

CATALOGUE ENG



TERMORAPID FILTER COFFEE & TEA MACHINE

mod. T.3
mod. TC.3



TERMORAPID FILTER COFFEE & TEA MACHINE

The **CAMURRI TERMORAPID FILTER COFFEE AND TEA MACHINE** allows the production, distribution and maintenance at temperature of filter coffee and tea.

The **Camurri Patent System** allows to obtain an excellent quality of coffee in a short time with a considerable saving of raw material compared to traditional systems. Ideal for solving all the functional requirements of a modern cafeteria service, for the food industry: where quantity, saving time, staff and raw materials are indispensable.

The **Camurri Termorapid Filter Coffee & Tea Machine** is ideal for hotels, resorts, spas, golf club, ships, self-service, canteens, hospitals, community in general, confectionery, ice cream and soft drinks industries (energy and soft drinks).



Mod.TC.3

Mod.T.3

TERMORAPID FILTER COFFEE & TEA MACHINE



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT
PRODUCT QUALITY

- Production, storage and delivery of the product in a single container.
- Filter module with filtering network completely in stainless steel.
- The **Camurri Termorapid Filter Coffee & Tea Machine** thanks to the **Camurri Patented Slow Filtration System** allows you to prepare and distribute every type of coffee/ blends to meet every need.
- Ideal for the production of tea, barley and drinks in general.
- Possibility to use different coffee blends to have long, concentrated or flavoured coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.).
- The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.



EASY TO USE

- Thermostatic regulation of temperature.
- Automatic cycle of production.
- Removable anti-drip Faucet Group for better sanitization.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.
- Patented system with immediate production cycle, without water preheating times.
- Practical and immediate management, cleaning and maintenance.



SAVINGS

- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- Spare paper kit/filters are not required, as the filter is made of stainless steel, washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Manual water supply system.

Mod. T.3 with water load of 3 l into the internal Double Jacket tank.

Mod.TC.3 with water load of 2,5 l into the external tank pipe.

The inner coffee/tea container has a capacity of 3 l.

Equipped with external coffee level indicator.

Removable anti-drip two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

No need for fixed discharge.

On request it is possible to customize and/or accessorize the various models with: base, app. Upper/feet, drip drawer, voltage not standard and/ or customization.

Image	Code	Model	Water tank capacity (Liters)		N.Cups (100 cc)	Height Faucet	Production Liters/Time* *: with cold water inlet.	Quantity		Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.				Coffee* *coffee ground Moka type	Tea			
	001T010	T.3	3 l	0,5 l	30	155 mm	1 l / 5 min.	60 g / l	6 g / l	230 V~/1	1,5 kW	270x440x570 mm
	001T012	TC.3	2,5 l	0,5 l	30	180 mm	1 l / 5 min.	60 g / l	6 g / l	230 V~/1	1,5 kW	390x310x560 mm

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.

MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015

Contact our Technical Office for Service
Design/Customization: commerciale@camurri.it

Prices available on request according to your needs.



CAMURRI INDUSTRIES S.r.l.
P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

www.camurri.it

050V0030

TERMORAPID FILTER COFFEE & TEA MACHINE

mod. T.5 - T.9 - T.20
mod. T.30 - T.50 - T.100



TERMORAPID FILTER COFFEE & TEA MACHINE

The **CAMURRI TERMORAPID FILTER COFFEE AND TEA MACHINE** allows the production, distribution and maintenance at temperature of filter coffee and tea.

The **Camurri Patent System** allows to obtain an excellent quality of coffee in a short time with a considerable saving of raw material compared to traditional systems. Ideal for solving all the functional requirements of a modern cafeteria service, for the food industry: where quantity, saving time, staff and raw materials are indispensable.

The **Camurri Termorapid Filter Coffee & Tea Machine** is ideal for hotels, resorts, spas, golf club, ships, self-service, canteens, hospitals, community in general, confectionery, ice cream and soft drinks industries (energy and soft drinks).



Mod.T.9



Mod.T.100

TERMORAPID FILTER COFFEE & TEA MACHINE



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT
PRODUCT QUALITY

- Production, storage and delivery of the product in a single container.
- Filter module with filtering network completely in stainless steel.
- The **Camurri Termorapid Filter Coffee & Tea Machine** thanks to the **Camurri Patented Slow Filtration System** allows you to prepare and distribute every type of coffee/ blends to meet every need.
- Ideal for the production of tea, barley and drinks in general.
- Possibility to use different coffee blends to have long, concentrated or flavoured coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.).
- The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.



EASY TO USE

- Adjustment of the necessary coffee liters through a convenient programming timer.
- Electromechanical control of the water inlet.
- Thermostatic regulation of temperature.
- Automatic cycle of production.
- Removable anti-drip Faucet Group for better sanitization.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.
- Patented system with immediate production cycle, without water preheating times.



SAVINGS

- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- Spare paper kit/filters are not required, as the filter is made of stainless steel, washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 9, 20, 50 and 100 liters.

Programming of the desired quantities with timer, from 3 to 100 liters and automatic stop of the machine at the end of production.

Storage of coffee at serving temperature (except model T.100).

Indicator of the coffee level.

G 3/4 water supply (cold water inlet).

Removable anti-drip two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Image	Code	Model	Capacity (Liters)		N° Cups (100 cc)	Height Faucet	Production Liters/Time* *: with cold water inlet.	Quantity		Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.				Coffee* *Ground Coffee/Moka	Tea			
	001T020*	T.5	5 l	3 l	50	134 mm	1 l / 4 min.	60 g / l	6 g / l	230 V~ /1	2,3 kW	250x350x540 mm
	001T030	T.9	9 l	3 l	90	134 mm	1 l / 4 min.	60 g / l	6 g / l	230 V~/1	2,3 kW	250x350x630 mm
	001T050	T.20	20 l	5 l	200	132 mm	1 l / 2 min.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	350x450x697 mm
	001T061*	T.30	30 l	5 l	300	132 mm	1 l / 2 min.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	570x590x749 mm
	001T070	T.50	50 l	10 l	500	132 mm	1 l / 2 min.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	570x590x877 mm
	001T130**	T.100	100 l	10 l	1000	400 mm	1 l / 40 sec.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	12 kW**	650x770x1150 mm

*Units not in the price list - Available on request.

**Optional on request: heating of the drink after production - and/or wheels. ** Power Max Power consumption: 14 kW with post-production drink heating.
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www.camurri.it

050V0040

COFFEE MACHINE AMERICANA

mod. T.EM.9

AMERICANA COFFEE MACHINE

The **AMERICANA COFFEE MACHINE** is a professional electronic unit ideal for the production of filter coffee in different formats: espresso coffee, Camurri moka coffee, American coffee, American espresso coffee and simultaneously allows the production of continuous hot water cycle.

This particular professional unit combines in a single model two different equipment.

The **AMERICANA COFFEE MACHINE** consists of:

- A **Thermorapid Coffee & Tea Machine**
In this module you can produce an excellent quality of filter coffee thanks to the **Camurri Patent Extraction System**, in a short time with a significant saving of raw material compared to traditional systems.
- A **Producer of Hot Water**
Continuous cycle hot water can be produced for the production of tea and infusions or for general processing.

Equipped with Touch Screen allows programming, service and cleaning in a simple and dynamic way. It allows the adjustment of the quantities to be served and the internal management protected by the operator.

The **AMERICANA COFFEE MACHINE** allows you to store and dispense drinks at a constant temperature throughout the service of breakfast and refreshment.

Ideal for hotels, resorts, spas, golf clubs, self-service, canteens, conference centres, hospitals, communities in general and shipping companies.



Mod. T.EM.9

AMERICANA COFFEE MACHINE



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT
PRODUCT QUALITY

- Possibility to use different coffee blends.
- Thanks to the patented slow filtering system, the coffee is produced and maintained during the time of use without alterations of its quality, enhancing its organoleptic characteristics.
- Stainless steel filter net
- Storage of the coffee produced without altering the taste of the product.
- Instant continuous hot water production.



EASY TO USE

- Automatic thermostatic temperature adjustment.
- Preparation of the necessary quantities for the daily service.
- Easy and intuitive touch panel with password protected operator environment for programming production, doses, washing cycles programmed dispensers groups.
- Easy and intuitive touch panel for customer and room service with preset doses, to facilitate self-service service.
- It is also equipped with a dispenser group for the distribution of manual coffee.
- Group Anti-drip regulator completely removable for better sanitization.
- Management, cleaning and maintenance practical and immediate.



SAVINGS

- Saving raw material and labor compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- Paper filters are not required nor replacement filter kit, as the machine filter is made of stainless steel and is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Made of stainless steel.

