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# FOR PROFESSIONAL COFFEE DRINKERS

Bulk brewers | Hot water dispensers  
Beverage containers | Serving trolleys  
*Animo equipment for professional use.*

**ANIMO**



# PERFECT FILTER COFFEE

Who doesn't love great coffee? A fresh cup, with the right taste, at the right temperature.

The perfect coffee doesn't necessarily have to be brewed per cup. It can also come in great quantities. All you need is a great machine.

That's why Animo designed the ComBi-line. It's our new and improved high-quality coffee machine that brews the best filter coffee in a short time. It's reliable and flexible in every thinkable situation. Even when you're serving large quantities.

## DO YOU

- + Want to serve great coffee to large groups of people at the same time?
- + Wish to exceed guest's expectations rather than simply fulfilling them?
- + Love to drink and brew the perfect filter coffee?

*Then rely on Animo's  
newest ComBi-line.*



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ComBi-line. *Professional Coffee Equipment.*

# ORIGINAL FILTER COFFEE

With Animo's ComBi-line, the best of the coffee ends up in your cup. ComBi-line is equipped with a fast-filter system. The matching filters containing ground coffee are placed in special synthetic filter holders. Water passes through at exactly the right temperature, to be collected in the container.

ComBi-line cares for tea lovers as well: it has a special tea filter with filler pipe to make tea as easily as coffee. Without tea leaves in the tea, or used tea bags to be cleared away. Perfect tea with the same machine.

IT'S A MATTER OF EXPERIENCE, EXPERTISE  
AND DEDICATION.

- + Original filter coffee with great taste
- + New design with aluminium front and flexible customisation
- + Very safe to use (CB certified)
- + Reliable performance
- + Easy maintenance
- + User-friendly operation
- + Prewet and pulse brew
- + Makes coffee for 25-500 persons
- + Also perfect for large volumes of tea
- + Adjustable volume per 0,1 litre
- + Insulated lid on containers and improved container heating to keep the perfect temperature
- + Insulated stainless steel boiler
- + Energy saving mode (WV models)
- + Developed with care for the future



- + ComBi-Line with two 10-litre containers and a separate hot water dispenser in the brewing unit: CB 2x10W. Also available with one 10-litre container (left or right) and without a separate hot water dispenser in the unit: CB 1x10 L and CB 1x10 R.



- + To make tea in a container, use the special tea filter with filler pipe.

# CUSTOMISE YOUR COFFEE

## THE FLEXIBLE BUFFET ARRANGEMENT

If you serve coffee and tea at a central place, you can 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 hot water dispenser in the unit?
- + One or two removable containers?
- + 5, 10, 20 or 40 litre containers?



- + Display your private label.

A buffet arrangement or a separate jug for every table? Do you want to serve other hot beverages, such as tea, as well? And is there electricity available at the place of consumption? There's a custom Animo installation for every thinkable situation.

Fine-tune your coffee installation to your requirements. A ComBi-line set-up combines a continuous flow water heater and one or two containers. They can be placed on a buffet, counter or serving trolley. The largest machine has a capacity of up to 1.280 cups (160 litres) per hour.

## TAILORED FOR YOU

As Animo controls and supervises all production processes, we can quickly respond to special customer requirements. So we can fit coffee solutions to every situation. We have even adapted our machines for coffee in trains and at sea!



- + Container with S-swivel arm.



- + Container tube with tap. Ideal for serving large quantities of coffee in a short time.



- + Raised base plate. Convenient when you frequently use thermos jugs. Drain height 335 mm.

# USER FRIENDLY AND UNDER CONTROL

The secret of Animo machines is their ease of use. Just set your required quantity of coffee with the capacitive touch user interface on the front side of the machine. It indicates the recommended amount of ground coffee to use for the perfect brew. A signal and display notification will tell you when your coffee is ready to serve!

## USER-FRIENDLY OPERATION

- + Plug and play: first installation
- + Capacitive touch user interface
- + Coffee ready signal and display notification
- + Container interface with led-light
- + Coffee counters: per day or total drinks
- + New tap (for different labels)
- + Clear operator menu
- + Follow brewing process on-screen
- + Multiple languages
- + Contact information in case of error

## IN CONTROL WITH COMBI-LINE

Every ComBi-line is full of smart features that further enhance their ease of use.

