

# MATCHING YOUR TASTE



**OptiMe**

*Just my type.*

ANIMO



*Animo stands for great coffee, award-winning designs and genuine sustainability. We use high-quality components and a clean production process to build energy-efficient machines with durable performance and excellent taste.*

# A NEW WAY OF ENJOYING COFFEE

Perfect coffee starts with a perfect machine. And when the machine also matches your taste, that's when the magic happens. Get it all with our newest professional coffee machine: Animo OptiMe®.

A strong espresso, a delicious brew, a cappuccino made with fresh milk? The OptiMe has been developed to bring flavour AND appearance: instantly ground coffee, in a personalised design.



*Are you a connoisseur, a purist, or do you just love real coffee? Get the quality you expect from Animo, in a compact machine that fits anywhere. Do you want OptiMe to fit to your taste? You can customise it to match any style.*

OptiMe. *Just my type.*

# EXPRESS YOUR STYLE

*Good taste  
isn't just  
about  
flavour.*

Do you want the machine to be an eye-catcher? Or should it blend in with your interior? No problem; OptiMe is fully customisable. Pick your materials, colours, add-ons and finetune your machine to your taste. It will exceed your expectations.

- + Configure your OptiMe at [optime.animo.eu](http://optime.animo.eu)
- + Compact 360° design
- + OptiLight LED lighting (any colour)
- + Extensive options for (commercial) messaging on screen – also during the brewing process
- + Different options for the background colour of the display

The OptiMe is perfect for self-service locations, thanks to its easy-to-swipe touchscreen with intuitive user interface.



# SMALL MACHINE BIG FLAVOUR



Whether it's your start-of-the-day or a short moment to yourself – the better the coffee, the better the break. We've been improving our coffee machines for more than 68 years, so OptiMe gets you the quality coffee you deserve. The OptiMe can be equipped with two bean canisters (two grinders). Choose the coffee beans that match your taste!

With a recommended daily output of up to 125 cups a day, Animo's OptiMe impresses with great performance and exceptional taste. It fits in any environment and can be easily expanded with:

- + Fresh milk module with milk cooler
- + Newly designed cup warmer
- + Many other useful add-ons, options and accessories

The machine is compact and it fits anywhere in your office, hotel, restaurant or self-service location. Serve your guests, colleagues and clients a perfect cup of coffee or one of the many coffee specialties.

The OptiMe is prepared for a telemetry connection that offers the opportunity to monitor its performances from a distance. The data can be used to analyse and optimise operations, and to prevent unnecessary service visits.

- + Get insights in user behaviour and revenues
- + View centralised data on all coffee machines within a network
- + Use planning tools and predict trends
- + EVA DTS / MDB / DEX-UCS
- + Accessible through web portal or mobile app



# HOW ABOUT SOME **FRESH MILK?**

What is better than a strong cappuccino with real fresh milk? It's now just one touch away. OptiMe can use fresh milk to create many varieties of espresso-based drinks, including cappuccino, latte and latte macchiato.

The OptiMe has an innovative and reliable milk pump that provides a strong milk foam in a matter of seconds.

- + Silent in use
- + Constant quality
- + Hygiene in accordance with HACCP standards
- + Maintenance friendly with quick and easy cleaning: the user interface perfectly guides you through the cleaning processes



# GREAT PERFORMANCE EXCEPTIONAL TASTE

The OptiMe has been designed in the same style and specs as the award winning OptiBean, and brings the quality you can expect from Animo. The Italian brewing system makes delicious espresso the old-fashioned way, under just the right pressure.

Full-strength espresso or something milder? Get your favourite coffee with just one touch.

- + Real coffee, freshly ground
- + Many varieties of espresso-based drinks to pick from
- + Add milk cooler and/or newly designed cup warmer
- + Separate hot water tap, i.e. preparation of tea
- + User-friendly and designed for minimum maintenance
- + Made of durable components
- + Sustainable and reliable, even with intensive use
- + An eye-catching addition to any interior
- + Intelligent Energy Save Mode (in standby modus)

A perfect coffee starts with a perfect machine. And a perfect machine is a matter of knowledge, experience and dedication. These are our focus pillars with regards to the production of coffee machines:

- + Great taste
- + Reliable performance
- + Easy to use and maintain
- + Great design
- + Long lifespan

You can equip the OptiMe with an extra large espresso brewing system when you use bigger, fuller cups (150-230 ml).



# THE COFFEE MACHINE THAT FITS EVERYWHERE

No matter how big or small your location is: with its compact design, OptiMe fits wherever coffee is needed.

OptiMe is at home at:

- + Office
- + Hotel
- + School
- + Restaurant
- + And many more



# MATCH YOUR TASTE DESIGN YOUR MACHINE



The fully customisable OptiMe allows small and medium sized businesses to express their individual style.

You can select a variety of colours, materials and add-ons.

Visit [optime.animo.eu](https://optime.animo.eu) or scan the QR code to explore all OptiMe options.



## FRONT COLOUR

- + Black or white



## SIDE AND BACK PANELS

- + There are seven (standard) choices, but you're welcome to create a custom design. Anything is possible!



