

FOR COFFEE PROFESSIONALS



ComBi-Line | Water boilers | Beverage containers

Animo equipment for professional use.

ANIMO



ANIMO ANYWHERE

‘When the last chords of the concert have faded’
‘When the meeting area of the nursing home is filling up’
‘When the bell for the end of the exam has rung’
‘When the doors of the congress room are opened’



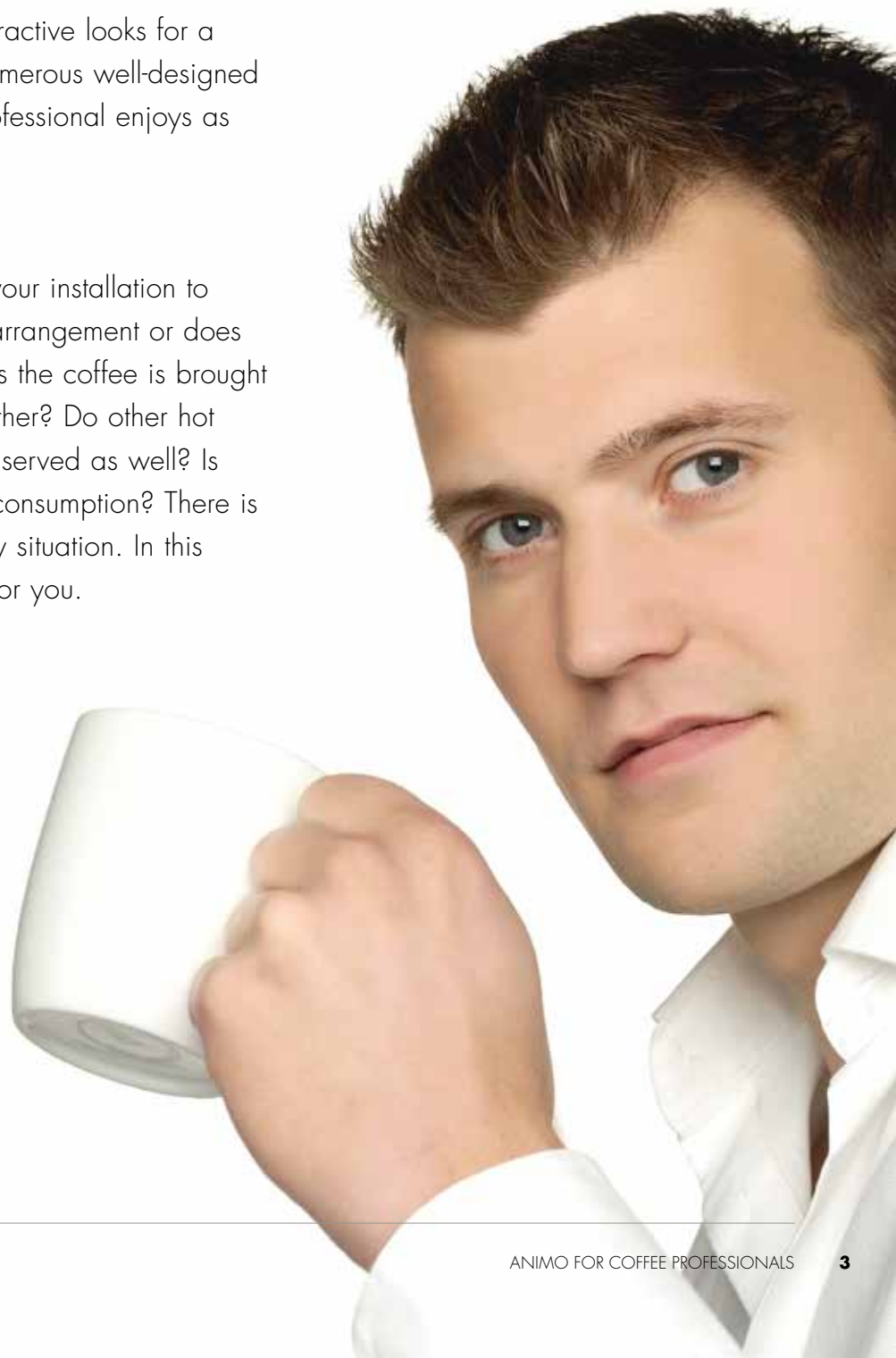
How often does a large group of people want a hot, refreshing cup of coffee at the same time? Is it your responsibility to provide this? And would you rather exceed your guests' expectations than simply fulfil them? Then rely on Animo machines.

