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Профессиональные кофемашины OptiBean Touch



A
TASTEFUL
TOUCH

OptiBean

Feel like a barista.

ANIMO



JUST ONE TOUCH AWAY

Who doesn't love great coffee? Real coffee, freshly ground and just the right temperature. Something you take a moment to appreciate - no matter where you are or how busy you may be.

A perfect coffee starts with a perfect machine. OptiBean by Animo brews freshly ground coffee and many variations in no time. For any espresso-based drink you wish to serve.

Your perfect espresso is just one touch away.



OptiBean. *Feel like a barista.*

ONE TOUCH BREWING

OptiBean is user-friendly in every way. It is easy to set up and requires little maintenance. Simple to operate with easy-to-swipe touchscreen or ready-to-go keypad.

Brew your espresso, coffee or tea in a matter of seconds, with just one touch. It's as simple as that.

- + Easy to operate through the intuitive user interface
- + Simply swipe between pages
- + 24 easily programmable beverages
- + Follow the brewing process onscreen
- + Personal strength preferences are easily adjustable
- + Screensaver for logo, images, video or advertisement
- + Also available with push button panel



OPTIBEAN TOUCH

OPTIBEAN: The intelligent OptiBean espressomachine with ready-to-go push button panel. For those who like to push a button, a perfect espresso is just one press away.

FLAVOUR AT ITS PUREST

A strong espresso, the perfect cappuccino or simply a delicious brew. It's all about flavour and that's what Animo's OptiBean delivers. The Italian brewing system makes your espresso the old-fashioned way, under just the right pressure. Pure taste topped with a delicious cream layer, whenever you want.

OptiBean is for connoisseurs, for purists, for anyone who loves real, fresh coffee. The perfect espresso is always at your fingertips.

- + OptiBean brews freshly ground coffee whenever you want
- + Choose from many varieties of espresso-based drinks
- + Program up to 24 of your favourite coffee recipes
- + Full-strength espresso or a mild cup of Joe? It's all possible with strength control
- + Instant (powdered) drinks, including (chocolate) milk
- + Separate tap for hot water, for your perfect cup of tea
- + The mixer system has an adjustable mixer speed (rpm) for an excellent topping
- + Userfriendly in every way
- + OptiBean 4, easy jug filling or integrated sugar with the extra ingredient canister.

OPTIBEAN XL

Love a bigger, fuller cup? In addition to OptiBean, OptiBean XL is equipped with an extra large espresso brewing system.



+ Fresh coffee beans

+ Wide choice of espresso-based drinks, such as latte macchiato

+ Separate tap for hot water

+ OptiBean 4, 2 mixers and 3 ingredient canisters

DURABLE QUALITY

Brewing the best coffee is a technical matter too. OptiBean's Swiss-made grinder and Italian brewing system combine their strengths to provide the perfect espresso.

- + OptiBean remains reliable, even with intensive use
- + Reversed brewer, quiet in operation and no drip
- + The grinder's ceramic discs will last a lifetime
- + Available with standard or XL brewer for brewing large cups
- + OptiBean is extensively tested by hand

OptiBean isn't just technically perfect, it's also durable. The materials and construction guarantee hassle-free use for years to come. And OptiBean is energy efficient, which is nice for you and the environment.

- + The machine is constructed entirely from materials designed for long life and minimum maintenance
- + The primary material is stainless steel: long lasting and 100% recyclable
- + OptiBean is energy-efficient, with an A+ rating thanks to:
 - LED lighting
 - Extra-insulated hot water tank (approximately 50% more efficient)
 - Intelligent Energy Saving Mode (in standby)



- + Reversed espresso brewer system; 230 V motor, silent, delicious crema and no drip



Norm EVA - Energy Measurement Protocol (version 3.0B - 14/2/2011)



TASTEFUL DESIGN

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

- + Inviting and user-friendly interface
- + Available with easy-to-swipe touchscreen or ready-to-go keypad
- + OptiBean is made from stainless steel with subtle detailing
- + Bright LED lighting can be adjusted to your own preference
- + Coloured front in any RAL colour
- + Beans are visible for the authentic espresso feeling
- + Company-specific branding on the exterior of the machine (e.g. for private label purposes)
- + Winner iF Design Award 2018
- + German Design Award 2019 nominee



AT EASE ANYWHERE

Animo's OptiBean can be placed and used anywhere. For instance:

