

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922) 49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
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Ижевск (3412)26-03-58  
Иваново (4932)77-34-06  
Иркутск (395)279-98-46  
Казань (843)206-01-48  
Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73  
Ноябрьск (3496)41-32-12  
Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37

Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Саранск (8342)22-96-24  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сыктывкар (8212)25-95-17  
Сургут (3462)77-98-35  
Тамбов (4752)50-40-97

Тверь (4822)63-31-35  
Тольяти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Улан-Удэ (3012)59-97-51  
Ульяновск (8422)24-23-59  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
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Ярославль (4852)69-52-93

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## Кофемашины заварочные ComBi-line



# PROFESSIONAL COFFEE EQUIPMENT

Bulk brewers | Hot water dispensers  
Beverage containers | Serving trolleys  
*Animo equipment for professional use.*



# PERFECT FILTER COFFEE

Who doesn't love great coffee? A fresh cup, with the right taste, at the right temperature.

The perfect coffee doesn't necessarily have to be brewed per cup. It can also come in great quantities. All you need is a great machine.

That's why Animo designed the ComBi-line. It's our high-quality coffee machine that brews the best filter coffee in a short time. It's reliable and flexible in every thinkable situation. Even when you're serving large quantities.

## DO YOU

- + Want to serve great coffee to large groups of people at the same time?
- + Wish to exceed guest's expectations rather than simply fulfilling them?
- + Love to drink and brew the perfect filter coffee?

*Then rely on Animo's  
ComBi-line.*



reddot award 2018  
winner

ComBi-line. *Professional Coffee Equipment.*

# ORIGINAL FILTER COFFEE

With Animo's ComBi-line, the best of the coffee ends up in your cup. ComBi-line is equipped with a fast-filter system. The matching filters containing ground coffee are placed in special synthetic filter holders. Water passes through at exactly the right temperature, to be collected in the container.

ComBi-line cares for tea lovers as well: it has a special tea filter with filler pipe to make tea as easily as coffee. Without tea leaves in the tea, or used tea bags to be cleared away. Perfect tea with the same machine.

IT'S A MATTER OF EXPERIENCE, EXPERTISE  
AND DEDICATION.

- + Original filter coffee with great taste
- + Design with aluminium front and flexible customisation
- + Very safe to use (CB certified)
- + Reliable performance
- + Easy maintenance
- + User-friendly operation
- + Prewet and pulse brew
- + Makes coffee for 25-500 persons
- + Also perfect for large volumes of tea
- + Adjustable volume per 0,1 litre
- + Insulated lid on containers and improved container heating to keep the perfect temperature
- + Insulated stainless steel boiler
- + Energy saving mode (WV models)
- + Developed with care for the future



- + ComBi-Line with two 10-litre containers and a separate hot water dispenser in the brewing unit: CB 2x10W. Also available with one 10-litre container (left or right) and without a separate hot water dispenser in the unit: CB 1x10 L and CB 1x10 R.

- + To make tea in a container, use the special tea filter with filler pipe.

# CUSTOMISE YOUR COFFEE

## THE FLEXIBLE BUFFET ARRANGEMENT

If you serve coffee and tea at a central place, you can opt for a buffet arrangement. Depending on the quantities required, you can choose one of the many ComBi-line combinations. The choice is all yours:

- + With or without a separate hot water dispenser in the unit?
- + One or two removable containers?
- + 5, 10, 20 or 40\* litre containers?



- + Display your private label.

A buffet arrangement or a separate jug for every table? Do you want to serve other hot beverages, such as tea, as well? And is there electricity available at the place of consumption? There's a custom Animo installation for every thinkable situation.

Fine-tune your coffee installation to your requirements. A ComBi-line set-up combines a continuous flow water heater and one or two containers. They can be placed on a buffet, counter or serving trolley. The largest machine has a capacity of up to 1.440 cups (180 litres) per hour.