The secret of Animo ...

The secret of Animo machines is their ease of use. They are easy and logical to use. Stainless steel and high-quality synthetic materials ensure that the machines are easy to clean and keep their attractive looks for a very long time. No-drip taps and numerous well-designed details make sure that the coffee professional enjoys as much as the coffee user.

Tailored for you

Animo offers the ability to fine-tune your installation to your requirements. Is there a buffet arrangement or does every table has its own jug? Perhaps the coffee is brought around to one department after another? Do other hot beverages, such as tea, have to be served as well? Is electricity available at the place of consumption? There is a custom Animo installation for every situation. In this brochure we set out all the options for you.



ANIMO COMBI-LINE

ComBi-line machines offer the possibility of making large quantities of coffee and tea in a short time. A ComBi-line set-up is a combination of one or two continuous flow water heaters and one or two containers. The containers can be placed on a buffet, counter or serving trolley. The largest machine has a capacity of up to 1280 cups (160 litres) per hour.



+ ComBi-line with two 10 litre containers: CB 2x10



+ ComBi-line with a 10 litres container on the left side and a separate water boiler in the unit: CB 1x10W L.

The perfect filter coffee

Even with large quantities, we never forget what matters. Every cup of coffee must be fresh and taste right. The ComBi-line is based on the fast-filter system. The matching filters containing the ground coffee are placed in special synthetic filter holders. Water at exactly the right temperature is passed through and collected in the container. That's how ComBi-line makes sure that the best from the coffee bean ends up in your cup.

Tea for the tea lover

Tea can be made just as easily with the same machine. A special tea filter with filler pipe is available for this. No tea leaves in the tea and no used tea bags to be cleared away. Perfect.



+ For making tea in a container, place the special tea filter with filler pipe.

That's how ComBi-line makes



The flexible buffet arrangement

If you place and serve coffee and tea at a central place, you will opt for a buffet arrangement. Depending on the quantities required, you can choose one of the many ComBi-line combinations. The choice is all yours:

- + With or without a separate water boiler in the unit?
- + One or two removable containers?
- + 5, 10, 20 or 40 litre containers?

Container tube with tap and S-swivel arm

Ideal for serving large quantities of coffee in a short time.

Raised base plate

Convenient when thermos jugs are often used.

Drain height 335 mm.



sure that the best from the coffee bean ends up in your cup.



ANIMO ANYHOW

Animo is an internationally operating company with its head office in Assen, the Netherlands. Here marketing, product development and production are concentrated as well. Due to this, we have the production process almost completely under our own control and so we can guarantee optimum quality. In addition, we can respond to special customer requirements better. Consequently, we have been able to adapt our coffee-making machines for use at sea.

+ Soft touch panel



User-friendly

The ComBi-line is really easy to use. With the soft touch panel on the front side of the unit the required quantity of coffee to be brewed is easy to set. The recommended quantity of ground coffee is then indicated. A signal tells you when the coffee is ready. You hardly need to do anything.

Everything under control

Every ComBi-line is full of smart features that further enhance their ease of use. For instance, there is a timer for programming the settings for the next day. The ComBi-line has a (protected) operator and service environment. Here the settings for the coffee-making process, the required temperature and service can be managed.

