

VITRO X3

HIGH-PRESSURE ESPRESSO TECHNOLOGY FOR AUTHENTIC ITALIAN-STYLE BEVERAGES



The Vitro X3 Espresso incorporates high-pressure bean-to-cup technology to deliver great-tasting beverages at the push of a button. The X3 user experience is simple and effective thanks to its large touch-screen and mood lighting design features.

VITRO X3

The Vitro X3 delivers authentic beverages via high-pressure espresso technology.

The smoked glass, angular design combined with chrome finish provides striking and contemporary visuals, while the patented touch screen user interface and many advanced features such as a USB interface,

timed activities and flexible drink programs make a unique and attractive package.

This great drinks system will complement most locations and is ideal for office environments with everything you need to fuel the staff on another busy day.











- Touchless selection
- Authentic Italian-style beverages
- Sleek, modern design
- Hot chocolate selection
- Hot water spout
- Plant-based milk option available
- Customisable mood lighting
- 210 cups /refill
- Contactless machine payment option available

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VIIRO X3 ESPRESSO: TECHNICAL DATA	
Height:	700mm
Width:	420mm
Depth:	550mm
Weight:	45kg
Machine capacity	Coffee beans 1500g / 210 cups Decaf coffee 600g / 375 cups Powdered milk 1200g / 300 cups Chocolate 1200g / 60 cups Grout bin 65 cakes
Drink capacity	Espresso 210 cups Cappuccino (powdered milk) 210 cups Chocolate 60 cups
Presure boiler capacity	0.315 litres
Voltage	230 V
Water pressure	0.8 Bar min. / 10 Bar max.

VITDO V2 ECDDECCO TECHNICA

