

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 our newest professional coffee machine: Animo OptiMe®. A strong espresso, a delicious brew, a cappuccino made with fresh milk? OptiMe is developed to bring flavour and appearance: instantly ground coffee, in a personalised design.

## SMALL MACHINE BIG FLAVOUR



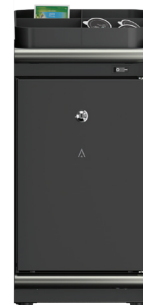
- + Real coffee, freshly ground
- + Compact 360° design (fully customisable)
- + One or two bean canister(s) / grinder(s)
- + Add milk cooler and / or cup warmer
- + Easy to swipe touchscreen with intuitive user-interface
- + Extensive options for (commercial) messaging on screen - also during brewing process



reddot award 2019  
winner



## ADD-ONS



MILK COOLER /  
INGREDIENT BOX



CUP WARMER



## ADD-ON: FRESH MILK MODULE

- + Fresh milk system with matching milk cooler
- + Quick and easy cleaning (according HACCP standards)
- + Silent milk pump; constant and perfect barista milk foam



## FITS EVERYWHERE



- + Office
- + Restaurant
- + Hotel
- + Stores
- + Coffee to go
- + And many more

## MATCH YOUR TASTE

Visit [optime.animo.eu](https://optime.animo.eu)  
to design your OptiMe



## FRONT COLOUR



Black RAL 9017



White RAL 9001

## SIDE AND BACK PANELS



Black RAL 9017



White RAL 9001



Red RAL 3003



Brown RAL 8014



Pine (BZ912)



Wash Oak (PZ904)



Dark Oak (PZ912)

## DECO PANEL



Mirror



Sand



Abstract



Black

## OPTIONS



- + Bypass (to brew Americano and Long Black)
- + Compatible with many payment systems (MDB)
- + Available with standard- or XL brewer for bigger, fuller cups (150 -230 ml)
- + Prepared for telemetry connection
- + Company specific branding on the exterior of the machine
- + Cup warmer shelf on top of the milk cooler
- + New designed cup dispenser

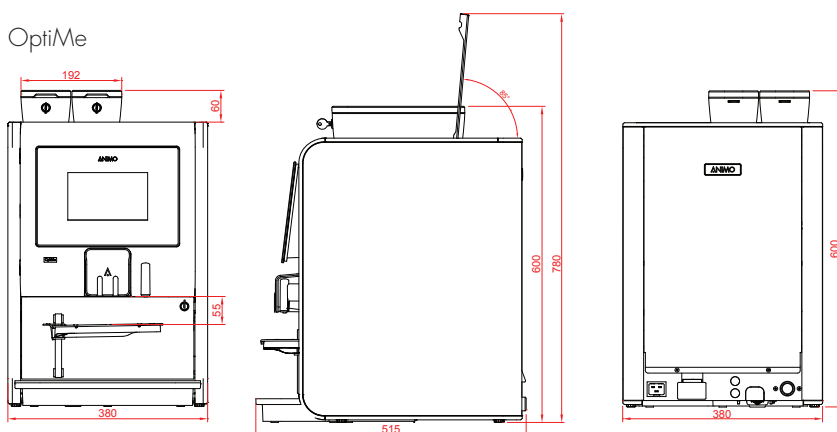
## ACCESSORIES

- + High feet (100 mm) for easy cleaning
- + Water filters
- + Cleaning accessories
- + And many more

