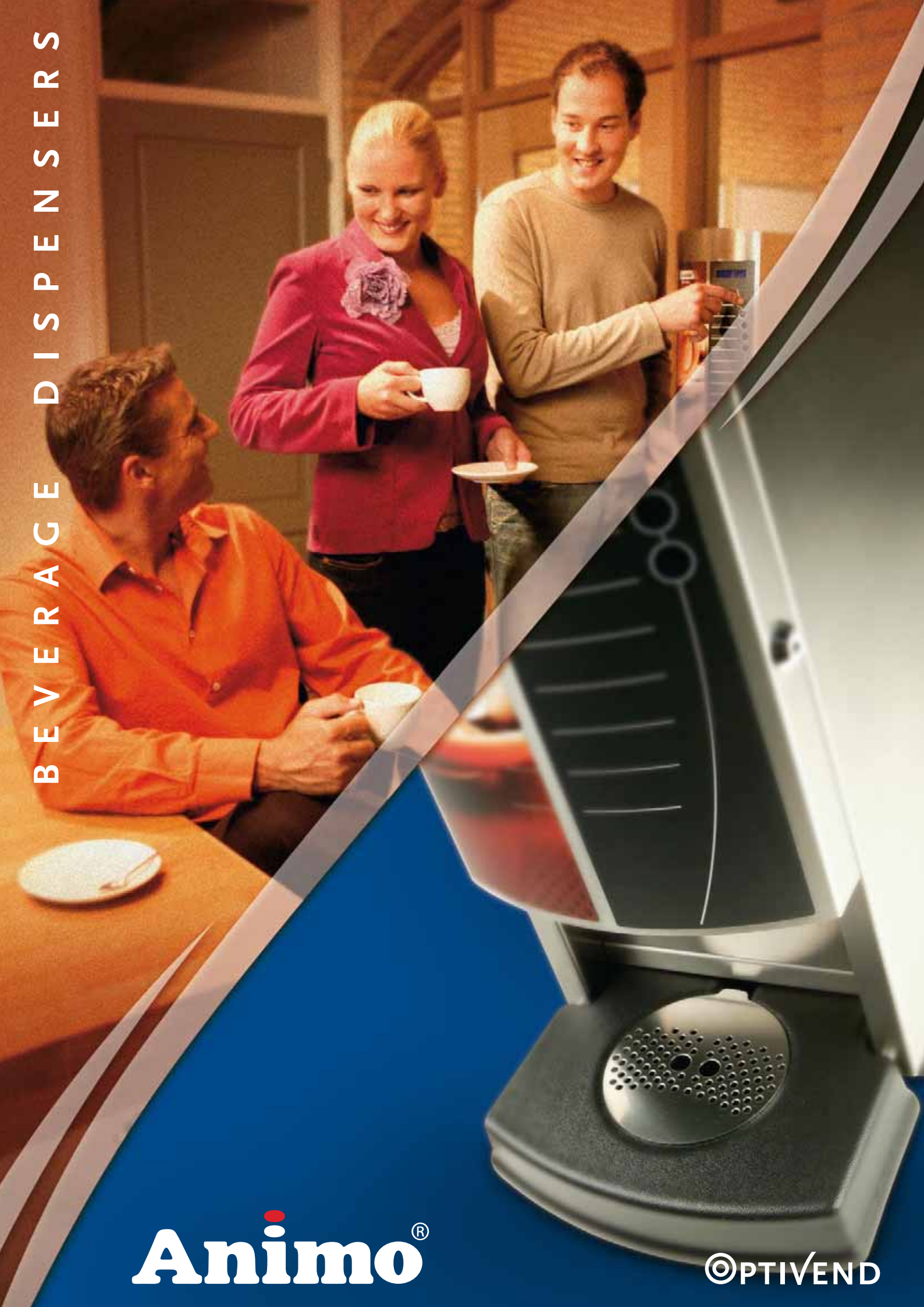


B E V E R A G E D I S P E N S E R S



Animo[®]

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Recharge your batteries while enjoying a cup of coffee. Naturally, guests must be served with coffee that is delicious and of an excellent quality. With so many people, so many tastes. This is why meeting personal preferences is so important, but it should take very little effort.