Water supply connection G 3/4 (cold water inlet).

Automatic thermostatic temperature adjustment for preparation and storage at service temperature.

Easy to use, clean and maintain.


Controls, instrumentation and programming of times and doses regulated by electronic board.

Programmed self-cleaning cleaning system.

Possibility of customization on request.

Slow filtering infusion Patent Camurri with shower fall on the coffee.

On request possibility to customize and/ or accessorize the various models with: base, drip tray, voltage not standard and/ or customization.

Imm.	Code	Model	Capacity (Liter)		Production * *with cold water inlet				Q.ty Coffee* *moka milled	Tap height	Voltage	Max Power abs.	Dimension (L x W x H)
			Coffee	Hot Water 90°	Espress Coffee (33 cc)	Camurri Moka Coffee (50 cc)	American Coffee (150 cc)	Espress American Coffee (150 cc)					
	001T041EM	T.EM.9	9 l	2 min / l	290	180	90	100	60 g / l	121 mm	400 V 3N~ (230 V~/3)	4,7 kW	500 x 465 x 700 mm

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050V0043

ELECTRONIC HOTEL GROUP

mod. GAE.LC.9

LA CONTESSA

The **ELECTRONIC HOTEL GROUP "LA CONTESSA"** is a complete and indispensable equipment for production, storage and distribution of hot drinks.

Totally in stainless steel **"LA CONTESSA"** combines new technologies touch to the functionality and practicality that distinguishes the Camurri brand.

With the use of natural products, such as milk and coffee, guarantees a service of an excellent Italian breakfast, satisfying the foreign customers.

"LA CONTESSA" is technology & steel: it is the perfect solution for the professional of HO.RE.CA.



MOD. 1.9

050V0250

LA CONTESSA



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT PRODUCT QUALITY

- Possibility to use different coffee blends.
- Thanks to the patented slow filtering system, the coffee is produced and maintained during the time of use without alteration of its quality, enhancing its characteristics organoleptic.
- Stainless steel filter net.
- Preservation of milk quality, thanks to the water bath system that maintains unchanged the product.
- Instant continuous hot water production.



EASY TO USE

- Automatic thermostatic temperature adjustment.
- Preparation of the necessary quantities for the daily service.
- Easy and intuitive touch panel with operator password protected environment for the production programming, doses, washing cycles programmed dispenser groups.
- Easy and intuitive touch panel for customer and room service with preset doses, to facilitate self-service service.
- It is also equipped with dispensers for the distribution of manual milk and coffee



SAVINGS

- Instant heating and only the amount of water needed for the coffee making.
- Instant heating of water for the preparation of tea, herbal teas.
- Coffee usage: 30 to 40% less than other systems



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Made of stainless steel.
 Water supply connection G 3/4 (cold water inlet).
 Automatic thermostatic temperature adjustment for preparation and storage at service temperature.
 Easy to use, clean and maintain.
 Controls, instrumentation and programming of times and doses adjusted by card electronics.
 Programmed self-cleaning cleaning system.
 Possibility of customization on request.

Code	Model	Capacity (Liters)			N° Cups (100 cc)	N° Cups (40 cc)	N° Cups (200 cc)	Production Liters/Time* *: with cold water inlet.	Voltage	Power max abs.	Dimension (LxWxH)
		Coffee	Milk	Water							
002GAT030E	GAE.LC	1/9 l	1/5 l	2 min/l	90	225	50	1 l coffee/4 min 5 l milk/30 min	400 V 3N~	6,3 kW	760 x 465 x 700 mm

*: with cold water in the water inlet

Features and technical data are not binding. The company CAMURRI reserves the right to change at any time without notice or compensation whatsoever.

MADE IN ITALY – CE MARKED.
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 Design/Customization: commerciale@camurri.it

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050V0250

**TERMORAPID
FILTER COFFEE & TEA
MACHINE+PAC**

mod. TA.5+PAC - TA.9+PAC
mod. TA.25+PAC - TA.50+PAC

TERMORAPID FILTER COFFEE & TEA MACHINE+PAC

The **TERMORAPID FILTER COFFEE & TEA MACHINE+PAC** allows the production, distribution and maintenance at temperature of filter coffee/tea and hot water. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **TERMORAPID FILTER COFFEE & TEA MACHINE+PAC** is composed of:

- n.2 **Termorapid Filter Coffee Machine**

In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.

- n.1 **Hot Water Producer**

In this module it is possible to produce 1l of water every 2 minutes in a continuous cycle to 80°/90°C. Ideal for the preparation of tea, infusion and soluble.

The **Camurri Patent System** allows to obtain an excellent quality of coffee and/or tea-infused in a short time with a considerable saving of raw material compared to traditional systems. Ideal for solving all the functional requirements of a modern cafeteria service, and for the food industry: where quantity, saving time, staff and raw materials are indispensable.

The **Camurri Termorapid Filter Coffee & Tea Machine** is ideal for hotels, resorts, spas, golf clubs, ships, self-services, canteens, hospitals, community in general, confectionery, ice cream, pastry and soft drinks industries (energy and soft drinks).



Mod.TA.25+APP.PAC



TERMORAPID FILTER COFFEE & TEA MACHINE+PAC



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- The **mod. TA+PAC** is composed of n.3 practical independent units to produce, store and dispense the beverage simultaneously and/or in alternate times, optimizing the service.



EXCELLENT
PRODUCT QUALITY

- **Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.).

The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.

- **Hot Water Module:** continuous hot water production to 80/90°C. Ideal for tea or infusions. Production of 1 l of water every 2 minutes c.a. with thermostatic regulation of the temperature and possibility to take large quantities of hot water simultaneously.



EASY TO USE

- **Coffee Module:** Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- **Hot Water Module:** direct connection to the water network with electromechanical water inlet control and automatic production cycle.
- **Bain-Marie Module:** equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization



SAVINGS

- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5+5, 9+9, 25+25, 50+50.

Storage of coffee at serving temperature.


Indicator of the coffee level.

G 3/4 water supply (cold water inlet).

Removable anti-drip two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Imm.	Code	Model	Capacity (Liters)		Production * * with cold water inlet		Cups		Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee Max.	Hot Water	Coffee	Hot Water	Coffee (100 cc)	Hot Water (150 cc)				
	001T080	TA.5+ PAC	5+5 l	2min/l	2 l / 4 min.	2min/l	50+50	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW + PAC: 2,4 kW	675x460x630 mm
	001T090	TA.9+ PAC	9+9 l	2min/l	2 l / 4 min.	2min/l	90+90	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW+ PAC: 2,4 kW	675x460x640 mm
	001T100	TA.25 +PAC	25+25 l	2min/l	2 l / 2 min.	2min/l	250+250	2min/l	112 mm	400 V 3N~ (230 V~/3)	10,4 kW+ PAC: 2,4 kW	892x550x753 mm
	001T110	TA.50 +PAC	50+50 l	2min/l	2 l / 2 min.	2min/l	500+500	2min/l	141 mm	400 V 3N~ (230 V~/3)	12,8 kW+ PAC: 2,4 kW	1086x690x877 mm

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050V0050

**TERMORAPID
FILTER COFFEE & TEA
MACHINE**

mod. TA.5 - TA.9
mod. TA.25 - TA.50
mod. T.200



TERMORAPID FILTER COFFEE & TEA MACHINE

The **CAMURRI TERMORAPID FILTER COFFEE AND TEA MACHINE** is composed of n.2 independent modules, which can work at the same time or in alternate times, allowing the production, distribution and maintenance at temperature of coffee and tea.

The **Camurri Patent System** allows to obtain an excellent quality of coffee and/or tea-infused in a short time with a considerable saving of raw material compared to traditional systems. Ideal for solving all the functional requirements of a modern cafeteria service, and for the food industry: where quantity, saving time, staff and raw materials are indispensable.

The **Camurri Termorapid Filter Coffee & Tea Machine** is ideal for hotels, resorts, spas, golf clubs, ships, self-services, canteens, hospitals, community in general, confectionery, ice cream, pastry and soft drinks industries (energy and soft drinks).



TERMORAPID FILTER COFFEE & TEA MACHINE



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- Production, storage and delivery of the product in a single container.
- Mod.TA/T.200 is composed by n.2 practical independent units to produce, preserve and dispense the beverage simultaneously and/or in alternate times, optimizing the service.
- Filter module with filtering network completely in stainless steel.
- The **Camurri Termorapid Filter Coffee & Tea Machine** thanks to the **Camurri Patented Slow Filtration System** allows you to prepare and distribute every type of coffee/ blends to meet every need.
- Ideal for the production of tea, barley and drinks in general.
- Possibility to use different coffee blends to have long, concentrated or flavored coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.).
- The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.



