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CATALOG

 **CAMURRI**
INDUSTRIES





CAMURRI: A QUALITY STORY

Camurri Industries S.r.l. has its roots in Emilia-Romagna, a land where the connection between the countryside and mechanics, art and gastronomy, combined with human ingenuity, has given rise to companies now renowned worldwide.

Since 1973, Camurri has been designing, manufacturing, and marketing machines for filter coffee, tea, hot chocolate, yogurt, water boilers, bain-marie systems, homebrewing equipment, and breakfast trolleys. Today, Camurri Industries and Camurri Gourmet continue to drive innovation in the food & beverage sector.

A name, a brand, a signature.

Guido Camurri







MELTER

MOD. BABY

CHOCOLATE MAKER MOD. CC

THE FOUNTAIN

MOD. CC.F

AVAILABLE
COLORS



CHOCOLATE MAKER

The [Camurri Bain-Marie Chocolate Maker](#) is the ideal professional machine for those who want to serve rich, creamy hot chocolate or a pure dark chocolate coating. Thanks to the exclusive Camurri Bain-Marie System, which evenly surrounds the unit, the chocolate is cooked and kept at a constant temperature, perfectly preserving its organoleptic properties.

The result? Always smooth, lump-free chocolate that retains its full, authentic flavor.

KEY STRENGTHS



Unique design, machine entirely in stainless steel. Elegance always with you. Customization is the strength of your brand — we turn it into reality.



Cooking, heating, and constant temperature maintenance thanks to our Camurri Bain-Marie system, which preserves the taste and organoleptic properties of the product.



Thermostatic temperature control. Motorized mixing system with a stainless steel paddle.

BABY DOUBLE JACKET CHOCOLATE MAKER

mod. CC.B.1



BABY DOUBLE JACKET CHOCOLATE MAKER

The **BABY DOUBLE JACKET CHOCOLATE MAKER** is the professional solution for laboratories, pastry shops, ice cream parlours, restaurants, brasserie, bar, chocolate-shops, cafeterias, hotels for the preparation of delicious chocolate fondues, covers and variegations of sweets/ice cream, for the creation of chocolate shots to be combined with tastings of coffee, rum, whiskey, champagne or beer, or for the preparation of a classic hot chocolate.

Thanks to the special **Camurri Double Jacket Heating System** with controlled temperature and the practical internal mixer, it allows to dissolve very fine chips and bars of dark chocolate, and to keep homogeneous sauces and drinks in general, enhancing all its organoleptic properties and aroma.

Compact unit and clean design, is a practical and professional solution customizable on request.

Mod.CC.B.1-
24 kt Gold Vers.



Mod.CC.B.1

BABY DOUBLE JACKET CHOCOLATE MAKER



- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



- Use of natural products.
- Heating and temperature maintenance of the products chosen, thanks to our special Camurri Double Jacket system that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



- Anti-drip dispenser group completely removable and sanitizable in all its components.
- Two-position dispenser group: 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.



- The double stainless steel boiler results in energy savings both in heating and in maintaining the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.




- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 1 liter.
 Stirrer Stainless steel internal mixer.
 It does not need a fixed connection to the water supply.
 Transparent lid in glass.
 On request it is possible to customize and/or accessorize the various models with: lion feet, base, drip drawer, voltage not standard and/ or customization.

Image	Code	Model	Capacity		Pre-heating times - *: with cold water inlet.	N.Cups (25 cc)	Height Faucet	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
 <small>Mod.CC.B.1</small>	006CC005	CC.B.1	1 l	100 gr	15 min	40	186 mm	230 V ~	0,320 kW	270x220x360 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.

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

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050V0194 rev.1

BAIN-MARIE CHOCOLATE MAKER

mod. CC.5 - CC.10
mod. CC.20

BAIN-MARIE CHOCOLATE MAKER



The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is a professional unit ideal for the preparation, cooking, keeping and service of an excellent hot chocolate, cooked as in the best traditions "à l'ancien".

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 uneven temperature. The beverage is kept homogeneous and at constant temperature by thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is also ideal for any other products such as creams, spreads, chips/bars of dark chocolate to melt, sauces, soups, broths, mulled wine and drinks in general.

Indispensable for chocolate-shops, cafeterias, pastry shops, ice cream shops, hotels, catering, tea rooms, artisan producers and industries of semi-finished products and ice cream, it is also suitable for use in restaurants, bistros and canteens in general.



Mod.CC.5

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, 10 e 20 liters.

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.

Manual Water loading of the Bain-Marie in the 5 and 10 l models.

Bain-Marie Water Tap in the 20 l model: G 3/4 connection.

Not need unloading.

Stainless steel internal mixer to keep the product homogeneous.

On request it is possible to customize and/or accessorize the various models with: lion feet, base, drip drawer, 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.						
	006CC010	CC.5	5 l	1 l	40 min	25	145 mm	230 V~*	0,9 kW	225x395x510 mm
	006CC020	CC.10	10 l	1 l	80 min	50	154 mm	230 V~*	0,9 kW	270x440x600 mm
	006CC030	CC.20	20 l	2 l	80 min	100	185 mm	230 V~*	1,5 kW	350x540x710 mm

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* models available on request in 115V version~

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050V0190 rev.1

**BAIN-MARIE
CHOCOLATE MAKER
24 KT GOLDEN**

mod. CC.D.5 - CC.D.10
mod. CC.D.20

BAIN-MARIE CHOCOLATE MAKER



The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is a professional unit ideal for the preparation, cooking, maintenance and service of an excellent hot chocolate, cooked as in the best traditions "à l'ancien".

Thanks to the special **Camurri Bain-Marie System**, which completely envelops the unit, the organoleptic characteristics of the natural product are valued and stored perfectly, without alterations or unevenness of temperature. The beverage is kept homogeneous and at constant temperature thanks to the thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is also ideal for any other product such as creams, spreads, chips or dark chocolate bars to melt, sauces, soups, broths, mulled wine and drinks in general.

This particular version of the **CAMURRI BAIN-MARIE CHOCOLATE MAKER** is totally in stainless steel with a special bath of pure **24 kt Gold**. Elegant and bright design, it is a professional and at the same time luxury solution for all hot chocolate lovers.

