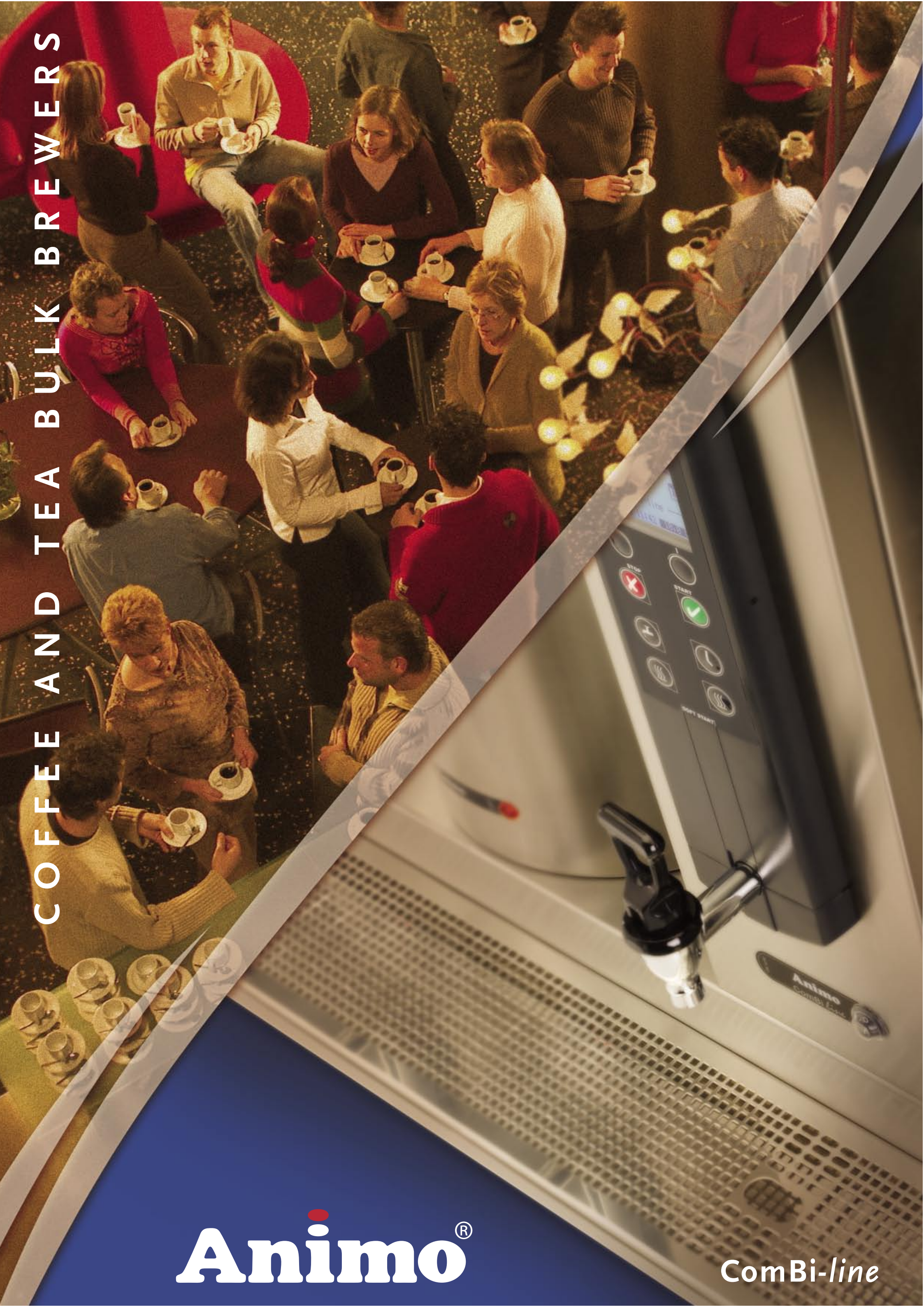


COFFEE AND TEA BULK BREWERS



Animo[®]

ComBi-line

The Animo ComBi-line

Professional, contemporary and fast

Every day millions of people enjoy the delicious aroma and rich flavour of freshly-brewed coffee and tea in various places and at different moments. At home and out and about, during the interval at the theatre and during meetings, after a sports match and at work. It is good to know that even where large groups of coffee and tea lovers come together, the quality and freshness of the world's favourite hot drink does not need to be affected. For large quantities of fresh coffee and tea to be brewed quickly, you can use the Animo ComBi-Line. Professional, contemporary and fast.

