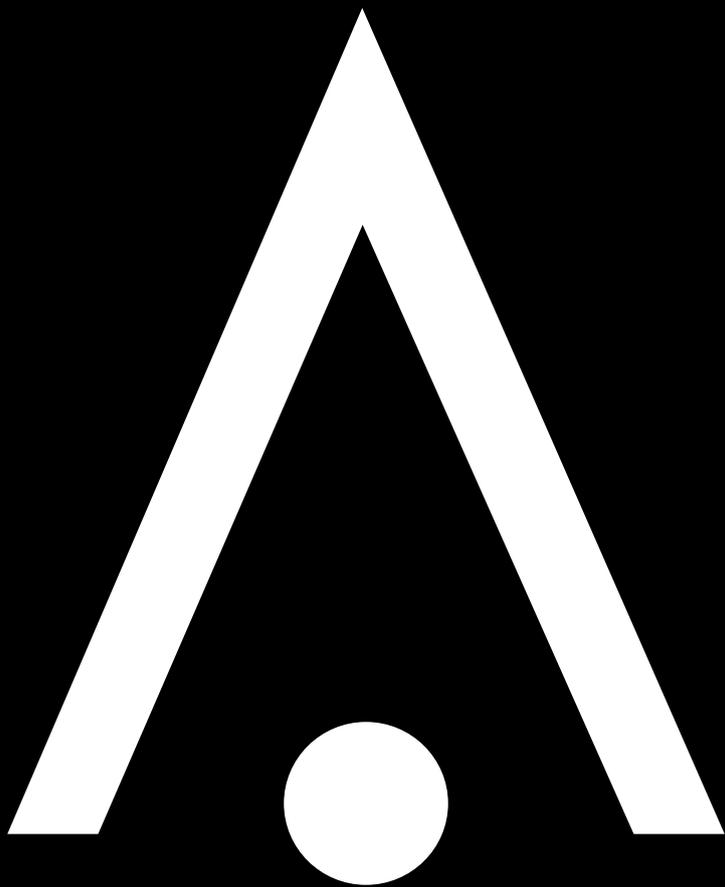


# THE STANDARD FOR **BEAN-TO-CUP**



OptiBean  
*Feel like a barista.*

**ANIMO**



# YOUR MOMENT

Real coffee is pure enjoyment. Something you take a moment to appreciate — no matter where you are or how busy you may be.

Pure coffee, freshly ground and just the right temperature.

You don't have to be on the terrace of an Italian café.

It can happen anywhere. OptiBean by Animo makes freshly ground, espresso-based coffee and many variations in no time. So any moment will be your perfect coffee moment.



OptiBean. *Feel like a barista.*

# PURE TASTE

A strong espresso, the perfect cappuccino or simply a delicious brew. It is about flavour: the pure taste of freshly ground coffee.

That's exactly what OptiBean from Animo delivers.

It grinds the beans and brews authentic espresso every time.

OptiBean is for connoisseurs, for purists, for anyone who loves real, fresh coffee.

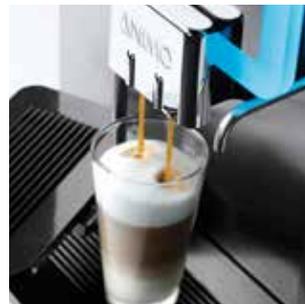
OptiBean from Animo: The standard for bean-to-cup.

In addition to OptiBean, OptiBean XL is equipped with an extra-large espresso system for bigger, fuller cups.

- + OptiBean brews freshly ground coffee anytime.
- + The Italian brewing system makes delicious espresso the old-fashioned way, under just the right pressure.
- + Choose from many varieties of espresso-based drinks, including cappuccino, latte and latte macchiato.
- + OptiBean has 12 programmable selection buttons. With one touch you can make your favorite coffee.
- + Full-strength espresso or something a bit milder? Strength control ensures your coffee is exactly as strong as you like it.
- + Instant (powdered) drinks are also available, including milk and chocolate.
- + There's a separate tap for hot water, so tea always tastes like it should.



+ Fresh coffee beans



+ Wide choice of espresso-based drinks, such as latte macchiato



+ Separate tap for hot water



# TASTEFUL DESIGN

Good taste isn't just about coffee. Clean design lines, LED lighting and a high-quality finish make OptiBean an eye-catching addition to any interior.