- + Timer to pre-schedule brewing process
- + Protected operator system and service environment
- + Manage brewing settings like temperature and service
- + Coffee dosing guidelines for the perfect taste

## DURABLE QUALITY

Brewing the best coffee is a technical matter too, and Animo equipment is a durable investment in every way:

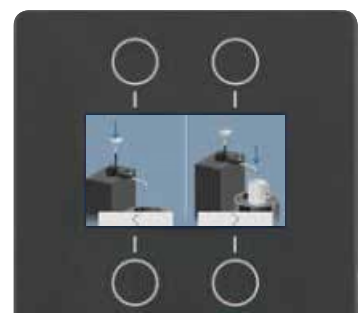
- + Indestructible and recyclable stainless steel housing
- + All other components are made of high-quality and durable materials
- + Strongly heat insulating double walled systems
- + Insulated hot water dispensers
- + Energy saving mode (VW models) to make sure all energy ends up in a nice, hot cup of coffee or tea



- + Capacitive touch user interface.



- + New tap for different labels.



- + Easy on-screen instructions (for example descaling the machine).

### SAFETY FIRST

The use of hot water requires good safety provisions. All machines are very safe in use, have CB-certification and 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
- + Isolated grip for filling hot water pipe

### COST OF OWNERSHIP

Due to its long service life and low maintenance performance, Animo ComBi-line has a very low total cost of ownership.

### EASY MAINTENANCE

Everything about the ComBi-line has been designed for long-term looks and fast and easy cleaning

- + Stainless steel and high-quality anodised aluminium
- + No-drip taps and other well-designed details
- + The coffee professional enjoys the coffee as much as the coffee user
- + Built-in descaling program to remove lime scale
- + Minimised coffee deposits in the inner jugs
- + Animo supplies special cleaning solvent, descaling agents and coffee filters

### SYNTHETIC FILTER HOLDERS

Lightweight and heat insulating, so they are easy to handle. And it's dishwasher proof.

### 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 to keep the beverage on perfect temperature.

### SEPARATE HOT WATER DISPENSER

The models with a separate hot water dispenser in the brewing unit have an extra tap.

The water temperature can be set separately. Ideal for tea drinkers.

### NO-DRIP TAP

To keep everything tidy and clean during use.



- + The containers are available in 5, 10 and 20 litres.



- + No-drip tap and led-lighting in electrical containers (CNe).



# HOT WATER DISPENSERS

Animo has a wide range of hot water dispensers suitable for small or large volumes. All hot water dispensers can be easily maintained, are fitted with a dry-boil safety mechanism and are made of high grade CrNi 18/9 stainless steel.

## WKT-D – SERIES: OPTIMAL SAFETY

WKT-D storage water dispensers have a double walled, stainless steel housing. The safe polyurethane insulation prevents the outside from becoming hot. The lid has been insulated as well. WKT-D water dispensers standard have a gauge glass, a non-drip tap and an adjustable thermostat. 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. The WKT-D is perfect for use in hotels, hospitals and elderly homes.

## THE WKI - SERIES: WALLMOUNTED

With our WKI-series storage water dispensers you always tap exactly the quantity of water without the temperature decreasing. Their high speed and flexibility make the WKI ideal for professional use. WKI water dispensers 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 litre.



+ WKI - series



+ WKT-D - series



### THE WKT - SERIES:

#### BUFFET MODEL

All WKT-series storage water dispensers are counter models. They are standardly single walled 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 litre.



+ WKT - series

### WKS: WITH STEAM TAP

The WKS water dispenser 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 litre per hour. A special descaling agent for cleaning water dispensers is available from Animo in sachets or wholesale packs.

### MARKET LEADER

Animo is the market leader for large volume hot water dispensers. We're one of the few who offer the 40, 60 or 80 litres options. They're frequently used in the maritime sector, larger hotels and in hospitals.