OptiVend instant coffee machines: The choice for convenience

New from Animo®: the OptiVend range

The new 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 organisations that demand a great deal in terms of flavour, choice and convenience, but also work within a tight budget.

Easy to operate

Fresh coffee, with or without milk and sugar. A nice strong espresso. A cappuccino with a thick and creamy head. Or a tasty cafe crème, cafe au lait or Wiener melange. You can prepare almost any hot drink quickly and easily with an OptiVend machine. Also hot chocolate, tea (hot water) and soup.



Simple to install

Animo® supplies the machines fully programmed. Installation is therefore just a matter of placement and connection. The standard settings enable you to dispense the tastiest hot drinks immediately.



▲ OptiVend 1 / 2; small version with 1 or 2 containers for ingredients.

Adjustable settings

The adjustability of the control settings is unique to the OptiVend. This makes it possible to adjust the recipes for hot drinks completely according to your taste. The specific settings are saved with a pin code so that they can not be 'accidentally' reset.



► OptiVend 3 / 4; wider version with 3 or 4 containers for ingredients



An OptiVend for every location

Animo® introduces the range of OptiVend machines, consisting of no less than nine models. The high quality instant machines offer a great variety of functionalities. So there is an OptiVend machine suitable for every situation.

Basic machines with 1 to 4 containers

The basic version has four variants that can dispense hot drinks into cups, mugs and small pots. The difference is in the number of containers for ingredients. The more containers, the greater the choice. Users determine which ingredients are used to fill the containers and therefore what drinks are offered. In addition to instant hot drinks, the machine can also be used to dispense hot water.

There are two small versions of the OptiVend: one version with a single container and a version with two containers. These narrow machines require very little space and can therefore be installed almost anywhere. The models with three or four containers are wider. They require a little more room, but also offer more choice.



▲ variety depending on the number of containers

Machines for thermos flasks

The OptiVend range also includes variants for small and large thermos flasks. These thermos models have one, three and four containers. Furthermore, they have a slide-out plateau, which makes it easy to dispense into cups.



◀ TS/TL; Thermosmodels available with 1, 3 or 4 containers for instant-ingredients



Chocolate machine

For hot chocolate fans there is also the OptiVend with a special chocolate variant. This dispenses hot chocolate into cups or mugs. An ideal addition to the existing coffee supply.

OptiVend CHOCO ▶

With 1 large ingredient container for the instant-ingredient chocolate.



Options & Accessories

Animo offers the following options and accessories with the OptiVend machines:

Options

- High volume version (6 kW), which can dispense 665 cups per hour
- Coin mechanism
- Key switch for filling jugs
- Hot and cold beverages from one dispenser (cooling unit in base cabinet)
- Coloured side panels
- Company-specific branding on the door and/or side panels

Accessories

- Base cabinet (Incl. shelves)
- Stand-alone set consisting of pump with water tank
- Water filter for less maintenance
- Glass pots with a capacity of 1.2 litres
- Thermos flasks with five different capacities (1.5, 1.85, 2.0, 2.2 and 2.4 litres)
- Complete package of cleaning agents.



Bottom cupboard ▲



Coin mechanism ▲

Convenience is paramount

Animo® developed the OptiVend series for optimum dispensing convenience. This is why all variants have an extra-large capacity. This makes it possible to dispense a large quantity of cups in succession without the machine switching to its warm-up setting. Furthermore, the capacity can be further increased to 665 cups per hour. This option is ideal for the thermos models (TS/TL). The OptiVend High Speed (HS) has an hour capacity of no less than 900 cups, approx. 54 thermos jugs.

Ultimate convenience

Operation of the machines is exceptionally simple. The options are clearly indicated in the display on the front. It is merely a matter of a single push of a button and the selected hot drink is ready in seconds.