EXCELLENT
PRODUCT QUALITY

- Adjustment of the necessary coffee liters through a convenient programming timer.
- Electromechanical control of the water inlet.
- Thermostatic regulation of temperature.
- Automatic cycle of production.
- Removable anti-drip Faucet Group for better sanitization.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.
- Patented system with immediate production cycle, without water preheating times



EASY TO USE

- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- Spare paper kit/filters are not required, as the filter is made of stainless steel, washable and permanent.



SAVINGS

- CE
- MOCA
- UNI EN ISO 9001:2015



REGULATION



Technical Characteristics:

Capacity 5+5, 9+9, 25+25, 50+50 and 100+100 liters.

Storage of coffee at serving temperature (except model T.200).

Indicator of the coffee level.

G 3/4 water supply (cold water inlet).

Removable anti-drip two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Image	Code	Model	Capacity (Liters)		N° Cups (100 cc)	Height Faucet	Production Liters/Time* *: with cold water inlet.	Quantity		Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.				Coffee* *Ground CoffeeMoka	Tea			
	001T080	TA.5	5+5 l	3+3 l	50+50	122 mm	2 l / 4 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	4,6 kW	675x460x630 mm
	001T090	TA.9	9+9 l	3+3 l	90+90	122 mm	2 l / 4 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	4,6 kW	675x460x640 mm
	001T100	TA.25	25+25 l	5+5 l	250+250	112 mm	2 l / 2 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	11,2 kW	892x550x753 mm
	001T110	TA.50	50+50 l	10+10 l	500+500	141 mm	2 l / 2 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	11,2 kW	1086x690x877 mm
	001T120*	T.200	100+100 l	10+10 l	1000+1000	400 mm	1 l / 40 sec.	60 g / l	6 g / l	230 V~/3 400 V 3N~	24 kW**	1230x960x1220 mm

*On request it is possible to customize the equipment with which for lifting filters, wheels and PLC. - **Optional on request: heating of the drink after production.
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050V0050

HOTEL UNIT

mod. **GAT.5 - GAT.9**
mod. **GAT.20 - GAT.50**

HOTEL UNIT

The **HOTEL UNIT** allows the production, distribution and maintenance at temperature of filter coffee, hot water and hot milk. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **HOTEL UNIT** is composed of:

- A **Termorapid Filter Coffee Machine**

In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.

- A **Hot Water Producer**

In this module it is possible to produce 1l of water every 2 minutes in a continuous cycle to 80°/90°C. Ideal for the preparation of tea, infusion and soluble.

- A **Bain-Marie Dispenser**

In this form you can heat and/or keep warm milk or any other beverage.

The **HOTEL UNIT** allows you to store and provide drinks at a constant temperature throughout the breakfast and refreshment service.

Ideal for hotels, tourist resorts, spas, golf clubs, self-service, canteens, conference centers, hospitals, communities in general and shipping companies.



Mod.GAT.9



HOTEL UNIT



STRENGTH



EXCELLENT
PRODUCT QUALITY



EASY TO USE



SAVINGS



REGULATION

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- The mod. GAT. is composed of n.3 practical independent units to produce, store and dispense the beverage simultaneously and/or in alternate times, optimizing the service.
- **Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.).
- The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.
- **Hot Water Module:** continuous hot water production to 80/90°C. Ideal for tea or infusions. Production of 1 l of water every 2 minutes c.a. with thermostatic regulation of the temperature and possibility to take large quantities of hot water simultaneously.
- **Bain-Marie Module:** allows you to warm and keep hot any beverage. Particularly suitable for milk. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and perfectly preserved.
- **Coffee Module:** Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- **Hot Water Module:** direct connection to the water network with electromechanical water inlet control and automatic production cycle.
- **Bain-Marie Module:** equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization.
- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.
- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 9, 20, 50 liters.

Programming the desired quantities of coffee with timer and automatic stop of the machine at the end of production.

Storage of the hot drink at serving temperature.

Indicator of the coffee level.


Indicator of the level of the Bain-Marie.

Water supply connection G 3/4 (cold water inlet). No need for fixed exhaust.

Removable anti-drip two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Imm.	Code	Model	Capacity (Liters)			Production * * with cold water inlet			Cups			Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee	Bain-Marie	Hot Water	Coffee	Bain-Marie	Hot Water	Coffee (100 cc)	Bain-Marie (100 cc)	Hot Water (150 cc)				
	002GAT010	GAT.5	5 l	5 l	2min/l	5min/l	50 min	2min/l	50	50	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW	675x460x540 mm
	002GAT020	GAT.9	9 l	9 l	2min/l	5min/l	50 min	2min/l	90	90	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW	675x460x630 mm
	002GAT030	GAT.20	20 l	20 l	2min/l	5min/l	60 min	2min/l	200	200	2min/l	112 mm	400 V 3N~ (230 V~/3)	10,4 kW	892x550x697 mm
	002GAT030	GAT.50	50 l	47,5 l	2min/l	5min/l	90 min	2min/l	500	500	2min/l	141 mm	400 V 3N~ (230 V~/3)	12,8 kW	1086x650x877 mm

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.

MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015
Contact our Technical Office for Service
Design/Customization: commerciale@camurri.it



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CAMURRI INDUSTRIES S.r.l.
P.IVA/VAT: 01216650356
Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 - Fax: +39 0522.97.24.18

www.camurri.it

050V0080

GROUP CONTAINER

mod. GC.5 - GC.10
mod. GC.20

GROUP CONTAINER

The **GROUP CONTAINER** allows the production of filter coffee, heating and service of hot water and hot milk/ drinks in general. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **GROUP CONTAINER** is composed of:

- A **Termorapid Filter Coffee Machine**

In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.

- Two **Bain-Marie Dispenser**

In these independent modules you can heat and/or keep warm milk or any other beverage

The **GROUP CONTAINER** allows you to keep and provide beverage at a constant temperature throughout the service of breakfast and refreshment.

Ideal for hotels, tourist resorts, spas, golf clubs, self-service, canteens, conference centers, hospitals, communities in general and shipping companies.



GROUP CONTAINER



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT
PRODUCT QUALITY

- The mod. GC. is composed of n.2 practical independent units to produce, store and deliver the drinks simultaneously and/or in alternate times, optimizing the service.
- **Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.). The Camurri Termorapid System is the exclusive **Made in Italy method of Coffee Brewing** that enhances the coffee in all its aroma and its organoleptic properties.
- **Bain-Marie Modules:** allows you to warm and keep hot any beverage. Particularly suitable for milk. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and perfectly preserved.



EASY TO USE

- **Coffee Module:** Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- **Bain-Marie Module:** equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization.
- Practical and immediate management, cleaning and maintenance.



SAVINGS

- Saving raw materials and labour compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015

Technical Characteristics:

Capacity 5, 9, 20, 50 liters.

Storage of the hot drink at serving temperature.

Indicator of the coffee level.

Indicator of the level of the Bain-Marie.


Water supply connection G 3/4 (cold water inlet). No need for fixed exhaust.

Removable faucet anti-drip two-position: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.



Imm.	Code	Model	Capacity (Liters)		Production * *with cold water inlet		Heating Time Bain-marie* *with cold water inlet	Q.ty Coffee* *Ground CoffeeMoka	Cups		Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee	Bain- Marie	Coffee	Bain- Marie			Coffee (100 cc)	Bain- Marie (100 cc)				
	003G010	GAT.5	5 l	5 l	5min/l	50 min	35 min	60 g / l	50	50	121 mm	400 V 3N~ (230 V~/3)	5,3 kW	830x460x540 mm
	003G020	GAT.10	9 l	9 l	5min/l	50 min	50 min	60 g / l	90	90	121 mm	400 V 3N~ (230 V~/3)	5,3 kW	830x460x630 mm
	003G030	GAT.20	20 l	20 l	2min/l	60 min	70 min	60 g / l	200	200	151 mm	400 V 3N~ (230 V~/3)	10,4 kW	1190x550x697 mm

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Design/Customization: commerciale@camurri.it

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P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

www.camurri.it

050V0100

BAIN-MARIE CONTAINER

mod. **BM.5** - **BM.10** - **BM.20**
mod. **BM.30** - **BM.50**

BAIN-MARIE CONTAINER

The **BAIN-MARIE CONTAINER** is the professional solution for the preparation, heating and serving of hot drinks up to 90°C.

Practical and elegant design is designed for heating milk, hot water for the preparation of hot tea, infusions or drinks and liquid solutions in general.

The beverage is kept homogeneous and at constant temperature by thermostatic temperature regulation. Thanks to the **Special Bain-Marie System**, the organoleptic characteristics of the product are enhanced and perfectly preserved.

