

Enjoy your coffee







Daalderop Percolators

Fast, delicious coffee in any quantity

Daalderop pecolators are premium quality professional coffee-making brewers. Reliable appliances that quickly percolate coffee in capacities ranging from 10 to 110 cups. The percolators are made of stainless steel and top-quality synthetic material, resulting in a long life-span. They are safe, user-friendly and easy to maintain. The functional design gives the appliances a timeless appearance. The unique, special temperature regulator ensures that the coffee maintains its delicious, fresh flavour for a long period of time. Daalderop's coffee-making equipment therefore is ideally to use in large and small catering organisations, sports club and company canteens and offices. Wherever you need large quantities of coffee, simply choose Daalderop percolators.

PROFESSIONAL 25P

This compact coffee percolator, with a maximum capacity of 25 cups a go, is filled manually. The special construction and the predominant use of stainless steel ensures that the coffee can be kept for longer without its flavour being adversely affected. Like all Daalderop percolators, the Professional 25P is fitted as standard with a resettable thermal safety switch.

PROFESSIONAL 40P

This coffee percolator is built according to the same principle as the Professional 25P. The most important difference is that the Professional 40P has a capacity of forty cups a go. This appliance lends itself ideally for use in the catering sector, in offices and in the canteens of sports clubs and companies.

PROFESSIONAL 80P/PROFESSIONAL 80PVW

The Professional 80P has twice the capacity of the Professional 40P and is ideal for quickly serving larger groups with delicious, fresh coffee. Eight cups of coffee are made within 45 minutes. Like the Professional 25P and the Professional 40P, the Professional 80P is filled manually. An advantage of the 80PVW is that as well as filling it manually, you can also fill it semi-automatically by connecting the appliance to the water mains.





Professional 80P / 80PVW



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Why a Daalderop coffee percolator is the best choice

- Unique temperature regulator: coffee stays fresh for a long period of time
- Large amount of delicious coffee in a short period of time
- Stainless steel heating element
- Handy fixed water connection with 80/110 PVW
- Easy to clean
- User-friendly
- Long life-span (stainless steel 18/10)
- Exclusive design non-drip tap
- European product (made in the Netherlands)



Professional 110P / 110PVW

PROFESSIONAL 110P/PROFESSIONAL 110PVW

This, the biggest of Daalderop's percolator series, enables you to enjoy the aroma of no fewer than 110 delicious cups of coffee within fifty minutes. The Professional 110P is filled manually. The Professional 110PVW can be filled both manually and semi-automatically.



PROFESSIONAL 5HWA

The design of this professional hot water appliance matches up perfectly with the Daalderop percolator series. The Professional 5HWA ensures that you always have a buffer stock of five litres of water available to make soup, tea or hot chocolate, for instance. The large capacity of this appliance makes it possible to heat up two and a half litres of water in only seven minutes.





Professional 5HWA

Technical details

Percolators

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		25P	40P	80P	80PVW	110P	110P VW	5HWA
Article number		020125001	020107174	020108474	020108475	020110377	020110378	021517277
Fixed water connection		no	no	no	yes	no	yes	no
Voltage	(V)	230	230	230	230	230	230	230
Output	(W)	1115	1115	1370	1370	1870	1870	2000
Diameter	(mm)	212	212	250	250	250	250	212
Height	(mm)	385	460	525	525	640	640	453
Content	(cups/litres) 25/3,2	40/5	80/10	80/10	110/15	110/15	40/5
Min quantity	(cups)	10	15	25	25	35	35	-
Capacity	(l/hour)	approx. 10	approx. 10	approx. 13	approx. 13	approx. 20	approx. 20	-
Percolating time for max. filling	(min.)	approx. 17	approx. 27	approx. 42	approx. 42	approx. 48	approx. 48	-
Heating time for max. filling	(min.)	-	-	-	-	-	-	approx. 15
Buffer stock hot water	(litres)	-	-	-	-	-	-	2.5

ANIMO ANYTIME

Daalderop is an Animo brand. For 60 years Animo has been the specialist in high quality coffee brewing systems and vending machines for professional use. Our self-developed equipment is made of durable materials and is famous for its unique design and quality. Worldwide we offer commercial and technical support to our distributors. From our wide product range we can provide the right application for every situation.





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Dealer

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Premium coffee makers & beverage equipment