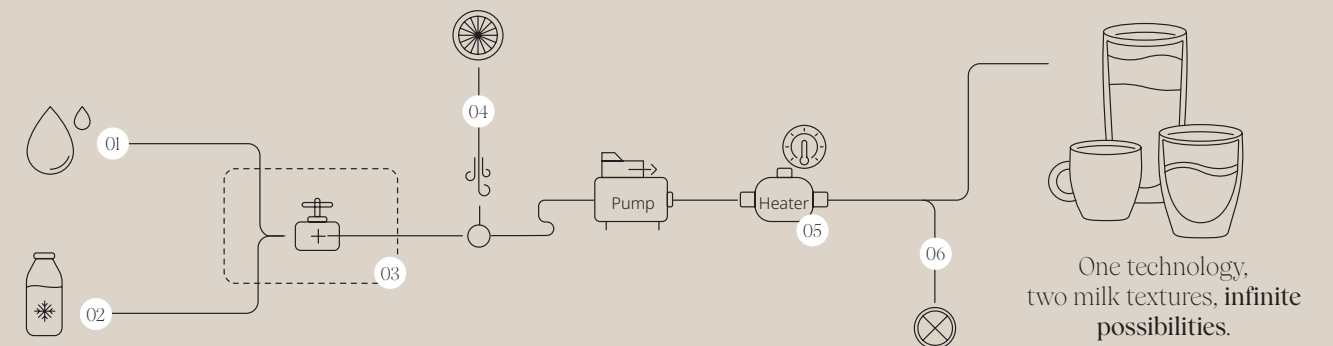
MIA FreshMilk

Milk, in its natural form.

With the **MIA FreshMilk system**, the temperature of the liquid milk and foam can be either **hot or cold**, and the density and consistency of the foam can be adjusted to suit the tastes of the most demanding consumers. The only thing better than a sip of fresh, full-bodied, full-flavored milk, is that same sip, with just the right creaminess in the mouth. We create moments of value and enjoyment for all tastes and preferences. This is why MIA technology is also capable of frothing plant-based beverages.



MIA milk circuit

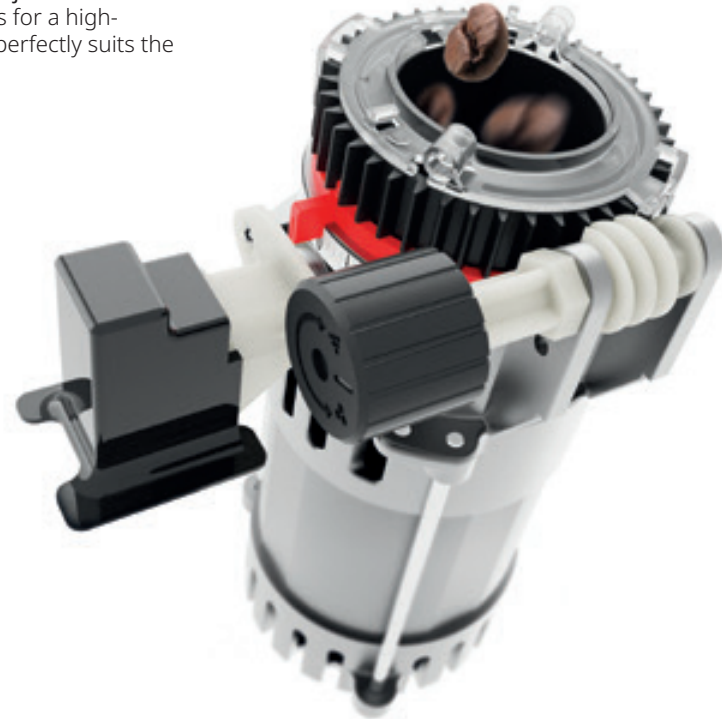


One technology, two milk textures, infinite possibilities.