Essential for hotels, wellness centers, tea rooms, canteens, communities, coffee-chocolate shops, pastry shops, is suitable as a practical support for bio-medical laboratories, craft and catering.



Mod.BM.10

BAIN-MARIE CONTAINER



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT
PRODUCT QUALITY

- Use of natural products.
- Heating and keeping at a temperature of the milk, thanks to our special Bain-Marie system that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



EASY TO USE

- Extractable inner pot for washing in the dishwasher.
- Anti-drip faucet completely removable and sanitizing in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



SAVINGS

- Thanks to the double stainless-steel boiler you get a saving of energy both in the heating and in the maintenance of the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5,10, 20, 30 and 50 liters.

It does not need a fixed connection to the water supply.


Equipped with Bain-Marie Loading Tap: G 3/4 connection.

No need for unloading.

We recommend the use of purified water.

Water level visor of the Bain-Marie.

On request it is possible to customize and/or accessorize the various models with: lion legs, base, drip drawer, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Pre-heating times* *: with cold water inlet.	N° cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.						
	005BM010	BM.5	0,5 l	5 l	40 min	25	128 mm	230 V ~	0,9 kW	296x390x473 mm
	005BM020	BM.10	1 l	10 l	50 min	50	184 mm	230 V ~	1,5 kW	346x440x576 mm
	005BM030	BM.20	3 l	20 l	60 min	100	162 mm	230 V ~	2,4 kW	447x540x643 mm
	005BM040	BM.30	3 l	30 l	45 min	150	170 mm	400 V 3N~	4,8 kW	548x610x614 mm
	005BM050	BM.50	3 l	47 l	90 min	237	170 mm	400 V 3N~	4,8 kW	548x610x825 mm

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Design/Customization: commerciale@camurri.it



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P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 - Fax: +39 0522.97.24.18

050V0120

DOUBLE BAIN-MARIE CONTAINER

mod. BMD.5 - BMD.10
mod. BMD.20 - BMD.50

DOUBLE BAIN-MARIE CONTAINER

The **DOUBLE BAIN-MARIE CONTAINER** it is composed of 2 independent modules, which can work simultaneously or at alternate times, allowing the heating, maintenance and distribution of hot milk, coffee, tea, hot water, instant drinks and drinks in general.

Practical and compact, it is a high-performance professional solution for breakfasts and buffet corners.

The drinks are kept homogeneous and at a constant temperature through thermostatic temperature regulation. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and preserved perfectly.

Indispensable for hotels, wellness centers, tea rooms, canteens, communities, cafes, chocolate shops, pastry shops, it is suitable as a practical support for bio-medical, artisan and catering laboratories.



Mod.BMD.10

DOUBLE BAIN-MARIE CONTAINER



STRENGTH

- Built entirely in stainless steel, it is a robust, essential and reliable solution that guarantees optimal and long-lasting performance over time.
- Eco friendly.



**EXCELLENT
PRODUCT QUALITY**

- Use of natural products.
- The BMD mod. It is made up of 2 practical independent units to store and dispense the hot drink simultaneously and/or at alternate times, optimizing the service.
- Heating and maintaining the milk at temperature, thanks to our particular Bain-marie system which keeps the taste and organoleptic characteristics of the product intact over time.
- Thermostatic temperature regulation.



EASY TO USE

- Removable internal boiler for washing in the dishwasher.
- Anti-drip dispenser group that can be completely dismantled and sanitized in all its components.
- Two-position dispensing group: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both its use and the cleaning phase in all its parts.



SAVINGS

- Thanks to the double stainless steel boiler, energy savings are achieved both in heating and in maintaining the product.
- Withdrawal of the necessary quantities.
- Easy to use, clean and maintain



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical features:

Capacities 5, 10, 20, 30 and 50 litres.

It does not require a fixed connection to the water mains.


Equipped with a bain-marie filling tap: G 3/4 connection.

Does not require draining.

The use of purified water is recommended.

Bain-marie water level display.

Upon request, it is possible to customize and/or accessorise the various models with: lion's paws, base, drip tray, non-standard voltage and/or customisation.

Image	Code	Model	Capacity		Pre-heating times* *: with cold water inlet.	N° cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.						
	005BM060	BMD.5	1+1 l	5+5 l	50 min	25+25	172	230 V ~	1,8 kW	460x390x513 mm
	005BM070	BMD.10	1+1 l	10+10 l	50 min	50+50	242	230 V ~	3 kW	740x460x630 mm
	005BM080	BMD.20	3+3 l	20+20 l	60 min	100+100	211	400 V 3N~	4,8 kW	892x610x672 mm
	005BM090	BMD.50	5+5 l	47,5+47,5 l	45 min	150+150	233	400 V 3N~	9,6 kW	1086x650x877 mm

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Design/Customization: commerciale@camurri.it



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P.IVA/VAT: 01216650356
Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

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050V0130

TRIPLE BAIN-MARIE CONTAINER

mod. BMT.5 - BMT.10
mod. BMT.20

TRIPLE BAIN-MARIE CONTAINER

The **TRIPLE BAIN-MARIE CONTAINER** is composed of n.3 independent modules, which can work at the same time or at different times, allowing heating the maintenance and temperature distribution of hot milk, coffee, tea, hot water, soluble and beverage in general.

Practical and compact, it is a professional solution for breakfast and buffet corners.

The drinks are kept homogeneous and at constant temperature mediated thermostatic temperature regulation. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and perfectly preserved.

Essential for hotels, wellness centers, tea rooms, canteens, collectivities, cafeterias, chocolatiers, pastry shops, is suitable as a practical support for bio-medical laboratories, craft and catering.



Mod.BMT.10

TRIPLE BAIN-MARIE CONTAINER



ROBUSTEZZA



ECCELLENTE QUALITÀ
DEL PRODOTTO



SEMPLICITÀ
DI UTILIZZO



RISPARMIO



NORMATIVE

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- Use of natural products.
- The mod.BMT. is composed of n.3 practical independent units to store and deliver the hot drink simultaneously and/or in alternate times, optimizing the service.
- Heating and keeping milk at a temperature, thanks to our special Bain-Marie system that keeps the taste and organoleptic characteristics of the product intact over time.
- Thermostatic regulation of temperature.
- Extractable inner pot for washing in the dishwasher.
- Anti-drip faucet completely removable and sanitizing in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.
- Thanks to the double stainless-steel boiler you get a saving of energy both in the heating and in the maintenance of the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.
- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5+5+5, 10+10+10 e 20+20+20 liters.

It does not need a fixed connection to the water supply.


Equipped with Bain-Marie Loading Tap: G 3/4 connection.

No need for unloading.

We recommend the use of purified water.

Water level visor of the Bain-Marie.

On request it is possible to customize and/or accessorize the various models with: lion legs, base, drip drawer, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Pre-heating times* *: with cold water inlet.	N° cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.						
	005BM100	BMT. 5	1+1+1 l	5+5+5 l	50 min	25+25+25	172	230 V ~	2,7 kW	700x390x513 mm
	005BM110	BMT. 10	1+1+1 l	10+10+10 l	50 min	50+50+50	242	400 V 3N~	4,5 kW	830x460x630 mm
	005BM120	BMT. 20	3+3+3 l	20+20+20 l	50 min	100+100+100	211	400 V 3N~	7,2 kW	1190x590x672 mm

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Design/Customization: commerciale@camurri.it



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P.IVA/VAT: 01216650356

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050V0140

DISPENSER BAIN-MARIE

mod. DS.BM.20



CAMURRI BAIN-MARIE DISPENSER

The **CAMURRI BAIN-MARIE DISPENSER** melter and dispenser allows you to melt paraffin and keep it at temperature.

The particular rapid and constant bain-marie melter system prevents thermal shocks that are harmful to the molecular structure of the paraffin, which retains its characteristics over time.

The heating process is very rapid and the paraffin is kept at a constant temperature by thermostatic temperature regulation.

The **CAMURRI BAIN-MARIE DISPENSER** can work in conditions of relative humidity of 80% for temperatures up to 31 °C with a linear decrease of up to 50% at a temperature of 50 °C, furthermore the voltage variation must not exceed +/-10% nominal value.

The unit, built entirely in 18/10 stainless steel, is equipped with a water connection: G $\frac{3}{4}$ connection for the initial filling of the bain-marie.



CAMURRI BAIN-MARIE DISPENSER



STRENGTH

- Professional unit built entirely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco friendly.



