

MATCHING  
YOUR  
TASTE



**OptiMe**

*Just my type.*

**.ANIMO**



*Animo stands for great coffee, award-winning designs and genuine sustainability. We use high-quality components and a clean production process to build energy-efficient machines with durable performance and excellent taste.*

# A NEW WAY OF ENJOYING COFFEE

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 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.



*Are you a connoisseur, a purist, or do you just love real coffee? Get the quality you expect from Animo, in a compact machine that fits anywhere. Do you want OptiMe to fit to your taste? You can customise it to match any style.*

OptiMe. *Just my type.*

# EXPRESS YOUR STYLE

*Good taste  
isn't just  
about  
flavour.*

Do you want the machine to be an eye-catcher? Or should it blend in with your interior? No problem; OptiMe is fully customisable. Pick your materials, colours, add-ons and finetune your machine to your taste. And thanks to its easy-to-swipe touchscreen with intuitive user interface, OptiMe is perfect for self-service locations.

- + Configure your OptiMe at [www.animo.eu](http://www.animo.eu)
- + Compact 360° design
- + OptiLight LED lighting (any colour)
- + Extensive options for (commercial) messaging on screen – also during the brewing process
- + Different options for the background colour in the display



# SMALL MACHINE BIG FLAVOUR



Whether it's your start-of-the-day or a short moment to yourself – the better the coffee, the better the break. We've been improving our coffee machines for more than 70 years, so OptiMe gets you the quality coffee you deserve. The OptiMe can be equipped with two bean canisters (two grinders). Choose the coffee beans that match your taste!

With a recommended daily output of 40 to 125 cups per day, Animo's OptiMe impresses with great performance and exceptional taste. It fits in any environment and can be easily expanded with:

- + Milk cooler
- + Water reservoir
- + Cup dispenser
- + Cup warmer
- + High feet (100 mm)
- + Compatible with many payment systems

The machine is compact and it fits anywhere in your office, hotel, restaurant or self-service location. Serve your guests, colleagues and clients a perfect cup of coffee or one of the many coffee specialties.

The OptiMe is prepared for a telemetry connection that offers the opportunity to monitor its performances from a distance. The data can be used to analyse and optimise operations, and to prevent unnecessary service visits.

- + Get insights in user behaviour and revenues
- + View centralised data on all coffee machines within a network
- + Use planning tools and predict trends
- + EVA DTS / MDB / DEX-UCS
- + Accessible through web portal or mobile app



# HOW ABOUT SOME **FRESH MILK?**

What is better than a strong cappuccino with real fresh milk? It's now just one touch away. OptiMe can use fresh milk to create many varieties of espresso-based drinks, including cappuccino, latte and latte macchiato. And because OptiMe can use milk powder as well, you can always add milk to your drink.

The OptiMe has an innovative and reliable milk pump that provides a strong foam in a matter of seconds.

- + 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
- + Suitable for cow milk or alternatives such as soy or oat milk.



# GREAT PERFORMANCE EXCEPTIONAL TASTE

OptiMe is designed in the same style and specs as the award winning OptiBean, and brings the quality you can expect from Animo. The Italian brewing system makes delicious espresso the old-fashioned way, under just the right pressure.

Full-strength espresso or something milder? Get your favourite coffee with just one touch.

- + Real coffee, freshly ground
- + Many varieties of espresso-based drinks to pick from
- + Add milk cooler and/or newly designed cup warmer
- + Separate hot water tap, i.e. preparation of tea
- + Intelligent Energy Save Mode (in standby modus)
- + User-friendly and designed for minimum maintenance
- + Made of durable components
- + Sustainable and reliable, even with intensive use
- + An eye-catching addition to any interior

A perfect coffee starts with a perfect machine. And a perfect machine is a matter of knowledge, experience and dedication. These are our focus pillars with regards to the production of coffee machines:

- + Great taste
- + Reliable performance
- + Easy to use and maintain
- + Great design
- + Long lifespan

Want more espresso and fuller cups?  
You can now equip the OptiMe with an  
extra large brewing system (150-230 ml).



# THE COFFEE MACHINE THAT FITS EVERYWHERE

No matter how big or small your location is: with its compact design, OptiMe fits wherever coffee is needed.

OptiMe is at home at:

- + Office
- + Hotel
- + School
- + Restaurant
- + And many more





# MATCH YOUR TASTE DESIGN YOUR MACHINE

The fully customisable OptiMe allows small and medium sized businesses to express their individual style.

You can select a variety of colours, materials and add-ons.