Ideal for chocolate-coffee shops, pastry shops, ice cream parlours, hotels, catering, tea rooms, artisan producers, industries of semi-finished products and ice cream, it is also suitable for use in restaurants, bistros and canteens in general.



BAIN-MARIE CHOCOLATE MAKER



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.
- 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.



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

- Thanks to Camurri 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.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 10 and 20 litres.

Stainless steel version with special Gilding treatment 24 kt.

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.

Manual water loading of the Bain-Marie in the 5 and 10 l models.


Water loading of the Bain-Marie with a Faucet in the 20 l model: G 3/4 connection.

No need for unloading.

Stainless steel internal mixer to keep the product homogeneous.

Equipped with standard Lion's Feet support.

On request it is possible 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 (LxPxH)
			Max.	Min.						
	006CC011D	CC.D.5	5 l	1 l	40 min	25	175 mm	230 V~*	0,9 kW	235x395x540 mm
	006CC021D	CC.D.10	10 l	1 l	80 min	50	184 mm	230 V~*	0,9 kW	280x440x610 mm
	006CC031D	CC.D.20	20 l	2 l	80 min	100	221 mm	230 V~*	1,5 kW	360x540x740 mm

*Model available on request in 115V ~ version

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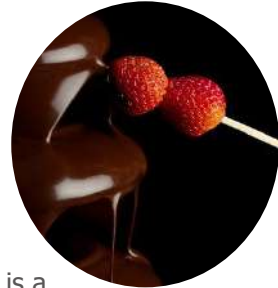
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050V0191 rev.1

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.



Mod.CC.F.5



Mod.CC.F.D.5

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

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* models available on request in 115V version~

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P.IVA/VAT: 01216650356
Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 - Fax: +39 0522.97.24.18

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050V0193 rev.1





TERMORAPID

MOD.T

TERMORAPID
ALBERGHIERA

MOD.TA

L'AMERICANA

MOD.
TE.M.9

AVAILABLE
COLORS



TERMORAPID

The Termorapid is a machine designed for brewing and dispensing **filter coffee or tea**.

A **unique, patented Made in Italy** system that allows for flexible production while optimizing the amount of coffee used.

The Termorapid is a high-performance machine, specifically designed for self-service use by the operator. It can produce up to 2,000 cups at once!

This line is also ideal for beverage industries, ensuring evenly extracted drinks in both small and large quantities.

Our **percolation system** enhances the full flavor and qualities of your specialty coffee or premium tea leaves.

ONE SINGLE SYSTEM FOR EXTRACTION — THREE DIFFERENT SERVICES!



60 g / liter

Perfect for hotels, gourmet breakfasts, boutiques, buffets, and specialty coffee.



80 g / liter

Full body, bold profile. Ideal for those seeking an alternative to espresso without compromising on intensity.



140–150 g / liter

Concentrated extraction for professional preparations: coffee gelato bases, ready-to-drink beverages, desserts and granitas.

**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

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MADE IN ITALY – CE MARKED.

Certified Quality System UNI EN ISO 9001:2015

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www.camurri.it

050V0030

TERMORAPID FILTER COFFEE & TEA MACHINE

mod. T.5 - T.9 - T.20
mod. T.30 - T.50 - T.100



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.T.9



Mod.T.100

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

- Adjustment of the necessary coffee liters through a convenient programming timer.
- Electromechanical control of the water inlet.
- 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.



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:

Capacity 5, 9, 20, 50 and 100 liters.

Programming of the desired quantities with timer, from 3 to 100 liters and automatic stop of the machine at the end of production.

Storage of coffee at serving temperature (except model T.100).

Indicator of the coffee level.

G 3/4 water supply (cold water inlet).

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.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Image	Code	Model	Capacity (Liters)		N° Cups (100 cc)	Height Faucet	Production Liters/Time* *: with cold water inlet.	Quantity		Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.				Coffee* *Ground Coffee/Moka	Tea			
	001T020*	T.5	5 l	3 l	50	134 mm	1 l / 4 min.	60 g / l	6 g / l	230 V~ /1	2,3 kW	250x350x540 mm
	001T030	T.9	9 l	3 l	90	134 mm	1 l / 4 min.	60 g / l	6 g / l	230 V~/1	2,3 kW	250x350x630 mm
	001T050	T.20	20 l	5 l	200	132 mm	1 l / 2 min.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	350x450x697 mm
	001T061*	T.30	30 l	5 l	300	132 mm	1 l / 2 min.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	570x590x749 mm
	001T070	T.50	50 l	10 l	500	132 mm	1 l / 2 min.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	570x590x877 mm
	001T130**	T.100	100 l	10 l	1000	400 mm	1 l / 40 sec.	60 g / l	6 g / l	400 V 3N~ 230 V~/3	12 kW**	650x770x1150 mm

*Units not in the price list - Available on request.

**Optional on request: heating of the drink after production - and/or wheels. ** Power Max Power consumption: 14 kW with post-production drink heating.
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Certified Quality System UNI EN ISO 9001:2015

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Ph: +39 0522.97.30.02 - Fax: +39 0522.97.24.18

www.camurri.it

050V0040

**COFFEE MACHINE
 AMERICANA**

mod. T.EM.9

AMERICANA COFFEE MACHINE

The **AMERICANA COFFEE MACHINE** is a professional electronic unit ideal for the production of filter coffee in different formats: espresso coffee, Camurri moka coffee, American coffee, American espresso coffee and simultaneously allows the production of continuous hot water cycle.

This particular professional unit combines in a single model two different equipment.

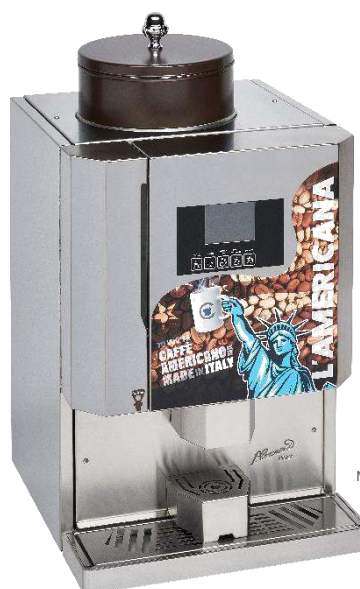
The **AMERICANA COFFEE MACHINE** consists of:

- A **Thermorapid Coffee & Tea Machine**
 In this module you can produce an excellent quality of filter coffee thanks to the **Camurri Patent Extraction System**, in a short time with a significant saving of raw material compared to traditional systems.
- A **Producer of Hot Water**
 Continuous cycle hot water can be produced for the production of tea and infusions or for general processing.