**EXCELLENT
PRODUCT QUALITY**

- The particular bain-marie melter system, rapid and constant, prevents thermal shocks harmful to the molecular structure of the paraffin, which retains its characteristics over time.
- The heating process is via a double cavity in a bain-marie which allows the paraffin to be melted at a constant temperature by means of thermostatic temperature regulation.
- Manual thermostat up to 90°C



EASY TO USE

- Thermostatic temperature regulation.
- Heated anti-drip dispenser group that can be completely dismantled for better sanitization.
- Compact and essential unit to optimize both its use and the cleaning phase in all its parts.
- Practical and immediate management, cleaning and maintenance.



SAVINGS

- Heating of cold water in a bain-marie with controlled temperature.




REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Manual water supply.
The container has a max capacity. of 20 l.
Equipped with bain-marie level indicator.
Removable, anti-drip two-position dispensing tap: controlled dispensing for small quantities, blocked for larger quantities.
It does not require a fixed drain.
Upon request, possibility to customize and/or accessorise.

Image	Code	Mod.	Capacity	Voltage	Max power abs.	Dimension (L x P x H)
	005BM395	DS.BM.20	20 l	230 V~ /1	1,5 Kw	447x540x643 mm

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P.IVA/VAT: 01216650356
Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
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www.camurri.it

050V0145

HOT WATER URN

mod. **HWU.10** – **HWU.20**
mod. **HWU.30** - **HWU.50**

HOT WATER URN

The **HOT WATER URN** is the professional solution for the production and maintenance of hot drinks up to about 120°C.

Practical and elegant is designed for the production of hot water for the preparation of hot teas, infusions or kitchen preparations for catering.

Totally made of stainless steel, it is able to produce in a few minutes continuous cycle hot water with a maximum reserve removable simultaneously for each model. Equipped with a practical external thermostat, it allows you to easily adjust the desired temperature.

Essential for hotels, wellness centres, tea rooms, canteens, communities, coffee-chocolate shops, pastry shops, is suitable as a practical support for bio-medical laboratories, craft and catering.



Mod.HWU.10

HOT WATER URN



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT PRODUCT QUALITY

- Production, storage and supply of hot water.
- System connected directly to the water supply.
- Electromechanical control of the water inlet.
- Continuous production of hot water.



EASY TO USE

- Anti-drip faucet completely removable and sanitizable in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



SAVINGS

- Thermostatic regulation of temperature.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 10, 20, 30 and 50 liters.

Connection to the water supply: G 3/4 connection.

We recommend the use of purified water.

The water level visor.

Thermostatic temperature regulation for preparation and storage at service temperature.

Removable spout, anti-drip two-position: controlled dispensing for small quantities, blocked for larger quantities.

Easy to use, cleaning and maintenance.

On request it is possible to customize and/or accessorize the various models with: lion paws, base, drip drawer, voltage not standard and/or customization.

Image	Code	Model	Capacity Max.	Pre-heating times *: with cold water inlet	Production Times Continuous Cycle Hot Water* *: with cold water inlet	Max. quantity of hot water withdrawable contemporarily.	Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
	005BM500	HWU.10	10 l	30 min	2 min/l	7,7 l	147 mm	230 V~	2,4 kW	336 x 440 x 576 mm
	005BM510	HWU.20	20 l	30 min	2 min/l	16 l	164 mm	400 V 3N~	4,8 kW	390 x 560 x 643 mm
	005BM520	HWU.30	30 l	20 min	30 sec/l	22 l	170 mm	400 V 3N~	9,6 kW	494 x 590 x 673 mm
	005BM540	HWU.50	50 l	35 min	30 sec/l	55 l	170 mm	400 V 3N~	9,6 kW	494 x 590 x 873 mm

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CAMURRI INDUSTRIES S.r.l.

P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY

Ph: +39 0522.97.30.02 - Fax: +39 0522.97.24.18

www.camurri.it

050V0150

HOT WATER BOILER

mod. HWB.5 – HWB.10 – HWB.20
mod. HWB.30 - HWB.50

HOT WATER BOILER

The **HOT WATER BOILER** is the professional solution for the production, the heating and the maintenance of hot drinks at about 90°C.

Practical and elegant design is designed for the production of hot water, hot tea, infusions, mulled wine and heating of coffee, milk and drinks in general both natural and soluble.

Totally in stainless steel, it is equipped with a practical external thermostat that allows you to easily adjust the desired temperature.

Indispensable for hotels, wellness centres, tea rooms, canteens, communities, cafeterias, chocolatiers, pastry shops, is also suitable as an indispensable support for the stages of spreading in the production of all-grain beer for home-brewers, micro-breweries and biomedical laboratories and in general.



Mod.HWB.10



Mod.HWB.10
equipped with APP.UPPER
MOD.U.10

HOT WATER BOILER



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



EXCELLENT PRODUCT QUALITY

- Production, storage and supply of hot drinks such as hot water, tea, coffee and beverage in general.
- System not connected to the water supply. Manual filling.
- No need for preheating.
- Resistance not in contact with the product.



EASY TO USE

- Anti-drip faucet completely removable and sanitizable in all its components.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.
- Practical and immediate management, cleaning and maintenance.



SAVINGS

- Thermostatic regulation of temperature.
- Built with a double stainless-steel wall to ensure greater thermal insulation of the drink.
- Easy to use, cleaning and maintenance.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Built in stainless steel.


Capacity 5, 10, 20, 30 and 50 liters.

Thermostatic temperature regulation for preparation and storage at service temperature.

Removable spout, anti-drip two-position: controlled dispensing for small quantities, blocked for larger quantities.

Easy to use, cleaning and maintenance.

On request it is possible to customize and/or accessorize the various models with: lion paws, base, drip drawer, filter essences completely in stainless steel, 24 kt gold plating, voltage not standard and/or customization.

Image	Code	Model	Capacity Max.	N° Cups (100 cc)	Pre-heating times * *: with cold water inlet	Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
 Mod.HWB.10	005BM496	HWB.5	5 l	50	50 min	95 mm	230 V ~	0,5 kW	190x270x375 mm
	005BM505	HWB.10	10 l	100	30 min	129 mm	230 V ~	1,5 kW	240x320x400 mm
	005BM515	HWB.20	20 l	200	50 min	110 mm	230 V ~	2 kW	315x385x415 mm
	005BM525	HWB.30*	30 l	300	50 min	152 mm	230 V ~	2 kW	405x475x410 mm
	005BM545	HWB.50*	50 l	500	50 min	261 mm	230 V ~	2 kW	400x470x570 mm

* Design model different from the photo shown.
The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.

MADE IN ITALY - CE MARKED.
Certified Quality System UNI EN ISO 9001:2015
Contact our Technical Office for Service
Design/Customization: commerciale@camurri.it



Prices available on request according to your needs.

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www.camurri.it

050V0151

THERMAL CONTAINERS

mod. CT.5 – CT.10 – CT.20
mod. CT.30 – CT.50

**THERMAL CONTAINERS
WITH HEATING**

mod. CTR.5 – CTR.10 – CTR.20
mod. CTR.30 – CTR.50

THERMAL CONTAINERS WITH AND WITHOUT HEATING

The **CAMURRI THERMAL CONTAINERS** are made entirely of 18/10 stainless steel and eco-sustainable with a special Camurri Double Jacket System with double boiler and air gap to ensure better storage and thermal insulation of drinks.

Available in models CT. and CTR. in various capacities from 5 to 50 l.

- **mod. CT.** practical and easy to use, they work as a normal thermos to maintain and distribute at temperature both hot and cold drinks, with a thermal variation of 4/5°C pro hour.
- **mod. CTR.** isothermal unit equipped with resistance to prepare, heat and keep hot drinks at the desired temperature by means of thermostatic temperature regulation. Once disconnected from the electric current always work as normal CT.

The **CAMURRI THERMAL CONTAINERS** are equipped with a practical tap, which allows the complete administration of the product inside, is completely removable and sanitizing in all its parts. It is anti-drip and has two positions for controlled and continuous dispensing.

Ideal for solving all the functional requirements of a modern cafeteria service, breakfast and refreshment in the Ho.re.Ca sector. such as hotels, canteens, communities, hospitals, nursing homes, spas, sports centers...

The **CAMURRI THERMAL CONTAINERS** are the perfect solution for use on the bench or to be prepared thanks to the practical Camurri Bayonet Application on Trolleys to ensure safe and professional handling of containers.

APPLICATIONS

On request, different accessories are available according to the service needs:

- Camurri bayonet Application system for mounting on supports or trolleys
- 18/10 steel handle (for 5-10 l models)
- Handles
- Stainless steel 18/10 jet disc breaker
- Oversized lid with gasket
- Lid with lever closure in Stainless steel
- Welding for high pressure washing only in mod. CT.
- Upper with feet
- Customisation (e.g. finishes, decorations...)
- Stainless steel Filter Essences
- Drip drawer



Mod. CTR.5
with upper



Mod. AB



Mod. CT

Mod. CTR



CAMURRI THERMAL CONTAINERS



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



**EXCELLENT
PRODUCT QUALITY**

- Thanks to the chosen materials and the double boiler Double Jacket keeps unchanged the taste of the drink over time.
- **Wide range of models and applications** to meet the various service needs of the sector Ho.Re.Ca.



