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Профессиональные кофемашины OptiBean X



PRECISE

sate





JUST HOW YOU LIKE IT

A strong espresso, the perfect cappuccino, a delicious lungo – whatever you prefer to drink; true flavour is in the smallest details. Only when the conditions are exactly right, you'll get the coffee that really suits you.

That's exactly what we offer with the latest edition in our award winning OptiBean series. Its core has been completely redesigned to bring you precision in taste.

Cup, after cup, after cup.

The new OptiBean X
Precision in taste

A PERFECT CUP OF CLASS

Freshly ground coffee beans deserve to be treated with respect. It's all in the extraction: the combination of the amount of coffee, grinding degree, contact pressure, and temperature.

- + Freshly ground coffee
- + Set preferences with precision strength control
- + The most perfect crema
- + Extremely silent in use

OptiBean's new X-press precision brewer perfectly aligns these conditions to your taste. Because that's what it takes to turn your brew into a cup of class.

*Your perfect coffee is just
one touch away*





THE **FINE** ART OF **BREWING**

Brewing the perfect coffee can be a breeze, if you have the right tools. OptiBean X is equipped with an entirely new X-press brewer, and that upgrades your machine with:

- + The highest quality in grind and brew
- + Dispense bigger cups faster
- + Consistent in-cup quality and precision in taste
- + Swiss made X-press brewer
- + Adjustable tamping pressure
- + TWO in ONE; espresso and fresh brew coffee

With its smart combination of high quality parts and technical skills, OptiBean X produces freshly ground coffee and many variations in no time. Even when you're brewing two cups at a time.

- + Brew two cups at once in one cycle
- + Easy to operate through the intuitive user interface
- + Follow the brewing process on-screen
- + Personal strength preferences are easily adjustable
- + Improved hot water system for high-quality tea
- + Americano bypass standard
- + Drink choice: small - medium - large
- + Extra options to personalise your drink

HASSLE FREE AND DURABLE

OptiBean X is user-friendly in every way. It is easy to install and requires little maintenance. Just follow the intuitive interface on the 7" touch screen to brew your espresso, coffee or tea in a matter of seconds.

More efficient



A+



Less efficient

Norm EVA - Energy Measurement
Protocol (version 3. 0B - 14/2/2011)

LONG-LASTING QUALITY

OptiBean X is made from stainless steel and recyclable plastics, and its interior has had a redesign compared to the current OptiBean. All parts are carefully selected by Animo, and of very high quality – with a focus on reliability, durability and user-friendliness. And of course, OptiBean is as energy-efficient as it can be.

- + Designed for reliability, durability and user-friendliness
- + Made for minimum maintenance
- + The grinder's ceramic discs will last a lifetime
- + Recyclability 95.4%
- + OptiBean is energy-efficient, with an A+ rating thanks to:
 - LED lighting
 - Extra-insulated hot water tank
 - Intelligent Energy Saving Mode (in standby)

EFFORTFREE MAINTENANCE

The new OptiBean comes with animated cleaning instructions, and apart from that, we've made sure all components are placed in visible and accessible places. That means anyone can clean the machine, under 12 minutes.

- + Rinsing & cleaning with animations
- + All parts are easy to remove and to clean
- + Weekly full cleaning takes less than 12 minutes



LOOKING GOOD

Good taste isn't just about coffee.
Clean design lines and friendly
LED lighting make OptiBean an
eye-catching addition to any interior.

- + Coloured front in black and white
- + Side panels come in black or wood
- + Inviting and user-friendly interface
- + Bright LED lighting can be adjusted to your own preference
- + Beans are visible for the authentic espresso feeling
- + Company-specific branding on the exterior of the machine (e.g. for private label purposes)



PREPARED TO CONNECT

The OptiBean X is prepared for a telemetry connection that offers the opportunity to monitor its performances. The data can be used to analyse and optimise operations, and to prevent unnecessary service visits.

