FAST FORWARD TO YOUR ***FAVOURITE FLAVOUR***

OptiVend Touch

Instant satisfaction.

ANIMO

GET READY FOR
YOUR NEXT KICK

Why wait for your coffee, when it can always be ready when you are? Animo's new OptiVend Touch pours your favourite hot drink in 7 seconds – any moment of the day.

Espresso? Cappuccino? Tea? Chocolate or soup? OptiVend Touch is always ready for your next kick.

OptiVend Touch.
Instant satisfaction.

HIGH SPEED **SATISFACTION**

Whether it's a cappuccino or a strong espresso: different flavours add colour to life. With OptiVend Touch, you can choose exactly what you want, whenever you want it.

+ More canisters means more choice. OptiVend can be executed with 1 to 4 instant ingredient canisters.
+ Every cup the same amount of coffee with a perfect foam layer.
+ A fresh cup of coffee in 7 seconds
+ Easily adjust the strength of the coffee, to suit personal preferences.
+ OptiVend has a separate tap for hot water, so tea always tastes like it should.
+ Adjustable mixer speed for the perfect in cup quality.

ALWAYS AT **YOUR FINGERTIPS**

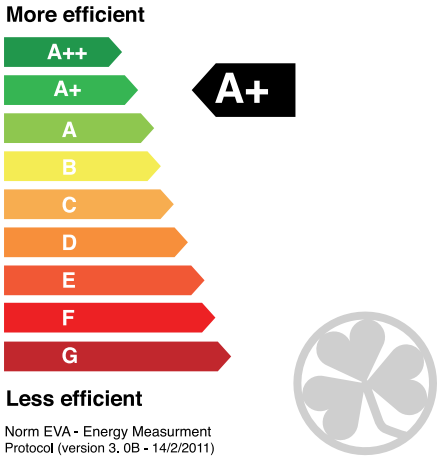
OptiVend Touch is user-friendly in every sense. It's easy to install, operate and maintain. Our technology and construction ensure years of careless use. OptiVend Touch is always ready to go.

+ With an OptiVend running on power current (optional), you can make jug after jug without any waiting time.
+ OptiVend has a high power output and short waiting time, OptiVend pours cup after cup without any problem.
+ OptiVend can be installed anywhere: all you need is an electrical outlet and water supply. No water supply? Discover our stand-alone sets (see accessories).
+ LED light at the outlet
+ Drink options are easily set and changed. A pin code is required to avoid unintended reprogramming.
+ User-friendly on-screen support.
+ Easy to refill.
+ Easy and hygienic cleaning at minimum downtime, without the need to open the machine.

DURABLE QUALITY AT **THE HIGHEST SPEED**

A quick cup or a whole thermos jug for the meeting room? OptiVend Touch is always ready and quick to produce large quantities – right at taste and temperature. Reliable technology and durable construction mean OptiVend Touch will run smoothly for years to come.

+ The new OptiVend High Speed Duo Touch pours a cup of coffee in just 5 seconds.
+ OptiVend Touch has the option to program 3 different time settings.
+ Energy Saving Mode minimises power consumption when on standby.
+ The stainless steel interior is indestructible and fully recyclable.
+ The boiler is well insulated for energy efficiency.
+ Energy label A+.



+ Hourly capacity up to 150 liters / 1.250 cups.
+ Single or double simultaneous output for cups and thermos jugs.
+ Brew 2 two-litre thermos jugs of coffee in 77 seconds, or 2 × 2 thermos jugs in 160 seconds.
+ Tip-up cup tray for cups.

COMING SOON

For situations where capacity and speed are important, Animo developed the OptiVend High Speed Duo Touch with two separate outlets. Brew two jugs - or cups - of coffee at the same time, with the touch of one button. Rather have hot water, or chocolate, or cappuccino? The OptiVend High Speed Duo Touch is available with 2 to 4 instant ingredient canisters.

