

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

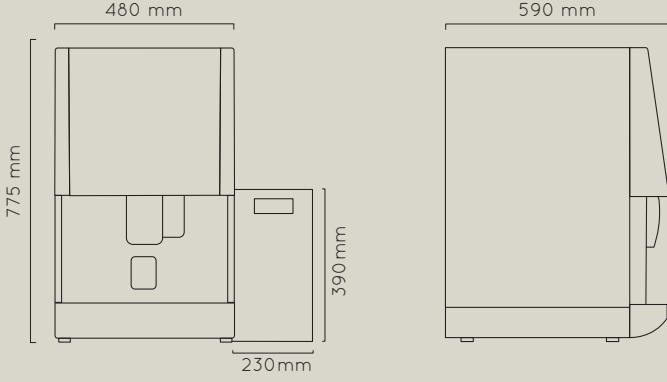


Full-bodied aromatic coffee

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

SPECIFICATIONS:

VITRO M5 ESPRESSO

CAPACITY	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
TECHNICAL INFORMATION	Weight	65 kg
	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
	Selection Type	Touch or Distance Selection Technology
	No of selections	20
	Cup sensor	Yes
	Level and temperature sensor	In refrigerator
	Width	
	Height	
	Depth	