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Астрахань (8512)99-46-04  
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Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37

Пермь (342)205-81-47  
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Уфа (347)229-48-12  
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Челябинск (351)202-03-61  
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## КАТАЛОГ

# FOR COFFEE PROFESSIONALS



*Оборудование Animo для профессионального  
использования.*



# ANIMO ANYWHERE

‘When the last chords of the concert have faded’  
‘When the meeting area of the nursing home is filling up’  
‘When the bell for the end of the exam has rung’  
‘When the doors of the congress room are opened’



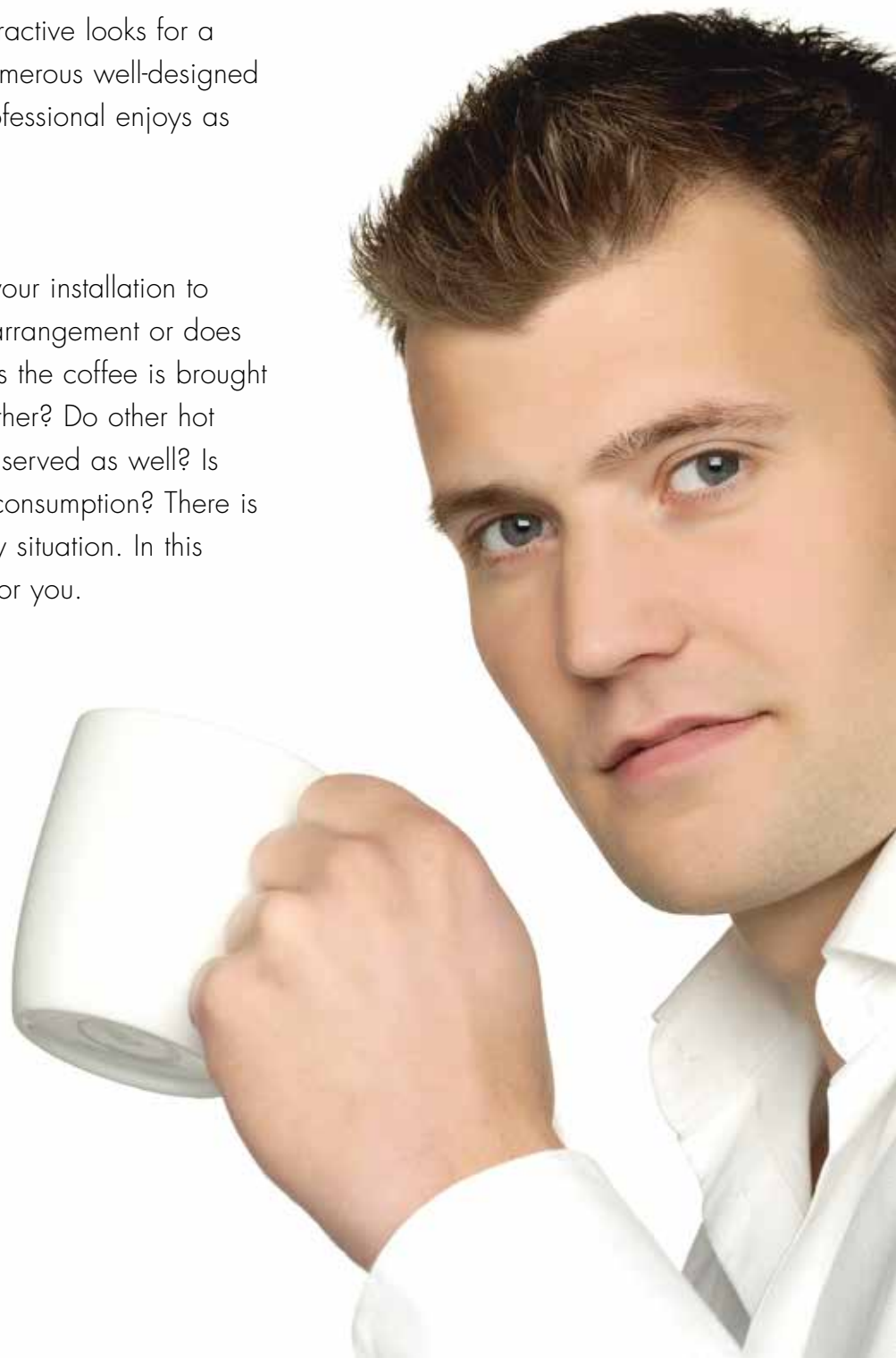
How often does a large group of people want a hot, refreshing cup of coffee at the same time? Is it your responsibility to provide this? And would you rather exceed your guests' expectations than simply fulfil them? Then rely on Animo machines.

### The secret of Animo ...

The secret of Animo machines is their ease of use. They are easy and logical to use. Stainless steel and high-quality synthetic materials ensure that the machines are easy to clean and keep their attractive looks for a very long time. No-drip taps and numerous well-designed details make sure that the coffee professional enjoys as much as the coffee user.

### Tailored for you

Animo offers the ability to fine-tune your installation to your requirements. Is there a buffet arrangement or does every table has its own jug? Perhaps the coffee is brought around to one department after another? Do other hot beverages, such as tea, have to be served as well? Is electricity available at the place of consumption? There is a custom Animo installation for every situation. In this brochure we set out all the options for you.



# ANIMO COMBI-LINE

ComBi-line machines offer the possibility of making large quantities of coffee and tea in a short time. A ComBi-line set-up is a combination of one or two continuous flow water heaters and one or two containers. The containers can be placed on a buffet, counter or serving trolley. The largest machine has a capacity of up to 1280 cups (160 litres) per hour.



+ ComBi-line with two 10 litre containers: CB 2x10



+ ComBi-line with a 10 litres container on the left side and a separate water boiler in the unit: CB 1x10W L.

## The perfect filter coffee

Even with large quantities, we never forget what matters. Every cup of coffee must be fresh and taste right. The ComBi-line is based on the fast-filter system. The matching filters containing the ground coffee are placed in special synthetic filter holders. Water at exactly the right temperature is passed through and collected in the container. That's how ComBi-line makes sure that the best from the coffee bean ends up in your cup.

## Tea for the tea lover

Tea can be made just as easily with the same machine. A special tea filter with filler pipe is available for this. No tea leaves in the tea and no used tea bags to be cleared away. Perfect.



+ For making tea in a container, place the special tea filter with filler pipe.

That's how ComBi-line makes





### The flexible buffet arrangement

If you place and serve coffee and tea at a central place, you will 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 water boiler in the unit?
- + One or two removable containers?
- + 5, 10, 20 or 40 litre containers?

### Container tube with tap and S-swivel arm

Ideal for serving large quantities of coffee in a short time.

### Raised base plate

Convenient when thermos jugs are often used.

Drain height 335 mm.



sure that the best from the coffee bean ends up in your cup.



## ANIMO ANYHOW

Animo is an internationally operating company with its head office in Assen, the Netherlands. Here marketing, product development and production are concentrated as well. Due to this, we have the production process almost completely under our own control and so we can guarantee optimum quality. In addition, we can respond to special customer requirements better. Consequently, we have been able to adapt our coffee-making machines for use at sea.

+ Soft touch panel



### User-friendly

The ComBi-line is really easy to use. With the soft touch panel on the front side of the unit the required quantity of coffee to be brewed is easy to set. The recommended quantity of ground coffee is then indicated. A signal tells you when the coffee is ready. You hardly need to do anything.

### Everything under control

Every ComBi-line is full of smart features that further enhance their ease of use. For instance, there is a timer for programming the settings for the next day. The ComBi-line has a (protected) operator and service environment. Here the settings for the coffee-making process, the required temperature and service can be managed.

### Safety comes first

The use of hot water requires good safety provisions. All machines 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

### Easy maintenance

Everything about the ComBi-line has been designed for fast and easy cleaning. The built-in descaling program leads the user through the process of removing lime scale. Coffee deposits in the inner jug are minimised. A special cleaning solvent supplied by Animo takes care of the rest. Animo can also supply descaling agent and coffee filters.



Thanks to the coffee dosing advice, the cof

### The practical serving trolley arrangement

If the coffee drinkers can not come to the coffee, the coffee should be provided to the coffee drinkers. Animo's ComBi-line offers perfect possibilities for decentralised serving of coffee and tea. A wall-mounted continuous flow water heater with a container and a serving trolley make an ideal combination. When the coffee is ready, replace the filter holder by an insulated lid. And off you go! An extra container and serving trolley offer even more flexibility. While you are serving in department A, the coffee for department B is already being freshly brewed!

### Synthetic filter holders

Lightweight and heat-insulating, so also easy to handle.

### Stainless steel filter holder for 40 litre container

Only the largest size has a filter holder made of stainless steel instead of plastic. With grips and a separate basket filter inlay.

### 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. Read more about this on page 10.

### Separate water boiler

The models with a separate water boiler in the unit have an extra tap. The water temperature can be set separately. Ideal for tea drinkers.

### Non-drip tap

This keeps everything tidy and clean for longer during use.

### Serving trolley

Animo also has an appropriate range of serving trolleys. Ask your supplier for the brochure.

+ Serving trolley CB 10W



+ CB 2X40

+ The containers are available in 5, 10 and 20 litres. Containers with the same volume can be stacked.



...dosing advice, the coffee always tastes perfect.

# ANIMO WATER BOILERS

Hot water is not only used for coffee or tea. For instance, instant products like soup and hot chocolate are being consumed more often. When large quantities of hot water are needed in a short time, the high-quality Animo machines are really convenient. The Animo ComBi-line combines the supply of hot water with a coffee-making machine (see pages 4 - 7). Additionally, Animo offers various other options.

WKI - series



WKT - series



## The WKI - series: wall-mounted

With a WKI-series storage water boiler you always have hot water. You tap exactly the quantity of water without the temperature decreasing. Their high speed and flexibility make the WKI ideal for professional use. WKI water boilers 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 litres.

## The WKT - series: buffet model

All WKT-series storage water boilers are counter models. They are single walled as standard 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 litres.

## The WKT-D - series: double walled

WKT-D storage water boilers have a double walled, stainless steel housing. The safe polyurethane insulation prevents the outside from becoming hot. The lid has been insulated as well. The WKT-D water boilers have a gauge glass, a non-drip tap and an adjustable thermostat as standard. 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.

WKT-D - series







More and more instant products like soup  
and hot chocolate are being consumed.

**WKT-3n / WKT-5n: with drip tray**

The WKT-3n and WKT-5n are double walled water boilers. It is equipped as standard with a drip tray. Available with (VA) or without a (HA) fixed water connection. The WKT-3n and WKT-5n can easily be combined with Animo's M-line (jug machines).

**WKS: with steam tap**

The WKS water boiler not only has a hot water tap, it has a steam tap as well. The steam is used for heating milk or chocolate. The hot water tap is particularly suitable for tapping small quantities of hot water (cups). The WKS has a capacity of 25 litres per hour.

A special descaling agent for cleaning water boilers is available from Animo in sachets or wholesale packs.



WKT-3N



WKS

## ANIMO ANYWAY

Animo equipment is a sensible investment in every way. The stainless steel housing is not only indestructible, it can also be completely recycled. The other components are made of high-quality materials and are very durable. Furthermore, Animo pays a great deal of attention to the use of energy. The double walled systems are strongly heat-insulating. All energy ends up in a nice, hot cup of coffee or tea. And this gives renewed energy!

# ANIMO

## BEVERAGE CONTAINERS

In practice there may be some time between making and serving hot or cold beverages. In particular when large quantities are involved. For retaining 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 making your choice, two questions are important:

### Do you want an electrically heated container or not?

When the containers are always used 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 makes sure that the beverages remain at the original temperature for a long time. Besides, insulated containers save energy.

### Do you want a 4, 5, 6, 8, 10, 12, 16, 20 or 25 litre container?

This choice will largely depend on the capacity required. However, the size of your biceps may be of interest too. In fact, small containers are easier to move. Besides, several smaller containers give more flexibility than one large container. By the way, 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. Transportable, stackable, with integrated gauge glass and no-drip tap. Electrical (CNe) or insulated (CNi) model. Options: 5, 10 or 20 litres.



**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, 8, 10, 12, 16, 20 or 25 litres. 4 - 8 litre containers have a carrying bracket, the others have grips.



+ Option: Clip on lid,  
Tap-protecting bracket

**CI - series:** suitable for hot and cold beverages. The polyurethane insulation maintains the beverage at a constant temperature for a very long time. Options: 4, 6, 8, 10, 12, 16, 20 or 25 litres. 4 - 8 litre containers have a carrying bracket, the others have grips.

When you serve nice, hot beverages, you will also receive warm reactions.