### WKT-3N / WKT-5N:

#### WITH DRIP TRAY

The WKT-3n and WKT-5n are double walled hot water dispensers for counter usage. They are equipped with a drip tray and available with (VA) or without a (HA) fixed water connection. The WKT-3n and WKT-5n can easily be combined with Animo coffee makers (M-line) and they're ideal for the catering industry and (smaller) hotels.



+ WKS

+ WKT-3N

# BEVERAGE CONTAINERS

In practice there may be some time between making and serving hot or cold beverages. In particular when large quantities are involved. To maintain 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 YOU SERVE NICE, HOT BEVERAGES,  
YOU WILL ALSO RECEIVE WARM REACTIONS.

## ELECTRICALLY HEATED?

If you'll use the containers 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 keeps the beverages at the original temperature for a long time. Plus: insulated containers save energy.



### WHAT'S YOUR CAPACITY?

Do you want a 4, 5, 6, 8, 10, 12, or 20-litre container? This choice will largely depend on the capacity required. Smaller containers are easier to move. Besides, several smaller containers allow for more flexibility than one large container.

### GOOD TO KNOW

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. They have an insulated lid to keep the beverage at the perfect temperature. The containers are transportable, stackable, with integrated gauge glass and no-drip tap. Electrical (CNe) with led-light or insulated (CNi) model.

Options: 5, 10, or 20 litre.



+ Option: clip on lid, tap-protecting bracket.

**CI - SERIES:** suitable for hot and cold beverages. The polyurethane insulation keeps the beverage at a constant temperature for a very long time.

Options: 4, 6, 8, 10, or 20 litre. 4 - 8 litre containers have a carrying bracket, the others have grips.



**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, or 20 litre. 4 - 8 litre containers have a carrying bracket, the others have grips.

# SERVING TROLLEYS

Why wait for the coffee drinkers to come to the coffee? Animo offers an extensive range of mobile serving combinations. Brew your hot beverages directly in the containers on the serving trolley and off you go. No need to lift heavy containers or jugs. Our serving trolleys fit to your situation and offer enough space for your ingredients, cups and saucers, waste bins and cleaning baskets. Practical and flexible, for coffee where it's most wanted.

## THE PRACTICAL SERVING TROLLEY ARRANGEMENT

### TROLLEYS TYPE J, S AND C

This range of trolleys with open design is ideal for the transport of all sorts of hot beverage containers. They're equipped with two castors, a drip plate and centering shoulders for the placement of containers.

- + Possible feature: fit the top surface with a fixing ring instead of centering shoulders.
- + Type J and S can be fitted with optional drawers (at a small surcharge). The top is fitted with centering shoulders for the placement of containers.



+ Type - J



+ Type - S  
(Type - C is suitable for 2 containers)

### TROLLEYS TYPE JR AND ST

Place all the cups, saucers, jugs, bowls or other serving items in these large trolleys. They're closed on three sides and fitted with drip trays and sliding rails for stainless steel trays. Explore our accessories to fit this multi-purpose mobile buffet to your purposes.

- + The trolleys can be fitted with up to 2 lift-up side panels
- + Spoon holder and bottle holder



- + Type - JR  
(Type ST is suitable for large containers)

### TROLLEY TYPE SK VL

Designed to transport rinsing baskets for plates and dishes. The tabular frame has fittings to place the removable trays, rinsing baskets and drawers at any height. Each basket takes up to 30 cups and saucers and it's easy to transport the rinsing baskets to and from the dishwasher. The trolleys are provided with an ergonomic push/pull bracket to enable effortless maneuvering and eliminate unnecessary lifting. The open construction of the undercarriage keeps the overall weight low.

- + Ergonomic push/pull bracket
- + Saucer holder and waste bin
- + Extendible girders
- + Thermos jug on serving tray (SK 15 VL)



- + Type - SK 10 VL



# ANIMO ANYWHERE

Animo's professional coffee equipment can be placed and used anywhere. For example:

- + Hotel
- + Hospital
- + Care home
- + Breakfast room
- + Canteen
- + Restaurant
- + Coffee shops
- + School
- + Office and business
- + Theater
- + Event or exhibition centre
- + Kiosk
- + Ship or sea vessel
- + Church
- + Crematorium
- + Conference room
- + .... and many more



