



WELLNESS & BREAKFAST SOLUTION

**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.



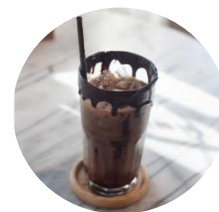
The **CAMURRI FROZEN DISPENSER** was born for drinks and cold creams. The unit can be implemented of the **ColdBrew Kit** allowing the unit the production and counter service of an excellent coffee or cold infusion tea.

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



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



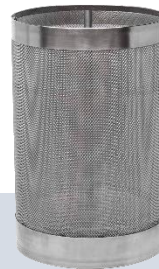
RISPARMIO

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



NORMATIVE

- 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~

MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015
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Prezzi disponibili su richiesta in base alle Vostre esigenze.

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050V0195

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

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050V0030

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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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.
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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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050V0160

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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050V0120