# COMBI-LINE SPECIFICATIONS

## WORKTOP SETUP

	CB 2x5	CB 2x5W	CB 1x5 L/R	CB 1x5W L/R	CB 2x10	CB 2x10W
Article number	10600	10615	L: 10605 / R: 10610	L: 10620 / R: 10625	10640	10655
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	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	2,2 l	-	2,2 l	-	3,6 l
Electrical connection	1N~ 220-240V, 3200W, 50-60 Cy	3N~ 380-415V, 5400W, 50-60 Cy	1N~ 220-240V, 3200W, 50-60 Cy	3N~ 380-415V, 5400W, 50-60 Cy	3N~ 380-415V, 6200W, 50-60 Cy	3N~ 380-415V, 8400W, 50-60 Cy
Dimensions (WxD(xD1**)*xH)	770 x 465(325) x 695 mm	770 x 465(325) x 695 mm	530 x 465(325) x 695 mm	530 x 465(325) x 695 mm	907 x 465(325) x 785 mm	907 x 465(325) x 785 mm
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: 10645 / R: 10650	L: 10660 / R: 10665	10680	10695	L: 10685 / R: 10690	L: 10700 / R: 10705
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	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	3,6 l	-	3,6 l	-	3,6 l
Electrical connection	3N~ 380-415V, 6200W, 50-60 Cy	3N~ 380-415V, 8400W, 50-60 Cy	3N~ 380-415V, 9200W, 50-60 Cy	3N~ 380-415V, 11400W, 50-60 Cy	3N~ 380-415V, 9200W, 50-60 Cy	3N~ 380-415V, 11400W, 50-60 Cy
Dimensions (WxD(xD1**)*xH)	599 x 465(325) x 785 mm	599 x 465(325) x 785 mm	1015 x 500(360) x 890 mm	1015 x 500(360) x 890 mm	653 x 500(360) x 890 mm	653 x 500(360) x 890 mm
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

## SETUP WITH SERVING TROLLEYS

	CB 5	CB 5W	CB 10	CB 10W	CB 20	CB 20W
Article number	10630	10635	10670	10675	10710	10715
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	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	2,2 l	-	3,6 l	-	3,6 l
Electrical connection	1N~ 220-240V, 3200W, 50-60 Cy	3N~ 380-415V, 5400W, 50-60 Cy	3N~ 380-415V, 6200W, 50-60 Cy	3N~ 380-415V, 8400W, 50-60 Cy	3N~ 380-415V, 9200W, 50-60 Cy	3N~ 380-415V, 11400W, 50-60 Cy
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)	235 x 345 x 707 mm	235 x 490 x 707 mm	235 x 345 x 800 mm	235 x 490 x 800 mm	235 x 345 x 901 mm	235 x 490 x 901 mm
Suitable for	CN5e/i	CN5e/i	CN10e/i	CN10e/i	CN20e/i	CN20e/i

\* Flow of hot water \*\* Excl. drip tray  
All models have: automatic water filling (3/4")

## CONTAINERS - ELECTRICALLY HEATED

	CN5e	CN10e	CN20e
Article number	51105	51110	51120
Content	5 l	10 l	20 l
Electrical connection	1N~ 220-240V, 35W, 50-60 Cy	1N~ 220-240V, 70W, 50-60 Cy	1N~ 220-240V, 70W, 50-60 Cy
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

## CONTAINERS - INSULATED

	CN5i	CN10i	CN20i
Article number	51205	51210	51220
Content	5 l	10 l	20 l
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
Temperature loss per hour	abt. 4°C	abt. 3°C	abt. 2.5°C

## COMBI-LINE 40 L

	CB 2x40	CB 1x40 L/R	CB 40	CN40e
Article number	10750	10755 / 10760	10765	51140
Buffer stock coffee/tea	80 l, 640 cups	40 l, 320 cups	-	40 l, 320 cups
Hour capacity coffee/tea*	abt. 160 l, 1280 cups	abt. 160 l, 1280 cups	abt. 160 l, 1280 cups	-
Electrical connection	3N- 380-415V, 18200W, 50-60 Cy	3N- 380-415V, 18200W, 50-60 Cy	3N- 380-415V, 18200W, 50-60 Cy	1N- 220-240V, 140W, 50-60 Cy
Dimensions (WxD(xD1***)xH)	1240 x 685(465) x 970 mm	765 x 685(465) x 970 mm	235 x 345 x 985 mm	ø455 x 535 mm
Tap outflow height	153 mm	153 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

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



# WATER BOILERS SPECIFICATIONS

## COMB-LINE

	CB 5	CB 5W	CB 10	CB 10W	CB 20	CB 20W
Article number	10630	10635	10670	10675	10710	10715
Hour capacity hot water	abt. 30 l	abt. 30 l	abt. 60 l	abt. 60 l	abt. 90 l	abt. 90 l
Buffer stock hot water (W)	-	4,2 l	-	5,6 l	-	5,6
Hour capacity hot water (W)	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	2,2 l	-	3,6 l	-	3,6 l
Electrical connection	1N~220-240V, 3200W 50-60 Cy	3N~380-415V, 5400W, 50-60 Cy	3N~380-415V, 6200W, 50-60 Cy	3N~380-415V, 8400W, 50-60 Cy	3N~380-415V, 9200W, 50-60 Cy	3N~380-415V, 11400W, 50-60 Cy
Water connection	yes	yes	yes	yes	yes	yes
Dimensions (WxDxH)	235 x 345 x 707 mm	235 x 490 x 707 mm	235 x 345 x 800 mm	235 x 490 x 800 mm	235 x 345 x 901 mm	235 x 490 x 901 mm
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
Suitable for	CN5e/i	CN5e/i	CN10e/i	CN10e/i	CN20e/i	CN20e/i

## 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 Cy	1N~220-240V, 3200W 50-60 Cy	3N~380-415V, 6600W, 50-60 Cy	3N~380-415V, 9600W, 50-60 Cy	3N~380-415V, 9600W, 50-60 Cy	3N~380-415V, 19200W, 50-60 Cy
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 Cy	1N~220-240V, 2100W 50-60 Cy	1N~220-240V, 2100W 50-60 Cy	1N~220-240V, 2100W 50-60 Cy
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 Cy	1N~220-240V, 3200W 50-60 Cy	1N~220-240V, 3200W 50-60 Cy	1N~220-240V, 3200W 50-60 Cy
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

## 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 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy
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

## WKS

	WKS
Article number	30037
Contents steamborder	3.5 l
Buffer stock hot water	3 l
Hour capacity hot water	25 l
Hour capacity steam	25 l
Electrical connection	1N-220-240V, 3200W, 50-60 Cy
Water connection	yes
Dimensions (WxDxH)	195 x 490 x 465 mm
Heating time	abt. 9 min

# BEVERAGE CONTAINERS SPECIFICATIONS

## BEVERAGE CONTAINERS CE/CI

	CE 4	CE 6	CE 8	CE 10	CE 12	CE 16	CE 20	CE 25
Article number	50050	50051	50052	50053	50054	50055	50056	50057
Contents	4 l, 32 cups	6 l, 48 cups	8 l, 64 cups	10 l, 80 cups	12 l, 96 cups	16 l, 128 cups	20 l, 160 cups	25 l, 200 cups
Electrical connection	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 275W 50-60 Cy	1N-220-240V, 275W 50-60 Cy	1N-220-240V, 385W 50-60 Cy	1N-220-240V, 385W 50-60 Cy
Dimensions Ø x H	237 x 346 mm	237 x 405 mm	252 x 436 mm	252 x 489 mm	307 x 427 mm	307 x 504 mm	307 x 576 mm	307 x 655 mm
Weight	4,9 kg	5,5 kg	6,1 kg	6,7 kg	8,3 kg	9,5 kg	10,5 kg	11,5 kg
Holding temperature	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	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	120 mm	120 mm	120 mm	120 mm
	CI 4	CI 6	CI 8	CI 10	CI 12	CI 16	CI 20	CI 25
Article number	50038	50039	50040	50041	50042	50043	50044	50045
Contents	4 l, 32 cups	6 l, 48 cups	8 l, 64 cups	10 l, 80 cups	12 l, 96 cups	16 l, 128 cups	20 l, 160 cups	25 l, 200 cups
Dimensions Ø x H	237 x 346 mm	237 x 405 mm	252 x 436 mm	252 x 489 mm	307 x 427 mm	307 x 504 mm	307 x 576 mm	307 x 655 mm
Weight	4,5 kg	5,1 kg	5,9 kg	6,5 kg	8 kg	9,2 kg	10,3 kg	11,2 kg
Temperature loss per hour	5°C	4°C	4°C	3°C	3°C	3°C	3°C	3°C
Isolation	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free
Tap height	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm

## BEVERAGE CONTAINERS CN

	CN5e	CN10e	CN20e	CN5i	CN10i	CN20i
Article number	51105 / 51155 *	51110 / 51160*	51120 / 51170 *	51205 / 51255 *	51210 / 51260	51220 / 51270 *
Contents	5 l	10 l	20 l	5 l	10 l	20 l
Electrical connection	1N-220-240V, 35W 50-60 Cy	1N-220-240V, 70W 50-60 Cy	1N-220-240V, 70W 50-60 Cy	-	-	-
Dimensions Ø x H	237 x 406 mm	307 x 427 mm	355 x 515 mm	237 x 406 mm	307 x 427 mm	355 x 515 mm
Weight	5,1 kg	7,3 kg	11,2 kg	5 kg	7,2 kg	11 kg
Tap height	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm
Temperature loss per hour	-	-	-	4°C	3°C	2,5°C
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	-	-	-

\* Container without gauge glass

Options and accessories: tap protection (art.no. 99748), clip on lid (art. no. 99747), S-swivel arm (art.no. 99497) and container tube with tap (art.no. 99499)

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And a good machine takes experience, expertise and dedication.



# IT'S ALL ABOUT JUGS



M-Line | Excelso | Aromatic B-Series | Thermos Jugs  
*Animo equipment for jugs of fresh coffee.*

**ANIMO**



# COFFEE ANYONE?



With only the touch of a finger,  
the M-line coffee brewer is activated.  
Somewhere in the stainless steel housing,  
water is heated up to the exact  
right temperature.  
Once it starts to pour and is sent through the ground coffee  
beans, the magic happens.  
The smell of fresh coffee is released.  
The irresistible aroma takes over the room...

Wherever people get together, one of the first questions asked is "Coffee anyone?" A freshly brewed jug of coffee is part of how things should be. Starting off a productive day of work. After the completion of a job done together. During meetings and presentations. At the athletics club or in the arts centre. During... oh, you know best!

### Coffee makers with jugs

Animo has developed and produced coffee makers for over 65 years. In this brochure, we highlight coffee brewers with jugs. Professional equipment that allows you to prepare the perfect cup of fresh filter coffee in no time. Or, if the situation calls for it: up to 288 perfect cups per hour. Animo coffee makers with jugs make everyone the perfect host. Serving and maintaining our brewing equipment is just as logical as it is easy.

### Everything is possible

Do you prefer large or small jugs? Glass jugs or thermos jugs? Do you want a machine with a water connection or with manual filling? With Animo, almost everything is possible. Several products even come in various colours to choose from. Do you prefer stainless steel combined with sheer black or playful blue? The wishes of the modern coffee lover are our starting point for a high-quality selection.

### Animo makes hospitality easy

Animo equipment is very simple to operate. Smart options lead to a hassle-free, tasty result. This makes it fun for you to be the host.

- + Jug detector: the brewing process starts and stops automatically when the jug is taken away or put back at its place.
- + Leak stop option: prevents the filter from dripping.
- + Coffee-ready signal: an audio alert indicates when the coffee is ready to pour.
- + Touch control for optimal user convenience
- + Dry-boil protection that can be reset externally.



- + The semi-automatic machines are equipped with a manual filling point on the front. This enables you to fill the machines easily
- + Automatic machines are equipped with a water connection
- + The water reservoir can hold 2.7 litres



- + A jug detector starts and stops the brewing process.
- + The leak stop option closes the filter basket, preventing dripping after the jug has been removed.
- + The machine gives an audio alert when the coffee is ready.



- + M-Line equipment is also available with a hot water tap for making tea, hot chocolate, soup and more



- + The convenient touch control buttons at the top of the machine ensure ease of operation.
- + The number of cups of coffee can be pre-set in our automatic machines by using the touch control buttons.
- + Descale indicator
- + Pre-wet brew possible

# ANIMO M-LINE

## M-line coffee makers with glass or thermos jugs

The Animo M-line is a very complete serie of brewing equipment, based on a much-praised contemporary design. There is an M-line for every kitchen, breakfast room, bar or canteen. For specific details on each model: see the line-up on this page.

### Coffee makers with glass jugs

#### M100

Coffee maker with manual filling. Supplied with glass jugs. Available in black and blue.

#### M200

Coffee maker with water connection. Supplied with glass jugs.

#### M200W

Coffee maker with water connection and hot water tap. Supplied with glass jugs.

#### M102/202

Double coffee maker, available with manual filling or water connection. Supplied with glass jugs.

#### M202W

Double coffee maker with water connection and hot water tap. Supplied with glass jugs.

#### M21/M22

Self-regulating hot plates, single or double.



M100



M200

M200W



M102/202



M202W



M21/M22

## Coffee makers with thermos jugs

### MT100

Coffee maker with manual filling. Supplied without thermos jug. Available in black and blue.



MT100

### MT200

Coffee maker with water connection. Supplied without thermos jug.

### MT200W

Coffee maker with water connection and hot water tap. Supplied with thermos container.

### MT200Wp

Coffee maker for a thermos jug with pump. With water connection and hot water tap. Supplied without thermos jug with pump.

### MT202W

Coffee maker with water connection and hot water tap. Supplied with thermos containers.



MT200

MT200W

### MT100v/MT200v

Coffee maker adjustable in height, suitable for the 2.4 litre thermos container, the 2.1 litre thermos jug with pump, as well as the 1.85 thermos jug. Available with manual filling or with water connection. Supplied without thermos jug.



MT200Wp



MT202W



MT100v/MT200v



# ANIMO EXCELSO

## Excelso: Pure Functionality

The Excelso coffee maker gives you the opportunity to make a full jug of freshly brewed filter coffee in no time. The machine is made with high quality stainless steel. Water is filled manually. And just like the M-line brewers, these machines are equipped with the most up-to-date functions. What do you think of:

- + Self-regulating hot plates
- + Hot plates that can be used separately
- + Dry-boil protection

### Excelso T

The Excelso T maker is designed to brew coffee directly into a thermos jug. The 2 litre stainless steel double-walled thermos jug is a standard accessory. Of course, any additional thermos jugs can be purchased separately.

### Excelso Tp

The Excelso TP is especially suitable for the thermos jug with pump.

