



CHOCOLATE LINE



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~

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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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

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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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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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