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back to home

Azienda

Federico Camurri fondatore della Camurri Brevetti inizia giovanissimo come apprendista artigiano nell'Azienda di famiglia F.lli Camurri fu Silvio, "la Buteiga", fucina e scuola di vita da quattro generazioni.

All'inizio degli anni '70, Federico Camurri coadiuva il padre Sildo Camurri nella realizzazione di una nuova azienda: la Camurri cav. Sildo e Figlio. La forte volontà di Sildo nel credere nelle proprie idee e la sinergia con Federico fanno si che l'azienda ben presto si confermi leader a livello nazionale e internazionale nella produzione delle macchine per la preparazione di caffè filtro e tè, cioccolatiere, produttori d'acqua calda e di vapore, contenitori termici e bagnomaria, carrelli distributori di bevande.

In questa realtà nasce la Camurri Brevetti, con le proprie radici in una terra, quella emiliana, dove il legame tra la campagna, la meccanica agricola ed automobilistica collegato all'ingegno umano hanno portato alla nascita di aziende oggi rinomate in tutto il mondo.

Da oltre 40 anni i valori storici dell'azienda sono mantenuti vivi dall'impegno costante di Federico Camurri e dei propri collaboratori.

Quotidianamente e con dedizione cerchiamo di rispondere alle esigenze di quanti ricercano le migliori soluzioni professionali innovative frutto della nostra esperienza artigiana e del dinamismo che ci contraddistingue con la realizzazione di nuove apparecchiature.

Macchine per caffé

Gruppi Alberghieri
Gruppi Contenitori

Produttori di Vapore

Contenitori Bagnomaria

Produttori di Acqua Calda

Cioccolatiere Bagnomaria

Cioccolatiere Fontana

Cioccolatiera Baby

Contenitori Termici
Contenitori Termici con Resistenza

Carrelli e Tavoli

Contenitore “FROZEN CAMURRI”

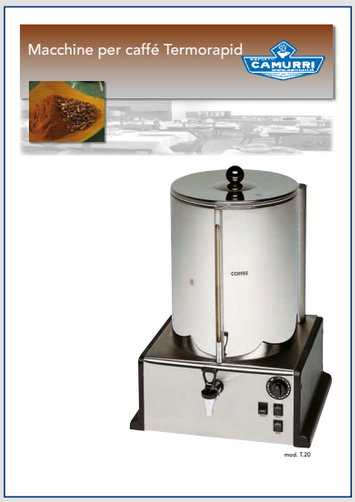
“MASTRO GOURMET”

“CAMURRI BRAUER”

Personalizzazioni

back to home

MACCHINA PER CAFFÉ



back to home

to index

Macchine per caffé Termorapid

mod. T.3

Macchine per caffé Termorapid

"TERMORAPID"

MACCHINE PER LA PRODUZIONE CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' O THE
TRADIZIONE ITALIANA - GUSTO INTERNAZIONALE
Utilizzo di Prodotti freschi e naturali

Disponibile nei modelli T.3 - T.RA.5

La Macchina per caffè TERMORAPID permette di ottenere in breve tempo un ottimo caffé e/o the.
Grazie al sistema di filtraggio lento **Brevetto Camurri,** il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Permette di conservare la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Di semplice uso, permette la distribuzione diretta della bevanda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**

Per Alberghi - Hotels - Ristoranti - SelfServices - Mense - Collegi - Scuole - Convitti - Ospedali - Colletività in genere - Industrie Dolciarie - Gelaterie - Pasticcerie - Fast-food.

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.
Alimentazione manuale dell'acqua.

"TERMORAPID"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.3 – T.RA.5 versions available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Confectionary Industry - Ice Cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Manual water fill.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 100 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
001T010	T.3	3 l	30	1,5 kW	230 V ~	345x400x560 mm	MANUALE *Manual*
001T015	T.RA.5	5 l	50	1,5 kW	230V ~	345x400x630 mm	MANUALE *Manual*

Cod. 050V0030 rev.7

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Macchine per caffé Termorapid

mod. TC.3

mod. 012A305

Macchine per caffé Termorapid

"TERMORAPID CAMURRINA mod. TC.3"

MACCHINE PER LA PRODUZIONE CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' O THE
TRADIZIONE ITALIANA - GUSTO INTERNAZIONALE
Utilizzo di Prodotti freschi e naturali

Disponibile nel modello TC.3

La Macchina per caffè TERMORAPID permette di ottenere in breve tempo un ottimo caffé tradizionale all'italiana o un ottimo caffè all'americana, the, orzo, infusi o altra bevanda per Irish coffee, cocktail di caffè, caffè freddo, caffè per granita alla siciliana, in modo facile e veloce.
Dotata di serbatoio per alimentazione acqua estraibile, completo di livello e indicatore bevanda.
Grazie al sistema di filtraggio lento **Brevetto Camurri,** il prodotto naturale viene valorizzato e il gusto e l'aroma si conservano perfettamente per tutta la durata del servizio.
Permette di conservare la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Lo speciale serbatoio a zaino può essere utilizzato anche per il raffredamento della bevanda contenuta nella macchina stessa.
Di semplice uso, permette la distribuzione diretta della bevanda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili, senza rinunciare all'estetica.**
Per Bar - Caffetterie - American Bar - Pasticerrie - Hotel - Ristoranti - SelfService - Servizi di Catering e Collettività in genere.

Costruite completamente in acciaio inox 18/10.
Alimentazione manuale.
Regolazione Termostatica della temperatura.
Funzionamento automatico.
Può essere fornita anche nella versione dorata 24kt.

"TC.3 TERMORAPID CAMURRINA"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

TC.3 version

TERMORAPID coffee machines *make an excellent cup of traditional Italian or American style coffee, tea, barley coffee, herbal tea or other bases for Irish coffees, coffee cocktails, iced coffee or Sicilian style coffee slushies in minutes.*
Complete with a removable water tank with water and beverage levels.
The natural flavour and aroma of the beverage are enriched and maintained for as long as the machine is running thanks to ***Camurri's*** *slow filter system.*
The appliance's inbuilt thermostat can be adjusted so the beverage remains at the optimum temperature for as long as required.
The special side-fitted tank can be also used to chill the beverages inside the appliance.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage, with no compromise to its looks.***
Ideal for coffee bars - Cafes - American Bars - Confectioner's - Hotels - Restaurants - Self Service cafes - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Manual water fill.
Thermostat control
Automatic operation.
Also available in a 24 carat gold plated version.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 100 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
001T012	TC.3	3 l	30	1,5 kW	230 V ~	300x370x530 mm	MANUALE *Manual*

Cod. 050V0035 rev.2

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Macchine per caffé Termorapid

mod. T.20

Macchine per caffé Termorapid

"TERMORAPID"

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' O THE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli T.5 - T.9 - T.20 - T.30* - T.50*

La macchina per caffè TERMORAPID permette di ottenere in breve tempo un ottimo caffè o thè.
Grazie al sistema di filtraggio lento **Brevetto Camurri,** il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Permette di conservare la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Di semplice uso, per la distribuzione diretta della bevanda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**

Per Alberghi - Hotels - Ristoranti - Self-Services - Mense - Collegi - Scuole - Convitti - Ospedali - Collettività in genere - Gelaterie - Pasticcerie - Fast-food.

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.

"TERMORAPID"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.5 - T.9 - T.20 - T.30* - T.50* versions available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream Shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 100 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
001T020	T.5	5 l	50	2,3 kW	230V ~	390x460x540 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*
001T030	T.9	9 l	90	2,3 kW	230V ~	390x460x630 mm	
001T050	T.20	20 l	200	5,6 kW	400V 3N ~	490x610x697 mm	
*001T061	T.30	30 l	300	5,6 kW	400V 3N ~	512x710x749 mm	
*001T070	T.50	50 l	500	5,6 kW	400V 3N ~	512x710x877 mm	

Cod. 050V0040 rev.10

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*Basamento non corrispondente alla foto. **Base unit not shown in photo.*
Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
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Macchine per caffé Termorapid Alberghiera

mod. TA.25

Macchine per caffé Termorapid Alberghiera

"TERMORAPID ALBERGHIERA " Mod. TA.

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' O THE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli TA.5 - TA.9 - TA.25 - TA.50

La macchina per caffè TERMORAPID ALBERGHIERA permette di ottenere in breve tempo un ottimo caffè e/o thè. Grazie al sistema di filtraggio lento **Brevetto Camurri,** il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Permette di conservare la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Il modello alberghiero è composto da due apparecchi completamente indipendenti tra loro. Utilizzabili anche contemporaneamente per due differenti bevande.
Di semplice uso, per la distribuzione diretta della bevanda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi - Hotels - Ristoranti - Self-Services - Mense - Collegi - Scuole - Convitti - Ospedali - Collettività in genere - Gelaterie - Pasticcerie - Fast-food.

Costruite completamente in acciaio inox 18/10
Funzionamento automatico.
Regolazione termostatica della temperatura.
Composte da due apparecchiature completamente indipendenti tra loro.

" TERMORAPID ALBERGHIERA "

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

TA.5 - TA.9 - TA.25 - TA.50 versions available

TERMORAPID ALBERGHIERA coffee machines *makes an excellent cup of coffee or tea in minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
The special catering version has two completely independent units that can make two different drinks at the same time.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream Shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Two completely independent units.

CODICE *Item Code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 100 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
001T080	TA.5	10 l	100	4,6 kW	400V 3N ~	740x460x540 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*
001T090	TA.9	18 l	180	4,6 kW	400V 3N ~	740x460x630 mm	
001T100	TA.25	50 l	500	11,2 kW	400V 3N ~	892x550x753 mm	
*001T110	TA.50	100 l	1000	11,2 kW	400V 3N ~	1086x690x877 mm	

*Basamento non corrispondente alla foto. **Base unit not shown in photo.*

Cod. 050V0050 rev.10

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Macchina per caffé Termorapid

mod. T.200

Macchina per caffé Termorapid

"TERMORAPID"

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' O THE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali.

Disponibile nel modello T.200

La macchina per caffè TERMORAPID permette di ottenere in breve tempo un ottimo caffè e/o thè. Grazie al sistema di filtraggio lento **Brevetto Camurri,** il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Di semplice uso, per la distribuzione diretta della bevanda.
Riunisce in un unico modello due macchine per caffè completamente indipendenti tra loro con possibilità di utillizarle singolarmente e/o contemporaneamente da l 100 cad.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Villaggi Turistici - Self-Services - Mense - Ospedali - Collettività in genere - Industrie Dolciarie, del Gelato, della Pasticceria, delle Bibite e dei Liquori.

Costruita completamente in acciaio inox 18/10.
Funzionamento automatico.

"TERMORAPID"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.200 version available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's*** *slow filter system.*
Easy to use so customers can serve themselves.
Combines two, fully independent, 100-litre coffee machines in a single unit that can be used individually or simultaneously.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Holiday resorts - Self-service cafes - Canteens - Hospitals - Catering businesses in general - Confectionary, ice cream, beverage and the wines and spirits industries.

Made entirely in 18/10 stainless steel.
Automatic operation.

CODICE *Item Code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 100 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
001T120	T.200	200	2000	24 kW	400V~	1230x960x1220 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*

Cod. 050V0060 rev.8

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Macchina per caffé Termorapid Express

mod. TE.PAC.9

Macchina per caffé Termorapid Express

"TERMORAPID EXPRESS " Mod. TE.PAC.

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' FILTRO , CAFFE' TIPO ESPRESSO E ACQUA CALDA
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello TE.PAC.9

La macchina per caffè TERMORAPID EXPRESS TE.PAC.9, unica e insostituibile nel suo genere , riunisce in un unico modello due differenti apparecchiature completamente indipendenti tra loro con la possibilità di farle funzionare singolarmente e/o contemporaneamente .
Permette di ottenere in breve tempo un ottimo caffè filtro o di tipo espresso e di acqua calda a ciclo continuo per la preparazione di thè o infusi .
Grazie al sistema di filtraggio lento **Brevetto Camurri**, il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Permette di conservare la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Di semplice uso, per la distribuzione diretta della bevanda.
Comandi , strumentazione e programmazione dei tempi e delle dosi regolate da PLC.
Nata dall'esperienza e dalla continua ricerca CAMURRI per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per soddisfare tutte le esigenze del settore turistico alberghiero, della ristorazione veloce e delle collettività in genere .

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.

"TE.PAC TERMORAPID EXPRESS "

PREPARES, STORES AND SERVES FILTER COFFEE, ESPRESSO AND HOT WATER
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

TE.PAC.9 version available

The TE.PAC.9 Termorapid Express *is a unique* ***coffee machine*** *that combines two completely independent appliances in one, and can be used individually or at the same time.*
The machine makes excellent filter or espresso coffee in minutes and provides a non stop supply of hot water that can be used for making normal or herbal teas.
The flavour and aroma of the beverage are enriched and maintained for as long as the machine is running thanks to ***Camurri's patented*** *slow filter system and the appliance's inbuilt thermostat can be adjusted so it remains at the optimum temperature for as long as required.*
Easy to use so customers can serve themselves.
Controls, timer and dosage settings are adjusted using the PLC.
The latest product to come from CAMURRI'S experience and ongoing research aiming to solve all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
An excellent solution for hotels, fast food outlets and cafes and catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODICE *Item code*	MODELLO *Model*	Produzione Caffè *Coffee Production*	ACQUA CALDA *Hot water*	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
001T041E	TE.PAC.9	5min/l Capacità totale 9l Total Capacity 9l	2min/l	4,7 kW	230V~	380x515x750 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*

Erogazione caffè tipo espresso *Espresso coffee dispenser*		Erogazione acqua calda *Hot water dispenser*		Erogazione caffè filtro *Filter coffee dispenser*	
Sec	cc	Sec	cc	Sec	cc
1,6	40	5,5	140	2,6	120

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

Cod. 050V0043 rev.7

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GRUPPI ALBERGHIERI
GRUPPI CONTENITORI

back to home

to index

Gruppi Alberghieri

mod. GAT. 9

Gruppi Alberghieri

"GRUPPO ALBERGHIERO" Mod. GAT

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DELLE BEVANDE PER LA PRIMA COLAZIONE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli GAT.5 - GAT.9 - GAT.20 - GAT. 50

Il GRUPPO ALBERGHIERO mod. GAT riunisce in un unico modello tre differenti apparecchi completamente indipendenti tra loro.
Un produttore di caffè Termorapid per ottenere un ottimo caffè filtro. Grazie al nostro sistema di filtraggio lento **" Brevetto CAMURRI"** consente lo sfruttamento completo della polvere di caffè con un notevole risparmio rispetto ai sistemi tradizionali.
Un contenitore bagnomaria per scaldare e / o mantenere caldo il latte o qualsiasi altra bevanda.
Un produttore di acqua calda a ciclo continuo che consente una produzione di 1l di acqua a 80 / 90° C. ogni 2 minuti, per la preparazione di thè, camomilla, solubili e infusi in genere.
Permette di conservare le bevande a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Di semplice uso permette la distribuzione diretta delle bevande.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi – Hotels – Self-Services – Mense – Collegi – Scuole – Convitti – Collettività in genere .

Costruito completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.

"GAT HOTEL UNIT"

FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

GAT.5 - GAT.9 - GAT.20 - GAT.50 versions available

The GAT Hotel Unit *combines three independent appliances in one.*
A Termorapid coffee machine to make excellent filter coffee. ***Camurri's patented*** *slow filter system makes sure all the aroma and flavour is transferred from the coffee powder to the beverage, resulting in considerable savings compared to traditional methods.*
A bain-marie beverage dispenser to heat and/or keep milk or any other beverage warm.
A water boiler for non-stop hot water, generating 1 litre of water at 80°C/90°C every 2 minutes to make tea, chamomile tea, herbal teas and other soluble beverages.
With thermostat control so that beverages stay at the optimum temperature for as long as required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels – Self-service cafes – Canteens – Schools - Boarding schools - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODICE *Item code*	MODELLO *Model*	CAPACITA' - *Capacity*			N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
		Caffè *Coffee*	Latte *Milk*	Acqua calda *Hot water*					
002GAT010	GAT. 5	5 l	5 l	2min/l	75	6,2 kW	400V 3N ~	740x460x540 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*
002GAT020	GAT. 9	9 l	10 l	2min/l	145	6,2 kW	400V 3N ~	740x460x630 mm	
002GAT040	GAT. 20	20 l	20 l	2min/l	250	10,4 kW	400V 3N ~	892x550x697 mm	
002GAT050*	GAT. 50*	50 l	47,5 l	2min/l	585	12,8 kW	400V 3N ~	1086x650x877 mm	

*Basamento non corrispondente alla foto. * *Base unit not shown in photo.*

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Cod. 050V0080 rev.12

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Gruppi Alberghieri Ca_puccina

mod. GAE.C.9

Gruppi Alberghieri Ca_puccina

"GRUPPO ALBERGHIERO Ca_puccina" Mod. GAEC

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DELLE BEVANDE PER LA PRIMA COLAZIONE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello GAE.C.9

Il GRUPPO ALBERGHIERO Ca_puccina mod. GAEC riunisce in un unico modello tre differenti apparecchi completamente indipendenti tra loro.
Unica e insostituibile nel suo genere per la conservazione e distribuzione delle bevande, consente di ottenere molteplici funzioni e servizi quali la produzione e distribuzione di un ottimo caffè filtro o tipo espresso, cappuccino, acqua calda a ciclo continuo per la preparazione di the o altri infusi, riscaldamento e distribuzione di latte caldo con schiuma per cappuccino, latte macchiato o altre bevande a base di latte.
Grazie al sistema di filtraggio lento **Brevetto Camurri**, il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Permette di conservare la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica della temperatura.
Di semplice uso, per la distribuzione diretta della bevanda.
Comandi , strumentazione e programmazione dei tempi e delle dosi regolate da PLC.
Dispositivo autopulente erogatore latte, nel massimo rispetto delle normative igieniche.
Nato dall'esperienza e dalla continua ricerca CAMURRI per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per soddisfare tutte le esigenze del settore turistico alberghiero, della ristorazione veloce e delle collettività in genere .

Costruite in acciaio inox 18/10
Funzionamento automatico
Regolazione termostatica della temperatura.

" GAEC Ca_puccina HOTEL UNIT"

FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

GAE.C.9 version available

The GAEC Ca_puccina Hotel Unit *model combines three completely independent appliances in one.*
Its unique multifunctional features cater for the storing and serving of beverages in addition to other functions, such as making and serving excellent filter or espresso coffee and cappuccino. It is also a water boiler for a non stop supply of hot water for tea or herbal teas and can heat and froth milk for cappuccino, macchiato coffee or other beverages made with milk.
Camurri's patented *slow filter system enriches and preserves the flavour and aroma for as long as the machine is running.*
With thermostat control so that beverages stay at the optimum temperature for as long as required.
Easy to use so customers can serve themselves.
Controls, timer and dosage settings are adjusted using the PLC.
The milk dispenser cleans itself automatically in compliance with hygiene standards.
The latest product to come from CAMURRI'S experience and ongoing research aiming to solve all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for hotels and the hospitality industry, fast food outlets, cafes and catering businesses in general.
Manufactured in 18/10 stainless steel.

Made in 18/10 stainless steel
Automatic operation
Thermostat control.

CODICE *Item code*	MODELLO *Model*	CAPACITA' - *Capacity*		Acqua calda *Hot water*	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
		Caffè *Coffee*	Latte *Milk*					
002GAT035EC	GAE.C.9	9 l	10 l	2 min/l	6,32 kW	400V 3N ~	652x560x735 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*

Erogazione cappuccino *Cappuccino dispenser*		Erogazione latte *Milk dispenser*		Erogazione caffè tipo espresso *Espresso coffee dispenser*		Erogazione acqua calda *Hot water dispenser*		Erogazione caffè filtro *Filter coffee dispenser*	
sec	cc	sec	cc	sec	cc	sec	cc	sec	cc
8,5	140	8	120	3	40	2,2	140	2,6	120

Cod. 050V0250 rev.7

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le erogazioni riportate nella tabella soprastante indicano potenzialità teoriche. ***The distribution written in the table above indicate teorical potentiality.***

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Gruppi Contenitori

mod. GC.5

Gruppi Contenitori

"GRUPPO CONTENITORE mod. GC"

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DI BEVANDE
PER LA PRIMA COLAZIONE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli GC.5 - GC.10 - GC.20

Il Gruppo Contenitore mod. GC riunisce in un unico modello tre differenti apparecchi indipendenti tra loro .
Un produttore di caffè Termorapid permette di ottenere in breve tempo un ottimo caffè filtro.
Grazie al sistema di filtraggio lento **Brevetto Camurri**, il gusto e l'aroma vengono valorizzati e si conservano perfettamente per tutta la durata del servizio.
Due contenitori bagnomaria per scaldare il latte o qualsiasi altra bevanda.
Ogni singolo apparecchio, conserva la bevanda a temperatura costante per tutto il tempo desiderato mediante regolazione termostatica ed è completamente indipendente dagli altri, con possibilità di funzionare contemporaneamente o singolarmente.
Di semplice uso, per la distribuzione diretta della bevanda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove l**a qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi – Hotels – Ristoranti – Self-Services – Mense – Collegi – Scuole – Convitti – Ospedali – Comunità in genere – Fast-food.

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.

"GC DISPENSER UNIT"

FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

GC.5 - GC.10- GC.20 versions available

The GC Dispenser Unit *combines three independent appliances in one.*
A Termorapid coffee machine to make excellent filter coffee in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to ***Camurri's*** *slow filter system.*
Two bain-marie beverage dispensers for heating milk or other beverages.
Each unit operates completely independently and has a thermostat so that beverages stay at the optimum temperature for as long as required. The units can be used alone or in combination with the others.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants -Self-service cafes - Canteens - Schools - Boarding schools - Hospitals - Catering businesses in general - Fast food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CODICE *Item code*	MODELLO *Model*	CAPACITA' - *Capacity*			N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
		Caffè *Coffee*	Latte *Milk*	The *Tea*					
003G010	GC. 5	5 l	5 l	5 l	75	5,3 kW	400V 3N ~	895x460x540 mm	Attacco G 3/4 (acqua fredda) *G 3/4 connection (cold water)*
003G020	GC. 10	9 l	10 l	10 l	145	5,3 kW	400V 3N ~	895x460x630 mm	
003G030	GC. 20	20 l	20 l	20 l	300	10,4 kW	400V 3N ~	1190x550x697 mm	

Cod. 050V0100 rev.9

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Gruppi Alberghieri

mod. ICM. CTR. 10

Gruppi Alberghieri

"INTERNATIONAL COFFEE MACHINE"

MACCHINE PER LA PRODUZIONE, CONSERVAZIONE E DISTRIBUZIONE DI CAFFE' FILTRO
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello senza resistenza mod.ICM.CT.10 – ICM.CT.20
Disponibile nel modello con resistenza mod.ICM.CTR.10 – ICM.CTR.20

Tropical, linea economica creata per soddisfare la necessità di un prezzo contenuto senza rinunciare alla qualità e all'estetica.
La macchina per il caffè Camurri ICM. , nata dalla continua ricerca rivolta ad un prodotto che deve essere sempre più innovativo, pratico ed affidabile, è un'apparecchiatura con specifiche internazionali, che risponde anche alle più diverse esigenze mantenendo un prodotto di alta qualità, grazie al particolare sistema di filtraggio lento **Brevetto Camurri** ; dove si evince la valorizzazione della materia prima.
Composta da un produttore centrale ICM per la produzione di caffè filtro e di acqua calda PAC a ciclo continuo indipendenti fra di loro e da due Contenitori Termici o 2 Contenitori Termici con Resistenza, muniti di erogatori propri.
Questo speciale metodo permette di ottenere un ottimo caffè filtro, sfruttando il caffè in modo ottimale e valorizzandone le caratteristiche organolettiche, con un notevole risparmio di tempo, di personale e di materia prima rispetto ai sistemi tradizionali con una maggiore dinamicità delle produzioni perché grazie all'utilizzo di semplici contenitori è possibile procedere a continue produzioni.
Di semplice uso, per la distribuzione diretta della bevanda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi – Hotels – Ristoranti – Self-Services – Mense – Collegi – Scuole – Convitti – Ospedali – Collettività in genere – Gelaterie – Pasticcerie – Fast-food.

Costruite completamente in acciaio inox 18/10
Funzionamento automatico
Regolazione termostatica della temperatura.

"INTERNATIONAL COFFEE MACHINE"

APPLIANCES FOR THE PRODUCTION, PRESERVATION AND DISPENSING OF FILTER COFFEE
ITALIAN TRADITION – INTERNATIONAL TASTE
Use of fresh and natural products.

Mod.ICM.CT.10 – ICM.CT.20 available without resistor
Mod.ICM.CTR.10 – ICM.CTR.20 available with resistor

The Tropical line has been created to provide an economic range with no decrease in quality or design.
Camurri ICM coffee machine*, the newest outcome of constant research aimed at creating a more and more innovative, practical and reliable product, complies with international specifications and meets the most varied needs.*
*A high quality product is ensured by the **Camurri Patented** slow percolating that makes the most our raw-material: coffee.*
It consists of an ICM central production unit for the continuous production of filter coffee and a PAC hot water unit which function independently and two Vacuum Containers or two Vacuum Containers with a resistor, with their own dispensers.
This special method produces an excellent filter coffee, making the best use of the coffee powder and enhancing its natural characteristics. There are noticeable savings in time, staff and raw materials in comparison with traditional methods and faster dispensing because continuous production is made possible by the two simple containers.

Easy to use. Direct drink dispensing.
*To fulfil all the functional requirements of a modern cafeteria service, where **quality, quantity, saving of time, of work and of materials are indispensable.***
For Hotels – Restaurants – Self-services – Canteens – Colleges – Boarding-schools – Hospitals – Catering services in general – Ice cream shops – Confectioner's Shops – Fast-food.

Manufactured entirely in 18/10 stainless steel
Automatic functioning
Thermostatically controlled temperature

CODICE *Code*	MODELLO *Model*	TENSIONE DI ALIMENTAZIONE *Power supply voltage*		POTENZA MAX ASSORBITA *Power absorption*		DIMENSIONI (LxPxH) *Dimension (WxDxH)*
		ICM	LT.CT. 10 20/LT.CTR.10-20	ICM produzione/production	LT.CT. 10 20/LT.CTR.10-20	
E001T094	ICM CT. 10	400V 3N~	-	caffè/coffee 1,5 kW acqua calda/warn water 2,4 kW	-	440x390x720 mm
E001T095	ICM CTR. 10	400V 3N~	230V ~	caffè/coffee 1,5 kW acqua calda/warn water 2,4 kW	riscaldamento 1,5 kW heating 1,5 kw	440x390x720 mm
E001T097	ICM CT. 20	400V 3N~	-	caffè/coffee 4 kW acqua calda/warn water 2,4 kW	-	950x540x750 mm
E001T098	ICM CTR. 20	400V 3N~	230V ~	caffè/coffee 4 kW acqua calda/warn water 2,4 kW	riscaldamento 2 kW heating 2 kw	950x540x750 mm

Cod. 050V0200 rev.4

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PRODUTTORI DI VAPORE

Produttori di vapore

mod. VB.

mod. VB.
mod.CVB.

Produttore di vapore

PRODUTTORE INSTANTANEO E CONTINUO DI VAPORE mod. "VAPORIZER"
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali.

Disponibile nei modelli VB.

Grazie al sistema di alimentazione diretta dell'acqua **Brevetto Camurri** ottiene in alcuni minuti vapore a 140°C.
Per le sue piccole dimensioni e per la semplicità dei collegamenti idraulico ed elettrico può essere installato in qualsiasi ambiente dove è necessario l'impiego di vapore.
Su richiesta può essere dotato di pompa per l'utilizzo con vaschetta indipendente dalla rete idrica.
La varietà delle lance, lunga, corta e a beccuccio ne consente l'utilizzo in differenti settori di lavoro con impieghi specifici.
Nei laboratori di gelateria e pasticceria per la cottura all'istante e in qualsiasi momento di creme, creme pasticcere, basi di gelato, topping e salse.
Nei Bar, Ristoranti, Hotels, per il riscaldamento delle bevande, la preparazione del cappuccino o cioccolato .
Nei laboratori di gastronomia, salumerie ,distributori di alimenti, per la cottura ed il riscaldamento.
Nei laboratori di pelliccerie per rigenerare, pulire ed azzurrare il pelo senza l'uso di sostanze nocive.
In tutti gli esercizi che hanno necessità di vapore istantaneo e continuo per la cottura, il riscaldamento e la sanificazione.
Indispensabili inoltre in tutti gli esercizi per la pulizia, la sterilizzazione, la disinfezione a caldo e la sanificazione (autocontrollo H.A.C.C.P.).
Indispensabile nel settore Turistico-Alberghiero, Alimentare, Sanità e Ristorazione Collettiva in genere.
Per risolvere tutte le richieste di funzionalità, dove la qualità, l'igiene, il risparmio di prodotti per la pulizia, per la disinfezione, il risparmio di tempo e manodopera, sono indispensabili.

Costruite completamente in acciaio inox 18/10.

"VAPORIZER" FOR INSTANT, NON STOP STEAM
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products

VB versions available.

*The direct connection to the mains water supply means **Camurri's patented** system is able to generate steam at 140°C in a matter of minutes.*
It can be installed anywhere you need a ready supply of steam thanks to its compact size and simple connections to the mains water and electricity.
Can be fitted with a pump for use with a tank, on request, so the appliance does not need connecting to the mains.
The various long, short or spouted lances adapt the appliance to a variety of applications and specific tasks.
Used by pastry chefs and in ice cream shops to prepare creamy desserts, confectioner's custard, ice cream bases, toppings and sauces instantly;
Used in Bars, Restaurants and Hotels to heat beverages, make cappuccino or hot chocolate.
Used in delicatessens, by manufacturers of salami and sausages, for food production in general, for cooking and heating;
Used in the fur and leather industry for reviving, cleaning and blue-rinsing furs without the need for toxic substances.
An ideal solution whenever a non stop supply of instant steam is needed for cooking, heating or sterilising
Essential for all businesses offering cleaning, sterilization, disinfection using heat and sanitisation services (self-monitoring H.A.C.C.P.).
Essential for the Hospitality industry and Hotels, for the Food and Health industries and Catering businesses in general.
A practical solution when it is essential to safeguard quality and hygiene, to cut expenses related to the purchase of cleaning and disinfection products and save time and human resources.

