



A TASTEFUL TOUCH

OptiBean
Feel like a barista.

ANIMO



JUST ONE TOUCH AWAY

Who doesn't love great coffee? Real coffee, freshly ground and just the right temperature. Something you take a moment to appreciate - no matter where you are or how busy you may be.

A perfect coffee starts with a perfect machine. OptiBean by Animo brews freshly ground coffee and many variations in no time. For any espresso-based drink you wish to serve.

Your perfect espresso is just one touch away.



OptiBean. *Feel like a barista.*

ONE TOUCH BREWING

OptiBean is user-friendly in every way. It is easy to set up and requires little maintenance. Simple to operate with easy-to-swipe touchscreen or ready-to-go keypad.

Brew your espresso, coffee or tea in a matter of seconds, with just one touch. It's as simple as that.

- + Easy to operate through the intuitive user interface
- + Simply swipe between pages
- + 24 easily programmable beverages
- + Follow the brewing process onscreen
- + Personal strength preferences are easily adjustable
- + Screensaver for logo, images, video or advertisement
- + Also available with push button panel



OPTIBEAN TOUCH



FLAVOUR AT ITS PUREST

A strong espresso, the perfect cappuccino or simply a delicious brew. It's all about flavour and that's what Animo's OptiBean delivers. The Italian brewing system makes your espresso the old-fashioned way, under just the right pressure. Pure taste topped with a delicious cream layer, whenever you want.

OptiBean is for connoisseurs, for purists, for anyone who loves real, fresh coffee. The perfect espresso is always at your fingertips.

- + OptiBean brews freshly ground coffee whenever you want
- + Choose from many varieties of espresso-based drinks
- + Program up to 24 of your favourite coffee recipes
- + Full-strength espresso or a mild cup of Joe? It's all possible with strength control
- + Instant (powdered) drinks, including (chocolate) milk
- + Separate tap for hot water, for your perfect cup of tea
- + The mixer system has an adjustable mixer speed (rpm) for an excellent topping
- + User-friendly in every way

OPTIBEAN XL

Love a bigger, fuller cup? In addition to OptiBean, OptiBean XL is equipped with an extra large espresso brewing system.



- + Fresh coffee beans



- + Wide choice of espresso-based drinks, such as latte macchiato



- + Separate tap for hot water



- + OptiBean 3, 1 mixer and 2 ingredient canisters

DURABLE QUALITY

Brewing the best coffee is a technical matter too. OptiBean's Swiss-made grinder and Italian brewing system combine their strengths to provide the perfect espresso.

- + OptiBean remains reliable, even with intensive use
- + Reversed brewer, quiet in operation and no drip
- + The grinder's ceramic discs will last a lifetime
- + Available with standard or XL brewer for brewing large cups
- + OptiBean is extensively tested by hand

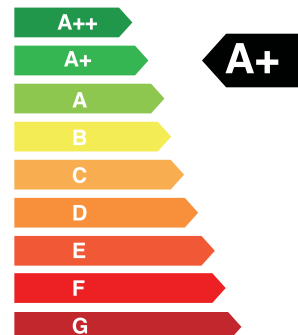
OptiBean isn't just technically perfect, it's also durable. The materials and construction guarantee hassle-free use for years to come. And OptiBean is energy efficient, which is nice for you and the environment.

- + The machine is constructed entirely from materials designed for long life and minimum maintenance
- + The primary material is stainless steel: long lasting and 100% recyclable
- + OptiBean is energy-efficient, with an A+ rating thanks to:
 - LED lighting
 - Extra-insulated hot water tank (approximately 50% more efficient)
 - Intelligent Energy Saving Mode (in standby)



- + Reversed espresso brewer system; 230 V motor, silent, delicious crema and no drip

More efficient



Less efficient

Norm EVA - Energy Measurement Protocol (version 3. 0B - 14/2/2011)





TASTEFUL DESIGN

Good taste isn't just about coffee. Clean design lines and friendly LED lighting make OptiBean an eye-catching addition to any interior.