Equipped with Touch Screen allows programming, service and cleaning in a simple and dynamic way. It allows the adjustment of the quantities to be served and the internal management protected by the operator.

The **AMERICANA COFFEE MACHINE** allows you to store and dispense drinks at a constant temperature throughout the service of breakfast and refreshment.

Ideal for hotels, resorts, spas, golf clubs, self-service, canteens, conference centres, hospitals, communities in general and shipping companies.



Mod. T.EM.9

AMERICANA COFFEE 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

- Possibility to use different coffee blends.
- Thanks to the patented slow filtering system, the coffee is produced and maintained during the time of use without alterations of its quality, enhancing its organoleptic characteristics.
- Stainless steel filter net
- Storage of the coffee produced without altering the taste of the product.
- Instant continuous hot water production.



EASY TO USE

- Automatic thermostatic temperature adjustment.
- Preparation of the necessary quantities for the daily service.
- Easy and intuitive touch panel with password protected operator environment for programming production, doses, washing cycles programmed dispensers groups.
- Easy and intuitive touch panel for customer and room service with preset doses, to facilitate self-service service.
- It is also equipped with a dispenser group for the distribution of manual coffee.
- Group Anti-drip regulator completely removable for better sanitization.
- Management, cleaning and maintenance practical and immediate.



SAVINGS

- Saving raw material and labor compared to other methodologies.
- Instant heating of cold water and only the amount of water needed for the preparation of coffee, without preheating.
- Paper filters are not required nor replacement filter kit, as the machine filter is made of stainless steel and is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Made of stainless steel.

Water supply connection G 3/4 (cold water inlet).

Automatic thermostatic temperature adjustment for preparation and storage at service temperature.

Easy to use, clean and maintain.


Controls, instrumentation and programming of times and doses regulated by electronic board.

Programmed self-cleaning cleaning system.

Possibility of customization on request.

Slow filtering infusion Patent Camurri with shower fall on the coffee.

On request possibility to customize and/ or accessorize the various models with: base, drip tray, voltage not standard and/ or customization.

Imm.	Code	Model	Capacity (Liter)		Production * *with cold water inlet				Q.ty Coffee* *moka milled	Tap height	Voltage	Max Power abs.	Dimension (L x W x H)
			Coffee	Hot Water 90°	Espress Coffee (33 cc)	Camurri Moka Coffee (50 cc)	American Coffee (150 cc)	Espress American Coffee (150 cc)					
	001T041EM	T.EM.9	9 l	2 min / l	290	180	90	100	60 g / l	121 mm	400 V 3N~ (230 V~/3)	4,7 kW	500 x 465 x 700 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

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

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050V0043

**TERMORAPID
FILTER COFFEE & TEA
MACHINE**

mod. TA.5 - TA.9
mod. TA.25 - TA.50
mod. T.200



TERMORAPID FILTER COFFEE & TEA MACHINE

The **CAMURRI TERMORAPID FILTER COFFEE AND TEA MACHINE** is composed of n.2 independent modules, which can work at the same time or in alternate times, allowing the production, distribution and maintenance at temperature of coffee and tea.

The **Camurri Patent System** allows to obtain an excellent quality of coffee and/or tea-infused 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, and 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 clubs, ships, self-services, canteens, hospitals, community in general, confectionery, ice cream, pastry and soft drinks industries (energy and soft drinks).



Mod.T.200



Mod.TA.25



Mod.T.200

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.
- Production, storage and delivery of the product in a single container.
- Mod.TA/T.200 is composed by n.2 practical independent units to produce, preserve and dispense the beverage simultaneously and/or in alternate times, optimizing the service.
- 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 flavored 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.



EXCELLENT
PRODUCT QUALITY

- Adjustment of the necessary coffee liters through a convenient programming timer.
- Electromechanical control of the water inlet.
- 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



EASY TO USE

- 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.



SAVINGS

- CE
- MOCA
- UNI EN ISO 9001:2015



REGULATION



Technical Characteristics:

Capacity 5+5, 9+9, 25+25, 50+50 and 100+100 liters.

Storage of coffee at serving temperature (except model T.200).

Indicator of the coffee level.

G 3/4 water supply (cold water inlet).

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.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Image	Code	Model	Capacity (Liters)		N° Cups (100 cc)	Height Faucet	Production Liters/Time* *: with cold water inlet.	Quantity		Voltage	Power max abs.	Dimension (LxWxH)
			Max.	Min.				Coffee* *Ground CoffeeMoka	Tea			
	001T080	TA.5	5+5 l	3+3 l	50+50	122 mm	2 l / 4 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	4,6 kW	675x460x630 mm
	001T090	TA.9	9+9 l	3+3 l	90+90	122 mm	2 l / 4 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	4,6 kW	675x460x640 mm
	001T100	TA.25	25+25 l	5+5 l	250+250	112 mm	2 l / 2 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	11,2 kW	892x550x753 mm
	001T110	TA.50	50+50 l	10+10 l	500+500	141 mm	2 l / 2 min.	60 g / l	6 g / l	230 V~/3 400 V 3N~	11,2 kW	1086x690x877 mm
	001T120*	T.200	100+100 l	10+10 l	1000+1000	400 mm	1 l / 40 sec.	60 g / l	6 g / l	230 V~/3 400 V 3N~	24 kW**	1230x960x1220 mm

*On request it is possible to customize the equipment with which for lifting filters, wheels and PLC. - **Optional on request: heating of the drink after production.
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
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Design/Customization: commerciale@camurri.it

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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

050V0050





HOTEL GROUP

MOD.GAT

CONTAINER UNIT

MOD.GC

ELECTRONIC UNIT

MOD.
GAE.LC.9

AVAILABLE
COLORS



GROUPS

The [Camurri Hotel Groups](#) and [Container Groups](#) are equipment designed to meet the needs of a modern coffee service, where quality, quantity, and savings in time, staff, and raw materials are essential.

Camurri groups combine independent units into a single model, with the ability to operate simultaneously and/or individually, to produce, store, and dispense beverages such as [coffee, tea and infusions, milk, and hot water](#).

