

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.



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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 (200 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

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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