DESIGNED FOR
EVERY ENVIRONMENT

Powerful on the inside, beautiful on the outside. OptiVend Touch's compact size means it doesn't take a lot of space. And it's at home in any interior style and setting:

- Cafeterias
- Event venues
- Sports clubs
- Hospitals
- Hotels
- Schools
- Theaters
- Offices

+ The design combines a stainless steel interior with black casing. The front panel comes in green, white, or black.
+ OptiVend Touch comes in different models and versions: for cups only, for cups and jugs, and with two outlets for two drinks at once (DUO models).
+ The display and menu are inviting and user-friendly.

CONNECTED FOR **OPTIMISATION**

OptiVend Touch offers extensive options for (commercial) messaging on screen – even during the brewing process. Multiple options for the background colour in the display.

The OptiVend Touch 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 your network.
+ Use planning tools and predict trends.
+ EVA DTS / MDB / DEX-UCS.
+ USB/SD connection.

DEDICATED
TO EVERY CUP

A perfect coffee starts with a perfect machine.

And a perfect machine is a matter of knowledge, experience and dedication. We only use the best materials that not only look elegant, but are also sustainable. Our high-quality components guarantee a fast, well-functioning machine for a long period of time. We have been ISO 9001 certified since 1994. These are our focus pillars with regards to the production of coffee machines:

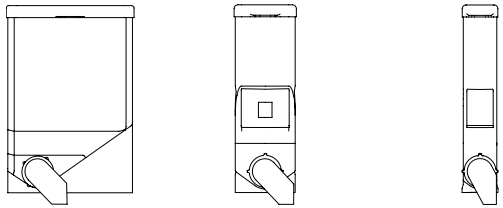
+ Great taste.
+ Reliable performance.
+ Easy to use and maintain.
+ Sustainability.
+ Great design.
+ Long lifespan.

MENUS AND **OPTIONS**

+ Up to 4 canisters for instant ingredients.
+ 24 easily programmable beverages
+ Separate taps for coffee and hot water.
+ Models for cups and thermos jugs.
+ Adjustable coffee strength.
+ STOP button.
+ Intelligent Energy Saving Mode.
+ Cleaning program.
+ Usage counter.
+ Adjustable rpm of mixer motor.
+ Insulated stainless steel boiler with dry-boil protection.
+ Adjustable temperature.
+ Telemetry compatible (EVA DTS / MDB / DEX-UCS).
+ Available in white, black, green.

LARGE CANISTERS

Large ingredient canisters last longer between refills.



	5.1 LITER	2.3 LITER	1.2 LITER
Coffee	± 1300 g / 640 cups	± 500 g / 250 cups	± 300 g / 150 cups
Topping	± 3200 g / 265 cups*	± 1350 g / 115 cups*	± 750 g / 65 cups*
Cocoa	± 3600 g / 185 cups	± 1500 g / 85 cups	± 800 g / 45 cups
Sugar		± 1900 g / 450 cups	± 1060 g / 245 cups
Tea			± 940 g / 235 cups
Decaf			± 300 g / 150 cups

*cappuccino

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	11s	11(s) TS & 11 TL	21s	22 TS	32s	32 (TS)	33 (TS)	42 (TS)	43 (TS)	22 (TS) HS	42 (TS) HS
Coffee (thermos jugs)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓ (2×)	✓ (2×)
Coffee with milk			✓	✓	✓	✓	✓	✓	✓		✓ (2×)
Espresso	✓	✓	✓	✓	✓	✓	✓	✓	✓	● (2×)	✓ (2×)
Cappuccino			✓	✓	✓	✓	✓	✓	✓		✓ (2×)
Latte Macchiato				⊙	⊙	⊙	⊙	⊙	⊙		● (2×)
Coffee choc			⊙	⊙	✓	✓	✓	✓	✓		⊙ (2×)
Chocolate milk			●	●	✓	✓	✓	✓	✓		⊙ (2×)
Wiener melange					✓	✓	✓	✓	✓		
Hot water (thermos jugs)	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓ (2×)	✓ (2×)
Espresso choc			●	●	⊙	⊙	⊙	⊙	⊙		● (2×)
Decaf	⊙	⊙	●	●	●	●	●	●	●		⊙ (2×)
Tea	⊙	⊙	●	●	●	●	●	●	●		⊙ (2×)
Coffee with sugar								✓	✓		⊙ (2×)
Double espresso	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	● (2×)	✓ (2×)
Hot chocolat	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	● (2×)	● (2×)
Soup	⊙	⊙	●	●	●	●	●	●	●	● (2×)	● (2×)
Hot milk	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	● (2×)	● (2×)
Cold water	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙	⊙		

