



HOSPITALITY SOLUTION



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

The characteristics and technical data are not binding. The CAMURRI company reserves the right to modify at any time without notice or compensation of any kind.

MADE IN ITALY -

Contact us. Technical Office for Service
Design/Customizations: commerciale@camurri.it

Prices available on request based on your needs.



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050V0181

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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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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