## TAILORED FOR YOU

As Animo controls and supervises all production processes, we can quickly respond to special customer requirements. So we can fit coffee solutions to every situation. We have even adapted our machines for coffee in trains and at sea!



- + Container with S-swivel arm.



- + Container tube with tap. Ideal for serving large quantities of coffee in a short time.



- + Raised base plate. Convenient when you frequently use thermos jugs. Drain height 335 mm.



- + Available CB 1x40 L/R\*, CB 2x40\* litre

\* Different design ComBi-line 40 L: stainless steel front, combi filter, grips and drip tray.

# USER FRIENDLY AND UNDER CONTROL

The secret of Animo machines is their ease of use. Just set your required quantity of coffee with the capacitive touch user interface on the front side of the machine. It indicates the recommended amount of ground coffee to use for the perfect brew. A signal and display notification will tell you when your coffee is ready to serve!

## USER-FRIENDLY OPERATION

- + Plug and play: first installation
- + Capacitive touch user interface
- + Coffee ready signal and display notification
- + Container interface with led-light
- + Coffee counters: per day or total drinks
- + Tap (for different labels)
- + Clear operator menu
- + Follow brewing process on-screen
- + Multiple languages
- + Contact information in case of error

## IN CONTROL WITH COMBI-LINE

- Every ComBi-line is full of smart features that further enhance their ease of use.
- + Timer to pre-schedule brewing process
  - + Protected operator system and service environment
  - + Manage brewing settings like temperature and service
  - + Coffee dosing guidelines for the perfect taste

## DURABLE QUALITY

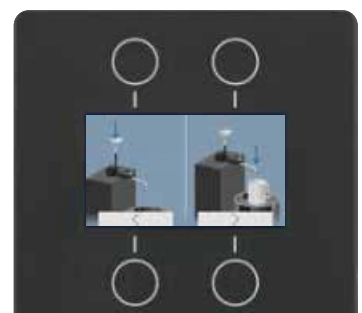
- Brewing the best coffee is a technical matter too, and Animo equipment is a durable investment in every way:
- + Indestructible and recyclable stainless steel housing
  - + All other components are made of high-quality and durable materials
  - + Strongly heat insulating double walled systems
  - + Insulated hot water dispensers
  - + Energy saving mode (WV models) to make sure all energy ends up in a nice, hot cup of coffee or tea



- + Capacitive touch user interface.



- + Tap for different labels.



- + Easy on-screen instructions (for example descaling the machine).

### SAFETY FIRST

The use of hot water requires good safety provisions. All machines are very safe in use, have CB-certification and are equipped with:

- + Swivel arm protection
- + Container detection (for buffet applications)
- + Stop key to interrupt the water supply at any moment
- + Drip-proof sockets
- + No-drip tap
- + Isolated grip for filling hot water pipe

### COST OF OWNERSHIP

Due to its long service life and low maintenance performance, Animo ComBi-line has a very low total cost of ownership.

### EASY MAINTENANCE

Everything about the ComBi-line has been designed for long-term looks and fast and easy cleaning

- + Stainless steel and high-quality anodised aluminium
- + No-drip taps and other well-designed details
- + The coffee professional enjoys the coffee as much as the coffee user
- + Built-in descaling program to remove lime scale
- + Minimised coffee deposits in the inner jugs
- + Animo supplies special cleaning solvent, descaling agents and coffee filters

### SYNTHETIC FILTER HOLDERS

Lightweight and heat insulating, so they are easy to handle. And it's dishwasher proof.

### TEMPERATURE CONTROL

Temperature control is crucial in making coffee and tea. For this, Animo has beverage containers with and without insulation and electrical temperature control to keep the beverage on perfect temperature.

### SEPARATE HOT WATER DISPENSER

The models with a separate hot water dispenser in the brewing unit have an extra tap.

The water temperature can be set separately. Ideal for tea drinkers.

### NO-DRIP TAP

To keep everything tidy and clean during use.



- + The containers are available in 5, 10, 20 and 40\* litres.



- + No-drip tap and led-lighting in electrical containers (CNe).

