

Vetro

THE HARMONY OF ELEGANCE AND QUALITY



VISACREM

VISACREM VETRO

*ITALIAN COFFEE TRADITION
UPDATED WITH THE LATEST TECHNOLOGY*

The first notes sound. Emotions flow in front of the **Visacrem Vetro**, pure elegance, tradition and history. An icon of the best quality Italian espresso, Visacrem Vetro is known worldwide for its **high quality and high reliability**, coupled with **technological innovation** and the **optional connectivity of the Smartia system**.

Discover the resonating and hypnotic rhythm of your coffee. A taste capable of awakening your imagination.

In front of a Visacrem Vetro words fail: the elegance of its unique design, the beauty of the tempered glass that combines with any decor. However, it is the intense flavour which unravels in every espresso, together with the quality of details and finishes, that enchants everyone.



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AND QUALITY*

MAXIMUM FEATURES AND FUNCTIONALITY

VISACREM VETRO



BOILER

- Copper boiler with independent thermosiphon heat exchangers for each group

PUSHBUTTONS

- 4 programmable dose selections and continuous button for each group
- Backlit capacitive pushbuttons
- Tempered glass front panel

PRESSURE GAUGE

- High precision
- Elegant design

BODYWORK

- Galvanised steel chassis
- Stainless steel front panel
- Painted steel side panels

TEMPERED GLASS

- 95% of the contact surface with the end user

ILLUMINATED WORK AREA

AUTOMATIC CLEANING CYCLE

FILTER HOLDER KITS FOR DIFFERENT CAPSULE FORMATS (OPTIONAL)



SMARTIA (OPCIONAL)

Intelligent connectivity solution for the control and remote management of efficiency and productivity



CUP RAILS

- Cup protection on top tray

HOT WATER OUTLET

- Quarter turn tap mechanism

FILTER HOLDERS

- Ergonomic
- Non-slip

2 STEAM ARMS

- Two rotational stainless steel steam outlets
- Quarter turn tap mechanism

FEET

- Hard-wearing
- Non-slip

THE MODELS

FEATURES

Visacrem Vetro is an espresso coffee machine that stands out for its design, high quality and the reliability of its multiple features. It was created for professional foodservice locations to offer top quality Italian espresso coffee.

- 95% of the contact surface with the end user is tempered glass, which makes it the safest espresso machine for professional use on the market
- Tempered glass front panel for an elegant, durable and easy to clean design
- Rear panel, cup tray and stainless steel grille
- Ergonomic tap knobs with chrome detail
- Steam and hot water taps with quarter-turn system
- Galvanised steel chassis
- 2.5 kg high quality brass groups with infusion / extraction system
- Filter holder kits for different capsule formats (optional)
- Backlit capacitive pushbuttons
- Chrome plated general switch
- Illuminated work area



TECHNICAL DATA

TECHNICAL FEATURES

Dimensions
(Height x Width x Depth)
Height with cup rails: add 5cm

Height from output coffee to grid

Weight

Colours

OTHER TECHNICAL DATA

Voltage

Total absorbed power

Boiler capacity

STANDARD

2 GROUPS

42 x 73 x 53 cm

93 mm

45 Kg

2 ● ●

230V/50-60 Hz

3700 W

13 l

3 GROUPS

42 x 90 x 53 cm

93 mm

62 Kg

2 ● ●

230V/50-60 Hz

4800 W

18 l

TALL CUPS

2 GROUPS

47 x 73 x 53 cm

138 mm

45 Kg

2 ● ●

230V/50-60 Hz

3700 W

13 l

3 GROUPS

47 x 90 x 53 cm

138 mm

62 Kg

2 ● ●

230V/50-60 Hz

4800 W

18 l



QUALITY ESPRESSO

Capture the Essence

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Quality Espresso offers products certified by independent laboratories and backed by an experience of more than 60 years

The activities and systems of Quality Espresso comply with ISO 9001:15

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