

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



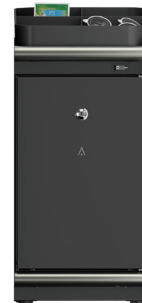
- + Real coffee, freshly ground
- + Compact 360° design (fully customisable)
- + One or two bean canister(s) / grinder(s)
- + Add milk cooler and / or cup warmer
- + Easy to swipe touchscreen with intuitive user-interface
- + Extensive options for (commercial) messaging on screen - also during brewing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

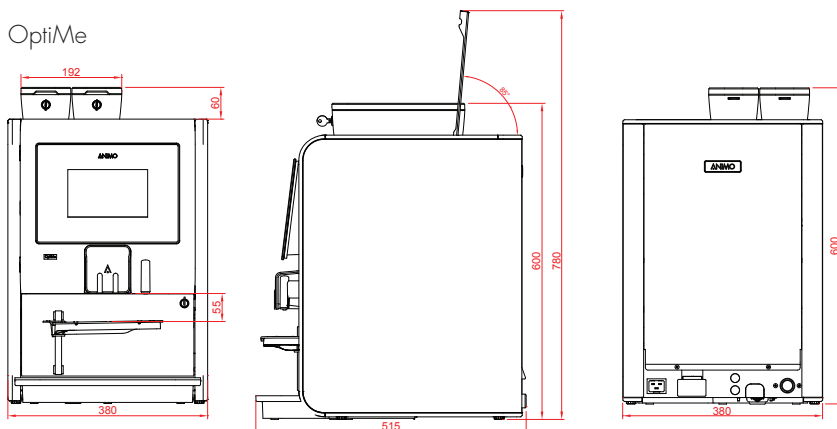
ACCESSORIES

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

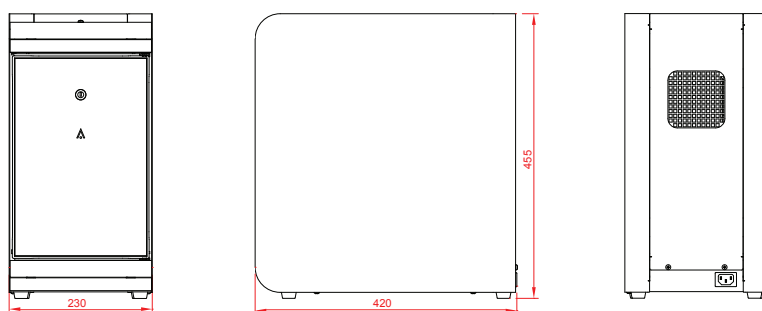
TECHNICAL SPECIFICATIONS

- + 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 ± 300,000 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: 3/4"
- + Water Pressure: 0.2-1.0 MPa (2-10 bar) Flow > 1.0 L/min.
- + Waste canister volume: 3 l (± 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: ± 32 kg

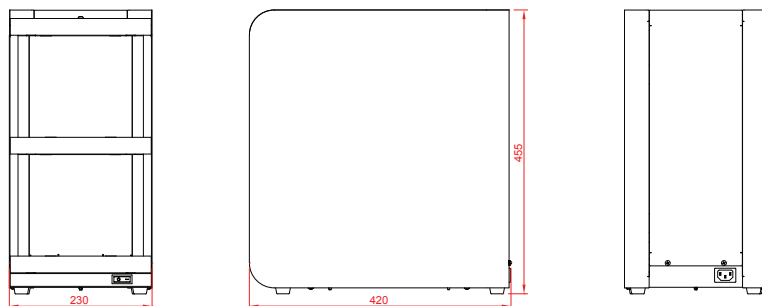
OptiMe



OptiMe milk cooler



OptiMe cup warmer



All dimensions in mm

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: ± 19 kg

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: ± 11 kg



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:	± 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

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