\* Different design container 40 L: stainless steel grips and combi filter.

# HOT WATER DISPENSERS

Animo has a wide range of hot water dispensers suitable for small or large volumes. All hot water dispensers can be easily maintained, are fitted with a dry-boil safety mechanism and are made of high grade CrNi 18/9 stainless steel.

## WKT-D – SERIES: OPTIMAL SAFETY

WKT-D storage water dispensers have a double walled, stainless steel housing. The safe polyurethane insulation prevents the outside from becoming hot. The lid has been insulated as well. WKT-D water dispensers standard have a gauge glass, a non-drip tap and an adjustable thermostat. Available in 5, 10 and 20 litre models, with (VA) or without (HA) fixed water connection, they are a perfect combination with the ComBi-line coffee-making machines. The WKT-D is perfect for use in hotels, hospitals and elderly homes.

## THE WKI - SERIES: WALLMOUNTED

With our WKI-series storage water dispensers you always tap exactly the quantity of water without the temperature decreasing. Their high speed and flexibility make the WKI ideal for professional use. WKI water dispensers have a fixed water connection. The adjustable thermostat keeps the water at a constant temperature. After having withdrawn water, the WKI refills quickly. WKI boilers are available with a swivel arm tap. A no-drip tap is optional.

Options: 10, 20, 40, 60 or 80 litre.



+ WKI - series



+ WKT-D - series



**THE WKT - SERIES:  
BUFFET MODEL**

All WKT-series storage water dispensers are counter models. They are standardly single walled and have a thermostat and dry-boil protection. This range has a gauge glass and a no-drip tap. They are available with a fixed water connection (VA) or for manual filling (HA).



Options: 10 or 20 litre.

+ WKT - series

**MARKET LEADER**

Animo is the market leader for large volume hot water dispensers. We're one of the few who offer the 40, 60 or 80 litres options. They're frequently used in the maritime sector, larger hotels and in hospitals.

**WKT-3N / WKT-5N:  
WITH DRIP TRAY**

The WKT-3n and WKT-5n are double walled hot water dispensers for counter usage. They are equipped with a drip tray and available with (VA) or without a (HA) fixed water connection. The WKT-3n and WKT-5n can easily be combined with Animo coffee makers (M-line) and they're ideal for the catering industry and (smaller) hotels.



+ WKT-3N

+ WKT-5N

# BEVERAGE CONTAINERS

In practice there may be some time between making and serving hot or cold beverages. In particular when large quantities are involved. To maintain the taste and quality, it is important that the beverages are kept at the right temperature.

Animo beverage containers are ideal for professional use in for example hospitals, staff restaurants, sports canteens and event catering. They are available in various models.

WHEN YOU SERVE NICE, HOT BEVERAGES,  
YOU WILL ALSO RECEIVE WARM REACTIONS.

## **ELECTRICALLY HEATED?**

If you'll use the containers at a place where electricity is available, the electrical model is best. A small heating element maintains the beverage at the perfect temperature. However, when the containers are used at different locations or under unpredictable conditions, insulated containers are a better choice. A double walled stainless steel housing with a polyurethane insulation layer keeps the beverages at the original temperature for a long time. Plus: insulated containers save energy.



### WHAT'S YOUR CAPACITY?

Do you want a 4, 5, 6, 10, 20 or 40-litre container? This choice will largely depend on the capacity required. Smaller containers are easier to move. Besides, several smaller containers allow for more flexibility than one large container.

### GOOD TO KNOW

Containers of the same size can be stacked. Whatever you need, Animo has the right capacity for you.



**CN - SERIES:** part of the ComBi-line, but also separately available and usable. They have an insulated lid to keep the beverage at the perfect temperature. The containers are transportable, stackable, with integrated gauge glass and no-drip tap. Electrical (CNe) with led-light.

Options: 5, 10, 20 or 40\* litre.

\* Different design container CNe 40 L: stainless steel grips.



+ Option: clip on lid, tap-protecting bracket.