Safety comes first

The use of hot water requires good safety provisions. All machines are equipped with:

- + Swivel arm protection
- + Container detection (for buffet applications)
- + Stop key to interrupt the water supply at any moment
- + Drip-proof sockets
- + No-drip tap

Easy maintenance

Everything about the ComBi-line has been designed for fast and easy cleaning. The built-in descaling program leads the user through the process of removing lime scale. Coffee deposits in the inner jug are minimised. A special cleaning solvent supplied by Animo takes care of the rest. Animo can also supply descaling agent and coffee filters.

Thanks to the coffee dosing advice,

The practical serving trolley arrangement

If the coffee drinkers can not come to the coffee, the coffee should be provided to the coffee drinkers. Animo's ComBi-line offers perfect possibilities for decentralised serving of coffee and tea. A wall-mounted continuous flow water heater with a container and a serving trolley make an ideal combination. When the coffee is ready, replace the filter holder by an insulated lid. And off you go! An extra container and serving trolley offer even more flexibility. While you are serving in department A, the coffee for department B is already being freshly brewed!

Synthetic filter holders

Lightweight and heat-insulating, so also easy to handle.

Stainless steel filter holder for 40 litre container

Only the largest size has a filter holder made of stainless steel instead of plastic. With grips and a separate basket filter inlay.

Temperature control

Temperature control is crucial in making coffee and tea. For this Animo has beverage containers with and without insulation and electrical temperature control. Read more about this on page 10.

Separate water boiler

The models with a separate water boiler in the unit have an extra tap. The water temperature can be set separately. Ideal for tea drinkers.

Non-drip tap

This keeps everything tidy and clean for longer during use.

Serving trolley

Animo also has an appropriate range of serving trolleys. Ask your supplier for the brochure.

+ Serving trolley CB 10W



+ CB 2X40

+ The containers are available in 5, 10 and 20 litres. Containers with the same volume can be stacked.



the coffee always tastes perfect.

ANIMO WATER BOILERS

Hot water is not only used for coffee or tea. For instance, instant products like soup and hot chocolate are being consumed more often. When large quantities of hot water are needed in a short time, the high-quality Animo machines are really convenient. The Animo ComBi-line combines the supply of hot water with a coffee-making machine (see pages 4 - 7). Additionally, Animo offers various other options.

WKI - series



WKT - series



The WKI - series: wall-mounted

With a WKI-series storage water boiler you always have hot water. You tap exactly the quantity of water without the temperature decreasing. Their high speed and flexibility make the WKI ideal for professional use. WKI water boilers have a fixed water connection. The adjustable thermostat keeps the water at a constant temperature. After having withdrawn water, the WKI refills quickly. WKI boilers are available with a swivel arm tap. A no-drip tap is optional. Options: 10, 20, 40, 60 or 80 litres.

The WKT - series: buffet model

All WKT-series storage water boilers are counter models. They are single walled as standard and have a thermostat and dry-boil protection. This range has a gauge glass and a no-drip tap. They are available with a fixed water connection (VA) or for manual filling (HA). Options: 10 or 20 litres.

The WKT-D - series: double walled

WKT-D storage water boilers have a double walled, stainless steel housing. The safe polyurethane insulation prevents the outside from becoming hot. The lid has been insulated as well. The WKT-D water boilers have a gauge glass, a non-drip tap and an adjustable thermostat as standard. Available in 5, 10 and 20 litre models, with (VA) or without (HA) fixed water connection, they are a perfect combination with the ComBi-line coffee-making machines.

WKT-D - series





More and more instant products like soup
and hot chocolate are being consumed.

WKT-3n / WKT-5n: with drip tray

The WKT-3n and WKT-5n are double walled water boilers. It is equipped as standard with a drip tray. Available with (VA) or without a (HA) fixed water connection. The WKT-3n and WKT-5n can easily be combined with Animo's M-line (jug machines).

WKS: with steam tap

The WKS water boiler not only has a hot water tap, it has a steam tap as well. The steam is used for heating milk or chocolate. The hot water tap is particularly suitable for tapping small quantities of hot water (cups). The WKS has a capacity of 25 litres per hour.

