

## 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



Mod.CFC.5-  
ORO



# CAMURRI FROZEN DISPENSER



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



EASY TO USE

- 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

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



REGULATION

- 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	<b>CFC.5</b>	5 l	1 l	10 min	50	250 mm	230 V ~	0,22 kW	325 x 460 x 515 mm
	006CF020	<b>CFC.10</b>	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

Contact our Technical Office for Service  
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Prezzi disponibili su richiesta in base alle Vostre esigenze.

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050V0195