## FRONT COLOUR

- + Black or white



## SIDE AND BACK PANELS

- + Choose your colour



## DECO PANEL

- + Mirror, abstract, sand or black



# ADD-ONS AND CUSTOMISATIONS



## MILK COOLER WITH FRESH MILK SYSTEM

- + Capacity milk: 4 l
- + Ingredient tray on top (optional)
- + 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 milk (easy adjust the temperature)



## HOUSING FOR PAYMENT SYSTEMS

For coin mechanism (with or without exchanger) or contactless payment systems. OptiMe can be connected to many payment systems (MDB). Ask for the possibilities.



## CUP DISPENSER

- + Suitable for cups Ø 66 - Ø 90 mm
- + 3 cup dispensers: apr. 3 x 50 cups



## WATER RESERVOIR

- + Capacity 8.2 ltr. (5.2 ltr. filtered)
- + One Brita Maxtra+ filter included (100 ltr. / 4 weeks)
- + Lockable door



## CUP WARMER

- + Capacity (stacked): abt. 60 coffee cups / 144 espresso cups
- + Heated shelf floors: 3

# OPTIONS AND ACCESSORIES

## OPTIONS



- + Bypass (to brew Americano and long black)



- + An XL brewer for bigger, fuller cups (150-230 ml)



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

### OTHER OPTIONS

- + Prepared for telemetry connection (EVA DTS / MDB / DEX-UCS)
- + Company specific branding on the exterior of the machine (i.e. private label purposes)

## ACCESSORIES



- + Enlargement set for bean canister(s) Max. 2x 400 gr.



- + High feet (100 mm) for easy cleaning (including layer for drip tray)



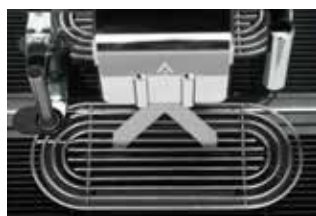
- + Tray for ingredients. equipped on top of milk cooler (optional).



- + Stand-alone set. In case no main water connection is available you can easily setup a Flojet water pump with a water tank.



- + Latte macchiato feet



- + Cup positioning. Ideal for self-service locations. Easy assembly on tray.



- + Milk cleaner
- + Coffee descaling agents
- + Coffee grinder cleaner

### OTHER ACCESSORIES

- + Water filter
- + Set of magnets (to connect the OptiMe with the milk cooler or cup warmer)
- + Stainless steel drip tray grid

# EXCEPTIONAL FEATURES



+ Reversed espresso brewing system



+ OptiLight LED Lighting (any colour)



+ Ceramic grinding mechanism (Ditting®)  
for ultra long-life ( $\pm$  150,000 cups)



+ Different options for background colour  
in display



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



+ Screen notification of when canister  
is (almost) empty



+ You can also use topping variations  
instead of fresh milk. Combined usage  
also possible.



+ Easy user support on screen  
(with animations)

# EXCEPTIONAL FEATURES

## FEATURES

- + Easy-to-swipe touch screen with intuitive user interface
- + Company logo, image, video or advertisement as screensaver
- + 1 or 2 canisters for fresh coffee beans (1 or 2 grinders)
- + Available with 1 or 2 canisters for instant ingredients
- + Extensive advertising options on screen (also during brewing proces)
- + Silent fresh milk pump with constant quality
- + Combined usage possible for fresh milk and topping
- + Mixer system with adjustable mixer speed (RPM) for excellent topping
- + Rotation pump
- + Double outlet for the real espresso experience
- + Make two cups at once (in 2 brewing cycles)
- + Water temperature control
- + Strength control (also for milk and sugar)
- + Quick and easy cleaning program
- + Usage counter
- + Insulated stainless steel boiler
- + Suitable for many cup sizes
- + USB & SD card connection
- + Nutricional information on screen
- + Lockable bean canister(s)
- + Large waste container: 3 l / 75 cups
- + Drip tray: easy connection to drain hose (when using fresh milk)



Equip the OptiMe with two bean canisters (grinders) to match your coffee flavour to the moment.



Add a fresh milk module with milk cooler and/or a cup warmer.

# MODELS AND TYPES



MODEL NAME	OptiMe 11	OptiMe 12	OptiMe 21	OptiMe 22
Capacity of espresso system:	6.5 – 9.5 g	6.5 – 9.5 gr	6.5 – 9.5 g	6.5 – 9.5 g
Bean canister/grinders:	1	1	2	2
Instant canisters:	1	2	1	2
Bean canister:	± 1.200 g / 160 cups	± 1.200 g / 160 cups	± 2 x 600 g / 160 cups	± 2 x 600 g / 160 cups
Instant canister (topping):	± 1.400 g / 200 cups	± 600 g / 85 cups	± 1.400 g / 200 cups	± 600 g / 85 cups
Instant canister (chocolate):	± 1.950 g / 120 cups	± 800 g / 50 cups	± 1.950 g / 120 cups	± 800 g / 50 cups