A special descaling agent for cleaning water boilers is available from Animo in sachets or wholesale packs.



WKT-3N



WKS

ANIMO ANYWAY

Animo equipment is a sensible investment in every way. The stainless steel housing is not only indestructible, it can also be completely recycled. The other components are made of high-quality materials and are very durable. Furthermore, Animo pays a great deal of attention to the use of energy. The double walled systems are strongly heat-insulating. All energy ends up in a nice, hot cup of coffee or tea. And this gives renewed energy!

ANIMO

BEVERAGE CONTAINERS

In practice there may be some time between making and serving hot or cold beverages. In particular when large quantities are involved. For retaining the taste and quality it is important that the beverages are kept at the right temperature. Animo beverage containers are ideal for professional use in for example hospitals, staff restaurants, sports canteens and event catering. They are available in various models. When making your choice, two questions are important:

Do you want an electrically heated container or not?

When the containers are always used at a place where electricity is available, the electrical model is best. A small heating element maintains the beverage at the perfect temperature. However, when the containers are used at different locations or under unpredictable conditions, insulated containers are a better choice. A double walled stainless steel housing with a polyurethane insulation layer makes sure that the beverages remain at the original temperature for a long time. Besides, insulated containers save energy.

Do you want a 4, 5, 6, 8, 10, 12, 16, 20 or 25 litre container?

This choice will largely depend on the capacity required. However, the size of your biceps may be of interest too. In fact, small containers are easier to move. Besides, several smaller containers give more flexibility than one large container. By the way, containers of the same size can be stacked. Whatever you need, Animo has the right capacity for you.



CN - series: part of the ComBi-line, but also separately available and usable. Transportable, stackable, with integrated gauge glass and no-drip tap. Electrical (CNe) or insulated (CNi) model. Options: 5, 10 or 20 litres.



CE - series: equipped with a heating element with klixon thermostat that does not touch the bottom. This gives a hot air au bain-marie effect that maintains the proper temperature of the beverage (about 85 °C) and it can be kept for a longer time. Options: 4, 6, 8, 10, 12, 16, 20 or 25 litres. 4 - 8 litre containers have a carrying bracket, the others have grips.



+ Option: Clip on lid,
Tap-protecting bracket

CI - series: suitable for hot and cold beverages. The polyurethane insulation maintains the beverage at a constant temperature for a very long time. Options: 4, 6, 8, 10, 12, 16, 20 or 25 litres. 4 - 8 litre containers have a carrying bracket, the others have grips.

When you serve nice, hot beverages, you will also receive warm reactions.



COMBI-LINE SPECIFICATIONS

WORKTOP SETUP

	CB 2x5	CB 2x5W	CB 1x5 L/R	CB 1x5W L/R	CB 2x10	CB 2x10W
Article number	10600	10615	L: 10605 / R: 10610	L: 10620 / R: 10625	10640	10655
Buffer stock coffee/tea	10 l, 80 cups	10 l, 80 cups	5 l, 40 cups	5 l, 40 cups	20 l, 160 cups	20 l, 160 cups
Hour capacity coffee/tea*	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 60 l, 480 cups	abt. 60 l, 480 cups
Boiler content	-	4,2 l	-	4,2 l	-	5,6 l
Hour capacity hot water	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	2,2 l	-	2,2 l	-	3,6 l
Electrical connection	1N~ 220-240V, 3200W, 50-60 Cy	3N~ 380-415V, 5400W, 50-60 Cy	1N~ 220-240V, 3200W, 50-60 Cy	3N~ 380-415V, 5400W, 50-60 Cy	3N~ 380-415V, 6200W, 50-60 Cy	3N~ 380-415V, 8400W, 50-60 Cy
Dimensions (WxD(xD1**)*xH)	770 x 465(325) x 695 mm	770 x 465(325) x 695 mm	530 x 465(325) x 695 mm	530 x 465(325) x 695 mm	907 x 465(325) x 785 mm	907 x 465(325) x 785 mm
Tap outflow height	185 mm	185 mm	185 mm	185 mm	185 mm	185 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C
Water dosing time	abt. 10 min./5 l	abt. 10 min./5 l	abt. 10 min./5 l	abt. 10 min./5 l	abt. 10 min./10 l	abt. 10 min./10 l
Filter paper	101/317	101/317	101/317	101/317	152/457	152/457

