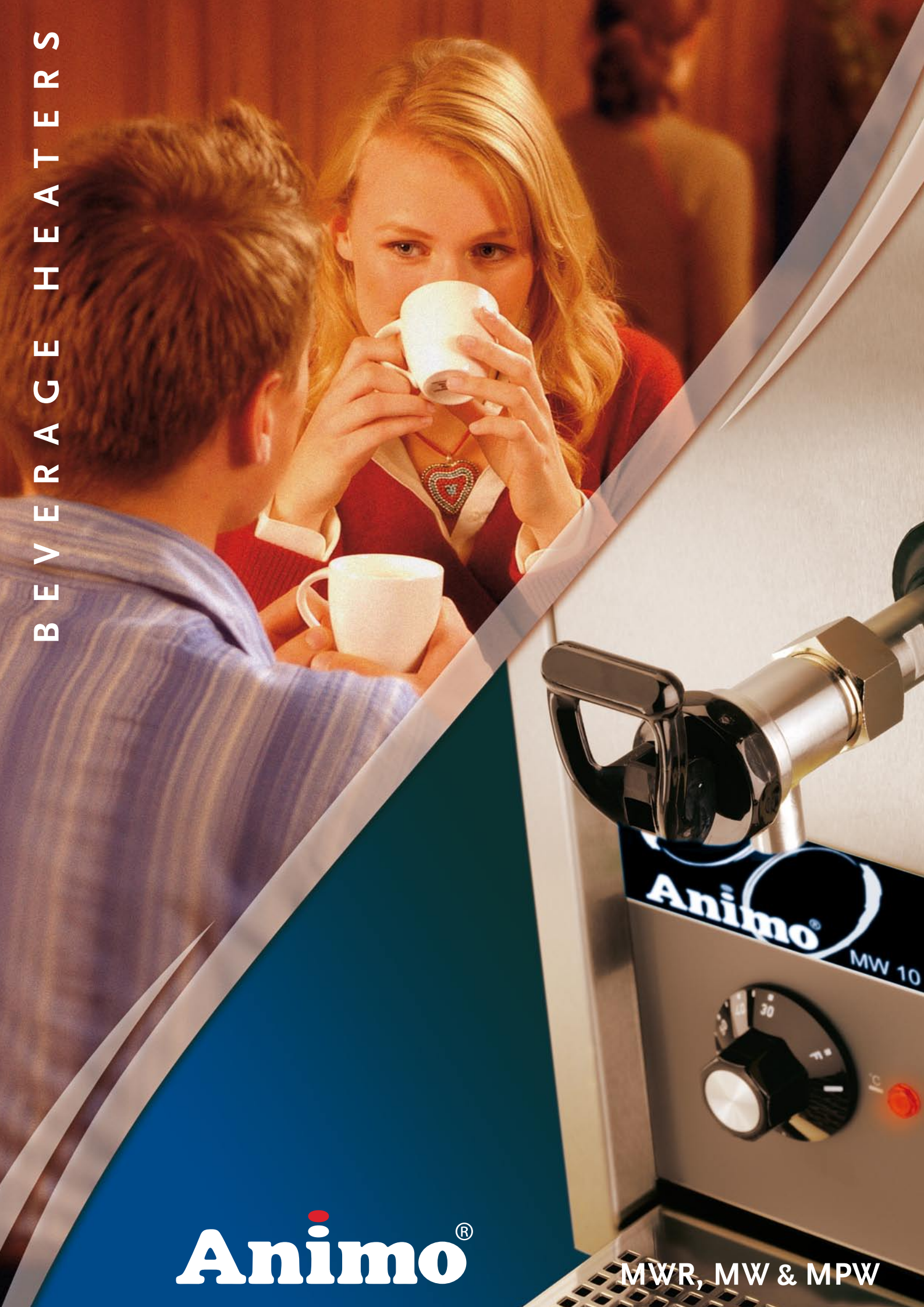


BEVERAGE HEATERS



Animo®  
MW 10

Animo®

MWR, MW & MPW

# Specialist beverage heaters

*Heating drinks requires a professional approach. For instance milk and hot chocolate are particularly vulnerable. With incorrect care unwanted foam can occur, fats may float to the surface and solids could easily stick to the surface of the container. Animo® has developed a number of beverage heaters for professional use; these are ideal for restaurants of all sorts and for catering and institutional kitchens.*

## Au-bain-marie

To heat milk evenly, it must not come into direct contact with the heating source. Animo® beverage heaters use the bain-marie principle. The bain-marie principle works as follows: in the double wall of the container the water is heated evenly around the milk. The milk absorbs the heat from the water

casing and heats up without risk. The maximum temperature setting is 85°C to prevent fats from separating and floating to the surface. The beverage heaters, like all Animo® products, are manufactured in stainless steel and are stylish and easy to clean.