The ideal solution for hotels, self-services, cafeterias, colleges, schools, dormitories, and communities in general.

KEY STRENGTHS



Unique design, machine entirely made of stainless steel.

Our stainless steel anti-drip tap allows dispensing both large and small quantities.



System that combines multiple units for the production of coffee, tea, hot water, or milk into a single housing. The units can also operate independently.



Raw material savings with low electricity consumption.

HOTEL UNIT

mod. **GAT.5 - GAT.9**
mod. **GAT.20 - GAT.50**

HOTEL UNIT



The **HOTEL UNIT** allows the production, distribution and maintenance at temperature of filter coffee, hot water and hot milk. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **HOTEL UNIT** is composed of:

- A **Termorapid Filter Coffee Machine**

In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.

- A **Hot Water Producer**

In this module it is possible to produce 1l of water every 2 minutes in a continuous cycle to 80°/90°C. Ideal for the preparation of tea, infusion and soluble.

- A **Bain-Marie Dispenser**

In this form you can heat and/or keep warm milk or any other beverage.

The **HOTEL UNIT** allows you to store and provide drinks at a constant temperature throughout the breakfast and refreshment service.

Ideal for hotels, tourist resorts, spas, golf clubs, self-service, canteens, conference centers, hospitals, communities in general and shipping companies.



Mod.GAT.9



HOTEL UNIT



STRENGTH



EXCELLENT
PRODUCT QUALITY



EASY TO USE



SAVINGS



REGULATION

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- The mod. GAT. is composed of n.3 practical independent units to produce, store and dispense the beverage simultaneously and/or in alternate times, optimizing the service.
- **Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored 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.
- **Hot Water Module:** continuous hot water production to 80/90°C. Ideal for tea or infusions. Production of 1 l of water every 2 minutes c.a. with thermostatic regulation of the temperature and possibility to take large quantities of hot water simultaneously.
- **Bain-Marie Module:** allows you to warm and keep hot any beverage. Particularly suitable for milk. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and perfectly preserved.
- **Coffee Module:** Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- **Hot Water Module:** direct connection to the water network with electromechanical water inlet control and automatic production cycle.
- **Bain-Marie Module:** equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization.
- 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.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.
- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 9, 20, 50 liters.

Programming the desired quantities of coffee with timer and automatic stop of the machine at the end of production.

Storage of the hot drink at serving temperature.

Indicator of the coffee level.


Indicator of the level of the Bain-Marie.

Water supply connection G 3/4 (cold water inlet). No need for fixed exhaust.

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.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Imm.	Code	Model	Capacity (Liters)			Production * * with cold water inlet			Cups			Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee	Bain-Marie	Hot Water	Coffee	Bain-Marie	Hot Water	Coffee (100 cc)	Bain-Marie (100 cc)	Hot Water (150 cc)				
	002GAT010	GAT.5	5 l	5 l	2min/l	5min/l	50 min	2min/l	50	50	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW	675x460x540 mm
	002GAT020	GAT.9	9 l	9 l	2min/l	5min/l	50 min	2min/l	90	90	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW	675x460x630 mm
	002GAT030	GAT.20	20 l	20 l	2min/l	5min/l	60 min	2min/l	200	200	2min/l	112 mm	400 V 3N~ (230 V~/3)	10,4 kW	892x550x697 mm
	002GAT030	GAT.50	50 l	47,5 l	2min/l	5min/l	90 min	2min/l	500	500	2min/l	141 mm	400 V 3N~ (230 V~/3)	12,8 kW	1086x650x877 mm

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MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015

Contact our Technical Office for Service
Design/Customization: commerciale@camurri.it

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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

050V0080

**GROUP
CONTAINER**

mod. GC.5 - GC.10
mod. GC.20

GROUP CONTAINER

The **GROUP CONTAINER** allows the production of filter coffee, heating and service of hot water and hot milk/ drinks in general. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **GROUP CONTAINER** is composed of:

- A **Termorapid Filter Coffee Machine**

In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.

- Two **Bain-Marie Dispenser**

In these independent modules you can heat and/or keep warm milk or any other beverage

The **GROUP CONTAINER** allows you to keep and provide beverage at a constant temperature throughout the service of breakfast and refreshment.

Ideal for hotels, tourist resorts, spas, golf clubs, self-service, canteens, conference centers, hospitals, communities in general and shipping companies.



Mod.GC.10

GROUP 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

- The mod. GC. is composed of n.2 practical independent units to produce, store and deliver the drinks simultaneously and/or in alternate times, optimizing the service.
- **Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored 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.
- **Bain-Marie Modules:** allows you to warm and keep hot any beverage. Particularly suitable for milk. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and perfectly preserved.



EASY TO USE

- **Coffee Module:** Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- **Bain-Marie Module:** equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization.
- 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.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 9, 20, 50 liters.

Storage of the hot drink at serving temperature.

Indicator of the coffee level.


Indicator of the level of the Bain-Marie.

Water supply connection G 3/4 (cold water inlet). No need for fixed exhaust.

Removable faucet anti-drip two-position: controlled dispensing for small quantities, blocked for larger quantities.

Slow filtration infusion Camurri patent with shower fall on the coffee.

On request it is possible to customize and/or accessorize the various models with: base, drip tray, voltage not standard and/or customization.

Imm.	Code	Model	Capacity (Liters)		Production * *with cold water inlet		Heating Time Bain-marie* *with cold water inlet	Q.ty Coffee* *Ground CoffeeMok a	Cups		Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee	Bain- Marie	Coffee	Bain- Marie			Coffee (100 cc)	Bain- Marie (100 cc)				
 Mod.GC.10	003G010	GAT.5	5 l	5 l	5min/l	50 min	35 min	60 g / l	50	50	121 mm	400 V 3N~ (230 V~3)	5,3 kW	830x460x540 mm
	003G020	GAT.10	9 l	9 l	5min/l	50 min	50 min	60 g / l	90	90	121 mm	400 V 3N~ (230 V~3)	5,3 kW	830x460x630 mm
	003G030	GAT.20	20 l	20 l	2min/l	60 min	70 min	60 g / l	200	200	151 mm	400 V 3N~ (230 V~3)	10,4 kW	1190x550x697 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
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 Design/Customization: commerciale@camurri.it



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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

050V0100

ELECTRONIC HOTEL GROUP

mod. GAE.LC.9

LA CONTESSA

The **ELECTRONIC HOTEL GROUP "LA CONTESSA"** is a complete and indispensable equipment for production, storage and distribution of hot drinks.