**CI - SERIES:** suitable for hot and cold beverages. The polyurethane insulation keeps the beverage at a constant temperature for a very long time.

Options: 4, 6, 10, or 20 litre. 4 - 6 litre containers have a carrying bracket, the others have grips.



**CE - SERIES:** equipped with a heating element with klixon thermostat that does not touch the bottom. This gives a hot air au bain-marie effect that maintains the proper temperature of the beverage (about 85 °C) and it can be kept for a longer time.

Options: 4, 6, 10, or 20 litre. 4 - 6 litre containers have a carrying bracket, the others have grips.

# SERVING TROLLEYS

Why wait for the coffee drinkers to come to the coffee? Animo offers an extensive range of mobile serving combinations. Brew your hot beverages directly in the containers on the serving trolley and off you go. No need to lift heavy containers or jugs. Our serving trolleys fit to your situation and offer enough space for your ingredients, cups and saucers, waste bins and cleaning baskets. Practical and flexible, for coffee where it's most wanted.

## THE PRACTICAL SERVING TROLLEY ARRANGEMENT

### TROLLEYS TYPE J, S AND C

This range of trolleys with open design is ideal for the transport of all sorts of hot beverage containers. They're equipped with two castors, a drip plate and centering shoulders for the placement of containers.

- + Possible feature: fit the top surface with a fixing ring instead of centering shoulders.
- + Type J and S can be fitted with optional drawers (at a small surcharge). The top is fitted with centering shoulders for the placement of containers.



+ Type - J



+ Type - S  
(Type - C is suitable for 2 containers)

### TROLLEYS TYPE JR AND ST

Place all the cups, saucers, jugs, bowls or other serving items in these large trolleys. They're closed on three sides and fitted with drip trays and sliding rails for stainless steel trays. Explore our accessories to fit this multi-purpose mobile buffet to your purposes.

- + The trolleys can be fitted with up to 2 lift-up side panels
- + Spoon holder and bottle holder



+ Type - JR  
(Type ST is suitable for large containers)

### TROLLEY TYPE SK VL

Designed to transport rinsing baskets for plates and dishes. The tabular frame has fittings to place the removable trays, rinsing baskets and drawers at any height. Each basket takes up to 30 cups and saucers and it's easy to transport the rinsing baskets to and from the dishwasher. The trolleys are provided with an ergonomic push/pull bracket to enable effortless maneuvering and eliminate unnecessary lifting. The open construction of the undercarriage keeps the overall weight low.

- + Ergonomic push/pull bracket
- + Saucer holder and waste bin
- + Extendible girders
- + Thermos jug on serving tray (SK 15 VL)



+ Type - SK 10 VL

# ANIMO

## ANYWHERE

Animo's professional coffee equipment can be placed and used anywhere. For example:

- + Hotel
- + Hospital
- + Care home
- + Breakfast room
- + Canteen
- + Restaurant
- + Coffee shops
- + School
- + Office and business
- + Theater
- + Event or exhibition centre
- + Kiosk
- + Ship or sea vessel
- + Church
- + Crematorium
- + Conference room
- + ... and many more