- 01**
Water
The water inlet provides **purified and fresh water** to rinse the circuit and restore the hygiene barrier.
- 02**
Milk
MIA allows the frothing of a **wide variety of milk types**: pasteurized, UHT, reconstituted, lactose-free, plant-based,....
- 03**
Hygiene barrier
This water barrier is **internally drained before each service** to ensure proper hygiene of the circuit and to prevent any cross-contamination.
- 04**
Texturizer
Our **microfoam** is created by **injecting air into the milk** through a **microdose**, which provides **greater control** and "**precision** than" other technologies.
- 05**
Heater
Once frothed it can be **heated to 149°F**, which is the optimum temperature, ensuring a silky finish and texture.
- 06**
Cleaning
The machine automatically releases pressurized water through all the conduits, ensuring a **clean machine service** after service.

M03 precision grinder

The **M03 high-performance grinder** is designed for any professional environment, with a **performance and durability** that guarantees a perfect coffee grind for all types of consumption. The time dosing system allows the coffee grind to be adjusted according to the desired coffee dose per cup. The **manual grinder adjustment** is **very simple** and allows for a high-quality beverage that perfectly suits the customer's taste.



Equipped with **64 mm flat burrs** that allow for **quick grinding** and prevent a temperature rise that could damage the coffee. The grinder also incorporates a series of **sensors that detect jams and product depletion**, further enhancing its proven reliability and durability.



Double bean machines

Double the offer, for increased customization. In order to offer Espresso or Fresh Brew coffee, we equip our **Double Bean machines** with **two grinders** and the **variable brewing unit**, allowing for the preparation of **different recipes and brews**.

This makes it possible to satisfy the tastes of all customers with the same machine and in the same location, increasing consumption and, consequently, the profitability of the machine.



Brewing units

To offer a perfect espresso, all brewing units available in the VITRO range of machines extract the maximum flavor and aroma under an exact pressure of 9 bars for a perfect crema.

For greater flexibility the **AZK V30 variable unit** offers the option of adjusting the espresso strength by varying the dosage, and also allows you to dispense beverages of different volumes. You can also offer **filter coffee** from the same machine, ensuring the optimal coffee quantity is served with each cup.

The **AZK V20** brewing unit is ideal for large volume offerings of espresso-based beverages.

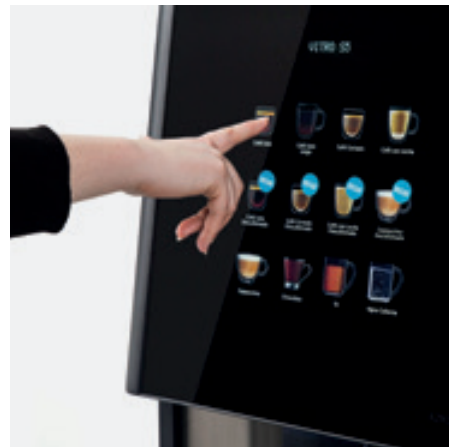


Specifications

	Coffee type	Capacity	Chamber diameter	Piston
AZK V20	Espresso	12-14 g	48 mm	Fixed position
AZK V30	Espresso and filter coffee	7-14 g	48 mm	Variable position

Straightforward selection

The contemporary look of the machine will grab the attention of your customers. In addition, the **elegant and intuitive selection panel** will encourage them to buy in a **simple and easy** way because in just a few seconds they will have the drink they wanted in their hands.



Distance selection

Our **"Distance Selection"** operates without the need to touch the machine and at a distance up to ^{3/4} from the screen, adding an extra level of **safety and hygiene**, especially in environments where cleanliness and minimizing contact are crucial.



I-Detect cup sensor

The **cup sensor** detects the presence of a cup placed under the spout and prevents unintentional dispensing, minimizing the risk of unnecessary spillage. This **reduces waste** and ensures that the service area remains **clean and tidy**.

This feature **minimizes the risk of overflow** and **unnecessary waste** of cups, optimizing the use of resources. You can also use the cup size sensor to implement a pricing model based on the types of cups used, ensuring accurate billing and promoting profitability.

Features

Details matter.

01



Foldable and versatile cup stand

The machine's integrated cup stand allows adjusting the dispensing height to different cup sizes and ensure perfect crema for short drinks like espresso, while **keeping the machine clean and preventing any splashes**.

02



Hot water spout

The **separate hot water spout** is designed for the preparation of a cup of tea and other delicate infusions, as it **prevents flavor contamination** and ensures a pleasant drinking experience.