Totally in stainless steel **"LA CONTESSA"** combines new technologies touch to the functionality and practicality that distinguishes the Camurri brand.

With the use of natural products, such as milk and coffee, guarantees a service of an excellent Italian breakfast, satisfying the foreign customers.

"LA CONTESSA" is technology & steel: it is the perfect solution for the professional of HO.RE.CA.



MOD. 1.9

050V0250

LA CONTESSA



STRENGTH

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



**EXCELLENT
PRODUCT QUALITY**

- Possibility to use different coffee blends.
- Thanks to the patented slow filtering system, the coffee is produced and maintained during the time of use without alteration of its quality, enhancing its characteristics organoleptic.
- Stainless steel filter net.
- Preservation of milk quality, thanks to the water bath system that maintains unchanged the product.
- Instant continuous hot water production.



EASY TO USE

- Automatic thermostatic temperature adjustment.
- Preparation of the necessary quantities for the daily service.
- Easy and intuitive touch panel with operator password protected environment for the production programming, doses, washing cycles programmed dispenser groups.
- Easy and intuitive touch panel for customer and room service with preset doses, to facilitate self-service service.
- It is also equipped with dispensers for the distribution of manual milk and coffee



SAVINGS

- Instant heating and only the amount of water needed for the coffee making.
- Instant heating of water for the preparation of tea, herbal teas.
- Coffee usage: 30 to 40% less than other systems



REGULATION

- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Made of stainless steel.
 Water supply connection G 3/4 (cold water inlet).
 Automatic thermostatic temperature adjustment for preparation and storage at service temperature.
 Easy to use, clean and maintain.
 Controls, instrumentation and programming of times and doses adjusted by card electronics.
 Programmed self-cleaning cleaning system.
 Possibility of customization on request.

Code	Model	Capacity (Liters)			N° Cups (100 cc)	N° Cups (40 cc)	N° Cups (200 cc)	Production Liters/Time* *: with cold water inlet.	Voltage	Power max abs.	Dimension (LxWxH)
		Coffee	Milk	Water							
002GAT030E	GAE.LC	1/9 l	1/5 l	2 min/l	90	225	50	1 l coffee/4 min 5 l milk/30 min	400 V 3N~	6,3 kW	760 x 465 x 700 mm

*: with cold water in the water inlet
 Features and technical data are not binding. The company CAMURRI reserves the right to change at any time without notice or compensation whatsoever.

MADE IN ITALY – CE MARKED.
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P.IVA/VAT: 01216650356
 Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
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050V0250





FROZEN **MOD.CFC**

BAIN-MARIE **MOD.BM**

DOUBLE BAIN-MARIE **MOD.BMD**

TRIPLE BAIN-MARIE **MOD.BMT**

AVAILABLE
COLORS



MILK DISPENSER

From **cold chocolate** to **natural yogurt**, including **fresh milk** and **bases for crepes and waffles**, the Camurri Frozen Container and Camurri Water Bath units keep every beverage at the ideal temperature, ensuring consistent and impeccable quality.

The **Frozen** unit allows you to dispense chilled beverages, and with the Cold Brew Kit accessory, you can perform cold extractions! The **water bath** is a refined system for cooking and maintaining milk and soluble products. A reliable and practical solution.

KEY STRENGTHS



Machines reminiscent of the cheesemaker's containers. A design solution, functional for your work environment.



Double and triple water baths combine multiple units into a single casing. Perfect solutions for your breakfast service to offer a fast and practical experience



Units designed to minimize electricity consumption.

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	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
Contact our Technical Office for Service
Design/Customization: commerciale@camurri.it



Prezzi disponibili su richiesta in base alle Vostre esigenze.

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

050V0195

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.5



Mod.BM.20

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

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

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 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

050V0120 REV.1

**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)
			Max.	Min.						
Mod.BMD.10	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.

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Design/Customization: commerciale@camurri.it



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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

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TRIPLE BAIN-MARIE CONTAINER

mod. BMT.5 - BMT.10
mod. BMT.20

TRIPLE BAIN-MARIE CONTAINER

The **TRIPLE BAIN-MARIE CONTAINER** is composed of n.3 independent modules, which can work at the same time or at different times, allowing heating the maintenance and temperature distribution of hot milk, coffee, tea, hot water, soluble and beverage in general.

Practical and compact, it is a professional solution for breakfast and buffet corners.

The drinks are kept homogeneous and at constant temperature mediated 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, collectivities, cafeterias, chocolatiers, pastry shops, is suitable as a practical support for bio-medical laboratories, craft and catering.



Mod.BMT.20

TRIPLE BAIN-MARIE CONTAINER



ROBUSTEZZA



ECCELLENTE QUALITÀ
DEL PRODOTTO



SEMPLICITÀ
DI UTILIZZO



RISPARMIO



NORMATIVE

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- Use of natural products.
- The mod.BMT. is composed of n.3 practical independent units to store and deliver the hot drink simultaneously and/or in alternate times, optimizing the service.
- Heating and keeping milk at a temperature, thanks to our special Bain-Marie system that keeps the taste and organoleptic characteristics of the product intact over time.
- Thermostatic regulation of temperature.
- 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.
- 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.
- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5+5+5, 10+10+10 e 20+20+20 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.						
	005BM100	BMT. 5	1+1+1 l	5+5+5 l	50 min	25+25+25	172	230 V ~	2,7 kW	700x390x513 mm
	005BM110	BMT. 10	1+1+1 l	10+10+10 l	50 min	50+50+50	242	400 V 3N~	4,5 kW	830x460x630 mm
	005BM120	BMT. 20	3+3+3 l	20+20+20 l	50 min	100+100+100	211	400 V 3N~	7,2 kW	1190x590x672 mm

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MADE IN ITALY – CE MARKED
Certified Quality System UNI EN ISO 9001:2015

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Design/Customization: commerciale@camurri.it

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CAMURRI INDUSTRIES S.r.l.

