

Animo ComBi-line

The Animo ComBi-line

ComBi-line machines offer the possibility of making large quantities of coffee and tea in a short time. A ComBi-line set-up is a combination of one or two continuous flow water heaters and one or two containers. The containers can be placed on a buffet, counter or serving trolley. The largest machine has a capacity of up to 1280 cups (160 litres) per hour.

ComBi-line with two 10 litre containers: CB 2x10.



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

The perfect filter coffee

Even with large quantities, we never forget what matters. Every cup of coffee must be fresh and taste right. The ComBi-line is based on the fast-filter system. The matching filters containing the ground coffee are placed in special synthetic filter holders. Water at exactly the right temperature is passed through and collected in the container. That's how ComBi-line makes sure that the best from the coffee bean ends up in your cup.

Tea for the tea lover

Tea can be made just as easily with the same machine. A special tea filter with filler pipe is available for this. No tea leaves in the tea and no used tea bags to be cleared away. Perfect.

That's how ComBi-line



For making tea in a container, place the special tea filter with filler pipe.



Animo ComBi-line

The flexible buffet arrangement

If you place and serve coffee and tea at a central place, you will opt for a buffet arrangement. Depending on the quantities required, you can choose one of the many ComBi-line combinations. The choice is all yours:

- With or without a separate water boiler in the unit?
- One or two removable containers?
- 5, 10, 20 or 40 litre containers?

Container tube with tap and S-swivel arm

Ideal for serving large quantities of coffee in a short time.

Raised base plate

Convenient when thermos jugs are often used.

Drain height 335 mm.



makes sure that the best from the coffee bean ends up in your cup.

ANIMO ANYHOW

Animo is an internationally operating company with its head office in Assen, the Netherlands. Here marketing, product development and production are concentrated as well. Due to this, we have the production process almost completely under our own control and so we can guarantee optimum quality. In addition, we can respond to special customer requirements better. Consequently, we have been able to adapt our coffee-making machines for use at sea.

Animo ComBi-line

Soft touch panel



User-friendly

The ComBi-line is really easy to use. With the soft touch panel on the front side of the unit the required quantity of coffee to be brewed is easy to set. The recommended quantity of ground coffee is then indicated. A signal tells you when the coffee is ready. You hardly need to do anything.

Everything under control

Every ComBi-line is full of smart features that further enhance their ease of use. For instance, there is a timer for programming the settings for the next day. The ComBi-line has a (protected) operator and service environment. Here the settings for the coffee-making process, the required temperature and service can be managed.

Safety comes first

The use of hot water requires good safety provisions. All machines are equipped with:

- Swivel arm protection
- Container detection (for buffet applications)
- Stop key to interrupt the water supply at any moment
- Drip-proof sockets
- No-drip tap

Easy maintenance

Everything about the ComBi-line has been designed for fast and easy cleaning. The built-in descaling program leads the user through the process of removing lime scale. Coffee deposits in the inner jug are minimised. A special cleaning solvent supplied by Animo takes care of the rest. Animo can also supply descaling agent and coffee filters.



Thanks to the coffee dosing advice, the coffee

Animo ComBi-line

The practical serving trolley arrangement

If the coffee drinkers can not come to the coffee, the coffee should be provided to the coffee drinkers. Animo's ComBi-line offers perfect possibilities for decentralised serving of coffee and tea. A wall-mounted continuous flow water heater with a container and a serving trolley make an ideal combination. When the coffee is ready, replace the filter holder by an insulated lid. And off you go! An extra container and serving trolley offer even more flexibility. While you are serving in department A, the coffee for department B is already being freshly brewed!

Synthetic filter holders

Lightweight and heat-insulating, so also easy to handle.

Stainless steel filter holder for 40 litre container

Only the largest size has a filter holder made of stainless steel instead of plastic. With grips and a separate basket filter inlay.

Temperature control

Temperature control is crucial in making coffee and tea. For this Animo has beverage containers with and without insulation and electrical temperature control. Read more about this on page 10.

Separate water boiler

The models with a separate water boiler in the unit have an extra tap. The water temperature can be set separately. Ideal for tea drinkers.

Non-drip tap

This keeps everything tidy and clean for longer during use.

Serving trolley

Animo also has an appropriate range of serving trolleys. Ask your supplier for the brochure.



Serving trolley CB 10W



CB 2X40

The containers are available in 5, 10 and 20 litres. Containers with the same volume can be stacked.



always tastes perfect.