# SPECIFICATIONS COMBI-LINE

## WORKTOP SET-UP

	CB 2x5	CB 2x5W	CB 1x5 L/R	CB 1x5W L/R	CB 2x10	CB 2x10W
Article number	1005390	1005394	L:1005392 R:1005391	L:1005396 R:1005395	1005398	1005402
Buffer stock coffee/tea	10 l, 80 cups	10 l, 80 cups	5 l, 40 cups	5 l, 40 cups	20 l, 160 cups	20 l, 160 cups
Hour capacity coffee/tea*	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 60 l, 480 cups	abt. 60 l, 480 cups
Boiler content	-	4,2 l	-	4,2 l	-	5,6 l
Hour capacity hot water	-	33 l	-	33 l	-	60 l
Water dispensing in 1 run	-	2,6 l	-	2,6 l	-	4,1 l
Electrical connection	1N~220-240V 3175W, 50-60Hz	1N~220-240V 3475W, 50-60Hz	1N~220-240V 3125W, 50-60Hz	1N~220-240V 3425W, 50-60Hz	3N~380-415V 6275W, 50-60Hz	3N~380-415V 6275W, 50-60Hz
Dimensions (WxD(xD1**)*xH)	815x470(330)x700	815x470(330)x700	505x470(330)x700	505x470(330)x700	980x470(330)x790	980x470(330)x790
Tap outflow height	185 mm	185 mm	185 mm	185 mm	185 mm	185 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C
Water dosing time	abt. 10 min/5 l	abt. 10 min/5 l	abt. 10 min/5 l	abt. 10 min/5 l	abt. 10 min/10 l	abt. 10 min/10 l
Filter paper	101/317	101/317	101/317	101/317	152/457	152/457

	CB 1x10 L/R	CB 1x10W L/R	CB 2x20	CB 2x20W	CB 1x20 L/R	CB 1x20W L/R
Article number	L:1005400 R:1005399	L:1005404 R:1005403	1005406	1005410	L: 1005408 R:1005407	L:1005412 R:1005411
Buffer stock coffee/tea	10 l, 80 cups	10 l, 80 cups	40 l, 320 cups	40 l, 320 cups	20 l, 160 cups	20 l, 160 cups
Hour capacity coffee/tea*	abt. 60 l, 480 cups	abt. 60 l, 480 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups
Boiler content	-	5,6 l	-	5,6 l	-	5,6 l
Hour capacity hot water	-	60 l	-	60 l	-	60 l
Water dispensing in 1 run	-	4,1 l	-	4,1 l	-	4,1 l
Electrical connection	3N~380-415V 6175W, 50-60Hz	3N~380-415V 6175W, 50-60Hz	3N~380-415V 9275W, 50-60Hz	3N~380-415V 9275W, 50-60Hz	3N~380-415V 9175W, 50-60Hz	3N~380-415V 9175W, 50-60Hz
Dimensions (WxD(xD1**)*xH)	590x470(330)x790	590x470(330)x790	1095x500(360)x895	1095x500(360)x895	645x500(360)x895	645x500(360)x895
Tap outflow height	185 mm	185 mm	185 mm	185 mm	185 mm	185 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C
Water dosing time	abt. 10 min./10 l	abt. 10 min./10 l	abt. 14 min./20 l	abt. 14 min./20 l	abt. 14 min./20 l	abt. 14 min./20 l
Filter paper	152/457	152/457	203/533	203/533	203/533	203/533

## COMBI-LINE WORKTOP 40 L\*\*\*

	CB 2x40	CB 1x40 L/R	CB 40	CN40e
Article number	1007173	1007175 / 1007174	1007176	1007177
Buffer stock coffee/tea	80 l, 640 cups	40 l, 320 cups	-	40 l, 320 cups
Hour capacity coffee/tea*	abt. 180 l, 1440 cups	abt. 180 l, 1440 cups	abt. 180 l, 1440 cups	-
Electrical connection	3N~ 380-415V, 18375W, 50-60 Hz	3N~ 380-415V, 18225W, 50-60 Hz	3N~ 380-415V, 18075W, 50-60 Hz	1N~ 220-240V, 150W, 50-60 Hz
Dimensions (WxD(xD1**)*xH)	1320 x 685(465) x 975 mm	805 x 685(465) x 975 mm	235 x 345 x 985 mm	ø455 x 562 mm
Tap outflow height	158 mm	158 mm	-	95 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	-	abt. 80-85°C
Water dosing time	abt. 14 min./40 l	abt. 14 min./40 l	abt. 14 min./40 l	-
Filter paper	280/635	280/635	-	280/635

\* Flow of hot water \*\* Excl. drip tray \*\*\* Different design Combi-line 40L: Stainless steel front, combi filter, grips and drip tray  
All models have automatic water filling (3/4")