	CB 1x10 L/R	CB 1x10W L/R	CB 2x20	CB 2x20W	CB 1x20 L/R	CB 1x20W L/R
Article number	L: 10645 / R: 10650	L: 10660 / R: 10665	10680	10695	L: 10685 / R: 10690	L: 10700 / R: 10705
Buffer stock coffee/tea	10 l, 80 cups	10 l, 80 cups	40 l, 320 cups	40 l, 320 cups	20 l, 160 cups	20 l, 160 cups
Hour capacity coffee/tea*	abt. 60 l, 480 cups	abt. 60 l, 480 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups
Boiler content	-	5,6 l	-	5,6 l	-	5,6 l
Hour capacity hot water	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	3,6 l	-	3,6 l	-	3,6 l
Electrical connection	3N~ 380-415V, 6200W, 50-60 Cy	3N~ 380-415V, 8400W, 50-60 Cy	3N~ 380-415V, 9200W, 50-60 Cy	3N~ 380-415V, 11400W, 50-60 Cy	3N~ 380-415V, 9200W, 50-60 Cy	3N~ 380-415V, 11400W, 50-60 Cy
Dimensions (WxD(xD1**)*xH)	599 x 465(325) x 785 mm	599 x 465(325) x 785 mm	1015 x 500(360) x 890 mm	1015 x 500(360) x 890 mm	653 x 500(360) x 890 mm	653 x 500(360) x 890 mm
Tap outflow height	185 mm	185 mm	185 mm	185 mm	185 mm	185 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C
Water dosing time	abt. 10 min./10 l	abt. 10 min./10 l	abt. 14 min./20 l	abt. 14 min./20 l	abt. 14 min./20 l	abt. 14 min./20 l
Filter paper	152/457	152/457	203/533	203/533	203/533	203/533

SET-UP WITH SERVING TROLLEYS

	CB 5	CB 5W	CB 10	CB 10W	CB 20	CB 20W
Article number	10630	10635	10670	10675	10710	10715
Hour capacity coffee/tea*	abt. 30 l, 240 cups	abt. 30 l, 240 cups	abt. 60 l, 480 cups	abt. 60 l, 480 cups	abt. 90 l, 720 cups	abt. 90 l, 720 cups
Boiler content	-	4,2 l	-	5,6 l	-	5,6 l
Hour capacity hot water	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	2,2 l	-	3,6 l	-	3,6 l
Electrical connection	1N~ 220-240V, 3200W, 50-60 Cy	3N~ 380-415V, 5400W, 50-60 Cy	3N~ 380-415V, 6200W, 50-60 Cy	3N~ 380-415V, 8400W, 50-60 Cy	3N~ 380-415V, 9200W, 50-60 Cy	3N~ 380-415V, 11400W, 50-60 Cy
Water dosing time	abt. 10 min./5 l	abt. 10 min./5 l	abt. 10 min./10 l	abt. 10 min./10 l	abt. 14 min./20 l	abt. 14 min./20 l
Dimensions (WxDxH)	235 x 345 x 707 mm	235 x 490 x 707 mm	235 x 345 x 800 mm	235 x 490 x 800 mm	235 x 345 x 901 mm	235 x 490 x 901 mm
Suitable for	CN5e/i	CN5e/i	CN10e/i	CN10e/i	CN20e/i	CN20e/i

* Flow of hot water ** Excl. drip tray
All models have: automatic water filling (3/4")