Animo ComBi-line - Specifications

Worktop set-up

| | CB 2x5 | CB 2x5W | CB 1x5 L/R | B 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 l, 80 cups | 10 l, 80 cups | 5 l, 40 cups | 5 l, 40 cups | 20 l, 160 cups | 20 l, 160 cups |
| Hour capacity coffee/tea* | abt. 30 l, 240 cups | abt. 60 l, 480 cups | abt. 60 l, 480 cups |
| Boiler content | - | 4,2 l | - | 4,2 l | - | 5,6 l |
| Hour capacity hot water | - | 22 l | - | 22 l | - | 22 l |
| Water dispensing in 1 run | - | 2,2 l | - | 2,2 l | - | 3,6 l |
| Electrical connection | 1N~ 220-240V, 3200W, 50-60 Cy | 3N~ 380-415V, 5400W, 50-60 Cy | 1N~ 220-240V, 3200W, 50-60 Cy | 3N~ 380-415V, 5400W, 50-60 Cy | 3N~ 380-415V, 6200W, 50-60 Cy | 3N~ 380-415V, 8400W, 50-60 Cy |
| 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 |
| Tap outflow height | 185 mm | 185 mm | 185 mm | 185 mm | 185 mm 185 mm | 185 mm |
| Holding temperature | abt. 80-85°C |
| Water dosing time | abt. 10 min/5 l | abt. 10 min/10 l | abt. 10 min/10 l |
| 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 l, 80 cups | 10 l, 80 cups | 40 l, 320 cups | 40 l, 320 cups | 20 l, 160 cups | 20 l, 160 cups |
| Hour capacity coffee/tea* | abt. 60 l, 480 cups | abt. 60 l, 480 cups | abt. 90 l, 720 cups | abt. 90 l, 720 cups | abt. 90 l, 720 cups | abt. 90 l, 720 cups |
| Boiler content | - | 5,6 l | - | 5,6 l | - | 5,6 l |
| Hour capacity hot water | - | 22 l | - | 22 l | - | 22 l |
| Water dispensing in 1 run | - | 3,6 l | - | 3,6 l | - | 3,6 l |
| Electrical connection | 3N~ 380-415V, 6200W, 50-60 Cy | 3N~ 380-415V, 8400W, 50-60 Cy | 3N~ 380-415V, 9200W, 50-60 Cy | 3N~ 380-415V, 11400W, 50-60 Cy | 3N~ 380-415V, 9200W, 50-60 Cy | 3N~ 380-415V, 11400W, 50-60 Cy |
| 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 |
| Tap outflow height | 185 mm | 185 mm | 185 mm | 185 mm | 185 mm | 185 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 l | abt. 10 min/10 l | abt. 14 min/20 l | abt. 14 min/20 l | abt. 14 min./20 l | abt. 14 min/20 l |
| 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 l, 240 cups | abt. 30 l, 240 cups | abt. 60 l, 480 cups | abt. 60 l, 480 cups | abt. 90 l, 720 cups | abt. 90 l, 720 cups |
| Boiler content | - | 4,2 l | - | 5,6 l | - | 5,6 l |
| Hour capacity hot water | - | 22 l | - | 22 l | - | 22 l |
| Water dispensing in 1 run | - | 2,2 l | - | 3,6 l | - | 3,6 l |
| Electrical connection | 1N~ 220-240V, 3200W, 50-60 Cy | 3N~ 380-415V, 5400W, 50-60 Cy | 3N~ 380-415V, 6200W, 50-60 Cy | 3N~ 380-415V, 8400W, 50-60 Cy | 3N~ 380-415V, 9200W, 50-60 Cy | 3N~ 380-415V, 11400W, 50-60 Cy |
| Water dosing time | abt. 10 min/5 l | abt. 10 min/5 l | abt. 10 min/10 l | abt. 10 min/10 l | abt. 14 min/20 l | abt. 14 min/20 l |
| Dimensions (WxDxH) | 235 x 345 x 707 mm | 235 x 490 x 707 mm | 235 x 345 x 800 mm | 235 x 490 x 800 mm | 235 x 345 x 901 mm | 235 x 490 x 901 mm |
| 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 |
| Content | 5 l | 10 l | 20 l |
| Electrical connection | 1N~ 220-240V, 35W, 50-60 Cy | 1N~ 220-240V, 70W, 50-60 Cy | 1N~ 220-240V, 70W, 50-60 Cy |
| Dimensions Ø x H | 237 x 406 mm | 307 x 427 mm | 355 x 515 mm |
| Tap outflow height | 120 mm | 120 mm | 120 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 |
| Content | 5 l | 10 l | 20 l |
| Dimensions Ø x H | 237 x 406 mm | 307 x 427 mm | 355 x 515 mm |
| Tap outflow height | 120 mm | 120 mm | 120 mm |
| Temperature loss per hour | abt. 4°C | abt. 3°C | abt. 2,5°C |

Animo ComBi-line 40 L - Specifications

| | CB 2x40 | CB 1x40 L/R | CB 40 | CN40e |
|----------------------------|----------------------------------|----------------------------------|----------------------------------|--------------------------------|
| Article number | 10750 | 10755 / 10760 | 10765 | 51140 |
| Buffer stock coffee/tea | 80 l / 640 cups | 40 l / 320 cups | - | 40 l / 320 cups |
| Hour capacity coffee/tea* | 160 l / 1280 cups | 160 l / 1280 cups | 160 l / 1280 cups | - |
| Electrical connection | 3N~380-415V, 18200W, 50-60 Cy | 3N~380-415V, 18200W, 50-60 Cy | 3N~380-415V, 18200W, 50-60 Cy | 1N~220-240V, 140W, 50-60 Cy |
| Dimensions (WxD(xD1**))xH) | 1240 x 685(465) x 970 mm | 765 x 685(465) x 970 mm | 235 x 345 x 985 mm | ø455 x 535 mm |
| Tap outflow height | 153 mm | 153 mm | - | 95 mm |
| Holding temperature | 80-85°C | 80-85°C | - | 80-85°C |
| Water dosing time | abt.14 min/40 l | abt.14 min/40 l | abt.14 min/40 l | - |
| Filter paper | 280/635 | 280/635 | - | 280/635 |

* Flow of hot water ** Excl. drip tray
All models have : automatic water filling (3/4")