# COMBI-LINE

## SET-UP WITH SERVING TROLLEYS

	CB 5	CB 5W	CB 10	CB 10W	CB 20	CB 20W
Article number	1005393	1005397	1005401	1005405	1005409	1005413
Hour capacity coffee/tea*	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 60 l, 480 cups	abt. 60 l, 480 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups
Boiler content	-	4,2 L	-	5,6 L	-	5,6 L
Hour capacity hot water	-	33 L	-	60 L	-	60 L
Water dispensing in 1 run	-	2,6 L	-	4,1 L	-	4,1 L
Electrical connection	1N~220-240V 3075W, 50-60Hz	1N~220-240V 3375W, 50-60Hz	3N~380-415V 6075W, 50-60Hz	3N~380-415V 6075W, 50-60Hz	3N~380-415V 9075W, 50-60Hz	3N~380-415V 9075W, 50-60Hz
Water dosing time	abt. 10 min/5 l	abt. 10 min/5 l	abt. 10 min/10 l	abt. 10 min/10 l	abt. 14 min/20 l	abt. 14 min/20 l
Dimensions (WxDxH)	235x375x725	235x490x725	235x375x820	235x490x820	235x375x920	235x490x920
Suitable for	CN5e/i	CN5e/i	CN10e/i	CN10e/i	CN20e/i	CN20e/i

\* Flow of hot water

All models have: automatic water filling (3/4")

## CONTAINERS - ELECTRICALLY HEATED

	CN5e	CN10e	CN20e
Article number	1005364	1005365	1005366
Content	5 l	10 l	20 l
Electrical connection	1N~ 220-240V, 50W, 50-60 Hz	1N~ 220-240V, 100W, 50-60 Hz	1N~ 220-240V, 100W, 50-60 Hz
Dimensions Ø x H	237 x 406 mm	307 x 427 mm	355 x 515 mm
Tap outflow height	120 mm	120 mm	120 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C





# HOT WATER DISPENSERS

## WKT-DN

	WKT-D 5n HA	WKT-D 5n VA	WKT-D 10n HA	WKT-D 10n VA	WKT-D 20n HA	WKT-D 20n VA
Article number	30040	30055	30045	30060	30050	30065
Buffer stock hot water	5 l	5 l	10 l	10 l	20 l	20 l
Water dispensing in 1 run	4 l	4 l	8 l	8 l	18 l	18 l
Hour capacity hot water	30 l	30 l	30 l	30 l	30 l	30 l
Electrical connection	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz
Water connection	no	yes	no	yes	no	yes
Dimensions Ø x H	237 x 406 mm	237 x 406 mm	307 x 427 mm	307 x 427 mm	355 x 515 mm	355 x 515 mm
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 9 min	20 -> 97°C: 9 min	20 -> 97°C: 17 min	20 -> 97°C: 17 min	20 -> 97°C: 34 min	20 -> 97°C: 34 min

## WKI-N

	WKI 10n	WKI 20n 3kW	WKI 20n 6kW	WKI 40n	WKI 60n	WKI 80n
Article number	30110	30115	30120	30125	30130	30135
Buffer stock hot water	10 l	20 l	20 l	40 l	60 l	80 l
Hour capacity hot water	30 l	30 l	60 l	90 l	90 l	180 l
Electrical connection	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	3N~380-415V, 6600W, 50-60 Hz	3N~380-415V, 9600W, 50-60 Hz	3N~380-415V, 9600W, 50-60 Hz	3N~380-415V, 19200W, 50-60 Hz
Water connection	yes	yes	yes	yes	yes	yes
Dimensions Ø x H	224 x 520 mm	304 x 580 mm	304 x 580 mm	385 x 685 mm	385 x 855 mm	445 x 890 mm
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 17 min	20 -> 97°C: 34 min	20 -> 97°C: 17 min	20 -> 97°C: 23 min	20 -> 97°C: 35 min	20 -> 97°C: 25 min
Tapping speed	6-9 sec/l	6-9 sec/l	6-9 sec/l	6-9 sec/l	6-9 sec/l	6-9 sec/l