## DECO PANEL

- + Mirror, abstract or sand

# MODELS AND TYPES



MODEL NAME	OptiMe 11	OptiMe 12	OptiMe 21	OptiMe 22
Capacity of espresso system:	6.5 – 9.5 g	6.5 – 9.5 g	6.5 – 9.5 g	6.5 – 9.5 g
Bean canisters/grinders:	1	1	2	2
Instant canisters:	1	2	1	2
Bean canister:	± 1,200 g / 160 cups	± 1,200 g / 160 cups	± 2 × 600 g / 160 cups	± 2 × 600 g / 160 cups
Instant canister (topping):	± 1,400 g / 200 cups	± 600 g / 85 cups	± 1,400 g / 200 cups	± 600 g / 85 cups
Instant canister (chocolate):	± 1,950 g / 120 cups	± 800 g / 50 cups	± 1,950 g / 120 cups	± 800 g / 50 cups

All models can be equipped with:

- + An XL brewer for bigger, fuller cups (150-230 ml).  
The XL brewer has a capacity of 9.5-13.4 g
- + A fresh milk module
- + Bypass (to brew Americano or Long Black)

The OptiMe 21 and 22 (images) are equipped with a fresh milk module.

# ADD-ONS AND CUSTOMISATIONS



## MILK COOLER WITH FRESH MILK SYSTEM

- + Add-on for all OptiMe models (always on right side)
- + Standard equipped with ingredient tray on top
- + Quick and easy cleaning (according HACCP standards)
- + Combined usage with topping possible
- + Milk pump in coffee machine; constant and perfect barista milk foam
- + Dispensing milk foam and hot or cold milk
- + Capacity milk: 4 l
- + Lockable door
- + Electrical connection: 220-240 V / 50-60 Hz / 43 W
- + Measurements (W x D x H): 230 x 420 x 455 mm
- + Weight: ± 19 kg

## CUP WARMER

- + Add-on for all OptiMe models
- + Heated shelf floors: 3
- + Capacity (stacked): abt. 60 coffee cups / 144 espresso cups
- + Electrical connection: 220-240 V / 50-60 Hz / 105 W
- + Measurements (W x D x H): 230 x 420 x 455 mm
- + Weight: ± 11 kg

## HOUSING FOR PAYMENT SYSTEMS

For coin mechanism (with or without exchanger) or contactless payment systems.

OptiMe is a machine of endless possibilities. Brew any drink you'd like to offer, with or without fresh milk: flat white, latte macchiato, cappuccino, espresso, americano, coffee, hot chocolate or tea.



# EXCEPTIONAL FEATURES



- + Reversed espresso brewing system



- + Screen notification when canister is (almost) empty



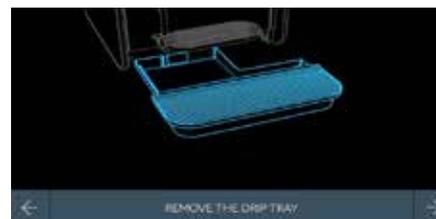
- + Different options for background colour in display



- + OptiLight LED Lighting (any colour)



- + Ceramic grinding mechanism (Ditting®) for ultra long-life (± 300,000 cups)



- + Easy user support on screen (with animations)



- + Separate hot water tap, e.g. for the preparation of tea



- + You can also use topping variations instead of fresh milk. Combined usage also possible.

## FEATURES

- + Easy-to-swipe touch screen with intuitive user interface
- + Company logo, image, video or advertisement as screensaver
- + 1 or 2 canisters for fresh coffee beans (1 or 2 grinders)
- + Available with 1 or 2 canisters for instant ingredients
- + Extensive advertising options on screen (also during brewing proces)
- + Silent fresh milk pump with constant quality
- + Mixer system with adjustable mixer speed (RPM) for excellent topping
- + Double outlet for the real espresso experience
- + Make two cups at once (in 2 brewing cycles)
- + Pre-heat brewer function
- + Water temperature control
- + Strength control (also for milk and sugar)
- + Quick and easy cleaning program
- + Usage counter
- + Insulated stainless steel boiler
- + Suitable for many cup sizes
- + USB & SD card connection
- + Nutritional information on screen
- + Lockable bean canister(s)
- + Large waste container: 3 l / 70 cups
- + Drip tray: easy connection to drain hose



The OptiMe can be equipped with two bean canisters (two grinders).  
Choose the coffee beans that match your taste!



Add a fresh milk module with milk cooler and/or a newly designed cup warmer.

# OPTIONS AND ACCESSORIES

## OPTIONS

- + Compatible with many payment systems (MDB / G-13)
- + Prepared for telemetry connection (EVA DTS / MDB / DEX-UCS)
- + Company specific branding on the exterior of the machine (i.e. private label purposes)
- + Bypass (to brew Americano and Long Black)



- + Cup warmer shelf on top of the milk cooler. Separate on-off switch.