Made entirely in 18/10 stainless steel.

CODICE *Item code*	MODELLO *Model*	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*
004V041	VB.	3 kW	230V~	240 x 550 x 390 mm

Cod. 050V0212 rev.5

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CONTENITORI BAGNOMARIA

Contenitori Bagnomaria

mod. BM. 10

Contenitori Bagnomaria

"CONTENITORE BAGNOMARIA" mod. BM
CONTENITORI PER LA PREPARAZIONE, CONSERVAZIONE E DISTRIBUZIONE DI BEVANDE PER LA PRIMA COLAZIONE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli BM.5 - BM.10 - BM.20 - BM.30 - BM.50

Il Bagnomaria Camurri permette di scaldare, mantenere caldo e distribuire qualsiasi bevanda, (particolarmente indicato per il latte).
Grazie al particolare sistema bagnomaria, la bevanda conserva le sue caratteristiche organolettiche inalterate nel tempo.
Il processo di riscaldamento è molto rapido e la bevanda viene mantenuta a temperatura costante mediante regolazione termostatica della temperatura.
Di semplice uso può essere utilizzato per la distribuzione diretta delle bevande.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi – Hotels – Ristoranti – Self-Services – Mense – Collegi – Scuole – Convitti – Ospedali – Comunità in genere – Gelaterie – Pasticcerie – Fast-food.
Puo' essere utilizzato anche come produttore di acqua calda.
Può essere fornito in batteria nei modelli a una, due o tre bevande.

Costruito completamente in acciaio inox 18/10
Funzionamento automatico.
Regolazione termostatica della temperatura.

BM "BAIN-MARIE BEVERAGE DISPENSER"
DISPENSERS FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

BM.5 - BM.10 - BM.20 - BM.30 - BM.50 versions available

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels – Restaurants – Self-service cafes – Canteens – Schools – Boarding schools – Hospitals – Catering businesses in general – Ice-cream shops – Confectioner's shops – Fast-food outlets.
Can also be used as a water boiler.
Can be supplied in combo sets for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODICE *Item code*	MODELLO *Model*	PRODUZIONE *Production*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
005BM010	BM.5	5 l	25	0,9 kW	230V ~	296x390x473 mm	Attacco G 3/4 *G 3/4 connection*
005BM020	BM.10	10 l	50	1,5 kW	230V ~	346x440x576 mm	
005BM030	BM.20	20 l	100	2,4 kW	230V ~	447x540x643 mm	
005BM040	BM.30	30 l	150	4,8 kW	400V 3N ~	548x610x614 mm	
005BM050	BM.50	47,5 l	237	4,8 kW	400V 3N ~	548x610x825 mm	

Cod. 050V0120 rev.9

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
The above features and specifications are not binding. Camurri may make any alterations at any time without notice or obligation.

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Contenitori Bagnomaria

mod. BMD. 10

Contenitori Bagnomaria

"CONTENITORE BAGNOMARIA mod. BMD"
CONTENITORI PER LA PREPARAZIONE, CONSERVAZIONE E DISTRIBUZIONE DI BEVANDE PER LA PRIMA COLAZIONE
TRADIZIONE ITALIANA - GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli BMD.5* - BMD.10 - BMD.20 - BMD.50*

Il Bagnomaria Camurri permette di scaldare, mantenere caldo e distribuire qualsiasi bevanda, (particolarmente indicato per il latte).
Grazie al particolare sistema bagnomaria, la bevanda conserva le sue caratteristiche organolettiche inalterate nel tempo.
Il processo di riscaldamento è molto rapido e la bevanda viene mantenuta a temperatura costante mediante regolazione termostatica della temperatura.
Nel modello BMD. si uniscono in un unico modello due apparecchi completamente indipendenti tra loro con la possibilità di farli funzionare singolarmente o contemporaneamente.
Di semplice uso può essere utilizzato per la distribuzione diretta delle bevande.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi - Hotels - Ristoranti - Self-Services - Mense - Collegi - Scuole - Convitti - Ospedali - Comunità in genere - Pasticcerie - Fast-food.
Puo' essere utilizzato anche come produttore di acqua calda.
Può essere fornito nei modelli a una, due o tre bevande.

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.

BMD "BAIN-MARIE BEVERAGE DISPENSER"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

BMD.5 - BMD.10 - BMD.20 - BMD.50* versions available*

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
The BMD combines two appliances in one machine that run completely independently and can be used either individually or in combination.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding schools - Hospitals - Catering businesses in general - Confectioner's shops - Fast-food outlets.
Can also be used as a water boiler.
Versions are available with dispensers for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CODICE *Item code*	MODELLO *Model*	PRODUZIONE *Production*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
*005BM060	BMD.5*	10 l	50	1,8 kW	230V ~	460x390x513 mm	Attacco G 3/4 *G 3/4 connection*
005BM070	BMD.10	20 l	100	3 kW	230V ~	740x460x630 mm	
005BM080	BMD.20	40 l	200	4,8 kW	400V 3N ~	892x610x672 mm	
*005BM090	BMD.50*	95 l	474	9,6 kW	400V 3N ~	1086x650x877 mm	

Cod. 050V0130 rev.10

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

*Basamento non corrispondente alla foto. * *Base unit not shown in photo.*
Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
The above features and specifications are not binding. Camurri may make any alterations at any time without notice or obligation.

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Contenitori Bagnomaria

mod. BMT. 20

Contenitori Bagnomaria

"CONTENITORE BAGNOMARIA " mod. BMT
CONTENITORI PER LA PREPARAZIONE, CONSERVAZIONE E DISTRIBUZIONE DI BEVANDE PER LA PRIMA COLAZIONE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli BMT.5* - BMT.10 - BMT.20

Il Bagnomaria Camurri permette di scaldare, mantenere caldo e distribuire qualsiasi bevanda, (particolarmente indicato per il latte).
Grazie al particolare sistema bagnomaria, la bevanda conserva le sue caratteristiche organolettiche inalterate nel tempo.
Il processo di riscaldamento è molto rapido e la bevanda viene mantenuta a temperatura costante mediante regolazione termostatica della temperatura.
Nel modello BMT. si uniscono in un unico modello tre apparecchi completamente indipendenti tra loro con la possibilità di farli funzionare singolarmente o contemporaneamente.
Di semplice uso può essere utilizzato per la distribuzione diretta delle bevande.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Alberghi – Hotels – Ristoranti – Self-Services – Mense – Collegi – Scuole – Convitti – Ospedali – Comunità in genere – Pasticcerie – Fast-food.
Può essere utilizzato anche come produttore di acqua calda.
Può essere fornito nei modelli a una, due o tre bevande.

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.

BMT "BAIN-MARIE BEVERAGE DISPENSER"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

BMT.5 - BMT.10 - BMT.20 versions available*

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
The BMT combines three appliances in one machine that run completely independently and can be used either individually or in combination.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding schools - Hospitals – Catering businesses in general – Confectioner's shops – Fast-food outlets.
Can also be used as a water boiler.
Versions are available with dispensers for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CODICE *Item code*	MODELLO *Model*	PRODUZIONE *Production*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
*005BM100	BMT.5*	15 l	75	2,7 kW	230V ~	700x390x513 mm	Attacco G 3/4
005BM110	BMT.10	30 l	150	4,5 kW	400V 3N ~	895x460x630 mm	*G 3/4 connection*
005BM120	BMT.20	60 l	300	7,2 kW	400V 3N ~	1190x590x672 mm	

Cod. 050V0140 rev.12

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

*Basamento non corrispondente alla foto. * *Base unit not shown in photo.*

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
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PRODUTTORI DI ACQUA CALDA

back to home

to index

Produttori di acqua calda

mod. HWU.10

Produttori di acqua calda

"PRODUTTORE ACQUA CALDA Mod. HWU"
PRODUTTORE A CICLO CONTINUO DI ACQUA CALDA
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli HWU.10 - HWU.20 - HWU.30 - HWU.50

Il produttore di acqua calda Camurri permette di produrre a ciclo continuo acqua calda a 90° circa per la preparazione di the, infusi e preparati solubili.
Dotato di resistenza e di termostato per la regolazione della temperatura e di rubinetto erogatore.
Di semplice uso può essere utilizzato per la distribuzione diretta dell' acqua calda.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale sono indispensabili.**
Per Alberghi – Hotels – Ristoranti – Self-Services – Mense – Collegi – Scuole – Convitti – Ospedali – Collettività in genere – Gelaterie – Pasticcerie – Fast-food.

Costruito completamente in acciaio inox 18/10.
Funzionamento automatico.

"HWU WATER BOILER"
PRODUCES A NON STOP SUPPLY OF HOT WATER
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

HWU.10 - HWU.20 - HWU.30 - HWU.50 versions available

The Camurri *water boiler provides a non stop supply of hot water at around 90°C that can be used for making tea, herbal teas and soluble beverages.*
Complete with a heating element, thermostat and dispenser tap.
A simple and easy to use solution for a ready supply of hot water on tap.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time and reducing the demands on personnel.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.

CODICE *Item code*	MODELLO *Model*	Tempo di riscaldamento* *Heating time*	Tempo di produzione Acqua Calda* Hot Water production time*	Quantità prelevabile *Maximum water delivery rate*	Potenza assorbita *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
005BM500	HWU.10	30 min.	2 min/l	7,7 l	2,4 kW	230V ~	336x440x576 mm	Attacco G 3/4 *G 3/4 connection*
005BM510	HWU.20	30 min.	2 min/l	16 l	4,8 kW	400V 3N ~	390x560x643 mm	
005BM520	HWU.30	20 min.	30 sec/l	22 l	9,6 kW	400V 3N ~	494x590x673 mm	
005BM540	HWU.50	35 min.	30 sec/l	55 l	9,6 kW	400V 3N ~	494x590x873 mm	

Cod. 050V0150 rev.7

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

* Con entrata di acqua fredda. * With cold water supply

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
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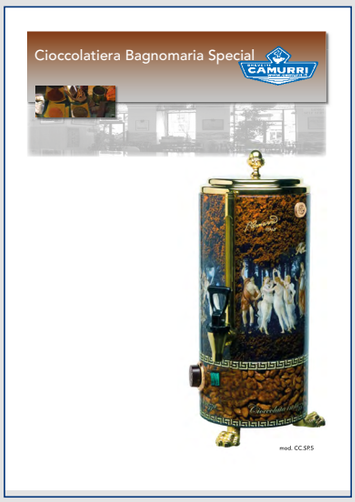
CIOCCOLATIERE BAGNOMARIA



Cioccolatiere Bagnomaria Inox

mod. CC.5

Cioccolatiere Bagnomaria Inox

"CIOCCOLATIERA BAGNOMARIA" mod. CC.
MACCHINE PER LA PREPARAZIONE, COTTURA E DISTRIBUZIONE DI OTTIMO CIOCCOLATO
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli CC.5 - CC.10 - CC.20

La Cioccolatiera Camurri, permette di preparare, cuocere e distribuire in breve tempo e con disimpegno dell'operatore un ottimo cioccolato. Il gusto viene valorizzato e si conserva perfettamente nel tempo grazie al nostro sistema bagnomaria e all'apposito mixer per stemperare e mantenere omogeneo il cioccolato, che viene mantenuto a temperatura costante mediante regolazione termostatica.
La cioccolatiera è ideale anche per le coperture per la preparazione di creme, vov, crema pasticcera.
Può essere dotata di uno speciale dispositivo ICED TEA **"Brevetto CAMURRI"**, per ottenere il raffreddamento delle bevande senza costi d'esercizio. Per la preparazione, conservazione di thè, caffè freddo o altre.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Bar, Gelaterie, Pasticcerie, Alberghi, Ristoranti , Fast-Food , Collettività in genere .

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.
Dotata di mixer.
Disponibile nella versione inox, dorata 24KT e sublimata.

"CC BAIN-MARIE CHOCOLATE DISPENSER"
MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.5 – CC.10 – CC.20 versions available

The Camurri Chocolate *Dispenser mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CODICE *Item code*	MODELLO *Model*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
006CC010	CC. 5	25	0,9 kW	230V ~	296x390x478 mm	MANUALE *Manual*
006CC020	CC. 10	50	0,9 kW	230V ~	346x440x588 mm	
006CC030	CC. 20	100	1,5 kW	230V ~	447x540x668 mm	Attacco G 3/4 *G 3/4 connection*

Cod. 050V0190 rev.13

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
The above features and specifications are not binding. Camurri may make any alterations at any time without notice or obligation.

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Cioccolatiere Bagnomaria Dorata

mod. CC.D.5

Cioccolatiere Bagnomaria Dorata

"CIOCCOLATIERA BAGNOMARIA" Mod.CC.D.
MACCHINE PER LA PREPARAZIONE, COTTURA E DISTRIBUZIONE DI OTTIMO CIOCCOLATO
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nei modelli CC.D.5 - CC.D.10 - CC.D.20

La Cioccolatiera Camurri nella sua versione dorata per soddisfare la clientela più esigente, permette di preparare, cuocere e distribuire in breve tempo e con disimpegno dell'operatore un ottimo cioccolato. Il gusto viene valorizzato e si conserva perfettamente nel tempo grazie al nostro sistema bagnomaria e all'apposito mixer per stemperare e mantenere omogeneo il cioccolato, che viene mantenuto a temperatura costante mediante regolazione termostatica.
La cioccolatiera è ideale anche per le coperture per la preparazione di creme, vov, crema pasticcera.
Può essere dotata di uno speciale dispositivo ICED TEA **"Brevetto CAMURRI"**, per ottenere il raffreddamento delle bevande senza costi d'esercizio. Per la preparazione, conservazione di thè, caffè freddo o altre.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Bar, Gelaterie, Pasticcerie, Alberghi, Ristoranti , Fast-Food , Collettività in genere .
Costruite completamente in acciaio inox 18/10 sottoposta ad uno speciale trattamento elettrochimico a un bagno d'oro 24 kt.

Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.
Dotata di mixer.
Disponibile nella versione inox, dorata 24KT e sublimata.

"CC.D BAIN-MARIE CHOCOLATE DISPENSER"
MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.D.5 – CC.D.10 – CC.D.20 versions available

Camurri *had its most discerning customers in mind when it designed its* ***gold-plated chocolate*** *dispenser. It mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made in 24 carat gold plated, 18/10 stainless steel processed with a special electrical and chemical bath.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CODICE *Item code*	MODELLO *Model*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONI IDRICA *Water supply*
006CC011D	CC.D.5	25	0,9 kW	230V ~	296x390x536 mm	MANUALE *Manual*
006CC021D	CC.D.10	50	0,9 kW	230V ~	346x440x596 mm	
006CC031D	CC.D.20	100	1,5 kW	230V ~	447x540x665 mm	Attacco G 3/4 *G 3/4 connection*

Cod. 050V0191 rev.8

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
The above features and specifications are not binding. Camurri may make any alterations at any time without notice or obligation.

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Cioccolatiera Bagnomaria Special

mod. CC.SP.5

Cioccolatiera Bagnomaria Special

"CIOCCOLATIERA BAGNOMARIA" Mod. CC.SP.

MACCHINE PER LA PREPARAZIONE, COTTURA E DISTRIBUZIONE DI OTTIMO CIOCCOLATO
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello CC.SP.5

La Cioccolatiera Camurri nella sua versione sublimata per soddisfare la clientela più esigente, permette di preparare, cuocere e distribuire in breve tempo e con disimpegno dell'operatore un ottimo cioccolato. Il gusto viene valorizzato e si conserva perfettamente nel tempo grazie al nostro sistema bagnomaria e all'apposito mixer per stemperare e mantenere omogeneo il cioccolato, che viene mantenuto a temperatura costante mediante regolazione termostatica.
La cioccolatiera è ideale anche per le coperture per la preparazione di creme, vov, crema pasticcera.
Può essere dotata di uno speciale dispositivo ICED TEA **"Brevetto CAMURRI"**, per ottener il raffreddamento delle bevande senza costi d'esercizio. Per la preparazione, conservazione di thè, caffè freddo o altre.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Bar, Gelaterie, Pasticcerie, Alberghi, Ristoranti , Fast-Food , Collettività in genere .
Costruite completamente in acciaio inox 18/10 sottoposta ad uno speciale trattamento elettrochimico a un bagno d'oro 24 kt e di sublimatura.
Costruite completamente in acciaio inox 18/10.
Funzionamento automatico.
Regolazione termostatica della temperatura.
Dotata di mixer.
Disponibile nella versione inox, dorata 24KT e sublimata.

"CC.SP BAIN-MARIE CHOCOLATE DISPENSER"

MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.SP.5 version available

*This superbly decorated **Camurri chocolate** dispenser will meet the approval of the most demanding customers. It mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
*Can be fitted with **Camurri's patented** special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
*Solves all the needs of modern cafeterias, where it is essential to safeguard **quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made entirely in 24 carat gold plated, 18/10 stainless steel processed with a special electrical and chemical bath and then decorated.

Made entirely in 18/10 stainless steel
Automatic operation
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CODICE *Item code*	MODELLO *Model*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*	ALIMENTAZIONE IDRICA *Water supply*
006CC011SP	CC.SP.5	25	0,9 kW	230V ~	296x390x536 mm	MANUALE *Manual*

Cod. 050V0192 rev.6

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
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CIOCCOLATIERE BAGNOMARIA FONTANA

Cioccolatiere Bagnomaria Fontana

cod. 012A089

cod. 012A330

mod. CC.F.D.5

Cioccolatiere Bagnomaria Fontana

"CIOCCOLATIERA BAGNOMARIA FONTANA Mod. CC.F."

MACCHINE PER LA PREPARAZIONE, COTTURA E DISTRIBUZIONE DI OTTIMO CIOCCOLATO
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello CC.F. 5 – CC.F.D.5 – CC.F.SP.5

La Cioccolatiera Camurri Fontana permette di preparare, cuocere e distribuire in breve tempo e con disimpegno dell'operatore un ottimo cioccolato.
Con lo speciale modulo fontana permette di realizzare l'effetto scenico di ricaduta del cioccolato.
Il gusto viene valorizzato e si conserva perfettamente nel tempo grazie al nostro sistema bagnomaria e all'apposito mixer per stemperare e mantenere omogeneo il cioccolato. Il cioccolato viene inoltre mantenuto a temperatura costante mediante regolazione termostatica.
La cioccolatiera è ideale anche per le coperture per la preparazione di creme, vov, crema pasticcera.
Può essere dotata di uno speciale dispositivo ICED TEA **"Brevetto CAMURRI"**, per ottenere il raffreddamento delle bevande senza costi d'esercizio. Per la preparazione, conservazione di cioccolato, thè, caffè freddo o altro.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.**
Per Bar, Gelaterie, Pasticcerie, Alberghi, Ristoranti , Fast-Food , Collettività in genere.
Costruite completamente in acciaio inox 18/10 disponibile nella versione inox con finitura a specchio, dorata mediante uno speciale trattamento elettrochimico con un bagno d'oro 24Kt e/o sublimata.

Funzionamento automatico.
Regolazione termostatica della temperatura.
Dotata di mixer e applicazione fontana.

"CC.F BAIN-MARIE CHOCOLATE FOUNTAIN AND DISPENSER"

MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.F.5 – CC.F.D.5 – CC.F.SP.5 versions available

The Camurri Chocolate Fountain *and Dispenser mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention.*
Its special chocolate fountain section offers a mouth watering display of a cascade of chocolate.
The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs.*
Perfect for mixing and storing cold chocolate, iced tea or coffee, etc.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made entirely in stainless steel 18/10. Also available in mirror-finish stainless steel, 24 carat gold plated stainless steel achieved with a special electric and chemical process and/or a decorated version.

Automatic operation
Thermostat control.
Complete with mixer and fountain.

CODICE *Code*	MODELLO *Model*	N. di Tazze *No. of cups* 200 cc	POTENZA ASSORBITA *Power absorption*	TENSIONE DI ALIMENTAZIONE *Power supply voltage*	DIMENSIONI (LxPxH) *Dimension (WxDxH)*	ALIMENTAZIONE IDRICA *Water supply*
006CC015	CC.F.5	25	0,9 kW	230V ~	296x390x870 mm	MANUALE *Manual*
006CC016D	CC.F.D.5	25	0,9 kW	230V ~	296x390x870 mm	
006CC016SP	CC.F.SP.5	25	0,9 kW	230V ~	296x390x870 mm	

Cod. 050V0193 rev.5

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
The above features and specifications are not binding. Camurri may make any alterations at any time without notice or obligation.

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CIOCCOLATIERA BABY

CIOCCOLATIERA "CHOCOLATE BABY"

CAMURRI
BREVETTI

mod. CCB.1

CIOCCOLATIERA "CHOCOLATE BABY"

CIOCCOLATIERA
"CHOCOLATE BABY" mod. CCB.1

La Cioccolatiera "CHOCOLATE BABY" Camurri permette di preparare, cuocere e distribuire in modo professionale e in breve tempo un'ottima cioccolata calda tradizionale oppure qualsiasi altro prodotto come creme e salse con l'utilizzo di prodotti naturali quali cacao, zucchero, latte fresco e preparati commerciali.
Grazie al brevetto Camurri, la cioccolata si mantiene omogeneo mediante l'apposito mixer e a temperatura costante grazie alla regolazione termostatica della temperatura, in questo modo le proprietà organolettiche e il gusto del cacao sono preservati e valorizzati.
E' la risposta ideale per risolvere professionalmente le piccole quantità o le diverse varietà richieste dal moderno servizio di caffetteria, dove la qualità, la quantità, il risparmio di tempo, personale e materia prima sono indispensabili.
Per utilizzo domestico, Cioccolaterie, Pasticcerie, Bar e Gelaterie.

Costruite completamente in acciaio inox 18/10.
Regolazione termostatica della temperatura.
Dotata di mixer.
Disponibile nella versione inox, dorata 24KT e sublimata.

CHOCOLATE MAKER
"CHOCOLATE BABY" mod. CCB.1

The Chocolate Maker "CHOCOLATE BABY" *is able to prepare, cook and dispense professionally and in short times, a good traditional hot chocolate or any kind of product as creams, sweet sauces, using fresh products like cocoa, sugar, fresh milk and commercial preparation.*
Thanks to Camurri's patent, the delicious flavour is perfectly maintained over time thanks to the special mixer that ensures the hot chocolate is constantly homogeneous and it is maintained at a constant temperature by thermostat regulation. So chocolate flavour and organoleptic properties are perfectly maintained.
It is the ideal solution to fulfil all small quantities and different kinds of requirements of a modern cafeteria service, where quality, quantity, saving of time, of work and of materials are indispensable.
For home use, and Chocolate Shops, Pastries, Bars , Ice-cream shops.

Wholly manufactured in stainless steel 18/10
Thermostat temperature regulation.
Equipped with mixer.
Available in the stain steel, gold plate 24KT and special sublimated version.

CAMURRI BREVETTI

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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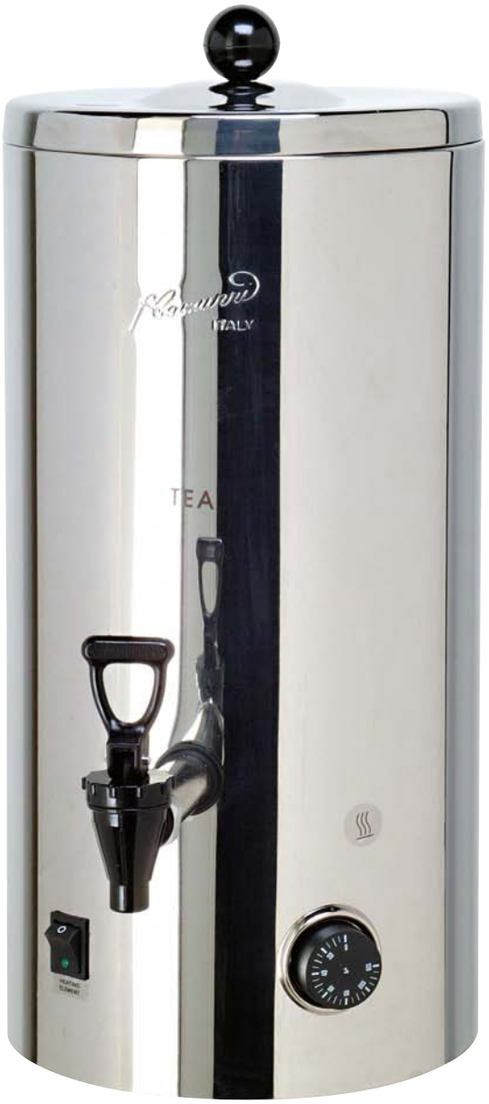
Cod. 050V0194 rev.0

CONTENITORI TERMICI
CONTENITORI TERMICI CON RESISTENZA

Contenitori termici
Contenitori termici con resistenza

mod. CT. 10



mod. CTR. 10

Contenitori termici
Contenitori termici con resistenza

"CONTENITORI TERMICI E CONTENITORI CON RESISTENZA Mod. CT e CTR"

CONTENITORI PER MANTENERE A TEMPERATURA LE BEVANDE TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE

Utilizzo di prodotti freschi e naturali

Disponibile nei modelli senza resistenza mod. CT.5 - CT.10 - CT.20 - CT.30 - CT.50
Disponibile nei modelli con resistenza mod. CTR.5 - CTR.10 - CTR.20 - CTR.30 - CTR.50

I Contenitori Termici Camurri permettono di mantenere a temperatura le bevande, con pareti coibentate, funzionano come normali thermos.
È necessario quindi versare la bevanda già calda o fredda, questa viene mantenuta a temperatura con una variazione di soli 4/5° l'ora.
Semplici e pratici, sono indispensabili per la distribuzione delle bevande.
Nella versione con resistenza sono dotati di resistenza a secco e regolatore automatico della temperatura.
Possono essere dotati di uno speciale dispositivo ICED TEA **"Brevetto Camurri"** per ottenere il raffreddamento delle bevande senza costi d'esercizio e di apposito basamento per l'utilizzazione in batteria di due o tre contenitori.
Per risolvere tutte le richieste di funzionalità di un moderno servizio di caffetteria, dove **la qualità, la quantità, il risparmio di tempo, personale sono indispensabili.**
Per Alberghi – Hotels – Ristoranti – Self-Services – Mense – Collegi – Scuole – Convitti – Ospedali – Collettività in genere – Gelaterie – Pasticcerie – Fast-food.

Costruiti completamente in acciaio inox 18/10.

"CT and CTR THERMAL BEVERAGE DISPENSERS AND DISPENSERS COMPLETE WITH A HEATING ELEMENT"

KEEPS BEVERAGES AT A STEADY TEMPERATURE ITALIAN TRADITION – INTERNATIONAL TASTE

For use with fresh and natural products

CT.5 – CT.10 – CT.20 – CT.30 – CT.50 versions without heating element
CTR.5 – CTR.10 - CTR.20 - CTR.30 –CTR.50 versions complete with heating element

Camurri Thermal Dispensers *keep beverages at a constant temperature, as their insulated walls offer the same features as a normal vacuum flask.*
Simply pour in the hot or cold beverage and its temperature will remain steady with a variation of only 4/5° per hour.
A practical and easy solution for serving beverages.
The versions complete with a dry heating element also have thermostat control.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs and with a special base unit so two or three dispensers can be used in combination.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time and reducing the demands on personnel.***
Ideal for Hotels - Restaurants – Self-services cafes - Canteens – Schools – Boarding schools – Hospitals -Catering businesses in general - Ice-cream shops - Confectioner's shops - Fast-food outlets

Made entirely in 18/10 stainless steel.

CODICE *Item code*	MODELLO *Model*	Capacità *Capacity*	N. di Tazze *N° cups* 200 cc	DIMENSIONI (LxPxH) *Size (WxDxH)*
007CT010	CT. 5	5 l	25	203x330x442 mm
007CT020	CT. 10	10 l	50	248x380x548 mm
007CT030	CT. 20	20 l	100	346x480x548 mm
007CT040	CT. 30	30 l	150	470x530x570 mm
007CT050	CT. 50	47,5 l	237	470x530x650 mm

CODICE *Item code*	MODELLO *Model*	Capacità *Capacity*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*
008CR010	CTR. 5	5 l	25	0,5 kW	230V ~	203x390x442 mm
008CR020	CTR. 10	10 l	50	1,5 kW	230V ~	248x440x548 mm
008CR030	CTR. 20	20 l	100	2 kW	230V ~	346x540x548 mm
008CR040	CTR. 30	30 l	150	2 kW	230V ~	470x590x570 mm
008CR050	CTR. 50	47,5 l	237	2 kW	230V ~	470x590x650 mm

Cod. 050V0160 rev.8

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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CARRELLI ARMADIO
CARRELLI OPEN
TAVOLI

back to home

to index

Carrelli armadio contenitori termici

mod. CATT. 20

mod. CATT. 20

mod. CA.

Carrelli armadio contenitori termici

"CARRELLI ARMADIO CONTENITORI TERMICI"

PER LA DISTRIBUZIONE DELLE BEVANDE TRADIZIONE ITALIANA - GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello senza contenitori mod. CA
Disponibile nei modelli senza resistenza mod. CATT.5 - CATT.10 - CATT.20
Disponibile nei modelli con resistenza mod. CART.5 - CART.10 - CART.20

I Carrelli Armadio Camurri sono indispensabili per la distribuzione delle bevande calde in corsia o in sala .
I carrelli armadio sono chiusi con antine a battente. Dotati di contenitori termici con intercapedine ad aria per mantenere le bevande a temperatura con una variazione di temperatura di soli 4/5° l'ora, fissati con un pratico sistema di attacchi a baionetta.
Pratici e funzionali.
Dotati di due vani di servizio attrezzati per contenere 6 cestelli su guide telescopiche.
Dotati di n. 4 ruote in acciaio inox gommate di cui una con freno.
A richiesta i contenitori possono essere dotati di resistenza per scaldare e mantenere calde le bevande con regolazione termostatica della temperatura.
Forniti anche nella versione senza contenitori termici mod. CA con possibilità di utilizzarli con qualsiasi nostra apparecchiatura.
Indispensabili per Ospedali, Collettività in genere, Alberghi, Self Service e Mense.
Costruiti completamente in acciaio inox 18/10.

"TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"

FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CA version without beverage dispensers
CATT.5 - CATT.10 - CATT.20 versions without heating element
CART.5 - CART. 10 - CART.20 versions with heating element

Camurri trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The trolley cabinets have hinged doors and come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 6 baskets on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request*, to heat beverages and keep them warm.*
The CA version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.

Made entirely in 18/10 stainless steel.

A RICHIESTA POSSIAMO FORNIRE CARRELLI CON MISURE E COMBINAZIONI PERSONALIZZATE
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*
011CA010	CA.	/	/	/	/	1400x800x960 mm
009CAT060	CATT. 5	15 l	75	/	/	1400x800x1330 mm
009CAT010	CATT. 10	30 l	150	/	/	1400x800x1430 mm
009CAT030	CATT. 20	60 l	300	/	/	1400x800x1430 mm
010CAR060	CART. 5	15 l	75	1,5 kW	230V ~	1400x800x1330 mm
010CAR010	CART. 10	30 l	150	4,5 kW	230V ~	1400x800x1430 mm
010CAR030	CART. 20	60 l	300	6 kW	230V ~	1400x800x1430 mm

Cod. 050V0180 rev.12

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

Le Caratteristiche e i dati tecnici non sono impegnativi. La Ditta Camurri si riserva il diritto di modificare in qualsiasi momento senza preavviso od indennità di sorta.
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Carrelli armadio kompact

mod. CA.K.

mod. CATTK.5

mod. CATTK.5

Carrelli armadio kompact

"CARRELLI CONTENITORI TERMICI KOMPACT"
PER LA DISTRIBUZIONE DELLE BEVANDE
TRADIZIONE ITALIANA – GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello senza contenitori mod. CA.K.
Disponibile nei modelli senza resistenza mod. CATTK.5 - CATTK.10
Disponibile nei modelli con resistenza mod. CARTK.5 - CARTK.10

I Carrelli Armadio Camurri sono indispensabili per la distribuzione delle bevande calde in corsia o in sala .
I carrelli armadio sono chiusi con antine a battente. Dotati di contenitori termici con intercapedine ad aria per mantenere le bevande a temperatura con una variazione di temperatura di soli 4/5° l'ora, fissati con un pratico sistema di attacchi a baionetta.
Pratici e funzionali.
Dotati di due vani di servizio attrezzati per contenere 3 cestelli e 3 cassetti su guide telescopiche.
Dotati di n. 4 ruote in acciaio inox gommate di cui una con freno.
A richiesta i contenitori possono essere dotati di resistenza per scaldare e mantenere calde le bevande con regolazione termostatica della temperatura.
Forniti anche nella versione senza contenitori termici mod. CA.K. con possibilità di utilizzarli con qualsiasi nostra apparecchiatura.
Indispensabili per ospedali, comunità in genere, alberghi, self service e mense.

Costruiti completamente in acciaio inox 18/10.

"KOMPACT TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CA.K version without beverage dispensers .
CATTK.5 - CATTK.10 versions without heating element
CARTK.5 - CARTK. 10 versions with heating element

Camurri trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The trolley cabinets have hinged doors and come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 3 baskets and 3 drawers on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request*, to heat beverages and keep them warm.*
The CA.K is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.

Made entirely in 18/10 stainless steel.

A RICHIESTA POSSIAMO FORNIRE CARRELLI CON MISURE E COMBINAZIONI PERSONALIZZATE.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*
011CA012	CA.K.	/	/	/	/	1000x620x950 mm
009CAT065	CATTK. 5	15 l	75	/	/	1000x620x1270 mm
009CAT015	CATTK. 10	30 l	150	/	/	1000x620x1380 mm
010CAR065	CARTK. 5	15 l	75	1,5 kW	230V ~	1000x620x1270 mm
010CAR015	CARTK. 10	30 l	150	4,5 kW	230V ~	1000x620x1380 mm

Cod. 050V0181 rev.3

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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Carrelli open

mod. CO.

mod. CORT.10

mod. CORT.10

Carrelli open

"CARRELLI CONTENITORI TERMICI OPEN"
PER LA DISTRIBUZIONE DELLE BEVANDE TRADIZIONE ITALIANA
GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello senza contenitori mod. CO
Disponibile nei modelli senza resistenza mod. COTT.5 - COTT.10 - COTT. 20
Disponibile nei modelli con resistenza mod. CORT.5 - CORT.10 - CORT. 20

I Carrelli Open Camurri sono indispensabili per la distribuzione delle bevade calde in corsia o in sala .
I carrelli Open sono dotati di contenitori termici con intercapedine ad aria per mantenere le bevande a temperatura con una variazione di temperatura di soli 4/5° l'ora, fissati con un pratico sistema di attacchi a baionetta.
Pratici e funzionali.
Dotati di due vani di servizio attrezzati per contenere 3 cestelli e 3 vaschette Gastronorm su guide telescopiche.
Dotati di n. 4 ruote in acciaio inox gommate di cui una con freno.
A richiesta i contenitori possono essere dotati di resistenza per scaldare e mantenere calde le bevande con regolazione termostatica della temperatura.
Forniti anche nella versione senza contenitori termici mod. CO con possibilità di utilizzarli con qualsiasi nostra apparecchiatura.
Indispensabili per ospedali, comunità in genere, alberghi, self service e mense.
Costruiti completamente in acciaio inox 18/10.

"OPEN TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CO version without beverage dispensers
COTT.5 – COTT.10 – COTT.20 versions without heating element
CORT.5 – CORT. 10 – CORT.20 versions with heating element

Camurri Open trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The Open Trolleys come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 3 baskets and 3 Gastronorm trays on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request, *to heat beverages and keep them warm.*
The CO version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.
Made entirely in 18/10 stainless steel.

A RICHIESTA POSSIAMO FORNIRE CARRELLI CON MISURE E COMBINAZIONI PERSONALIZZATE
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*
011CO010	CO.	/	/	/	/	1107x566x825 mm
009CAT100	COTT. 5	15 l	75	/	/	1107x566x1270 mm
009CAT110	COTT. 10	30 l	150	/	/	1107x566x1370 mm
009CAT120	COTT. 20	60 l	300	/	/	1217x566x1370 mm
010CAR100	CORT. 5	15 l	75	1,5 kW	230V ~	1107x566x1270 mm
010CAR110	CORT. 10	30 l	150	4,5 kW	230V ~	1107x566x1370 mm
010CAR120	CORT. 20	60 l	300	6 kW	230V ~	1217x566x1370 mm

Cod. 050V0185 rev.7

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Carrelli open kompact

mod. CO.K.

mod. CORTK. 5

mod. CORTK. 5

Carrelli open kompact

"CARRELLI CONTENITORI TERMICI KOMPACT"
PER LA DISTRIBUZIONE DELLE BEVANDE TRADIZIONE ITALIANA
GUSTO INTERNAZIONALE
Utilizzo di prodotti freschi e naturali

Disponibile nel modello senza contenitori mod.CO.K.
Disponibile nei modelli senza resistenza mod. COTTK.5 – COTTK.10
Disponibile nei modelli con resistenza mod. CORTK.5 – CORTK.10

I Carrelli Open Kompact Camurri sono indispensabili per la distribuzione delle bevade calde in corsia o in sala .
I carrelli Open sono dotati di contenitori termici con intercapedine ad aria per mantenere le bevande a temperatura con una variazione di temperatura di soli 4/5° l'ora, fissati con un pratico sistema di attacchi a baionetta.
Pratici e funzionali.
Dotati di due vani di servizio attrezzati per contenere 1 cestello con rialzo e 1 vaschetta Gastronorm su guide telescopiche.
Dotati di n. 4 ruote in acciaio inox gommate di cui una con freno.
A richiesta i contenitori possono essere dotati di resistenza mod. CORTK per scaldare e mantenere calde le bevande con regolazione termostatica della temperatura.
Forniti anche nella versione senza contenitori termici mod. CO.K. con possibilità di utilizzarli con qualsiasi nostra apparecchiatura.
Indispensabili per ospedali, collettività in genere, alberghi, self service e mense.

Costruiti completamente in acciaio inox 18/10.

"KOMPACT TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CO.K version without beverage dispensers
COTTK.5 – COTTK.10 versions without heating element
CORTK.5 – CORTK.10 versions with heating element

Camurri Open Kompact trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The Open trolleys cabinets come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 1 raised basket and 1 Gastronorm tray on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
CORTK dispensers can be fitted with a heating element and thermostat control, on request, *to heat beverages and keep them warm.*
The CO.K version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens..

Made entirely in 18/10 stainless steel.

A RICHIESTA POSSIAMO FORNIRE CARRELLI CON MISURE E COMBINAZIONI PERSONALIZZATE
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODICE *Item code*	MODELLO *Model*	CAPACITA' *Capacity*	N. di Tazze *N° cups* 200 cc	POTENZA ASSORBITA *Power consumption*	TENSIONE DI ALIMENTAZIONE *Power supply*	DIMENSIONI (LxPxH) *Size (WxDxH)*
011CO012	CO.K.	/	/	/	/	1107x566x825 mm
009CAT105	COTTK. 5	15 l	75	/	/	1107x566x1270 mm
009CAT115	COTTK. 10	30 l	150	/	/	1107x566x1370 mm
010CAR105	CORTK. 5	15 l	75	1,5 kW	230V ~	1107x566x1270 mm
010CAR115	CORTK. 10	30 l	150	4,5 kW	230V ~	1107x566x1370 mm

Cod. 050V0186 rev.3

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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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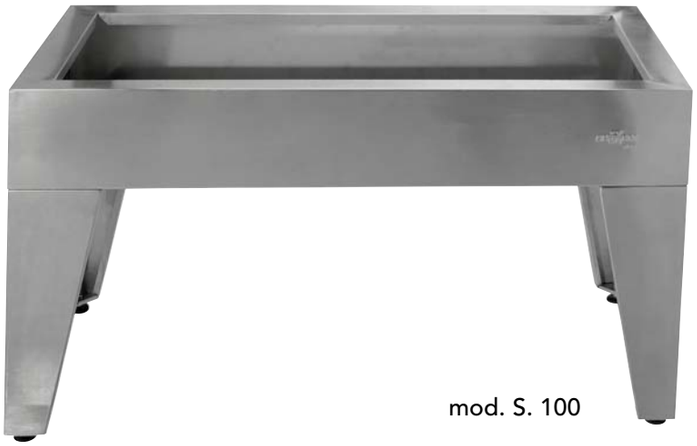
Tavoli e Supporti



mod. S. 100

mod. S. 30

Tavoli e Supporti

"TAVOLI E SUPPORTI INOX "

Disponibile nei modelli mod. S.10 - S.20 - S.30 - S.100 - SO.

I Supporti Camurri sono ideali per le apparecchiature Camurri .
Prodotti in vari modelli e misure.
A richiesta possono essere forniti carrelli e supporti di ogni tipo e misura per tutte le apparecchiature di nostra produzione.
Indispensabili per ospedali, collettività in genere, alberghi, self service e mense.

Costruiti in robusta struttura tubolare saldata completamente in acciaio inox 18/10.

A RICHIESTA POSSIAMO FORNIRE CARRELLI CON MISURE E COMBINAZIONI PERSONALIZZATE

"STAINLESS STEEL TABLES AND STANDS"

S.10 – S.20 – S.30 – S.100 – SO versions available.

Camurri stands *are ideal for any Camurri appliance.*
Several versions and sizes available.
Any type and size of trolley or tables can be supplied ***on request*** *for any of our appliances.*
Essential for hospitals, catering businesses in general, hotels, self service cafes and canteens.

Made entirely in tough, welded 18/10 stainless steel section.

CUSTOMISED SIZES AND COMBINATIONS AVAILABLE ON REQUEST.

CODICE *Item code*	MODELLO *Model*	DIMENSIONI (LxPxH) *Size (WxDxH)*
011SUP010	ABSTELLTISCHCHEN mod. S.10	452 x 452 x 685 mm
011SUP020	ABSTELLTISCHCHEN mod. S.20	557 x 557 x 685 mm
011SUP026	ABSTELLTISCHCHEN mod. S.30	622 x 557 x 685 mm
011SUP041	ABSTELLTISCHCHEN mod. SO.	992 x 566 x 681 mm
011SUP050	ABSTELLTISCHCHEN mod. S.100	1020 x 502 x 529 mm

Cod. 050V0170 rev.4

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= ISO 9001:2008 =

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CONTENITORE
FROZEN CAMURRI

CONTENITORE "FROZEN CAMURRI"

CAMURRI BREVETTI

mod. CFC.10

CONTENITORE "FROZEN CAMURRI"

"FROZEN CAMURRI" mod. CFC.10

Il contenitore **"FROZEN" Camurri** è una macchina unica nel suo genere: consente di refrigerare, mantenere e distribuire yogurt, succhi e bevande grazie all'impianto frigo a temperatura regolabile.
Grazie al brevetto Camurri, il prodotto si mantiene omogeneo mediante l'apposito mixer e a temperatura costante grazie alla regolazione termostatica della temperatura, in questo modo le proprietà organolettiche sono preservate e valorizzate.
Indispensabile per centri benessere, SPA, istituti termali, villaggi turistici, agriturismi, servizi di catering e banqueting, bar, gelaterie, o collettività in genere.

Apparecchiatura dotata di visore digitale esterno regolabile della temperatura.
Costruito completamente in acciaio inox 18/10.
Dotato di mixer.
Disponibile nella versione inox, dorata 24KT e sublimata.

"FROZEN CAMURRI" mod. CFC.10

*The dispenser **"FROZEN" Camurri** is a special unit, able to cool, maintain and dispense yoghurt, juices and drinks thanks to its cooling system with temperature regulation.*
Thanks to Camurri's patent, the delicious flavour is perfectly maintained over time thanks to the special mixer that ensures the product is constantly homogeneous and it is maintained at a constant temperature by thermostat regulation. So flavour and organoleptic properties are perfectly maintained and improved.
It is the ideal solution for fitness centres, SPAs, tourist centres, farm holidays, catering and banqueting service, bars, ice-creams shops or any kind of communities.

Equipped with digital external temperature regulation.
Wholly manufactured in stainless steel 18/10
Equipped with mixer.
Available in the stain steel, gold plate 24KT and special sublimated version.

CAMURRI BREVETTI

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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Cod. 050V0195 rev.0

MASTRO GOURMET

MASTRO GOURMET

CAMURRI' SYSTEM

Il nuovo sistema brevettato per produrre la Birra Artigianale!

Le nouveau système breveté pour produire la Bière artisanale!

The new innovative system patented to produce handcrafted Beer!

CONTATTATECI
CONTACTEZ NOUS
CONTACT US:
infocamurri@camurri.it
+39 0522 973002

CAMURRI
BREVETTI

MASTRO GOURMET mod. MG.50

La MASTRO GOURMET mod. MG.50 è una attrezzatura innovativa (Brevetto Camurri) che permette di preparare e produrre, con la massima facilità innumerevoli tipologie di prodotti, come la birra artigianale, la cioccolata calda, i mosti, le salse, il vin brulé, i brodi, le infusioni, i formaggi, i latticini e tutto quello che il Vs. gusto "gourmand" Vi suggerirà!

Costruita completamente in acciaio Aisi 304, è dotata di un programmatore PLC che consente di controllare, regolare e programmare in modo automatico i tempi e le temperature desiderate nell' elaborazione delle Vs. ricette. Il motoriduttore, posto nella parte inferiore, che provvede, tramite un apposito miscelatore modulare, al corretto impasto delle miscele e degli ingredienti, valorizzandone così le proprie qualità e mantenendo sempre omogeneo il prodotto preparato.
La Sua doppia caldaia permette di mantenere il gusto ed il prodotto inalterato nel tempo, valorizzandone le caratteristiche organolettiche, grazie allo speciale sistema "Bagnomaria Camurri"; Due pratiche maniglie consentono poi facilmente il trasporto e la movimentazione della Mastro Gourmet.
Una vasta gamma di accessori Vi permetterà di elaborare la produzione delle Vs. birre artigianali.

Indispensabile per micro birrerie, home brewers, pub, agriturismi, centri di formazione come scuole alberghiere e per tutte le attività che desiderano promuovere la loro ricetta artigianale.
Capacità min. circa 20 l e max. circa 60 l per ogni produzione.
Marcatura CE.

MASTRO GOURMET mod. MG.50 is an original unit (Camurri's Patent) which permits to prepare and produce very easily a lot of products as handcrafted beer, hot chocolate, worts, sauces, mulled wine, broths, infusions, cheeses, dairy products and all that your "gourmand" taste will suggest you!

Whole manufactured in stain steel Aisi 304, it is equipped with a PLC regulator which help to check, regulate and program automatically any time or temperature which are requested by your recipes. The motoreducer, placed in the bottom part, takes care of the correct blend mixture, thanks to its modular mixer, valuing the organoleptic properties and always maintaining the prepared product, homogeneous. Its double jacket helps to maintain the flavour and the product unaltered in the time, enhancing organoleptic qualities, thanks to the special Bain Marie Camurri's System.
Then, two practical handles help the transport and its handling.
An extended selection of optionals will permit you to develop the production of your handcrafted beers.

That's the right solution for small breweries, home brewers, pubs, agritourisms, training centres as catering institutes and for any business which needs to promote their artisanal recipe.

Min. capacity about 20 l and max. about 60 l for each production.
CE Marked

MODEL	DIMENSIONS (L x P x H)	NET WEIGHT	POWER SUPPLY	MAX POWER INPUT
Stain Steel Aisi 304	570x590x1005 mm	34 kg.	230 V ~	3 kW

Cod. 050V0197 rev. 2

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

CAMURRI BREVETTI

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All specifications and technical date are not binding. Camurri reserves the right to maker alteration without notice and without incurring any obligations.

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CAMURRI BRAUER

CAMURRI BRAUER

CAMURRI' SYSTEM

Il nuovo sistema brevettato per produrre la Birra Artigianale!

Le nouveau système breveté pour produire la Bière artisanale!

The new innovative system patented to produce handcrafted Beer!

CONTATTATECI
CONTACTEZ NOUS
CONTACT US:
infocamurri@camurri.it
+39 0522 973002

CAMURRI
BREVETTI

CAMURRI BRAUER mod. CB.50

Pratica e di semplice uso, la nuova CAMURRI BRAUER (Brevetto Camurri) permette di preparare un'ottima birra artigianale, utilizzando prodotti naturali e qualsiasi tipo di ricetta.

Costruita completamente in acciaio Aisi 304, è dotata di un programmatore PLC che consente di controllare, regolare e programmare in modo automatico i tempi e le temperature desiderate nell' elaborazione delle Vs. ricette. Il motoriduttore, posto nella parte inferiore, provvede, tramite un apposito miscelatore modulare, al corretto impasto delle miscele, valorizzandone così le qualità organolettiche e grazie al sistema Camurri permette una migliore estrazione zuccherina rispetto ad altri sistemi. Due pratiche maniglie consentono poi facilmente il trasporto e la movimentazione della attrezzatura.
Una vasta gamma di accessori vi permetterà di elaborare la produzione delle Vs. birre artigianali.

Indispensabile per micro birrerie, home brewers, pub, agriturismi, centri di formazione come scuole alberghiere e per tutte le attività che desiderano promuovere la loro ricetta artigianale.

Capacità min. circa 20 l e max. circa 60 l per ogni produzione.
Marcatura CE

Practical and easy to use, our new CAMURRI BRAUER (Camurri's Patent) helps you to prepare a good handcrafted beer, using natural ingredients and any type of recipe.

Whole manufactured in stain steel Aisi 304, it is equipped with a PLC regulator which helps to check, regulate and program automatically any time or temperature which are requested by your recipes. The motoreducer, placed in the bottom part, takes care of the correct blend mixture, thanks to its modular mixer, valuing the organoleptic properties. Thanks to Camurri's system, the sugar extraction is better than other systems. Then, two practical handles help the transport and its handling.
An extended selection of optionals will permit you to develop the production of your handcrafted beers.

That's the right solution for small breweries, home brewers, pubs, agritourisms, training centres as catering institutes and for any business which needs to promote their artisanal recipe.

Min. capacity about 20 l and max. about 60 l for each production.
CE Marked

MODEL	DIMENSIONS (L x P x H)	NET WEIGHT	POWER SUPPLY	MAX POWER INPUT
Stain Steel Aisi 304	570x590x910 mm	27 kg	230 V ~	3 kW

Cod. 050/0197 rev. 1

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= ISO 9001:2008 =

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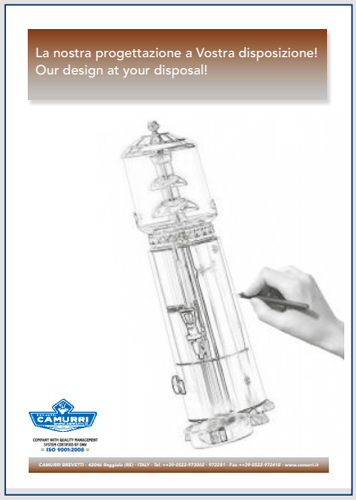
PERSONALIZZAZIONI



La nostra progettazione a Vostra disposizione!
Our design at your disposal!

Su quantità si progettano e realizzano personalizzazioni delle attrezzature per rispondere alle richieste del cliente.

Disponibili a richiesta
anche modelli in versione economy.

We design and produce customizations of equipment to satisfy customers' requests.

Economic models are available on request.

BREVETTI CAMURRI
www.camurri.it

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La société

Federico Camurri fondateur de Camurri Brevetti bientôt commencé comme apprenti dans l'entreprise familiale F.lli Camurri était Silvio, «la Buteiga", et aller de l'école de la vie depuis quatre générations.

Au début des années 70, Federico et le père Sildo Camurri aide à la création d'une nouvelle société: la Camurri Cav. Sildo et Fils. Le fort désir de Sildo à croire en leurs idées et la synergie avec Federico signifie pas que la société va bientôt confirmer chef de file national et international dans la production de machines pour la préparation de café filtre et thé, chocolat chaud, de production d'eau, récipients thermiques chaudes, à la vapeur et bain marie, chariots distributeurs de boissons.

Dans cette réalité vient les brevets Camurri, avec ses racines dans une terre, l'Émilie-Romagne, où le lien entre la campagne, la mécanique agricole et automobile reliés à l'ingéniosité humaine a conduit à la création d'entreprises aujourd'hui sont renommés dans le monde entier.

Depuis plus de 40 ans, les valeurs de l'entreprise ont maintenu en vie à partir d'une constante de Frédéric Camurri et ses employés.

Tous les jours et avec dévouement, nous essayons de répondre aux besoins de ceux qui cherchent les meilleures solutions professionnelles innovantes basées sur notre expérience et savoir-faire du dynamisme nous distingue avec la création des nouvelles équipements.

Macchines pour café

Groupes hôteliers
Groupes Réservoir

Producteur de Vapeur

Réservoir Bain-Marie

Producteur d'eau Chaude

Chocolatier Bain-Marie

Chocolatier Bain-Marie Fontana

Chocolatier Baby

Réservoirs Termiques
Réservoirs à Résistance

Chariots e Tables

Réservoir "FROZEN CAMURRI"

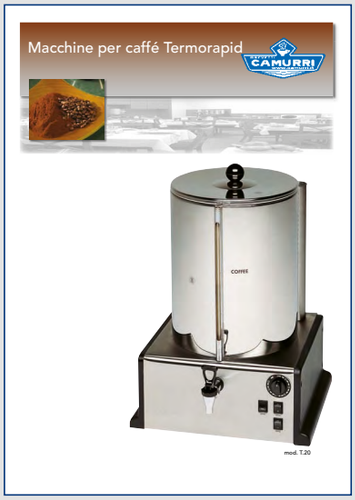
"MASTRO GOURMET"

"CAMURRI BRAUER"

Personnalisation

back to home

MACCHINES POUR CAFÉ



back to home

to index

Macchine per caffé Termorapid

mod. T.3

Macchine per caffé Termorapid

"TERMORAPID"

MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ OU DE THÉ
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : T.3 - T.RA.5

La Machine à café TERMORAPID permet d'obtenir en peu de temps un excellent café et/ou thé.
Grâce à son système de filtration lente **"Brevet Camurri"**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Elle permet également de conserver la boisson à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Simple à utiliser, on peut s'en servir pour distribuer les boissons directement.
Cette machine répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux –Collectivités en général Pâtissiers et Glaciers industriels – Fast-foods.

Entièrement en inox 18/10.
Fonctionnement automatique.
Régulation thermostatique de la température.
Alimentation en eau manuelle.

"TERMORAPID"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.3 – T.RA.5 versions available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Confectionary Industry - Ice Cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Manual water fill.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N° cups* 100 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATIONS EN EAU *Water supply*
001T010	T.3	3 l	30	1,5 kW	230 V ~	345x400x560 mm	MANUELLE *Manual*
001T015	T.RA.5	5 l	50	1,5 kW	230V ~	345x400x630 mm	MANUELLE *Manual*

Cod. 050V0030F rev.7

BREVETTI CAMURRI www.camurri.it

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Macchine per caffé Termorapid

mod. TC.3

mod. 012A305

Macchine per caffé Termorapid

"TERMORAPID CAMURRINA modèle TC.3"

MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ OU DE THÉ
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèle disponible : TC.3

La machine à café TERMORAPID permet de préparer en peu de temps et facilement un excellent café traditionnel à l'italienne ou un délicieux café à l'américaine, mais aussi du thé, de l'orge, des infusions, de l'Irish coffee, des cocktails de cafés, café froid, café pour granités à la sicilienne.
La machine est pourvue d'un réservoir amovible pour l'alimentation en eau, avec niveau et indicateur de boisson.
Grâce à son système de filtration lente **"Brevet Camurri "**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Elle permet également de conserver la boisson à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Le réservoir spécifique « sac à dos » peut être utilisé également pour le refroidissement des boissons se trouvant déjà à l'intérieur de la machine.
Simple à utiliser, on peut s'en servir pour distribuer les boissons directement.
La machine répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Bars – Cafés – American bar – Pâtisseries – Hôtels – Restaurants – Selfs –Services de Catering et Collectivités en général.

Entièrement en inox 18/10.
Alimentation manuelle.
Réglage thermostatique de la température.
Fonctionnement automatique.
Elle existe également en version dorée 24 kt.

"TC.3 TERMORAPID CAMURRINA"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

TC.3 version

TERMORAPID coffee machines *make an excellent cup of traditional Italian or American style coffee, tea, barley coffee, herbal tea or other bases for Irish coffees, coffee cocktails, iced coffee or Sicilian style coffee slushies in minutes.*
Complete with a removable water tank with water and beverage levels.
The natural flavour and aroma of the beverage are enriched and maintained for as long as the machine is running thanks to ***Camurri's*** *slow filter system.*
The appliance's inbuilt thermostat can be adjusted so the beverage remains at the optimum temperature for as long as required.
The special side-fitted tank can be also used to chill the beverages inside the appliance.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage, with no compromise to its looks.***
Ideal for coffee bars - Cafes - American Bars - Confectioner's - Hotels - Restaurants - Self Service cafes - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Manual water fill.
Thermostat control
Automatic operation.
Also available in a 24 carat gold plated version.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N° cups* 100 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
001T012	TC.3	3 l	30	1,5 kW	230 V ~	300x370x530 mm	MANUELLE *Manual*

Cod. 050V0035F rev.2

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Macchine per caffé Termorapid

mod. T.20

Macchine per caffé Termorapid

"TERMORAPID"
MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ OU DE THÉ
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : T.5 - T.9 - T.20 - T.30* - T.50*

La machine à café TERMORAPID permet de préparer en peu de temps un excellent café ou thé.
Grâce à son système de filtration lente **"Brevet Camurri"**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Elle permet également de conserver la boisson à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Simple à utiliser, elle peut être utilisée pour distribuer les boissons directement.
La machine répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux – Collectivités en général – Glaciers – Pâtisseries – Fast-foods.

Entièrement en inox 18/10.
Automatisée.
Réglage thermostatique de la température.

"TERMORAPID"
PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.5 - T.9 - T.20 - T.30* - T.50* versions available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream Shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N°cups* 100 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
001T020	T.5	5 l	50	2,3 kW	230V ~	390x460x540 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*
001T030	T.9	9 l	90	2,3 kW	230V ~	390x460x630 mm	
001T050	T.20	20 l	200	5,6 kW	400V 3N ~	490x610x697 mm	
*001T061	T.30	30 l	300	5,6 kW	400V 3N ~	512x710x749 mm	
*001T070	T.50	50 l	500	5,6 kW	400V 3N ~	512x710x877 mm	

Cod. 050V0040F rev.10

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

* Le socle ne correspond pas à celui présenté dans l'illustration **Base unit not shown in photo.*

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Macchine per caffé Termorapid Alberghiera

mod. TA.25

Macchine per caffé Termorapid Alberghiera

"TERMORAPID HÔTELIÈRE" Modèle TA.

MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ OU DE THÉ
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : TA.5 - TA.9 - TA.25 - TA.50

La machine à café TERMORAPID HÔTELIÈRE permet de préparer en peu de temps un excellent café et/ou thé. Grâce au système de filtration lente **Brevet Camurri**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Elle permet également de conserver la boisson à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Le modèle hôtelier se compose de deux appareils indépendants l'un de l'autre. Les deux appareils peuvent s'utiliser en même temps pour la préparation de deux boissons différentes.
Simple à utiliser, elle peut être utilisée pour distribuer les boissons directement.
La machine répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux –Collectivités en général – Pâtisseries – Glaciers – Fast-foods.

Entièrement en inox 18/10.
Automatisée.
Réglage thermostatique de la température.
Le modèle hôtelier se compose de deux appareils indépendants l'un de l'autre.

" TERMORAPID ALBERGHIERA "

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

TA.5 - TA.9 - TA.25 - TA.50 versions available

TERMORAPID ALBERGHIERA coffee machines *makes an excellent cup of coffee or tea in minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
The special catering version has two completely independent units that can make two different drinks at the same time.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream Shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Two completely independent units.

