

# PRODUCT **RANGE**



One stop shopping  
*Coffee machines and equipment.*

# 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.



WKI



WKTn



WKTn



WKT-Dn

## SERVING TROLLEYS

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



Serving trolley type "SK 15 VL"



Serving trolley type "J"

## 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 1x10W L



CB 10W + Serving trolley



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



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.

DEDICATED TO EVERY CUP

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