- + Get insights in user behaviour and revenues
- + View centralised data on all coffee machines within your network
- + Use planning tools and predict trends
- + MDB / DEX-UCS (EVA DTS) connection

A LOOKER IN EVERY ENVIRONMENT

Animo's OptiBean X brews from about 50 to no less than 250 cups per day and is therefore suitable for locations with more than 15 people. It can be placed and used anywhere.

- + Office
- + Hotel
- + Restaurant
- + Supermarket
- + Hospital
- + Canteen
- + Breakfast room
- + Gas station
- + Kiosk
- + Athletic club
- + Care home
- + Exhibition centre
- + Airport
- + School
- + Theater
- + ... and many more.



OPTIBEAN X IN YOUR LOCATION:

Curious how OptiBean will look in your location?
Scan the QR code and use the AR feature for a virtual image.

MUST-HAVE **MACHINE** FOR COFFEE **LOVERS**

OptiBean X is the newest edition in our prize-winning OptiBean series. Its core has been completely redesigned, and there are numerous options to further upgrade your coffee, including:

TASTE

- + Consistent in-cup quality
- + Adjustable pressure and extraction time
- + Brew 2 cups at once
- + Up to 24 coffee variations

TECHNICAL

- + Up to 3 instant canisters
- + Enlargement set for bean hoppers or instant canisters
- + One or two coffee grinders
- + TWO in ONE: for espresso and fresh brew coffee
- + TS: thermos jug 1.5 or 2 ltr

DESIGN

- + Black, white, wood
- + Company logo, image, video or advertisement as screen saver
- + Drip tray with wooden deco edge
- + Coffee tag for bean hopper

ADD-ONS

- + Compatible with various payment systems (MDB)
- + Cup detection
- + Cup dispenser
- + Cup warmer



MODELS AND MENUS



OPTIBEAN X 10

- + 1 large bean hopper (2,2 kg)



OPTIBEAN X 11

- + 1 large bean hopper (2,2 kg)
- + 1 instant canister (3.8 ltr)
- + Mixers: 1



OPTIBEAN X 12

- + 1 large bean canister (2,2 kg)
- + 2 instant canisters (1.6 ltr)
- + Mixers: 1*



OPTIBEAN X 13

- + 1 large bean hopper (2,2 kg)
- + 2 instant canisters (0.9 ltr)
- + 1 instant canisters (1.4 ltr)
- + Mixers: 2



OPTIBEAN X 20

- + 2 bean hoppers (1 kg)



OPTIBEAN X 21

- + 2 bean hoppers (1 kg)
- + 1 instant canister (3.8 ltr)
- + Mixers: 1



OPTIBEAN X 22

- + 2 bean hoppers (1 kg)
- + 2 instant canisters (1.6 ltr)
- + Mixers: 1*



OPTIBEAN X 23

- + 2 bean hoppers (1 kg)
- + 2 instant canisters (0.9 ltr)
- + 1 instant canisters (1.4 ltr)
- + Mixers: 2

GENERAL INFORMATION

- + X-press brewer capacity 6 - 20 gr / 25 - 350 ml
- + Capacity boiler: 1.1 ltr 1800W
- + Brewing time, cup (120 ml): 20 - 30 sec
- + Electrical connection: 220-240V / 50-60Hz / 1950W
- + Waste compartment: 1 kg (140 pucks), TS 2.7 kg (385 pucks)



OPTIBEAN X 12 TS

- + 1 large bean hopper (2,2 kg)
- + 2 instant canisters (1.6 ltr)
- + Mixers: 1
- + Tap height 260 mm



OPTIBEAN X 22 TS

- + 2 bean hoppers (1 kg)
- + 2 instant canisters (1.6 ltr)
- + Mixers: 1*
- + Tap height 260 mm

* 2 mixers on request

DRINK OPTIONS

Drink options depend on the ingredients that you select for each canister. Adjustable controls make it easy to change the options.