# SPECIFICATIONS COMBI-LINE

## WORKTOP SET-UP

|                           | CB 2x5                     | CB 2x5W                    | CB 1x5 L/R                 | CB 1x5W L/R                | CB 2x10                    | CB 2x10W                   |
|---------------------------|----------------------------|----------------------------|----------------------------|----------------------------|----------------------------|----------------------------|
| Article number            | 1005390                    | 1005394                    | L:1005392 R:1005391        | L:1005396 R:1005395        | 1005398                    | 1005402                    |
| 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   | -                          | 33 l                       | -                          | 33 l                       | -                          | 60 l                       |
| Water dispensing in 1 run | -                          | 2,6 l                      | -                          | 2,6 l                      | -                          | 4,1 l                      |
| Electrical connection     | 1N~220-240V 3175W, 50-60Cy | 1N~220-240V 3475W, 50-60Cy | 1N~220-240V 3125W, 50-60Cy | 1N~220-240V 3425W, 50-60Cy | 3N~380-415V 6275W, 50-60Cy | 3N~380-415V 6275W, 50-60Cy |
| Dimensions (WxD[xD1**]xH) | 815x470(330)x700           | 815x470(330)x700           | 505x470(330)x700           | 505x470(330)x700           | 980x470(330)x790           | 980x470(330)x790           |
| 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:1005400 R:1005399        | L:1005404 R:1005403        | 1005406                    | 1005410                    | L: 1005408 R:1005407       | L:1005412 R:1005411        |
| 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   | -                          | 60 l                       | -                          | 60 l                       | -                          | 60 l                       |
| Water dispensing in 1 run | -                          | 4,1 l                      | -                          | 4,1 l                      | -                          | 4,1 l                      |
| Electrical connection     | 3N~380-415V 6175W, 50-60Cy | 3N~380-415V 6175W, 50-60Cy | 3N~380-415V 9275W, 50-60Cy | 3N~380-415V 9275W, 50-60Cy | 3N~380-415V 9175W, 50-60Cy | 3N~380-415V 9175W, 50-60Cy |
| Dimensions (WxD[xD1**]xH) | 590x470(330)x790           | 590x470(330)x790           | 1095x500(360)x895          | 1095x500(360)x895          | 645x500(360)x895           | 645x500(360)x895           |
| 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                    |

## COMBI-LINE 40 L RANGE

|                           | 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")



# COMBI-LINE

## SET-UP WITH SERVING TROLLEYS

|                           | CB 5                          | CB 5W                         | CB 10                         | CB 10W                        | CB 20                         | CB 20W                        |
|---------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Article number            | 1005393                       | 1005397                       | 1005401                       | 1005405                       | 1005409                       | 1005413                       |
| 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   | -                             | 33 l                          | -                             | 60 l                          | -                             | 60 l                          |
| Water dispensing in 1 run | -                             | 2,6 l                         | -                             | 4,1 l                         | -                             | 4,1 l                         |
| Electrical connection     | 1N~220-240V 3075W,<br>50-60Cy | 1N~220-240V 3375W,<br>50-60Cy | 3N~380-415V 6075W,<br>50-60Cy | 3N~380-415V 6075W,<br>50-60Cy | 3N~380-415V 9075W,<br>50-60Cy | 3N~380-415V 9075W,<br>50-60Cy |
| 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)        | 235x375x725                   | 235x490x725                   | 235x375x820                   | 235x490x820                   | 235x375x920                   | 235x490x920                   |
| Suitable for              | CN5e/i                        | CN5e/i                        | CN10e/i                       | CN10e/i                       | CN20e/i                       | CN20e/i                       |

\* Flow of hot water

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

## CONTAINERS - ELECTRICALLY HEATED

|                       | CN5e                           | CN10e                           | CN20e                           |
|-----------------------|--------------------------------|---------------------------------|---------------------------------|
| Article number        | 1005364                        | 1005365                         | 1005366                         |
| Content               | 5 l                            | 10 l                            | 20 l                            |
| Electrical connection | 1N~ 220-240V,<br>50W, 50-60 Cy | 1N~ 220-240V,<br>100W, 50-60 Cy | 1N~ 220-240V,<br>100W, 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            | 1005998      | 1005999      | 1006000      |
| 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   |