Modern design

The machines are designed as compactly as possible and produced in stylish brushed stainless steel (18/10). The OptiVend is fitted with a design door with a beautiful graphic display. In short, an OptiVend machine is appropriate anywhere.

Simple to maintain

OptiVend machines require minimal maintenance. Regular cleaning is very quick and easy. Moreover, the machines are fitted with a de-scaling indicator, and de-scaling is also easy. Maintenance can be further reduced with the optional water filter.

Animo®: quality for a competitive price


For more than fifty five years, Animo® has been combining high and durable quality with competitive prices. This also applies to the new, complete range of OptiVend machines. The robust quality and favourable pricing are reinforced with technical ingenuity and the stylish design of the machines. The OptiVend series is therefore the best choice for companies, institutes, governmental organisations, hotels and restaurants, sports and recreation venues, where a great deal is demanded in terms of flavour, choice and convenience.



Drink variations per OptiVend model

The drink selections depend on the ingredients that the user selects for each container.
The following is the standard configuration of the various OptiVend models.
The adjustable controls make it easy to change the options!

	CHOCO	1	2	3	4	1TS	1TL	3TS	4TS	HS
Number of containers	1	1	2	3	4	1	1	3	4	2
Coffee (crème)		√	√	√	√	√	√	√	√	√
Coffee with milk			⊙	⊙	√			⊙	√	
Coffee with sugar			⊙	⊙	√			⊙	√	
Coffee with milk & sugar					√				√	
Espresso		√	√	√	√	√	√	√	⊙	√
Double espresso		⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙
Hot chocolate	√	⊙	√	√	√	⊙	⊙	√	√	
Coffee chocolate			√	√	√			√	√	
Espresso chocolate			⊙	⊙	⊙			⊙	⊙	
Cappuccino			⊙	√	√			√	√	
Decaf		⊙	⊙	⊙	⊙			⊙	⊙	⊙
Wiener Melange				√	√			√	⊙	
Latte Macchiato				⊙	⊙			⊙	⊙	
Hot water		√	√	√	√	√	√	√	√	√
Moccacino				⊙	⊙			⊙	⊙	
Hot milk		⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	
Tea		⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	
Coffee		⊙	⊙	⊙	⊙	√	√	√	√	√
Hot water		⊙	⊙	⊙	⊙	√	√	√	√	√
Soup		⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	
Other configurations possible	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes

√ = standard configuration from factory ⊙ = adjustable selections (depend on the chosen ingredients)  = for filling thermos flasks
TS = Thermos Small TL = Thermos Large

Volume small container : 2,4 litre (coffee approx. 500 gr. / topping approx. 800 gr. / cacao approx. 1350 gr. / sugar approx. 1900 gr.)

Volume large container : 4,7 litre (coffee approx. 1000 gr. / topping approx. 1650 gr. / cacao approx. 3000 gr. / sugar approx. 4000 gr.)

Technical specifications

	CHOCO	1	2	3	4	1TS	1TL	3TS	4TS	* HS
Article number	10450	10455	10460	10465	10470	10480	10475	10490	10495	10482
Hour capacity cups 120 ml.	360	360	360	360	360	360	360	360	360	900
Dosing time (sec.)	5-10	5-10	5-10	5-10	5-10	5-10	5-10	5-10	5-10	5
Hour capacity Hot water (litres)		40	40	40	40	40	40	40	40	118
Boiler Stainless steel (litres)	2,5	2,5	2,5	5,5	5,5	5,5	5,5	5,5	5,5	5,5
Water connection	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Dimensions (WxDxH) mm.	226 x	226 x	226 x	389 x	389 x	389 x	389 x	389 x	389 x	389 x
	490 x	490 x	490 x	515 x	515 x	515 x	515 x	515 x	515 x	515 x
	580	580	580	580	580	697	816	697	697	697
Dispensing height mm.	118	118	118	118	118	235	355	235	235	235

Electrical connection: 1N~220-230V/50-60Cy/3275W * Electrical connection: 3N~380-415V/50-60Cy/9675W

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