### Suitable for universal use

The Excelso range is available in three universal models. Since we have left out special features like jug detection, descale indication, pre-wet brew, etc. we are able to offer a greater value for this product. In combination with the low maintenance costs and its long life-span, this makes the Excelso an investment you will not regret.



Excelso



Excelso T



Excelso Tp



Excelso

# ANIMO

## AROMATIC B-SERIES

### Specifically for hard water areas

Characteristic of the Aromatic B-series coffee machines is their ingenious open-boiler system. This makes the brewers less susceptible to scale deposit and makes descaling easier. This is a perfect solution in areas with hard, calcareous water. It not only enhances the life-span of your machine, but also the coffee aroma.

- + Hot plates can be used separately
- + Dry-boil protection is resettable externally

### Aromatic B 100

A compact stainless steel brewer with two glass jugs. You can make a second jug of coffee while the first one is kept warm and flavourful on the second hot plate. The water is filled up manually.

### Aromatic TVB 100

The TVB 100 brewer is designed to brew coffee directly into a thermos jug. This way, the temperature and aroma are better maintained. The coffee maker is adjustable to any height, so it is very suitable for all common thermos jugs sizes.



B 100

TVB 100



## ANIMO ANYWISE

Animo equipment is a wise investment in every sense. The stainless steel housing is not only extremely durable, but also entirely recyclable. All of the other components are also made of reliable materials and have a long life-span. Moreover, Animo pays attention to energy use. The double-walled thermos jugs are extremely heat insulated. All of the energy ends up in a nice, warm cup of coffee. And that once again gives you new energy!

# ANIMO THERMOS JUGS

## Warmly recommended: Animo Thermos jugs

A tough work meeting ahead? Activities on location? Guests trickling in? A proper thermos jug prepares you for any situation. Animo thermos jugs are perfect for coffee and other hot drinks. But did you know they can also keep your refrigerated drinks cool very well? Each model is stylish, durable, and easy to clean!



08436

08419

08420

### Thermos container

The stainless steel container has a capacity of 2.4 litres and is equipped with a no-drip tap, gauge glass and brew through lid with blender. The blender ensures an optimal extraction in the container

### Thermos jug with pump

A delicious warm cup of coffee is dispensed with just a touch of the lever pump. No lifting is necessary, and no mess all over the place. Available in 2.1 litre with stainless steel or glass inner lining. Equipped with blender for optimal extraction in the jug.

### Thermos dispensers

Solid, classic shape. These stainless steel thermos jugs are dishwasher safe. Available in 1, 1.5, 1.85 and 2 litre models.

### Jug with filling lid

There is nothing better than this stainless steel jug with filling lid to quickly serve fresh coffee! Its 1.8 litre volume is sufficient for 15 cups.



50241



10420

08304

10419

08183



# ANIMO OPTIONS & ACCESSORIES

## An inviting serving table

Every coffee drinker has his/her preferences. That is why there are often loose sugar packets, coffee stirrers and coffee cream on the table. Sometimes, tea bags in various flavours are added as well. Animo helps you to keep your serving table clean, well-organized, and inviting.

### Thermos jug buffet

Stylish and practical presentation of hot drinks for serving table arrangements. Suitable for both types of the thermos jugs with pump.



Thermos jug buffet

### Ingredient box

A beautiful matching stainless steel ingredient box with three compartments. For the storage of sugar, milk and spoons (for example).

### Chauffe-tasses KKWn

Un café préparé avec soin mérite d'être servi dans des tasses préchauffées. Un chauffe-tasses conserve mieux la température et le goût. De plus, les tasses et les soucoupes sont ensemble, toujours propres et sèches..



Ingredient box

Naturally, Animo also offers the following accessories:

### Filter paper

Basket filter paper 90/250, suitable for all Animo coffee brewers with jugs.

### Descaling agent

Specifically for Animo coffee brewer equipment.

### Coffee deposit remover

Perfect for cleaning thermos jugs and places that are difficult to reach.

### Cup heater KKWn



Filter paper



Descaling agent and coffee deposit remover



# COFFEE MAKERS WITH JUGS SPECIFICATIONS

## M-LINE COFFEE BREWERS WITH JUGS

	M100/M200	M102/M202	M200W	M202W	M21/M22
Article number	10502/10552 (black) 10500 (blue)	10512/10562	10557	10567	10592/10597
Hour capacity coffee	18 ltr., 144 cups	28 ltr., 224 cups	14 ltr., 112 cups	36 ltr., 288 cups	-
Hour capacity hot water	-	-	16 ltr., 128 cups	21 ltr., 168 cups	-
Jug capacity	2/2	4/4	2	4	1/2
Electrical connection	1N~220-240V 50-60Cy/2250W	1N~220-240V 50-60Cy/3500W	1N~220-240V 50-60Cy/3350W	3N~380-415V 50-60Cy/6600W	1N~220-240V 50-60Cy/70W 1N~220-240V 50-60Cy/140W
Water connection	no/yes (3/4")	no/yes (3/4")	yes (3/4")	yes (3/4")	-
Dimensions: HxH*xDxW in mm	460x625x205x380	460x625x420x380	460x625x420x380	460x625x620x380	75x240x205x200 75x240x205x380
Brewing time	approx. 6 min. per jug	approx. 8 min. per jug	approx. 8 min. per jug	approx. 6 min. per jug	-
Heating time water boiler	-	-	approx. 11 min.	approx. 9 min.	-
Holding temperature	approx. 84-86 °C	approx. 84-86 °C	approx. 84-86 °C	approx. 84-86 °C	approx. 84-86 °C

H\* = Height including glass jug

## M-LINE COFFEE MAKERS WITH THERMOS JUGS

	MT100/MT200	MT200W	MT200Wp	MT202W	MT100v/MT200v
Article number	10522/10572 (black) 10520 (blue)	10577	10547	10582	10537/10587
Hour capacity coffee	18 ltr., 144 cups	14 ltr., 112 cups	14 ltr., 112 cups	36 ltr., 288 cups	18 ltr., 144 cups
Hour capacity hot water	-	16 ltr., 128 cups	16 ltr., 128 cups	21 ltr., 168 cups	-
Suitable for	thermos jug with pump 2.1 ltr.	thermos container 2.4 ltr.	thermos jug with pump 2.1 ltr.	thermos container 2.4 ltr.	thermos jug 1.85 ltr. thermos jug with pump 2.1 ltr. thermos container 2.4 ltr.
Electrical connection	1N~220-240V 50-60Cy/2100W	1N~220-240V 50-60Cy/3200W	1N~220-240V 50-60Cy/3200W	3N~380-415V 50-60Cy/6300W	1N~220-240V 50-60Cy/2100W
Water connection	no/yes (3/4")	yes (3/4")	yes (3/4")	yes (3/4")	no/yes (3/4")
Dimensions: HxDxW in mm	595x205x380	650x420x380	595x420x380	650x620x380	H1 min./max. x H2 min./max. x D x W 540/650x265/375x205x380
Brewing time	approx. 7,5 min. per jug	approx. 10 min. per jug	approx. 9 min. per jug	approx. 8 min. per 2 jugs	approx. 6,5 min. / 1.85 ltr. approx. 7,5 min. / 2.1 ltr. approx. 8 min. / 2.4 ltr.
Heating time water boiler	-	approx. 11 min.	approx. 11 min.	approx. 9 min.	-

H1 = Height min./max. coffee brewer

H2 = Height min./max. thermos jug

## EXCELSE JUG EQUIPMENT

	Excelso	Excelso T	Excelso Tp
Article number	10380	10385	10390
Standard equipped with	1 glass jug (1.8 ltr. / approx. 14 cups)	1 thermos jug (2.0 ltr. / approx. 16 cups)	-
Hour capacity	18 ltr. / approx. 144 cups	18 ltr. / approx. 144 cups	18 ltr. / approx. 144 cups
Brewing time	approx. 5 - 6 min.	approx. 6 - 7 min.	approx. 6 - 7 min.
Electrical connection	1N~220-240V/50Cy/2250W	1N~220-240V/50Cy/2100W	1N~220-240V/50Cy/2100W
Dimensions: HxDxW in mm	190 x 370 x 433	190 x 370 x 477	190 x 370 x 582
Filter paper (01088)	90/250	90/250	90/250

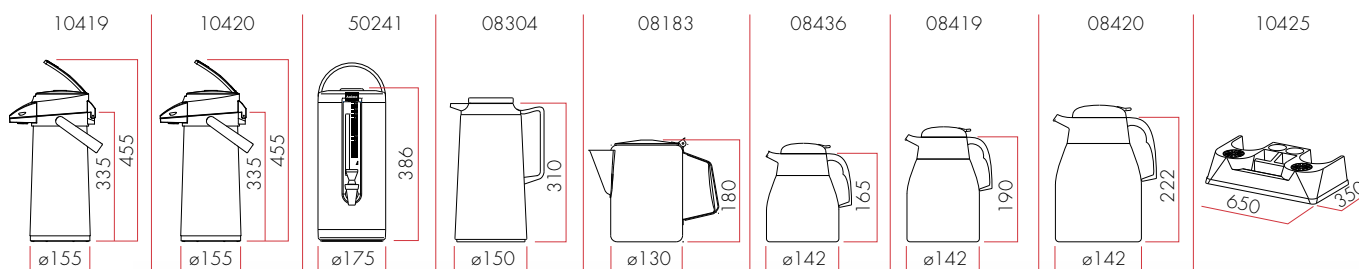
## AROMATIC B-SERIE JUG EQUIPMENT

	B 100	TVB 100
Article number	10227	10285
Hour capacity coffee	20 ltr., 160 cups	20 ltr., 160 cups
Electrical connection	1N~220-240V/50-60Cy/2275W	1N~220-240V/50-60Cy/2100W
Dimensions in mm	185 (D) x 370 (W) x 510 (H) x 600 (H*)	185 (D) x 370 (W) x 535/660 (H1) x 250/385 (H2)
Brewing time	approx. 6 min. per jug	approx. 8 min. per jug
Suitable for	2 jugs	thermos jug 1.85 ltr., pump jug 2.1 ltr.
Holding temperature	approx. 84-86 °C	-
Filter paper	90/250	90/250

H\* = Height including glass jug, H1 = Height min./max. coffee brewer, H2 = Height min./max. thermos jug

## ANIMO THERMOS JUGS

Art. 10419	Thermos jug 2.1 ltr. with pump and stainless steel inner lining	Art. 08436*	Thermos jug 1.0 ltr. with stainless steel inner lining
Art. 10420	Thermos jug 2.1 ltr. with pump and glass inner lining	Art. 08419*	Thermos jug 1.5 ltr. with stainless steel inner lining
Art. 50241	Thermos container 2.4 ltr. with no-drip tap, gauge glass and coffee blender	Art. 08420*	Thermos jug 2.0 ltr. with stainless steel inner lining
Art. 08304	Thermos jug 1.85 ltr.	Art. 10425	Thermos jug buffet suitable for thermos jugs with pump 2.1 ltr.
Art. 08183	Stainless steel jug 1.8 ltr. with filling lid		* Dishwasher proof



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Because good coffee takes a good machine.  
And a good machine takes experience, expertise and dedication.

# PROFESSIONAL PERCOLATOR



Animo Percolators  
*Fast, delicious coffee in any quantity.*

**ANIMO**

# ANIMO PERCOLATOR

## Fast, delicious coffee in any quantity

Animo percolators are premium quality professional coffee-making brewers. Reliable appliances that quickly percolate coffee in capacities ranging from 10 to 110 cups. The percolators are made of stainless steel and top-quality synthetic material, resulting in a long life-span. They are safe, user-friendly and easy to maintain. The functional design gives the appliances a timeless appearance. The unique, special temperature regulator ensures that the coffee maintains its delicious, fresh flavour for a long period of time. Animo's coffee-making equipment therefore is ideally to use in large and small catering organisations, sports club and company canteens and offices. Wherever you need large quantities of coffee, simply choose Animo percolators.

### PROFESSIONAL 25P

This compact coffee percolator, with a maximum capacity of 25 cups a go, is filled manually. The special construction and the predominant use of stainless steel ensures that the coffee can be kept for longer without its flavour being adversely affected. Like all Daalderop percolators, the Professional 25P is fitted as standard with a resettable thermal safety switch.

### PROFESSIONAL 40P

This coffee percolator is built according to the same principle as the Professional 25P. The most important difference is that the Professional 40P has a capacity of forty cups a go. This appliance lends itself ideally for use in the catering sector, in offices and in the canteens of sports clubs and companies.



PROFESSIONAL 25P

PROFESSIONAL 40P



## Why a Animo coffee percolator is the best choice

- + Unique temperature regulator: coffee stays fresh for a long period of time
- + Large amount of delicious coffee in a short period of time
- + Stainless steel heating element
- + Handy fixed water connection with 80/110 PVW
- + Easy to clean
- + User-friendly
- + Long life-span (stainless steel 18/10)
- + Exclusive design non-drip tap
- + European product (made in the Netherlands)

### PROFESSIONAL 80P/PROFESSIONAL 80PVW

The Professional 80P has twice the capacity of the Professional 40P and is ideal for quickly serving larger groups with delicious, fresh coffee. Eight cups of coffee are made within 45 minutes. Like the Professional 25P and the Professional 40P, the Professional 80P is filled manually. An advantage of the 80PVW is that as well as filling it manually, you can also fill it semi-automatically by connecting the appliance to the water mains.



PROFESSIONAL 80P / 80PVW



PROFESSIONAL 110P / 110PVW

### PROFESSIONAL 110P/PROFESSIONAL 110PVW

This, the biggest of Daalderop's percolator series, enables you to enjoy the aroma of no fewer than 110 delicious cups of coffee within fifty minutes. The Professional 110P is filled manually. The Professional 110PVW can be filled both manually and semi-automatically.