03



Lighting

The illuminated dispensing area **enhances the user experience** and contributes to the perfect presentation of the beverages. Additional ambient lighting adds a premium look to the machine, seamlessly integrating it into its surroundings.

04



Cup positioning guide

A clearly visible cup positioning guide ensures the **correct positioning of each cup** under the spout in self-service situations, **reducing unsightly spills and splashes**.

05



Easy access hoppers

The bean and instant hoppers are **easily accessible**, allowing direct and straightforward product filling.

06



Payment systems

Adapting continuously to market trends is essential in today's market. The MDB protocol allows the VITRO range to adapt to the latest **payment methods with various accessories** that facilitate payment.

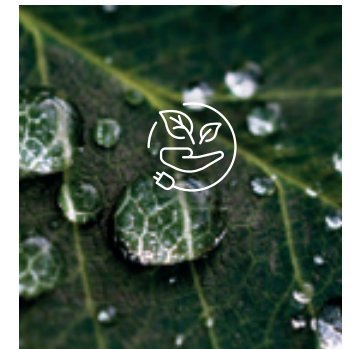
07



Waste drawer and liquid tray

The coffee grounds containers can be **easily emptied and cleaned** in the dishwasher, ensuring uncomplicated **daily maintenance**. The liquid trays are equipped with integrated breakers, preventing any spillage during transport or cleaning processes.

08



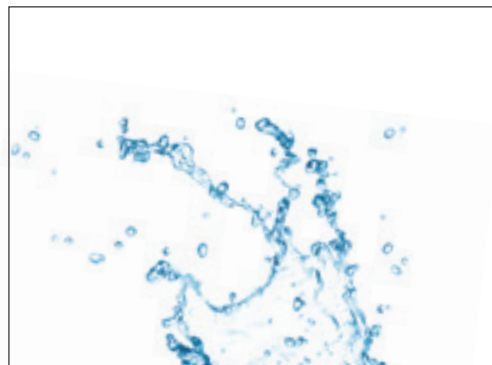
ECO mode

After three hours of inactivity, the **boiler temperature is automatically reduced** and remains at this level until the next user interaction. Additionally, the machine offers the option to program an **automatic boiler shutdown** or to enter standby mode outside of business hours enabling **further energy savings and customization** based on specific usage patterns.

Easy maintenance and full control.

Color-coded dispensing tubes

With a superb design both internally and externally, our coffee machine features Color-coded dispensing tubes that simplify maintenance tasks and avoid misconfigurations.



Easy label changing

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



Automatic and regular cleaning process



To ensure the safety and hygiene of our beverages, we have a simple cleaning solution. Our system comes with an **automatic cleaning process** validated by the Spanish National Center of Food Technology and Safety (CNTA), which is activated after each service and 5 minutes after the last one. Periodic, manual cleaning of the **MIA FreshMilk** module is only required every 72 hours.

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



VITRO **SERIES 1**

The finest coffee
in the smallest sizes.

Up to
100
CUPS/DAY



The Azkoyen Series 1 stands out as the perfect combination of **compact design, intuitive functionality, beverage quality and sustainable approach.**

A series of machines adaptable to any environment that offer a perfect balance between aesthetics and functionality, making it a premium and versatile coffee experience for both your business and personal space.



Brewing units

To customize beverages and volumes according to your needs, including the option of offering both espresso and filter coffee in a single machine, choose between the fixed or variable chamber brewing unit.



Easy-to-use selection panel

The 12-option touchscreen panel offers a wide variety of high quality coffees. An 8-option direct touch keypad is available for the VITRO S1.



Easy access hoppers

One or two 4.85 lb bean hoppers and up to two hoppers for chocolate or other soluble ingredients. The filling process can be done from the top, without opening the door, in a straightforward and simple way.



Easy to empty and clean the waste

The coffee grounds drawer has a capacity for up to 50 coffees and the liquid tray holds 0.32 gal. Their design allows for easy emptying and dishwasher cleaning.



Illuminated brewing zone

The illuminated dispensing area enhances the user experience and contributes to the perfect presentation of the beverages (not available in VITRO S1 models).



Separate water spout

For the preparation of tea in a cup and other delicious infusions (not available in VITRO S1 models).



