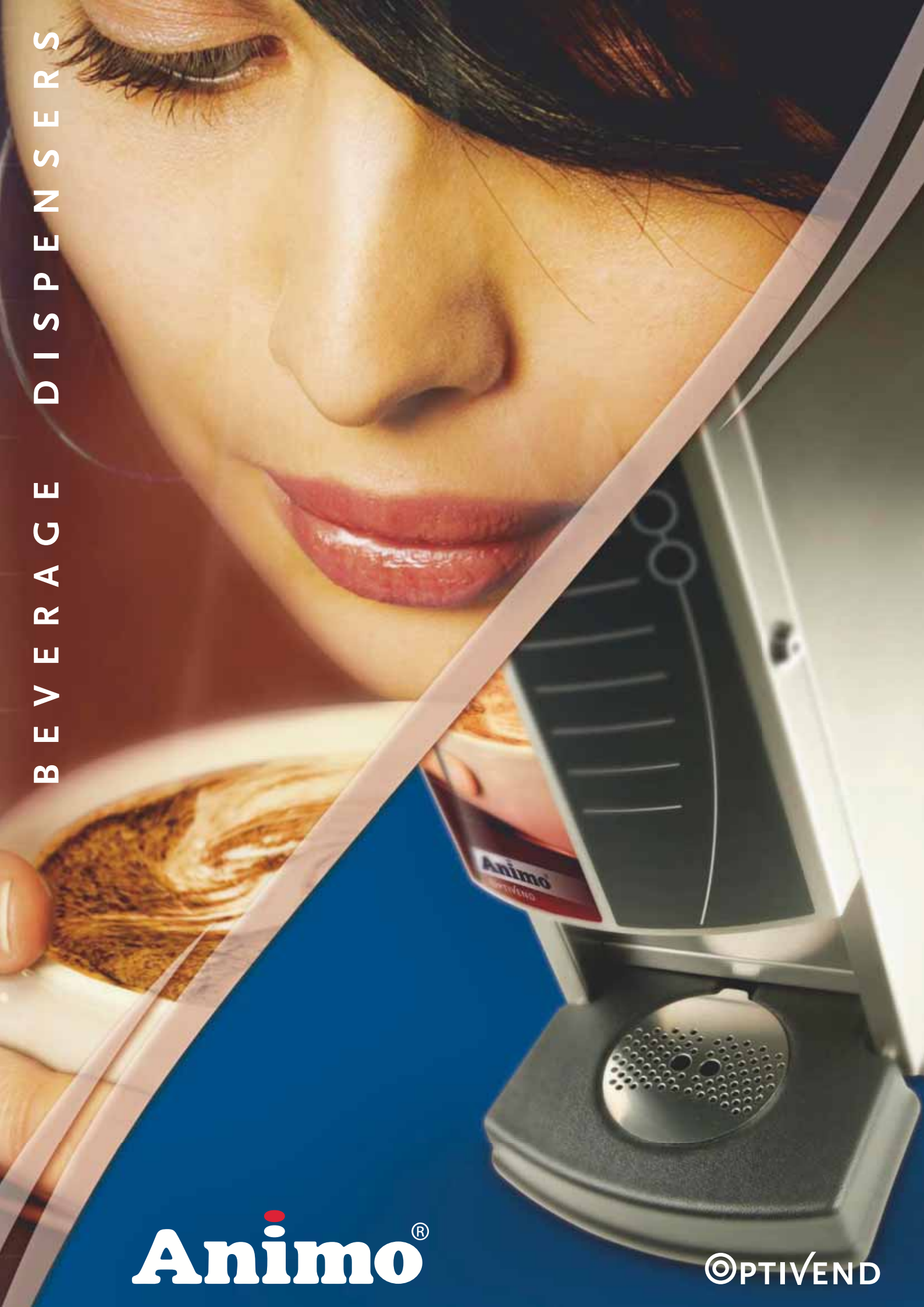


B E V E R A G E   D I S P E N S E R S



**Animo**<sup>®</sup>

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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 latte macchiato, 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. Next to your hot beverages it is also possible to dispense cold water.

### 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.



### 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 1 / 2



OptiVend 3 / 4 (TS) ▶



## An OptiVend for every location

Animo® introduces the range of OptiVend machines, consisting of no less than eleven 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 a slide-out plateau, which makes it easy to dispense into cups. With the OptiVend HS DUO it is possible to brew fresh coffee into two thermos flasks or cups at the same time.

TL; Extra high



◀ HS DUO; Coffee machine with double coffee output

## 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

- 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)
- Company-specific branding on the door and/or side panels

## Accessories

- Base cabinet (top board is optional)
- 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.



