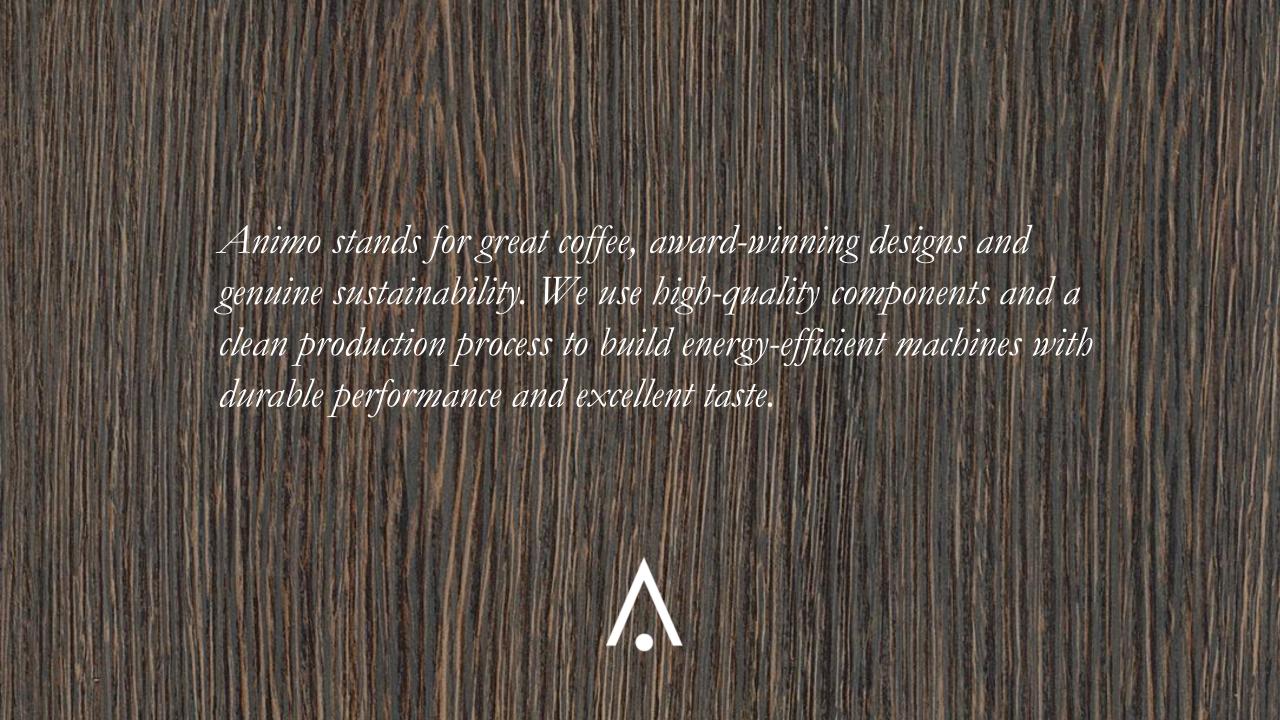
OptiMe

Just my type.



EXPERIENCE, KNOWLEDGE & DEDICATION





MATCHING YOUR TASTE

Perfect coffee starts with the perfect machine. But when the machine also matches your taste, that's when the magic happens. Get it all with Animo's newest professional coffee machine: OptiMe.



OptiMe

Just my type.



EXPRESS YOUR STYLE



+ Compact 360° design





Good taste
isn't just
about
flavour.



+ Extensive options for (commercial) messaging on screen

- + OptiLight LED Lighting
- + Different options for the background colour of the display



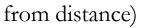
SMALL MACHINE **BIG FLAVOUR**



+ Recommended daily output up to 125 cups per day

+ Choose between one or two bean canisters / grinders

+ Prepared for telemetry connection (monitor performance





HOW ABOUT SOME FRESH MILK?

OptiMe can use fresh milk to create many varieties of espresso-based drinks, including cappuccino, latte and latte macchiato.

- + Silent in use
- + Constant quality
- + Hygiene in accordance with HACCP standards
- + Maintenance friendly with quick and easy cleaning: the user interface perfectly guides you through the cleaning processes

