



COFFEE LINE

## 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	<b>T.3</b>	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	<b>TC.3</b>	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

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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).



# 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*	<b>T.5</b>	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	<b>T.9</b>	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	<b>T.20</b>	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*	<b>T.30</b>	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	<b>T.50</b>	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**	<b>T.100</b>	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.  
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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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

**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.



EXCELLENT  
PRODUCT QUALITY

- 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.



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+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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