### TECHNICAL DETAILS

	25P	40P	80P	80PVW	110P	110PVW
Article number	020125001	020107174	020108474	020108475	020110377	020110378
Fixed water connection	no	no	no	yes	no	yes
Voltage (V)	230	230	230	230	230	230
Output (W)	1115	1115	1115	1115	11152.4 ltr.	11152.4 ltr.
Diameter (mm)	212	212	250	250	250	250
Height (mm)	385	460	525	525	640	640
Content (cups/litres)	25/3,2	40/5	80/10	80/10	110/15	110/15
Min. quantity (cups)	10	15	25	25	35	35
Capacity (l/hour)	approx. 10	approx. 10	approx. 13	approx. 13	approx. 20	approx. 20
Percolating time for max. filling (min.)	approx. 17	approx. 27	approx. 42	approx. 42	approx. 48	approx. 48

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And a good machine takes experience, expertise and dedication.



# OPTIVEND HIGH SPEED DUO



**New!**

OptiVend HS DUO Next Generation  
*Tastes differ.*

**ANIMO**

# A NEW GENERATION

The OptiVend Next Generation of Animo is a range of instant machines for fresh, hot coffee any moment of the day. Just choose your favorite drink and a steaming cup is ready in seconds at the touch of a button.



## HIGH SPEED DUO

For situations where capacity and speed are important, Animo developed the OptiVend HIGH SPEED DUO. The High Speed Duo has two separate outlets. With one push on the button you can brew one or two jugs or cups of coffee at the same time. It is also possible

to brew simultaneously two cappuccino or two jugs with hot water, chocolate or milk. The OptiVend High Speed is available with 2 to 5 instant ingredient canisters.

More canisters means more choice.

# AT EASE ANYWHERE

The OptiVend HIGH SPEED DUO is powerful inside and beautiful outside. It's compact and flexible with its own unique look. Large buttons and LCD display are user-friendly and inviting. OptiVend High Speed can be placed in any situation where large quantities of coffee is needed in a short period of time. For instance:

- + Hospitals
- + Care homes
- + Schools
- + Sport canteens
- + Breakfast areas
- + Fast food restaurants
- + Theaters
- + Events
- ... and many more.



## OPTIONS AND ACCESSORIES

### OPTIONS

- + Extra high canisters, for more capacity, on request
- + Various payment systems (MDB), including coin mechanisms and cashless.
- + Your company logo on the door and/or side panels

### ACCESSORIES

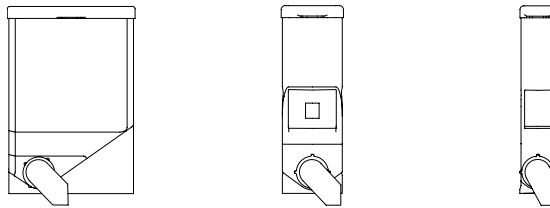
- + Cup dispenser
- + Base cabinet
- + Water filter for reduced maintenance
- + Thermos jugs in three different sizes (1.0; 1.5 and 2.0 liters)
- + Full package of cleaning products

# MODELS AND MENUS

- + Single or double simultaneous output
- + Up to 5 canisters for instant ingredients
- + Dispensing height 115 (cup tray)/ 235 mm.
- + Adjustable coffee strength
- + STOP button
- + Intelligent Energy Saving Mode
- + Cleaning program (on the control panel)
- + Usage counter
- + Adjustable rpm of mixer motor
- + Insulated stainless steel with dry-boil protection
- + Adjustable temperature
- + Stainless steel housing
- + Telemetry compatible (EVA DTS/MDB/DEX-UCS)
- + Available in white (RAL 9003), black grey (RAL 7021) and red (RAL 3001)

## LARGE CANISTERS

Large ingredient canisters last longer between refills.



	5.1 LITER	2.3 LITER	1.2 LITER
Coffee	± 1300 g / 640 cups	± 500 g / 250 cups	± 300 g / 150 cups
Topping	± 3200 g / 265 cups*	± 1350 g / 115 cups*	± 750 g / 65 cups*
Cocoa	± 3600 g / 200 cups	± 1500 g / 85 cups	± 800 g / 45 cups
Decaf			± 300 g / 150 cups

\*Cappuccino

## DRINK OPTIONS

Drink options depend on the ingredients that you select for each canister.

Adjustable controls make it easy to change the options.

DUO versions have two outlets for cups and thermos jugs.

DRINK OPTIONS	22 TS HS DUO	42 TS HS DUO	53 TS HS DUO
Coffee (cups/ jugs)	✓	✓	✓
Coffee with milk		⊙	✓
Espresso	⊙	⊙	⊙
Cappuccino		✓	⊙
Coffee choc		○	○
Wiener melange			⊙
Hot water (cups/ jugs)	✓	✓	✓
Espresso choc		○	○
(Double) Espresso	⊙	⊙	⊙
Hot chocolat (cups/ jugs)	○	○	✓
Hot milk (cups/ jugs)	○	○	✓

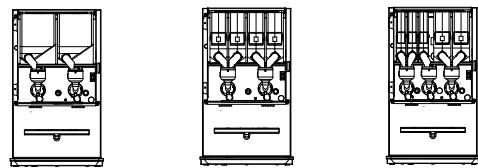
- ✓ STANDARD FACTORY SETTINGS
- ⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)
- OPTIONAL SOFTWARE REQUIRED

## OPTIVEND HIGH SPEED NG

(3 versions)

(Other configurations on request)

- + Suitable for cups, thermos jugs
- + Canisters: max. 5
- + Drink buttons: 12
- + W 409 x D 521 x H 686 mm



OV 22 TS HS DUO NG

Art.no: 1005194	■
Art.no: 1005195	■
Art.no: 1005196	■

OV 42 TS HS DUO NG

Art.no: 1005197	■
Art.no: 1005198	■
Art.no: 1005199	■

OV 53 TS HS DUO NG

Art.no: 1005200	■
Art.no: 1005201	■
Art.no: 1005202	■

# HIGH SPEED

- + Hourly capacity up to 150 liters / 1.250 cups.
- + Single or double simultaneous output for cups and thermos jugs.
- + Very quickly 2 thermos jugs coffee of 2 ltr. brewed in 77 seconds. 2 x 2 thermos jugs: 160 seconds.
- + Slide cup tray for cups.
- + The drink menu has 12 easily programmed drink buttons, so the choice is always yours.
- + OptiVend accommodates from 2 to 5 instant ingredient canisters. More canisters mean more choice.
- + Strength is easily adjustable to suit personal preference, because tastes differ.

# ALWAYS READY

- + OptiVend's timer is adjustable for up to three different periods of the day.
- + Energy Saving Mode minimizes power consumption when on standby.
- + The stainless-steel shell is indestructible and fully recyclable.
- + The boiler is well insulated for energy efficiency.

# QUICK AND EASY

- + OptiVend is high in capacity, making cup after cup with no waiting time.
- + With an OptiVend running on three-phase power, you can make jug after jug without any waiting time.
- + Refilling is easy, with no mess.
- + OptiVend is cleaned without opening up the machine. Easy and hygienic.
- + OptiVend comes pre-programmed, so setup is as easy as plug and play.
- + Drink options are easily set and changed. A pin code is required to avoid unintended reprogramming.

# DESIGN DETAILS

- + The design is a combination of stainless steel with a front color panel. It comes in red, white, black, grey and other RAL colours on request.
- + OptiVend's sleek design suits any interior.
- + OptiVend comes in different models: for 2 to 5 instant ingredients canisters.
- + The display and menu buttons are inviting and user-friendly.

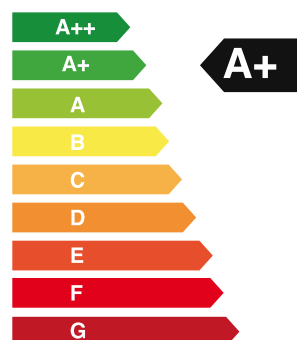
# TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 5 seconds
- + Brewing time, thermos jugs (2 l) coffee: 2 x 2 l - 77 seconds / 4 x 2 l - 160 seconds
- + Brewing time, 2 jugs hot water 2 l: 136 seconds
- + Hourly cap. coffee: 1.250 cups (120 ml) / 150 l.
- + Hourly cap. hot water: 105 l
- + Boiler capacity: 5.5 l, stainless steel element, dry-boil protection
- + Compatible with various payment systems (MDB)
- + Water connection: 3/4"
- + Rated power: 3N~380-415V / 50-60Cy / 9675W
- + Also available: 1N~230V / 50-60Cy / 3275W

## CAPACITY AND SPEED

Quick dispensing	OV HS DUO NG
Dosing time 2 jugs of 2 L	77 sec
Dosing time 2x 2 jugs of 2 L	160 sec
Continuous brewing (no waiting time)	
Dosing time 2 jugs of 2 L	121 sec
Dosing time 2x 2 jugs of 2 L	242 sec

## More efficient



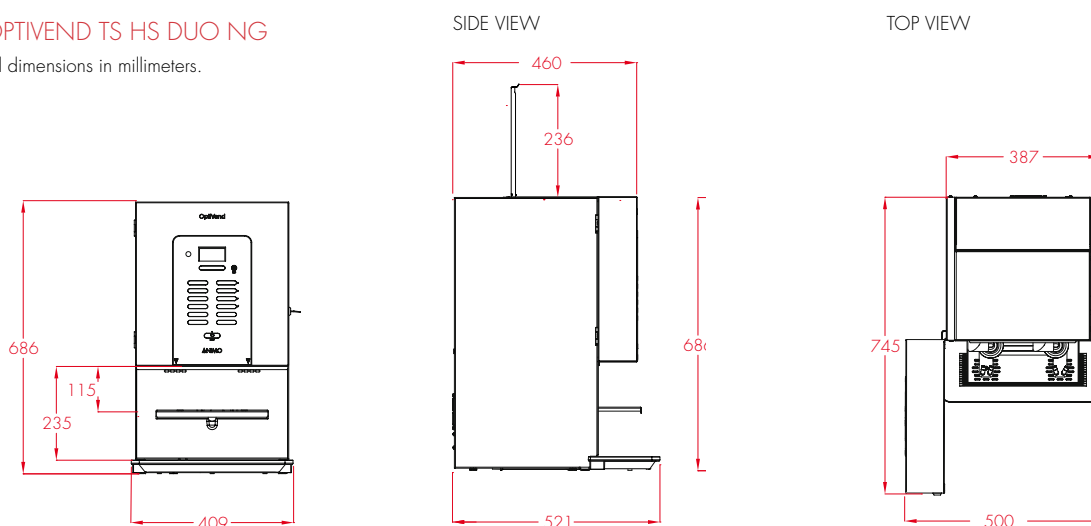
## Less efficient

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



## OPTIVEND TS HS DUO NG

All dimensions in millimeters.



# PRODUCT **RANGE**



One stop shopping  
*Coffee machines and equipment.*

**ANIMO**

# PRODUCT RANGE

## OPTIBEAN

Animo has reinvented the Bean-to-cup process. The result: the OptiBean. A machine with taste. Distinctive design, state-of-the-art technology. For the best coffee you could wish to serve. Every cup is freshly made and topped with a delicious crema. The basis for many kinds of coffee. simple to use, easy to maintain. Made from stainless steel, therefore sustainable. The OptiBean from Animo: the new standard in Bean-to-Cup.



## OPTIFRESH (BEAN) NG

The OptiFresh (Bean) is a Fresh Brew machine that makes a delicious cup of fresh brewed coffee at the touch of a button. The machine is easy to operate and has a stylish design. Its simple lines and high-quality materials make the OptiFresh fit into every work environment. In offices, shops, showrooms or meeting rooms, the OptiFresh performs at every location. The machine meets the highest coffee standards and combines outstanding results and excellent value for money. Ideal for companies who are looking for great taste and ease of use and are also keeping an eye on costs.





## OPTIVEND NG

The range of OptiVend instant coffee machines meets the needs of the modern coffee drinker perfectly. A single push of the button and a delicious hot drink is ready to enjoy in moments. And an entire pot can be poured in no time. The excellent price/ quality ratio of the OptiVend range makes the machines exceptionally interesting for organizations that demand a great deal in terms of flavour, choice and convenience but also work within a tight budget. A hot drink with perfect taste at any location on any moment of the day? The Animo OptiVend can offer you this with just one touch of a button.



## OPTICOOL

Water is a very important ingredient for a healthy life. It keeps the body fit, cleans the body and keeps the skin healthy. Besides that water also contributes to a better endurance and gives you more energy. With the Animo OptiCool you can enjoy fresh, pure and cold water at every moment of the day.



## WATER BOILERS

Animo has a wide range of water boilers suitable for small or large volume use and available either as continuous flow or as storage water heaters. Continuous flow water boilers work without pre-heating and offer a constant flow. Storage water boilers pre-heat water and maintain it at a constant temperature for use as required. All Animo boilers can be easily maintained, are fitted with a dry-boil safety mechanism and are made of high grade CrNi 18/9 stainless steel.



## SERVING TROLLEYS

Animo supplies a wide range of stainless steel serving trolleys: varying from simple trolleys to very extensive executions.



## PERCOLATORS

The Animo percolators and Percostar percolators are semi-automatic coffee makers which function according to the percolator principle. Therefore, it is possible to produce large quantities of coffee in a relatively short time. The coffee will be kept warm as long as the machine is switched on. The percolators are available with or without a fixed water connection. The equipment, made of stainless steel, has a well-formed exterior and is supplied with a modern designed tap with sight glass.