Wide range

The ComBi-line machines offer you various options for producing large quantities of coffee and tea in a short period of time, ranging from 240 to no less than 720 cups (90 litres) per hour.

The Animo ComBi-line consists of a combination of one or two continuous flow water heaters and one or two containers which can be placed on a worktop, table or trolley. The right combination will thus enable you to brew the exact amount of fresh coffee and tea that you need!



Model with two containers of 10 litres: CB 2x10.



Model with two containers of 10 litre and a separate water boiler in the unit: CB 2x10W.

The flexible worktop set-up

Anyone brewing and serving coffee and tea at one central location will choose a worktop arrangement. The Animo ComBi-line offer various combinations, depending on the amount of coffee and tea you want to produce. You have the choice of a coffee-brewing

system with one or two removable containers. Containers are available in sizes of 5, 10, 20 and *40 litres. If you want to further increase the brewing capacity, place two units side by side with a container on the left and right respectively.

Another option is a separate water boiler with a no-drip tap built into the brewing unit. This means you always have a supply of hot water. Such a system is particularly useful if you want to be able to draw small quantities (cups) of hot water easily.

* Please ask also for our leaflet ComBi-line 40 L.

Unique filters

The unique synthetic filters are extremely user-friendly thanks to their light weight. The synthetic material ensures minimum temperature loss.

Easy to use

The ComBi-line is very easy to use. You can quickly program the amount of coffee required using the soft key panel at the front of the brewing unit. The coffee dosage indicated on the display of the machine ensures a good taste of the coffee. If you have a set-up with a separate boiler, you can set the temperature for this separately. Should you want to program the machine for the next day, you can use the built-in timer. An acoustic signal indicates when the coffee is ready. So you hardly need to think about it!

In addition to this user menu, the control panel also provides access to the operator and service menus. These menus can only be accessed with a PIN code. They include the settings for controlling the coffee brewing process, the separate boiler and for service and maintenance.



ComBi-line with a 10 litre container positioned on the left and a separate water boiler in the unit: CB 1x10W L.



For brewing tea in a container, you can make use of the special tea filter and filling pipe.



ComBi-line with 10 litre container positioned on the right: CB 1x10 R.

ComBi-line with serving trolleys

Practical and mobile: the serving trolley system

The *Animo-line* also offers the perfect means of serving coffee and tea in different places. An ideal set-up is the combination of a wall-mounted flow water heater with a container and a serving trolley. When the coffee or tea is ready, you can remove the filter and place the lid. The insulated lid makes the container safe to transport.



CB 10W mounted on the wall.



Electric serving trolley.

The combination of a *ComBi-line* machines and a *Animo* serving trolley is also ideal for the coffee and tea distribution in hospitals and residential homes. *Animo* offers a wide range of trolleys. Varying from a simple trolley for one coffee container to a very highly specified electrically-powered trolley for two coffee containers. We would be pleased to inform you about the possibilities.

Containers

Animo containers are characterised by their user convenience and smart design and finish. They are made of CrNi 18/9 stainless steel and seamlessly welded. This makes them very hygienic and also easy to clean. Containers are available in 5, 10 or 20 litre designs and come equipped as standard with an integrated gauge glass, spare gauge glass, no-drip tap and an insulated lid for transportation.

*Additional options:
Tap protection (see photo),
Clip on lid, second no-drip tap.*



Perfect temperature

When preparing coffee and tea, having the beverage at the right temperature is crucial. Animo offers two different containers: an insulated version and an electrically heated version. The first version has a layer of polyurethane insulation and thus keeps both hot and cold drinks at the ideal temperature. The electrically heated containers guarantee optimum temperature control for coffee and tea, ensuring that the flavour remains good and fresh. There is also little heat transfer; the container does not become hot on the outside.



The containers are available in two models: electrically heated and insulated in 5, 10 and 20 litres. Containers with the same diameter are stackable.