▲  
*Base cabinet  
(top board is optional)*



▲  
*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

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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

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

### Simple to maintain

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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 almost sixty 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       | HS DUO         |
|---|----------|----------|----------|----------|----------|----------|----------|----------|----------|----------|----------------|
| <b>Number of containers</b>   | <b>1</b> | <b>1</b> | <b>2</b> | <b>3</b> | <b>4</b> | <b>1</b> | <b>1</b> | <b>3</b> | <b>4</b> | <b>2</b> | <b>2 / 4 *</b> |
| 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   |          | √        | √        | √        | √        | √        | √        | √        | √        | √        | √              |
| Hot milk  |          | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        |          | ⊙ *            |
| Tea   |          | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        |          |                |
| Coffee     |          | ⊙        | ⊙        | ⊙        | ⊙        | √        | √        | √        | √        | √        | √              |
| Hot water  |          | ⊙        | ⊙        | ⊙        | ⊙        | √        | √        | √        | √        | √        | √              |
| Cold water **   |          |          |          | ⊙        | ⊙        |          |          | ⊙        | ⊙        |          |                |
| Soup  |          | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        | ⊙        |          |                |
| Other configurations possible   | yes      | 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 \* Special cappuccino edition (2x2 containers) \*\* Cooling unit in base cabinet

Volume small container : 2.3 litre (coffee approx. 500 gr. / topping approx. 1000 gr. / cacao approx. 1600 gr. / sugar approx. 2000 gr.)

Volume large container : 5.1 litre (coffee approx. 1000 gr. / topping approx. 2200 gr. / cacao approx. 3400 gr.)

## Technical specifications

|                                  | CHOCO                 | 1                     | 2                     | 3                     | 4                     | 1TS                                    | 1TL  | 3TS                                    | 4TS                                    | * HS                                   | * HS DUO                               |                       |
|----------------------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|--|--|--|--|--|--|-----------------------|
| Article number                   | 10450                 | 10455                 | 10460                 | 10465                 | 10470                 | 10480                                  | 10475  | 10490                                  | 10495                                  | 10482                                  | 10483                                  |                       |
| Hour capacity cups 120 ml.       | 360                   | 360                   | 360                   | 360                   | 360                   | 360                                    | 360  | 360                                    | 360                                    | 900                                    | 875                                    |                       |
| Dosing time (sec.)               | 5-10                  | 5-10                  | 5-10                  | 5-10                  | 5-10                  | 5-10                                   | 5-10   | 5-10                                   | 5-10                                   | 5                                      | 12<br>(2 cups)                         |                       |
| Hour capacity Hot water (litres) |                       | 40                    | 40                    | 40                    | 40                    | 40                                     | 40   | 40                                     | 40                                     | 110                                    | 110                                    |                       |
| Boiler Stainless steel (litres)  | 2,5                   | 2,5                   | 2,5                   | 5,5                   | 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"                                   | 3/4"                                   |                       |
| Dimensions(WxDxH) mm.            | 226 x<br>490 x<br>580 | 226 x<br>490 x<br>580 | 226 x<br>490 x<br>580 | 389 x<br>515 x<br>580 | 389 x<br>515 x<br>580 | 389 x<br>515 x<br>697                  | 389 x<br>515 x<br>816  | 389 x<br>515 x<br>697                  | 389 x<br>515 x<br>697                  | 389 x<br>515 x<br>697                  | 389 x<br>515 x<br>697                  | 389 x<br>515 x<br>697 |
| Dispensing height mm.            | 118                   | 118                   | 118                   | 118                   | 118                   | 235                                    | 355  | 235                                    | 235                                    | 235                                    | 235                                    |                       |
| Suitable for                     | jug<br>1.2 ltr.       | jug<br>1.2 ltr.       | jug<br>1.2 ltr.       | jug<br>1.2 ltr.       | jug<br>1.2 ltr.       | thermos<br>jug 1.0 /<br>1.5 / 2.0 ltr. | thermos jug<br>1.85 ltr.<br>thermos jug<br>with pump<br>2.1 / 2.2 ltr. | thermos<br>jug 1.0 /<br>1.5 / 2.0 ltr. | thermos<br>jug 1.0 /<br>1.5 / 2.0 ltr. | thermos<br>jug 1.0 /<br>1.5 / 2.0 ltr. | thermos jug<br>1.0 / 1.5 /<br>2.0 ltr. |                       |

Electrical connection: 1N~220-240V/50-60Cy/3275W \* Electrical connection: 3N~380-415V/50-60Cy/9675W

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