



One milk system.
A thousand ways to make it yours.

ANIMO LATTE+

YOUR DRINK.
YOUR WAY.



Make it yours

The Latte+ brings every favorite to the menu: hot lattes, iced cappuccinos, oat flat whites, or classic café au lait. This milk system adapts to every preference – perfectly warm or ice-cold, dairy or plant-based, from silky to creamy foam – without extra effort.

With precise temperature control, dual milk options, and a patented, Swiss-engineered foaming system, it is designed to work seamlessly with OptiMe X and OptiBean X. Cleaning is as easy as pressing a button, and thanks to the hygienic closed-loop system, it keeps downtime to a minimum.

For offices, hospitality, healthcare, or anywhere premium coffee is the benchmark, the Latte+ makes it easy to create a barista-level experience every time.



All the drinks you love

- + CAPPUCCINO
- + LATTE MACCHIATO
- + CAFE LATTE
- + FLAT WHITE
- + COFFEE MILK
- + WIENER MELANGE
- + CAFFE MOCCA
- + CORTADO
- + ESPRESSO MACCHIATO
- + ESPRESSO LATTE
- + HOT CHOCOLATE
- + COFFEE CHOC
- + COLD MILK
- + HOT MILK



**PERFECTLY WARM
OR ICE-COLD**



**FROM SILKY TO
CREAMY FOAM**

Meet the Latte+



FOAMING AND MILK TECHNOLOGY

- + Patented, Swiss-engineered foaming system using a unique mixing system
- + Combines solid and liquid foam phases in one drink
- + Clog-free foam production: air added after pump for consistent suction
- + Quick heat-up
- + Low-pressure design reduces pump strain
- + Precise temperature control
- + Dual milk options

INTEGRATION AND EFFICIENCY

- + Integrated fridge featuring a quick-switch system that delivers both warm or cold foam on demand
- + Seamless integration with OptiMe X and OptiBean X
- + Reliable performance and consistent in-cup quality
- + Low energy consumption
- + Low noise level for comfortable environments (55 dB)

CLEANING AND MAINTENANCE

Designed for effortless hygiene, with smart cleaning features that keep the system running smoothly.

- + System flushes after every cup for perfect hygiene and immediate switching between warm and cold foam
- + Durable, easy-to-clean flow heater with no dead zones
- + Effortless cleaning with a hygienic closed-loop system (cleaning time, in the blink of an eye)
- + Two intelligent flushing cycles keep the outlet clean throughout the day
- + Water drains directly through the drip tray after each use
- + Additional rinse cycle cleans the outlet after periods of inactivity
- + AutoClean system: add a tablet and press start for simple one-touch cleaning

Damage or malfunction caused by the use of other cleaning agents is not covered under warranty.

CLEANING TABLETS

For optimal performance and hygiene, the system is designed to be used with OptiClean cleaning tablets.

- + Daily cleaning tablet removes milk fats and protein residues
- + Weekly acid tablet removes mineral deposits from milk and water
- + The system detects the cleaning process automatically and guides the user step by step
- + Using approved cleaning agents helps ensure reliable performance and protects the warranty



When you purchase Latte+, the standard OptiClean daily and weekly cleaning tabs are included. Want to re-order?

- + OptiClean daily alkaline cleaning tablets
(Art. No. 1013547)
- + OptiClean weekly acid cleaning tablets
(Art. No. 1013548)

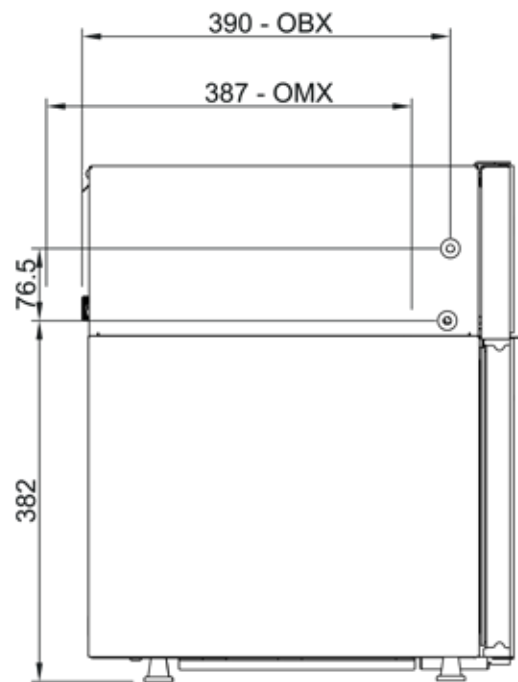


ACCESSORIES

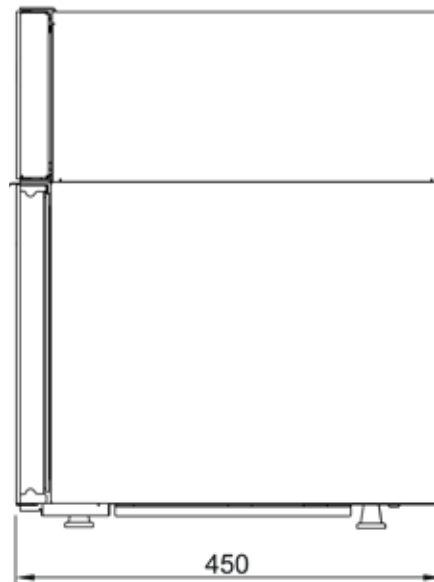
- + 4.5 L Latte+ milk container (Art. No. 1013383)
- + 2 × 2.3 L Latte+ milk containers (Art. No. 1013384)
- + 40 mm high feet for coffee machines
Required to position the machine correctly with the Latte+ module (included with Latte+)

SPECIFICATIONS

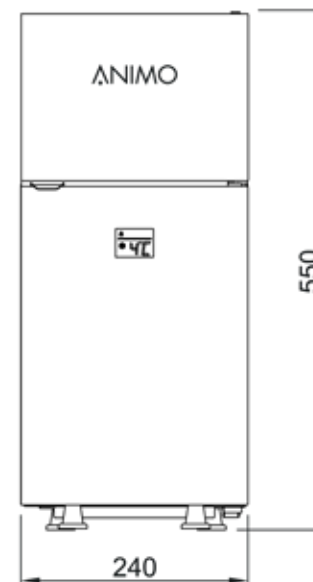
- + Dimensions (mm): 550 x 240 x 450
- + Electrical connection: 220-240 V / 50-60 Hz / 2900W
- + Milk compartment: 1 × 4.5 L or 2 × 2.3 L
- + Fixed water connection: 3/4" with dedicated drain connection
- + Milk tubing: Connects to coffee machine outlet
- + Milk capacity: Designed for up to 20 L per day



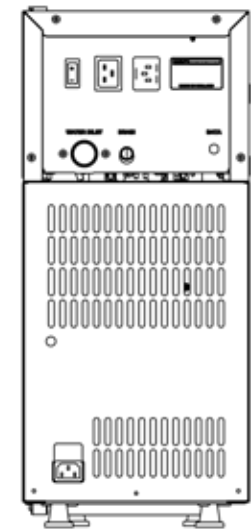
Left side view



Right side view



Front



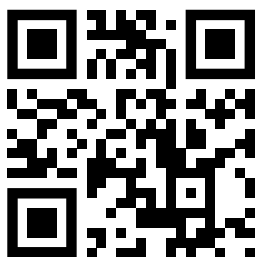
Rear view

All dimensions in millimetres

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. Because the perfect coffee takes a perfect machine. And that takes experience, expertise and dedication.

DEDICATED TO EVERY CUP
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