

**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. I.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

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity.

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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050V0030