

# A CLASSIC SOLUTION



Percostar  
*Quantity at simplicity.*

ANIMO

# QUANTITY AT **SIMPLICITY**

The Percostar percolators are semi-automatic coffeemakers which function according to the percolator principle.

Therefore, it is possible to produce a large quantities of coffee in a relatively short time. The coffee will be kept warm as long as the machine is switched on.

The percolators do not require water fixed connection.

The equipment, which is completely made of high quality stainless steel, has a well-formed polished exterior and is supplied with a modern design tap with sight glass.

Therefore, Percostar is a durable machine and has a long life-span.

- + Manual filling
- + Gauge glass with no-drip tap
- + Easy to clean
- + Dry-boil protection
- + Polished stainless steel
- + Built-in filter (no filter paper needed)
- + High mobility with sturdy handles
- + Low energy consumption



# AT EASE ANYWHERE

Animo's Percostar can be placed and used anywhere. For instance:

- + Hotel
- + Hospital
- + Breakfast room
- + Office
- + Restaurant
- + Canteen
- + Care home
- ... and many more.



Type	Percostar 3 L	Percostar 6.5 L	Percostar 12 L	Percostar 15 L
Article number	10403	10407	10412	10417
Contents	3 ltr., 24 cups	6,5 ltr., 50 cups	12 ltr., 96 cups	15 ltr., 120 cups
Min. brewing quantity	1,5 ltr., 12 cups	3,2 ltr., 25 cups	6 ltr., 48 cups	7,5 ltr., 60 cups
Hour capacity	ca. 9 ltr., 72 cups	ca. 10 ltr., 80 cups	ca. 15 ltr., 120 cups	ca. 15 ltr., 120 cups
Brewing time max. quantity	ca. 20 min.	ca. 40 min.	ca. 50 min.	ca. 65 min.
Connection	1N~ 230V/50-60 Hz	1N~ 230V/50-60 Hz	1N~ 230V/50-60 Hz	1N~ 230V/50-60 Hz
Power	1500 W	1500 W	1500 W	1500 W
Length of electric cable	1,5 mtr.	1,5 mtr.	1,5 mtr.	1,5 mtr.
Dimension Ø x H	230 x 385 mm	230 x 480 mm	275 x 540 mm	275 x 600 mm
Outlet height tap	110 mm	115 mm	140 mm	140 mm
Weight	3,3 kg	3,5 kg	4,9 kg	5,2 kg

Technical alterations are reserved

## Percostar

# 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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