CODE *Item Code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N° cups* 100 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS(LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
001T080	TA.5	10 l	100	4,6 kW	400V 3N ~	740x460x540 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*
001T090	TA.9	18 l	180	4,6 kW	400V 3N ~	740x460x630 mm	
001T100	TA.25	50 l	500	11,2 kW	400V 3N ~	892x550x753 mm	
*001T110	TA.50	100 l	1000	11,2 kW	400V 3N ~	1086x690x877 mm	

* Le socle ne correspond pas à celui présenté dans l'illustration. **Base unit not shown in photo.*

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Cod. 050V0050F rev.10

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Macchina per caffé Termorapid

mod. T.200

Macchina per caffé Termorapid

"TERMORAPID"

MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ OU DE THÉ
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels.

Modèle disponible T.200

La machine à café Termorapid permet d'obtenir en peu de temps un excellent café et/ou thé.
Grâce à son système de filtration lente **"Brevet Camurri"**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Simple à utiliser, elle peut être utilisée pour distribuer les boissons directement.
Elle associe en un seul modèle deux machines à café de 100 litre chacune, entièrement indépendantes l'une de l'autre, mais pouvant être utilisées ensemble.
La machine répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Villages de vacances – Selfs – Cantines – Hôpitaux – Collectivités en général – Pâtisseries, Boissons, Liqueurs et Glaces industrielles.

Entièrement en inox 18/10.
Automatisée.

"TERMORAPID"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.200 version available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's*** *slow filter system.*
Easy to use so customers can serve themselves.
Combines two, fully independent, 100-litre coffee machines in a single unit that can be used individually or simultaneously.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Holiday resorts - Self-service cafes - Canteens - Hospitals - Catering businesses in general - Confectionary, ice cream, beverage and the wines and spirits industries.

Made entirely in 18/10 stainless steel.
Automatic operation.

CODE *Item Code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N° cups* 100 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
001T120	T.200	200	2000	24 kW	400V~	1230x960x1220 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*

Cod. 050V0060F rev.8

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Macchina per caffé Termorapid Express

mod. TE.PAC.9

Macchina per caffé Termorapid Express

"TERMORAPID EXPRESS" Modèle TE.PAC.
MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ FILTRE, EXPRESSO ET EAU CHAUDE
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèle disponible : TE.PAC.9

La machine à café TERMORAPID EXPRESS TE.PAC.9, irremplaçable et unique en son genre, associe en un seul modèle deux appareils différents complètement indépendants l'un de l'autre mais pouvant fonctionner ensemble.
Cette machine permet d'obtenir en peu de temps un excellent café filtre ou genre expresso, mais aussi de l'eau chaude en cycle continu pour préparer thés ou infusions.
Grâce à son système de filtration lente **"Brevet Camurri"**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Elle permet également de conserver la boisson à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Simple à utiliser, elle peut être utilisée pour distribuer directement les boissons.
Les commandes, les machines et la programmation des délais et des doses sont paramétrées par le PLC.
La machine a vu le jour grâce à l'expérience et à la recherche constante CAMURRI et répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour satisfaire toutes les exigences du secteur touristique hôtelier, de la restauration rapide et des collectivités en général.

Entièrement en inox 18/10.
Automatisée.
Réglage thermostatique de la température.

"TE.PAC TERMORAPID EXPRESS "
PREPARES, STORES AND SERVES FILTER COFFEE, ESPRESSO AND HOT WATER
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

TE.PAC.9 version available

The TE.PAC.9 Termorapid Express *is a unique* ***coffee machine*** *that combines two completely independent appliances in one, and can be used individually or at the same time.*
The machine makes excellent filter or espresso coffee in minutes and provides a non stop supply of hot water that can be used for making normal or herbal teas.
The flavour and aroma of the beverage are enriched and maintained for as long as the machine is running thanks to ***Camurri's patented*** *slow filter system and the appliance's inbuilt thermostat can be adjusted so it remains at the optimum temperature for as long as required.*
Easy to use so customers can serve themselves.
Controls, timer and dosage settings are adjusted using the PLC.
The latest product to come from CAMURRI'S experience and ongoing research aiming to solve all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
An excellent solution for hotels, fast food outlets and cafes and catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODE *Item code*	MODÈLE *Model*	PRODUCTION Café *Coffee Production*	EAU CHAUDE *Hot water*	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
001T041E	TE.PAC.9	5min/l Contenance totale 9l Total Capacity 9l	2min/l	4,7 kW	230V~	380x515x750 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*

Débit de café expresso *Espresso coffee dispenser*		Débit d'eau chaude *Hot water dispenser*		Débit de café filtre *Filter coffee dispenser*	
Sec	cc	Sec	cc	Sec	cc
1,6	40	5,5	140	2,6	120

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Cod. 050V0043F rev.7

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GROUPES HÔTELIERS

back to home

to index

Gruppi Alberghieri

mod. GAT. 9

Gruppi Alberghieri

" GROUPE HÔTELIER" modèle GAT
MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DES BOISSONS DESTINÉES AU PETIT-DÉJEUNER
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : GAT.5 - GAT.9 - GAT.20 - GAT. 50

Le GROUPE HÔTELIER Modèle GAT regroupe en un seul modèle trois appareils différents entièrement indépendants les uns des autres.
Un producteur de café Termorapid pour préparer un excellent café filtre. Grâce à notre système de filtration lente **"Brevet Camurri"** la mouture est entièrement utilisée permettant ainsi une économie considérable par rapport aux systèmes traditionnels.
Un réservoir Bain-marie pour réchauffer et/ou maintenir les boissons à la température idéale.
Un producteur d'eau chaude en cycle continu qui met à disposition 1 litre d'eau chaude à 80/90°C° toutes les deux minutes, pour préparer le thé, des camomilles, des préparations solubles et toutes sortes d'infusions.
Il permet également de conserver les boissons à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Simple à utiliser, il peut être utilisé pour distribuer directement les boissons.
Le groupe répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Selfs – Cantines – Écoles – Pensionnats – Collectivités en général.
Entièrement en inox 18/10.
Automatisé
Réglage thermostatique de la température.

"GAT HOTEL UNIT"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

GAT.5 - GAT.9 - GAT.20 - GAT.50 versions available

The GAT Hotel Unit *combines three independent appliances in one.*
A Termorapid coffee machine to make excellent filter coffee. ***Camurri's patented*** *slow filter system makes sure all the aroma and flavour is transferred from the coffee powder to the beverage, resulting in considerable savings compared to traditional methods.*
A bain-marie beverage dispenser to heat and/or keep milk or any other beverage warm.
A water boiler for non-stop hot water, generating 1 litre of water at 80°C/90°C every 2 minutes to make tea, chamomile tea, herbal teas and other soluble beverages.
With thermostat control so that beverages stay at the optimum temperature for as long as required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels – Self-service cafes – Canteens – Schools - Boarding schools - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODICE *Item code*	MODÈLE *Model*	CONTENANCE - *Capacity* Café *Coffee*	Lait *Milk*	Eau chaude *Hot water*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
002GAT010	GAT. 5	5 l	5 l	2min/l	75	6,2 kW	400V 3N ~	740x460x540 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*
002GAT020	GAT. 9	9 l	10 l	2min/l	145	6,2 kW	400V 3N ~	740x460x630 mm	
002GAT040	GAT. 20	20 l	20 l	2min/l	250	10,4 kW	400V 3N ~	892x550x697 mm	
002GAT050*	GAT. 50*	50 l	47,5 l	2min/l	585	12,8 kW	400V 3N ~	1086x650x877 mm	

Cod. 050V0080F rev.12

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
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Gruppi Alberghieri Ca_puccina

mod. GAE.C.9

Gruppi Alberghieri Ca_puccina

"GROUPE HÔTELIER Ca_puccina" Modèle GAEC
MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION
DES BOISSONS DESTINÉES AU PETIT-DÉJEUNER
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèle disponible : GAE.C.9

Le GROUPE HÔTELIER Ca_puccina Modèle GAEC regroupe en un seul modèle trois appareils différents entièrement indépendants les uns des autres.
Irremplaçable et unique en son genre pour ce qui est des machines pour la préparation et la distribution des boissons, elle offre de nombreuses
fonctions et services comme la production e la distribution d'un excellent café filtre, genre d'expressos, de cappuccino, d'eau chaude à cycle continu pour préparer le thé ou infusions de toutes sortes, pour réchauffer et distribuer le lait chaud avec sa mousse pour préparer le cappuccino, le latte macchiato ou autres boissons à base de lait.
Grâce au système de filtration lente **"Brevet Camurri"**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Il permet également de conserver les boissons à une température constante à longueur de journée grâce au système de réglage thermostatique de la température.
Simple à utiliser, il peut être utilisé pour distribuer directement les boissons.
Les commandes, les machines et la programmation des délais et des doses sont paramétrées par le PLC.
Dispositif d'auto-nettoyage du distributeur de lait conformément à la réglementation en vigueur.
L'expérience et la recherche constante CAMURRI ont permis de répondre à toutes les exigences de fonctionnalité des cafés modernes pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour satisfaire toutes les exigences du secteur touristique hôtelier, de la restauration rapide et des collectivités en général.

Entièrement en inox 18/10.
Automatisé.
Réglage thermostatique de la température.

" GAEC Ca_puccina HOTEL UNIT"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

GAE.C.9 version available

The GAEC Ca_puccina Hotel Unit *model combines three completely independent appliances in one.*
Its unique multifunctional features cater for the storing and serving of beverages in addition to other functions, such as making and serving excellent filter or espresso coffee and cappuccino. It is also a water boiler for a non stop supply of hot water for tea or herbal teas and can heat and froth milk for cappuccino, macchiato coffee or other beverages made with milk.
Camurri's patented *slow filter system enriches and preserves the flavour and aroma for as long as the machine is running.*
With thermostat control so that beverages stay at the optimum temperature for as long as required.
Easy to use so customers can serve themselves.
Controls, timer and dosage settings are adjusted using the PLC.
The milk dispenser cleans itself automatically in compliance with hygiene standards.
The latest product to come from CAMURRI'S experience and ongoing research aiming to solve all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for hotels and the hospitality industry, fast food outlets, cafes and catering businesses in general.
Manufactured in 18/10 stainless steel.

Made in 18/10 stainless steel
Automatic operation
Thermostat control.

CODE *Item code*	MODÈLE *Model*	CONTENANCE - *Capacity*		Eau chaude *Hot water*	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
		Café *Coffee*	Lait *Milk*					
002GAT035EC	GAE.C.9	9 l	10 l	2 min/l	6,32 kW	400V 3N ~	652x560x735 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*

Débit de cappuccino *Cappuccino dispenser*		Débit de lait *Milk dispenser*		Débit de café express *Espresso coffee dispenser*		Débit d'eau chaude *Hot water dispenser*		Débit de café filtre *Filter coffee dispenser*	
sec	cc	sec	cc	sec	cc	sec	cc	sec	cc
8,5	140	8	120	3	40	2,2	140	2,6	120

Cod. 050V0250F rev.7

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= ISO 9001:2008 =

Les débits mentionnées dans le tableau ci-dessus indiquent des potentialités théoriques. ***The distribution written in the table above indicate teorical potentiality.***

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Gruppi Contenitori

mod. GC.5

Gruppi Contenitori

"GROUPE RÉSERVOIR Modèle GC"
MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DES BOISSONS DESTINÉES AU PETIT-DÉJEUNER
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : GC.5 - GC.10 - GC.20

Le Groupe Réservoir Modèle GC regroupe en un seul modèle trois appareils différents entièrement indépendants les uns des autres.
Un producteur de café Termorapid pour préparer un excellent café filtre.
Grâce au système de filtration lente **"Brevet Camurri"**, l'arôme et le goût sont mis en valeur et se conservent à la perfection tout au long du service.
Deux réservoirs Bain-marie pour réchauffer le lait ou toute autre boisson.
Chaque appareil permet également à lui seul de conserver la boisson à une température constante à longueur de journée grâce au système de réglage thermostatique tout en restant complètement indépendant, mais avec la possibilité de fonctionner seul ou en même temps que les autres.
Simple à utiliser, il peut être utilisé pour distribuer directement les boissons.
Le groupe répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux – les Collectivités en général - Fast-foods.

Entièrement en inox 18/10.
Automatisé.
Réglage thermostatique de la température.

"GC DISPENSER UNIT"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

GC.5 - GC.10- GC.20 versions available

The GC Dispenser Unit *combines three independent appliances in one.*
A Termorapid coffee machine to make excellent filter coffee in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to ***Camurri's*** *slow filter system.*
Two bain-marie beverage dispensers for heating milk or other beverages.
Each unit operates completely independently and has a thermostat so that beverages stay at the optimum temperature for as long as required. The units can be used alone or in combination with the others.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants -Self-service cafes - Canteens - Schools - Boarding schools - Hospitals - Catering businesses in general - Fast food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CODE *Item code*	MODÈLE *Model*	CONTENANCE - *Capacity* Café *Coffee*	Lait *Milk*	Thé *Tea*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
003G010	GC. 5	5 l	5 l	5 l	75	5,3 kW	400V 3N ~	895x460x540 mm	Branchement G 3/4 (Eau froide) *G 3/4 connection (cold water)*
003G020	GC. 10	9 l	10 l	10 l	145	5,3 kW	400V 3N ~	895x460x630 mm	
003G030	GC. 20	20 l	20 l	20 l	300	10,4 kW	400V 3N ~	1190x550x697 mm	

Cod. 050V0100F rev.9

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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Gruppi Alberghieri

mod. ICM. CTR. 10

Gruppi Alberghieri

"INTERNATIONAL COFFEE MACHINE"
MACHINES POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DE CAFÉ FILTRE
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels.

Modèles sans résistance disponibles ICM.CT.10 - ICM.CT.20.
Modèles avec résistance disponibles ICM.CTR.10 - ICM.CTR.20.

Tropical, une gamme économique étudiée pour répondre à la nécessité d'un prix modéré sans renoncer pour autant ni à la qualité, ni à l'esthétique.

La machine à café Camurri ICM, a vu le jour grâce aux recherches constantes tournées vers des produits toujours plus innovants, pratiques et fiables, des appareils ayant des spécifications internationales capable de répondre aux exigences les plus strictes tout en proposant un produit haut de gamme grâce à son système de filtration lente **"Brevet Camurri "** avec lequel on arrive à la mise en valeur unique de la matière première.

La machine se compose d'un producteur central ICM pour la préparation de café filtre et d'eau chaude PAC en cycle continu indépendants l'un de l'autre et de 2 Réservoirs Thermiques ou de 2 Réservoirs Thermique à résistance, chacun pourvu de son propre distributeur.
Cette méthode particulière permet d'obtenir un excellent café filtre, en mettant à profit la mouture de manière optimale, valorisant ainsi les propriétés organoleptiques du produit. De ce fait, on économise du temps, du personnel et de la matière première par rapport aux machines conventionnelles et l'on dynamise la production qui se renouvelle de façon continue tout au long de la journée.
Simple à utiliser, elle peut être utilisée pour distribuer directement les boissons.
La machine répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux –Collectivités en général – Pâtisseries – Glaciers – Fast-foods.

Entièrement en inox 18/10.
Automatisée.
Réglage thermostatique de la température.

"INTERNATIONAL COFFEE MACHINE"
PREPARES, STORES AND SERVES FILTER COFFEE. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

ICM.CT.10 – ICM.CT.20 versions without a heating element
ICM.CTR.10 – ICM.CTR.20 versions with a heating element

The Tropical line was designed to meet demands for an affordable product range without compromising on looks or quality

Camurri ICM coffee machines *are the latest product to come from the firm's ongoing research aiming to develop increasingly innovative, practical and reliable products. They comply with international standards and respond to a wide variety of demands. Their superior quality is guaranteed by* ***Camurri's patented*** *slow filtering system to make the most of the coffee itself.*
The machines have a main ICM unit that makes the filter coffee and a PAC non stop water boiler that runs independently plus two Thermal Beverage Dispensers with or without a heating element, with their own dispenser taps.
The special method produces excellent filter coffee, making the best use of coffee and enhancing the aroma and flavour of the blend. It also saves time, reducing the demands on personnel and wastage compared to traditional methods. Coffee is made and served faster, as it can be made non stop thanks to the two dispensers.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools- Hospitals - Catering businesses in general - Ice cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODE *Item code*	MODÈLE *Model*	TENSION D'ALIMENTATION *Power supply*		PUISSANCE MAXI ABSORBÉE *Power consumption*		DIMENSIONS (LxPxH) *Size (WxDxH)*
		ICM	LT.CT. 10 20/LT.CTR.10-20	ICM production/production	LT.CT. 10 20/LT.CTR.10-20	
E001T094	ICM CT. 10	400V 3N~	-	café/coffee 1,5 kW eau chaude/warn water 2,4 kW	-	440x390x720 mm
E001T095	ICM CTR. 10	400V 3N~	230V ~	café/coffee 1,5 kW eau chaude/warn water 2,4 kW	réchauffage 1,5 kW heating 1,5 kw	440x390x720 mm
E001T097	ICM CT. 20	400V 3N~	-	café/coffee 4 kW eau chaude/warn water 2,4 kW	-	950x540x750 mm
E001T098	ICM CTR. 20	400V 3N~	230V ~	café/coffee 4 kW eau chaude/warn water 2,4 kW	réchauffage 2 kW heating 2 kw	950x540x750 mm

Cod. 050V0200F rev.4

BREVETTI CAMURRI www.camurri.it

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PRODUCTEUR DE VAPEUR

Produttori di vapore

mod. VB.

mod. VB.
mod.CVB.

Produttore di vapore

PRODUCTEUR INSTANTANÉ ET EN MODE CONTINU DE VAPEUR MODÈLE "VAPORIZER "
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels.

Modèles disponibles VB.

Grâce à son système d'alimentation directe en eau, **Brevet Camurri**, on a en quelques minutes seulement de la vapeur à 140°C.
Son faible encombrement et la simplicité d'installation de ses branchements hydriques et électriques permettent de l'installer partout où l'usage de la vapeur est quotidienne.
Sur demande nous pouvons fournir une pompe pour une utilisation avec bac non relié au réseau hydrique.
Les différentes lances fournies, longue, courte et à bec permettent son utilisation en différents secteurs de travail avec des besoins différents.
Dans les laboratoires glaciers et pâtissiers pour la cuisson instantanée, et à tout moment, de crèmes, crèmes pâtissières, bases pour glaces, sauces et nappages.
Dans les Cafés, les Restaurants, les Hôtels, pour réchauffer les boissons, préparer un cappuccino ou un chocolat chaud.
Dans les laboratoires de gastronomie, les charcuteries et distributeurs alimentaires, pour la cuisson et le réchauffage des plats.
Dans l'industrie des fourrures pour régénérer, nettoyer et azurer le poil sans utiliser des produits dangereux.
Dans toutes les activités où la vapeur instantanée et en mode continu est essentielle comme la restauration, ou l'assainissement.
Il est en outre indispensable pour le nettoyage, la stérilisation l'assainissement et la désinfection à chaud (autocontrôle H.A.C.C.P.).
Indispensable également dans le secteur du Tourisme Hôtelier, Alimentaire, de la Santé et de la Restauration Collective en général.
Le producteur répond à toutes les exigences de fonctionnalité où la qualité, l'hygiène, l'économie de produits de nettoyage et de désinfection, ainsi que l'économie de temps et de personnels sont essentielles.

Entièrement en inox 18/10.

"VAPORIZER" FOR INSTANT, NON STOP STEAM
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products

VB versions available.

*The direct connection to the mains water supply means **Camurri's patented** system is able to generate steam at 140°C in a matter of minutes.*
It can be installed anywhere you need a ready supply of steam thanks to its compact size and simple connections to the mains water and electricity.
Can be fitted with a pump for use with a tank, on request, so the appliance does not need connecting to the mains.
The various long, short or spouted lances adapt the appliance to a variety of applications and specific tasks.
Used by pastry chefs and in ice cream shops to prepare creamy desserts, confectioner's custard, ice cream bases, toppings and sauces instantly;
Used in Bars, Restaurants and Hotels to heat beverages, make cappuccino or hot chocolate.
Used in delicatessens, by manufacturers of salami and sausages, for food production in general, for cooking and heating;
Used in the fur and leather industry for reviving, cleaning and blue-rinsing furs without the need for toxic substances.
An ideal solution whenever a non stop supply of instant steam is needed for cooking, heating or sterilising
Essential for all businesses offering cleaning, sterilization, disinfection using heat and sanitisation services (self-monitoring H.A.C.C.P.).
Essential for the Hospitality industry and Hotels, for the Food and Health industries and Catering businesses in general.
A practical solution when it is essential to safeguard quality and hygiene, to cut expenses related to the purchase of cleaning and disinfection products and save time and human resources.

Made entirely in 18/10 stainless steel.

CODE *Item code*	MODÈLE *Model*	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*
004V041	VB.	3 kW	230V~	240 x 550 x 390 mm

Cod. 050V0212F rev.5

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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RÉSERVOIR BAIN-MARIE

Contenitori Bagnomaria

mod. BM. 10

Contenitori Bagnomaria

"RÉSERVOIR BAIN-MARIE" modèle BM
RÉSERVOIRS POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DES BOISSONS DESTINÉES AU PETIT-DÉJEUNER
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : BM.5 - BM.10 - BM.20 - BM.30 - BM.50

Le Bain-marie Camurri permet de réchauffer, de garder au chaud et de distribuer toutes sortes de boissons, (notamment le lait).
Grâce au système spécifique de Bain-marie, la boisson conserve ses caractéristiques organoleptiques au fil du temps.
Le réchauffage est très rapide et la boisson garde sa température constante grâce à un réglage thermostatique.
Simple à utiliser, il peut être utilisé pour distribuer directement les boissons.
Le réservoir répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux – Collectivités en général – Glaciers – Pâtisseries – Fast-foods.
Il peut être utilisé comme producteur d'eau chaude.
Il peut être fourni en batterie dans les modèles pour une, deux ou trois boissons.

Entièrement en inox 18/10.
Automatisé.
Réglage thermostatique de la température.

BM "BAIN-MARIE BEVERAGE DISPENSER"
DISPENSERS FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

BM.5 - BM.10 - BM.20 - BM.30 - BM.50 versions available

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels – Restaurants – Self-service cafes – Canteens – Schools – Boarding schools – Hospitals – Catering businesses in general – Ice-cream shops – Confectioner's shops – Fast-food outlets.
Can also be used as a water boiler.
Can be supplied in combo sets for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CODE *Item code*	MODÈLE *Model*	PRODUCTION *Production*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
005BM010	BM.5	5 l	25	0,9 kW	230V ~	296x390x473 mm	Branchement G 3/4 *G 3/4 connection*
005BM020	BM.10	10 l	50	1,5 kW	230V ~	346x440x576 mm	
005BM030	BM.20	20 l	100	2,4 kW	230V ~	447x540x643 mm	
005BM040	BM.30	30 l	150	4,8 kW	400V 3N ~	548x610x614 mm	
005BM050	BM.50	47,5 l	237	4,8 kW	400V 3N ~	548x610x825 mm	

Cod. 050V0120F rev.9

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Contenitori Bagnomaria

mod. BMD. 10

Contenitori Bagnomaria

"RÉSERVOIR BAIN-MARIE modèle BMD"
RÉSERVOIRS POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DES BOISSONS DESTINÉES AU PETIT-DÉJEUNER
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : BMD.5* – BMD.10 – BMD.20 – BMD.50*

Le Bain-marie Camurri permet de réchauffer, de garder au chaud et de distribuer toutes sortes de boissons (notamment le lait).
Grâce au système spécifique de Bain-marie, la boisson conserve ses caractéristiques organoleptiques au fil du temps.
Le réchauffage est très rapide et la boisson garde sa température constante grâce à un réglage thermostatique.
Le modèle BMD. associe en un seul modèle deux appareils complètement indépendants l'un de l'autre mais pouvant fonctionner ensemble.
Simple à utiliser, il peut être utilisé pour distribuer directement les boissons.
Le réservoir répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour les Hôtels – les Restaurants – les Selfs – les Cantines – les Écoles – les pensionnats – les Hôpitaux – les Collectivités en général – les Pâtisseries – les Fast-foods.
Il peut être utilisé également comme producteur d'eau chaude.
Disponible dans les modèles pour une, deux ou trois boissons.

Entièrement en inox 18/10
Automatisé
Réglage thermostatique de la température.

BMD "BAIN-MARIE BEVERAGE DISPENSER"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

BMD.5 - BMD.10 - BMD.20 - BMD.50* versions available*

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
The BMD combines two appliances in one machine that run completely independently and can be used either individually or in combination.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding schools - Hospitals - Catering businesses in general - Confectioner's shops - Fast-food outlets.
Can also be used as a water boiler.
Versions are available with dispensers for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CODE *Item code*	MODÈLE *Model*	PRODUCTION *Production*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
*005BM060	BMD.5*	10 l	50	1,8 kW	230V ~	460x390x513 mm	Branchement G 3/4 *G 3/4 connection*
005BM070	BMD.10	20 l	100	3 kW	230V ~	740x460x630 mm	
005BM080	BMD.20	40 l	200	4,8 kW	400V 3N ~	892x610x672 mm	
*005BM090	BMD.50*	95 l	474	9,6 kW	400V 3N ~	1086x650x877 mm	

Cod. 050V0130F rev10

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

* Le socle ne correspond pas à celui présenté dans l'illustration. * *Base unit not shown in photo.*

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Contenitori Bagnomaria

mod. BMT. 20

Contenitori Bagnomaria

« RÉSERVOIR BAIN-MARIE » modèle BMT
RÉSERVOIRS POUR LA PRÉPARATION, LA CONSERVATION ET LA DISTRIBUTION DES BOISSONS DESTINÉES AU PETIT-DÉJEUNER
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : BMT.5* - BMT.10 - BMT.20

Le Bain-marie Camurri permet de réchauffer, de garder au chaud et de distribuer toutes sortes de boissons (notamment le lait).
Grâce au système spécifique de Bain-marie, la boisson conserve ses caractéristiques organoleptiques au fil du temps.
Le réchauffage est très rapide et la boisson garde sa température constante grâce à un réglage thermostatique.
Le modèle BMT. associe en un seul modèle trois appareils complètement indépendants les uns des autres mais pouvant fonctionner ensemble.
Simple à utiliser, il peut être utilisé pour distribuer directement les boissons.
Le réservoir répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour les Hôtels –les Restaurants – les Selfs – les Cantines – les Écoles – les Pensionnats – les Hôpitaux – les Collectivités en général – les Pâtisseries – les Fast-foods.
Il peut être utilisé également comme producteur d'eau chaude.
Disponible dans les modèles pour une, deux ou trois boissons.

Entièrement en inox 18/10.
Automatisé.
Réglage thermostatique de la température.

BMT "BAIN-MARIE BEVERAGE DISPENSER"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

BMT.5 - BMT.10 - BMT.20 versions available*

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
The BMT combines three appliances in one machine that run completely independently and can be used either individually or in combination.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding schools - Hospitals – Catering businesses in general – Confectioner's shops – Fast-food outlets.
Can also be used as a water boiler.
Versions are available with dispensers for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CODE *Item code*	MODÈLE *Model*	PRODUCTION *Production*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
*005BM100	BMT.5*	15 l	75	2,7 kW	230V ~	700x390x513 mm	Branchement G 3/4
005BM110	BMT.10	30 l	150	4,5 kW	400V 3N ~	895x460x630 mm	*G 3/4 connection*
005BM120	BMT.20	60 l	300	7,2 kW	400V 3N ~	1190x590x672 mm	

Cod. 050V0140F rev.12

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

* Le socle ne correspond pas à celui présenté dans l'illustration. ** Base unit not shown in photo.*

Les caractéristiques et les données techniques sont données à titre indicatif uniquement. Camurri se réserve le droit de les modifier à n'importe quel moment et sans aucun préavis ni indemnité d'aucune sorte.
The above features and specifications are not binding. Camurri may make any alterations at any time without notice or obligation.

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PRODUCTEUR D'EAU CHAUDE

Produttori di acqua calda

mod. HWU.10

Produttori di acqua calda

"PRODUCTEUR D'EAU CHAUDE modèle HWU"
PRODUCTEUR D'EAU CHAUDE EN CYCLE CONTINU
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles HWU.10 - HWU.20 - HWU.30 - HWU.50

Le Producteur d'eau chaude Camurri permet de produire en cycle continu de l'eau chaude à 90°C environ pour préparer du thé, des infusions, et des préparations solubles.
Le système est pourvu d'une résistance et d'un thermostat pour le réglage de la température ainsi que d'un robinet distributeur.
Simple à utiliser, il peut être utilisé pour distribuer directement l'eau chaude.
Le producteur répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles**.
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux – Collectivit en général – Glaciers – Pâtisseries – Fast-foods.

Entièrement en inox 18/10.
Automatisé.

"HWU WATER BOILER"
PRODUCES A NON STOP SUPPLY OF HOT WATER
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

HWU.10 - HWU.20 - HWU.30 - HWU.50 versions available

The Camurri *water boiler provides a non stop supply of hot water at around 90°C that can be used for making tea, herbal teas and soluble beverages.*
Complete with a heating element, thermostat and dispenser tap.
A simple and easy to use solution for a ready supply of hot water on tap.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time and reducing the demands on personnel.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.

CODE *Item code*	MODÈLE *Model*	Temps de réchauffage* *Heating time*	Temps de production Eau Chaude* Hot Water production time*	Quantité Prélevable *Maximum water delivery rate*	Puissance Absorbée *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
005BM500	HWU.10	30 min.	2 min/l	7,7 l	2,4 kW	230V ~	336x440x576 mm	Branchement G 3/4 *G 3/4 connection*
005BM510	HWU.20	30 min.	2 min/l	16 l	4,8 kW	400V 3N ~	390x560x643 mm	
005BM520	HWU.30	20 min.	30 sec/l	22 l	9,6 kW	400V 3N ~	494x590x673 mm	
005BM540	HWU.50	35 min.	30 sec/l	55 l	9,6 kW	400V 3N ~	494x590x873 mm	

Cod. 050V0150F rev.7

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

* Avec entrée d'eau froide. ** With cold water supply*

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CHOCOLATIER BAIN-MARIE

Cioccolatiere Bagnomaria Inox

mod. CC.5

Cioccolatiere Bagnomaria Inox

"CHOCOLATIER BAIN-MARIE" Modèle CC.