P.IVA/VAT: 01216650356

Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY

Ph: +39 0522.97.3093 Fax: +39 0522.972488

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HOT WATER

MOD.HWB

HOT WATER URN

MOD.HWU

AVAILABLE
COLORS



WATER BOILERS

Camurri water boilers are the ideal solution for producing, heating, and maintaining hot water. Practical and elegantly designed, they are intended for producing hot water, teas, infusions, mulled wine, and for heating coffee, milk, and beverages in general, both natural and soluble.

Made entirely of stainless steel, they feature a convenient external thermostat that allows easy temperature adjustment. The unit can also be equipped with stainless steel aroma holders, enabling the convenient preparation of high-quality infusions.

KEY STRENGTHS



Units designed for practical and fast service. The **HWB model** features **manual water loading**, while the **HWU model** offers **automatic water loading**.



The combination of elegance and functionality. Units designed for service in spas, hotels, hospitals, and care homes.



Excellent energy efficiency.

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.5



Mod.HWB.5
equipped with APP.UPPER

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	60 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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MADE IN ITALY - CE MARKED.
Certified Quality System UNI EN ISO 9001:2015

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Design/Customization: commerciale@camurri.it



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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

050V0151

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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Design/Customization: commerciale@camurri.it

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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

050V0150 rev.1





THERMAL
CONTAINER

MOD.CT

HEATED
CONTAINER

MOD.CTR

AVAILABLE
COLORS



THERMAL CONTAINER

Ideal for **heating, maintaining** temperature, and dispensing hot beverages. The double boiler and air gap provide improved thermal insulation and significant energy savings. It can also be used like a regular thermos: simply pour in hot or cold beverages, which will be kept at temperature with a variation of only **3–4°C per hour**.

Available in a version with heating element: a dry heating element to heat and keep beverages warm, with thermostatic temperature control.

KEY STRENGTHS



Fully customizable to meet the needs of your service. Lid with clamps, carrying handle, container fastening hooks.



Stainless steel units that are easy to transport and clean. The Ct model is autoclave washable.



Thanks to a thermal insulation system, the containers allow for long-term preservation of hot beverages.

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. CT

Mod. CTR



Mod. AB



CAMURRI THERMAL CONTAINERS



STRENGTH



**EXCELLENT
PRODUCT QUALITY**



EASY TO USE



SAVINGS



REGULATION

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- 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.
- 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.
- 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.
- 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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MADE IN ITALY – CE MARKED.
Certified Quality System UNI EN ISO 9001:2015

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Design/Customization: commerciale@camurri.it

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CAMURRI INDUSTRIES S.r.l.

P.IVA/VAT: 01216650356

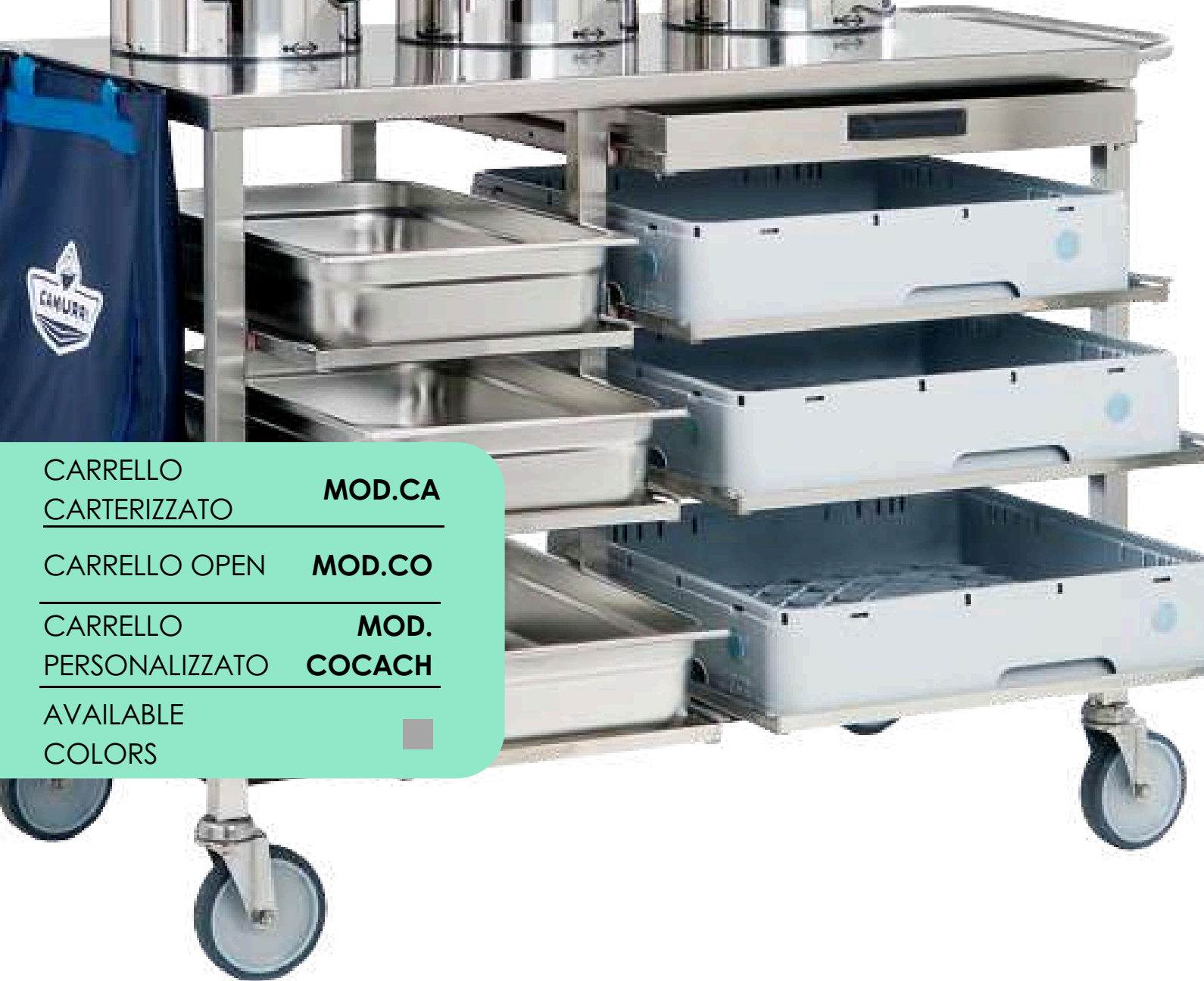
Via A. Vespucci, 1 - 42046 REGGIOLO (RE) - ITALY
Ph: +39 0522.97.30.02 - Fax: +39 0522.97.24.18

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CARRELLO
CARTERIZZATO **MOD.CA**

CARRELLO OPEN **MOD.CO**

CARRELLO
PERSONALIZZATO **MOD.
COCACH**

AVAILABLE
COLORS 

CAMURRI CARTS

Ideal solution for the **distribution and transport of hot beverages in corridors or dining areas** within professional collective catering environments such as communities, holiday villages, ships, trains, catering services, hospitals, hotels, canteens, and self-services. Practical cart equipped with supports and accessories upon request, designed for breakfast service.