EASY TO USE

- It can be used as normal thermos.
- Simple and practical use in service, maintenance and cleaning.
- Anti-drip faucet with two positions for controlled and continuous dispensing.
- In mod. CTR there is a handy knob to set the desired preparation and service temperature.
- Safe and optimal fixing of containers on shelves and trolleys thanks to the Bayonet Application (mod.AB).
- With the Essences Filter (mod.FE) it is possible to use natural raw materials such as tea leaves, herbal teas, spices, etc... directly in the container.



SAVINGS

- Thermal dispersion of 4/5°C pro hour.
- Practical faucet, which allows the complete administration of the product inside.
- Preparation of beverage, soluble, infusions, herbal teas and decoctions directly in the container.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Completely in stainless steel.



Capacity: 5, 10, 20, 30 and 50 liters.

Camurri Double Jacket System.

Compatible unit for securing safely above the Camurri Breakfast Trolleys.

On request it is possible to customize and/or accessorize the various models with: base, app. Upper/feet, drip drawer, voltage not standard and/ or customization.



Image	Code	Model	Capacity (Liters)		N° Cups (100 cc)	Height Faucet	Heating Time (with cold drink)	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
	007CT010	CT.5	5 l	0,5 l	25	112 mm	/	/	/	203x330x442 mm
	007CT020	CT.10	10 l	1 l	50	126 mm	/	/	/	248x380x548 mm
	007CT030	CT.20	20 l	3 l	100	94,5 mm	/	/	/	346x480x548 mm
	007CT040	CT.30	30 l	5 l	150	131 mm	/	/	/	470x530x570 mm
	007CT050	CT.50	47,5 l	5 l	237	76,3 mm	/	/	/	470x530x650 mm
	008CR010	CTR.5	5 l	0,5 l	25	112 mm	50 min	230 V ~	0,5 kW	203x390x442 mm
	008CR020	CTR.10	10 l	1 l	50	126 mm	30 min	230 V ~	1,5 kW	248x448x548 mm
	008CR030	CTR.20	20 l	3 l	100	94,5 mm	50 min	230 V ~	2 kW	346x540x548 mm
	008CR040	CTR.30	30 l	5 l	150	131 mm	100 min	230 V ~	2 kW	470x590x570 mm
	008CR050	CTR.50	47,5 l	5 l	237	76,3 mm	100 min	230 V ~	2 kW	470x590x650 mm

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MADE IN ITALY – CE MARKED.
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 Design/Customization: commerciale@camurri.it



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www.camurri.it

050V0160

BAIN-MARIE CHOCOLATE MAKER

mod. CC.5 - CC.10
mod. CC.20

BAIN-MARIE CHOCOLATE MAKER

The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is a professional unit ideal for the preparation, cooking, keeping and service of an excellent hot chocolate, cooked as in the best traditions "à l'ancien".

Thanks to the special **Camurri Bain-Marie System**, which completely envelops the unit, the organoleptic characteristics of the product are valued and stored perfectly, without alterations or uneven temperature. The beverage is kept homogeneous and at constant temperature by thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is also ideal for any other products such as creams, spreads, chips/bars of dark chocolate to melt, sauces, soups, broths, mulled wine and drinks in general.

Indispensable for chocolate-shops, cafeterias, pastry shops, ice cream shops, hotels, catering, tea rooms, artisan producers and industries of semi-finished products and ice cream, it is also suitable for use in restaurants, bistros and canteens in general.



Mod.CC.5

BAIN-MARIE CHOCOLATE MAKER



ROBUSTEZZA

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



ECCELLENTE QUALITÀ
DEL PRODOTTO

- Use of natural products.
- Cooking, heating and maintaining at a temperature, thanks to our **special Camurri Bain-Marie System** that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



SEMPLICITÀ
DI UTILIZZO

- Anti-drip faucet completely removable and sanitizing in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



RISPARMIO

- Thanks to Bain-Marie System you get a saving of energy both in the heating and in the maintenance of the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



NORMATIVE

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 10 e 20 liters.

Double Jacket with Camurri Bain-Marie System.

Water level visor of the Bain-Marie.

It does not need a fixed connection to the water supply.


Manual Water loading of the Bain-Marie in the 5 and 10 l models.

Bain-Marie Water Tap in the 20 l model: G 3/4 connection.

Not need unloading.

Stainless steel internal mixer to keep the product homogeneous.

On request it is possible to customize and/or accessorize the various models with: lion feet, base, drip drawer, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Pre-heating times - *: with cold water inlet.	N.Cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
	006CC010	CC.5	5 l	1 l	40 min	25	145 mm	230 V~*	0,9 kW	225x395x510 mm
	006CC020	CC.10	10 l	1 l	80 min	50	154 mm	230 V~*	0,9 kW	270x440x600 mm
	006CC030	CC.20	20 l	2 l	80 min	100	185 mm	230 V~*	1,5 kW	350x540x710 mm

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.
* models available on request in 115V version~

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050V0190

BAIN-MARIE CHOCOLATE MAKER 24 KT GOLDEN

mod. CC.D.5 - CC.D.10
mod. CC.D.20



BAIN-MARIE CHOCOLATE MAKER

The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is a professional unit ideal for the preparation, cooking, maintenance and service of an excellent hot chocolate, cooked as in the best traditions "à l'ancien".

Thanks to the special **Camurri Bain-Marie System**, which completely envelops the unit, the organoleptic characteristics of the natural product are valued and stored perfectly, without alterations or unevenness of temperature. The beverage is kept homogeneous and at constant temperature thanks to the thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is also ideal for any other product such as creams, spreads, chips or dark chocolate bars to melt, sauces, soups, broths, mulled wine and drinks in general.

This particular version of the **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is totally in stainless steel with a special bath of pure **24 kt Gold**. Elegant and bright design, it is a professional and at the same time luxury solution for all hot chocolate lovers.

Ideal for chocolate-coffee shops, pastry shops, ice cream parlours, hotels, catering, tea rooms, artisan producers, industries of semi-finished products and ice cream, it is also suitable for use in restaurants, bistros and canteens in general.



Mod.CC.D.5

BAIN-MARIE CHOCOLATE MAKER



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



**EXCELLENT
PRODUCT QUALITY**

- Use of natural products.
- Cooking, heating and maintaining at a temperature, thanks to our **special Camurri Bain-Marie System** that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



EASY TO USE

- Anti-drip faucet completely removable and sanitizing in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



SAVINGS

- Thanks to Camurri Bain-Marie System you get a saving of energy both in the heating and in the maintenance of the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 10 and 20 litres.

Stainless steel version with special Gilding treatment 24 kt.

Double jacket with Camurri Bain-Marie System.

Water level visor of the Bain-Marie.

It does not need a fixed connection to the water supply.

Manual water loading of the Bain-Marie in the 5 and 10 l models.


Water loading of the Bain-Marie with a Faucet in the 20 l model: G 3/4 connection.

No need for unloading.

Stainless steel internal mixer to keep the product homogeneous.

Equipped with standard Lion's Feet support.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Image	Code	Model	Capacity		Pre-heating times* *: with cold water inlet.	N° cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (LxPxH)
			Max.	Min.						
	006CC011D	CC.D.5	5 l	1 l	40 min	25	175 mm	230 V~*	0,9 kW	203x390x478 mm
	006CC021D	CC.D.10	10 l	1 l	80 min	50	184 mm	230 V~*	0,9 kW	248x440x588 mm
	006CC031D	CC.D.20	20 l	2 l	80 min	100	221 mm	230 V~*	1,5 kW	447x540x668 mm

*Model available on request in 115V ~ version

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.

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Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

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050V0191

FOUNTAIN BAIN MARIE CHOCOLATE MAKER

mod. CC.F.5
mod. CC.F.D.5

FOUNTAIN BAIN MARIE CHOCOLATE MAKER



The **CAMURRI FOUNTAIN BAIN MARIE CHOCOLATE MAKER** is a professional unit that allows you to prepare, cook and serve an excellent traditional hot chocolate, cooked as in the best "à l'ancien" tradition.

Thanks to the special **Camurri Bain-Marie System**, which completely envelops the unit, the organoleptic characteristics of the product are valued and stored perfectly, without alterations or unevenness of temperature. The beverage is kept homogeneous and at constant temperature, mediated by thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI FOUNTAIN BAIN MARIE CHOCOLATE MAKER** is also ideal for serving any other product such as creams, spreads, chips/dark chocolate bars to melt, sauces and drinks in general.

