

DOUBLE BAIN-MARIE CONTAINER

mod. BMD.5 - BMD.10
mod. BMD.20 - BMD.50



DOUBLE BAIN-MARIE CONTAINER

The **DOUBLE BAIN-MARIE CONTAINER** it is composed of 2 independent modules, which can work simultaneously or at alternate times, allowing the heating, maintenance and distribution of hot milk, coffee, tea, hot water, instant drinks and drinks in general.

Practical and compact, it is a high-performance professional solution for breakfasts and buffet corners.

The drinks are kept homogeneous and at a constant temperature through thermostatic temperature regulation. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and preserved perfectly.

Indispensable for hotels, wellness centers, tea rooms, canteens, communities, cafes, chocolate shops, pastry shops, it is suitable as a practical support for bio-medical, artisan and catering laboratories.



Mod.BMD.10

DOUBLE BAIN-MARIE CONTAINER



STRENGTH



**EXCELLENT
PRODUCT QUALITY**



EASY TO USE



SAVINGS



REGULATION

- Built entirely in stainless steel, it is a robust, essential and reliable solution that guarantees optimal and long-lasting performance over time.
- Eco friendly.
- Use of natural products.
- The BMD mod. It is made up of 2 practical independent units to store and dispense the hot drink simultaneously and/or at alternate times, optimizing the service.
- Heating and maintaining the milk at temperature, thanks to our particular Bain-marie system which keeps the taste and organoleptic characteristics of the product intact over time.
- Thermostatic temperature regulation.
- Removable internal boiler for washing in the dishwasher.
- Anti-drip dispenser group that can be completely dismantled and sanitized in all its components.
- Two-position dispensing group: controlled dispensing for small quantities, blocked for larger quantities.
- Compact and essential unit to optimize both its use and the cleaning phase in all its parts.
- Thanks to the double stainless steel boiler, energy savings are achieved both in heating and in maintaining the product.
- Withdrawal of the necessary quantities.
- Easy to use, clean and maintain
- CE
- MOCA
- UNI EN ISO 9001:2015



Technical features:

Capacities 5, 10, 20, 30 and 50 litres.

It does not require a fixed connection to the water mains.


Equipped with a bain-marie filling tap: G 3/4 connection.

Does not require draining.

The use of purified water is recommended.

Bain-marie water level display.

Upon request, it is possible to customize and/or accessorise the various models with: lion's paws, base, drip tray, non-standard voltage and/or customisation.

Image	Code	Model	Capacity		Pre-heating times* *: with cold water inlet.	N° cups (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Min.	Max.						
	005BM060	BMD.5	1+1 l	5+5 l	50 min	25+25	172	230 V ~	1,8 kW	460x390x513 mm
	005BM070	BMD.10	1+1 l	10+10 l	50 min	50+50	242	230 V ~	3 kW	740x460x630 mm
	005BM080	BMD.20	3+3 l	20+20 l	60 min	100+100	211	400 V 3N~	4,8 kW	892x610x672 mm
	005BM090	BMD.50	5+5 l	47,5+47,5 l	45 min	150+150	233	400 V 3N~	9,6 kW	1086x650x877 mm

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 – 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.

CAMURRI INDUSTRIES S.r.l.

P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 – Fax: +39 0522.97.24.18

www.camurri.it