

KONTEJNERI ZA NAPITKE

Kontejneri za napitke kapaciteta od 4 do 40 litara, kompletno izrađeni od inox lima, duplih stijenki. Poliuretanska izolacija smanjuje gubitak temperature na minimum. Prijanjajući poklopac, profiliran, s rubom protiv prolijevanja, bez gumenih brtvi, s udubljenom ručkom. S jednom (do 8 litara) ili dvije ručke za nošenje. Za hladne i tople napitke.

Unutrašnjost kontejnera od inoxa izvedena bešavno dubokom vučenjem. Ispusna cijev lako se čisti i otporna je na udarce. Slavina sa zaštitom protiv kapanja montirana s vanjske strane. Kotlići su pogodni za strojno pranje.

Beverage and food containers



Animo



Beverage and food

Maintaining food and hot or cold beverages at correct, constant temperatures after preparation is essential for the retention of flavour and quality. Animo manufactures an extensive range of drink and food containers for use in staff restaurants, hospitals etc. and for indoor and outdoor catering, transportation and service.



Containers

Available as insulated (CI) or electrically heated (CE). Capacity 4 to 25 litres. With firm insulating lid, no-drip taps, stackable; tea or coffee accessories available.

Clamp fastener and protective tap cover.



Animo beverage and food containers, like all Animo products, are user friendly, and are beautifully designed and finished. All containers are made of CrNi 18/9 stainless steel and seamlessly welded. Because there are no seams and no corners, there is no place for dirt or germs to hide. Animo containers are hygienic and easy to clean. Containers with the same diameter are stackable and, therefore, space saving.

CI/CE beverage containers

CI/CE beverage containers are designed for serving cold and warm drinks and are ideal for use either on a counter or on a serving trolley. They are available in a variety of sizes from 4 to 25 litres. No-drip taps are fitted as standard. Options are gauge glasses, tap protectors and clamp fasteners (for trolley mounting).

Cl-containers have polyurethane insulation, reducing temperature loss to a minimum; they are dishwasher safe.

CE-containers have a heating element with klixon thermostat which does not touch the container surfaces, making, as it were, a hot air bain-marie effect, maintaining a constant temperature around 85°C for longer, fresher beverage taste.

Coffee and tea may be brewed directly into the containers, retarding temperature and flavour loss. A filter pan with tea strainer and filling device is available on all models in this range; removing this after brewing enables the insulating lid to fit snugly into place.

containers

Animo

As well as beverage and food containers, Animo

manufactures an extensive range of tea and coffee brewers and related equipment for the food service industry. Animo products are reliable, user friendly and strong. They are sold worldwide and through our sales offices Thermos container 2.4 litres in Holland, Germany, Belgium and France.

This robust container has a content of a maximum of 2.4 litres (about 20 cups) and is ideal for use in meeting rooms, smaller canteens and waiting rooms etc. Due to the optimum insulating quality of the inner flask the temperature and taste of the drink are retained for a very long time. The jug is complete with a handy no-drip tap and a gauge glass, including spare gauge glass and cleaning brush.

The lid has a filling opening so that the coffee can be made directly in the container (with the Animo MT100v or MT200W for instance). The integrated handle makes the container easy to carry. Moreover the container is very strong thanks to the stainless steel shell.

VC/MVC-food containers

The Animo food containers have been specially designed for the safe storage and transport of warm and cold food. Due to the optimum insulation temperature loss is minimal. For the heavy duty MVCcontainers it is only 2-3 degrees per hour. Animo food containers are the solution for institutional kitchens, hospitals, staff restaurants, caterers and the armed forces.

The double-walled, stackable VC-containers have a carrying handle and a firm insulating lid. They are available in 4, 6, 8 and 10 litre models. The containers are suitable for dish washers.

For extra heavy duties, Animo has developed he MVC-food container range. These containers have a high insulating value and are suitable for indoors and out. They are closed with strongly sprung clamp fastener and can be carried easily thanks to the hinged handles on the sides. Available in 5, 10, 15, 20, 30 and 40 litre models. MVC-containers have already been supplied to various army divisions and are provided with a NATO-stock number.



Thermos container

Stainless steel 18/9 thermos container with no-drip tap. Content 2.4 litres, with level gauge, easy to transport.