CONTAINERS - ELECTRICALLY HEATED

	CN5e	CN10e	CN20e
Article number	51105	51110	51120
Content	5 l	10 l	20 l
Electrical connection	1N~ 220-240V, 35W, 50-60 Cy	1N~ 220-240V, 70W, 50-60 Cy	1N~ 220-240V, 70W, 50-60 Cy
Dimensions Ø x H	237 x 406 mm	307 x 427 mm	355 x 515 mm
Tap outflow height	120 mm	120 mm	120 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C

CONTAINERS - INSULATED

	CN5i	CN10i	CN20i
Article number	51205	51210	51220
Content	5 l	10 l	20 l
Dimensions Ø x H	237 x 406 mm	307 x 427 mm	355 x 515 mm
Tap outflow height	120 mm	120 mm	120 mm
Temperature loss per hour	abt. 4°C	abt. 3°C	abt. 2.5°C

COMBI-LINE 40 L

	CB 2x40	CB 1x40 L/R	CB 40	CN40e
Article number	10750	10755 / 10760	10765	51140
Buffer stock coffee/tea	80 l, 640 cups	40 l, 320 cups	-	40 l, 320 cups
Hour capacity coffee/tea*	abt. 160 l, 1280 cups	abt. 160 l, 1280 cups	abt. 160 l, 1280 cups	-
Electrical connection	3N- 380-415V, 18200W, 50-60 Cy	3N- 380-415V, 18200W, 50-60 Cy	3N- 380-415V, 18200W, 50-60 Cy	1N- 220-240V, 140W, 50-60 Cy
Dimensions (WxD(xD1***)xH)	1240 x 685(465) x 970 mm	765 x 685(465) x 970 mm	235 x 345 x 985 mm	ø455 x 535 mm
Tap outflow height	153 mm	153 mm	-	95 mm
Holding temperature	abt. 80-85°C	abt. 80-85°C	-	abt. 80-85°C
Water dosing time	abt. 14 min/40 l	abt. 14 min/40 l	abt. 14 min/40 l	-
Filter paper	280/635	280/635	-	280/635

* Flow of hot water ** Excl. drip tray

All models have : automatic water filling (3/4")



WATER BOILERS SPECIFICATIONS

COMB-LINE

	CB 5	CB 5W	CB 10	CB 10W	CB 20	CB 20W
Article number	10630	10635	10670	10675	10710	10715
Hour capacity hot water	abt. 30 l	abt. 30 l	abt. 60 l	abt. 60 l	abt. 90 l	abt. 90 l
Buffer stock hot water (W)	-	4,2 l	-	5,6 l	-	5,6
Hour capacity hot water (W)	-	22 l	-	22 l	-	22 l
Water dispensing in 1 run	-	2,2 l	-	3,6 l	-	3,6 l
Electrical connection	1N~220-240V, 3200W 50-60 Cy	3N~380-415V, 5400W, 50-60 Cy	3N~380-415V, 6200W, 50-60 Cy	3N~380-415V, 8400W, 50-60 Cy	3N~380-415V, 9200W, 50-60 Cy	3N~380-415V, 11400W, 50-60 Cy
Water connection	yes	yes	yes	yes	yes	yes
Dimensions (WxDxH)	235 x 345 x 707 mm	235 x 490 x 707 mm	235 x 345 x 800 mm	235 x 490 x 800 mm	235 x 345 x 901 mm	235 x 490 x 901 mm
Water dosing time	abt. 10 min/5 l	abt. 10 min/5 l	abt. 10 min/10 l	abt. 10 min/10 l	abt. 14 min/20 l	abt. 14 min/20 l
Suitable for	CN5e/i	CN5e/i	CN10e/i	CN10e/i	CN20e/i	CN20e/i