Safe

All models are equipped with swivel arm protection and the buffet models also with container detection. Hot water can therefore only be dispensed when a container has been positioned properly and the swivel arm has been placed correctly above the filter. The water flow can be stopped at any time using the stop button. The brewing units of the flow water heaters are equipped with safe, waterproof sockets for containers.

Easy to maintain

The stainless steel containers and the brewing units of the flow water heaters are designed in such a way that they can be cleaned quickly and easily. The built-in descaling program makes it very easy to de-scale the unit. The dry-boil protection can also be reset easily from the outside. This means that the system is ready to use again in no time.

To clean the machines, Animo offers a special solvent for coffee fur on the internal tanks and a descaling product for the boiler. They can be purchased in sachets or bulk packs. Naturally Animo also supplies the filter papers for the ComBi-line.

Accessories

Container tube with tap/S-swivel arm

If you have a serve a large amount of coffee or tea in a short period of time, you can use the special container tube with tap or the S-swivel arm.



Wall brackets/open base stainless steel

If there is no worktop present, you can use a wall-mounted stainless steel console. Another option is to use a stainless steel open base with a height-adjustable drip tray holder.



Water boiler WKT-D

If you need a lot of hot water, the coffee container can also be replaced with a water boiler of the WKT-D range. Efficient and practical.



WKT-D 10l.

Baseplate heightening

To increase the tap height - useful if you want to fill thermos jugs - you can use the baseplate heightening



Please ask about our enhancements and accessories
We will be glad to help you!

Worktop set-up

| | CB 2x5 | CB 2x5W | CB 1x5 L/R | CB 1x5W L/R | CB 2x10 | CB 2x10W |
|-----------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|----------------------------------|
| Article number | 10600 | 10615 | L: 10605 / R: 10610 | L: 10620 / R: 10625 | 10640 | 10655 |
| Buffer stock coffee/tea | 10 ltr., 80 cups | 10 ltr., 80 cups | 5 ltr., 40 cups | 5 ltr., 40 cups | 20 ltr., 160 cups | 20 ltr., 160 cups |
| Hour capacity coffee/tea* | abt. 30 ltr., 240 cups | abt. 30 ltr., 240 cups | abt. 30 ltr., 240 cups | abt. 30 ltr., 240 cups | abt. 60 ltr., 480 cups | abt. 60 ltr., 480 cups |
| Boiler content | - | 4,2 ltr. | - | 4,2 ltr. | - | 5,6 ltr. |
| Hour capacity hot water | - | 22 ltr. | - | 22 ltr. | - | 22 ltr. |
| Buffer stock hot water | - | 2,2 ltr. | - | 2,2 ltr. | - | 3,6 ltr. |
| Electrical connection | 1N~ 220-240V, 3200W, 50-60Cy | 3N~ 380-415V, 5400W, 50-60Cy | 1N~ 220-240V, 3200W, 50-60Cy | 3N~ 380-415V, 5400W, 50-60Cy | 3N~ 380-415V, 6200W, 50-60Cy | 3N~ 380-415V, 84200W, 50-60Cy |
| Dimensions (WxD(xD1**))xH) | 770 x 465(325) x 695 mm | 770 x 465(325) x 695 mm | 530 x 465(325) x 695 mm | 530 x 465(325) x 695 mm | 907 x 465(325) x 785 mm | 907 x 465(325) x 785 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 ltr. | abt. 10 min./5 ltr. | abt. 10 min./5 ltr. | abt. 10 min./5 ltr. | abt. 10 min./10 ltr. | abt. 10 min./10 ltr. |
| 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: 10645 / R: 10650 | L: 10660 / R: 10665 | 10680 | 10695 | L: 10685 / R: 10690 | L: 10700 / R: 10705 |
| Buffer stock coffee/tea | 10 ltr., 80 cups | 10 ltr., 80 cups | 40 ltr., 320 cups | 40 ltr., 320 cups | 20 ltr., 160 cups | 20 ltr., 160 cups |
| Hour capacity coffee/tea* | abt. 60 ltr., 480 cups | abt. 60 ltr., 480 cups | abt. 90 ltr., 720 cups | abt. 90 ltr., 720 cups | abt. 90 ltr., 720 cups | abt. 90 ltr., 720 cups |
| Boiler content | - | 5,6 ltr. | - | 5,6 ltr. | - | 5,6 ltr. |
| Hour capacity hot water | - | 22 ltr. | - | 22 ltr. | - | 22 ltr. |
| Buffer stock hot water | - | 3,6 ltr. | - | 3,6 ltr. | - | 3,6 ltr. |
| Electrical connection | 3N~ 380-415V, 6200W, 50-60Cy | 3N~ 380-415V, 8400W, 50-60Cy | 3N~ 380-415V, 9200W, 50-60Cy | 3N~ 380-415V, 11400W, 50-60Cy | 3N~ 380-415V, 9200W, 50-60Cy | 3N~ 380-415V, 11400W, 50-60Cy |
| Dimensions (WxD(xD1**))xH) | 599 x 465(325) x 785 mm | 599 x 465(325) x 785 mm | 1015 x 500(360) x 890 mm | 1015 x 500(360) x 890 mm | 653 x 500(360) x 890 mm | 653 x 500(360) x 890 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 ltr. | abt. 10 min./10 ltr. | abt. 14 min./20 ltr. | abt. 14 min./20 ltr. | abt. 14 min./20 ltr. | abt. 14 min./20 ltr. |
| Filter paper | 152/457 | 152/457 | 203/533 | 203/533 | 203/533 | 203/533 |