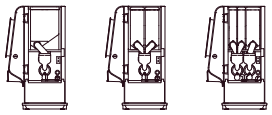
✓ STANDARD FACTORY SETTINGS
⊙ ADJUSTABLE (DEPENDING ON CHOSEN INGREDIENTS)
● OPTIONAL SOFTWARE REQUIRED

MODELS AND **OPTIONS**

OPTIVEND S TOUCH

(3 versions)

+ Suitable for cups.
+ Canisters: max. 3.
+ W 248 x D 500 x H 569 mm.
+ Brewing time coffee: 11 seconds.

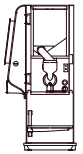


OV 11s OV 21s OV 32s

OPTIVEND S TS TOUCH

(1 version)

+ Suitable for cups and thermos jugs.
+ Canisters: max. 1.
+ W 248 x D 500 x H 686 mm.
+ Brewing time coffee: 7 seconds.

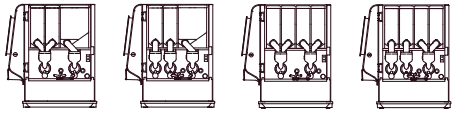


OV 11 (s) TS

OPTIVEND TOUCH

(4 versions)

+ Suitable for cups.
+ Canisters: max. 4.
+ W 409 x D 520 x H 569 mm.
+ Brewing time coffee: 7 seconds.

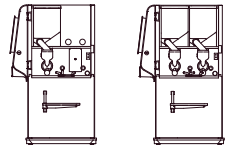


OV 32 OV 33 OV 42 OV 43

OPTIVEND TL TOUCH

(2 versions)

+ Suitable for cups, thermos jugs and pump pots.
+ Canisters: max. 2.
+ W 409 x D 520 x H 806 mm.
+ Brewing time coffee: 7 seconds.

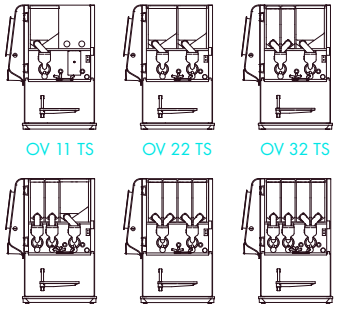


OV 11 TL OV 22 TL

OPTIVEND TS TOUCH

(6 versions)

+ Suitable for cups and thermos jugs.
+ Canisters: max. 4.
+ W 409 x D 520 x H 686 mm.
+ Brewtime coffee: 7 seconds.

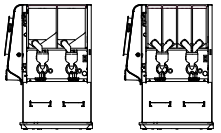


OV 11 TS OV 22 TS OV 32 TS
OV 33 TS OV 42 TS OV 43 TS

OPTIVEND HS DUO TOUCH

(2 versions)

+ Suitable for 2 cups and 2 thermos jugs.
+ Canisters: max. 4.
+ W 248 x D 500 x H 686 mm.
+ Brewing time coffee: 5 seconds.



OV 22 TS HS DUO OV 42 TS HS DUO

All other configurations are available on request

EXCEPTIONAL **FEATURES**

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

+ Inviting led light at the outlet for easy cup placement.

