

Vitale S

The art of
espresso coffee
in a compact footprint



AZKOYEN®

Conceived to increase your business profit

The Vitale S range combines high performance capabilities, in a compact footprint, with a competitive price. It is our way to help you increase your operational vending profit.

An espresso coffee to enhance your five senses

Vitale can satisfy the tastes of the most demanding palates with outstanding consistency and quality. **A perfect balance of body, cream, aroma and flavour** from the first to the last cup. Vitale guarantees the correct temperature of the first service.

- Up to **7 different product selections**: Espresso, Americano, Café Crème, Café Latte, Cappuccino, Chocolate, and ChocoLatte. The instant and espresso+2 versions have hot water for infusions as an option.
- AquaAroma filters from Brita are fitted to enhance the coffee quality and improve the taste.

Increase potential sale locations with a machine which delivers perfect freshly made coffee in a compact and cost friendly form.



Intuitive and easy maintenance

Vitale S is an elegant, compact and intuitive machine of easy maintenance.

- Chrome plated back-lit selection buttons.
- **Simple quick change graphics system.**
- Intuitive user interface. Blue LCD **display** to indicate **diagnostic** information such as low water, coffee sold out and grout tray full.

Reduce your operational costs due to interventions and incidents.



Easy to refill coffee beans and soluble ingredients.



Easy to refill **water**. Mains water connection as an option.



Easy disposal of coffee grouts through removable tray.



Modular construction and direct access to key parts.

Reliable with high quality components

Enjoy Azkoyen's 25-year experience in the world of coffee services in hotels, catering and vending, with a machine that incorporates the same robust components as those developed for the professional operating market.

- No limit of services per day that affects the guarantee of Vitale S.



Vitale S **Instant**



Vitale S **Espresso+2**



Base unit prepared for a validator.

A wide range of accessories to suit your business model

Vitale S has been designed to suit **different operational business models** by offering a myriad of functioning modes and accessories:

- Free-vend.
- Exact price with validator.
- MDB change giver.
- Cashless systems (key, card..).
- Proxy Product recharge card. Resets machine once present ingredient thresholds have been reached.



Validator kit.



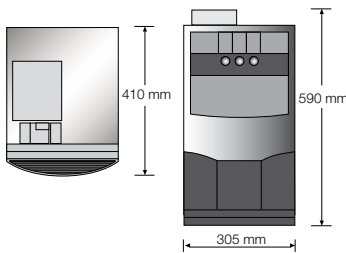
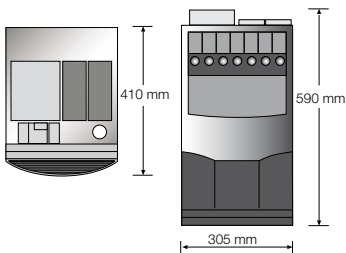
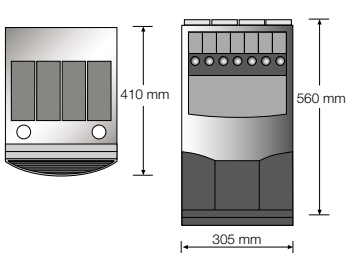
Cup and sugar holder kit.



PROXY RFID reader kit, developed by Azkoyen, for the product recharge card or payment with cashless card.



PROXY **Recharge card** using validator kit of PC software + card reader.

	Vitale S Espresso	Vitale S Espresso +2	Vitale S Instant
Configuration	Coffee beans hoppers: 1 Soluble canisters: 0	Coffee beans hoppers: 1 Soluble canisters: 2	Coffee beans hoppers: 0 Soluble canisters: 4
Product Capacity	Coffee beans: 1,1 kg Soluble coffee: - Soluble milk: - Chocolate: - Soluble coffee decaffeinated: -	Coffee beans: 1,1 kg Soluble coffee: - Soluble milk: 0,6 kg Chocolate: 0,8 kg Optional: Soluble coffee decaffeinated: 0,8 kg	Coffee beans: - Soluble coffee: 0,4 kg Soluble milk: 0,6 kg Chocolate: 0,8 kg Soluble coffee decaffeinated: 0,8 kg
Brewing systems	Type: Espresso Capacity: Up to 8 gr. Adjustable dosage. Name of the Group: Espresso Azk V10		Type: Instant
	Number of mixers: 0	Number of mixers: 1	Number of mixers: 2
Grinder	Name of the grinder: M03 HoReCa Performance Number of grinders: 1		
Boiler	Type: Atmospheric Capacity volume: 315 cc		Type: Pressure Capacity volume: 315 cc
Selections and pre-selections	Direct Selection keypad Selections: 3	Direct Selection keypad Selections: 7	Direct Selection keypad Selections: 7
Connectivity and communications	RS-232 PC configuration software		
Sensors and Filters	Electronic water level sensor Brita AquaAroma filter		
Dimensions and weight	Height: 590 mm Width: 305 mm Depth: 410 mm Weight: 23,8 kg	Height: 590 mm Width: 305 mm Depth: 410 mm Weight: 26,1 kg	Height: 590 mm Width: 305 mm Depth: 410 mm Weight: 19,2 kg
			
Energy	Voltage: 230 V/50 Hz Maximum Power: 1800 W		

VENDING SYSTEMS