Set-up with serving trolleys

| | CB 5 | CB 5W | CB 10 | CB 10W | CB 20 | CB 20W |
|----------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|---------------------------------|
| Article number | 10630 | 10635 | 10670 | 10675 | 10710 | 10715 |
| Hour capacity coffee/tea* | abt. 30 ltr., 240 cups | abt. 30 ltr., 240 cups | abt. 60 ltr., 480 cups | abt. 60 ltr., 480 cups | abt. 90 ltr., 720 cups | abt. 90 ltr., 720 cups |
| Boiler content | - | 4,2 ltr. | - | 4,2 ltr. | - | 4,2 ltr. |
| Hour capacity hot water | - | 22 ltr. | - | 22 ltr. | - | 22 ltr. |
| Buffer stock hot water | - | 2,2 ltr. | - | 2,2 ltr. | - | 2,2 ltr. |
| Electrical connection | 1N~ 220-240V, 3200W 50-60Cy | 3N~ 380-415V, 5400W 50-60Cy | 3N~ 380-415V, 6200W 50-60Cy | 3N~ 380-415V, 8400W 50-60Cy | 3N~ 380-415V, 9200W 50-60Cy | 3N~ 380-415V, 11400W 50-60Cy |
| Water dosing time | abt. 10 min./5 ltr. | abt. 10 min./5 ltr. | abt. 10 min./10 ltr. | abt. 10 min./10 ltr. | abt. 14 min./20 ltr. | abt. 14 min./20 ltr. |
| Dimensions (WxDxH) | 235 x 345 x 707 | 235 x 490 x 707 | 235 x 345 x 800 | 235 x 490 x 800 | 235 x 345 x 901 | 235 x 490 x 901 |
| Suitable for | CN5e/i | CN5e/i | CN10e/i | CN10e/i | CN20e/i | CN20e/i |

* Flow of hot water

** Excl. drip tray

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

Containers - electrically heated

| | CN5e | CN10e | CN20e |
|------------------------------|-------------------------------|-------------------------------|-------------------------------|
| Article number | 51105 | 51110 | 51120 |
| Contents | 5 ltr. | 10 ltr. | 20 ltr. |
| Electrical connection | 1N~ 220-240V, 35W, 50-60Cy | 1N~ 220-240V, 70W, 50-60Cy | 1N~ 220-240V, 70W, 50-60Cy |
| Dimensions ØxH | 237 x 406 mm | 307 x 427 mm | 355 x 515 mm |
| Holding temperature | abt. 80-85°C | abt. 80-85°C | abt. 80-85°C |

Containers - insulated

| | CN5i | CN10i | CN20i |
|----------------------------------|--------------|--------------|--------------|
| Article number | 51205 | 51210 | 51220 |
| Contents | 5 ltr. | 10 ltr. | 20 ltr. |
| Dimensions ØxH | 237 x 406 mm | 307 x 427 mm | 355 x 515 mm |
| Temperature loss per hour | abt. 4°C | abt. 3°C | abt. 2,5°C |



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