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)



reddot award 2019  
winner



Safety  
Functionality  
Quality

www.tuv.com  
ID DE 2-027809

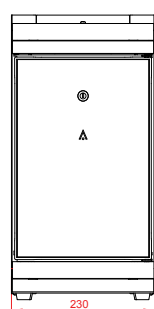
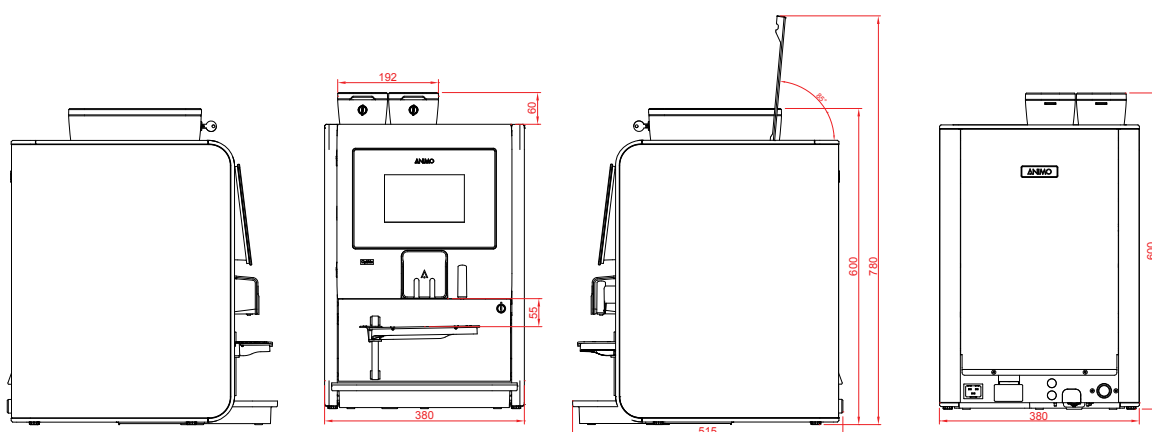
Energy		Vending machine
Manufacturer	ANIMO	
Model	OptiMe Fresh Milk	
<b>More efficient</b>		
A++		
A+		
<b>A</b>	<b>A</b>	
B		
C		
D		
E		
F		
G		
<b>Less efficient</b>		
Total energy consumption	142 wh/L	
Measured at	30 L/24h	
No. of cups in ml	247 cups/ 121 ml	
Energy consumption in Idle Mode	1284 wh/24h	
<small>Official Test based on EVA - Energy Measurement Protocol (version 3.1B - 10/2016)</small>		

The images show machines that are prepared for fresh milk.

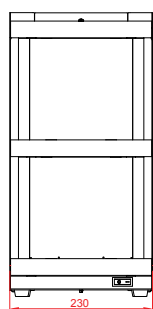
# TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 25-30 sec.
- + Recommended daily output: 40 to 125 beverage
- + Display: 7" touch screen
- + Adjustable cup tray: 50-105 mm
- + Max. tap height: 165 mm
- + Power supply: 220-240V / 50-60Hz / 2200W
- + Energy-efficient A+ (according to industry standard EVA-EMP3.0B)
- + Rotation pump
- + Noise level grinder < 70 dB(A)
- + Water connection: 3/4"
- + Waste canister volume: 3 l (± 70 cups)
- + Insulated stainless steel boiler (0.5 l) with 1800W element and boil-dry protection
- + Measurements W x D x H: 380 x 515 x 600 mm
- + Weight: ± 32 kg

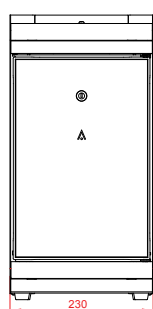
OptiMe



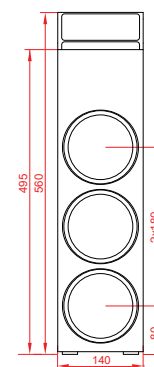
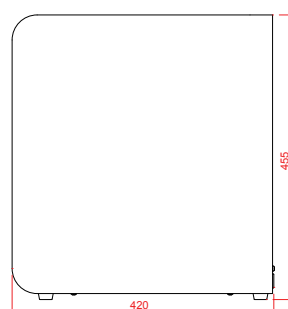
Milk cooler



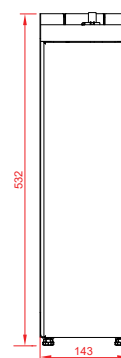
Cup warmer



Water reservoir



Cup dispenser



Payment module

All dimensions in mm

# ANIMO

We make premium-quality coffee machines and equipment that are user-friendly, 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.

The fully customisable OptiMe allows small and medium sized businesses to express their individual style. The most compact machine of its class, the OptiMe impresses with great performance and exceptional taste.

Visit [animo.eu](http://animo.eu) for all information about OptiMe.

## DEDICATED TO EVERY CUP

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