## ACCESSORIES

- + Cleaning accessories
- + Water filter
- + Enlargement set for bean canister(s) – available soon!
- + Enlargement set for instant canister(s) – available soon!
- + Set of magnets (to connect the OptiMe with the milk cooler or cup warmer)
- + High feet (100 mm) for easy cleaning (including layer for drip tray)



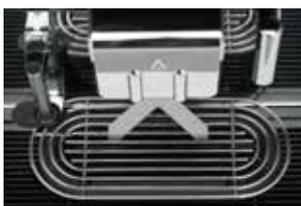
- + Stand-alone set. In case no main water connection is available you can easily setup a Flojet water pump with a water tank (e.g. during events).



- + Latte macchiato feet. For tall glasses (tap height: 140 mm).



- + Tray for ingredients. Standard equipped on top of milk cooler.



- + Cup positioning. Ideal for self-service locations. Easy assembly on tray.



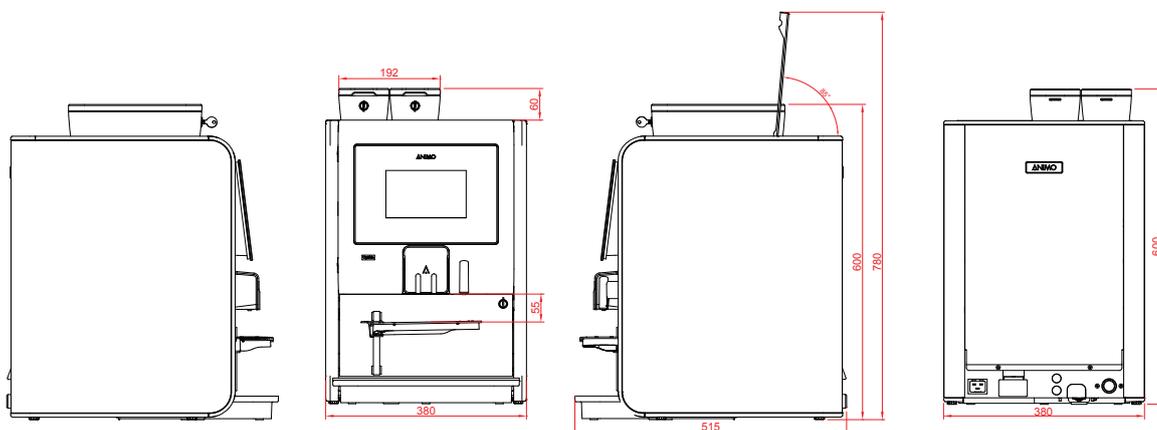
- + Newly designed cup dispenser – available soon!

All information and images of options and accessories that are not yet available can be subject to change.

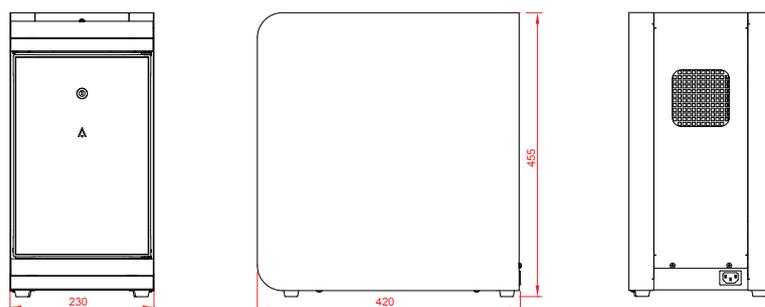
# TECHNICAL SPECIFICATIONS

- + Brewing time, cup (120 ml): 25-30 sec.
- + Hourly capacity: 120 cups (120 ml) / 14 l
- + Display: 7" touch screen
- + Adjustable cup tray: 50-105 mm
- + Max. tap height: 165 mm
- + Power supply: 220-240 V / 50-60 Hz / 2200 W
- + Water connection: 3/4"
- + Waste canister volume: 3 l (± 70 cups)
- + Insulated stainless steel boiler (0.5 l) with 1800 W element and boil-dry protection
- + Measurements W x D x H: 380 x 515 x 600 mm
- + Weight: ± 32 kg

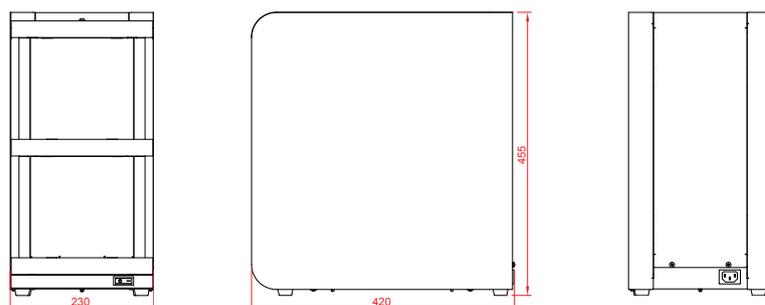
OptiMe



OptiMe milk cooler



OptiMe cup warmer



All dimensions in mm

# 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.

The fully customisable OptiMe allows small and medium sized businesses to express their individual style. The most compact machine of its class, the OptiMe impresses with great performance and exceptional taste.

Visit [animo.eu](http://animo.eu) for all information about OptiMe.

## DEDICATED TO EVERY CUP

[WWW.ANIMO.EU](http://WWW.ANIMO.EU)

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