The unit consists of two modules:

- A **Bain-Marie Chocolate Maker** Module
In this module you can heat and/ or keep warm the product and keep it homogeneous thanks to the internal mixer.
- A **Fountain** Module
This module is completely separate from the module below. It consists of a Fountain Plate, App.Discs and a Fountain Bell protective for greater hygiene and maintenance of the chocolate inside the Fountain Module. Thanks to the rotating movement of the mixer in the Bain-Marie Module, the movement of a screw is activated, which continuously recreates the scenic effect of a delicious chocolate cascade. To create this particular effect we recommend the use of the **Rocca Maya Fountain Sauce** designed to recreate delicious chocolate choco-falls.

Indispensable for chocolatiers, cafeterias, pastry shops, ice cream parlours, hotels, catering, tea rooms, artisan producers, workshops and industries of semi-finished products and ice cream, it is also suitable for use in restaurants, bistros and canteens in general.



Mod.CC.F.5



Mod.CC.F.D.5

FOUNTAIN BAIN MARIE CHOCOLATE MAKER



ROBUSTEZZA

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



ECCELLENTE QUALITÀ
DEL PRODOTTO

- Use of natural products.
- Cooking, heating and maintaining at a temperature, thanks to our **special Camurri Bain-Marie System** that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



SEMPLICITÀ
DI UTILIZZO

- Anti-drip faucet completely removable and sanitizing in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



RISPARMIO

- Thanks to Bain-Marie System you get a saving of energy both in the heating and in the maintenance of the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



NORMATIVE

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5 of the Bain-Marie Module + 1,4 l of the Fountain Module.

Double jacket with Camurri Bain-Marie System.

Water level visor of the Bain-Marie.



It does not need a fixed connection to the water supply.

Water loading of the Bain-Marie Manual.

No need for unloading.

Stirrer Stainless steel internal mixer to keep the product homogeneous.

On request possibility to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Pre-heating times *: with cold water inlet.	N.Cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
	006CC015	CC.F.5	5+1,4 l	1+1,4 l	40 min	25	175 mm	230 V ~	0,9 kW	203x390x670 mm
	006CC016D	CC.F.D.5	5+1,4 l	1+1,4 l	40 min	25	175 mm	230 V ~	0,9 kW	203x390x670 mm

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* models available on request in 115V version*

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P.IVA/VAT: 01216650356

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Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

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050V0193

BABY DOUBLE JACKET CHOCOLATE MAKER

mod. CC.B.1

BABY DOUBLE JACKET CHOCOLATE MAKER

The **BABY DOUBLE JACKET CHOCOLATE MAKER** is the professional solution for laboratories, pastry shops, ice cream parlours, restaurants, brasserie, bar, chocolate-shops, cafeterias, hotels for the preparation of delicious chocolate fondues, covers and variegations of sweets/ice cream, for the creation of chocolate shots to be combined with tastings of coffee, rum, whiskey, champagne or beer, or for the preparation of a classic hot chocolate.

Thanks to the special **Camurri Double Jacket Heating System** with controlled temperature and the practical internal mixer, it allows to dissolve very fine chips and bars of dark chocolate, and to keep homogeneous sauces and drinks in general, enhancing all its organoleptic properties and aroma.

Compact unit and clean design, is a practical and professional solution customizable on request.



Mod.CC.B.1-24 kt Gold Vers.

Mod.CC.B.1

BABY DOUBLE JACKET CHOCOLATE MAKER



ROBUSTEZZA

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



ECCELLENTE QUALITÀ
DEL PRODOTTO

- Use of natural products.
- Heating and temperature maintenance of the products chosen, thanks to our special Camurri Double Jacket system that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



SEMPLICITÀ
DI UTILIZZO

- Anti-drip dispenser group completely removable and sanitizable in all its components.
- Two-position dispenser group: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



RISPARMIO

- The double stainless steel boiler results in energy savings both in heating and in maintaining the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



NORMATIVE

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:


Capacity 1 liter.

Stirrer Stainless steel internal mixer.

It does not need a fixed connection to the water supply.

Transparent lid in glass.

On request it is possible to customize and/or accessorize the various models with: lion feet, base, drip drawer, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Pre-heating times - *: with cold water inlet.	N.Cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
 Mod.CC.B.1	006CC005	CC.B.1	1 l	100 gr	15 min	5	186 mm	230 V ~	0,320 kW	270x220x360 mm

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MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015

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Design/Customization: commerciale@camurri.it



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**CAMURRI
FROZEN DISPENSER**

mod. CFC.10

CAMURRI FROZEN DISPENSER



The **CAMURRI FROZEN DISPENSER** is a professional unit that allows you to refrigerate drinks and cold creams.

Thanks to **the Refrigerated Controlled Temperature System**, Camurri Patent, the organoleptic characteristics of the product are valued and stored perfectly, without alterations or unevenness of temperature.

The beverage is kept homogeneous and at constant temperature mediated by thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI FROZEN DISPENSER** is also ideal for serving natural yogurt, fresh milk, almond milk, cold chocolate, beverages in general, bases for crepes/waffles.



The **CAMURRI FROZEN DISPENSER** was born for drinks and cold creams. The unit can be implemented of the **ColdBrew Kit** allowing the unit the production and counter service of an excellent coffee or cold infusion tea.

The CFC10 guarantees an **optimal extraction** with a practical and fast service ideal for all cafes and bistros that want to enhance the coffee in all its forms.

Essential for wellness centers, dairies, yogurts, ice cream parlours, cafés, hotels, catering, artisan producers, workshops and industries of semi-finished and ice cream.



Mod.CFC.10



CAMURRI FROZEN DISPENSER



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



**EXCELLENT
PRODUCT QUALITY**

- Use of natural products.
- Refrigeration and maintenance at constant refrigerated temperature, to maintain the organoleptic characteristics of the product over time.
- Thermostatic regulation of the temperature.



EASY TO USE

- Anti-drip faucet completely removable and sanitizing in all its components.
- Two-position faucet: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both the use and the cleaning phase in all its parts.



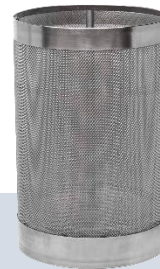
SAVINGS

- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 10 l.
Double jacket with controlled refrigerated system.
Stirrer Stainless steel internal mixer to keep the product homogeneous.

On request possibility to customize and/or accessorize the various models with: filter for Coldbrew, dropper drawer, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Cooling times* *: with a T-shaped drink.	N.Cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
	006CF010	CFC.5	5 l	1 l	10 min	50	250 mm	230 V ~	0,22 kW	325 x 460 x 515 mm
	006CF020	CFC.10	10 l	1 l	10 min	100	250 mm	230 V ~	0,22 kW	390 x 364 x 667 mm

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.
* models available on request in 115V version~

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Certified Quality System UNI EN ISO 9001:2015
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Design/Customization: commerciale@camurri.it



Prezzi disponibili su richiesta in base alle Vostre esigenze.

CAMURRI INDUSTRIES S.r.l.
P.IVA/VAT: 01216650356
Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

www.camurri.it

050V0195

CUPBOARD KOMPACT TROLLEY

mod. CAK.
mod. CATTK.5 – CATTK.10
mod. CARTK.5 – CARTK.10

CUPBOARD KOMPACT TROLLEY WITH THERMAL CONTAINERS

The **CUPBOARD KOMPACT TROLLEY** is the professional solution, ideal for the distribution and transport of hot drinks in the ward or in the hall in the professional collective catering, such as communities, hospitals, hotels, canteens and self-service. It is a practical and robust trolley made entirely of stainless steel that guarantees a functional and efficient use by the operator.

The **CUPBOARD KOMPACT TROLLEY** (mod.CA.K), unique in its kind, is built completely in 18/10 stainless steel. The four non-marking rubber wheels, with stainless steel rotating support, one of which with brake, are rotatable 360, with 125 mm, with capacity each. 100 kg.

The structure is equipped with n.2 service rooms equipped for the storage of dishes and equipment for breakfast:

- with opening doors equipped with no 3 baskets Gastronorm 50x50x10 cm on telescopic guides in silent stainless steel and a lower tray in 18/10 steel on guides.
- n.3 large drawers in 18/10 stainless steel on telescopic guides in silent stainless steel.

The trolley can be easily moved thanks to the stainless steel tubular handle.

The Cart mod. CA.K. in the versions CATTK or CARTK is equipped with THERMAL CONTAINERS without and with resistance, System Bayonet Camurri (mod. AB) ideal for the preparation and distribution of drinks, infusions and decoctions in total safety.