## MWRn

The round profile of the Animo® MWRn has especially been designed for heating milk or other beverages like for instance wine. The standard equipment includes: a no-drip tap, a thermostatic temperature control, a

boil-dry safety guard and an exterior gauge glass for the bain-marie water level. They are available in various sizes ranging from 5 to 40 litres.



This is the square version of the MWRn. All MW beverage heaters are fitted with detachable taps for quick and easy cleaning. The MW also has a draining tap with operator key for draining the bain-marie water. The thermostat is adjustable to any desired temperature. An indicator light shows when the water needs a refill. The Animo® MW beverage heater

is available in three sizes: 5, 10 and 20 litres. The flow rate is 5 litres per 1.5 minutes. The units are supplied with: stirring rod (for hot chocolate etc.) a funnel for filling the water casing and a cleaning brush for the tap assembly.



**Tetra pack heater MPW**

The MPW is suitable for heating 1 litre tetra packs of for instance milk, chocolate, soup and liquid sauces. The contents of the tetra packs is heated evenly in the dry warmer by means of a dry bain-marie system. This makes the MPW very hygienic, since it is not possible for water to drip on the counter when taking the pack from the heater. The contents of the tetra packs can be heated uniformly to a maximum of 85°C. A special grip is supplied to remove the pack from the heater, allowing the operator to serve directly from the pack.



*Tetra pack heater, takes three or six 1-litre cartons. Dry heating system.*



**Cleaner**

To remove milk fur from the MW and MWRn, Animo® has a special milk fur remover. (available in 1-litre bottles).



## MWRn

|                                | MWR 5n                         | MWR 10n                        | MWR 20n                        | MWR 40* <sup>+</sup>           |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <b>Article number :</b>        | 50110                          | 50115                          | 50120                          | 50094                          |
| <b>Contents :</b>              | 5 ltr.                         | 10 ltr.                        | 20 ltr.                        | 40 ltr.                        |
| <b>Electrical connection :</b> | 1N~220-240V, 3200W, 50-60Cy    | 1N~220-240V, 3200W, 50-60Cy    | 1N~220-240V, 3200W, 50-60Cy    | 1N~220-240V, 3200W, 50-60Cy    |
| <b>Dimensions mm. :</b>        | 206(Ø) x 428(H)                | 274(Ø) x 424(H)                | 346(Ø) x 501(H)                | 454(Ø) x 590(H)                |
| <b>Holding temperature :</b>   | thermostat adj. upto abt. 85°C | thermostat adj. upto abt. 85°C | thermostat adj. upto abt. 85°C | thermostat adj. upto abt. 85°C |
| <b>Heating time (abt.) :</b>   | cold: 18 min./hot: 15 min.     | cold: 37 min./hot: 30 min.     | cold: 45 min./hot: 36 min.     | cold: 95 min./hot: 65 min.     |

\* Delivery time on request.

## MW

|                                | MW 5                           | MW 10                          | MW 20                          |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <b>Article number :</b>        | 50062                          | 50063                          | 50064                          |
| <b>Contents :</b>              | 5 ltr.                         | 10 ltr.                        | 20 ltr.                        |
| <b>Electrical connection :</b> | 1N~220-240V, 3200W, 50-60Cy    | 3N~380-415V, 6600W, 50-60Cy    | 3N~380-415V, 9600W, 50-60Cy    |
| <b>Dimensions mm. :</b>        | 260(W) x 420(D) x 520(H)       | 340(W) x 490(D) x 565(H)       | 340(W) x 490(D) x 725(H)       |
| <b>Holding temperature :</b>   | thermostat adj. upto abt. 85°C | thermostat adj. upto abt. 85°C | thermostat adj. upto abt. 85°C |
| <b>Heating time (abt.) :</b>   | cold: 20 min./hot: 15 min.     | c: 20 min./hot: 15 min.        | cold: 25 min./hot: 20 min.     |

## MPW

|                                | MPW-3  | MPW-6  |
|--------------------------------|--|--|
| <b>Article number :</b>        | 50084  | 50087  |
| <b>Contents :</b>              | 3 x 1 ltr.                                     | 6 x 1 ltr.                                     |
| <b>Electrical connection :</b> | 1N~220-240V, 1100W, 50-60Cy                    | 1N~220-240V, 2200W, 50-60Cy                    |
| <b>Dimensions mm. :</b>        | 270(W) x 150(D) x 240(H)                       | 315(W) x 340(D) x 240(H)                       |
| <b>Holding temperature :</b>   | abt. 85°C                                      | abt. 85°C                                      |
| <b>Heating time (abt.) :</b>   | 1st 3 cartons: 50 min.,<br>then 20 min./carton | 1st 6 cartons: 50 min.,<br>then 20 min./carton |

Alterations reserved.

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