

PROFESSIONAL PERCOLATOR



Animo Percolators
Fast, delicious coffee in any quantity.

ANIMO

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Animo percolators are premium quality professional coffee-making brewers. Reliable appliances that quickly percolate coffee in capacities ranging from 10 to 110 cups. The percolators are made of stainless steel and top-quality synthetic material, resulting in a long life-span. They are safe, user-friendly and easy to maintain. The functional design gives the appliances a timeless appearance. The unique, special temperature regulator ensures that the coffee maintains its delicious, fresh flavour for a long period of time. Animo's coffee-making equipment therefore is ideally to use in large and small catering organisations, sports club and company canteens and offices. Wherever you need large quantities of coffee, simply choose Animo percolators.

PROFESSIONAL 25P

This compact coffee percolator, with a maximum capacity of 25 cups a go, is filled manually. The special construction and the predominant use of stainless steel ensures that the coffee can be kept for longer without its flavour being adversely affected. Like all Daalderop percolators, the Professional 25P is fitted as standard with a resettable thermal safety switch.

PROFESSIONAL 40P

This coffee percolator is built according to the same principle as the Professional 25P. The most important difference is that the Professional 40P has a capacity of forty cups a go. This appliance lends itself ideally for use in the catering sector, in offices and in the canteens of sports clubs and companies.



PROFESSIONAL 25P

PROFESSIONAL 40P



Why a Animo coffee percolator is the best choice

- + Unique temperature regulator: coffee stays fresh for a long period of time
- + Large amount of delicious coffee in a short period of time
- + Stainless steel heating element
- + Handy fixed water connection with 80/110 PVW
- + Easy to clean
- + User-friendly
- + Long life-span (stainless steel 18/10)
- + Exclusive design non-drip tap
- + European product (made in the Netherlands)

PROFESSIONAL 80P/PROFESSIONAL 80PVW

The Professional 80P has twice the capacity of the Professional 40P and is ideal for quickly serving larger groups with delicious, fresh coffee. Eight cups of coffee are made within 45 minutes. Like the Professional 25P and the Professional 40P, the Professional 80P is filled manually. An advantage of the 80PVW is that as well as filling it manually, you can also fill it semi-automatically by connecting the appliance to the water mains.



PROFESSIONAL 80P / 80PVW



PROFESSIONAL 110P / 110PVW

PROFESSIONAL 110P/PROFESSIONAL 110PVW

This, the biggest of Daalderop's percolator series, enables you to enjoy the aroma of no fewer than 110 delicious cups of coffee within fifty minutes. The Professional 110P is filled manually. The Professional 110PVW can be filled both manually and semi-automatically.

TECHNICAL DETAILS

	25P	40P	80P	80PVW	110P	110PVW
Article number	020125001	020107174	020108474	020108475	020110377	020110378
Fixed water connection	no	no	no	yes	no	yes
Voltage (V)	230	230	230	230	230	230
Output (W)	1115	1115	1115	1115	11152.4 ltr.	11152.4 ltr.
Diameter (mm)	212	212	250	250	250	250
Height (mm)	385	460	525	525	640	640
Content (cups/litres)	25/3,2	40/5	80/10	80/10	110/15	110/15
Min. quantity (cups)	10	15	25	25	35	35
Capacity (l/hour)	approx. 10	approx. 10	approx. 13	approx. 13	approx. 20	approx. 20
Percolating time for max. filling (min.)	approx. 17	approx. 27	approx. 42	approx. 42	approx. 48	approx. 48

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 65 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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