MACHINES POUR LA PRÉPARATION, LA CUISSON ET LA DISTRIBUTION D'UN EXCELLENT CHOCOLAT CHAUD
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles disponibles : CC.5 – CC.10 – CC.20

Le chocolatier Camurri permet de préparer, de cuire et de distribuer en peu de temps et sans suivi de la part de l'opérateur, d'excellentes préparations chocolatées. Les saveurs en sont améliorées et se conservent parfaitement au fil du temps grâce à notre système de bain-marie et au mixeur qui permet de la délayer le chocolat chaud et de le rendre homogène. Réglage thermostatique de la température permettant de la maintenir constante.
Le chocolatier est idéal pour toutes vos préparations comme les entremets, le vov (liqueur d'œuf), les crèmes pâtissières.
Il existe également un dispositif ICED TEA (THÉ GLACÉ) spécifique **"Brevet CAMURRI"** pour refroidir les boissons sans coûts supplémentaires. Pour la préparation et la conservation de thé, café froid et autres boissons.
Le chocolatier répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Cafés, Glaciers, Pâtisseries, Hôtels, Restaurants, Fast-foods et Collectivités en général.

Entièrement en inox 18/10, automatisé.
Réglage thermostatique de la température.
Avec mixeur.
Disponibles en version inox, dorée 24 kt et sublimée.

"CC BAIN-MARIE CHOCOLATE DISPENSER"

MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.5 – CC.10 – CC.20 versions available

The Camurri Chocolate *Dispenser mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CODE *Item code*	MODÈLE *Model*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
006CC010	CC. 5	25	0,9 kW	230V ~	296x390x478 mm	MANUALE *Manual*
006CC020	CC. 10	50	0,9 kW	230V ~	346x440x588 mm	
006CC030	CC. 20	100	1,5 kW	230V ~	447x540x668 mm	Branchement G 3/4 *G 3/4 connection*

Cod. 050V0190F rev.13

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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Cioccolatiere Bagnomaria Dorata

mod. CC.D.5

Cioccolatiere Bagnomaria Dorata

"CHOCOLATIER BAIN-MARIE" Modèle CC.D.

MACHINES POUR LA PRÉPARATION, LA CUISSON ET LA DISTRIBUTION D'UN EXCELLENT CHOCOLAT CHAUD

TRADITION ITALIENNE - GOÛT INTERNATIONAL

Utilisation de produits frais et naturels

Modèles disponibles : CC.D.5 – CC.D.10 – CC.D.20

La version dorée du chocolatier Camurri, capable de satisfaire les plus exigeants, permet de préparer, cuire et distribuer en peu de temps et sans suivi de la part de l'opérateur, d'excellentes préparations chocolatées. Les saveurs en sont améliorées et se conservent parfaitement au fil du temps grâce à notre système de bain-marie et au mixeur qui permet de délayer le chocolat chaud et de le rendre homogène. Réglage thermostatique de la température permettant de la maintenir constante.

Le chocolatier est idéal pour toutes vos préparations comme les entremets, le vov (liqueur d'œuf), les crèmes pâtissières.

Il existe également un dispositif ICED TEA (THÉ GLACÉ) spécifique **"Brevet CAMURRI"** pour refroidir les boissons sans coûts supplémentaires. Pour la préparation et la conservation de thé, café froid et autres boissons.

Le chocolatier répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**

Pour Cafés, Glaciers, Pâtisseries, Hôtels, Restaurants, Fast-foods et Collectivités en général.

Entièrement en inox 18/10 et soumis à un traitement électrochimique spécifique dans un bain d'or 24 kt.

Automatisé

Réglage thermostatique de la température.

Avec mixeur.

Disponibles en version inox, dorée 24 kt et sublimée.

"CC.D BAIN-MARIE CHOCOLATE DISPENSER"

MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.

ITALIAN TRADITION – INTERNATIONAL TASTE

For use with fresh and natural products.

CC.D.5 – CC.D.10 – CC.D.20 versions available

Camurri *had its most discerning customers in mind when it designed its* ***gold-plated chocolate*** *dispenser. It mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*

The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.

Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*

Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***

Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.

Made in 24 carat gold plated, 18/10 stainless steel processed with a special electrical and chemical bath.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CODE *Item code*	MODÈLE *Model*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATIONS EN EAU *Water supply*
006CC011D	CC.D.5	25	0,9 kW	230V ~	296x390x536 mm	MANUALE *Manual*
006CC021D	CC.D.10	50	0,9 kW	230V ~	346x440x596 mm	
006CC031D	CC.D.20	100	1,5 kW	230V ~	447x540x665 mm	Branchement G 3/4 *G 3/4 connection*

Cod. 050V0191F rev.8

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Cioccolatiera Bagnomaria Special

mod. CC.SP.5

Cioccolatiera Bagnomaria Special

"CHOCOLATIER BAIN-MARIE" Modèle CC.SP.

MACHINES POUR LA PRÉPARATION, LA CUISSON ET LA DISTRIBUTION D'UN EXCELLENT CHOCOLAT CHAUD

TRADITION ITALIENNE – GOÛT INTERNATIONAL

Utilisation de produits frais et naturels

Modèle disponible : CC.SP.5

La version sublimée du chocolatier Camurri, capable de satisfaire les plus exigeants, permet de préparer, cuire et distribuer en peu de temps et sans suivi de la part de l'opérateur, d'excellentes préparations chocolatées. Les saveurs en sont améliorées et se conservent parfaitement au fil du temps grâce à notre système de bain-marie et au mixeur qui permet de délayer le chocolat chaud et de le rendre homogène. Réglage thermostatique de la température permettant de la maintenir constante.
Le chocolatier est idéal pour toutes vos préparations comme les entremets, le vov (liqueur d'œuf) les crèmes pâtissières.
Il existe également un dispositif ICED TEA (THÉ GLACÉ) spécifique **"Brevet CAMURRI"** pour refroidir les boissons sans coûts supplémentaires. Pour la préparation et la conservation de thé, café froid et autres boissons.
Le chocolatier répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Cafés, Glaciers, Pâtisseries, Hôtels, Restaurants, Fast-foods et Collectivités en général.
Entièrement en inox 18/10 et soumis à un traitement électrochimique spécifique dans un bain d'or 24 kt et à un traitement de sublimation.
Automatisé.
Réglage thermostatique de la température.
Avec mixeur.
Disponibles en version inox, dorée 24 kt et sublimée.

"CC.SP BAIN-MARIE CHOCOLATE DISPENSER"

MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.

ITALIAN TRADITION – INTERNATIONAL TASTE

For use with fresh and natural products.

CC.SP.5 version available

*This superbly decorated **Camurri chocolate** dispenser will meet the approval of the most demanding customers. It mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
*Can be fitted with **Camurri's patented** special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
*Solves all the needs of modern cafeterias, where it is essential to safeguard **quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made entirely in 24 carat gold plated, 18/10 stainless steel processed with a special electrical and chemical bath and then decorated.

Made entirely in 18/10 stainless steel
Automatic operation
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CODE *Item code*	MODÈLE *Model*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*	ALIMENTATION EN EAU *Water supply*
006CC011SP	CC.SP.5	25	0,9 kW	230V ~	296x390x536 mm	MANUALE *Manual*

Cod. 050V0192F rev.6

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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CHOCOLATE BAIN-MARIE FOUNTAIN

Cioccolatiere Bagnomaria Fontana

cod. 012A089

cod. 012A330

mod. CC.F.D.5

Cioccolatiere Bagnomaria Fontana

"CHOCOLATIER BAIN-MARIE FONTANA » Modèle CC.F."

MACHINES POUR LA PRÉPARATION, LA CUISSON ET LA DISTRIBUTION D'UN EXCELLENT CHOCOLAT CHAUD

TRADITION ITALIENNE - GOÛT INTERNATIONAL

Utilisation de produits frais et naturels

Modèles disponibles : CC.F. 5 – CC.F.D.5 – CC.F.SP.5

Le chocolatier Camurri Fontana permet de préparer, de cuire et de distribuer en peu de temps et sans suivi de la part de l'opérateur, d'excellentes préparations chocolatées.
La « fontaine » spécialement conçue permet d'obtenir l'effet spectaculaire de « retombée du chocolat ».
Les saveurs en sont améliorées et se conservent parfaitement au fil du temps grâce à notre système de bain-marie et au mixeur qui permet de délayer le chocolat chaud et de le rendre homogène. Réglage thermostatique de la température permettant de la maintenir constante.
Le chocolatier est idéal pour toutes vos préparations comme les entremets, le vov (liqueur d'œuf), les crèmes pâtissières.
Il existe également un dispositif ICED TEA (THÉ GLACÉ) spécifique **"Brevet CAMURRI"** pour refroidir les boissons sans coûts supplémentaires. Pour la préparation et la conservation de chocolat, thé, café froid et autres boissons.
Le chocolatier répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Cafés, Glaciers, Pâtisseries, Hôtels, Restaurants, Fast-foods et Collectivités en général.
Entièrement en inox 18/10, disponible en inox poli miroir, doré par traitement électrochimique à bain d'or 24 kt et/ou en version sublimée.
Automatisé.
Réglage thermostatique de la température.
Avec mixeur et système fontaine.

"CC.F BAIN-MARIE CHOCOLATE FOUNTAIN AND DISPENSER"

MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.

ITALIAN TRADITION – INTERNATIONAL TASTE

For use with fresh and natural products.

CC.F.5 – CC.F.D.5 – CC.F.SP.5 versions available

The Camurri Chocolate Fountain *and Dispenser mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention.*
Its special chocolate fountain section offers a mouth watering display of a cascade of chocolate.
The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs.*
Perfect for mixing and storing cold chocolate, iced tea or coffee, etc.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made entirely in stainless steel 18/10. Also available in mirror-finish stainless steel, 24 carat gold plated stainless steel achieved with a special electric and chemical process and/or a decorated version.

Automatic operation
Thermostat control.
Complete with mixer and fountain.

CODE *Code*	MODÈLE *Model*	N. de tasses *No. of cups* 200 cc	PUISSANCE ABSORBÉE *Power absorption*	TENSION D'ALIMENTATION *Power supply voltage*	DIMENSIONS (LxPxH) *Dimension (WxDxH)*	ALIMENTATION EN EAU *Water supply*
006CC015	CC.F.5	25	0,9 kW	230V ~	296x390x870 mm	MANUELLE *Manual*
006CC016D	CC.F.D.5	25	0,9 kW	230V ~	296x390x870 mm	
006CC016SP	CC.F.SP.5	25	0,9 kW	230V ~	296x390x870 mm	

Cod. 050V0193F rev.5

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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CHOCOLATIER BABY

CIOCCOLATIERA "CHOCOLATE BABY"

CAMURRI
BREVETTI

mod. CCB.1

CIOCCOLATIERA "CHOCOLATE BABY"

CHOCOLATIERE
"CHOCOLATE BABY" mod. CCB.1

La Chocolatière "CHOCOLATE BABY" Camurri permet de préparer, cuire et distribuer en peu de temps et sans suivi de la part de l'opérateur, d'excellentes préparations chocolatées, crèmes et sauces, en utilisant des produits naturelles comme le chocolat, le sucre, le lait frais et préparés commerciales.
Grâce au Brevet Camurri, le chocolat se conservent parfaitement au fil du temps grâce au mixeur et au réglage thermostatique qui permettent de délayer le chocolat chaud et de le rendre homogène.
C'est la solutions idéale pour les petites quantités ou les différentes variétés de requêtes d'un moderne service de cafeteria où la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.
Pour une utilisation domestique, pour des Maisons du Chocolat, Pâtisseries, Bar et Glaciers.

Automatisé réglage thermostatique de la température.
Avec mixeur.
Disponibles en version inox, dorée 24 kt et sublimée

CHOCOLATE MAKER
"CHOCOLATE BABY" mod. CCB.1

The Chocolate Maker "CHOCOLATE BABY" *is able to prepare, cook and dispense professionally and in short times, a good traditional hot chocolate or any kind of product as creams, sweet sauces, using fresh products like cocoa, sugar, fresh milk and commercial preparation.*
Thanks to Camurri's patent, the delicious flavour is perfectly maintained over time thanks to the special mixer that ensures the hot chocolate is constantly homogeneous and it is maintained at a constant temperature by thermostat regulation. So chocolate flavour and organoleptic properties are perfectly maintained.
It is the ideal solution to fulfil all small quantities and different kinds of requirements of a modern cafeteria service, where quality, quantity, saving of time, of work and of materials are indispensable.
For home use, and Chocolate Shops, Pastries, Bars , Ice-cream shops.

Wholly manufactured in stainless steel 18/10
Thermostat temperature regulation.
Equipped with mixer.
Available in the stain steel, gold plate 24KT and special sublimated version.

CAMURRI BREVETTI

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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Cod. 050V0194F rev.0

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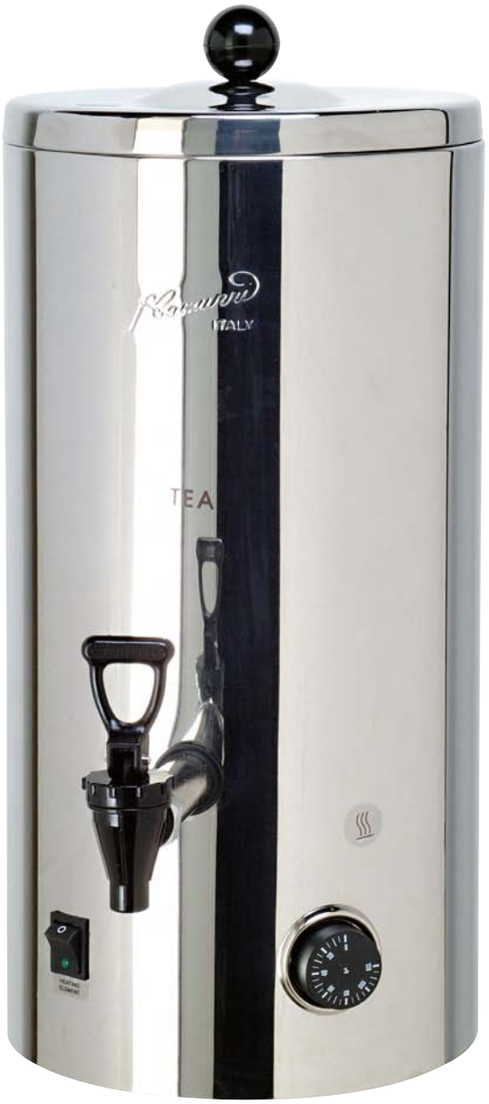
RÉSERVOIRS TERMIQUES
RÉSERVOIRS À RÉSISTANCE

Contenitori termici
Contenitori termici con resistenza

mod. CT. 10



mod. CTR. 10

Contenitori termici
Contenitori termici con resistenza

"RÉSERVOIRS THERMIQUES ET RÉSERVOIRS À RÉSISTANCE MODÈLE CT et CTR"

LES RÉSERVOIRS MAINTIENNENT CONSTANTE LA TEMPÉRATURE DES BOISSONS
TRADITION ITALIENNE – GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Modèles sans résistance disponibles : CT.5 – CT.10 – CT.20 – CT.30 – CT.50
Modèles à résistance disponibles : CTR.5 – CTR.10 - CTR.20 - CTR.30 –CTR.50

Les réservoirs Thermiques Camurri permettent de maintenir constante la température des boissons grâce à leurs parois isothermes et peuvent donc fonctionner comme des thermos classiques.
Il faut verser la boisson à la température à laquelle on souhaite la conserver (chaude ou froide) : la variation de température n'est que de 4/5° de l'heure.
Simples et pratiques, ils sont indispensables pour la distribution des boissons.
La version à résistance est pourvue d'une résistance à sec et d'un régulateur automatique de température.
Il existe également un dispositif ICED TEA (THÉ GLACÉ) spécifique **"Brevet CAMURRI"** pour refroidir les boissons sans coûts supplémentaires, ainsi qu'un socle spécifique pour l'utilisation en batterie de deux ou trois réservoirs.
Le réservoir répond à toutes les exigences de fonctionnalité des cafés modernes, pour lesquels **la qualité, la quantité, l'économie de temps, de matières premières et de personnels sont essentielles.**
Pour Hôtels – Restaurants – Selfs – Cantines – Écoles – Pensionnats – Hôpitaux –Collectivités en général – Pâtisseries – Fast-foods.

Entièrement en inox 18/10

"CT and CTR THERMAL BEVERAGE DISPENSERS AND DISPENSERS COMPLETE WITH A HEATING ELEMENT"

KEEPS BEVERAGES AT A STEADY TEMPERATURE ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products

CT.5 – CT.10 – CT.20 – CT.30 – CT.50 versions without heating element
CTR.5 – CTR.10 - CTR.20 - CTR.30 –CTR.50 versions complete with heating element

Camurri Thermal Dispensers *keep beverages at a constant temperature, as their insulated walls offer the same features as a normal vacuum flask.*
Simply pour in the hot or cold beverage and its temperature will remain steady with a variation of only 4/5° per hour.
A practical and easy solution for serving beverages.
The versions complete with a dry heating element also have thermostat control.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs and with a special base unit so two or three dispensers can be used in combination.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time and reducing the demands on personnel.***
Ideal for Hotels - Restaurants – Self-services cafes - Canteens – Schools – Boarding schools – Hospitals -Catering businesses in general - Ice-cream shops - Confectioner's shops - Fast-food outlets

Made entirely in 18/10 stainless steel.

CODE *Item code*	MODÈLE *Model*	Contenance *Capacity*	N. de tasses *N° cups* 200 cc	DIMENSIONS (LxPxH) *Size (WxDxH)*
007CT010	CT. 5	5 l	25	203x330x442 mm
007CT020	CT. 10	10 l	50	248x380x548 mm
007CT030	CT. 20	20 l	100	346x480x548 mm
007CT040	CT. 30	30 l	150	470x530x570 mm
007CT050	CT. 50	47,5 l	237	470x530x650 mm

CODE *Item code*	MODÈLE *Model*	Contenance *Capacity*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONSI (LxPxH) *Size (WxDxH)*
008CR010	CTR. 5	5 l	25	0,5 kW	230V ~	203x390x442 mm
008CR020	CTR. 10	10 l	50	1,5 kW	230V ~	248x440x548 mm
008CR030	CTR. 20	20 l	100	2 kW	230V ~	346x540x548 mm
008CR040	CTR. 30	30 l	150	2 kW	230V ~	470x590x570 mm
008CR050	CTR. 50	47,5 l	237	2 kW	230V ~	470x590x650 mm

Cod. 050V0160F rev.8

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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CHARIOTS E TABLES

back to home

to index

Carrelli armadio contenitori termici

mod. CATT. 20

mod. CATT. 20

mod. CA.

Carrelli armadio contenitori termici

" CHARIOTS-ARMOIRE À RÉSERVOIRS THERMIQUES "
POUR LA DISTRIBUTION DE BOISSONS
TRADITION ITALIENNE – GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Disponible sans réservoirs : modèle CA
Disponible sans résistance : modèles CATT.5 - CATT.10 - CATT.20
Disponible avec résistance : modèles CART.5 - CART.10 - CART.20

Les Chariots-armoire Camurri sont indispensables pour la distribution des boissons chaudes dans les couloirs ou les salles de restauration.
Les Chariots-armoire sont fermés par des portes battantes et équipés de réservoirs grâce a leur parcis isothermes et conserve les boissons à température constante avec une variation de température de seulement 4/5°de l'heure. Les réservoirs sont fixés grâce à un système d'attaches à baïonnette.
Pratiques et fonctionnels.
Équipés de deux compartiments de service pouvant accueillir 6 paniers sur rails télescopiques.
Équipés de 4 roues en inox recouvertes de caoutchouc, dont une à frein.
Sur demande, les réservoirs peuvent être pourvus de résistance pour réchauffer et garder les boissons au chaud, avec réglage thermostatique de la température.
Également disponibles en version sans réservoirs thermiques modèles CA utilisables avec toutes nos machines.
Indispensables dans les Hôpitaux, les Collectivités en général, les Hôtels, les Selfs et les Cantines.
Entièrement en inox 18/10.

"TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CA version without beverage dispensers
CATT.5 - CATT.10 - CATT.20 versions without heating element
CART.5 - CART. 10 - CART.20 versions with heating element

Camurri trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The trolley cabinets have hinged doors and come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 6 baskets on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request*, to heat beverages and keep them warm.*
The CA version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.

Made entirely in 18/10 stainless steel.

SUR DEMANDE, NOUS POUVONS FOURNIR DES CHARIOTS DE DIMENSIONS ET COMBINAISONS PERSONNALISÉES
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*
011CA010	CA.	/	/	/	/	1400x800x960 mm
009CAT060	CATT. 5	15 l	75	/	/	1400x800x1330 mm
009CAT010	CATT. 10	30 l	150	/	/	1400x800x1430 mm
009CAT030	CATT. 20	60 l	300	/	/	1400x800x1430 mm
010CAR060	CART. 5	15 l	75	1,5 kW	230V ~	1400x800x1330 mm
010CAR010	CART. 10	30 l	150	4,5 kW	230V ~	1400x800x1430 mm
010CAR030	CART. 20	60 l	300	6 kW	230V ~	1400x800x1430 mm

Cod. 050V0180F rev.12

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Carrelli armadio kompact

mod. CA.K.

mod. CATTK.5

mod. CATTK.5

Carrelli armadio kompact

" CHARIOTS RÉSERVOIRS THERMIQUES KOMPACT "
POUR LA DISTRIBUTION DE BOISSONS
TRADITION ITALIENNE – GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Disponible sans réservoirs : modèle CA.K.
Disponible sans résistance : modèles CATTK.5 - CATTK.10
Disponible avec résistance : modèles CARTK.5 - CARTK.10

Les Chariots-armoire Camurri sont indispensables pour la distribution des boissons chaudes dans les couloirs ou les salles de restauration.
Les chariots-armoire sont fermés par des portes battantes. Les réservoirs thermiques grâce a leur parcis isothermes et conserve les boissons à température constante avec une variation de température de seulement 4/5°de l'heure. Ils sont fixés grâce à un système d'attaches à baïonnette.
Pratiques et fonctionnels.
Équipés de deux compartiments de service pouvant accueillir 3 paniers et 3 tiroirs sur rails télescopiques.
Équipés de 4 roues en inox recouvertes de caoutchouc, dont une à frein.
Sur demande, les réservoirs peuvent être pourvus de résistance pour réchauffer et garder les boissons au chaud, avec réglage thermostatique de la température.
Il existe aussi la version sans réservoirs thermiques, modèle CA.K. utilisable avec toutes nos machines.
Indispensables dans les hôpitaux, les collectivités en général, les hôtels, les selfs et les cantines.

Entièrement en inox 18/10.

"KOMPACT TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CA.K version without beverage dispensers .
CATTK.5 – CATTK.10 versions without heating element
CARTK.5 – CARTK. 10 versions with heating element

Camurri trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The trolley cabinets have hinged doors and come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 3 baskets and 3 drawers on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request*, to heat beverages and keep them warm.*
The CA.K is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.

Made entirely in 18/10 stainless steel.

SUR DEMANDE, NOUS POUVONS FOURNIR DES CHARIOTS DE DIMENSIONS ET COMBINAISONS PERSONNALISÉES.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*
011CA012	CA.K.	/	/	/	/	1000x620x950 mm
009CAT065	CATTK. 5	15 l	75	/	/	1000x620x1270 mm
009CAT015	CATTK. 10	30 l	150	/	/	1000x620x1380 mm
010CAR065	CARTK. 5	15 l	75	1,5 kW	230V ~	1000x620x1270 mm
010CAR015	CARTK. 10	30 l	150	4,5 kW	230V ~	1000x620x1380 mm

Cod. 050V0181F rev.3

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= ISO 9001:2008 =

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Carrelli open

mod. CO.

mod. CORT.10

mod. CORT.10

Carrelli open

"CHARIOTS RÉSERVOIRS THERMIQUES OPEN"
POUR LA DISTRIBUTION DE BOISSONS
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Disponible sans réservoirs : modèle CO
Disponible sans résistance : modèles COTT.5 – COTT.10 – COTT. 20
Disponible avec résistance : modèles CORT.5 – CORT.10 - CORT. 20

Les Chariots Open Camurri sont indispensables pour la distribution des boissons chaudes dans les couloirs ou les salles de restauration.
Les Chariots Open sont pourvus de réservoirs thermiques grâce a leur parcis isothermes et conserve les boissons à température constante avec une variation de température de seulement 4/5°de l'heure. Les réservoirs sont fixés grâce à un système d'attaches à baïonnette.
Pratiques et fonctionnels.
Équipés de deux compartiments de service pouvant accueillir 3 paniers et 3 bacs Gastronorm sur rails télescopiques.
Équipés de 4 roues en inox recouvertes de caoutchouc, dont une à frein.
Sur demande, les réservoirs peuvent être pourvus de résistance pour réchauffer et garder les boissons au chaud, avec réglage thermostatique de la température.
Il existe aussi la version sans réservoirs thermiques, modèle CO utilisables avec toutes nos machines.
Indispensables dans les hôpitaux, les collectivités en général, les hôtels, les selfs et les cantines.
Entièrement en inox 18/10.

"OPEN TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CO version without beverage dispensers
COTT.5 – COTT.10 – COTT.20 versions without heating element
CORT.5 – CORT. 10 – CORT.20 versions with heating element

Camurri Open trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The Open Trolleys come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 3 baskets and 3 Gastronorm trays on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request, *to heat beverages and keep them warm.*
The CO version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.
Made entirely in 18/10 stainless steel.

SUR DEMANDE, NOUS POUVONS FOURNIR DES CHARIOTS DE DIMENSIONS ET COMBINAISONS PERSONNALISÉES.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de Tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*
011CO010	CO.	/	/	/	/	1107x566x825 mm
009CAT100	COTT. 5	15 l	75	/	/	1107x566x1270 mm
009CAT110	COTT. 10	30 l	150	/	/	1107x566x1370 mm
009CAT120	COTT. 20	60 l	300	/	/	1217x566x1370 mm
010CAR100	CORT. 5	15 l	75	1,5 kW	230V ~	1107x566x1270 mm
010CAR110	CORT. 10	30 l	150	4,5 kW	230V ~	1107x566x1370 mm
010CAR120	CORT. 20	60 l	300	6 kW	230V ~	1217x566x1370 mm

Cod. 050V0185F rev.7

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Carrelli open kompact

mod. CO.K.

mod. CORTK. 5

mod. CORTK. 5

Carrelli open kompact

"CHARIOTS RÉSERVOIRS THERMIQUES KOMPACT"
POUR LA DISTRIBUTION DE BOISSONS
TRADITION ITALIENNE - GOÛT INTERNATIONAL
Utilisation de produits frais et naturels

Disponible sans réservoirs : modèle CO.K.
Disponible sans résistance : modèles COTTK.5 – COTTK.10
Disponible avec résistance : modèles CORTK.5 – CORTK.10

Les Chariots Open Kompact Camurri sont indispensables pour la distribution des boissons chaudes dans les couloirs ou les salles de restauration.
Les Chariots Open sont pourvus de réservoirs thermiques grâce a leur parcis isothermes et conserve les boissons à température constante avec une variation de température de seulement 4/5°de l'heure. Les réservoirs sont fixés grâce à un système d'attaches à baïonnette.
Pratiques et fonctionnels.
Équipés de deux compartiments de service pouvant accueillir 1 panier à rebords et 1 bac Gastronorm sur rails télescopiques.
Équipés de 4 roues en inox recouvertes de caoutchouc, dont une à frein.
Sur demande, les réservoirs peuvent être équipés d'une résistance modèle CORTK. pour réchauffer et garder les boissons au chaud, avec réglage thermostatique de la température.
Il existe aussi la version sans réservoirs thermiques, modèle CO.K. utilisables avec toutes nos machines.
Indispensables dans les hôpitaux, les collectivités en général, les hôtels, les selfs et les cantines.

Entièrement en inox 18/10.

"KOMPACT TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CO.K version without beverage dispensers
COTTK.5 – COTTK.10 versions without heating element
CORTK.5 – CORTK.10 versions with heating element

Camurri Open Kompact trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The Open trolleys cabinets come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 1 raised basket and 1 Gastronorm tray on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
CORTK dispensers can be fitted with a heating element and thermostat control, on request, *to heat beverages and keep them warm.*
The CO.K version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens..

Made entirely in 18/10 stainless steel.

SUR DEMANDE, NOUS POUVONS FOURNIR DES CHARIOTS DE DIMENSIONS ET COMBINAISONS PERSONNALISÉES.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CODE *Item code*	MODÈLE *Model*	CONTENANCE *Capacity*	N. de Tasses *N° cups* 200 cc	PUISSANCE ABSORBÉE *Power consumption*	TENSION D'ALIMENTATION *Power supply*	DIMENSIONS (LxPxH) *Size (WxDxH)*
011CO012	CO.K.	/	/	/	/	1107x566x825 mm
009CAT105	COTTK. 5	15 l	75	/	/	1107x566x1270 mm
009CAT115	COTTK. 10	30 l	150	/	/	1107x566x1370 mm
010CAR105	CORTK. 5	15 l	75	1,5 kW	230V ~	1107x566x1270 mm
010CAR115	CORTK. 10	30 l	150	4,5 kW	230V ~	1107x566x1370 mm

Cod. 050V0186F rev.3

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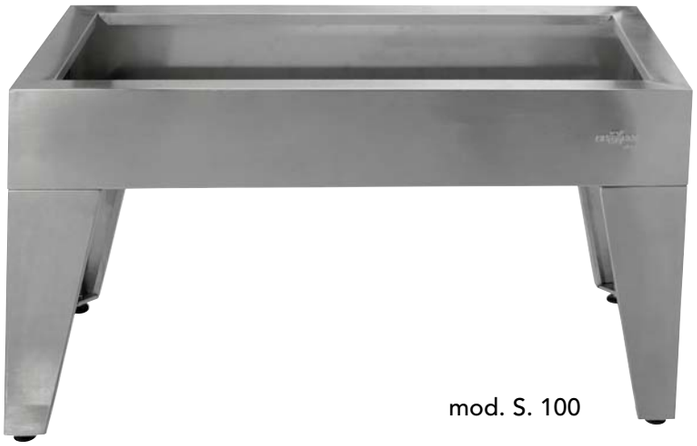
Tavoli e Supporti



mod. S. 100

mod. S. 30

Tavoli e Supporti

"TABLES ET SUPPORTS INOX"

Modèles disponibles S.10 - S.20 - S.30 - S.100 - SO.