APPLICATIONS

Different accessories are available on request according to service needs:

- Camurri bayonet coupling system
- handle or handles (for models CT. CTR.)
- 18/10 stainless steel breaker disc
- Increased container cover with gasket
- Lid Containers with lever closure stainless steel
- welding for high pressure washing of mod. CT
- stainless steel essence filter
- drip tray
- basement
- combination of containers of different capacities
- customization (e.g. accessories, applications, finishes)



Mod. CA.K.



Mod. CATTK.5 complete
with accessories



Mod.AB

CUPBOARD KOMPACT TROLLEY WITH THERMAL CONTAINERS



STRENGTH

- Robust, essential and reliable solution that guarantees optimal and long-lasting performance over time.
- Four non-marking rubber wheels, with rotating stainless steel support, one of which with brake, 360° swivel, ø 125 mm, with load capacity each. 100kg.



EXCELLENT PRODUCT QUALITY

- Eco friendly.
- Compact and essential unit
- Thanks to the materials chosen and the Double Jacket double boiler, the taste of the drink remains unchanged over time
- Service compartments with drawers, opening doors and Gastronorm baskets mounted on silent telescopic guides and stainless steel tray
- Perimeter bumper to cushion any impacts during transport
- Fixing of Thermal Containers on Trolley with the Camurri Bayonet Connection application (mod. AB)
- Wide range of models and applications to meet the various service needs of the Ho.Re.Ca sector.



EASY TO USE

- Simple and practical use in service, maintenance and cleaning
- System not connected to the water mains.
- Simple and practical use in service, maintenance and cleaning
- Agile storage and handling
- Anti-drip tap with two positions for controlled and continuous dispensing
- In trolleys with mod. CTR practical knob to set the desired preparation and serving temperature
- Safe and optimal fixing of containers on trolleys thanks to the Bayonet connection application (mod. AB)
- With the Essence Filter (mod. FE) it is possible to use natural raw materials such as tea leaves, herbal teas, spices, etc... directly in the container



SAVINGS

- Heat dispersion of 4/5°C per hour
- Practical dispensing group, which allows the complete administration of the product inside
- Preparation of drinks, instant drinks, infusions, herbal teas and decoctions directly in the container and storage on the trolley



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015

TECHNICAL FEATURES

Image	Code	Model	Capacity (Liters)		N° cups (100 cc)	Tap height (mm)	Thermal Container Heating Time*: without preheating	Voltage	Max power absorbed	Net Weight (kg)	Dimension LxPxH (mm)
			Max	Min							
	011CA012	CA.K.	/	/	/	/	/	/	/	72	1030x620x960
	009CAT065	CATTK.5	5+5+5	1+1+1	50	112	/	/	/	89	1030x620x1270
	009CAT015	CATTK.10	10+10+10	1+1+1	100	126	/	/	/	95	1030x620x1380
	010CAR065	CARTK.5	5+5+5	1+1+1	50	112	50 min	230 V ~	0,5 kW	89	1030x620x1270
	010CAR015	CARTK.10	10+10+10	1+1+1	100	126	30 min	230 V ~	1,5 kW	95	1030x620x1380

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MADE IN ITALY -

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Design/Customizations: commerciale@camurri.it

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050V0181

**CAMURRI
MASTRO GOURMET**

mod. MG.50

CAMURRI MASTRO GOURMET

The **CAMURRI MASTRO GOURMET** is a professional solution in the food and dairy industry.

The CAMURRI MASTRO GOURMET is a patented system optimal for cooking, pasteurising and preserving various products such as: craft beer, cooked musts, infusions (tea/herbs/flowers..), mulled wine, hot chocolate, jams, sauces, milk, cheese, ricotta and hand-made artisan products.

The CAMURRI MASTRO GOURMET is equipped with:

- **Controlled Temperature System** on the entire unit which allows, thanks to a practical PLC Programmer, the input of your recipes by setting the desired times and temperatures;
- **Double Bain-marie** cavity that envelops both the bottom and the entire height of the central boiler;
- Internal stainless steel mixer which, thanks to its rotating movement, facilitates the extraction of liquids and the homogeneous maintenance of the creamy product;
- **Stainless steel Double Net Filter Basket** for better product extraction and filtering and a practical.

The unit is made entirely of 18/10 stainless steel and is equipped with a G $\frac{3}{4}$ water connection for the initial filling of the bain-marie.



CAMURRI MASTRO GOURMET



STRENGTH

- Professional unit made entirely of stainless steel.
- Robust, essential and reliable solution for optimal, long-lasting performance.
- Environmentally sustainable.



EXCELLENT
PRODUCT QUALITY

- The Camurri Brauer System is the exclusive Made in Italy Brewing method that optimises extraction processes by amplifying the hot extraction efficiency of the raw material used.
- Extraction, production, pasteurisation, cooking, storage and dispensing of the hot product in a single container.
- The CAMURRI MASTRO GOURMET is a Patented System that allows hot extraction for cooking, pasteurisation and preservation of various products such as: craft beer, cooked musts, infusions (tea/herbs/flowers..), mulled wine, hot chocolate, jams, sauces, milk, cheese, ricotta and hand-made artisan products.
- Fully stainless steel double mesh filter basket.
- The Double Bain-marie cavity allows even and constant heating of the entire unit - thanks to two practical taps located at the top and bottom of the unit, it also allows the Double Cavity to be used as a practical cooling coil once it has been emptied of hot water and connected to cold water from the water mains.



EASY TO USE

- Thermostatic temperature control.
- Automatic production cycle.
- Removable and sanitised stainless steel filter basket.
- Mixer blade entirely in extractable and sanitised stainless steel.
- Anti-drip dispenser unit completely removable for improved sanitisation.
- Compact and essential unit to optimise both use and cleaning in all its parts.
- Practical and immediate handling, cleaning and maintenance.



SAVINGS

- Savings in raw material and labour compared to other methods.
- Cold water bain-marie heating with controlled temperature.
- No replacement paper kits/filters required, as the machine's stainless steel filter is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical features:

Manual water supply.

The container has a maximum capacity of 50 l.


Equipped with Bain-marie level indicator.

Removable dispenser tap, anti-drip with two positions: controlled dispensing for small quantities, blocked for larger quantities.

Patented Camurri filtering.

No fixed drain required.

Customisation and/or accessories available on request.

Immagine	Codice	Mod.	Capacità		Voltaggio	Potenza max ass.	Ingombro (L x P x H)
			Max.	Min.			
	E010MG050	MG.50	20 l	50 l	230 V~ /1	3 kW	440x660x820 mm

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**CAMURRI
MULTIFUNCTION
COLUMN**

mod. CMC.
mod. CMC.PA

CAMURRI MULTIFUNCTION COLUMN

The **CAMURRI MULTIFUNCTION COLUMN** it is a practical professional solution that allows your customers constant hand hygiene, optimizing spaces in indoor and outdoor environments.

Column entirely in 304 stainless steel, it is a robust and compact solution, equipped with:

- **EDGE AND CONICAL BASE**
- **COLUMN TUBE**
- **DISPENSER CONTAINER**

which can act as a practical support for the sanitizing bottle (closable with a practical safety lid) which acts as a real container of liquids (sanitisers/food), which can be dispensed with the practical dispenser supplied (closable with a practical safety lid);

- **SUPPORT SHELF** (optional on request)

ideal as a support surface for indoor/outdoor use, it is also excellent for facilitating take away service.

The **CAMURRI MULTIFUNCTION COLUMN** is ideal for offices, hospital facilities, RSAs, hotel facilities, tourist villages, spas, golf clubs, self-service, canteens, communities in general, industries, etc.



Mod.CMC.PA

Mod.CMC.

Mod.CMC.PA

CAMURRI MULTIFUNCTION COLUMN



STRENGTH

- Professional unit built entirely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco friendly.



**EXCELLENT
PRODUCT QUALITY**

- Ideal solution for hand sanitization and as a practical food dispenser for take-away solutions.
- Equipped with a sturdy circular base and a solid supporting column.
- Can be accessorised with a support surface and product dispenser upon request.
- Ideal as a solution for interiors and exteriors.
- Made in Italy.



EASY TO USE

- Modular module entirely in stainless steel.
- Block sanitizing dispenser
- Practical and immediate management, cleaning and maintenance.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Mod.CMC.

Image	Code	Model	Bin Capacity		Dimension (L x P x H)
			Max.	Min.	
	011SCMC	CMC	100 ml	600 ml	Ø490 (base) x Ø90 (dispenser) x H.850 mm
	011SCMCPA	CMC.PA	100 ml	600 ml	Ø490 (base) x Ø468 (tavolo) x H. 1000 mm

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011SCMCP

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