+ Screen notification when the canister is (almost) empty.
+ User-friendly on-screen support.
+ Easy-to-swipe touch screen with intuitive user interface.
+ Mixer system with adjustable mixer speed (RPM) for excellent milk foam.
+ Strength control (also for milk and sugar).
+ Usage counter.
+ Insulated stainless steel boiler.
+ Suitable for many cup sizes.
+ USB & SD card connection.
+ Nutritional information on screen.
+ Drip tray: easy connection to drain hose.
+ Option per cup: coffee or decaf.

+ Different options for background colour in display.

+ Company logo, image or advertisement as screensaver.

+ Quick and easy cleaning program.

OPTIONS AND **ACCESSORIES**

OPTIONS

+ Multiple power options.
+ Cup detection. (not applicable for HS DUO)
+ Thermos jug mode.
+ Hot and cold water outlets (cooling unit in base cabinet).
+ Immersion pump.
+ Your company logo on the display.

ACCESSORIES

+ Base cabinet (worktop optional).
+ Stand-alone set (pump with water tank).
+ Water filter for reduced maintenance.
+ Thermos jugs in five different sizes (1.0, 1.5, 1.85, 2.0 and 2.1 liters).
+ Cup dispenser.
+ Full package of cleaning products.
+ External water reservoir 8,2 liters.
+ Housing for payment systems.

+ Water filter
  Filtering reduces the risk of limescale to keep your machine running smoothly and your coffee top quality.

+ Stand-alone set
  No main 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.

+ 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.

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

+ Thermos jugs
  Animo offers a wide assortment of insulated, stainless-steel jugs for hot drinks.

+ Immersion pump
  OptiVend Touch prepared with an extra option for connection to an immersion pump.

+ Cup detection
  Allows operation only when a cup or thermos jug is present.

OPTIONS AND **ACCESSORIES**

WATER RESERVOIR

+ Capacity 8.2 ltr. (5.2 ltr. filtered).
+ One Brita Maxtra filter included (100 ltr. / 4 weeks).
+ Lockable door.

HOUSING FOR PAYMENT SYSTEMS

+ Coin mechanism (with or without exchanger (MDB) or contactless payment systems).
+ Possibilities available on request.

CUP DISPENSER

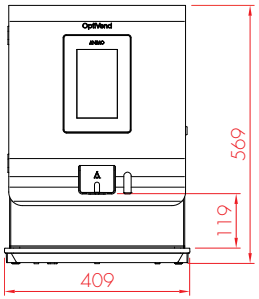
+ Cup dispensing unit with 3 cup dispensers. Easy to adjust for cup size Ø 60-90 mm.
+ Equipped with automatic cup press mechanism and removable ingredient box on top.
+ Capacity: abt. 3 × 50 cups (30 cm).
+ Colour: black.
+ Dimensions: W 140 × D 375 × H 570 mm.

TECHNICAL **SPECIFICATIONS**

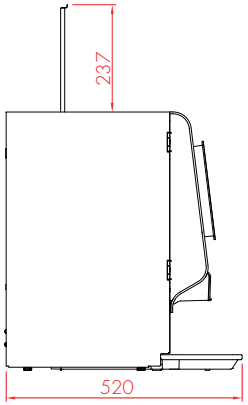
+ Brewing time, cup (120 ml): 5-12 seconds.
+ Brewing time, thermos jug (1.5 l): ca. 60 seconds.
+ Hourly capacity: 360 cups (120 ml) / 40 liters hot water.
+ Rated power: 230V / 50-60Hz / 3275W*.
+ OptiVend High Speed Duo Touch is available with 6475W and 9675W.
+ Adjustable cup tray: 100-155 mm.
+ Max. tap height: 118 mm / TS 235 mm / TL 355 mm.
+ Boiler capacity: 2.7 l (OVs) / 5.5 l, stainless steel element, dry-boil protection.
+ Compatible with various payment systems (MDB).
+ Water connection: ¾".