DRINK OPTIONS	X 10/20	X 11x21	X 12x22	X 13/23
Coffee (jugs) ☕	✓	✓	✓	✓
Coffee with milk		✓	✓	✓
Coffee with sugar		⊙	⊙	✓
Coffee with milk & sugar				✓
Espresso ☕	✓	✓	✓	✓
Cappuccino ☕		✓	✓	✓
Latte Macchiato		✓	✓	✓
Coffee chocolate		⊙	✓	✓
Chocolate ☕		⊙	✓	✓
Wiener Melange			✓	✓
Hot water	✓	✓	✓	✓
Espresso choc		⊙	✓	✓
Decaf		⊙	⊙	⊙
Tea		⊙	⊙	⊙
Hot milk		⊙	⊙	⊙
Chocolate with milk ☕		⊙	⊙	⊙
Double espresso	⊙	⊙	⊙	⊙
Cold water	●	●	●	●

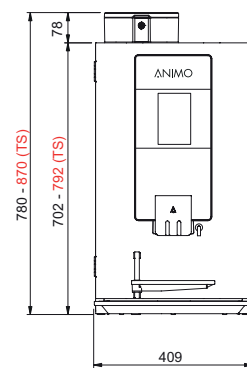
- ✓ Standard configuration from factory
- ⊙ Adjustable selections (depending on the chosen ingredients)
- Possible with cooling unit in base cabinet

CAPACITY OF INGREDIENT CANISTERS

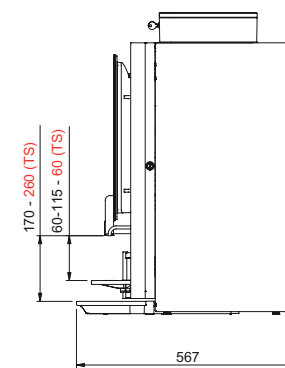
The canister capacities can easily be enlarged.

FRONT VIEW

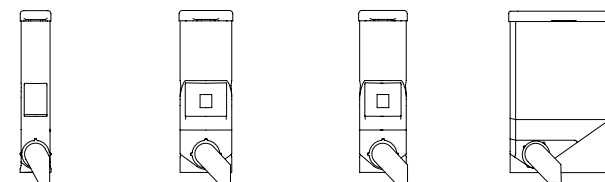
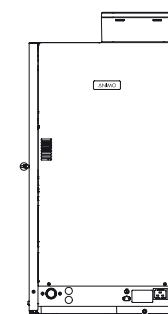
All dimensions in millimeters.



SIDE VIEW RIGHT



BACKSIDE



	Bean hopper	Canister 0.9 ltr	Canister 1.4 ltr	Canister 1.6 ltr	Canister 3.8 ltr
Coffee beans	± 2200 gr / 295 cups 2x ± 1000 gr / 270 cups	-	-	-	-
Topping	-	± 425 gr / 60 cups	± 650 gr / 93 cups	± 750 gr / 107 cups	± 1800 gr / 257 cups
Chocolate	-	± 650 gr / 40 cups	± 1000 gr / 60 cups	± 1150 gr / 70 cups	± 2750 gr / 166 cups
Sugar	-	± 750 gr / 250 cups	± 1200 gr / 400 cups	± 1350 gr / 450 cups	-
Instant coffee	-	± 200 gr / 100 cups	± 300 gr / 150 cups	± 350 gr / 175 cups	-
Chai latte	-	± 650 gr / 40 cups	± 1000 gr / 60 cups	± 1150 gr / 70 cups	± 2750 gr / 166 cups