- + OptiBean is made from stainless steel with subtle detailing.
- + Beans are visible for an authentic espresso feel.
- + LED / OptiLight lighting can be adjusted to your own preference.
- + The display and menu buttons are inviting and user-friendly.

OptiBean from Animo is at home anywhere:

- + Office
- + Hotel
- + Restaurant
- + Kiosk
- + Athletic club
- + Supermarket
- + Care home
- + Hospital
- + Exhibition center
- + Airport
- + School
- + Canteen
- + Breakfast room
- + Theater
- + Gas station

# DURABLE QUALITY

Brewing the best coffee is a technical matter, too.

OptiBean's Swiss-made grinder and Italian brewing system work together to provide the perfect espresso.

- + The proven technology ensures reliability.
- + The Swiss-made grinder with ceramic discs ensures the perfect grind, so the taste of the beans is always optimally maintained.
- + The Italian brewing system makes delicious espresso the authentic way, under just the right pressure.
- + A Procon® rotary pump ensures constant pressure during the brewing process — for a single cup or a whole thermos jug — with a perfect crema to top it off.
- + Each machine is extensively tested by hand.
- + Materials and construction are designed for minimal maintenance.
- + OptiBean remains reliable even with intensive use.

OptiBean isn't just technically perfect, it's also durable. The materials and construction guarantee hassle-free use for years to come. And OptiBean is energy efficient, which is nice for you and the environment.

- + The primary material is stainless steel: long lasting and 100% recyclable.
- + The grinder's ceramic discs will last a lifetime.
- + The machine is constructed entirely from materials designed for long life.
- + OptiBean is energy-efficient, with an A+ rating thanks to:
  - LED lighting
  - Extra-insulated hot water tank (approx. 50% more efficient)
  - Intelligent Energy Saving Mode (in standby)

## More efficient



## Less efficient

Norm EVA - Energy Measurement Protocol (version 3. 0B - 14/2/2011)



# EFFORTLESS ENJOYMENT

OptiBean is user-friendly in every way. It is easy to setup, simple to operate and requires little maintenance.

One push of a button is enough to enjoy real espresso, coffee or tea in a matter of seconds.

It's as simple as that.

- + OptiBean comes pre-programmed, so it's as simple as plug-and-play.
- + OptiBean can be installed anywhere. An electrical outlet and mains water supply are all you need. If there is no mains water supply nearby, a stand-alone set is required (see accessories).
- + Selection buttons are simple and user-friendly.
- + Your choice is clearly displayed upon selection.
- + The cup tray is adjustable to different heights.
- + There's room even for tall glasses (latte macchiato) and thermos jugs.
- + Bean canisters and instant ingredient canisters are easy to refill.
- + OptiBean can be cleaned without opening the machine. Easy and hygienic.
- + Signal when the waste canister or drip tray is full.
- + The machine has a large waste canister for coffee grinds, so it doesn't need constant emptying.
- + The drink options are flexible to set.
- + A pin code is required to avoid unintended reprogramming.



# MODELS AND MENUS

## DRINK OPTIONS

Drink options depend on the ingredients that you select for each canister. Adjustable controls make it easy to change the options.

DRINK OPTIONS	OptiBean 2 (XL)	OptiBean 3 (XL)
Coffee (thermos jugs)	✓	✓
Coffee with milk	✓	✓
Espresso	✓	✓
Cappuccino	✓	✓
Latte Macchiato	✓	✓
Coffee choc	⊙	✓
Chocolate milk	⊙	✓
Wiener Melange		✓
Hot water	✓	✓
Espresso Choc	⊙	✓
Decaf	⊙	⊙
Tea	⊙	⊙
Coffee with sugar	⊙	⊙
Hot milk	⊙	⊙
Hot chocolate	⊙	⊙
Double Espresso	⊙	⊙
Cold water	●	●

✓ STANDARD FACTORY SETTINGS

⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)

● POSSIBLE WITH A COOLING UNIT IN THE BASE CABINET

- + Espresso system
- + Double outlet for a real espresso experience
- + Coffee grinder with ceramic mechanism
- + Bean canister
- + Make two cups at once (in 2 brewing cycles)
- + Separate taps for coffee and hot water
- + Easy to use
- + Strength control (also for milk and sugar)
- + STOP button
- + OptiLight LED lighting
- + Intelligent Energy Saving Mode
- + Cleaning program (on the control panel)
- + Usage counter
- + Insulated stainless steel boiler
- + Suitable for cups and thermo jugs