Available with thermal containers, with or without heating elements, featuring bayonet fittings upon request. **Customizations available on demand.**

KEY STRENGTHS



Robust and reliable solutions. With four non-marking wheels and side bumpers, your cart will be the ideal solution!



Possibility to connect our units using a bayonet system or custom-made solutions.



REGULATION



STRENGTH



EXCELLENT
PRODUCT QUALITY



EASY TO USE



TROLLEY CUPBOARD TROLLEY - KOMPACAT

mod. CA – CA.K

CUPBOARD KOMPACT TROLLEY



Mod. CA.K.

The **CUPBOARD KOMPACT TROLLEY** is the professional solution, ideal for the distribution and transport of hot drinks in the ward or in the hall in the professional collective catering, such as communities, hospitals, hotels, canteens and self-service. It is a practical and robust trolley made entirely of stainless steel that guarantees a functional and efficient use by the operator.

The **CUPBOARD KOMPACT TROLLEY** (mod.CA.K), unique in its kind, is built completely in 18/10 stainless steel. The four non-marking rubber wheels, with stainless steel rotating support, one of which with brake, are rotatable 360, with 125 mm, with capacity each. 100 kg.

The structure is equipped with n.2 service rooms equipped for the storage of dishes and equipment for breakfast:

- with opening doors equipped with no 3 baskets Gastronorm 50x50x10 cm on telescopic guides in silent stainless steel and a lower tray in 18/10 steel on guides.
- n.3 large drawers in 18/10 stainless steel on telescopic guides in silent stainless steel.
- The trolley can be easily moved thanks to the stainless steel tubular handle.



Mod. CA

The **CUPBOARD TROLLEY** (mod.CA), addiotanally features:

- a protective handle running along the entire perimeter of the trolley.
- 3+3 Gastronorm baskets (50x50x10 cm) on stainless steel telescopic silent runners, and a lower 18/10 stainless steel tray on runners.

The Cart mod. CA.K. and CA in the versions with THERMAL CONTAINERS without and with resistance, System Bayonet Camurri (mod. AB) ideal for the preparation and distribution of drinks, infusions and decoctions in total safety.

APPLICATIONS

Different accessories are available on request according to service needs:

- Camurri bayonet coupling system
- handle or handles (for models CT. CTR.)
- 18/10 stainless steel breaker disc
- Increased container cover with gasket
- Lid Containers with lever closure stainless steel
- welding for high pressure washing of mod. CT
- stainless steel essence filter
- drip tray
- basement
- combination of containers of different capacities
- customization (e.g. accessories, applications, finishes)

Mod.AB



MOD.	CODE	Net Weight (kg)	Dimension LxPxH
CA	011CA010	90 Kg	1400x800x960
CA.K	011CA012	72 Kg	1030x620x960

MADE IN ITALY -

Contact us. Technical Office for Service
Design/Customizations: commerciale@camurri.it
Prices available on request based on 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

050V0181



NORMATIVE



ROBUSTEZZA



ECCELLENTE QUALITÀ
DEL PRODOTTO



SEMPLICITÀ
DI UTILIZZO



OPEN CAMURRI CARTS mod. CO-CO.K

OPEN CAMURRI CARTS

Open Camurri Trolleys: Effective Solutions for Hot Beverage Distribution.

Open Camurri Trolleys are indispensable for distributing hot beverages in the canteen or lounge. Designed for convenience and functionality, these trolleys are equipped with thermal containers with an air gap, capable of maintaining beverages at temperature with a minimum variation of only 4-5° per hour. The containers are secured by a convenient bayonet attachment system, ensuring stability and safety.



Figura 1: CO.

Practicality and Functionality:

These trolleys offer two service compartments equipped to hold 3 baskets and 3 gastronorm trays on telescopic rails, making hot beverage dispensing even more efficient. Equipped with 4 rubberized stainless steel wheels, one of which has a brake, Camurri Open Trolleys are designed for optimal maneuverability in environments such as hospitals, communities, hotels, self-service and canteens. Upon request, we can provide trolleys with custom sizes and combinations to perfectly suit your specific needs.

APPLICATIONS:

Various accessories are available upon request to suit your service needs:

- Camurri bayonet coupling system
- thermal containers (for CT. CTR. models)
- base
- combination of Containers of different capacities
- customization (e.g. accessories, applications, finishes, ...)



Figura 2: CO.K

Strengths:

- Robust, essential and reliable solution that ensures optimal and long-lasting performance.
- Four non-marking rubberized, stainless steel rotating casters, one of which has a brake, swivel 360°, ø 125 mm, with load capacity each. 100 kg.
- Service compartments with drawers, opening doors and Gastronorm baskets mounted on silent telescopic slides and stainless steel tray
- Perimeter bumper to cushion any shocks during transport
- Fixing of Thermal Containers on Trolley with Camurri Bayonet Attachment application (mod. AB) upon request.
- Ability to customize model sizes and applications to meet the various service needs of the Ho.Re.Ca. sector.
- Easy and practical use in service, maintenance and cleaning
- Agile storage and handling.
- CE
- MOCA
- UNI EN ISO 9001:2015



Mod.	Code	weight	Dimensions (LxWxH)
CO	011CO010	46 Kg	1118x592x825
CO.K	011CO012	46 Kg	1052x592x825



CUSTOMIZED TROLLEYS

Customizable Stainless Steel Trolley: The Tailored Solution for Every Need

Discover our Customizable Stainless Steel Trolley, designed to meet all your specific needs in the catering, hospitality and community sectors. Made entirely of 18/10 stainless steel, this cart not only provides excellent durability and corrosion resistance, but also offers a sleek and professional design perfect for any environment.

