

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’



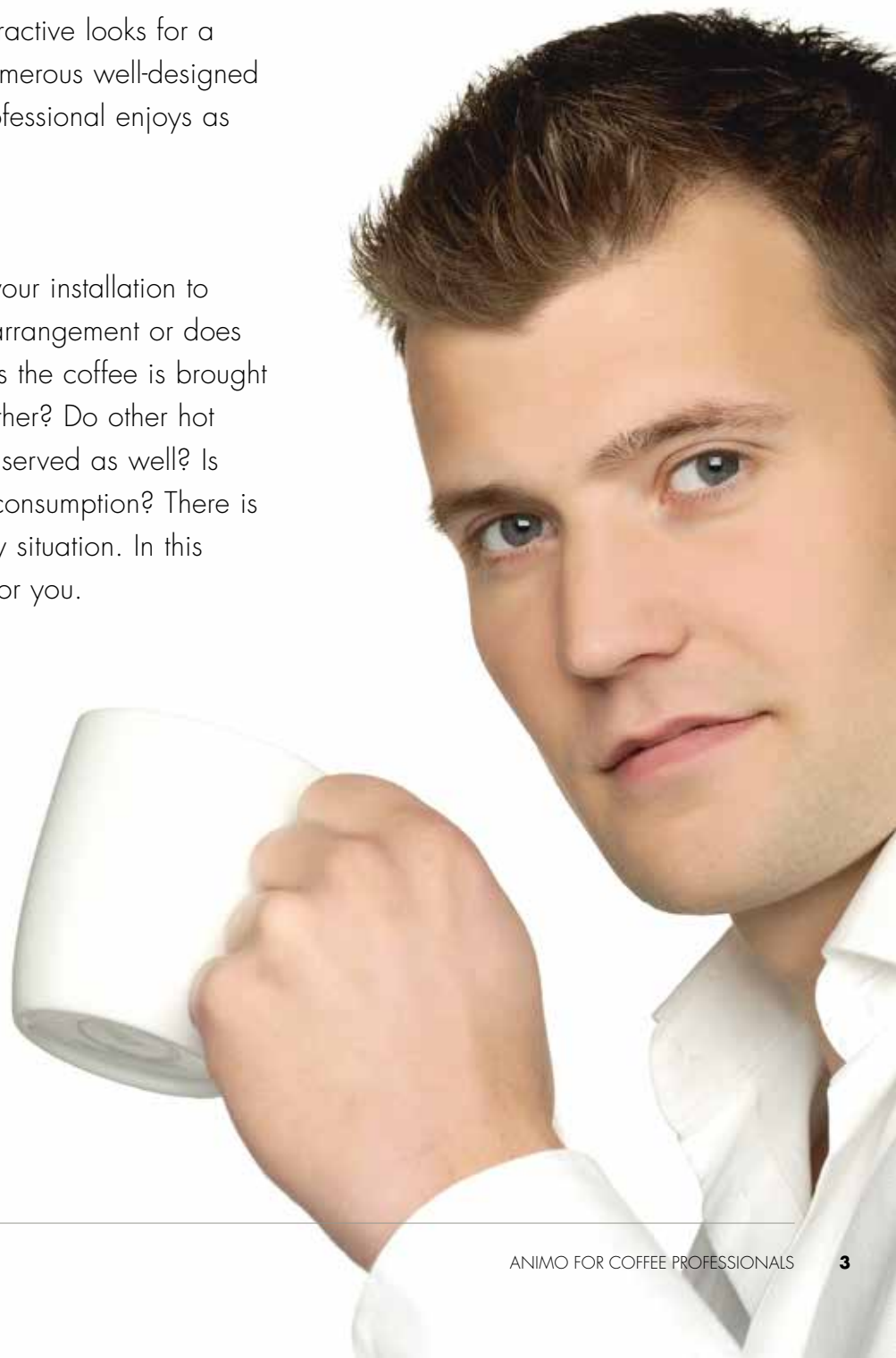
How often does a large group of people want a hot, refreshing cup of coffee at the same time? Is it your responsibility to provide this? And would you rather exceed your guests' expectations than simply fulfil them? Then rely on Animo machines.

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 WKTD - series: double walled

WKTD 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 WKTD 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.

WKTD - 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 |

SETUP 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