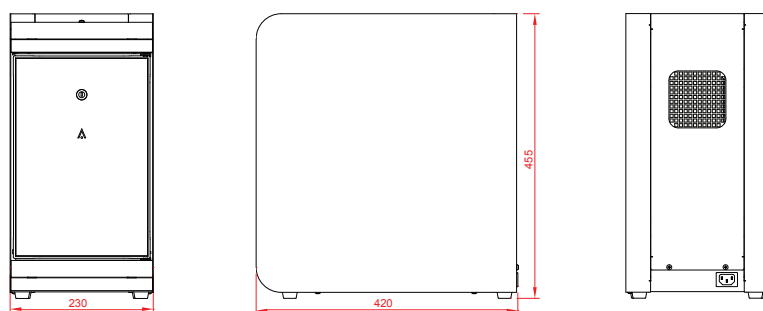
## TECHNICAL SPECIFICATIONS

- + Recommended daily output: up to 125 beverages
- + Brewing time, cup (120 ml): 25-30 sec.
- + Display: 7" touch screen
- + Ceramic grinding mechanism (Ditting®) for ultra long-life  $\pm 150,000$  cups (< 70 dB(A))
- + Reversed espresso brewing system
- + Adjustable cup tray: 50-105 mm
- + Max. tap height: 165 mm
- + Power supply: 220-240 V / 50-60 Hz / 2200 W
- + Water connection:  $\frac{3}{4}$ "
- + Water Pressure: 0.2-1.0 MPa (2-10 bar) Flow > 1.0 L/min.
- + Waste canister volume: 3 l ( $\pm 70$  cups)
- + Insulated stainless steel boiler (0.5 l) with 1800 W element and boil-dry protection
- + Measurements W x D x H: 380 x 515 x 600 mm
- + Weight:  $\pm 32$  kg

OptiMe



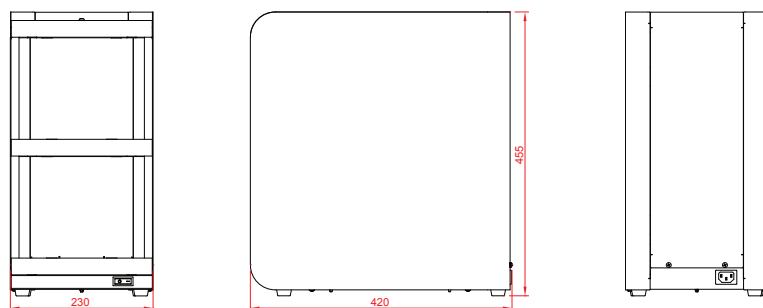
OptiMe milk cooler



## MILK COOLER WITH FRESH MILK SYSTEM

- + Standard equipped with ingredient tray on top
- + Combined usage with topping possible
- + Dispensing milk foam and hot or cold milk
- + Capacity milk: 4 l (in container or tube in milk package)
- + Lockable door
- + Electrical connection: 220-240 V / 50-60 Hz / 43 W
- + Measurements (W x D x H): 230 x 420 x 455 mm
- + Weight:  $\pm 19$  kg

OptiMe cup warmer



## CUP WARMER

- + 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 x D x H): 230 x 420 x 455 mm
- + Weight:  $\pm 11$  kg

All dimensions in mm



OptiMe 11



OptiMe 12



OptiMe 21\*



OptiMe 22\*

## MODEL NAME

Capacity of espresso system:	6.5 – 9.5 g	6.5 – 9.5 g	6.5 – 9.5 g	6.5 – 9.5 g
Bean canisters/grinders:	1	1	2	2
Instant canisters:	1	2	1	2
Bean canister:	$\pm 1,200$ g / 160 cups	$\pm 1,200$ g / 160 cups	$\pm 2 \times 600$ g / 160 cups	$\pm 2 \times 600$ g / 160 cups
Instant canister (topping):	$\pm 1,400$ g / 200 cups	$\pm 600$ g / 85 cups	$\pm 1,400$ g / 200 cups	$\pm 600$ g / 85 cups
Instant canister (chocolate):	$\pm 1,950$ g / 120 cups	$\pm 800$ g / 50 cups	$\pm 1,950$ g / 120 cups	$\pm 800$ g / 50 cups

\* The OptiMe 21 and 22 (images) are equipped with a fresh milk module.