Percostar 3/6,5/12/15



Professional 25P/40P



Professional 80P(W)/110P(W)

## BEVERAGE HEATERS

Animo beverage heaters use the bain-marie principle. The bain-marie principle works as follows: in the double wall of the container the water is heated evenly around the beverage. The beverage absorbs the heat from the water casing and heats up without risk. The maximum temperature setting is 85°C.

The beverage heater is available in a square (MW) and round (MWR) version. The MW and the MWR are available in 5, 10 and 20 litres. The Animo beverage heaters are ideally for heating milk, hot chocolate and mulled wine, and keeping the beverage at a right temperature.



MWR



MW

## COMBI-LINE

The ComBi-line machines offer you various options for producing large quantities of coffee and tea in a short period of time ranging from 240 to no less than 1280 cups (160 litres) per hour. Combinations are possible with containers of 5, 10, 20 or 40 litres for use on a buffet or in combination with a serving trolley. The ComBi-line consists of a combination of one or two continuous flow water heaters and one or two containers which can be placed on a worktop, table or trolley. The right combination will thus enable you to brew the exact amount of fresh coffee and tea that you need.



CB 10W + Serving trolley



CB 1x10W L



CB 1x10W R



CB 2x10

## M-LINE

Animo has produced the M-Line to completely match the requirements of coffee enthusiasts. Each model is a practical, user-friendly and stylish coffee machine. The use of stainless steel and stylish black synthetic front give the M-Line coffee machines a stunning, contemporary appearance. They suit just about every environment. In addition, the various extra features of this range make them very easy to use so everyone can easily make a delicious jug of coffee! The M-Line consists of 13 stylish coffee makers. Available with glass jugs, thermos jugs and an extra hot water tap for tea.



M100



MT100



M200W



MT202W

## EXCELSO

A full jug of fresh coffee in six minutes: the Animo Excelso makes it possible! The machine is produced of high quality stainless steel and has been equipped with two self-regulating hot plates. This way you can keep one jug of coffee warm and brew another jug of coffee at the same time. The self-regulating hot plates ensure that the coffee is always at the correct temperature.



Excelso



Excelso T



Excelso Tp

# ANIMO

We make premium-quality coffee machines and equipment that are user-friendly, 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 over 60 years in more than 75 countries worldwide.

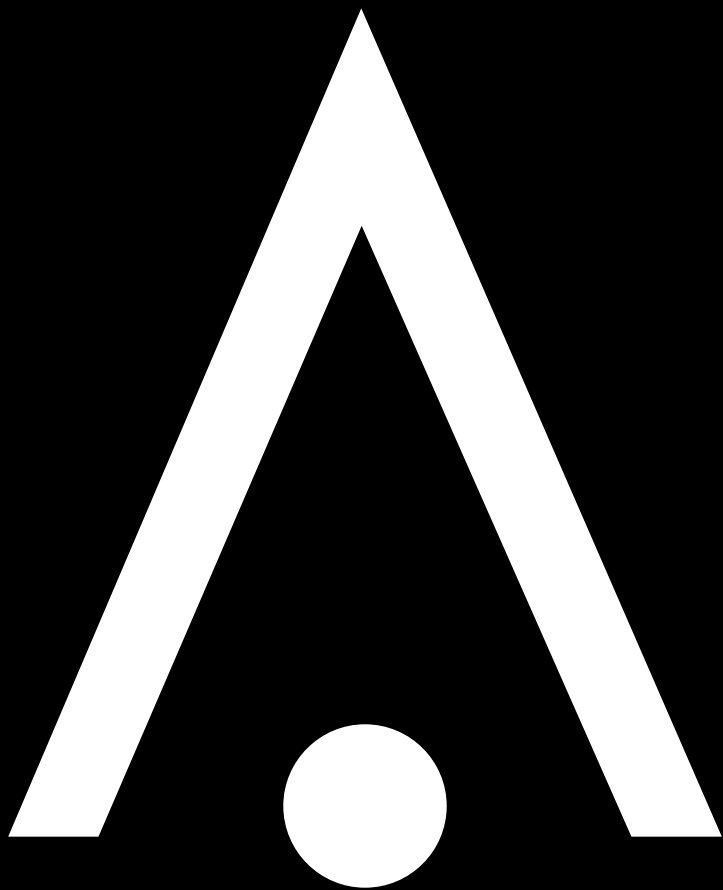
Because good coffee takes a good machine.  
And a good machine takes experience, expertise and dedication.

# THE STANDARD FOR **BEAN-TO-CUP**



OptiBean Next Generation  
*Feel like a barista.*

**ANIMO**





# YOUR MOMENT

Real coffee is pure enjoyment. Something you take a moment to appreciate — no matter where you are or how busy you may be. Pure coffee, freshly ground and just the right temperature.

You don't have to be on the terrace of an Italian café. It can happen anywhere. OptiBean by Animo makes freshly ground, espresso-based coffee and many variations in no time. So any moment will be your perfect coffee moment.



OptiBean Next Generation.  
*Feel like a barista.*

# PURE TASTE

A strong espresso, the perfect cappuccino or simply a delicious brew. It is about flavour: the pure taste of freshly ground coffee. That's exactly what OptiBean from Animo delivers. It grinds the beans and brews authentic espresso every time. OptiBean is for connoisseurs, for purists, for anyone who loves real, fresh coffee. OptiBean from Animo: The standard for bean-to-cup.

## OPTIBEAN XL

In addition to OptiBean, OptiBean XL is equipped with an extra-large espresso system for bigger, fuller cups.

- + OptiBean brews freshly ground coffee anytime.
- + The Italian brewing system makes delicious espresso the old-fashioned way, under just the right pressure.
- + Choose from many varieties of espresso-based drinks, including cappuccino, latte and latte macchiato.
- + OptiBean has 12 programmable selection buttons. With one touch you can make your favorite coffee.
- + Full-strength espresso or something a bit milder? Strength control ensures your coffee is exactly as strong as you like it.
- + Instant (powdered) drinks are also available, including milk and chocolate.
- + There's a separate tap for hot water, so tea always tastes like it should.
- + The new mixer system has an adjustable mixer speed (rpm) for an excellent topping.
- + The mixer extraction filter is improved and the mixer needs less cleaning



+ Fresh coffee beans



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



+ Separate tap for hot water

# TASTEFUL DESIGN

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

- + OptiBean is made from stainless steel with subtle detailing.
- + Beans are visible for an authentic espresso feel.
- + Bright LED lighting can be adjusted to your own preference.
- + The display and menu buttons are inviting and user-friendly.
- + Available in many different colours.



# DURABLE QUALITY

Brewing the best coffee is a technical matter, too.

OptiBean's Swiss-made grinder and Italian brewing system work together to provide the perfect espresso.

- + The proven technology ensures reliability.
- + The Swiss-made grinder with ceramic discs ensures the perfect grind, so the taste of the beans is always optimally maintained.
- + The Italian brewing system makes delicious espresso the authentic way, under just the right pressure.
- + A Procon® rotary pump ensures constant pressure during the brewing process — for a single cup or a whole thermos jug — with a perfect crema to top it off.
- + Each machine is extensively tested by hand.
- + Materials and construction are designed for minimal maintenance.
- + OptiBean remains reliable even with intensive use.
- + The new reversed espresso brewer is driven by an external 230V motor and very silent in use.

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 primary material is stainless steel: long lasting and 100% recyclable.
- + The grinder's ceramic discs will last a lifetime.
- + The machine is constructed entirely from materials designed for long life.
- + OptiBean is energy-efficient, with an A+ rating thanks to:
  - LED lighting
  - Extra-insulated hot water tank (approx. 50% more efficient)
  - Intelligent Energy Saving Mode (in standby)



- + New reversed espresso brewer system. 230 V motor, silent, delicious crema, no drip

More efficient



Less efficient

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



# EFFORTLESS ENJOYMENT

OptiBean is user-friendly in every way. It is easy to setup, simple to operate and requires little maintenance.

One push of a button is enough to enjoy real espresso, coffee or tea in a matter of seconds. It's as simple as that.

- + OptiBean comes pre-programmed, so it's as simple as plug-and-play.
- + OptiBean can be installed anywhere. An electrical outlet and mains water supply are all you need. If there is no mains water supply nearby, a stand-alone set is required (see accessories).
- + Selection buttons are simple and user-friendly.
- + Your choice is clearly displayed upon selection.
- + The cup tray is adjustable to different heights.
- + There's room even for tall glasses (latte macchiato) and thermos jugs.
- + Bean canisters and instant ingredient canisters are easy to refill.
- + OptiBean can be cleaned without opening the machine. Easy and hygienic.
- + Signal when the waste canister or drip tray is full.
- + The machine has a large waste canister for coffee grinds, so it doesn't need constant emptying.
- + The drink options are flexible to set.
- + A pin code is required to avoid unintended reprogramming.
- + Four adjustable feet for optimal stability.



# AT EASE **ANYWHERE**

The OptiBean Next Generation from Animo can be placed and used anywhere. For instance:

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





# MODELS AND MENUS



OPTIBEAN 2 NG (ART. 1004555)

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



OB 2 (XL) NG

OPTIBEAN 2 XL NG (ART. 1004556)

- + Capacity of espresso system:  
9.5 - 13.4 g



OPTIBEAN 3 NG (ART. 1004557)

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



OB 3 (XL) NG

OPTIBEAN 3 XL NG (ART. 1004558)

- + Capacity of espresso system:  
9.5 - 13.4 g



## 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) NG	OptiBean 3 (XL) NG
Coffee (thermos jugs)	✓	✓
Coffee with milk	✓	✓
Espresso	✓	✓
Cappuccino	✓	✓
Latte Macchiato	✓	✓
Coffee choc	⊙	✓
Chocolate milk	⊙	✓
Wiener Melange		✓
Hot water	✓	✓
Espresso Choc	⊙	✓
Decaf	⊙	⊙
Tea	⊙	⊙
Coffee with sugar	⊙	⊙
Hot milk	⊙	⊙
Hot chocolate	⊙	⊙
Double Espresso	⊙	⊙
Cold water	●	●

✓ STANDARD FACTORY SETTINGS

⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)

● POSSIBLE WITH A COOLING UNIT IN THE BASE CABINET

## CAPACITY OF OPTIBEAN INGREDIENT CANISTERS

	Bean canister 1500 g	Canister 1.6 l	Canister 3.8 l
Coffee beans:	± 1500 g / 200 cups	-	-
Topping:	-	± 970 g / 63 cups	± 2300 g / 150 cups
Chocolate:	-	± 1030 g / 60 cups	± 2440 g / 140 cups

- + Reversed espresso brewing system
- + Double outlet for a real espresso experience
- + Coffee grinder with ceramic mechanism
- + Bean canister
- + Make two cups at once (in 2 brewing cycles)
- + Separate taps for coffee and hot water
- + Easy to use
- + Strength control (also for milk and sugar)
- + STOP button
- + OptiLight LED lighting
- + Intelligent Energy Saving Mode
- + Cleaning program (on the control panel)
- + Usage counter
- + Insulated stainless steel boiler
- + Suitable for cups and thermo jugs

# OPTIONS AND ACCESSORIES

## OPTIONS

- + Cup detection, so coffee can only be made when a cup is present
- + Compatible with various payment systems (MDB)
- + Hot and cold from one machine (cooling unit in lower cabinet)
- + Black, white or colored front in a choice of RAL colors (standard model comes in stainless steel)



- + Coin mechanism and coin changer (nri)



- + Cup detection

## ACCESSOIRES

- + 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  
Useful for storing ingredient refills, sugar, milk and stirrers. The rear panel is recessed to make room for connections and, possibly, a filter.



- + Canister extension for beans  
With each canister extension, the bean canister capacity will increase by 700 g.



- + Conversion kit for XL canisters  
XL canisters for larger amounts of instant ingredients, which means fewer refills.



- + Stand-alone set  
No mains 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.

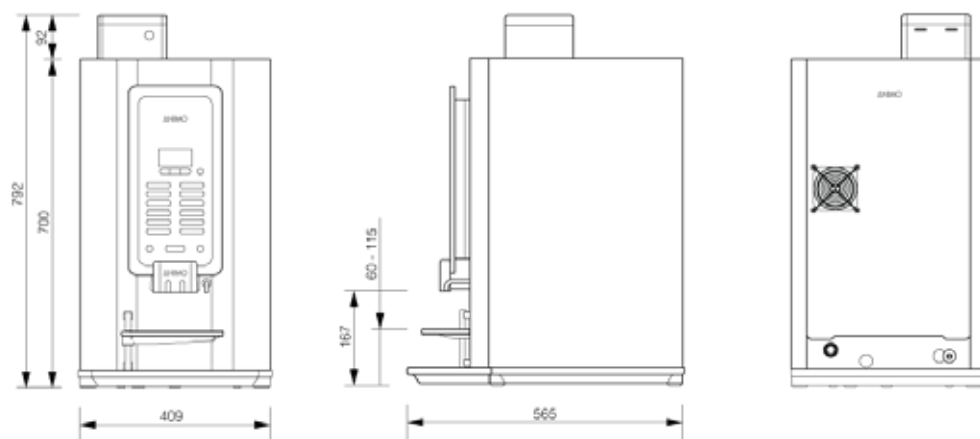
# TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 25 - 30 sec
- + Hourly capacity: 120 cups (120 ml) / 14 l
- + Rated power: 220-240V / 50-60Hz / 2275W
- + Adjustable cup tray: 60 - 115 mm
- + Max. tap height: 167 mm
- + Rotary pump (Procon®): 10 bar
- + Insulated stainless steel boiler (1.1 l) with 1800W element and boil-dry protection
- + Ceramic grinding mechanism (Ditting®) for ultra long-life (± 300,000 cups)
- + Water connection: 3/4"
- + Waste canister volume: 7 l (± 130 cups)

OPTIBEAN 2 (XL) NG, 3 (XL) NG

SIDE VIEW RIGHT

BACKSIDE



All dimensions in mm



# ANIMO

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 over 65 years in more than 75 countries worldwide. Because good coffee takes a good machine. And a good machine takes experience, expertise and dedication.