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





MODELS AND MENUS



OPTIBEAN 2 / 2 XL TOUCH

- + Capacity of espresso system: 6.5 - 9.5 g
Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and 1 instant canister
- + Bean canister: 1500 g
- + Instant canister / milk: ± 2300 g or
chocolate: ± 2440 g (3.8 l)
- + Mixers: 1
- + 24 easily programmable beverages
- + (W x D x H): 409 x 565 x 792 mm



OPTIBEAN 2 / 2 XL

- + Capacity of espresso system: 6.5 - 9.5 g
Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and 1 instant canister
- + Bean canister: 1500 g
- + Instant canister / milk: ± 2300 g or
chocolate: ± 2440 g (3.8 l)
- + Mixers: 1
- + Drink buttons: 12
- + (W x D x H): 409 x 565 x 792 mm



OPTIBEAN 3 / 3 XL TOUCH

- + Capacity of espresso system: 6.5 - 9.5 g
Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and
2 instant canisters
- + Bean canister: 1500 g
- + Instant canister / milk: ± 970 g (1.6 l)
- + Instant canister / chocolate: ± 1030 g (1.6 l)
- + Mixers: 1
- + 24 easily programmable beverages
- + (W x D x H): 409 x 565 x 792 mm



OPTIBEAN 3 / 3 XL

- + Capacity of espresso system: 6.5 - 9.5 g
Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and
2 instant canisters
- + Bean canister: 1500 g
- + Instant canister / milk: ± 970 g (1.6 l)
- + Instant canister / chocolate: ± 1030 g (1.6 l)
- + Mixers: 1
- + Drink buttons: 12
- + (W x D x H): 409 x 565 x 792 mm



OPTIBEAN 4 / 4 XL TOUCH

- + Capacity of espresso system: 6.5 - 9.5 g
Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and
3 instant canisters
- + Bean canister: 1500 g
- + Instant canister / milk: ± 970 g (1.6 l)
- + Instant canister / chocolate: ± 1030 g (1.6 l)
- + Instant canister / milk: ± 410 g (1.0 l)
- + Instant canister / chocolate: ± 610 g (1.0 l)
- + Instant canister / sugar: 750 g (1.0 l)
- + Instant canister / coffee: 200 g (1.0 l)
- + Mixers: 2
- + 24 easily programmable beverages
- + (W x D x H): 455 x 565 x 792 mm



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	OptiBean 2 (XL) Touch	OptiBean 3 (XL) Touch	OptiBean 4 (TS) (XL) Touch
Coffee (thermos jugs)	✓	✓	✓
Coffee with milk	✓	✓	✓
Coffee with sugar	◎	◎	✓
Coffee milk & suger	◎	◎	✓
Espresso	✓	✓	✓
Cappuccino	✓	✓	✓
Latte Macchiato	✓	✓	✓
Coffee choc	◎	✓	✓
Chocolate milk	◎	✓	✓
Wiener Melange		✓	✓
Hot water	✓	✓	✓
Espresso Choc	◎	✓	✓
Decaf	◎	◎	◎
Tea	◎	◎	◎
Hot milk	◎	◎	◎
Hot chocolate	◎	◎	◎
Double Espresso	◎	◎	◎
Instant coffee	◎	◎	◎
Soup			◎
Cold water	♦	♦	♦

✓ STANDARD FACTORY SETTINGS

◎ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)

♦ POSSIBLE WITH A COOLING UNIT IN THE BASE CABINET

CAPACITY OF INGREDIENT CANISTERS

	Bean hopper	Canister 1.0 l	Canister 1.6 l	Canister 3.8 l
Coffee beans ± 1500 gr / 200 cups	-	-	-	-
Topping	-	± 410 gr / 28 cups	± 970 gr / 138 cups	± 2300 gr / 150 cups
Chocolate	-	± 610 gr / 35 cups	± 1000 gr / 60 cups	± 2440 gr / 140 cups
Sugar	-	± 750 gr / 250 cups	-	-
Instant coffee	-	± 200 gr / 100 cups	-	-

The canister capacities can easily be enlarged. (See options)

FEATURES

- + Reversed espresso brewing system
- + Double outlet for the real espresso experience
- + Available with easy-to-swipe touchscreen or ready-to-go keypad
- + Company logo, image, video or advertisement as screensaver (OptiBean Touch)
- + Ceramic coffee grinder mechanism (Ditting®)
- + Canister for fresh coffee beans
- + Available with 1, 2 or 3 canisters for instant ingredients
- + Mixer system with adjustable mixer speed (RPM)
- + Make two cups at once (in 2 brewing cycles)
- + Separate taps for coffee and hot water
- + Water temperature control
- + Strength control (also for milk and sugar)
- + Adjustable OptiLight LED lighting
- + Intelligent Energy Saving Mode
- + Cleaning program (access on control panel)
- + Usage counter
- + Insulated stainless steel boiler
- + Adjustable cup tray
- + Suitable for cups and thermos jugs
- + Energy label A+

