





The secret of Animo ...

The secret of Animo machines is their ease of use. They are easy and logical to use. Stainless steel and high-quality synthetic materials ensure that the machines are easy to clean and keep their attractive looks for a very long time. No-drip taps and numerous well-designed details make sure that the coffee professional enjoys as much as the coffee user. This is what we mean by Coffee Convenience.

Tailored for you

Animo offers the ability to fine-tune your installation to your requirements. Is there a buffet arrangement or does every table has its own jug? Perhaps the coffee is brought around to one department after another? Do other hot beverages, such as tea, have to be served as well? Is electricity available at the place of consumption? There is a custom Animo installation for every situation.

10600 & 10640 & 10680



10695



Model No	Dimensions L x D x H mm	Capacity	Holding Temperature	Power Requirements	Hourly Capacity	Price (ex GST & Freight)
10600	770 x 465 x 694	2 x 5 litres	80°c / 85°c	240 v / 50hz 15amp 3200w	240 cups	\$6,026.00
10640	907 x 465 x 785	2 x 10 litre	80°c / 85°c	3 Phase 400 volt 6200w	480 cups	\$7,192.00
10680	1015 x 500 x 890	2 x 20 litres	80°c / 85°c	3 Phase 400 volt 9200w	720 cups	\$8,916.00
10695	1010 x 500 x 890	2 x 20 litres Separate Hot Water	80°c / 85°c	3 Phase 400 volt 11,400w	720 cups	\$10,329.00