

TABLE TOP COFFEE MACHINE

POWDERED MILK

vitro x3 duo

High performance, authentic experience.







vitro x3 duo

Introducing the Vitro X3 Duo, a machine that truly understands the demands of busy environments. Designed for high-volume settings, the Vitro X3 Duo combines cuttingedge technology with stylish design to deliver an exceptional beverage experience. Whether it's authentic Italian style espresso, freshly brewed leaf tea, or indulgent hot chocolate, the Vitro X3 Duo meets diverse tastes with ease and efficiency.



MACHINE FEATURES

OUAL BOILER SYSTEM

The X3 Duo's dual boiler setup ensures continuous availability of hot water and steam, allowing the machine to dispense up to 90 cups of coffee or tea per hour.

HIGH-PRESSURE

BREWING SYSTEM

Experience the essence of quality with every cup. The high-pressure brewing system of the X3 Duo ensures that each espresso, cappuccino, or specialty coffee is made with precision.

versatile beverage selection

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In addition to premium coffee, the X3 Duo offers freshly brewed leaf tea and rich hot chocolate, catering to a wide array of preferences.



With the innovative Distance Selection Technology, users can choose their drink without any physical contact with the machine, offering a hygienic solution especially important in today's health-conscious world.





BEST FOR INDUSTRIES IN



LARGE OFFICES

Capable of serving up to 210 cups of espresso and cappuccino per day, it's perfect for bustling corporate settings.



HOTELS

Hotels and conference centers will benefit from its speed, capacity, and variety, ensuring guest satisfaction.

WHY CHOOSE THIS MACHINE?



Featuring smoked glass and customizable mood lighting, the X3 Duo is as much a decor piece as it is a functional appliance, enhancing any space it occupies.

☑ INTUITIVE USER INTERFACE

The contemporary visuals on the user interface ensure that operation is straightforward and user-friendly.

OHIGH CAPACITY

With substantial hoppers for coffee beans, leaf tea, and chocolate, the X3 Duo is prepared to handle high demand without constant refilling.

MACHINE DIMENSIONS (DXWXH)

520mm x 420mm x 700mm







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SPECIFICATION SHEET

Voltage	230V
Max Boiler Pressure	10 Bar
Bean Hopper Capacity	1500g
Leaf Tea Hopper Capacity	500g
Powdered Milk Hopper Capacity	1200g
Chocolate Hopper Capacity	1200g
Grounds Bin	65 cakes
Espresso Per Day	210 cups
Cappuccinos Per Day	210 cups
Chocolate Per Day	60 cups
Weight	45kg
Height	700mm
Width	420mm
Depth	520mm