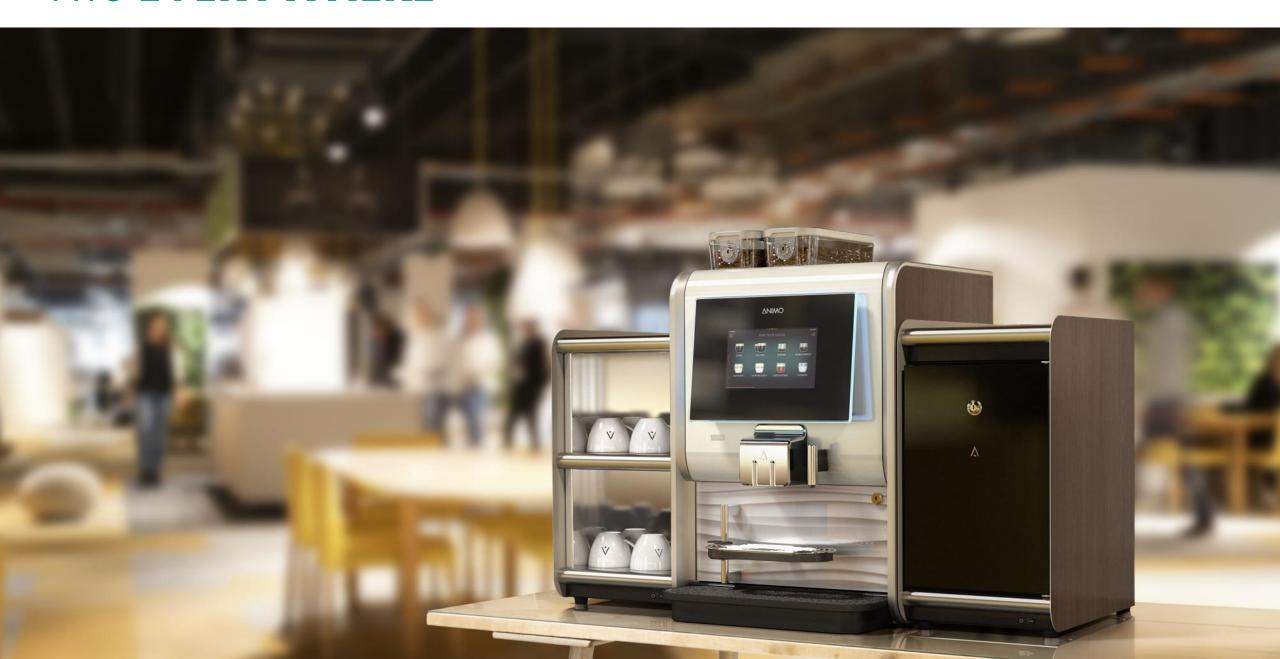








FITS **EVERYWHERE**



FITS **EVERYWHERE**









MATCHING YOUR TASTE

1. MACHINE TYPE

2. ADD-ONS

3. FRONT COLOUR

4. SIDE AND BACK PANELS

Black

White

Brown (textured)

Red (textured)

Pine

Wash Oak

Dark Oak

Coffee Plant (signature)

5. DECO PANEL

INFO/SAVE/SHARE

hide side menu

DESIGN YOUR MACHINE ONLINE



OptiMe. Just my type.

MODELS

All models can be equipped with:

- + An XL brewer for bigger, fuller cups (150-230 ml). The XL brewer has a capacity of 9.5-13.4 g
- + A fresh milk module
- + Bypass (to brew Americano or Long Black)









MODEL NAME

Capacity of espresso system:

Bean canisters/grinders:

Instant canisters:

Bean canister:

Instant canister (topping):

Instant canister (chocolate):

OptiMe 11

6.5 - 9.5 g

1

1

 $\pm 1,200 \, g / 160 \, cups$

 \pm 1,400 g / 200 cups

± 1,950 g / 120 cups

OptiMe 12

6.5 - 9.5 g

2

 \pm 1,200 g / 160 cups

 $\pm 600 \, \text{g} / 85 \, \text{cups}$

 \pm 800 g / 50 cups

OptiMe 21

6.5 - 9.5 g

2

1

 $\pm 2 \times 600 \, \text{g} / 160 \, \text{cups}$

 \pm 1,400 g / 200 cups

± 1,950 g / 120 cups

OptiMe 22

6.5 - 9.5 g

2

2

 $\pm 2 \times 600 \, \text{g} / 160 \, \text{cups}$

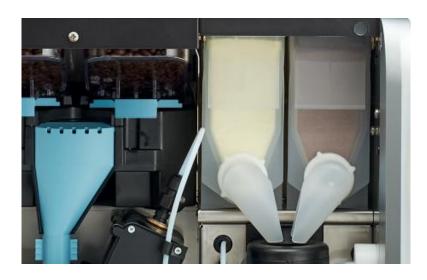
 \pm 600 g / 85 cups

 $\pm 800 \, g \, / \, 50 \, cups$

ADD-ONS

CUP WARMER

- + Add-on for all OptiMe models
- + Heated shelf floors: 3
- + Capacity (stacked): abt. 60 coffee cups / 144 espresso cups
- + Electrical connection: 220-240 V / 50-60 Hz / 105 W
- + Measurements (W \times D \times H): 230 \times 420 \times 455 mm
- + Weight: \pm 11 kg



HOUSING FOR PAYMENT SYSTEMS

For coin mechanism (with or without exchanger) or contactless payment systems.



MILK COOLER WITH FRESH MILK SYSTEM

- + Add-on for all OptiMe models (always on right side)
 - + Standard equipped with ingredient tray on top
- + Quick and easy cleaning (according HACCP standards)
 - + Combined usage with topping possible
- + Milk pump in coffee machine; constant and perfect barista milk foam + Dispensing milk foam and hot or cold milk
 - + Capacity milk: 41
 - + Lockable door
 - + Electrical connection: 220-240 V / 50-60 Hz / 43 W
 - + Measurements (W \times D \times H): 230 \times 420 \times 455 mm
 - + Weight: ± 19 kg

TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 25-30 sec.
- + Display: 7" touch screen
- + Adjustable cup tray: 50-105 mm
- + Max. tap height: 165 mm
- + Power supply: 220-240 V / 50-60 Hz / 2200 W
- + Water connection: ³/₄"
- + Waste canister volume: $31 (\pm 70 \text{ cups})$
- + Insulated stainless steel boiler (0.5 l) with 1800 W element and boil-dry protection
- + Measurements W \times D \times H: 380 \times 515 \times 600 mm + Weight: \pm 32 kg





Tray for ingredients.
 Standard equipped on top of milk cooler.



+ Newly designed cup dispenser – available soon!



+ Cup warmer shelf on top of the milk cooler. Separate on-off switch.



+ Separate hot water tap, e.g. for the preparation of tea

DEDICATED TO EVERY CUP