DEDICATED TO EVERY CUP

DELICIOUS  
FRESH  
**FILTER  
COFFEE**



OptiFresh Next Generation  
*Machine with taste.*

**ANIMO**



# ALWAYS FRESH FILTER COFFEE

Sometimes you take quality time for a coffee, sometimes you need to go back to work quickly. That's fine, because with the OptiFresh of Animo you can enjoy a delicious cup of coffee, ready in seconds.

No matter where- or how busy you are.

The OptiFresh brews delicious fresh filter coffee and many variations. Full of taste and at the perfect temperature. For extra energy.



OptiFresh. *Machine with taste.*



# FRESHLY BREWED

The smell of fresh filter coffee.  
So familiar and always delicious.  
Coffee is available in many flavors,  
but no matter what variant you  
choose, coffee gives you energy.  
Pure black, foamy cappuccino or  
latte macchiato. The OptiFresh of  
Animo has it all.  
It is modern but brews authentic  
delicious coffee. And of course hot  
water for tea and instant drinks  
like hot chocolate.  
The OptiFresh of Animo:  
A machine with taste.

## OPTIFRESH BEAN

Do you prefer the taste of freshly  
ground coffee?  
No problem. The OptiFresh is  
also available with a grinder: the  
OptiFresh Bean. It grinds the  
beans and quickly brews delicious  
coffee. The choice is yours.

- + The OptiFresh makes fresh filter coffee at anytime (fresh brew).
- + You can choose from many coffee varieties, including cappuccino, latte and latte macchiato.
- + The OptiFresh has 12 programmable selection buttons. With one touch, you can brew your favorite coffee.
- + The strength of the coffee is easily adjustable to suit personal preferences, because tastes differ.
- + The new mixer system has an adjustable mixer speed (rpm) for an excellent topping.
- + The OptiFresh also makes instant (powdered) drinks like chocolate.
- + There is a separate outlet for hot water, so tea always tastes like it should.



# CONTEMPORARY COMFORT

The OptiFresh of Animo is easy to operate. The machine can be placed practically anywhere and it is simple to use.

- + The OptiFresh is supplied pre-programmed, so it is as simple as plug-and-play.
- + The OptiFresh can be installed anywhere. An electrical outlet and fixed water connection are all you need. If there is no water connection nearby, a stand-alone set is a good solution (see accessories).
- + The selection buttons are simple and user-friendly.
- + Your choice is clearly displayed upon selection.
- + The cup tray is adjustable to different heights to enable the use of tall glasses (latte macchiato) and thermos jugs.
- + The instant ingredient canisters are easy to refill.
- + Also the bean canister (OptiFresh Bean) is easy to refill.
- + The drink options are flexible to program.
- + A pin code is required to change settings, this to avoid unintended reprogramming.
- + Less waste and no replacement of filter rolls due to the permanent stainless steel filter.
- + Signal when the waste canister or drip tray is full.
- + The machine has a large waste canister for coffee residue, so it does not need constant emptying.
- + The OptiFresh can be cleaned without opening the door. Easy and hygienic.





OptiFresh

ANIMO

ANIMO

# DURABLE QUALITY

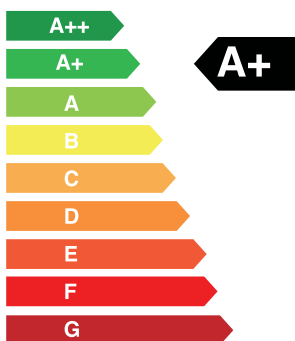
It is not easy to brew the most delicious fresh filter coffee. In order to do so, you need to use advanced technology and durable materials. The right solution: the OptiFresh, a modern machine that brews delicious filter coffee.

- + The proven technology ensures reliability.
- + Each machine has been extensively tested by hand.
- + Materials and construction are designed for minimal maintenance.
- + The OptiFresh remains reliable even with intensive use.
- + The OptiFresh Bean has a Swiss-made grinder with ceramic discs that ensures the perfect grind.

The OptiFresh does not only brew delicious fresh filter coffee, it is also durable. The materials and construction guarantee hassle-free use for years to come. And the OptiFresh is energy efficient, which is nice for you and the environment.

- + The primary material is stainless steel: long lasting and 100% recyclable.
- + The OptiFresh is very easy to maintain.
- + The machine is constructed entirely from durable materials.
- + With the A+ rating the OptiFresh is energy-efficient, thanks to:
  - LED lighting
  - Extra-insulated hot water tank (approx. 50% more efficient)
  - Intelligent Energy Saving Mode (in standby)
- + The grinder's ceramic discs (OptiFresh Bean) will last a lifetime.

More efficient



Less efficient

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



# ATTRACTIVE DESIGN

The OptiFresh is designed to quickly brew the most delicious fresh filter coffee. But appearance does matter as well. Therefore the design is not only inviting but also functional and elegant.

- + Clean and friendly design.
- + The OptiFresh is made from stainless steel with subtle detailing.
- + The display and menu buttons are inviting and user-friendly.
- + LED / OptiLight lighting can be adjusted to your own preference.
- + The OptiFresh feels at home in any interior style.
- + Black, white or colored front in a choice of RAL colors (standard model comes in stainless steel).

With its timeless and friendly design the OptiFresh of Animo can be placed in any surrounding.

- + Office
- + Hotel
- + Restaurant
- + Kiosk
- + Sports club
- + Supermarket
- + Care home
- + Hospital
- + Exhibition center
- + Airport
- + School
- + Canteen
- + Breakfast room
- + Theater
- + Gas station



OptiFresh

ANIMO



- coffee
- hot chocolate
- coffee via
- Capuccino
- coffee via
- espresso chocolate
- coffee via 2 cup
- espresso
- latte macchiato
- cold water

ANIMO



# MODELS AND MENUS

- + Every cup freshly made
- + Easy to operate
- + Strength control (also for milk and sugar)
- + STOP button
- + Permanent stainless steel filter
- + Separate taps for coffee and hot water
- + Usage counter
- + Suitable for cups and thermos jugs
- + The bean, fresh brew and instant canisters are easy to refill
- + OptiLight LED lighting
- + Intelligent Energy Saving Mode
- + Cleaning program (on the control panel)
- + Large waste bin for coffee residue
- + Descale indicator
- + Signal when the waste canister or drip tray is full
- + Four adjustable feet for optimal stability.
- + Insulated stainless steel with dry-boil protection
- + Bean canister (OptiFresh Bean)
- + Coffee grinder with ceramic mechanism (OptiFresh Bean)

## DRINK OPTIONS

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

DRINK OPTIONS	OF 1 NG	OF 2 NG	OF 3 NG	OF 4 NG
Coffee (thermos jugs)	✓	✓	✓	✓
Coffee with milk		✓	✓	✓
Coffee with sugar			⊙	✓
Coffee with milk and sugar			⊙	✓
Chocolate milk		⊙	✓	✓
Coffee choc		⊙	✓	✓
Cappuccino		✓	✓	✓
Wiener Melange			✓	✓
Latte Macchiato		✓	✓	✓
Espresso	⊙	⊙	⊙	⊙
Double Espresso	⊙	⊙	⊙	⊙
Hot water	✓	✓	✓	✓
Tea		⊙	⊙	⊙
Cappuccino with sugar			⊙	⊙
Espresso with sugar			⊙	⊙
Espresso Choc		⊙	⊙	⊙
Hot chocolate			⊙	⊙
Hot milk		⊙	⊙	⊙
Cold water		◆	◆	◆

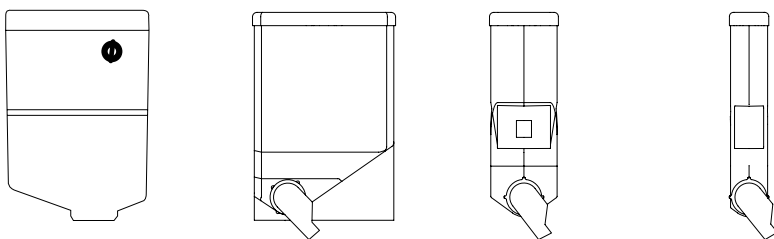
✓ STANDARD FACTORY SETTINGS

⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)

◆ POSSIBLE WITH A COOLING UNIT IN THE BASE CABINET

## CAPACITY OF OPTIFRESH CANISTERS

Depending on the number of canisters, the OptiFresh (Bean) has capacity for the following quantities of ingredients.



	5,9 l	5,1 l	2,3 l	1,2 l
Coffee beans	± 2200 gr / 290 cups	-	-	-
Fresh brew coffee	-	± 1800 g / 230 cups	-	-
Topping	-	± 3200 g / 210 cups	± 1350 g / 80 cups	± 750 g / 50 cups
Cocoa	-	± 3600 g / 200 cups	± 1500 g / 85 cups	± 800 g / 45 cups



OF 1 NG  
Art.no: 1004711

OF 2 NG  
Art.no: 1004712

OF 3 NG  
Art.no: 1004713

OF 4 NG  
Art.no: 1004714

### OPTIFRESH NG

(4 versions)

- + 1 fresh brew coffee canister
- + Instant canisters: max. 3
- + Drink buttons: 12
- + W 409 x D 575 x H 773 mm



OF BEAN 1 NG  
Art.no: 1004715

OF BEAN 2 NG  
Art.no: 1004716

OF BEAN 3 NG  
Art.no: 1004717

OF BEAN 4 NG  
Art.no: 1004718

### OPTIFRESH BEAN NG

(4 versions)

- + 1 bean canister
- + Instant canisters: max. 3
- + Drink buttons: 12
- + W 409 x D 575 x H 864 mm



# TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 28 seconds
- + Hourly capacity: 130 cups (120 ml) / 15 l
- + Rated power: 1N~230V / 50-60Hz / 2300W
- + Adjustable cup tray: 60 - 115 mm
- + Max. tap height: 167 mm
- + Stainless steel boiler capacity: 3 l
- + Water connection: ¾"
- + Waste canister volume 6,7 l (± 125 cups)



+ Permanent stainless steel filter



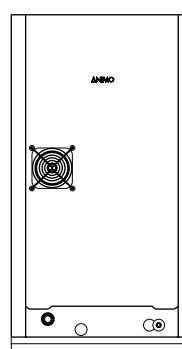
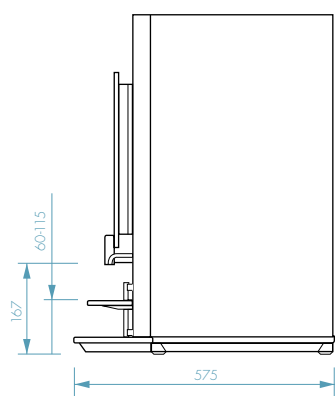
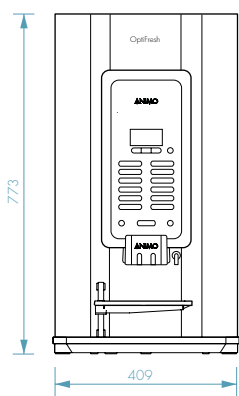
+ Ceramic grinding mechanism (Ditting®) for ultra long-life (± 300,000 cups)

## OPTIFRESH

All dimensions in mm

SIDE VIEW RIGHT

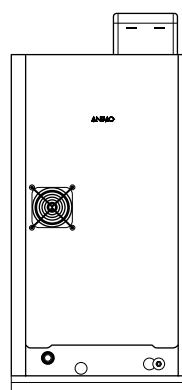
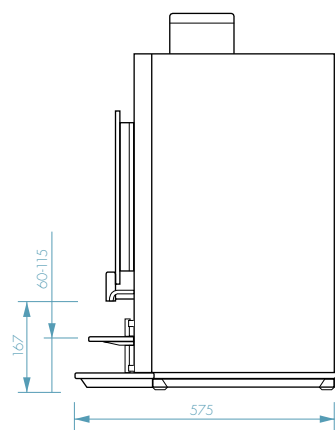
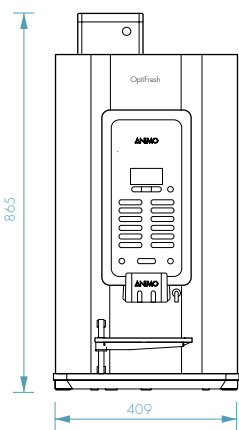
BACK SIDE



## OPTIFRESH BEAN

SIDE VIEW RIGHT

BACK SIDE



# OPTIONS AND ACCESSORIES

## OPTIONS

- + Cup detection, so coffee can only be made when a cup is present.
- + Compatible with various payment systems (MDB).
- + Hot and cold from one machine (cooling unit in lower cabinet).
- + OptiFresh Decafé. The coffee canister is replaced by two separate canisters for fresh brew coffee and decafé.
- + Black, white or colored front in a choice of RAL colors (standard model comes in stainless steel)



- + Coin mechanism and coin changer (nri)



- + Cup detection

## ACCESSOIRES

- + Cup warmer (KKWn)
- + Thermos jug 1 l
- + Coffee fur remover
- + Coffee fur remover (liquid)
- + Cleaning kit
- + Grindz™ coffee grinder cleaner (OptiFresh Bean)



- + Base cabinet  
Useful for storing ingredient refills, sugar, milk and stirrers. The rear panel is recessed to make room for connections and, possibly, a filter.



- + Water filter  
Filtering reduces the risk of limescale to keep your machine running smoothly and your coffee top quality.