- + Inviting and userfriendly interface
- + Available with easy-to-swipe touchscreen or ready-to-go keypad
- + OptiBean is made from stainless steel with subtle detailing
- + Bright LED lighting can be adjusted to your own preference
- + Coloured front in any RAL colour
- + Beans are visible for the authentic espresso feeling
- + Company-specific branding on the exterior of the machine (e.g. for private label purposes)
- + Winner iF Design Award 2018
- + German Design Award 2019 nominee



AT EASE **ANYWHERE**

Animo's OptiBean can be placed and used anywhere. For instance:

- + Office
- + Hotel
- + Restaurant
- + Supermarket
- + Hospital
- + Canteen
- + Breakfast room
- + Gas station
- + Kiosk
- + Athletic club
- + Care home
- + Exhibition center
- + Airport
- + School
- + Theater
- ... and many more.





MODELS AND MENUS

OPTIBEAN 2 / 2 XL TOUCH

- + Capacity of espresso system: 6.5 - 9.5 g
- + Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and 1 instant canister
- + Bean canister: 1500 g
- + Instant canister / milk: ± 2300 g or chocolate: ± 2440 g (3.8 l)
- + Mixers: 1
- + 24 easily programmable beverages
- + (W x D x H): 409 x 565 x 792 mm



OPTIBEAN 3 / 3 XL TOUCH

- + Capacity of espresso system: 6.5 - 9.5 g
- + Capacity of espresso system XL: 9.5 - 13.4 g
- + 1 bean canister and 2 instant canisters
- + Bean canister: 1500 g
- + Instant canister / milk: ± 970 g (1.6 l)
- + Instant canister / chocolate: ± 1030 g (1.6 l)
- + Mixers: 1
- + 24 easily programmable beverages
- + (W x D x H): 409 x 565 x 792 mm



DRINK OPTIONS

Drink options depend on the ingredients that you select for each canister. Adjustable controls make it easy to change the options.

DRINK OPTIONS	OptiBean 2 (XL) Touch	OptiBean 3 (XL) Touch
Coffee (thermos jugs)	✓	✓
Coffee with milk	✓	✓
Coffee with sugar	⊙	⊙
Coffee milk & sugar	⊙	⊙
Espresso	✓	✓
Cappuccino	✓	✓
Latte Macchiato	✓	✓
Coffee choc	⊙	✓
Chocolate milk	⊙	✓
Wiener Melange		✓
Hot water	✓	✓
Espresso Choc	⊙	✓
Decaf	⊙	⊙
Tea	⊙	⊙
Hot milk	⊙	⊙
Hot chocolate	⊙	⊙
Double Espresso	⊙	⊙
Instant coffee	⊙	⊙
Soup		
Cold water	●	●

✓ STANDARD FACTORY SETTINGS

⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)

● POSSIBLE WITH A COOLING UNIT IN THE BASE CABINET

CAPACITY OF INGREDIENT CANISTERS

	Bean hopper	Canister 1.6 l	Canister 3.8 l
Coffee beans	± 1500 gr / 200 cups	-	-
Topping	-	± 970 gr / 138 cups	± 2300 gr / 150 cups
Chocolate	-	± 1000 gr / 60 cups	± 2440 gr / 140 cups
Sugar	-	-	-
Instant coffee	-	-	-

The canister capacities can easily be enlarged. (See options)

FEATURES

- + Reversed espresso brewing system
- + Double outlet for the real espresso experience
- + Available with easy-to-swipe touchscreen or ready-to-go keypad
- + Company logo, image, video or advertisement as screensaver (OptiBean Touch)
- + Ceramic coffee grinder mechanism (Ditting®)
- + Canister for fresh coffee beans
- + Available with 1 or 2 canisters for instant ingredients
- + Mixer system with adjustable mixer speed (RPM)
- + Make two cups at once (in 2 brewing cycles)
- + Separate taps for coffee and hot water
- + Water temperature control
- + Strength control (also for milk and sugar)
- + Adjustable OptiLight LED lighting
- + Intelligent Energy Saving Mode
- + Cleaning program (access on control panel)
- + Usage counter
- + Insulated stainless steel boiler
- + Adjustable cup tray
- + Suitable for cups and thermos jugs
- + Energy label A+

	Bean hopper	Instant Canister	
		1.6 l	3.8 l
OB 2	1	-	1
OB 3	1	2	-

OPTIONS AND ACCESSORIES

OPTIONS

- + Cup detection, so coffee can only be made when a cup is present. We recommend using non-transparent cups/mugs, best results are obtained with lighter colors (matte black is not recommended)
- + Compatible with various payment systems (MDB)
- + Hot and cold from one machine (cooling unit in lower cabinet)
- + Front in black (default), other (RAL) colour options on request
Please enquire about terms
- + Company-specific branding on the exterior of the machine



- + Coin mechanism, coin changer (nri) or cashless payment system

ACCESSORIES

- + Water filter
- + Cup warmer (KKWn)
- + Thermos jug 1 l
- + Grindz™ coffee grinder cleaner
- + Cleaning kit
- + Cleaning tablets
- + Coffee fur remover
- + Descaling agent
- + Maintenance kit
- + Drainage hose set



- + Cup dispenser
Stainless-steel cup dispenser, suitable for different sizes of coffee cups.
Suitable for wall mounting.