Les supports Camurri sont spécifiquement conçus pour les appareils Camurri.
Ils sont fabriqués en plusieurs modèles et dimensions.
Sur demande, il est possible de fournir des chariots et des supports de tous types et dimensions pour touts les appareils de fabrication Camurri.
Indispensables dans les hôpitaux, les collectivités en général, les hôtels, les selfs et les cantines.

Ils sont fabriqués en structure tubulaire solide soudée, entièrement en inox 18/10.

SUR DEMANDE NOUS POUVONS FOURNIR DES CHARIOTS AYANT DES DIMENSIONS ET DES COMBINAISONS PERSONNALISÉES.

"STAINLESS STEEL TABLES AND STANDS"

S.10 – S.20 – S.30 – S.100 – SO versions available.

Camurri stands *are ideal for any Camurri appliance.*
Several versions and sizes available.
Any type and size of trolley or tables can be supplied ***on request*** *for any of our appliances.*
Essential for hospitals, catering businesses in general, hotels, self service cafes and canteens.

Made entirely in tough, welded 18/10 stainless steel section.

CUSTOMISED SIZES AND COMBINATIONS AVAILABLE ON REQUEST.

CODE *Item code*	MODÈLE *Model*	DIMENSIONS (LxPxH) *Size (WxDxH)*
011SUP010	ABSTELLTISCHCHEN mod. S.10	452 x 452 x 685 mm
011SUP020	ABSTELLTISCHCHEN mod. S.20	557 x 557 x 685 mm
011SUP026	ABSTELLTISCHCHEN mod. S.30	622 x 557 x 685 mm
011SUP041	ABSTELLTISCHCHEN mod. SO.	992 x 566 x 681 mm
011SUP050	ABSTELLTISCHCHEN mod. S.100	1020 x 502 x 529 mm

Cod. 050V0170F rev.4

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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RÉSERVOIR “FROZEN CAMURRI”

CONTENITORE "FROZEN CAMURRI"

CAMURRI
BREVETTI

mod. CFC.10

CONTENITORE "FROZEN CAMURRI"

"FROZEN CAMURRI" mod. CFC.10

Le Réservoir **"FROZEN" Camurri** est une machine spécial qui permet de refroidir, conserver et distribuer le yogourt, les jus et les boissons grâce à l'implantation réfrigérante avec réglage thermostatique de la température.
Grâce au Brevet Camurri, le produit se conserve parfaitement grâce au mixeur et à la température constante du réglage thermostatique.
Les propriétés organoleptiques sont preservées et valorizées.
C'est une machine indispensable pour le Spas, les institutes thermales, les villages touristiques, les agrotourismes, les services de catering et banqueting, les bars, les glaciers o tout type de collectivité en générale.

L'appareil est équipé d'un viseur digital externe réglable de la température.
Avec mixeur.
Disponibles en version inox, dorée 24 kt et sublimée.

"FROZEN CAMURRI" mod. CFC.10

*The dispenser **"FROZEN" Camurri** is a special unit, able to cool, maintain and dispense yoghurt, juices and drinks thanks to its cooling system with temperature regulation.*
Thanks to Camurri's patent, the delicious flavour is perfectly maintained over time thanks to the special mixer that ensures the product is constantly homogeneous and it is maintained at a constant temperature by thermostat regulation. So flavour and organoleptic properties are perfectly maintained and improved.
It is the ideal solution for fitness centres, SPAs, tourist centres, farm holidays, catering and banqueting service, bars, ice-creams shops or any kind of communities.

Equipped with digital external temperature regulation.
Wholly manufactured in stainless steel 18/10
Equipped with mixer.
Available in the stain steel, gold plate 24KT and special sublimated version.

CAMURRI BREVETTI

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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Cod. 050V0195F rev.0

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MASTRO GOURMET

MASTRO GOURMET

CAMURRI' SYSTEM

Il nuovo sistema brevettato per produrre la Birra Artigianale!

Le nouveau système breveté pour produire la Bière artisanale!

The new innovative system patented to produce handcrafted Beer!

CONTATTATECI
CONTACTEZ NOUS
CONTACT US:
infocamurri@camurri.it
+39 0522 973002

CAMURRI
BREVETTI

MASTRO GOURMET mod. MG.50

La MASTRO GOURMET mod. MG.50 è una attrezzatura innovativa (Brevetto Camurri) che permette di preparare e produrre, con la massima facilità innumerevoli tipologie di prodotti, come la birra artigianale, la cioccolata calda, i mosti, le salse, il vin brulé, i brodi, le infusioni, i formaggi, i latticini e tutto quello che il Vs. gusto "gourmand" Vi suggerirà!

Costruita completamente in acciaio Aisi 304, è dotata di un programmatore PLC che consente di controllare, regolare e programmare in modo automatico i tempi e le temperature desiderate nell' elaborazione delle Vs. ricette. Il motoriduttore, posto nella parte inferiore, che provvede, tramite un apposito miscelatore modulare, al corretto impasto delle miscele e degli ingredienti, valorizzandone così le proprie qualità e mantenendo sempre omogeneo il prodotto preparato.
La Sua doppia caldaia permette di mantenere il gusto ed il prodotto inalterato nel tempo, valorizzandone le caratteristiche organolettiche, grazie allo speciale sistema "Bagnomaria Camurri"; Due pratiche maniglie consentono poi facilmente il trasporto e la movimentazione della Mastro Gourmet.
Una vasta gamma di accessori Vi permetterà di elaborare la produzione delle Vs. birre artigianali.

Indispensabile per micro birrerie, home brewers, pub, agriturismi, centri di formazione come scuole alberghiere e per tutte le attività che desiderano promuovere la loro ricetta artigianale.
Capacità min. circa 20 l e max. circa 60 l per ogni produzione.
Marcatura CE.

La machine MASTRO GOURMET mod. MG.50 est un appareil innovateur (Brevet Camurri) qui Vous permet de préparer et produire, très simplement, beaucoup de produits comme la bière artisanale, le chocolat chaud, les sauces, le vin chaud, les bouillons, les infusions, les fromages, les laitages et tout ce que Votre gout « gourmet » Vous suggérera!
Construite en acier inox 18/10, elle est équipée avec:
Un programmateur PLC qui Vous aide à contrôler, régler et programmer automatiquement les temps et les températures sélectionnées dans Vos recettes ;
Un moto-reducteur, qui se trouve dans la partie inferieure, s'occupe, grâce au mixeur, au correct mélange des ingrédients, en valorisant ses qualités et en gardant homogène le produit préparé ;
La cuisson se fait à l'aide du système spécial « Bain-marie Camurri » qui permet de garder le goût et le produit inaltérés dans le temps et d'en valoriser les caractéristiques organoleptiques ;
Deux résistances pour le réchauffement; Deux poignées pratiques qui permettent le transport de la machine.

Très facile à utiliser, nettoyer et maintenir.
Une gamme d'accessoires Vous permet d'élaborer la production de Vos bières artisanales.
C'est une machine indispensable pour les micro-brasseries, les pubs, les agritourismes, les écoles de formation et pour tous les activités qui désirent valoriser leur recette artisanale.

Capacité min. environ 20 l et max. environ 60 l pour chaque production.
Construit en acier inox 18/10.
Marque CE
Système de qualité certifié UNI EN ISO 9001:2008

MODEL	DIMENSIONS (L x P x H)	NET WEIGHT	POWER SUPPLY	MAX POWER INPUT
Stain Steel Aisi 304	570x590x1005 mm	34 kg.	230 V ~	3 kW

Cod. 050V0197 rev. 2

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

CAMURRI BREVETTI

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CAMURRI BRAUER

CAMURRI BRAUER

CAMURRI' SYSTEM

Il nuovo sistema brevettato per produrre la Birra Artigianale!

Le nouveau système breveté pour produire la Bière artisanale!

The new innovative system patented to produce handcrafted Beer!

CONTATTATECI
CONTACTEZ NOUS
CONTACT US:
infocamurri@camurri.it
+39 0522 973002

CAMURRI
BREVETTI

CAMURRI BRAUER mod. CB.50

Pratica e di semplice uso, la nuova CAMURRI BRAUER (Brevetto Camurri) permette di preparare un'ottima birra artigianale, utilizzando prodotti naturali e qualsiasi tipo di ricetta.

Costruita completamente in acciaio Aisi 304, è dotata di un programmatore PLC che consente di controllare, regolare e programmare in modo automatico i tempi e le temperature desiderate nell' elaborazione delle Vs. ricette. Il motoriduttore, posto nella parte inferiore, provvede, tramite un apposito miscelatore modulare, al corretto impasto delle miscele, valorizzandone così le qualità organolettiche e grazie al sistema Camurri permette una migliore estrazione zuccherina rispetto ad altri sistemi. Due pratiche maniglie consentono poi facilmente il trasporto e la movimentazione della attrezzatura.
Una vasta gamma di accessori vi permetterà di elaborare la produzione delle Vs. birre artigianali.

Indispensabile per micro birrerie, home brewers, pub, agriturismi, centri di formazione come scuole alberghiere e per tutte le attività che desiderano promuovere la loro ricetta artigianale.

Capacità min. circa 20 l e max. circa 60 l per ogni produzione.
Marcatura CE

Pratique et très simple à utiliser, la nouvelle machine CAMURRI BRAUER (Brevet Camurri) permet de préparer une bière artisanale, en utilisant des produits naturels et tout type de recette.

Construite en acier inox 18/10, elle est équipée avec:
Un programmateur PLC qui Vous aide à contrôler, régler et programmer automatiquement les temps et les températures sélectionnées dans Vos recettes;
Un moto-reducteur, qui se trouve dans la partie inferieure, s'occupe, grâce au mixeur, au correct mélange des ingrédients, en valorisant ses qualités et en gardant homogène le produit préparé ;
Deux résistances pour le réchauffement;
Deux poignées pratiques qui permettent le transport de la machine.

Très facile à utiliser, nettoyer et maintenir.
Une gamme d'accessoires Vous permet d'élaborer la production de Vos bières artisanales.

C'est une machine indispensable pour les micro-brasseries, les pubs, les agritourismes, les écoles de formation et pour tous les activités qui désirent valoriser leur recette artisanale.

Capacité min. environ 20 l et max. environ 60 l pour chaque production.
Marque CE

MODEL	DIMENSIONS (L x P x H)	NET WEIGHT	POWER SUPPLY	MAX POWER INPUT
Stain Steel Aisi 304	580x595x880 mm	27 kg	230 V ~	3 kW

Cod. 050A0196 rev.2

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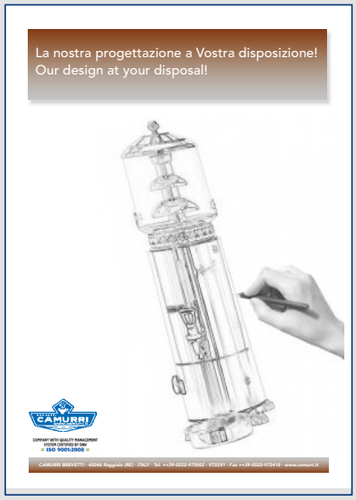
PERSONNALISATION



La nostra progettazione a Vostra disposizione!
Our design at your disposal!

Su quantità si progettano e realizzano personalizzazioni delle attrezzature per rispondere alle richieste del cliente.

Disponibili a richiesta
anche modelli in versione economy.

We design and produce customizations of equipment to satisfy customers' requests.

Economic models are available on request.

BREVETTI CAMURRI
www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
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La empresa

Federico Camurri, el fundador de la empresa Camurri Brevetti, empieza mu joven como aprendiz de artesano en la empresa de familia "F.lli Camurri fu Silvio", "la Buteiga", una fabrica e una escuela de vida de quatro generaciónes

Al principio de los años '70, Federico Camurri cooperava con su padre Sildo Camurri en la realización de una nueva empresa: "Camurri cav. Sildo e Figlio".
La fuerte voluntad de Sildo en creer en sus propias idea y en la sinergia con Federico van a crear una empresa lider a nivel nacional y internacional en la producción de maquinas por la preparación de café filtro y the, chocolateras, productores de agua caliente y de vapor, contenedores termico y baño de Maria, carros distribudores de bebidas.

En esta realidad nació "Camurri Brevetti", con raices propias de una tierra, la Emiliana, donde el vinculo entre el campo, la mecanica agricola y automovilistica enlazado al ingenio humano, llevaran empresas conocidas en todo el mundo.

Desde mas de 40 años, los valores historicos de la empresa se mantienen vivos gracias al compromiso continuo de Federico Camurri y de sus colaboradores.

Todos los dias y con abnegación, buscamos de contestar a todo tipo de exigencia de los que rebuscan las mejores soluciones profesionales innovadoras, que son frutos de nuestras experiencias artesanas y del dinamismo que siempre nos marcan, realizando siempre nuevo equipamiento

Máquinas para café

Grupo Hotelero
Grupo Contenedor

Producción de Vapor

Contenedor a baño de maría

Produccíon de agua caliente

Chocolatera a baño de maría

Chocolatera a baño de maría fontana

Chocolatera Baby

Contenedores Térmicos
Contenedores Térmicos con Resistencia

Carros y Mesas

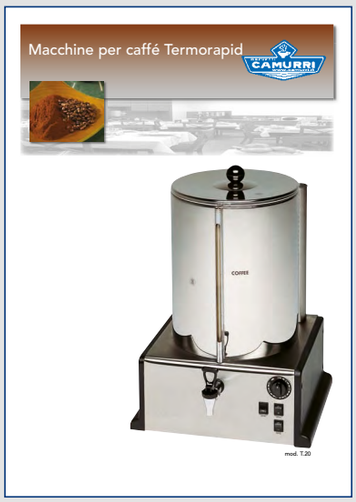
Contenedor “FROZEN CAMURRI”

“MASTRO GOURMET”

“CAMURRI BRAUER”

Personalizaciones

MÁQUINAS PARA CAFÉ



back to home

to index

Macchine per caffé Termorapid

mod. T.3

Macchine per caffé Termorapid

"TERMORAPID"

MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ O TÉ
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos T.3 - T.RA.5

La Máquina para café TERMORAPID permite obtener en poco tiempo un café y/o té óptimos.
Gracias al sistema de filtrado lento **Patente Camurri**, el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Permite mantener la bebida a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Restaurantes – Self-Service (Autoservicios) – Comedores – Colegios – Escuelas – Internados – Hospitales – Locales Públicos en general – Industrias de la Confitería – Heladerías – Confiterías – Fast-food.

Completamente fabricadas de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.
Alimentación manual del agua.

"TERMORAPID"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.3 – T.RA.5 versions available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Confectionary Industry - Ice Cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Manual water fill.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 100 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
001T010	T.3	3 l	30	1,5 kW	230 V ~	345x400x560 mm	MANUAL *Manual*
001T015	T.RA.5	5 l	50	1,5 kW	230V ~	345x400x630 mm	MANUAL *Manual*

Cod. 050V00305 rev.7

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Macchine per caffé Termorapid

mod. TC.3

mod. 012A305

Macchine per caffé Termorapid

"TERMORAPID CAMURRINA mod. TC.3"

MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ O TÉ
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de Productos frescos y naturales

Disponible en el modelo TC.3

La Máquina para café TERMORAPID permite obtener en poco tiempo un óptimo café tradicional al estilo italiano o al estilo americano, té, malta, infusiones u otra bebida para café Irlandés, cocktail de café, café frío, café para granizado al estilo siciliano, de manera fácil y rápida.
Posee un depósito extraíble para la alimentación de agua, con indicación de nivel y de bebida.
Gracias al sistema de filtrado lento **Patente Camurri,** el producto natural se valoriza y, el gusto y el aroma se conservan perfectamente durante todo el servicio.
Permite mantener la bebida a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
El depósito de mochila también puede utilizarse para enfriar la bebida contenida en la misma máquina.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno, donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables, sin renunciar a la estética.**
Para Bares - Cafeterías - Bares Americanos - Pastelerías - Hoteles -Restaurantes - Self-Service (Autoservicios) Servicios de Catering y - Locales Públicos en general.

Completamente fabricadas de acero inoxidable 18/10.
Alimentación manual.
Regulación Termostática de la temperatura.
Funcionamiento automático.
También puede entregarse en la versión dorada 24kt.

"TC.3 TERMORAPID CAMURRINA"

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

TC.3 version

TERMORAPID coffee machines *make an excellent cup of traditional Italian or American style coffee, tea, barley coffee, herbal tea or other bases for Irish coffees, coffee cocktails, iced coffee or Sicilian style coffee slushies in minutes.*
Complete with a removable water tank with water and beverage levels.
The natural flavour and aroma of the beverage are enriched and maintained for as long as the machine is running thanks to ***Camurri's*** *slow filter system.*
The appliance's inbuilt thermostat can be adjusted so the beverage remains at the optimum temperature for as long as required.
The special side-fitted tank can be also used to chill the beverages inside the appliance.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage, with no compromise to its looks.***
Ideal for coffee bars - Cafes - American Bars - Confectioner's - Hotels - Restaurants - Self Service cafes - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Manual water fill.
Thermostat control
Automatic operation.
Also available in a 24 carat gold plated version.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 100 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
001T012	TC.3	3 l	30	1,5 kW	230 V ~	300x370x530 mm	MANUAL *Manual*

Cod. 050V0035S rev.2

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Macchine per caffé Termorapid

mod. T.20

Macchine per caffé Termorapid

"TERMORAPID"
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ O TÉ
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos T.5 - T.9 - T.20 - T.30* - T.50*

La máquina para café TERMORAPID permite obtener en poco tiempo un café o té óptimos.
Gracias al sistema de filtrado lento **Patente Camurri,** el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Permite mantener la bebida a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Restaurantes – Self-Services (Autoservicios) – Comedores – Colegios – Escuelas – Internados – Hospitales - Locales Públicos en general –Heladerías – Confiterías - Fast-food.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

"TERMORAPID"
PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.5 - T.9 - T.20 - T.30* - T.50* versions available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream Shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 100 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
001T020	T.5	5 l	50	2,3 kW	230V ~	390x460x540 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*
001T030	T.9	9 l	90	2,3 kW	230V ~	390x460x630 mm	
001T050	T.20	20 l	200	5,6 kW	400V 3N ~	490x610x697 mm	
*001T061	T.30	30 l	300	5,6 kW	400V 3N ~	512x710x749 mm	
*001T070	T.50	50 l	500	5,6 kW	400V 3N ~	512x710x877 mm	

Cod. 050V0040S rev.10

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

*La base no corresponde a la foto. **Base unit not shown in photo.*

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Macchine per caffé Termorapid Alberghiera

mod. TA.25

Macchine per caffé Termorapid Alberghiera

"TERMORAPID HOTELERA" Mod. TA.

MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ O TÉ
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos TA.5 - TA.9 - TA.25 - TA.50

La máquina para café TERMORAPID HOTELERA permite obtener en poco tiempo un café y/o té óptimos. Gracias al sistema de filtrado lento **Patente Camurri,** el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Permite mantener la bebida a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
El modelo hotelero cuenta con dos equipos completamente independientes entre sí. También pueden utilizarse al mismo tiempo para dos bebidas diferentes.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Restaurantes – Self-Services (Autoservicios) – Comedores – Colegios – Escuelas – Internados – Hospitales - Locales Públicos en general –Heladerías – Confiterías - Fast-food.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.
Poseen dos equipos completamente independientes entre sí.

" TERMORAPID ALBERGHIERA "

PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

TA.5 - TA.9 - TA.25 - TA.50 versions available

TERMORAPID ALBERGHIERA coffee machines *makes an excellent cup of coffee or tea in minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's patented*** *slow filter system.*
The inbuilt thermostat guarantees the beverage temperature remains controlled for the time required.
The special catering version has two completely independent units that can make two different drinks at the same time.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream Shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Two completely independent units.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 100 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
001T080	TA.5	10 l	100	4,6 kW	400V 3N ~	740x460x540 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*
001T090	TA.9	18 l	180	4,6 kW	400V 3N ~	740x460x630 mm	
001T100	TA.25	50 l	500	11,2 kW	400V 3N ~	892x550x753 mm	
*001T110	TA.50	100 l	1000	11,2 kW	400V 3N ~	1086x690x877 mm	

*La base no corresponde a la foto. *Base unit not shown in photo.*

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

Cod. 050V00505 rev.10

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Macchina per caffé Termorapid

mod. T.200

Macchina per caffé Termorapid

"TERMORAPID"
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ O TÉ
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo T.200

La máquina para café TERMORAPID permite obtener en poco tiempo un café y/o té óptimos.
Gracias al sistema de filtrado lento **Patente Camurri,** el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Fácil de usar, permite el suministro directo de la bebida.
Reúne en un sólo modelo dos máquinas para café completamente independientes entre sí, con posibilidad de utilizarlas de manera individual y/o al mismo tiempo, de 100 l cada una.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Villas Turísticas – Self-Service (Autoservicios) – Comedores – Hospitales – Locales Públicos en general – Industrias de la Confitería, del Helado, Pastelera, Industrias de Bebidas y Licores.

Fabricada completamente de acero inoxidable 18/10.
Funcionamiento automático.

"TERMORAPID"
PREPARES, STORES AND SERVES COFFEE OR TEA
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

T.200 version available

TERMORAPID coffee machines *make an excellent cup of coffee or tea in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to* ***Camurri's*** *slow filter system.*
Easy to use so customers can serve themselves.
Combines two, fully independent, 100-litre coffee machines in a single unit that can be used individually or simultaneously.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Holiday resorts - Self-service cafes - Canteens - Hospitals - Catering businesses in general - Confectionary, ice cream, beverage and the wines and spirits industries.

Made entirely in 18/10 stainless steel.
Automatic operation.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 100 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
001T120	T.200	200	2000	24 kW	400V~	1230x960x1220 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*

Cod. 050V00605 rev.7

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Macchina per caffé Termorapid Express

mod. TE.PAC.9

Macchina per caffé Termorapid Express

"TERMORAPID EXPRESS" Mod. TE.PAC.
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ DE FILTRO, CAFÉ TIPO EXPRÉS Y AGUA CALIENTE
TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo TE.PAC.9

La máquina para café TERMORAPID EXPRESS TE.PAC.9, única e insustituible en su género, reúne en un solo modelo dos diferentes equipos completamente independientes entre sí con la posibilidad de hacerlos funcionar de manera individual y/o al mismo tiempo.
Permite obtener en poco tiempo un café de filtro o de tipo exprés óptimo y agua caliente en ciclo continuo para la preparación de té o infusiones.
Gracias al sistema de filtrado lento **Patente Camurri,** el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Permite mantener la bebida a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
Fácil de usar, permite el suministro directo de la bebida.
Mandos, instrumentación y programación de los tiempos y de las dosis reguladas mediante PLC.
Creada gracias a la experiencia y la búsqueda constante de CAMURRI para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para satisfacer todas las exigencias del sector turístico-hotelero, de restauración rápida y de los locales públicos en general.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

"TE.PAC TERMORAPID EXPRESS "
PREPARES, STORES AND SERVES FILTER COFFEE, ESPRESSO AND HOT WATER
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products

TE.PAC.9 version available

The TE.PAC.9 Termorapid Express *is a unique* ***coffee machine*** *that combines two completely independent appliances in one, and can be used individually or at the same time.*
The machine makes excellent filter or espresso coffee in minutes and provides a non stop supply of hot water that can be used for making normal or herbal teas.
The flavour and aroma of the beverage are enriched and maintained for as long as the machine is running thanks to ***Camurri's patented*** *slow filter system and the appliance's inbuilt thermostat can be adjusted so it remains at the optimum temperature for as long as required.*
Easy to use so customers can serve themselves.
Controls, timer and dosage settings are adjusted using the PLC.
The latest product to come from CAMURRI'S experience and ongoing research aiming to solve all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
An excellent solution for hotels, fast food outlets and cafes and catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	Producción de Café *Coffee Production*	AGUA CALIENTE *Hot water*	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
001T041E	TE.PAC.9	5min/l Capacidad total 9l Total Capacity 9l	2min/l	4,7 kW	230V~	380x515x750 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*

Suministro de café tipo exprés *Espresso coffee dispenser*		Suministro de agua caliente *Hot water dispenser*		Suministro de café de filtro *Filter coffee dispenser*	
Sec	cc	Sec	cc	Sec	cc
1,6	40	5,5	140	2,6	120

Cod. 050V0043S rev.7

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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GRUPO HOTELERO
GRUPO CONTENEDOR

back to home

to index

Gruppi Alberghieri

mod. GAT. 9

Gruppi Alberghieri

"GRUPO HOTELERO" Mod. GAT
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE BEBIDAS PARA EL DESAYUNO
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos GAT.5 - GAT.9 - GAT.20 - GAT. 50

EL GRUPO HOTELERO mod. GAT reúne en un sólo modelo tres equipos diferentes completamente independientes entre sí.
Un distribuidor de café Termorapid para obtener un óptimo café de filtro. Gracias a nuestro sistema de filtrado lento **"Patente CAMURRI"** permite aprovechar completamente el polvo de café con un notable ahorro respecto de los sistemas tradicionales.
Un contenedor para calentamiento a baño de maría y/o para mantener caliente la leche o cualquier otra bebida.
Una máquina para la producción de agua caliente en ciclo continuo que permite una producción de 1l de agua a 80/90°C cada 2 minutos, para preparar té, manzanilla, preparados solubles e infusiones en general.
Permite mantener las bebidas a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
Fácil de usar, permite el suministro directo de las bebidas.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Self-Service (Autoservicios) – Comedores – Colegios - Escuelas – Internados – Locales Públicos en general.

Fabricada completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

"GAT HOTEL UNIT"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

GAT.5 - GAT.9 - GAT.20 - GAT.50 versions available

The GAT Hotel Unit *combines three independent appliances in one.*
A Termorapid coffee machine to make excellent filter coffee. ***Camurri's patented*** *slow filter system makes sure all the aroma and flavour is transferred from the coffee powder to the beverage, resulting in considerable savings compared to traditional methods.*
A bain-marie beverage dispenser to heat and/or keep milk or any other beverage warm.
A water boiler for non-stop hot water, generating 1 litre of water at 80°C/90°C every 2 minutes to make tea, chamomile tea, herbal teas and other soluble beverages.
With thermostat control so that beverages stay at the optimum temperature for as long as required.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels – Self-service cafes – Canteens – Schools - Boarding schools - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD - *Capacity*			N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA)) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
		Café *Coffee*	Leche *Milk*	Agua caliente *Hot water*					
002GAT010	GAT. 5	5 l	5 l	2min/l	75	6,2 kW	400V 3N ~	740x460x540 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*
002GAT020	GAT. 9	9 l	10 l	2min/l	145	6,2 kW	400V 3N ~	740x460x630 mm	
002GAT040	GAT. 20	20 l	20 l	2min/l	250	10,4 kW	400V 3N ~	892x550x697 mm	
002GAT050*	GAT. 50*	50 l	47,5 l	2min/l	585	12,8 kW	400V 3N ~	1086x650x877 mm	

*La base no corresponde a la foto. * *Base unit not shown in photo.*

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Cod. 050V0080S rev.12

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Gruppi Alberghieri Ca_puccina

mod. GAE.C.9

Gruppi Alberghieri Ca_puccina

"GRUPO HOTELERO Ca_puccina" Mod. GAEC
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO
DE BEBIDAS PARA EL DESAYUNO
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo GAE.C.9

EL GRUPO HOTELERO Ca_puccina mod. GAEC reúne en un sólo modelo tres equipos diferentes completamente independientes entre sí.
Única e insustituible en su género para la conservación y el suministro de bebidas, lleva a cabo múltiples funciones y servicios como la producción y el suministro de un café de filtro óptimo o tipo exprés, capuchino, agua caliente en ciclo continuo para la preparación de té u otras infusiones, para calentar y suministrar leche caliente con espuma para capuchino, café con leche u otras bebidas a base de leche.
Gracias al sistema de filtrado lento Patente Camurri, el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Permite mantener la bebida a temperatura constante durante el tiempo deseado, mediante la regulación termostática de la temperatura.
Fácil de usar, permite el suministro directo de la bebida.
Mandos, instrumentación y programación de los tiempos y de las dosis reguladas mediante PLC.
Dispositivo autolimpiante que suministra leche, respetando las normativas higiénicas.
Creada gracias a la experiencia y la búsqueda constante de CAMURRI para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para satisfacer todas las exigencias del sector turístico-hotelero, de restauración rápida y de los locales públicos en general.

Fabricadas de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

" GAEC Ca_puccina HOTEL UNIT"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

GAE.C.9 version available

The GAEC Ca_puccina Hotel Unit *model combines three completely independent appliances in one.*
Its unique multifunctional features cater for the storing and serving of beverages in addition to other functions, such as making and serving excellent filter or espresso coffee and cappuccino. It is also a water boiler for a non stop supply of hot water for tea or herbal teas and can heat and froth milk for cappuccino, macchiato coffee or other beverages made with milk.
Camurri's patented *slow filter system enriches and preserves the flavour and aroma for as long as the machine is running.*
With thermostat control so that beverages stay at the optimum temperature for as long as required.
Easy to use so customers can serve themselves.
Controls, timer and dosage settings are adjusted using the PLC.
The milk dispenser cleans itself automatically in compliance with hygiene standards.
The latest product to come from CAMURRI'S experience and ongoing research aiming to solve all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for hotels and the hospitality industry, fast food outlets, cafes and catering businesses in general.
Manufactured in 18/10 stainless steel.