## CAPACITY OF OPTIBEAN INGREDIENT CANISTERS

	Bean canister 1500 g	Canister 1.6 l	Canister 3.8 l
Coffee beans:	± 1500 g / 200 cups	-	-
Topping:	-	± 970 g / 63 cups	± 2300 g / 150 cups
Cocoa:	-	± 1030 g / 60 cups	± 2440 g / 140 cups

# TECHNICAL SPECIFICATIONS



OPTIBEAN 2 (ART. 1000620)

- + Capacity of espresso system: 6.5 - 9.5 g
- + 1 bean canister and 1 instant canister
- + Bean canister: 1500 g
- + Instant canister / milk: ± 2300 g or cocoa: ± 2440 g (3.8 l)
- + Mixers: 1
- + Drink buttons: 12
- + (W x D x H): 409 x 565 x 792 mm



OB 2 (XL)

OPTIBEAN 2 XL (ART. 1002253)

- + Capacity of espresso system: 9.5 - 13.4 g

OPTIBEAN 3 (ART. 1000622)

- + Capacity of espresso system: 6.5 - 9.5 g
- + 1 bean canister and 2 instant canisters
- + Bean canister: 1500 g
- + Instant canister / milk: ± 970 g (1.6 l)
- + Instant canister / cocoa: ± 1030 g (1.6 l)
- + Mixers: 1
- + Drink buttons: 12
- + (W x D x H): 409 x 565 x 792 mm



OB 3 (XL)

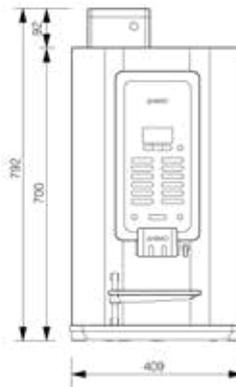
OPTIBEAN 3 XL (ART. 1002255)

- + Capacity of espresso system: 9.5 - 13.4 g

- + Brewing time, cup (120 ml): 25 - 30 sec
- + Hourly capacity: 120 cups (120 ml) / 14 l
- + Rated power: 220-240V / 50-60Hz / 2275W
- + Adjustable cup tray: 60 - 155 mm
- + Max. tap height: 167 mm
- + Rotary pump (Procon®) 10 bar
- + Insulated stainless steel boiler (1.1 l) with 1800W element and boil-dry protection
- + Ceramic grinding mechanism (Ditting®) for ultra long-life (± 300,000 cups)
- + Water connection: 3/4"
- + Waste canister volume 7 l (± 130 cups)

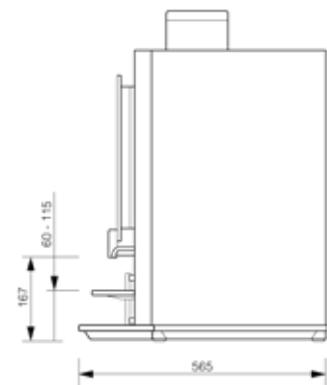
OPTIBEAN 2 ( XL ), 3 ( XL )

All dimensions in mm



BACKSIDE

SIDE VIEW RIGHT



# OPTIONS AND ACCESSORIES

## OPTIONS

- + Cup detection, so coffee can only be made when a cup is present
- + Compatible with various payment systems (MDB)
- + Hot and cold from one machine (cooling unit in lower cabinet)
- + Black, white or colored front in a choice of RAL colors (standard model comes in stainless steel)



- + Coin mechanism and coin changer (nri)



- + Cup detection

## ACCESSOIRES

- + Water filter
- + Cup warmer (KKWn)
- + Thermos jug 1 l
- + Grindz™ coffee grinder cleaner
- + Cleaning kit
- + Cleaning tablets
- + Coffee fur remover
- + Descaling agent
- + Maintenance kit
- + Drainage hose set



- + Cup dispenser  
Stainless-steel cup dispenser, suitable for different sizes of coffee cups. Suitable for wall mounting.



- + Base cabinet  
Useful for storing ingredient refills, sugar, milk and stirrers. The rear panel is recessed to make room for connections and, possibly, a filter.



- + Canister extension for beans  
With this canister extension, the bean canister capacity will increase by 700 g.



- + Conversion kit for XL canisters  
XL canisters for larger amounts of instant ingredients, which means fewer refills.



- + Stand-alone set  
No mains water supply? Use the Flojet water pump. The complete set consists of a pump, water tank and six-meter connecting hose, which can be easily installed in a base cabinet.

# 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 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

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# ANIMO

