

WARMLY
RECOMMENDED



MWVRn | MPW | VC
Beverage heaters and food containers.

ANIMO

ANIMO ANYTIME



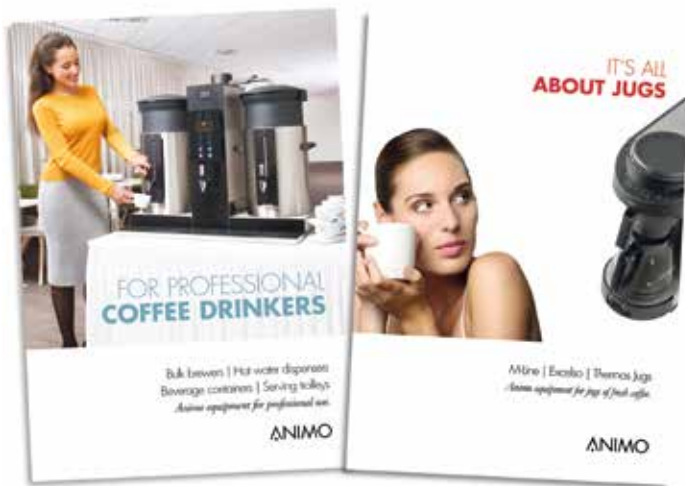
A winter event is made all the more special with a warm beverage in your hands.

A cup of hot chocolate or glühwein can give participants and spectators the energy to keep going.

With the beverage heaters from Animo, every outdoor event will become a success.

A nice cup of warm milk is something that many people can appreciate. Not only with tea and coffee, but also as an addition to a breakfast or lunch buffet. With Animo beverage heaters, kitchen professionals watch all their worries melt away.

Working outdoors can make you work up an appetite. And there is nothing like a warm meal to make sure the job gets done. That's why caterers prefer to use the insulated food containers from Animo. And their customers – archaeologists, farmers, military personnel, road and waterworks contractors – could not agree more.



For over 60 years, Animo has specialised in premium quality coffee making systems and coffee machines designed for professional use. You can find Animo equipment in hotels, company restaurants, sports club canteens, conference centres, cafés and healthcare facilities. Thirsty souls, connoisseurs, night owls and early birds alike trust in the reliable products from Animo. Anytime and anywhere.

Next to our range of coffee machines, Animo also offers top quality equipment used for heating, insulating, transporting and dispensing other warm drinks. For instance warm milk or glühwein. And you can even rely on Animo for serving delicious warm meals on location. In this brochure, we would like to present our line of beverage heaters and food containers.

Also request a brochure on our range of coffee making systems, beverage containers and thermos jugs.



ANIMO BEVERAGE HEATERS

Warming up drinks? Trust in Animo

Heating beverages properly takes care and attention. Every kitchen professional knows that. Milk and hot chocolate are especially sensitive to rapid or irregular heating. Luckily, you can leave it all to Animo!



Animo cleaning product

A bain-marie is the best way

The best way to heat milk is in a 'bain-marie system'. All Animo beverage heaters work according to this principle. The beverage to be warmed is placed in a double-walled container. Inside this double wall, water is heated evenly via a heating component. The milk absorbs the warmth from the water casing. This allows the milk to warm up quickly, without any risk. The maximum temperature is a safe 85°C.

Hygiene is paramount

When heating or dispensing warm (chocolate) milk, there is always the chance of milk residue being left behind in containers and tubing. That's why it is extremely important that containers can be cleaned easily and thoroughly. Animo designs its products and selects its material with exactly that in mind. A special cleaning brush for the tap is included. Animo also has a special cleaning product, convenient for cleaning milk residue.

MWRn Range

The MWRn range is the round version of the MWV range. This range is also excellent for heating and insulating milk, hot chocolate and glühwein. The MWRn has two handles and can therefore be easily transported. Available in 5, 10 or 20 litres.

MPW Range

The MPW is suitable for heating tetra packs of milk, hot chocolate, liquid sauces or soups. The MPW is available for three or six tetra packs.



TECHNICAL SPECIFICATIONS



MWRn RANGE

	MWR 5n	MWR 10n	MWR 20n
Article number	50110	50115	50120
Contents	5 ltr.	10 ltr.	20 ltr.
Electrical connection	1N~220-240V, 3200W, 50-60Cy	1N~220-240V, 3200W, 50-60Cy	1N~220-240V, 3200W, 50-60Cy
Dimensions HxØ	206 x 428 mm	274 x 424 mm	346 x 501 mm
Top height	129 mm	129 mm	132 mm
Holding temperature	adjustable to approx. 85°C	adjustable to approx. 85°C	adjustable to approx. 85°C
Heating time (approx.)	cold: 18 min./warm: 15 min.	cold: 37 min./warm: 30 min.	cold: 45 min./warm: 36 min.



MWRn Range

MPW RANGE

	MPW 3	MPW 6
Article number	50084	50087
Contents	3 x 1 ltr.	6 x 1 ltr.
Electrical connection	1N~220-240V, 1100W, 50-60Cy	1N~220-240V, 2200W, 50-60Cy
Dimensions (WxDxH)	270 x 150 x 240 mm	315 x 340 x 240 mm
Holding temperature	approx. 85°C	approx. 85°C
Heating time (approx.)	1st 3 packs: 50 min., afterwards 20 min./pack	1st 6 packs: 50 min., afterwards 20 min./pack

Model subject to change.



MPW Range

ANIMO FOOD CONTAINERS

Animo Food Containers: a warm meal, wherever you like

The food containers from Animo are designed for the storage and transport of warm food. Thanks to the insulated, double stainless steel walls, temperature loss is kept to an absolute minimum, allowing warm meals to be enjoyed anytime and anywhere. Exactly as the chef intended.

Of course, the insulation also works perfectly for keeping food cold. Cold salads and desserts stay fresh and tasty for a very long time in Animo food containers.

VC Type

The VC is used in many different settings, such as in institutions and restaurants. For instance to transport freshly prepared meals from a central kitchen to various departments and locations.

The containers are strong and easy to stack. And also convenient to clean in the dishwasher.

Available in 4, 6 and 10 litres.

ANIMO ANYWISE

Animo equipment is a wise investment in all respects. The stainless steel housing is not only indestructible, but also fully recyclable.

The other components are also dependable and have a long lifespan.

In addition, Animo pays careful attention to energy consumption.

Our double-walled beverage heaters and food containers are very well-insulated for warmth. In the end, all of that energy is used to satisfy the inner self, helping to supply new energy!



TECHNICAL SPECIFICATIONS

	VC 4	VC 6	VC 10
Article number:	50046	50047	50049
Contents:	4 ltr.	6 ltr.	10 ltr.
Dimensions HxØ:	220 x 238 mm	280 x 238 mm	362 x 252 mm
Weight in kg:	4 kg	5 kg	7 kg
Temperature loss per hour:	4°C	4°C	3°C

Model subject to change.



Insulated food containers MVC



ANIMO

We make premium quality coffee making systems and dispensers for people that want to pour a great cup of coffee. User-friendly machines with a wide range of options, easy maintenance and a long lifespan.

Machines that continue making great coffee, time and time again. Real espresso, cappuccino and latte macchiato. But also tea, hot chocolate or soup. We've been doing business since 1950 in more than 100 countries worldwide.

Because good coffee is a question of a good machine. And a good machine is a question of experience, knowledge and commitment.

DEDICATED TO EVERY CUP

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