Made in 18/10 stainless steel
Automatic operation
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD - *Capacity*		Agua caliente *Hot water*	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
		Café *Coffee*	Leche *Milk*					
002GAT035EC	GAE.C.9	9 l	10 l	2 min/l	6,32 kW	400V 3N ~	652x560x735 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*

Suministro de capuchino *Cappuccino dispenser*		Suministro de leche *Milk dispenser*		Suministro de café tipo exprés *Espresso coffee dispenser*		Suministro de agua caliente *Hot water dispenser*		Suministro de café de filtro *Filter coffee dispenser*	
sec	cc	sec	cc	sec	cc	sec	cc	sec	cc
8,5	140	8	120	3	40	2,2	140	2,6	120

Cod. 050V0250S rev.7

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Los suministros presentes en la tabla citada anteriormente indican potencias teóricas. ***The distribution written in the table above indicate teorical potentiality.***

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Gruppi Contenitori

mod. GC.5

Gruppi Contenitori

"GRUPO CONTENEDOR mod. GC"
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE BEBIDAS PARA EL DESAYUNO
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos GC.5 - GC.10 - GC.20

El Grupo Contenedor mod. GC reúne en un sólo modelo tres equipos diferentes completamente independientes entre sí.
Un distribuidor de café Termorapid permite obtener en poco tiempo un café de filtro óptimo.
Gracias al sistema de filtrado lento **Patente Camurri,** el gusto y el aroma se valorizan y se conservan perfectamente durante todo el servicio.
Dos contenedores para calentamiento a baño de maría de la leche o de cualquier otra bebida.
Cada equipo conserva la bebida a temperatura constante durante todo el tiempo que se desee mediante regulación termostática y es completamente independiente de los otros, con posibilidad de funcionar al mismo tiempo o individualmente.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Restaurantes - Self-Services (Autoservicios) – Comedores – Colegios - Escuelas – Internados – Hospitales -Locales en general - Fast-food.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

"GC DISPENSER UNIT"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

GC.5 - GC.10- GC.20 versions available

The GC Dispenser Unit *combines three independent appliances in one.*
A Termorapid coffee machine to make excellent filter coffee in a matter of minutes whose flavour and aroma are enriched and maintained for as long as the machine is running thanks to ***Camurri's*** *slow filter system.*
Two bain-marie beverage dispensers for heating milk or other beverages.
Each unit operates completely independently and has a thermostat so that beverages stay at the optimum temperature for as long as required. The units can be used alone or in combination with the others.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants -Self-service cafes - Canteens - Schools - Boarding schools - Hospitals - Catering businesses in general - Fast food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD - *Capacity*			N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
		Café *Coffee*	Leche *Milk*	Té *Tea*					
003G010	GC. 5	5 l	5 l	5 l	75	5,3 kW	400V 3N ~	895x460x540 mm	Diámetro de conexión G 3/4 (agua fría) *G 3/4 connection (cold water)*
003G020	GC. 10	9 l	10 l	10 l	145	5,3 kW	400V 3N ~	895x460x630 mm	
003G030	GC. 20	20 l	20 l	20 l	300	10,4 kW	400V 3N ~	1190x550x697 mm	

Cod. 050V0100S rev.9

BREVETTI CAMURRI www.camurri.it

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Gruppi Alberghieri

mod. ICM. CTR. 10

Gruppi Alberghieri

"INTERNATIONAL COFFEE MACHINE"
MÁQUINAS PARA LA PRODUCCIÓN, CONSERVACIÓN Y SUMINISTRO DE CAFÉ DE FILTRO
TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales.

Disponible en el modelo sin resistencia mod. ICM.CT.10 – ICM.CT.20.
Disponible en el modelo con resistencia mod. ICM.CTR.10 – ICM.CTR.20.

Tropical, línea económica creada para satisfacer la necesidad de un precio moderado sin renunciar a la calidad y a la estética. La máquina para el café Camurri ICM , creada gracias a la búsqueda constante de un producto que debe ser cada vez más innovador, práctico y fiable, es un equipo con especificaciones internacionales que también responde a las más diversas exigencias manteniendo un producto de alta calidad, gracias al particular sistema de filtrado lento **Patente Camurri**, que pone de manifiesto la valorización de la materia prima.
Dotada de un distribuidor central ICM para el suministro de café de filtro y de agua caliente PAC en ciclo continuo independientes entre sí y, de dos Contenedores Térmicos ó 2 Contenedores Térmicos con Resistencia, que cuentan con grifos de suministro propios.
Este método especial permite obtener un café de filtro óptimo, aprovechando el café al máximo y valorizando sus características organolépticas, con un notable ahorro de tiempo, de personal y de materia prima respecto de los sistemas tradicionales; con un mayor dinamismo de los suministros porque gracias al uso de contenedores simples pueden llevarse a cabo suministros constantes.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Restaurantes – Self Service (Autoservicios) – Comedores – Colegios - Escuelas – Internados – Hospitales – Locales Públicos en general – Heladerías – Confiterías - Fast-food.
Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

"INTERNATIONAL COFFEE MACHINE"
PREPARES, STORES AND SERVES FILTER COFFEE. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

ICM.CT.10 – ICM.CT.20 versions without a heating element
ICM.CTR.10 – ICM.CTR.20 versions with a heating element

The Tropical line was designed to meet demands for an affordable product range without compromising on looks or quality

Camurri ICM coffee machines *are the latest product to come from the firm's ongoing research aiming to develop increasingly innovative, practical and reliable products. They comply with international standards and respond to a wide variety of demands. Their superior quality is guaranteed by* ***Camurri's patented*** *slow filtering system to make the most of the coffee itself.*
The machines have a main ICM unit that makes the filter coffee and a PAC non stop water boiler that runs independently plus two Thermal Beverage Dispensers with or without a heating element, with their own dispenser taps.
The special method produces excellent filter coffee, making the best use of coffee and enhancing the aroma and flavour of the blend. It also saves time, reducing the demands on personnel and wastage compared to traditional methods. Coffee is made and served faster, as it can be made non stop thanks to the two dispensers.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools- Hospitals - Catering businesses in general - Ice cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	TENSIÓN DE ALIMENTACIÓN *Power supply*		POTENCIA MÁX. ABSORBIDA *Power consumption*		DIMENSIONES (LxPxA) *Size (WxDxH)*
		ICM	LT.CT. 10 20/LT.CTR.10-20	ICM suministro/production	LT.CT. 10 20/LT.CTR.10-20	
E001T094	ICM CT. 10	400V 3N~	-	café/coffee 1,5 kW agua caliente/warn water 2,4 kW	-	440x390x720 mm
E001T095	ICM CTR. 10	400V 3N~	230V ~	café/coffee 1,5 kW agua caliente/warn water 2,4 kW	calentamiento 1,5 kW heating 1,5 kw	440x390x720 mm
E001T097	ICM CT. 20	400V 3N~	-	café/coffee 4 kW agua caliente/warn water 2,4 kW	-	950x540x750 mm
E001T098	ICM CTR. 20	400V 3N~	230V ~	café/coffee 4 kW agua caliente/warn water 2,4 kW	calentamiento 2 kW heating 2 kw	950x540x750 mm

Cod. 050V02005 rev.4

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PRODUCCIÓN DE VAPOR

Produttori di vapore

mod. VB.

mod. VB.
mod.CVB.

Produttore di vapore

MÁQUINA PARA LA PRODUCCIÓN INSTANTÁNEA Y CONTINUA DE VAPOR
mod."VAPORIZER"
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

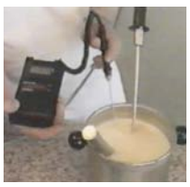
Disponible en los modelos VB.

Gracias al sistema de alimentación directa del agua **Patente Camurri** se obtiene vapor a 140 °C en pocos minutos.
Debido a sus dimensiones reducidas y la sencillez de las conexiones hidráulica y eléctrica puede instalarse en cualquier ambiente donde se necesite emplear vapor.
A pedido puede dotarse con bomba para el uso con depósito independiente de la red de agua.
La variedad de lanzas: larga, corta y de boquilla, permite su empleo en diferentes sectores de trabajo con usos específicos.
En los laboratorios de heladería y confitería para la cocción instantánea y en cualquier momento de cremas, cremas pasteleras, bases de helado, coberturas y salsas.
En los Bares, Restaurantes y Hoteles para calentar bebidas, preparar capuchino o chocolate.
En los laboratorios de gastronomía, charcuterías y distribuidores de alimentos para la cocción y el calentamiento.
En los laboratorios de peleterías para regenerar, limpiar y azular el pelo sin usar sustancias nocivas.
En todas las ocasiones que necesitan vapor instantáneo y continuo para la cocción, el calentamiento y la esterilización.
Además, son indispensables en todas las tareas para la limpieza, la esterilización, la desinfección por calor y la sanitización (autocontrol H.A.C.C.P.)
Indispensable en el sector Turístico-Hotelero, Alimenticio, Sanitario y Restauración Colectiva en general.
Para resolver todas las demandas funcionales, donde la calidad, la higiene, el ahorro de productos para la limpieza, la desinfección, el ahorro de tiempo y de mano de obra, son indispensables.

Construidas completamente de acero inoxidable 18/10.

"VAPORIZER" FOR INSTANT, NON STOP STEAM
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products

VB versions available.



*The direct connection to the mains water supply means **Camurri's patented** system is able to generate steam at 140°C in a matter of minutes.*
It can be installed anywhere you need a ready supply of steam thanks to its compact size and simple connections to the mains water and electricity.
Can be fitted with a pump for use with a tank, on request, so the appliance does not need connecting to the mains.
The various long, short or spouted lances adapt the appliance to a variety of applications and specific tasks.
Used by pastry chefs and in ice cream shops to prepare creamy desserts, confectioner's custard, ice cream bases, toppings and sauces instantly;
Used in Bars, Restaurants and Hotels to heat beverages, make cappuccino or hot chocolate.
Used in delicatessens, by manufacturers of salami and sausages, for food production in general, for cooking and heating;
Used in the fur and leather industry for reviving, cleaning and blue-rinsing furs without the need for toxic substances.
An ideal solution whenever a non stop supply of instant steam is needed for cooking, heating or sterilising
Essential for all businesses offering cleaning, sterilization, disinfection using heat and sanitisation services (self-monitoring H.A.C.C.P.).
Essential for the Hospitality industry and Hotels, for the Food and Health industries and Catering businesses in general.
A practical solution when it is essential to safeguard quality and hygiene, to cut expenses related to the purchase of cleaning and disinfection products and save time and human resources.

Made entirely in 18/10 stainless steel.

CÓDIGO *Item code*	MODELO *Model*	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*
004V041	VB.	3 kW	230V~	240 x 550 x 390 mm

Cod. 050V0212S rev.5

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CONTENEDOR A BAÑO DE MARÍA

back to home

to index

Contenitori Bagnomaria

mod. BM. 10

Contenitori Bagnomaria

"CONTENEDOR A BAÑO DE MARÍA" mod. BM
CONTENEDORES PARA PREPARAR, CONSERVAR Y SUMINISTRAR BEBIDAS PARA EL DESAYUNO
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos BM.5 – BM.10 – BM.20 – BM.30 – BM.50

El Baño de María Camurri permite calentar, conservar el calor y suministrar cualquier bebida (particularmente indicado para la leche).
Gracias a este particular sistema de baño de María, la bebida conserva sus propiedades organolépticas inalteradas en el tiempo.
El proceso de calentamiento es muy rápido y la bebida se conserva a temperatura constante mediante regulación termostática.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales – Hoteles – Restaurantes - Self-Service (Autoservicios) – Comedores – Colegios - Escuelas – Internados – Hospitales – Locales – Públicos en general – Heladerías – Confiterías - Fast-food.
También puede utilizarse como productor de agua caliente.
Puede entregarse en conjunto, en los modelos de una, dos o tres bebidas.

Completamente fabricado de acero inox 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

BM "BAIN-MARIE BEVERAGE DISPENSER"
DISPENSERS FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

BM.5 - BM.10 - BM.20 - BM.30 - BM.50 versions available

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels – Restaurants – Self-service cafes – Canteens – Schools – Boarding schools – Hospitals – Catering businesses in general – Ice-cream shops – Confectioner's shops – Fast-food outlets.
Can also be used as a water boiler.
Can be supplied in combo sets for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	PRODUCCIÓN *Production*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
005BM010	BM.5	5 l	25	0,9 kW	230V ~	296x390x473 mm	Diámetro de conexión G 3/4 *G 3/4 connection*
005BM020	BM.10	10 l	50	1,5 kW	230V ~	346x440x576 mm	
005BM030	BM.20	20 l	100	2,4 kW	230V ~	447x540x643 mm	
005BM040	BM.30	30 l	150	4,8 kW	400V 3N ~	548x610x614 mm	
005BM050	BM.50	47,5 l	237	4,8 kW	400V 3N ~	548x610x825 mm	

Cod. 050V01205 rev.9

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Contenitori Bagnomaria

mod. BMD. 10

Contenitori Bagnomaria

"CONTENEDOR A BAÑO DE MARÍA mod. BMD"
CONTENEDORES PARA PREPARAR, CONSERVAR Y SUMINISTRAR BEBIDAS PARA EL DESAYUNO
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos BMD.5* – BMD.10 – BMD.20 – BMD.50*

El Baño de María Camurri permite calentar, conservar el calor y suministrar cualquier bebida (particularmente indicado para la leche).
Gracias a este particular sistema de baño de María, la bebida conserva sus propiedades organolépticas inalteradas en el tiempo.
El proceso de calentamiento es muy rápido y la bebida se conserva a temperatura constante mediante regulación termostática.
En el modelo BMD se unen en un único modelo dos equipos completamente independientes entre sí, con la posibilidad de hacerlos funcionar de manera individual o conjunta.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad,el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales - Hoteles - Restaurantes - Self-Services - Comedores - Colegios - Escuelas - Internados - Hospitales - Locales Públicos en general - Confiterías - Fast-food.
También puede utilizarse como productor de agua caliente.
Puede entregarse en los modelos de una, dos o tres bebidas.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

BMD "BAIN-MARIE BEVERAGE DISPENSER"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

BMD.5 - BMD.10 - BMD.20 - BMD.50* versions available*

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
The BMD combines two appliances in one machine that run completely independently and can be used either individually or in combination.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding schools - Hospitals - Catering businesses in general - Confectioner's shops - Fast-food outlets.
Can also be used as a water boiler.
Versions are available with dispensers for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	PRODUCCIÓN *Production*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
*005BM060	BMD.5*	10 l	50	1,8 kW	230V ~	460x390x513 mm	Diámetro de conexión G 3/4 *G 3/4 connection*
005BM070	BMD.10	20 l	100	3 kW	230V ~	740x460x630 mm	
005BM080	BMD.20	40 l	200	4,8 kW	400V 3N ~	892x610x672 mm	
*005BM090	BMD.50*	95 l	474	9,6 kW	400V 3N ~	1086x650x877 mm	

Cod. 050V0130S rev10

BREVETTI CAMURRI www.camurri.it

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*Base que no corresponde a la foto. * *Base unit not shown in photo.*

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Contenitori Bagnomaria

mod. BMT. 20

Contenitori Bagnomaria

"CONTENEDOR A BAÑO DE MARÍA" mod. BMT
CONTENEDORES PARA PREPARAR, CONSERVAR Y SUMINISTRAR BEBIDAS PARA EL DESAYUNO
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos BMT.5* - BMT.10 - BMT.20

El Baño de María Camurri permite calentar, conservar el calor y suministrar cualquier bebida (particularmente indicado para la leche).
Gracias a este particular sistema de baño de María, la bebida conserva sus propiedades organolépticas inalteradas en el tiempo.
El proceso de calentamiento es muy rápido y la bebida se conserva a temperatura constante mediante regulación termostática.
En el modelo BMT se unen en un único modelo tres equipos completamente independientes entre sí con la posibilidad de hacerlos funcionar de manera individual o conjunta.
Fácil de usar, permite el suministro directo de la bebida.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Hostales - Hoteles - Restaurantes - Self-Services - Comedores - Colegios - Escuelas - Internados - Hospitales - Locales Públicos en general - Confiterías - Fast-food.
También puede utilizarse como productor de agua caliente.
Puede entregarse en los modelos de una, dos o tres bebidas.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.

BMT "BAIN-MARIE BEVERAGE DISPENSER"
FOR THE PREPARATION, STORAGE AND SERVING OF BREAKFAST BEVERAGES
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

BMT.5 - BMT.10 - BMT.20 versions available*

The Camurri Bain-Marie *dispenser heats and serves any type of beverage at the optimum temperature (especially milk).*
The special, bain-marie system ensures the taste of the beverage will not be affected even after a considerable period of time.
Beverages are heated rapidly and kept at a constant temperature using a thermostat.
The BMT combines three appliances in one machine that run completely independently and can be used either individually or in combination.
Easy to use so customers can serve themselves.
Solves all the needs of modern cafeterias where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding schools - Hospitals – Catering businesses in general – Confectioner's shops – Fast-food outlets.
Can also be used as a water boiler.
Versions are available with dispensers for one, two or three beverages.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.

CÓDIGO *Item code*	MODELO *Model*	PRODUCCIÓN *Production*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
*005BM100	BMT.5*	15 l	75	2,7 kW	230V ~	700x390x513 mm	Diámetro de conexión G 3/4 *G 3/4 connection*
005BM110	BMT.10	30 l	150	4,5 kW	400V 3N ~	895x460x630 mm	
005BM120	BMT.20	60 l	300	7,2 kW	400V 3N ~	1190x590x672 mm	

Cod. 050V0140S rev.12

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

*Base que no corresponde a la foto. * *Base unit not shown in photo.*

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PRODUCCÍON DE AGUA CALIENTE

Produttori di acqua calda

mod. HWU.10

Produttori di acqua calda

"MÁQUINA PARA LA PRODUCCIÓN DE AGUA CALIENTE Mod. HWU"
MÁQUINA PARA LA PRODUCCIÓN EN CICLO CONTINUO DE AGUA CALIENTE
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos HWU.10 - HWU.20 - HWU.30 - HWU.50

La máquina para la producción de agua caliente Camurri permite producir en ciclo continuo agua caliente a 90° aproximadamente para la preparación de té, infusiones y preparados solubles.
Cuenta con resistencia y termostato para la regulación de la temperatura y con grifo de suministro.
Fácil de usar, puede utilizarse para el suministro directo del agua caliente.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo y de personal son indispensables.**
Para Hostales – Hoteles – Restaurantes - Self Service (Autoservicios) – Comedores – Colegios - Escuelas – Internados – Hospitales - Locales Públicos en general – Heladerías – Confiterías - Fast-food.

Completamente fabricada de acero inoxidable 18/10.
Funcionamiento automático.

"HWU WATER BOILER"
PRODUCES A NON STOP SUPPLY OF HOT WATER
ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

HWU.10 - HWU.20 - HWU.30 - HWU.50 versions available

The Camurri *water boiler provides a non stop supply of hot water at around 90°C that can be used for making tea, herbal teas and soluble beverages.*
Complete with a heating element, thermostat and dispenser tap.
A simple and easy to use solution for a ready supply of hot water on tap.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time and reducing the demands on personnel.***
Ideal for Hotels - Restaurants - Self-service cafes - Canteens - Schools - Boarding-schools - Hospitals - Catering businesses in general - Ice-cream shops - Confectioner's Shops - Fast-food outlets.

Made entirely in 18/10 stainless steel.
Automatic operation.

CÓDIGO *Item code*	MODELO *Model*	Tiempo de calentamiento* *Heating time*	Tiempo de producción de Agua Caliente* Hot Water production time*	Capacidad de suministro *Maximum water delivery rate*	Potencia absorbida *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
005BM500	HWU.10	30 min.	2 min/l	7,7 l	2,4 kW	230V ~	336x440x576 mm	Diámetro de conexión G 3/4 *G 3/4 connection*
005BM510	HWU.20	30 min.	2 min/l	16 l	4,8 kW	400V 3N ~	390x560x643 mm	
005BM520	HWU.30	20 min.	30 sec/l	22 l	9,6 kW	400V 3N ~	494x590x673 mm	
005BM540	HWU.50	35 min.	30 sec/l	55 l	9,6 kW	400V 3N ~	494x590x873 mm	

Cod. 050V01505 rev.7

* Con entrada de agua fría. * *With cold water supply*

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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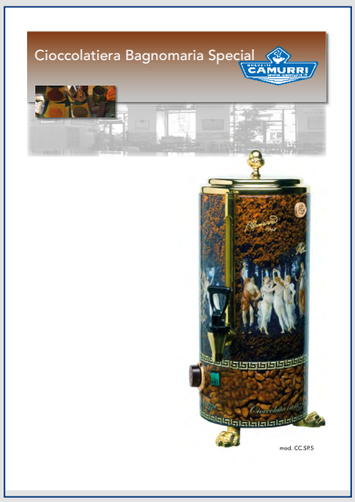
CHOCOLATERA A BAÑO DE MARÍA



Cioccolatiere Bagnomaria Inox

mod. CC.5

Cioccolatiere Bagnomaria Inox

"CHOCOLATERA A BAÑO DE MARÍA" mod. CC.
MÁQUINAS PARA PREPARAR, COCER Y SUMINISTRAR UN ÓPTIMO CHOCOLATE
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos CC.5 – CC.10 – CC.20

La Chocolatera Camurri permite preparar, cocer y suministrar un óptimo chocolate en poco tiempo y sin necesidad de la atención de un operador. El gusto se realza y se conserva perfectamente en el tiempo gracias a nuestro sistema de baño de maría y al mezclador específico para disolver y mantener la homogeneidad del chocolate, que se conserva a temperatura constante mediante regulación termostática.
La chocolatera también es ideal para las coberturas para preparar cremas, licores de huevo (vov), crema pastelera.
Puede equiparse con un dispositivo especial de ICED TEA **"Patente CAMURRI"**, para enfriar las bebidas sin costes de funcionamiento. Para preparar y conservar té, café frío u otras bebidas.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Bares, Heladerías, Confiterías, Hoteles, Restaurantes, Fast-Food y Locales Públicos en general.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.
Equipada con mezclador.
Disponible en la versión inox, dorada 24 KT y sublimada.

"CC BAIN-MARIE CHOCOLATE DISPENSER"
MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.5 – CC.10 – CC.20 versions available

The Camurri Chocolate *Dispenser mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.

Made entirely in 18/10 stainless steel.
Automatic operation
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CÓDIGO *Item code*	MODELO *Model*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
006CC010	CC. 5	25	0,9 kW	230V ~	296x390x478 mm	MANUAL *Manual*
006CC020	CC. 10	50	0,9 kW	230V ~	346x440x588 mm	
006CC030	CC. 20	100	1,5 kW	230V ~	447x540x668 mm	Diámetro de conexión G 3/4 *G 3/4 connection*

Cod. 050V0190S rev.13

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Cioccolatiere Bagnomaria Dorata

mod. CC.D.5

Cioccolatiere Bagnomaria Dorata

"CHOCOLATERA A BAÑO DE MARÍA" Mod. CC.D.
MÁQUINAS PARA PREPARAR, COCER Y SUMINISTRAR UN ÓPTIMO CHOCOLATE
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos CC.D.5 – CC.D.10 – CC.D.20

La Chocolatera Camurri, en su versión dorada para satisfacer a la clientela más exigente, permite preparar, cocer y suministrar un óptimo chocolate en poco tiempo y sin necesidad de la atención de un operador. El gusto se realza y se conserva perfectamente en el tiempo gracias a nuestro sistema de baño de maría y al mezclador específico para disolver y mantener la homogeneidad del chocolate, que se conserva a temperatura constante mediante regulación termostática.

La chocolatera también es ideal para las coberturas para preparar cremas, licores de huevo (vov), crema pastelera.

Puede equiparse con un dispositivo especial de ICED TEA **"Patente CAMURRI"**, para enfriar las bebidas sin costes de funcionamiento. Para preparar y conservar té, café frío u otras bebidas.

Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**

Para Bares, Heladerías, Confiterías, Hoteles, Restaurantes, Fast-Food y Locales Públicos en general.

Fabricadas completamente de acero inox 18/10, sometida a un tratamiento especial electroquímico con un baño de oro 24 Kt.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.
Equipada con mezclador.
Disponible en la versión inox, dorada 24 KT y sublimada.

"CC.D BAIN-MARIE CHOCOLATE DISPENSER"
MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.D.5 – CC.D.10 – CC.D.20 versions available

Camurri *had its most discerning customers in mind when it designed its* ***gold-plated chocolate*** *dispenser. It mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*

The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.

Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*

Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***

Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.

Made in 24 carat gold plated, 18/10 stainless steel processed with a special electrical and chemical bath.

Made entirely in 18/10 stainless steel.
Automatic operation.
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CÓDIGO *Item code*	MODELO *Model*	N°. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
006CC011D	CC.D.5	25	0,9 kW	230V ~	296x390x536 mm	MANUAL *Manual*
006CC021D	CC.D.10	50	0,9 kW	230V ~	346x440x596 mm	
006CC031D	CC.D.20	100	1,5 kW	230V ~	447x540x665 mm	Diámetro de conexión G 3/4 *G 3/4 connection*

Cod. 050V01915 rev.8

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Cioccolatiera Bagnomaria Special

mod. CC.SP.5

Cioccolatiera Bagnomaria Special

"CHOCOLATERA A BAÑO DE MARÍA" Mod. CC.SP.
MÁQUINAS PARA PREPARAR, COCER Y SUMINISTRAR UN ÓPTIMO CHOCOLATE
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo CC.SP.5

La Chocolatera Camurri, en su versión sublimada para satisfacer a la clientela más exigente, permite preparar, cocer y suministrar un óptimo chocolate en poco tiempo y sin necesidad de la atención de un operador. El gusto se realza y se conserva perfectamente en el tiempo gracias a nuestro sistema de baño de maría y al mezclador específico para disolver y mantener la homogeneidad del chocolate, que se conserva a temperatura constante mediante regulación termostática.
La chocolatera también es ideal para las coberturas para preparar cremas, licores de huevo (vov), crema pastelera. Puede dotarse con un dispositivo especial de ICED TEA **"Patente CAMURRI"**, para enfriar las bebidas sin costes de funcionamiento. Para preparar y conservar té, café frío u otras bebidas.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Bares, Heladerías, Confiterías, Hoteles, Restaurantes, Fast-Food y Locales Públicos en general.
Fabricadas completamente de acero inox 18/10 sometida a un tratamiento especial electroquímico con un baño de oro 24 Kt y sublimada.

Fabricadas completamente de acero inoxidable 18/10.
Funcionamiento automático.
Regulación termostática de la temperatura.
Equipada con mezclador.
Disponible en la versión inox, dorada 24 KT y sublimada.

"CC.SP BAIN-MARIE CHOCOLATE DISPENSER"
MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.SP.5 version available

*This superbly decorated **Camurri chocolate** dispenser will meet the approval of the most demanding customers. It mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention. The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.*
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
*Can be fitted with **Camurri's patented** special ICED TEA unit that chills beverages with no additional running costs. Perfect for mixing and storing iced tea or coffee, etc.*
*Solves all the needs of modern cafeterias, where it is essential to safeguard **quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made entirely in 24 carat gold plated, 18/10 stainless steel processed with a special electrical and chemical bath and then decorated.

Made entirely in 18/10 stainless steel
Automatic operation
Thermostat control.
Complete with mixer.
Available in stainless steel, 24 carat gold plated and decorated versions.

CÓDIGO *Item code*	MODELO *Model*	N°. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
006CC011SP	CC.SP.5	25	0,9 kW	230V ~	296x390x536 mm	MANUAL *Manual*

Cod. 050V01925 rev.6

BREVETTI CAMURRI www.camurri.it

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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CHOCOLATERA A BAÑO DE MARÍA FONTANA

back to home

to index

Cioccolatiere Bagnomaria Fontana

cod. 012A089

cod. 012A330

mod. CC.F.D.5

Cioccolatiere Bagnomaria Fontana

"CHOCOLATERA A BAÑO DE MARÍA FONTANA Mod. CC.F."
MÁQUINAS PARA PREPARAR, COCER Y SUMINISTRAR UN ÓPTIMO CHOCOLATE
TRADICIÓN ITALIANA – GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos CC.F. 5 – CC.F.D.5 – CC.F.SP.5

La Chocolatera Camurri Fontana permite preparar, cocer y suministrar un óptimo chocolate en poco tiempo y sin necesidad de la atención de un operador.
Con el módulo especial de fuente permite recrear el efecto escénico de la caída del chocolate.
El gusto se realza y se conserva perfectamente en el tiempo gracias a nuestro sistema de baño de maría y al mezclador específico para disolver y mantener la homogeneidad del chocolate. El chocolate se mantiene a temperatura constante mediante la regulación termostática.
La chocolatera también es ideal para las coberturas para preparar cremas, licores de huevo (vov), crema pastelera.
Puede equiparse con un dispositivo especial de ICED TEA **"Patente CAMURRI"**, para enfriar las bebidas sin costes de funcionamiento. Para preparar y conservar chocolate, té, café frío u otras bebidas.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde **la calidad, la cantidad, el ahorro de tiempo, de personal y de materia prima son indispensables.**
Para Bares, Heladerías, Confiterías, Hoteles, Restaurantes, Fast-Food y Locales Públicos en general.
Fabricadas completamente de acero inox 18/10, disponibles en versión de acero inox con acabado tipo espejo, en versión dorada, mediante tratamiento electroquímico con un baño de oro 24Kt y/o sublimada.
Funcionamiento automático.
Regulación termostática de la temperatura.
Equipada con mezclador y aplicación de fuente.

"CC.F BAIN-MARIE CHOCOLATE FOUNTAIN AND DISPENSER"
MIXES, HEATS AND SERVES EXCELLENT HOT CHOCOLATE.
ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products.

CC.F.5 – CC.F.D.5 – CC.F.SP.5 versions available

The Camurri Chocolate Fountain *and Dispenser mixes, heats and serves excellent hot chocolate in a matter of minutes without needing any special attention.*
Its special chocolate fountain section offers a mouth watering display of a cascade of chocolate.
The bain-marie system enhances and preserves the flavour for considerable time and the special mixer unit melts the chocolate and maintains its consistency. A thermostat also makes sure the chocolate is kept at a steady temperature.
The chocolate dispenser is also ideal for toppings and for preparing creamy desserts, egg nog and confectioner's custard.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs.*
Perfect for mixing and storing cold chocolate, iced tea or coffee, etc.
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time, reducing the demands on personnel and wastage.***
Ideal for Coffee bars - Ice-cream shops - Confectioner's shops - Hotels - Restaurants - Fast-food outlets - Catering businesses in general.
Made entirely in stainless steel 18/10. Also available in mirror-finish stainless steel, 24 carat gold plated stainless steel achieved with a special electric and chemical process and/or a decorated version.