- + Base cabinet in black.
Useful for storing ingredient refills, sugar, milk and stirrers. The rear panel is recessed to make room for connections and, possibly, a filter.
Available with or without cooling unit.



- + Canister extension for beans
With each canister extension, the bean canister capacity will increase by 700 g (± 75 cups).

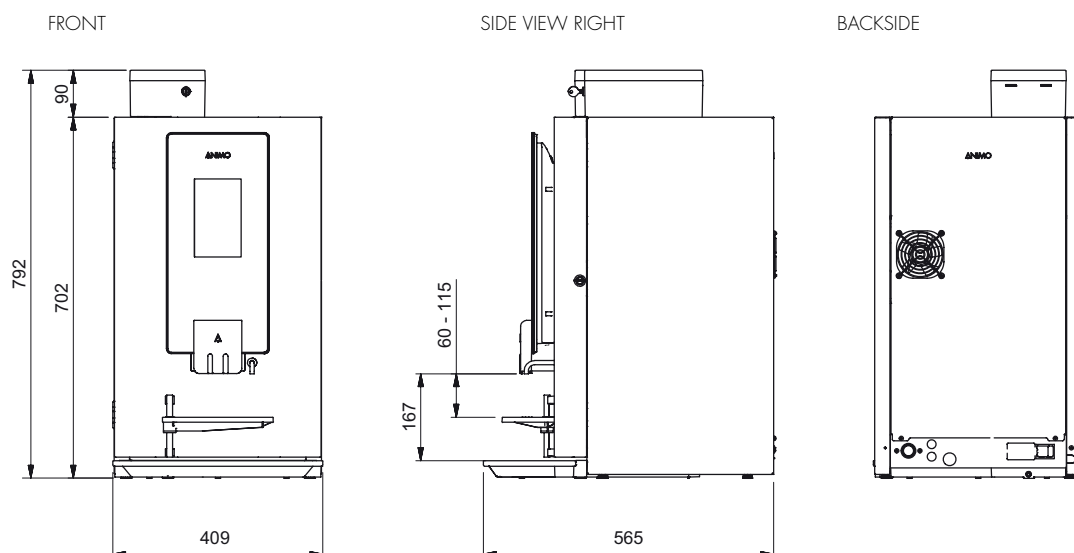


- + Stand-alone set
No main water supply? Use the Flojet water pump. The complete set consists of a pump, water tank and six-meter connecting hose, which can be easily installed in a base cabinet.

TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 25 - 30 sec
- + Hourly capacity: 120 cups (120 ml) / 14 l
- + Display OptiBean Touch: 7" touchscreen
- + Adjustable cup tray: 60 - 115 mm
- + Max. tap height: 167 mm
- + Rotary pump (Procon®): 10 bar
- + Power supply: 220-240V / 50-60Hz / 2275W
- + Water connection: ¾"
- + Waste canister volume: 7 l (± 130 cups)
- + Insulated stainless steel boiler (1.1 l)
with 1800W element and boil-dry protection
- + Ceramic grinding mechanism (Ditting®)
for ultra long-life (150.000 cups)

OPTIBEAN



All dimensions in mm



ANIMO

We make coffee machines and equipment for people who want to serve good coffee. User-friendly machines with a variety of options that are 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 since 1950 in more than 100 countries worldwide. Because good coffee takes a good machine. And a good machine takes experience, expertise and dedication.

DEDICATED TO EVERY CUP

ANIMO.EU

Animo B.V.
Headquarters
Assen - Netherlands

Sales Netherlands
Export Department
info@animo.nl
+31 (0)592 376 376

Animo Belgium BV
Belgium
info@animo.be
+32 (0)33 130 308

Animo France
France
info@animo-france.fr
+33 (0) 3 80 25 06 60

Animo GmbH
Germany
info@animo-gmbh.de
+49 (0)541 971 250

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