WKI-N

	WKI 10n	WKI 20n 3kW	WKI 20n 6kW	WKI 40n	WKI 60n	WKI 80n
Article number	30110	30115	30120	30125	30130	30135
Buffer stock hot water	10 l	20 l	20 l	40 l	60 l	80 l
Hour capacity hot water	30 l	30 l	60 l	90 l	90 l	180 l
Electrical connection	1N~220-240V, 3200W 50-60 Cy	1N~220-240V, 3200W 50-60 Cy	3N~380-415V, 6600W, 50-60 Cy	3N~380-415V, 9600W, 50-60 Cy	3N~380-415V, 9600W, 50-60 Cy	3N~380-415V, 19200W, 50-60 Cy
Water connection	yes	yes	yes	yes	yes	yes
Dimensions Ø x H	224 x 520 mm	304 x 580 mm	304 x 580 mm	385 x 685 mm	385 x 855 mm	445 x 890 mm
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 17 min	20 -> 97°C: 34 min	20 -> 97°C: 17 min	20 -> 97°C: 23 min	20 -> 97°C: 35 min	20 -> 97°C: 25 min
Tapping speed	6-9 sec/l	6-9 sec/l	6-9 sec/l	6-9 sec/l	6-9 sec/l	6-9 sec/l

WKT-N

	WKT 3n HA	WKT 3n VA	WKT 5n HA	WKT 5n VA
Article number	30100	30101	1003699	1004095
Buffer stock hot water	3 l	3 l	5 l	5 l
Water dispensing in 1 run	2 l	2 l	4 l	4 l
Hour capacity hot water	21 l	21 l	21 l	21 l
Electrical connection	1N~220-240V, 2100W 50-60 Cy	1N~220-240V, 2100W 50-60 Cy	1N~220-240V, 2100W 50-60 Cy	1N~220-240V, 2100W 50-60 Cy
Water connection	no	yes	no	yes
Dimensions (WxDxH)	215 x 280 x 445	215 x 280 x 445	215 x 280 x 575	215 x 280 x 575
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 8 min	20 -> 97°C: 8 min	20 -> 97°C: 14 min	20 -> 97°C: 14 min

	WKT 10n HA	WKT 10n VA	WKT 20n HA	WKT 20n VA
Article number	30145	30140	30155	30150
Buffer stock hot water	10 l	10 l	20 l	20 l
Water dispensing in 1 run	8 l	8 l	18 l	18 l
Hour capacity hot water	30 l	30 l	30 l	30 l
Electrical connection	1N~220-240V, 3200W 50-60 Cy	1N~220-240V, 3200W 50-60 Cy	1N~220-240V, 3200W 50-60 Cy	1N~220-240V, 3200W 50-60 Cy
Water connection	no	yes	no	yes
Dimensions Ø x H	225 x 505 mm	225 x 505 mm	305 x 560 mm	305 x 560 mm
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 17 min	20 -> 97°C: 17 min	20 -> 97°C: 34 min	20 -> 97°C: 34 min

WKT-DN

	WKT-D 5n HA	WKT-D 5n VA	WKT-D 10n HA	WKT-D 10n VA	WKT-D 20n HA	WKT-D 20n VA
Article number	30040	30055	30045	30060	30050	30065
Buffer stock hot water	5 l	5 l	10 l	10 l	20 l	20 l
Water dispensing in 1 run	4 l	4 l	8 l	8 l	18 l	18 l
Hour capacity hot water	30 l	30 l	30 l	30 l	30 l	30 l
Electrical connection	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy	1N-220-240V, 3200W 50-60 Cy
Water connection	no	yes	no	yes	no	yes
Dimensions Ø x H	237 x 406 mm	237 x 406 mm	307 x 427 mm	307 x 427 mm	355 x 515 mm	355 x 515 mm
Holding temperature	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C	adjustable upto 97°C
Heating time	20 -> 97°C: 9 min	20 -> 97°C: 9 min	20 -> 97°C: 17 min	20 -> 97°C: 17 min	20 -> 97°C: 34 min	20 -> 97°C: 34 min

