

Vitale S

The art of
espresso coffee
in a compact footprint



COFFETEK

Vitale S opens the door to a new world of experiences

The art of espresso coffee has traditionally been considered as the supreme science of the senses. For years people have debated the sensations provoked when enjoying a cup of coffee.

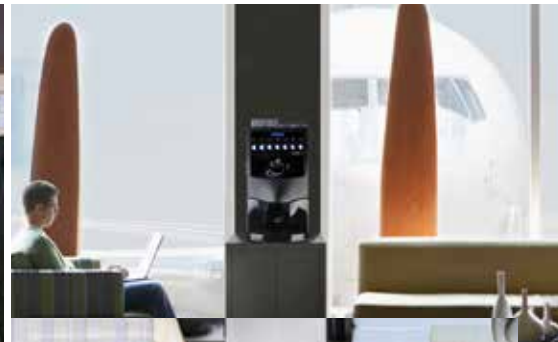
An espresso coffee to enhance your five senses

Vitale can satisfy the tastes of the most demanding palates with outstanding consistency and quality. **A perfect balance of body, crema, 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 Latte, Cappuccino, Chocolate, and ChocoLatte. The instant and espresso versions have hot water for tea and infusions.
- AquaAroma filters from Brita are fitted to enhance the coffee quality and improve the taste.



Perfect integration in your premises



Intuitive and easy maintenance

Vitale S is an elegant, compact and intuitive machine which is easy to maintain.

- 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.



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.

Reliable with high quality components

Over 30 years of accumulated knowledge combined with Coffetek's programme of continuous investment in R&D and the latest production techniques, means peace of mind in terms of reliability.

The same robust components as those developed for the professional operating market are used in the Vitale S.



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.
- Base cabinet with/without validator.
- Cup and sugar holder.
- Proxy Product recharge card. Resets machine once present ingredient thresholds have been reached.



Base unit prepared for a validator.



Validator kit.



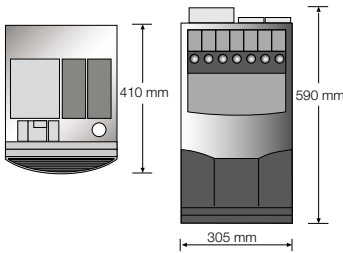
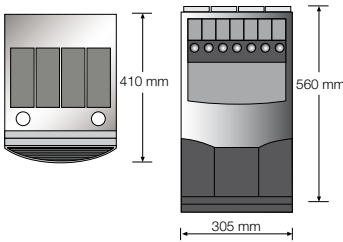

Cup and sugar holder kit.



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 Instant
Configuration	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: 0,6 kg Chocolate: 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 Number of mixers: 1	Type: Instant Number of mixers: 2
Grinder	Name of the grinder: M03 HoReCa Performance Number of grinders: 1	
Boiler	Type: Pressure Capacity volume: 315 cc	
Selections and pre-selections	Direct Selection keypad Selections: 7	Direct Selection keypad Selections: 7
Connectivity and communications	RS-232 PC configuration software	
Sensors and Filters	Brita AquaAroma filter	
Dimensions and weight	<p>Height: 590 mm Width: 305 mm Depth: 410 mm Weight: 26,1 kg</p> 	<p>Height: 590 mm Width: 305 mm Depth: 410 mm Weight: 19,2 kg</p> 
Energy	 <p>Voltage: 230 V/50 Hz Maximum Power: 1800 W</p>	



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