## WKT-N

	WKT 3n HA	WKT 3n VA	WKT 5n HA	WKT 5n VA
Article number	30100	30101	1003699	1004095
Buffer stock hot water	3 l	3 l	5 l	5 l
Water dispensing in 1 run	2 l	2 l	4 l	4 l
Hour capacity hot water	21 l	21 l	21 l	21 l
Electrical connection	1N~220-240V, 2100W 50-60 Hz	1N~220-240V, 2100W 50-60 Hz	1N~220-240V, 2100W 50-60 Hz	1N~220-240V, 2100W 50-60 Hz
Water connection	no	yes	no	yes
Dimensions (WxDxH)	215 x 280 x 445	215 x 280 x 445	215 x 280 x 575	215 x 280 x 575
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 8 min	20 -> 97°C: 8 min	20 -> 97°C: 14 min	20 -> 97°C: 14 min

	WKT 10n HA	WKT 10n VA	WKT 20n HA	WKT 20n VA
Article number	30145	30140	30155	30150
Buffer stock hot water	10 l	10 l	20 l	20 l
Water dispensing in 1 run	8 l	8 l	18 l	18 l
Hour capacity hot water	30 l	30 l	30 l	30 l
Electrical connection	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz	1N~220-240V, 3200W 50-60 Hz
Water connection	no	yes	no	yes
Dimensions Ø x H	225 x 505 mm	225 x 505 mm	305 x 560 mm	305 x 560 mm
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 17 min	20 -> 97°C: 17 min	20 -> 97°C: 34 min	20 -> 97°C: 34 min

# BEVERAGE CONTAINERS

## BEVERAGE CONTAINERS CE/CI

	CE 4	CE 6	CE 10	CE 20
Article number	50050	50051	50053	50056
Contents	4 l, 32 cups	6 l, 48 cups	10 l, 80 cups	20 l, 160 cups
Electrical connection	1N-220-240V, 165W 50-60 Hz	1N-220-240V, 165W 50-60 Hz	1N-220-240V, 165W 50-60 Hz	1N-220-240V, 385W 50-60 Hz
Dimensions Ø x H	237 x 346 mm	237 x 405 mm	252 x 489 mm	307 x 576 mm
Weight	4,4 kg	5,1 kg	6,7 kg	10,5 kg
Holding temperature	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C
Tap height	120 mm	120 mm	120 mm	120 mm

	CI 4	CI 6	CI 10	CI 20
Article number	50038	50039	50041	50044
Contents	4 l, 32 cups	6 l, 48 cups	10 l, 80 cups	20 l, 160 cups
Dimensions Ø x H	237 x 346 mm	237 x 405 mm	252 x 489 mm	307 x 576 mm
Weight	4,4 kg	5,1 kg	6,5 kg	10,3 kg
Temperature loss per hour	5°C	4°C	3°C	3°C
Isolation	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free
Tap height	120 mm	120 mm	120 mm	120 mm

# SERVING TROLLEY

	Trolley J	Trolley S	Trolley C	Trolley JR	Trolley ST	Trolley SK 10 VL	Trolley SK 15 VL	Trolley SK 20 VL
Article number	60004	60006	60001	60002	60005	60035	60036	60037
Dimensions (WxDxH)	455 x 660 x 860	590 x 795 x 860	940 x 560 x 860	455 x 620 x 1050	525 x 860 x 1050	660 x 640 x 1050	1020 x 640 x 1050	1220 x 640 x 1050
Capacity containers	1	1	2	1	1	1	2	2
Capacity cups and saucers	-	-	-	abt. 95	abt. 160	abt. 180	abt. 180	abt. 360
Drawer	max. 1	max. 1	-	max. 1	max. 1	max. 6	max. 6	max. 12

+ Optional: bottle holder, spoon holder, litter bin, saucer rack, lock ring and parking rails

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