- + Stand-alone set  
No mains 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.



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



- + Canister extension for beans (OptiFresh Bean)  
With this canister extension, the bean canister capacity will increase by 700 g.

# ANIMO

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 over 65 years in more than 75 countries worldwide. Because good coffee takes a good machine. And a good machine takes experience, expertise and dedication.

DEDICATED TO EVERY CUP





CoffiFresh

ANIMO

1.2L

1 2 3

coffee

coffee

coffee

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LIFE COMES IN  
**MANY FLAVORS**



OptiVend Next Generation  
*Tastes differ.*

**ANIMO**



# A NEW GENERATION

Animo's new OptiVend Next Generation is an instant machine for fresh, hot coffee any moment of the day. Just choose your favorite drink and a steaming cup is ready in seconds at the touch of a button.

Espresso? Cappuccino? Or maybe tea?  
With the OptiVend NG, the choice is yours.  
Because tastes differ.



OptiVend. *Tastes differ.*

# FULL OF TASTE

How do you start the day: a long cappuccino or a short, strong espresso? Tastes differ when it comes to coffee. And variety makes life richer.

With OptiVend, you can choose exactly what you feel like, any moment of the day.

- + The drink menu has 7 to 12 easily programmed drink buttons, so the choice is always yours.
- + OptiVend accommodates from 1 to 6 instant ingredient canisters. More canisters mean more choice.
- + Strength is easily adjustable to suit personal preferences, because tastes differ.
- + OptiVend has a separate tap for hot water, so tea always tastes like it should.
- + See your choice clearly displayed.



+ Clear option buttons



+ 1 to 6 canisters



+ Clear display and adjustable coffee strength





# QUICK AND EASY

OptiVend is user-friendly in every sense. It's easy to install, operate and maintain. Our technology and construction ensure years of hassle-free use. OptiVend is always ready to go.

- + Buttons are simple to operate and your choice is clearly displayed.
- + OptiVend is high in capacity, making cup after cup with no waiting time.
- + With an OptiVend running on three-phase power (optional), you can make jug after jug without any waiting time.
- + OptiVend can be installed anywhere. An electrical outlet and water supply are all you need. If there is no water supply nearby, a stand-alone set is available (see accessories).
- + Refilling is easy, with no mess.
- + OptiVend is cleaned without opening up the machine. Easy and hygienic.
- + OptiVend comes pre-programmed, so setup is as easy as plug and play.
- + Drink options are easily set and changed. A pin code is required to avoid unintended reprogramming.





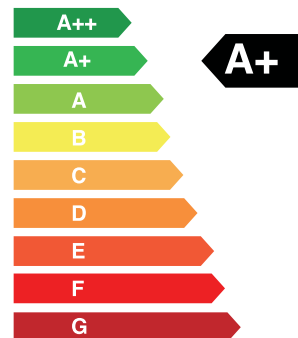
# ALWAYS READY

A quick cup or a whole thermos jug for the meeting room? OptiVend Next Generation is always ready, and quick to produce large quantities. So you'll never have to wait long.

Your coffee has the right taste and temperature every time. Reliable technology and durable construction mean OptiVend will run smoothly for years to come.

- + OptiVend's timer is adjustable for up to three different periods of the day.
- + Energy Saving Mode minimizes power consumption when on standby.
- + The stainless-steel shell is indestructible and fully recyclable.
- + The boiler is well insulated for energy efficiency.

#### More efficient



#### Less efficient

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



# DESIGN

## FOR EVERY ENVIRONMENT

OptiVend Next Generation is powerful inside and beautiful outside. It's compact and flexible with its own unique look.

Large buttons and LCD display are user-friendly and inviting.

OptiVend's sleek design is at home in any setting: cafeterias, sports clubs, hotels, theaters, event venues, hospitals, schools and, of course, offices.

- + The design is a combination of stainless steel with a front color panel. It comes in red, white, black and grey.
- + OptiVend's compact size means it doesn't take a lot of space. And it's at home in any interior style.
- + OptiVend comes in different models and versions: for cups only, for thermos jugs, and with more or fewer drink options.
- + The display and menu buttons are inviting and userfriendly.



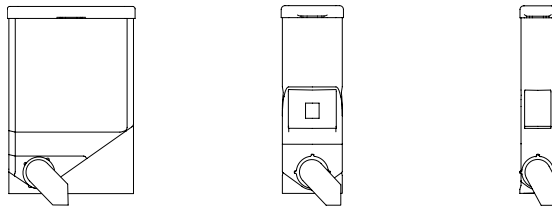


# MODELS AND MENUS

- + Up to 6 canisters for powdered ingredients
- + Separate taps for coffee and hot water
- + Models for cups and thermos jugs
- + Adjustable coffee strength
- + STOP button
- + Intelligent Energy Saving Mode
- + Cleaning program (on the control panel)
- + Usage counter
- + Adjustable rpm of mixer motor
- + Insulated stainless steel with dry-boil protection
- + Adjustable temperature
- + Stainless steel housing
- + Telemetry compatible (EVA DTS)
- + Available in white (RAL 9003), black grey (RAL 7021) and red (RAL 3001)

## LARGE CANISTERS

Large ingredient canisters last longer between refills.



	5.1 LITER	2.3 LITER	1.2 LITER
Coffee	± 1300 g / 640 cups	± 500 g / 250 cups	± 300 g / 150 cups
Topping	± 3200 g / 265 cups*	± 1350 g / 115 cups*	± 750 g / 65 cups*
Cocoa	± 3600 g / 200 cups	± 1500 g / 85 cups	± 800 g / 45 cups
Sugar		± 1900 g / 450 cups	± 1060 g / 245 cups
Tea			± 940 g / 235 cups
Decaf			± 300 g / 150 cups

\*Cappuccino

## DRINK OPTIONS

Drink options depend on the ingredients that you select for each canister.

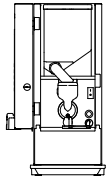
Adjustable controls make it easy to change the options.

DRINK OPTIONS	11s	11(s) TS & 11 TL	21s	22 TS	32s	32 (TS)	33 (TS)	42 (TS)	43 (TS)	53 (TS)	63 (TS)
Coffee (thermos jugs)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Coffee with milk			✓	✓	⊙	✓	✓	✓	✓	✓	✓
Espresso	✓	✓	✓	✓	✓	✓	✓	✓	✓	⊙	⊙
Cappuccino			✓	✓	✓	✓	✓	✓	✓	✓	✓
Latte macchiato				⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Coffee choc			⊙	⊙	✓	✓	✓	✓	✓	⊙	⊙
Chocolate milk			⊙	⊙	✓	✓	✓	✓	✓	✓	✓
Wiener melange					✓	✓	✓	✓	✓	✓	⊙
Hot water	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Espresso choc			⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Decaf	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	✓	✓
Tea	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	✓
Coffee with sugar					⊙	⊙	⊙	✓	✓	✓	✓
Double espresso	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Hot chocolat	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Soup	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Hot milk	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Cold water	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙

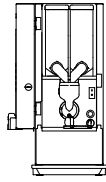
✓ STANDARD FACTORY SETTINGS

⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)

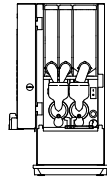
○ OPTIONAL SOFTWARE REQUIRED



OV 11s NG



OV 21s NG

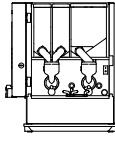


OV 32s NG

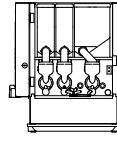
### OPTIVEND s NG

(3 versions)

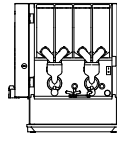
- + Suitable for cups
- + Canisters: max. 3
- + Drink buttons: 7
- + W 248 x D 501 x H 569 mm



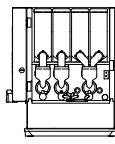
OV 32 NG



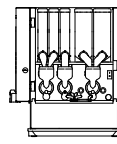
OV 33 NG



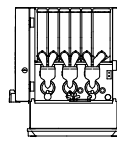
OV 42 NG



OV 43 NG



OV 53 NG

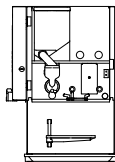


OV 63 NG

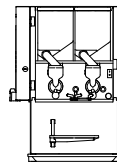
### OPTIVEND NG

(6 versions)

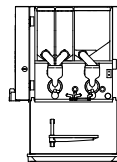
- + Suitable for cups
- + Canisters: max. 6
- + Drink buttons: 12
- + W 409 x D 521 x H 569 mm



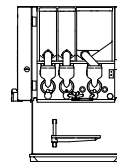
OV 11 TS NG



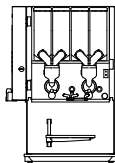
OV 22 TS NG



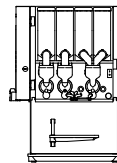
OV 32 TS NG



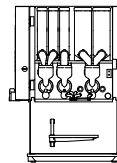
OV 33 TS NG



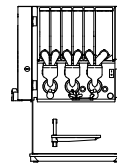
OV 42 TS NG



OV 43 TS NG



OV 53 TS NG

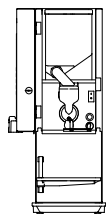


OV 63 TS NG

### OPTIVEND TS NG

(8 versions)

- + Suitable for cups and thermos jugs
- + Canisters: max. 6
- + Drink buttons: 12
- + W 409 x D 521 x H 686 mm

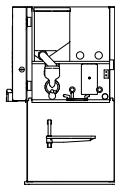


OV 11 (s) TS

### OPTIVEND s TS NG

(1 version)

- + Suitable for cups and thermos jugs
- + Canisters: max. 1
- + Drink buttons: 7
- + W 248 x D 501 x H 686 mm



OV 11 TL NG

### OPTIVEND TL NG

(1 version)

- + Suitable for cups, thermos jugs and pump pots
- + Canisters: 1
- + Drink buttons: 12
- + W 409 x D 521 x H 806 mm

# OPTIONS AND ACCESSORIES

## OPTIONS

- + Two-phase power (6,4 kW) increases capacity to 665 cups per hour
- + Cup detection
- + Thermos jug mode
- + Hot and cold water outlets (cooling unit in base cabinet)
- + Your company logo on the door and/or side panels



- + Various payment systems, including coin mechanisms (MDB).



- + Cup detection allows operation only when a cup or thermos jug is present.

## ACCESSORIES

- + Base cabinet (worktop optional)
- + Stand-alone set (pump with water tank)
- + Water filter for reduced maintenance
- + Thermos jugs in five different sizes (1.5, 1.85, 2.0 and 2.1 liters)
- + Cup dispenser
- + Full package of cleaning products



- + Base cabinet  
Useful for storing ingredient refills, sugar, milk and stirrers. The rear panel is recessed to make room for connections and, possibly, a filter.



- + Water filter  
Filtering reduces the risk of limescale to keep your machine running smoothly and your coffee top quality.



- + Thermos jugs  
Animo offers a wide assortment of insulated, stainless-steel jugs for hot drinks.



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



- + Stand-alone set  
No mains 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.

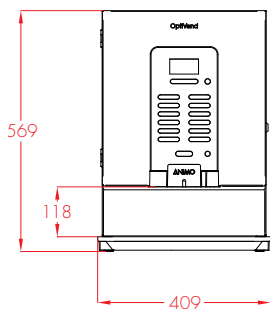


# TECHNICAL SPECIFICATIONS

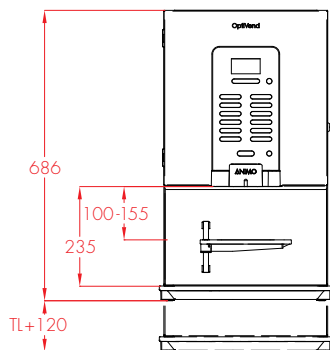
- + Brewing time, cup (120 ml): 5 - 12 seconds  
Brewing time, thermos jug (1.5 l): ca. 60 seconds
- + Hourly capacity: 360 cups (120 ml) / 40 liters hot water
- + Rated power: 230V / 50-60Hz / 3275W
- + Adjustable cup tray: 100 - 155 mm
- + Max. tap height: 118 mm / TS 235 mm / TL 355 mm
- + Boiler capacity: 2.7 l (OVs) / 5.5 l, stainless steel element, dry-boil protection
- + Compatible with various payment systems (MDB)
- + Water connection:  $\frac{3}{4}$ "

## OPTIVEND NG

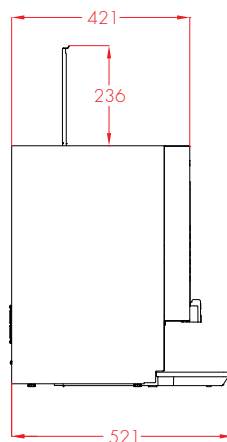
All dimensions in millimeters.



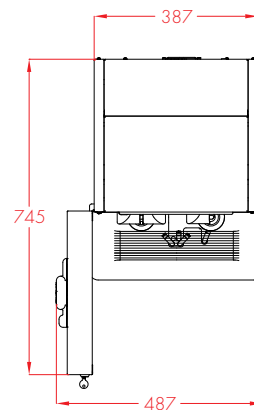
## OPTIVEND TS / TL NG



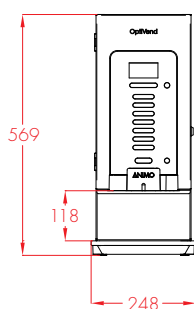
## SIDE VIEW



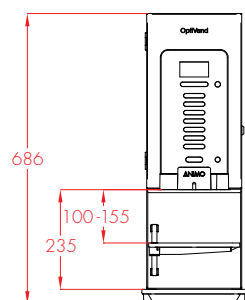
## TOP VIEW



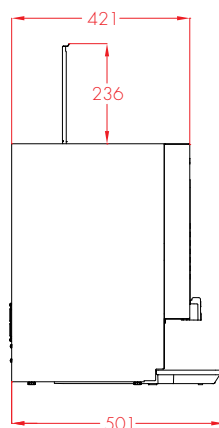
## OPTIVEND s NG



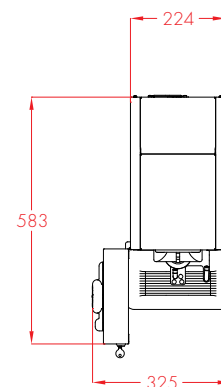
## OPTIVEND s TS NG



## SIDE VIEW



## TOP VIEW





# ANIMO

We make premium-quality coffee machines and equipment that are user-friendly, 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 over 65 years in more than 75 countries worldwide.