Foldable and versatile cup stands

The design of the cup stand allows correct dispensing height adjustment for different cup sizes and prevents splashes.



MIA FreshMilk System

Our innovative micro-injected air (MIA) solution creates a consistent, velvety texture without diluting the taste with steam. Provides warm or cold milk and milk foam with the consistency to suit the consumer's taste.

Optional

Distance selection

Touch-free beverage selection at a distance of up to 3/4 from the screen for added safety and hygiene.

1.06 gal water tank

For greater flexibility in locations with low consumption and no access to the mains water the VITRO S1 can be equipped with a water tank.

VITRO **SERIES 5**

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

Up to
300
CUPS/DAY



The Azkoyen Series 5 features high-capacity automatic hot beverage machines, ideal for the preparation of an extensive menu of the highest quality hot beverages.

A series designed for unattended environments that elevates the coffee experience for the consumer, with a capacity of more than 250 cups per day.



Brewing units

To customize beverages and volumes according to your needs, including the option of offering both espresso and filter coffee in a single machine, choose between the fixed or variable chamber brewing unit.



Easy-to-use selection panel

The 12 and 20 option panel offer a high quality coffees while Distance Selection technology allows drinks to be selected without touching the machine.



High autonomy

With one or two 4.85 lb bean hoppers and up to four hoppers for chocolate or other soluble ingredients. The waste drawer has a capacity for up to 220 coffees and the liquid tray holds 0.66 gal. An exceptional autonomy allowing a continuous service. The illuminated product dispensing area enhances



Illuminated brewing zone and ambient lighting

the user experience and contributes to the perfect presentation of the beverages, while the ambient lighting adds a premium look.



Separate water spout

For the preparation of tea and other delicious infusions. The separate spout prevents flavor cross-contamination and ensures a pleasant drinking experience.



Foldable and versatile cup stands

The design of the cup stand allows correct dispensing height adjustment for different cup sizes and prevents splashes.



MIA FreshMilk

Our innovative micro-injected air (MIA) solution creates a consistent, velvety texture without diluting the taste with steam. Provides warm or cold milk and milk foam with the consistency to suit the consumer's taste.

More customization than ever.

Additional modules

These complement the machine allowing the service offer to be adapted to the location.

Cashless payment modules (MDB)

The payment modules are equipped with an MDB connector and are designed for easy and fast installation of a coin or cashless payment system.

Base cabinets

Our base cabinets are designed to improve the ergonomics, raising the machine to a comfortable and natural height for users. They also increase the autonomy of the machines by adding capacity for coffee waste and incorporating different payment systems.

Coolers

For machines with fresh milk, we offer various coolers that help maintain the milk cold, including intelligent systems that constantly monitor the fill level and temperature of the milk.

The **VITRO** range has been designed to **adapt to any business environment** by offering a wide variety of accessories, consumer payment options and modes of operation.

Autonomy kits

Minimal maintenance thanks to the kits and the option of installation in spaces without access to mains water.

Other accessories

A wide range of accessories and kits designed to offer a distinctive service in each location.

Water autonomy kit

Install the machine in a place without mains water connection.

Waste drainage kit

Simplifies and reduces maintenance visits.