+ The canisters can be enlarged easily to increase capacity

EXCEPTIONAL FEATURES

UPGRADED COFFEE

- + NEW: X-press brewer;
6 – 20 gr / 25 – 350 ml
- + One brewer for real espresso and fresh
brew filter coffee
- + Adjustable tamping pressure
- + Strength control for coffee, milk and sugar
- + Double outlet for the real espresso experience
- + Brewing time (120 ml): 25 – 30 sec
- + 1 or 2 bean hoppers and grinders
- + Standard with by-pass for Americano and
large cups
- + Separate hot water tap



OPTIMISED DESIGN

- + OptiLight LED lighting (any colour, RGB)
- + Extensive advertising options on screen
- + Screen saver to show logo, image, video
- + Different themes for background colours
- + Allergen information on the screen

GET THE RIGHT SIZE

- + Daily output up to 250 beverages
- + Suitable for two coffee / cappuccino in
one cycle
- + Suitable for cups and jugs (1.0/1.5/2.0 ltr)
- + Multiple drink sizes; small, medium, and large
- + 1 – 3 canisters for instant ingredients
- + Large capacity bean hopper
- + Large waste compartment 140 pucks /
TS 385 pucks

DURABILITY AND LONGEVITY

- + Durable machine (high quality components)
- + Ceramic grinding mechanism (Ditting®) for
ultra long-life ($\pm$ 150.000 cups)
- + Recyclability 95.4%
- + Intelligent Energy Save Mode
- + Energy label A+

USABILITY AND MAINTENANCE

- + 7" touch screen with intuitive user-interface
- + Easy user support on screen (with animations)
for cleaning
- + Screen notification when canister is
(almost) empty
- + Drip tray with overflow protection and easy
connection to drain
- + Easily accessible and to clean large waste
bin: 140 pucks of 7 gram
- + Lockable bean hopper(s)

HIGH-TECH SYSTEM

- + Mixer system with adjustable mixer speed
(RPM)
- + Ultra quick grinding, noise level < 70 dB
- + Hourly capacity: 120 ml coffee: 80 cups
(single brew), 160 cups (double brew)
- + Capacity boiler: 1.1 ltr, 1.800W
- + Rotary pump: 10 bar
- + Electrical connection: 220-240V / 50-60Hz
/ 1950W
- + Water connection: 3/4"
- + Usage counters
- + Prepared for MDB / DEX-UCS (EVA DTS)
connection



ACCESSORIES AND EXTRAS

ACCESSORIES

- + Hot and cold drinks from one machine (cooling unit in lower cabinet)
- + Bean hopper enlargement set
- + Enlargement set XL Instant
- + Design steel cover to protect drip tray
- + Cup dispenser for wall or table top, in stainless steel or black, suitable for different sizes of coffee cups (min Ø 60 - max Ø 90 mm)
- + Base cabinet
- + Water filter
- + Water tank with pump
- + Cup warmer (KKVn)
- + Thermos jug 1 ltr
- + Thermos jug 1.5 and 2 ltr (TS model)
- + Maintenance kit
- + Drainage hose set
- + Coffee tag for bean hopper



PAYMENT SYSTEM

- + Compatible with various payment systems (MDB): Coin mechanism, money exchanger and contactless payment systems
- + MINI housing (1010343) for contactless payment only



CLEANING PRODUCTS

- + Grindz™ coffee grinder cleaner
- + Cleaning kit
- + Cleaning tablets
- + Coffee fur remover
- + Descaling agent

OPTIBEAN TS

- + 1 or 2 Bean hoppers
- + Tap height: 260 mm
- + XXL waste bin: abt. 385 pucks / 2.7 kg



PRECISION IN
Taste





We make coffee machines and equipment for people who want to serve good coffee. User-friendly machines with a variety of options that are durable and convenient to maintain.

Our machines deliver a wide range of fresh, hot beverages time after time. Everything from freshly ground espresso, cappuccino or latte macchiato to tea, hot chocolate and instant soup. We've been doing business for more than 70 years in more than 100 countries worldwide.

Because the perfect coffee takes a perfect machine. And that takes experience, expertise and dedication.

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