WK-S

	WKT-D 5n HA
Article number	30037
Contents steamboiler	3.5 l
Buffer stock hot water	3 l
Hour capacity hot water	25 l
Hour capacity steam	25 l
Electrical connection	1N-220-240V, 3200W, 50-60 Cy
Water connection	yes
Dimensions (WxDxH)	195 x 490 x 465 mm
Heating time	abt. 9 min

BEVERAGE CONTAINERS SPECIFICATIONS

BEVERAGE CONTAINERS CE/CI

	CE 4	CE 6	CE 8	CE 10	CE 12	CE 16	CE 20	CE 25
Article number	50050	50051	50052	50053	50054	50055	50056	50057
Contents	4 l, 32 cups	6 l, 48 cups	8 l, 64 cups	10 l, 80 cups	12 l, 96 cups	16 l, 128 cups	20 l, 160 cups	25 l, 200 cups
Electrical connection	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 165W 50-60 Cy	1N-220-240V, 275W 50-60 Cy	1N-220-240V, 275W 50-60 Cy	1N-220-240V, 385W 50-60 Cy	1N-220-240V, 385W 50-60 Cy
Dimensions Ø x H	237 x 346 mm	237 x 405 mm	252 x 436 mm	252 x 489 mm	307 x 427 mm	307 x 504 mm	307 x 576 mm	307 x 655 mm
Weight	4,9 kg	5,5 kg	6,1 kg	6,7 kg	8,3 kg	9,5 kg	10,5 kg	11,5 kg
Holding temperature	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C	abt. 84-86°C
Tap height	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm
	CI 4	CI 6	CI 8	CI 10	CI 12	CI 16	CI 20	CI 25
Article number	50038	50039	50040	50041	50042	50043	50044	50045
Contents	4 l, 32 cups	6 l, 48 cups	8 l, 64 cups	10 l, 80 cups	12 l, 96 cups	16 l, 128 cups	20 l, 160 cups	25 l, 200 cups
Dimensions Ø x H	237 x 346 mm	237 x 405 mm	252 x 436 mm	252 x 489 mm	307 x 427 mm	307 x 504 mm	307 x 576 mm	307 x 655 mm
Weight	4,5 kg	5,1 kg	5,9 kg	6,5 kg	8 kg	9,2 kg	10,3 kg	11,2 kg
Temperature loss per hour	5°C	4°C	4°C	3°C	3°C	3°C	3°C	3°C
Isolation	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free	Polyurethane CFK-free
Tap height	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm

BEVERAGE CONTAINERS CN

	CN5e	CN10e	CN20e	CN5i	CN10i	CN20i
Article number	51105 / 51155 *	51110 / 51160 *	51120 / 51170 *	51205 / 51255 *	51210 / 51260	51220 / 51270 *
Contents	5 l	10 l	20 l	5 l	10 l	20 l
Electrical connection	1N-220-240V, 35W 50-60 Cy	1N-220-240V, 70W 50-60 Cy	1N-220-240V, 70W 50-60 Cy	-	-	-
Dimensions Ø x H	237 x 406 mm	307 x 427 mm	355 x 515 mm	237 x 406 mm	307 x 427 mm	355 x 515 mm
Weight	5,1 kg	7,3 kg	11,2 kg	5 kg	7,2 kg	11 kg
Tap height	120 mm	120 mm	120 mm	120 mm	120 mm	120 mm
Temperature loss per hour	-	-	-	4°C	3°C	2,5°C
Holding temperature	abt. 80-85°C	abt. 80-85°C	abt. 80-85°C	-	-	-

* Container without gauge glass

Options and accessories: tap protection (art.no. 99748), clip on lid (art. no. 99747), S-swivel arm (art.no. 99497) and container tube with tap (art.no. 99499)

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.

We've been doing business for over 60 years in more than 75 countries worldwide. Because good coffee takes a good machine. And a good machine takes experience, expertise and dedication.

DEDICATED TO EVERY CUP

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