BEANTO-CUP OPTIMIZED









THE NEW STANDARD FOR BEAN-TO-CUP



THE **OPTIBEAN** FROM ANIMO









Animo has reinvented the Bean-to-Cup process. The result: the OptiBean. A machine with taste. Distinctive design, reliable technology. For the best coffee you could wish to serve. Every cup is freshly made and topped with a delicious crema. The basis for many kinds of coffee. Simple to use, easy to maintain. Made from stainless steel, therefore sustainable. The OptiBean from Animo: the new standard in Bean-to-Cup.





THE **ULTIMATE** COFFEE EXPERIENCE

Those who work with the OptiBean will feel like true baristas. Animo's newest machine represents the ultimate in coffee enjoyment. The coffee beans are ground while you wait. The espresso system makes coffee of any desired strength. The result is a delicious, freshly made coffee for real coffee lovers. **Buon caffè!**









SIMPLE TO USE

The OptiBean represents the optimum in terms of simplicity and user-friendliness. A wide range of coffee specialities is served at the click of a button: espresso, cappuccino, caffè latte, latte macchiato.... The OptiBean serves various instant products, such as hot milk and hot chocolate, just as easily. And the machine is very easy to clean.









RELIABLE TECHNOLOGY

The OptiBean is made from high quality materials. The grinder is Swiss made, the espresso system Italian, of course. The state-of-the-art rotary vane pump produces a perfect layer of creme. Together, they guarantee coffee tailored to your taste. The OptiBean underwent rigorous testing. Ready for intensive use.



TREND-SETTING **DESIGN**

Stylish, contemporary and robust. The OptiBean design also sets new standards for Bean-to-Cup. The machine is distinctively Animo: modern, stainless steel with subtle details, such as the OptiLight (LED) illumination – which can be set up entirely according to your wishes. Tastefully designed.





Stainless steel is not only indestructible; it is also fully recyclable. All OptiBean components are made from high quality materials and have a long service life. As with all Animo machines, energy consumption (A+) is also taken into account. For example, the insulated stainless steel steam boiler gives a saving of up to 50 per cent. The automatic **Energy Save Mode** means less energy consumption when the machine is not in use and the OptiLight (LED) illumination is energy efficient. But, naturally, you may expect this from a company that has corporate social responsibility at its heart.





Animo serves coffee, at any time. Coffee aficionados, connoisseurs, late workers and early birds rely on these dependable machines. Easy to use with an optimum service life. For more than 60 years, Animo has been the number one specialist in state-of-the-art coffee-making systems and machines for professional use. At home and abroad. **So, coffee anyone?**



Animo represents the ultimate in coffee purity. In essence, this can be defined with just one word: user-friendliness. You will soon notice that our machines are fast, simple and convenient. Regardless of how much coffee you want to serve, or the time or place, Animo guarantees the perfect cup. You also benefit from our vast experience, expertise, reliability and focus on service. **Animo. Coffee Convenience.**



OPTIBEAN IN DETAIL



- double outlet: for the real espresso experience
- separate hot and/or cold water outlet: for a pure cup of tea
- adjustable drip tray
- also suitable for thermos jugs and tall latte macchiato glasses
- easy-to-fill bean and instant canisters
- bean canister that looks full until shortly before refill
- key switch for filling thermos jugs
- large waste compartment for coffee residue
- full waste compartment and drip tray indication

















OPTIBEAN SPECIFICATIONS

OptiBean 2 (XL) (volume 2 canisters)

- Bean hopper: 1,500 gr
- Topping/milk (ca. 2,000 gr/3.8 l) or Chocolate (ca. 2,000 gr/3.8 l)

OptiBean 3 (XL) (volume 3 canisters)

- Bean hopper: 1,500 gr
- Topping/milk (ca. 850 gr/1.6 l)
- Chocolate (ca. 850 gr/1.6 l)

Both models feature

- · Espresso brewing system
- · Grinder with ceramic burrs
- Bean hopper
- Dosing time (120 ml): 25 30 sec
- Compact size: 402(w) x 564(d) x 790(h) mm
- Electrical connection: 220-240V/50-60Cy/2275W
- · Separate outlet for hot water
- · Adjustable cup tray: 60 115 mm
- Max. drain height: 167 mm
- · Simple to operate
- · Adjustable coffee strength (also for milk and sugar)
- STOP button
- OptiLight
- Intelligent Energy Save Mode
- · Automatic cleaning
- Consumption registration
- Rotary Vane Pump (Procon) 10 bar
- Fixed water connection 3/4"
- · Insulated stainless steel boiler

Options

- · Coin mechanism (nri)
- Money exchanger (nri)
- Cold water

Accessories

- Water filter
- Coffee cup heater
- RVS cup dispensers
- Table support
- Stand alone set

The drink selections depend on the ingredients that you select for each container.

The adjustable controls make it easy to change the options.

OptiBean	2	3
Article number	1000620	1000622
Content brewer	6.5 - 9.5 gr	6.5 - 9.5 gr
Number of instant canisters	1	2
Number of mixers	1	1

OptiBean	2 XL	3 XL
Article number	1002253	1002255
Content brewer	9.5 - 13.4 gr	9.5 - 13.4 gr
Number of instant caniste	ers 1	2
Number of mixers	1	1

Selections	2	3
Coffee 🗇	V	V
Coffee with milk	√	V
Espresso	√	V
Cappuccino	√	V
Latte macchiato	√	√
Coffee chocolate		V
Chocolate	0	V
Wiener melange		V
Hot water	√	V
Espresso chocolate	0	

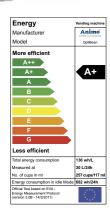
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- √ = Standard configuration from factory
- = Adjustable selections (depend on the chosen ingredients)
- = For filling thermos flasks





















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Premium coffee makers & beverage equipment