MVC

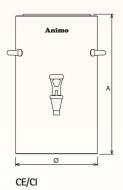
Insulated food containers with NATO-specifications, available with a content of 5, 10, 15, 20, 30 or 40 litres. With sprung clamp fastener.

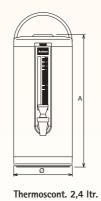
VC

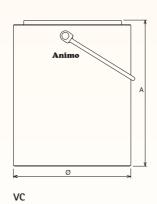
Insulated food containers with a content of 4, 6, 8 or 10 litres. Stackable and complete with firm lid.

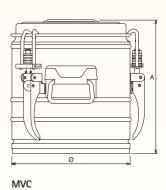


Technical details	CE 4	CE 6	CE 8	CE 10	CE 12	CE 16
Article number Contents Electrical connection Dimensions AxØ Holding temperature	50050 4 ltr., 32 cups 1N~220-240V/165W 346x237 mm abt. 84-86°C	50051 6 ltr., 48 cups 1N~220-240V/165W 405x237 mm abt. 84-86°C	50052 8 ltr., 64 cups 1N~220-240V/165W 436x252 mm abt. 84-86°C	50053 10 ltr., 80 cups 1N~220-240V/165W 489x252 mm abt. 84-86°C	50054 12 ltr., 96 cups 1N~220-240V/275W 427x307 mm abt. 84-86°C	50055 16 ltr., 128 cups 1N~220-240V/275W 504x307 mm abt. 84-86°C
Technical details	CE 20	CE 25	CI 4	CI 6	CI 8	CI 10
Article number Contents Electrical connection CE Dimensions AxØ Temperature loss per hour Holding temperature Isolation CI	50056 20 ltr., 160 cups 1N~220-240V/385W 576x307 mm abt. 84-86°C	50057 25 ltr., 200 cups 1N~220-240V/385W 655x307 mm abt. 84-86°C	50038 4 ltr., 32 cups 346x237 mm 5°C polyurethaan CFK-free	50039 6 ltr., 48 cups 405x237 mm 4°C polyurethaan CFK-free	50040 8 ltr., 64 cups 436x252 mm 4°C polyurethaan CFK-free	50041 10 ltr., 80 cups 489x252 mm 3°C polyurethaan CFK-free
Technical details	CI 12	CI 16	CI 20	Cl 25	Thermos container 2,4	VC 4
Article number Contents Dimensions AxØ Temperature loss per hour Isolation	50042 12 ltr., 96 cups 427x307 mm 3°C polyurethaan CFK-free	50043 16 ltr., 128 cups 504x307 mm 3°C polyurethaan CFK-free	50044 20 ltr., 160 cups 576x307 mm 3°C polyurethaan CFK-free	50045 25 ltr., 200 cups 655x307 mm 3°C polyurethaan CFK-free	50241 2,4 ltr., 20 cups 385x172 mm 2°C reflected double-glaze	50046 4 ltr. 220x238 mm 4°C polyurethaan CFK-free
Technical details	VC 6	VC 8	VC 10	MVC 5	MVC 10	MVC 15
Article number Contents Dimensions AxØ Standard equipment Temperature loss per hour Isolation	50047 6 ltr. 280x238 mm 4°C polyurethaan CFK-free	50048 8 ltr. 310x252 mm 3°C polyurethaan CFK-free	50049 10 ltr. 362x252 mm 3°C polyurethaan CFK-free	50070 5 ltr. 331x219 mm sprung clip fastener 4°C polyurethaan CFK-free	50071 10 ltr. 323x292 mm sprung clip fastener 3°C polyurethaan CFK-free	50072 15 ltr. 439x292 mm sprung clip fastener 3°C polyurethaan CFK-free
Technical details	MVC 20	MVC 30	MVC 40	_		
Article number Contents Dimensions AxØ Standard equipment Temperature loss per hour Isolation	50073 20 ltr. 380x356 mm sprung clip fastener 2.5°C polyurethaan CFK-free	50074 30 ltr. 529x356 mm sprung clip fastener 2°C polyurethaan CFK-free	50075 40 ltr. 675x356 sprung clip fastener 2°C polyurethaan CFK-free			









Animo