Machine cleaning kit

Hopper locking kit



VITRO **SERIES 1**

VITRO **S1** ESPRESSO VITRO **X1** ESPRESSO VITRO **X1** DOUBLE BEAN

Capacity		VITRO S1 ESPRESSO	VITRO X1 ESPRESSO	VITRO X1 DOUBLE BEAN
Recommended average daily consumption of		60 cups	100 cups	100 cups
Hourly productivity according to DIN 18873-2	Espresso	108	108	108
	Cappuccino	92	100	100
	Hot water	88	104	104
Grinder and canisters				
Bean hopper (2.65 lb)		1	0	0
Bean hopper (4.85 lb)		-	1	2
Soluble containers		2 (0.42 gal)	2 (0.42 gal)	1 (0,16 gal)
Lockable containers		0	0	0
Dual grinder		-	-	S
Boiler and brewing unit				
10-14g fixed volume (Azk V20)		S	0	0
7-14g variable brew group (Azk V30)		-	S	S
Pressure boiler capacity (fl oz)		10.6 fl oz	23.7 fl oz	23.7 fl oz
Milk systems				
MIA FreshMilk		0	0	0
User Interface				
Selection type		Direct touch keypad	Capacitive touch display	Capacitive touch display
No of selections		8	12	12
Distance selection		-	0	0
Design and connectivity				
Fold out cup tray		S	S	S
Independent hot water spout		-	S	S
Illuminated dispense area		-	S	S
Ambient light		-	-	-
Vendon Connectivity kit		0	0	0
Cup sensor		-	-	-
Cup size sensor (I-Detect)		-	-	-
Integrated cashless payment module		-	-	-
Water supply and disposal				
1.06 gal water tank		0	-	-
Plumbed in		S	S	S
Internal waste capacity	Coffee ground cakes	up to 50	up to 50	up to 50
	Liquids tray	0.32 gal	0.32 gal	0.32 gal
Technical specifications				
Voltage (V)		110-120	120	120
Frequency (Hz)		60	60	60
Maximum power (W)		1200	1300	1300
EcoMode		S	S	S
Dimensions (inch) width / height / depth		12" x 24 5/8 x 17"	13 1/4" x 35" x 21"	13 1/4" x 35" x 21"
Weight (lb)		61	86	93
Compliance with standards		UL 60335-1:2011 CSA-C22.2 No. 60335-1-11 NAMA listed	UL 197 NSF 4	UL 197 NSF 4

VITRO **SERIES 5**

VITRO **S5** ESPRESSO VITRO **X5** ESPRESSO VITRO **X5** DOUBLE BEAN

Capacity		VITRO S5 ESPRESSO	VITRO X5 ESPRESSO	VITRO X5 DOUBLE BEAN
Recommended average daily consumption of		300 cups	300 cups	300 cups
Hourly productivity according to DIN 18873-2	Espresso	108	108	108
	Cappuccino	100	100	100
	Hot water	104	104	104
Grinder and canisters				
Bean hopper (2.65 lb)		-	0	0
Bean hopper (4.85 lb)		1 (4.5 lb)	2	2
Soluble containers		4 (2x 1.1 gal; 2x 0.5 gal)	3 (0.8; 0.7; 0.4 gal)	3 (0.8; 0.7; 0.4 gal)
Lockable containers		0	0	0
Dual grinder		-	S	S
Boiler and brewing unit				
10-14g fixed volume (Azk V20)		S	0	0
7-14g variable brew group (Azk V30)		0	S	S
Pressure boiler capacity (fl oz)		23.7 fl oz	23.7 fl oz	23.7 fl oz
Milk systems				
MIA FreshMilk		0	0	0
User Interface				
Selection type		Capacitive touch display	Capacitive touch display	Capacitive touch display
No of selections		12	20	20
Distance selection		12	0	0
Design and connectivity				
Fold out cup tray		S	S	S
Independent hot water spout		S	S	S
Illuminated dispense area		S	S	S
Ambient light		S	S	S
Vendon Connectivity kit		0	0	0
Cup sensor		S	S	S
Cup size sensor (I-Detect)		0	0	0
Integrated cashless payment module		0	0	0
Water supply and disposal				
1.06 gal water tank		-	-	-
Plumbed in		S	S	S
Internal waste capacity	Coffee ground cakes	up to 220	up to 220	up to 220
	Liquids tray	0.66 gal	0.66 gal	0.66 gal
Technical specifications				
Voltage (V)		120	120	120
Frequency (Hz)		60	60	60
Maximum power (W)		1500	1500	1500
EcoMode		S	S	S
Dimensions (inch) width / height / depth		19" x 32" x 23 1/4"	19" x 38" x 24"	19" x 38" x 24"
Weight (lb)		121.25	139	139
Compliance with standards		UL 60335-1:2011 CSA-C22.2 No. 60335-1-11 NAMA listed	UL 197 NSF 4	UL 197 NSF 4

*The VITRO series is also available with soluble hoppers only. For more information, please contact Azkoyen.

VITRO

Azkoyen

Simply exquisite



AVS Companies
avscompanies.com

☎ (847) 439-9400
✉ sales@avscompanies.com

Coffee & Vending Systems Division

