



COMMUNITY SOLUTION

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.
Certified Quality System UNI EN ISO 9001:2015

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050V0250

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

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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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050V0100

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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