Automatic operation
Thermostat control.
Complete with mixer and fountain.

CÓDIGO *Code*	MODELO *Model*	N. de Tazas *No. of cups* 200 cc	POTENCIA ABSORBIDA *Power absorption*	TENSIÓN DE ALIMENTACIÓN *Power supply voltage*	DIMENSIONES (LxPxA) *Dimension (WxDxH)*	ALIMENTACIÓN DE AGUA *Water supply*
006CC015	CC.F.5	25	0,9 kW	230V ~	296x390x870 mm	MANUAL *Manual*
006CC016D	CC.F.D.5	25	0,9 kW	230V ~	296x390x870 mm	
006CC016SP	CC.F.SP.5	25	0,9 kW	230V ~	296x390x870 mm	

Cod. 050V01935 rev.5

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CHOCOLATERA BABY

CIOCCOLATIERA "CHOCOLATE BABY"

CAMURRI
BREVETTI

mod. CCB.1

CIOCCOLATIERA "CHOCOLATE BABY"

CHOCOLATERA
"CHOCOLATE BABY" mod. CCB.1

La Chocolatera "CHOCOLATE BABY" Camurri permite de preparar, cocer y suministrar un óptimo chocolate tradicional en poco tiempo o cremas, salsas, con productos naturales como cacao, azucar, leche fria y preprarados comerciales.
Gracias a la Patente Camurri, el chocolate se mantiene homogeneo en el tiempo gracias al mezclador interno y la temperatura esta costante gracias a la regulación termostática. Las propiedades organolepticas y el gusto del chocolate se mantienen y se valorizan.
Es la solucion ideal para resolver profesionalmente las pequenas cantidades y las diferentes variedades de pedido de un moderno servicio de cafeteria, donde la calidad, la cantidad, el ahorro de tiempo, empleado y la materia prima son indispensables.
Para una utilizacion domestica, casas del chocolate, pastelerias, bares y heladerias.

Fabricada completamente de acero inoxidable 18/10.
Equipada con mezclador.
Disponible en la versión inox, dorada 24 KT y sublimada.

CHOCOLATE MAKER
"CHOCOLATE BABY" mod. CCB.1

The Chocolate Maker "CHOCOLATE BABY" *is able to prepare, cook and dispense professionally and in short times, a good traditional hot chocolate or any kind of product as creams, sweet sauces, using fresh products like cocoa, sugar, fresh milk and commercial preparation.*
Thanks to Camurri's patent, the delicious flavour is perfectly maintained over time thanks to the special mixer that ensures the hot chocolate is constantly homogeneous and it is maintained at a constant temperature by thermostat regulation. So chocolate flavour and organoleptic properties are perfectly maintained.
It is the ideal solution to fulfil all small quantities and different kinds of requirements of a modern cafeteria service, where quality, quantity, saving of time, of work and of materials are indispensable.
For home use, and Chocolate Shops, Pastries, Bars , Ice-cream shops.

Wholly manufactured in stainless steel 18/10
Thermostat temperature regulation.
Equipped with mixer.
Available in the stain steel, gold plate 24KT and special sublimated version.

CAMURRI BREVETTI

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

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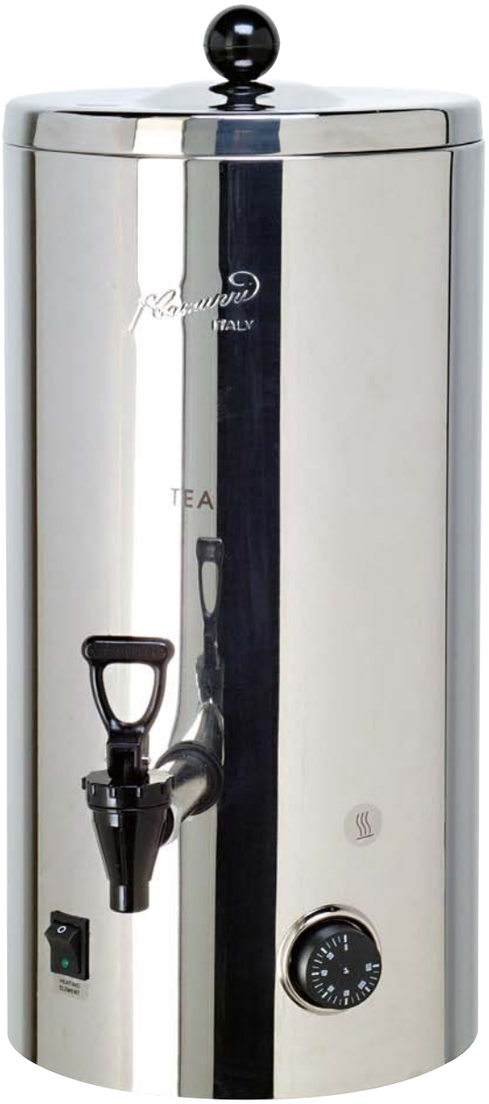
Cod. 050V0194S rev.0

CONTENEDORES TÉRMICOS
CONTENEDORES TÉRMICOS CON RESISTENCIA

Contenitori termici
Contenitori termici con resistenza

mod. CT. 10



mod. CTR. 10

Contenitori termici
Contenitori termici con resistenza

"CONTENEDORES TÉRMICOS Y CONTENEDORES TÉRMICOS CON RESISTENCIA Mod. CT e CTR"
CONTENEDORES PARA CONSERVAR LA TEMPERATURA DE LAS BEBIDAS
TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en los modelos sin resistencia mod.CT.5 – CT.10 – CT.20 – CT.30 – CT.50
Disponible en los modelos con resistencia mod.CTR.5 – CTR.10 – CTR.20 – CTR.30 – CTR.50

Los Contenedores Térmicos Camurri permiten conservar la temperatura de las bebidas, con paredes aislantes, que funcionan como termos comunes.
Por lo tanto, sólo es necesario verter la bebida caliente o fría y su temperatura se conserva con una variación de sólo 4/5° por hora.
Simples y prácticos, son indispensables para el suministro de bebidas.
En la versión con resistencia están dotados de resistencia en seco y regulador automático de la temperatura.
Pueden equiparse con un dispositivo especial de ICED TEA **"Patente CAMURRI"**, para enfriar las bebidas sin costes de funcionamiento, y con una base apropiada para utilizarlos en conjunto con dos o tres contenedores.
Para resolver todas las demandas funcionales de un servicio de cafetería moderno; donde l**a calidad, la cantidad, el ahorro de tiempo y de personal son indispensables.**
Para Hostales – Hoteles – Restaurantes - Self Service (Autoservicios) – Comedores – Colegios - Escuelas – Internados – Hospitales - Locales Públicos en general – Heladerías – Confiterías - Fast-food.

Completamente fabricados de acero inox. 18/10.

"CT and CTR THERMAL BEVERAGE DISPENSERS AND DISPENSERS COMPLETE WITH A HEATING ELEMENT"
KEEPS BEVERAGES AT A STEADY TEMPERATURE ITALIAN TRADITION – INTERNATIONAL TASTE
For use with fresh and natural products

CT.5 – CT.10 – CT.20 – CT.30 – CT.50 versions without heating element
CTR.5 – CTR.10 - CTR.20 - CTR.30 –CTR.50 versions complete with heating element

Camurri Thermal Dispensers *keep beverages at a constant temperature, as their insulated walls offer the same features as a normal vacuum flask.*
Simply pour in the hot or cold beverage and its temperature will remain steady with a variation of only 4/5° per hour.
A practical and easy solution for serving beverages.
The versions complete with a dry heating element also have thermostat control.
Can be fitted with ***Camurri's patented*** *special ICED TEA unit that chills beverages with no additional running costs and with a special base unit so two or three dispensers can be used in combination.*
Solves all the needs of modern cafeterias, where it is essential to safeguard ***quality and quantity while saving time and reducing the demands on personnel.***
Ideal for Hotels - Restaurants – Self-services cafes - Canteens – Schools – Boarding schools – Hospitals -Catering businesses in general - Ice-cream shops - Confectioner's shops - Fast-food outlets

Made entirely in 18/10 stainless steel.

CÓDIGO *Item code*	MODELO *Model*	Capacidad *Capacity*	N. de Tazas *N° cups* 200 cc	DIMENSIONES (LxPxA) *Size (WxDxH)*
007CT010	CT. 5	5 l	25	203x330x442 mm
007CT020	CT. 10	10 l	50	248x380x548 mm
007CT030	CT. 20	20 l	100	346x480x548 mm
007CT040	CT. 30	30 l	150	470x530x570 mm
007CT050	CT. 50	47,5 l	237	470x530x650 mm

CÓDIGO *Item code*	MODELO *Model*	Capacidad *Capacity*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*
008CR010	CTR. 5	5 l	25	0,5 kW	230V ~	203x390x442 mm
008CR020	CTR. 10	10 l	50	1,5 kW	230V ~	248x440x548 mm
008CR030	CTR. 20	20 l	100	2 kW	230V ~	346x540x548 mm
008CR040	CTR. 30	30 l	150	2 kW	230V ~	470x590x570 mm
008CR050	CTR. 50	47,5 l	237	2 kW	230V ~	470x590x650 mm

Cod. 050V0160S rev.8

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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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CARROS Y MESAS

back to home

to index

Carrelli armadio contenitori termici

mod. CATT. 20

mod. CATT. 20

mod. CA.

Carrelli armadio contenitori termici

"CARROS ARMARIO CONTENEDORES TÉRMICOS"
PARA EL SUMINISTRO DE BEBIDAS TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo sin contenedores mod. CA
Disponible en los modelos sin resistencia mod. CATT.5 - CATT.10 - CATT.20
Disponible en los modelos con resistencia mod. CART.5 - CART.10 - CART.20

Los Carros Armario Camurri son indispensables para el suministro de bebidas calientes en pasillos o en salas.
Los carros armario se cierran con puertas batientes. Dotados de contenedores térmicos con camisa de aire para conservar la temperatura de las bebidas, con una variación de temperatura de sólo 4/5° por hora, fijados mediante un práctico sistema de acoplamientos a bayoneta.
Prácticos y funcionales.
Dotados de dos 2 alojamientos de servicio equipados para contener 6 cestas deslizables sobre guías telescópicas.
Dotados de 4 ruedas de acero inoxidable y goma, una con freno.
A pedido, los contenedores pueden dotarse con resistencia para calentar y conservar calientes las bebidas, con regulación termostática de la temperatura.
Se entregan también en la versión sin contenedores térmicos mod. CA con posibilidad de utilizarlos con cualquiera de nuestros equipos.
Indispensables para Hospitales, Locales Públicos en general, Hoteles, Self Service y Comedores.

Completamente fabricados de acero inox. 18/10.

"TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CA version without beverage dispensers
CATT.5 - CATT.10 - CATT.20 versions without heating element
CART.5 - CART. 10 - CART.20 versions with heating element

Camurri trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The trolley cabinets have hinged doors and come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 6 baskets on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request*, to heat beverages and keep them warm.*
The CA version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.

Made entirely in 18/10 stainless steel.

A PEDIDO SE PUEDEN ENTREGAR CARROS CON MEDIDAS Y COMBINACIONES PERSONALIZADAS.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*
011CA010	CA.	/	/	/	/	1400x800x960 mm
009CAT060	CATT. 5	15 l	75	/	/	1400x800x1330 mm
009CAT010	CATT. 10	30 l	150	/	/	1400x800x1430 mm
009CAT030	CATT. 20	60 l	300	/	/	1400x800x1430 mm
010CAR060	CART. 5	15 l	75	1,5 kW	230V ~	1400x800x1330 mm
010CAR010	CART. 10	30 l	150	4,5 kW	230V ~	1400x800x1430 mm
010CAR030	CART. 20	60 l	300	6 kW	230V ~	1400x800x1430 mm

Cod. 050V0180S rev.12

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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV = ISO 9001:2008 =

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Carrelli armadio kompact

mod. CA.K.

mod. CATTK.5

mod. CATTK.5

Carrelli armadio kompact

"CARROS CONTENEDORES TÉRMICOS KOMPACT"
PARA EL SUMINISTRO DE BEBIDAS
TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo sin contenedores mod. CA.K.
Disponible en los modelos sin resistencia mod. CATTK.5 - CATTK.10
Disponible en los modelos con resistencia mod. CARTK.5 - CARTK.10

Los Carros Armario Camurri son indispensables para el suministro de bebidas calientes en pasillos o en salas. Los carros armario se cierran con puertas batientes. Dotados de contenedores térmicos con camisa de aire para conservar la temperatura de las bebidas, con una variación de temperatura de sólo 4/5° por hora, fijados mediante un práctico sistema de acoplamientos a bayoneta.
Prácticos y funcionales.
Dotados de dos alojamientos de servicio equipados para contener 3 cestas y 3 cajones deslizables sobre guías telescópicas.
Dotados de 4 ruedas de acero inoxidable y goma, una con freno.
A pedido, los contenedores pueden dotarse con resistencia para calentar y conservar calientes las bebidas, con regulación termostática de la temperatura.
Se suministran también en la versión sin contenedores térmicos mod. CA.K. con posibilidad de utilizarlos con cualquiera de nuestros equipos.
Indispensables para Hospitales, Locales Públicos en general, Hoteles, Self Service y Comedores.

Completamente fabricados de acero inox. 18/10.

"KOMPACT TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CA.K version without beverage dispensers .
CATTK.5 – CATTK.10 versions without heating element
CARTK.5 – CARTK. 10 versions with heating element

Camurri trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The trolley cabinets have hinged doors and come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 3 baskets and 3 drawers on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request*, to heat beverages and keep them warm.*
The CA.K is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.

Made entirely in 18/10 stainless steel.

A PEDIDO SE PUEDEN ENTREGAR CARROS CON MEDIDAS Y COMBINACIONES PERSONALIZADAS.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*
011CA012	CA.K.	/	/	/	/	1000x620x950 mm
009CAT065	CATTK. 5	15 l	75	/	/	1000x620x1270 mm
009CAT015	CATTK. 10	30 l	150	/	/	1000x620x1380 mm
010CAR065	CARTK. 5	15 l	75	1,5 kW	230V ~	1000x620x1270 mm
010CAR015	CARTK. 10	30 l	150	4,5 kW	230V ~	1000x620x1380 mm

Cod. 050V0181S rev.3

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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
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Carrelli open

mod. CO.

mod. CORT.10

mod. CORT.10

Carrelli open

"CARROS CONTENEDORES TÉRMICOS OPEN"
PARA EL SUMINISTRO DE BEBIDAS TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo sin contenedores mod. CO
Disponible en los modelos sin resistencia mod. COTT.5 - COTT.10 - COTT. 20
Disponible en los modelos con resistencia mod. CORT.5 - CORT.10 - CORT.20

Los Carros Open Camurri son indispensables para el suministro de bebidas calientes en pasillos o en salas.
Los carros Open están dotados de contenedores térmicos con camisa de aire para conservar la temperatura de las bebidas, con una variación de temperatura de sólo 4/5° por hora, fijados mediante un práctico sistema de acoplamientos a bayoneta.
Prácticos y funcionales.
Dotados de dos alojamientos de servicio equipados para contener 3 cestas y 3 cubetas Gastronorm deslizables sobre guías telescópicas.
Dotados de 4 ruedas de acero inoxidable y goma, una con freno.
A pedido, los contenedores pueden dotarse con resistencia para calentar y conservar calientes las bebidas, con regulación termostática de la temperatura.
Se entregan también en la versión sin contenedores térmicos mod. CO. con posibilidad de utilizarlos con cualquiera de nuestros equipos.
Indispensables para Hospitales, Locales Públicos en general, Hoteles, Self Service y Comedores.
Completamente fabricados de acero inox. 18/10.

"OPEN TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CO version without beverage dispensers
COTT.5 – COTT.10 – COTT.20 versions without heating element
CORT.5 – CORT. 10 – CORT.20 versions with heating element

Camurri Open trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The Open Trolleys come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 3 baskets and 3 Gastronorm trays on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
The dispensers can be fitted with a heating element and thermostat control, on request, *to heat beverages and keep them warm.*
The CO version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens.
Made entirely in 18/10 stainless steel.

A PEDIDO SE PUEDEN ENTREGAR CARROS CON MEDIDAS Y COMBINACIONES PERSONALIZADAS.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*
011CO010	CO.	/	/	/	/	1107x566x825 mm
009CAT100	COTT. 5	15 l	75	/	/	1107x566x1270 mm
009CAT110	COTT. 10	30 l	150	/	/	1107x566x1370 mm
009CAT120	COTT. 20	60 l	300	/	/	1217x566x1370 mm
010CAR100	CORT. 5	15 l	75	1,5 kW	230V ~	1107x566x1270 mm
010CAR110	CORT. 10	30 l	150	4,5 kW	230V ~	1107x566x1370 mm
010CAR120	CORT. 20	60 l	300	6 kW	230V ~	1217x566x1370 mm

Cod. 050V0185S rev.7

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Carrelli open kompact

mod. CO.K.

mod. CORTK. 5

mod. CORTK. 5

Carrelli open kompact

"CARROS CONTENEDORES TÉRMICOS KOMPACT"
PARA EL SUMINISTRO DE BEBIDAS
TRADICIÓN ITALIANA - GUSTO INTERNACIONAL
Uso de productos frescos y naturales

Disponible en el modelo sin contenedores mod. CO.K.
Disponible en los modelos sin resistencia mod. COTTK.5 – COTTK.10
Disponible en los modelos con resistencia mod. CORTK.5 – CORTK.10

Los Carros Open Compact son indispensables para el suministro de bebidas calientes en pasillos o en salas.
Los carros Open están dotados de contenedores térmicos con camisa de aire para conservar la temperatura de las bebidas, con una variación de temperatura de sólo 4/5° por hora, fijados mediante un práctico sistema de acoplamientos a bayoneta.
Prácticos y funcionales.
Dotados de dos alojamientos de servicio equipados para contener 1 cesta con extensión y 1 cubeta Gastronorm deslizables sobre guías telescópicas.
Dotados de 4 ruedas de acero inoxidable y goma, una con freno.
A pedido, los contenedores pueden dotarse con resistencia mod. CORTK. para calentar y conservar calientes las bebidas, con regulación termostática de la temperatura.
Se suministran también en la versión sin contenedores térmicos mod. CO.K. con posibilidad de utilizarlos con cualquiera de nuestros equipos.
Indispensables para hospitales, locales públicos en general, hostales, self-service (autoservicios) y comedores.

Completamente fabricados de acero inox. 18/10.

"KOMPACT TROLLEY CABINETS WITH THERMAL BEVERAGE DISPENSERS"
FOR SERVING BEVERAGES. ITALIAN TRADITION - INTERNATIONAL TASTE
For use with fresh and natural products.

CO.K version without beverage dispensers
COTTK.5 – COTTK.10 versions without heating element
CORTK.5 – CORTK.10 versions with heating element

Camurri Open Kompact trolley cabinets *are perfect for serving hot drinks to patients in hospital wards.*
The Open trolleys cabinets come with thermal beverage dispensers (with air casing) that are fitted into place with a simple bayonet fixing, keeping beverages at a steady temperature with a variation of only 4/5° per hour.
Practical and functional.
Two handy sections that house 1 raised basket and 1 Gastronorm tray on sliding rails.
4 stainless steel wheels with rubber-tyres. One wheel is fitted with a brake.
CORTK dispensers can be fitted with a heating element and thermostat control, on request, *to heat beverages and keep them warm.*
The CO.K version is supplied without the thermal dispensers and can be used with any of our appliances.
Essential for hospitals, catering businesses in general, hotels, self-service cafes and canteens..

Made entirely in 18/10 stainless steel.

A PEDIDO SE PUEDEN ENTREGAR CARROS CON MEDIDAS Y COMBINACIONES PERSONALIZADAS.
CUSTOMISED SIZES AND TROLLEY COMBINATIONS AVAILABLE ON REQUEST.

CÓDIGO *Item code*	MODELO *Model*	CAPACIDAD *Capacity*	N. de Tazas *N° cups* 200 cc	POTENCIA ABSORBIDA *Power consumption*	TENSIÓN DE ALIMENTACIÓN *Power supply*	DIMENSIONES (LxPxA) *Size (WxDxH)*
011CO012	CO.K.	/	/	/	/	1107x566x825 mm
009CAT105	COTTK. 5	15 l	75	/	/	1107x566x1270 mm
009CAT115	COTTK. 10	30 l	150	/	/	1107x566x1370 mm
010CAR105	CORTK. 5	15 l	75	1,5 kW	230V ~	1107x566x1270 mm
010CAR115	CORTK. 10	30 l	150	4,5 kW	230V ~	1107x566x1370 mm

Cod. 050V01865 rev.3

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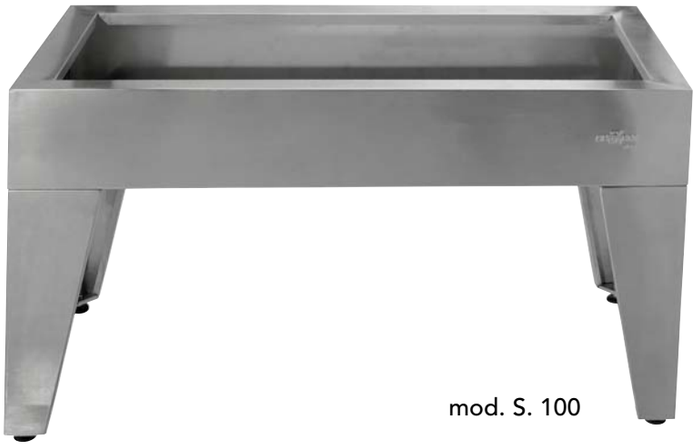
Tavoli e Supporti



mod. S. 100

mod. S. 30

Tavoli e Supporti

"MESAS Y SOPORTES INOXIDABLES"

Disponible en los modelos mod. S.10 - S.20 - S.30 - S.100 - SO.

Los Soportes Camurri son ideales para los equipos Camurri.
Fabricados en diferentes modelos y medidas.
A pedido pueden suministrarse carros y soportes de todo tipo y medida para todos los equipos de nuestra fabricación.
Indispensables para hospitales, locales públicos en general, hostales, self-service (autoservicios) y comedores.

Fabricados en estructura tubular robusta soldada completamente de acero inoxidable 18/10.

A PEDIDO PODEMOS SUMINISTRAR CARROS CON MEDIDAS Y COMBINACIONES PERSONALIZADAS.

"STAINLESS STEEL TABLES AND STANDS"

S.10 – S.20 – S.30 – S.100 – SO versions available.

Camurri stands *are ideal for any Camurri appliance.*
Several versions and sizes available.
Any type and size of trolley or tables can be supplied ***on request*** *for any of our appliances.*
Essential for hospitals, catering businesses in general, hotels, self service cafes and canteens.

Made entirely in tough, welded 18/10 stainless steel section.

CUSTOMISED SIZES AND COMBINATIONS AVAILABLE ON REQUEST.

CÓDIGO *Item code*	MODELO *Model*	DIMENSIONES (LxPxA) *Size (WxDxH)*
011SUP010	ABSTELLTISCHCHEN mod. S.10	452 x 452 x 685 mm
011SUP020	ABSTELLTISCHCHEN mod. S.20	557 x 557 x 685 mm
011SUP026	ABSTELLTISCHCHEN mod. S.30	622 x 557 x 685 mm
011SUP041	ABSTELLTISCHCHEN mod. SO.	992 x 566 x 681 mm
011SUP050	ABSTELLTISCHCHEN mod. S.100	1020 x 502 x 529 mm

Cod. 050V01705 rev.4

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CONTENEDOR “FROZEN CAMURRI”

CONTENITORE "FROZEN CAMURRI"

CAMURRI BREVETTI

mod. CFC.10

CONTENITORE "FROZEN CAMURRI"

"FROZEN CAMURRI" mod. CFC.10

El contenedor **"FROZEN" Camurri** es una maquina especial que permite de refrigerar, conservar y distribuir yogurt, zumos y bebidas gracias a la implantacion refrigerante con regulación termostática.
Gracias a la Patente Camurri, el produco se conserva perfectamente gracias al mezclador interno y a la temperadura costante de la regulación termostática. Por eso, las propiedades organolepticas se preservan y valorizan.
Indispensable por SPAs, istitutos termales, pueblos turisticos, turismo rural, servicios de catering y banqueting, bares, heladerias o colectividades en general.

La maquina se compone de un visor digital externo con regulación termostática.
Fabricada completamente de acero inoxidable 18/10.
Equipada con mezclador.
Disponible en la versión inox, dorada 24 KT y sublimada.

"FROZEN CAMURRI" mod. CFC.10

*The dispenser **"FROZEN" Camurri** is a special unit, able to cool, maintain and dispense yoghurt, juices and drinks thanks to its cooling system with temperature regulation.*
Thanks to Camurri's patent, the delicious flavour is perfectly maintained over time thanks to the special mixer that ensures the product is constantly homogeneous and it is maintained at a constant temperature by thermostat regulation. So flavour and organoleptic properties are perfectly maintained and improved.
It is the ideal solution for fitness centres, SPAs, tourist centres, farm holidays, catering and banqueting service, bars, ice-creams shops or any kind of communities.

Equipped with digital external temperature regulation.
Wholly manufactured in stainless steel 18/10
Equipped with mixer.
Available in the stain steel, gold plate 24KT and special sublimated version.

CAMURRI BREVETTI

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
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Cod. 050V01955 rev.0

MASTRO GOURMET

MASTRO GOURMET

CAMURRI' SYSTEM

Il nuovo sistema brevettato per produrre la Birra Artigianale!

Le nouveau système breveté pour produire la Bière artisanale!

The new innovative system patented to produce handcrafted Beer!

CONTATTATECI
CONTACTEZ NOUS
CONTACT US:
infocamurri@camurri.it
+39 0522 973002

CAMURRI
BREVETTI

MASTRO GOURMET mod. MG.50

La MASTRO GOURMET mod. MG.50 è una attrezzatura innovativa (Brevetto Camurri) che permette di preparare e produrre, con la massima facilità innumerevoli tipologie di prodotti, come la birra artigianale, la cioccolata calda, i mosti, le salse, il vin brulé, i brodi, le infusioni, i formaggi, i latticini e tutto quello che il Vs. gusto "gourmand" Vi suggerirà!

Costruita completamente in acciaio Aisi 304, è dotata di un programmatore PLC che consente di controllare, regolare e programmare in modo automatico i tempi e le temperature desiderate nell' elaborazione delle Vs. ricette. Il motoriduttore, posto nella parte inferiore, che provvede, tramite un apposito miscelatore modulare, al corretto impasto delle miscele e degli ingredienti, valorizzandone così le proprie qualità e mantenendo sempre omogeneo il prodotto preparato.
La Sua doppia caldaia permette di mantenere il gusto ed il prodotto inalterato nel tempo, valorizzandone le caratteristiche organolettiche, grazie allo speciale sistema "Bagnomaria Camurri"; Due pratiche maniglie consentono poi facilmente il trasporto e la movimentazione della Mastro Gourmet.
Una vasta gamma di accessori Vi permetterà di elaborare la produzione delle Vs. birre artigianali.

Indispensabile per micro birrerie, home brewers, pub, agriturismi, centri di formazione come scuole alberghiere e per tutte le attività che desiderano promuovere la loro ricetta artigianale.
Capacità min. circa 20 l e max. circa 60 l per ogni produzione.
Marcatura CE.

La MASTRO GOURMET mod. MG.50 es una maquina innovadora (Patente Camurri) quien permite de preparar y producir, muy facilmente y con cualquier tipo de producto, la cerveza artesanal, el chocolate caliente, los aceites, las salsas, el vino quemado, los caldos, las infusiones, los quesos, los lacteos etc.
Fabricada en acero Aisi 304, es dotada de:
Un programador PLC que permite de controlar, reglar y programar en manera automatica los tempo y las temperaturas deseadas para la elaboracion de cualquier tipo de receta;
Un motor, puesto en la parte inferior, que provee a la correcta mezcla de los ingredientes gracias a su mezclador, valorizzando las calidades organolepticas. Gracias al sistema Camurri, la extraccion azucarilla es mejor con respecto de otros metodos.
Una doble caldera que permite de mantener el sabor y el producto invariados en el tiempo, valorizzando las caracteristicas organolepticas, gracias al sistema especial "Baño de María Camurri";
Dos resistencias para la calefaccion y el mantenimiento; Dos manijas simplifican el transporte y la movilizacion de la maquina.
Simple para utilizar y limpiar.
Muchisimos accesorios permitiran de alaborar la produccion de cualquier tipo de cerveza artesanal.
Indispensables por Micro-cervecerias, brewers, pub, agroturismos, escuelas y por todas las actividades que desean promover sus receta artesanal.
Capacidad min. alrededor de 20 l y max. alrededor de 60 l por cada produccion.

Marcada CE
Sistema de calidad certificado UNI EN ISO 9001:2008.

MODEL	DIMENSIONS (L x P x H)	NET WEIGHT	POWER SUPPLY	MAX POWER INPUT
Stain Steel Aisi 304	570x590x1005 mm	34 kg.	230 V ~	3 kW

Cod. 050V0197 rev. 2

COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

CAMURRI BREVETTI

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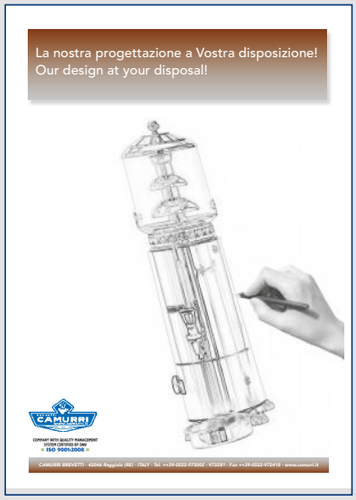

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