Bean hopper	Instant Canister		
	1.0 l	1.6 l	3.8 l
OB 2	1	-	-
OB 3	1	-	2
OB 4	1	1	2

OPTIONS AND ACCESSORIES

OPTIONS

- + Cup detection, so coffee can only be made when a cup is present.
We recommend using non-transparent cups/mugs, best results are obtained with lighter colors (matte black is not recommended)
- + Compatible with various payment systems (MDB)
- + Hot and cold from one machine (cooling unit in lower cabinet)
- + Front in black (default), other (RAL) colour options on request
Please enquire about terms
- + Company-specific branding on the exterior of the machine



- + Coin mechanism, coin changer (nri) or cashless payment system

ACCESSORIES

- + Water filter
- + Cup warmer (KKWn)
- + Thermos jug 1 l
- + Grindz™ coffee grinder cleaner
- + Cleaning kit
- + Cleaning tablets
- + Coffee fur remover
- + Descaling agent
- + Maintenance kit
- + Drainage hose set



- + Cup dispenser
Stainless-steel cup dispenser, suitable for different sizes of coffee cups.
Suitable for wall mounting.



- + Base cabinet in black.
Useful for storing ingredient refills, sugar, milk and stirrers. The rear panel is recessed to make room for connections and, possibly, a filter.
Available with or without cooling unit.



- + Canister extension for beans
With each canister extension, the bean canister capacity will increase by 700 g (± 75 cups).

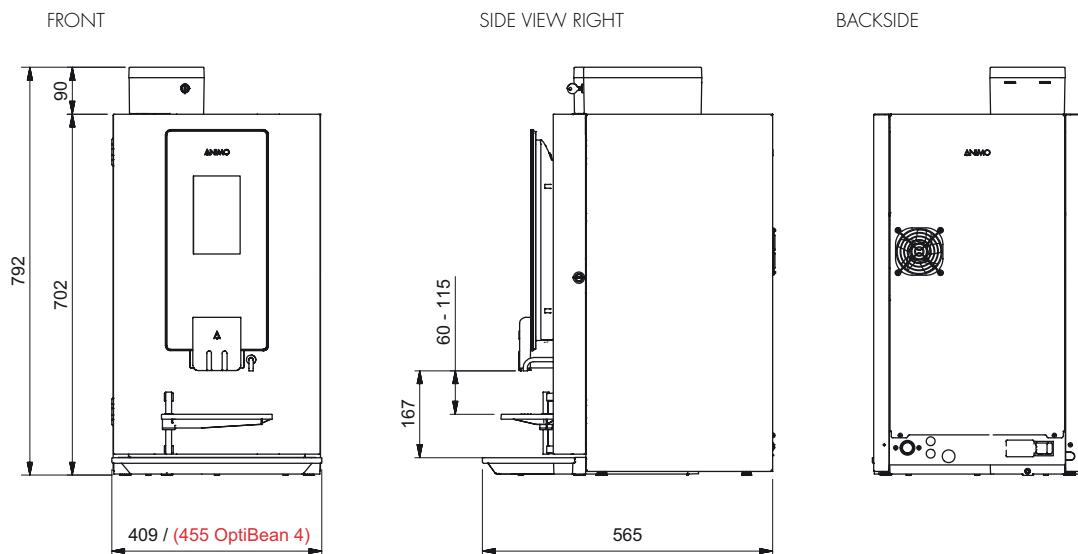


- + Stand-alone set
No main water supply? Use the Flojet water pump. The complete set consists of a pump, water tank and six-meter connecting hose, which can be easily installed in a base cabinet.

TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 25 - 30 sec
- + Hourly capacity: 120 cups (120 ml) / 14 l
- + Display OptiBean Touch: 7" touchscreen
- + Adjustable cup tray: 60 - 115 mm
- + Max. tap height: 167 mm
- + Rotary pump (Procon®): 10 bar
- + Power supply: 220-240V / 50-60Hz / 2275W
- + Water connection: $\frac{3}{4}$ "
- + Waste canister volume: 7 l (\pm 130 cups)
- + Insulated stainless steel boiler (1.1 l)
with 1800W element and boil-dry protection
- + Ceramic grinding mechanism (Ditting®)
for ultra long-life (150.000 cups)

OPTIBEAN



All dimensions in mm



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