Because good coffee takes a good machine. And a good machine takes experience, expertise and dedication.



DEDICATED TO EVERY CUP

Percolateurs  
Percolators  
Percolatoren  
Perkolatoren

Percostar

## F

### Percolateurs

Les percolateurs Percostar sont des machines à café semi-automatiques qui fonctionnent suivant le principe de la percolation. Cela explique qu'il est possible de produire une grande quantité de café en un temps relativement court. Le café est maintenu au chaud tant que l'appareil est branché. Les percolateurs étant à remplissage manuel, ils sont donc transportables et peuvent être utilisés dans n'importe quel endroit où il y a une prise électrique. En inox, ils sont équipés d'une sécurité contre la chauffe-sec, d'un couvercle répartiteur pour une meilleure utilisation de la mouture, d'une jauge et d'un robinet anti-goutte.

## GB

### Percolators

The Percostar percolators are semi-automatic coffeemakers which function according to the percolator principle. Therefore, it is possible to produce large quantities of coffee in a relative short time. The coffee will be kept warm as long as the machine is switched on. The percolators do not require water fixed connection. The equipment, which is completely made of stainless steel, has a well-formed polished exterior and is supplied with a modern designed tap with sight glass.

## NL

### Percolatoren

De Percostar percolatoren zijn halfautomatische koffiezetapparaten die werken volgens het percoleersysteem. Dit houdt in dat in relatief korte tijd een grote hoeveelheid koffie gezet kan worden. De koffie blijft warm zolang het apparaat ingeschakeld staat. De percolatoren hebben geen vaste wateraansluiting nodig. De apparatuur, die geheel vervaardigd is uit roestvrij staal, heeft een fraai gepolijst uiterlijk en is voorzien van een modern vormgegeven aftapkraan met peilglas.

## D

### Perkolatoren

Die Percostar Perkolatoren sind halbautomatische Kaffeemaschinen, die nach dem Perkolatorprinzip funktionieren. Dadurch ist es möglich, in relativ kurzer Zeit große Mengen Kaffee zu brühen. Bei grobgemahlene Kaffee, wird kein Filterpapier benötigt. Der Kaffee bleibt warm, solange das Gerät eingeschaltet ist. Die Perkolatoren benötigen keinen festen Wasseranschluß. Die Maschine, die aus Chrom Nickelstahl hergestellt ist, hat einen modernen formgestalteten Hahn mit Schauglas.



### Données techniques

### Technical details

### Technische gegevens

### Technische Daten

				Percostar 3 L	Percostar 6,5 L	Percostar 12 L	Percostar 15 L
Code article	Article number	Artikelnummer	Artikelnummer	10403	10407	10412	10417
Contenance ltr./ tasses	Contents ltr./ cups	Inhoud ltr./ kopjes	Inhalt ltr./ Tassen	3 / 24	6,5 / 50	12 / 96	15 / 120
Quantité minimum par production	Min. brewing quantity	Minimale zethoeveeheid	Mindestbrühmenge	1,5 / 12	3,2 / 25	6 / 48	7,5 / 60
Capacité horaire	Hour capacity	Uurcapaciteit	Stundenleistung	9 / 72	10 / 80	15 / 120	15 / 120
Durée préparation max.	Brewing time max. quantity	Zetijd bij maximale hoeveelheid	Brühzeit max. Menge	11 min.	25 min.	47 min.	60 min.
Alimentation électrique	Connection	Aansluiting	Anschluß	1N~230V/50-60(Cy) Hz	1N~230V/50-60(Cy) Hz	1N~230V/50-60(Cy) Hz	1N~230V/50-60(Cy) Hz
Puissance	Power	Vermogen	Leistung	1500 W	1500 W	1500 W	1500 W
Dimensions: Ø x H	Dimensions: Ø x H	Afmeting: Ø x H	Abmessung: Ø x H	230 x 385 mm	230 x 480 mm	275 x 540 mm	275 x 600 mm
Hauteur de déversment du robinet	Outlet height tap	Uitloophoogte kraan	Auslaufhöhe Hahn	110 mm	115 mm	140 mm	140 mm
Poids à vide	Weight	Gewicht	Leergewicht	3,3 kg	3,5 kg	4,9 kg	5,2 kg
Sécurité contre la chauffe-à-sec	Temperature protection	Temperatuurbeveiliging	Trockengehschutz	oui / yes / ja	oui / yes / ja	oui / yes / ja	oui / yes / ja
Filtres papier	Filter paper	Filterpapier	Filterpapier	Ø 195 (01012)	Ø 195 (01012)	Ø 230 (01067)	Ø 230 (01067)

WARMLY  
**RECOMMENDED**



MW | MWVRn | MPW | MVC | VC

*Beverage heaters and food containers.*

**ANIMO**

# ANIMO ANYTIME



A winter event is made all the more special with a warm beverage in your hands.

A cup of hot chocolate or glühwein can give participants and spectators the energy to keep going.

With the beverage heaters from Animo, every outdoor event will become a success.

A nice cup of warm milk is something that many people can appreciate. Not only with tea and coffee, but also as an addition to a breakfast or lunch buffet. With Animo beverage heaters, kitchen professionals watch all their worries melt away.

Working outdoors can make you work up an appetite. And there is nothing like a warm meal to make sure the job gets done. That's why caterers prefer to use the insulated food containers from Animo. And their customers – archaeologists, farmers, military personnel, road and waterworks contractors – could not agree more.



For over 60 years, Animo has specialised in premium quality coffee making systems and coffee machines designed for professional use. You can find Animo equipment in hotels, company restaurants, sports club canteens, conference centres, cafés and healthcare facilities. Thirsty souls, connoisseurs, night owls and early birds alike trust in the reliable products from Animo. Anytime and anywhere.

Next to our range of coffee machines, Animo also offers top quality equipment used for heating, insulating, transporting and dispensing other warm drinks. For instance warm milk or glühwein. And you can even rely on Animo for serving delicious warm meals on location. In this brochure, we would like to present our line of beverage heaters and food containers.

Also request a brochure on our range of coffee making systems, beverage containers and thermos jugs.





# ANIMO BEVERAGE HEATERS

## Warming up drinks? Trust in Animo

Heating beverages properly takes care and attention. Every kitchen professional knows that. Milk and hot chocolate are especially sensitive to rapid or irregular heating. Luckily, you can leave it all to Animo!



Animo cleaning product

## A bain-marie is the best way

The best way to heat milk is in a 'bain-marie system'. All Animo beverage heaters work according to this principle. The beverage to be warmed is placed in a double-walled container. Inside this double wall, water is heated evenly via a heating component. The milk absorbs the warmth from the water casing. This allows the milk to warm up quickly, without any risk. The maximum temperature is a safe 85°C.

## Hygiene is paramount

When heating or dispensing warm (chocolate) milk, there is always the chance of milk residue being left behind in containers and tubing. That's why it is extremely important that containers can be cleaned easily and thoroughly. Animo designs its products and selects its material with exactly that in mind. A special cleaning brush for the tap is included. Animo also has a special cleaning product, convenient for cleaning milk residue.

## MW Range

This beverage heater has a square foundation and is often used for fixed buffet set-ups. MW heaters have an adjustable thermostat and are supplied with a stirring rod (for chocolate milk), cleaning product and a brush for the tap. The water in the water casing can be drained and filled when necessary. A special funnel is included. Available in 5, 10 or 20 litres.

## MWRn Range

The MWRn range is the round version of the MW range. This range is also excellent for heating and insulating milk, hot chocolate and glühwein. The MWRn has two handles and can therefore be easily transported. Available in 5, 10 or 20 litres.

## MPW Range

The MPW is suitable for heating tetra packs of milk, hot chocolate, liquid sauces or soups. The MPW is available for three or six tetra packs.



# TECHNICAL SPECIFICATIONS



## MW RANGE

	MW 5	MW 10	MW 20
Article number	50062	50063	50064
Contents	5 ltr.	10 ltr.	20 ltr.
Electrical connection	1N~220-240V, 3200W, 50-60Cy	3N~380-415V, 6600W, 50-60Cy	3N~380-415V, 9600W, 50-60Cy
Dimensions (WxDxH)	260 x 420 x 520 mm	340 x 490 x 565 mm	340 x 490 x 725 mm
Tap height	190 mm	210 mm	210 mm
Holding temperature	adjustable to approx. 85°C	adjustable to approx. 85°C	adjustable to approx. 85°C
Heating time (approx.)	cold: 20 min./warm: 15 min.	cold: 20 min./warm: 15 min.	cold: 25 min./warm: 20 min.



MW Range

## MWRn RANGE

	MWR 5n	MWR 10n	MWR 20n
Article number	50110	50115	50120
Contents	5 ltr.	10 ltr.	20 ltr.
Electrical connection	1N~220-240V, 3200W, 50-60Cy	1N~220-240V, 3200W, 50-60Cy	1N~220-240V, 3200W, 50-60Cy
Dimensions HxØ	206 x 428 mm	274 x 424 mm	346 x 501 mm
Tap height	129 mm	129 mm	132 mm
Holding temperature	adjustable to approx. 85°C	adjustable to approx. 85°C	adjustable to approx. 85°C
Heating time (approx.)	cold: 18 min./warm: 15 min.	cold: 37 min./warm: 30 min.	cold: 45 min./warm: 36 min.



MWRn Range

## MPW RANGE

	MPW 3	MPW 6
Article number	50084	50087
Contents	3 x 1 ltr.	6 x 1 ltr.
Electrical connection	1N~220-240V, 1100W, 50-60Cy	1N~220-240V, 2200W, 50-60Cy
Dimensions (WxDxH)	270 x 150 x 240 mm	315 x 340 x 240 mm
Holding temperature	approx. 85°C	approx. 85°C
Heating time (approx.)	1st 3 packs: 50 min., afterwards 20 min./pack	1st 6 packs: 50 min., afterwards 20 min./pack



MPW Range

Model subject to change.

# ANIMO

# FOOD CONTAINERS

## Animo Food Containers: a warm meal, wherever you like

The food containers from Animo are designed for the storage and transport of warm food. Thanks to the insulated, double stainless steel walls, temperature loss is kept to an absolute minimum, allowing warm meals to be enjoyed anytime and anywhere. Exactly as the chef intended.

Of course, the insulation also works perfectly for keeping food cold. Cold salads and desserts stay fresh and tasty for a very long time in Animo food containers. There are two versions.

### VC Type

The VC is used in many different settings, such as in institutions and restaurants. For instance to transport freshly prepared meals from a central kitchen to various departments and locations.

The containers are strong and easy to stack. And also convenient to clean in the dishwasher.

Available in 4, 6, 8 and 10 litres.

### MVC Type

The sturdy MVC version is suitable for real fieldwork.

It complies with NATO guidelines and is used by a variety of army units as a result. Temperature loss is limited to just a few degrees per hour, helping to maintain moral even in the most extreme circumstances.

Also for use with non-military fieldworkers, of course!

Available in 5, 10, 15 or 20 litres.

## ANIMO ANYWISE

Animo equipment is a wise investment in all respects. The stainless steel housing is not only indestructible, but also fully recyclable.

The other components are also dependable and have a long lifespan.

In addition, Animo pays careful attention to energy consumption.

Our double-walled beverage heaters and food containers are very well-insulated for warmth. In the end, all of that energy is used to satisfy the inner self, helping to supply new energy!



# TECHNICAL SPECIFICATIONS



	MVC 5	MVC 10	MVC 15	MVC 20
Article number:	50070	50071	50072	50073
Contents:	5 ltr.	10 ltr.	15 ltr.	20 ltr.
Dimensions HxØ:	331 x 219 mm	323 x 292 mm	439 x 292 mm	380 x 356 mm
Weight in kg:	6 kg	9 kg	10 kg	12 kg
Temperature loss per hour:	4°C	3°C	3°C	2.5°C

	VC 4	VC 6	VC 8	VC 10
Article number:	50046	50047	50048	50049
Contents:	4 ltr.	6 ltr.	8 ltr.	10 ltr.
Dimensions HxØ:	220 x 238 mm	280 x 238 mm	310 x 252 mm	362 x 252 mm
Weight in kg:	4 kg	5 kg	6 kg	7 kg
Temperature loss per hour:	4°C	4°C	3°C	3°C

Model subject to change.



Insulated food containers MVC (left) and VC (right)

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**Астрахань** (8512)99-46-04  
**Барнаул** (3852)73-04-60  
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**Кемерово** (3842)65-04-62  
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**Курган** (3522)50-90-47  
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**Магнитогорск** (3519)55-03-13  
**Москва** (495)268-04-70  
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**Набережные Челны** (8552)20-53-41  
**Новый Новгород** (831)429-08-12  
**Новокузнецк** (3843)20-46-81  
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**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  
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**Петрозаводск** (8142)55-98-37  
**Псков** (8112)59-10-37

**Пермь** (342)205-81-47  
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**Казахстан** (772)734-952-31