# HOT WATER DISPENSERS

## 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<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 1N~220-240V, 3200W<br>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             |

## 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<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 3N~380-415V, 6600W,<br>50-60 Cy | 3N~380-415V, 9600W,<br>50-60 Cy | 3N~380-415V, 9600W,<br>50-60 Cy | 3N~380-415V, 19200W,<br>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<br>50-60 Cy | 1N~220-240V, 2100W<br>50-60 Cy | 1N~220-240V, 2100W<br>50-60 Cy | 1N~220-240V, 2100W<br>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<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 1N~220-240V, 3200W<br>50-60 Cy | 1N~220-240V, 3200W<br>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             |

# HOT WATER DISPENSERS

## WKS

|                         | WKS                          |
|-------------------------|------------------------------|
| 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

## BEVERAGE CONTAINERS CE/CI

|                       | CE 4                          | CE 6                          | CE 8                          | CE 10                         | CE 20                         |
|-----------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Article number        | 50050                         | 50051                         | 50052                         | 50053                         | 50056                         |
| Contents              | 4 l, 32 cups                  | 6 l, 48 cups                  | 8 l, 64 cups                  | 10 l, 80 cups                 | 20 l, 160 cups                |
| Electrical connection | 1N~220-240V, 165W<br>50-60 Cy | 1N~220-240V, 165W<br>50-60 Cy | 1N~220-240V, 165W<br>50-60 Cy | 1N~220-240V, 165W<br>50-60 Cy | 1N~220-240V, 385W<br>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 576 mm                  |
| Weight                | 4,9 kg                        | 5,5 kg                        | 6,1 kg                        | 6,7 kg                        | 10,5 kg                       |
| Holding temperature   | 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                        |

|                           | CI 4                  | CI 6                  | CI 8                  | CI 10                 | CI 20                 |
|---------------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| Article number            | 50038                 | 50039                 | 50040                 | 50041                 | 50044                 |
| Contents                  | 4 l, 32 cups          | 6 l, 48 cups          | 8 l, 64 cups          | 10 l, 80 cups         | 20 l, 160 cups        |
| Dimensions Ø x H          | 237 x 346 mm          | 237 x 405 mm          | 252 x 436 mm          | 252 x 489 mm          | 307 x 576 mm          |
| Weight                    | 4,5 kg                | 5,1 kg                | 5,9 kg                | 6,5 kg                | 10,3 kg               |
| Temperature loss per hour | 5°C                   | 4°C                   | 4°C                   | 3°C                   | 3°C                   |
| Isolation                 | 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                |

# SERVING TROLLEY

|                           | Trolley J       | Trolley S       | Trolley C       | Trolley JR        | Trolley ST       | Trolley SK 10 VL | Trolley SK 15 VL  | Trolley SK 20 VL  |
|---------------------------|-----------------|-----------------|-----------------|-------------------|------------------|------------------|-------------------|-------------------|
| Article number            | 60004           | 60006           | 60001           | 60002             | 60005            | 60035            | 60036             | 60037             |
| Dimensions (WxDxH)        | 455 x 660 x 860 | 590 x 795 x 860 | 940 x 560 x 860 | 4550 x 620 x 1050 | 525 x 860 x 1050 | 660 x 640 x 1040 | 1020 x 640 x 1040 | 1220 x 640 x 1040 |
| Capacity containers       | 1               | 1               | 2               | 1                 | 1                | 1                | 2                 | 2                 |
| Capacity cups and saucers | -               | -               | -               | abt. 95           | abt. 160         | abt. 180         | abt. 180          | abt. 360          |
| Drawer                    | max. 1          | max. 1          | -               | max. 1            | max. 1           | max. 6           | max. 6            | max. 12           |

+ Optional: bottle holder, spoon holder, litter bin, saucer rack, lock ring and parking rails

# ANIMO

We make coffee machines and equipment for people who want to serve good coffee. User-friendly machines with a variety of options that are 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 65 years in more than 75 countries worldwide. Because good coffee takes a good machine. And a good machine takes experience, expertise and dedication.

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