OPTIVEND TOUCH

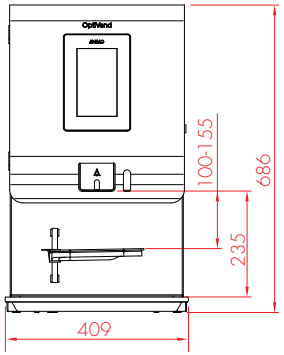
All dimensions in millimeters.



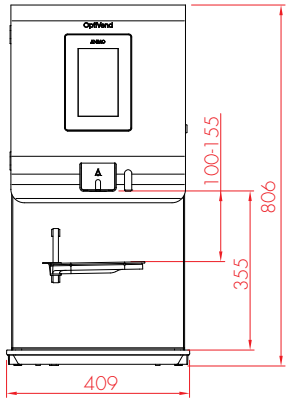
SIDE VIEW



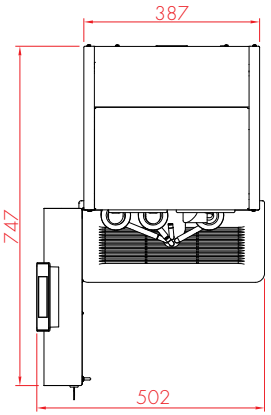
OPTIVEND TS TOUCH



OPTIVEND TL TOUCH



TOP VIEW



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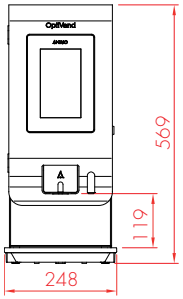

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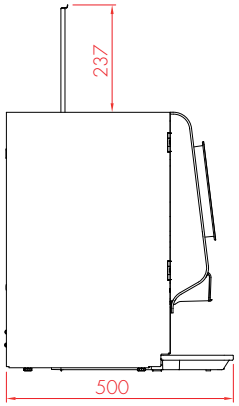

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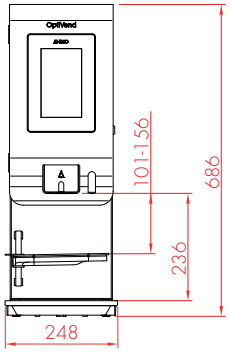

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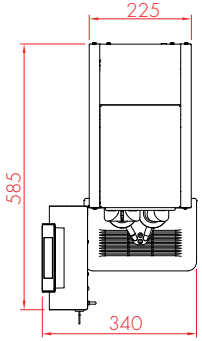
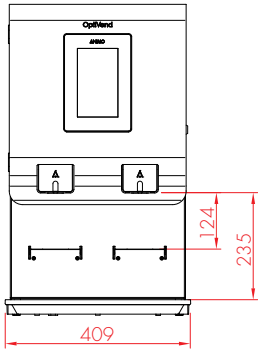


OPTIVEND TS HS DUO TOUCH



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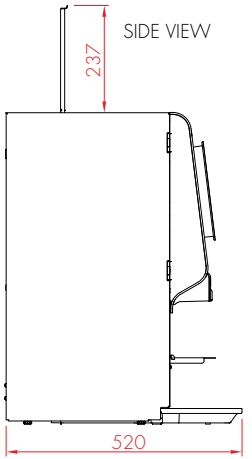

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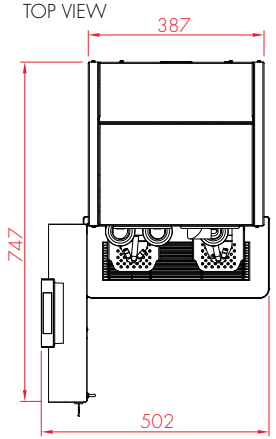

*other power executions on request

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.

We've been doing business for over 70 years in more than 100 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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