Our cart is made of high-quality materials to ensure longevity and ease of cleaning, making it ideal for use in professional kitchens, cafeterias, and restaurants.

- **Versatile Functionality:** The cart can be equipped with adjustable shelves, pull-out drawers and storage compartments, providing excellent space organization. It is also available with rubberized casters for easy maneuverability in any environment.
- **Additional Options:** Upon request, you can choose to equip the cart with cooling or heating systems to maintain the temperature of beverages and food while serving. In addition, you can add safety systems such as wheel brakes, ensuring stability and safety even in high-intensity situations.

Applications:

Various accessories are available upon request according to service requirements:

- Camurri bayonet coupling system
- thermal containers (for CT. CTR. models)
- base
- combination of Containers of different capacities
- customization (e.g. accessories, applications, finishes, ...)

Strengths:

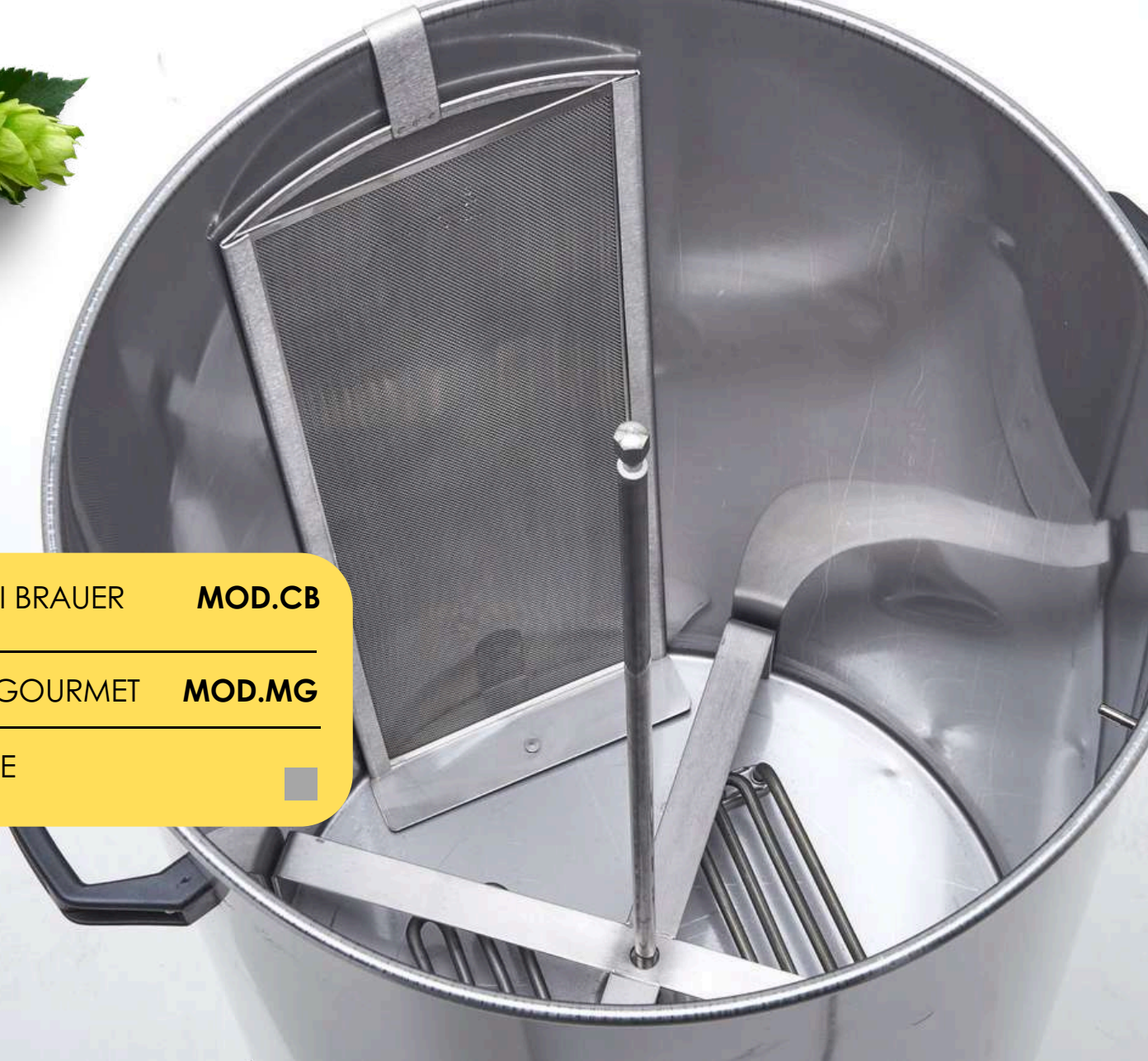
- Robust, essential and reliable solution that ensures optimal and long-lasting performance.
- Four non-marking rubberized, stainless steel rotating casters, one of which has a brake, swivel 360°, ø 125 mm, with load capacity each. 100 kg.
- Service compartments with drawers, opening doors and Gastronorm baskets mounted on silent telescopic slides and stainless steel tray
- Perimeter bumper to cushion any shocks during transport
- Fixing of Thermal Containers on Trolley with Camurri Bayonet Attachment application (mod. AB) upon request.
- Ability to customize model sizes and applications to meet the various service needs of the Ho.Re.Ca. sector.
- Easy and practical use in service, maintenance and cleaning
- Agile storage and handling.
- CE
- MOCA
- UNI EN ISO 9001:2015



Mod.	Code	Weight	Dimension (LxWxH)
COCACH	011CA013	/	928x545x945 customizable







CAMURRI BRAUER **MOD.CB**

MASTRO GOURMET **MOD.MG**

AVAILABLE
COLORS



CAMURRI BRAUER

CAMURRI BRAUER is equipment that allows you to brew excellent craft beer using natural ingredients and any type of recipe.

Fully constructed in AISI 304 stainless steel, it is equipped with a **PLC controller** that enables automatic control, adjustment, and programming of the desired times and temperatures during the brewing process. It features a practical wort filter and a dedicated modular mixer.

KEY STRENGTHS



Machine fully built in stainless steel to preserve the wort cooking process intact.



Thermostatic temperature control and automatic operation via PLC with Bluetooth connection. Ability to monitor and upload multiple recipes directly from your smartphone.



Patented filter to optimize the malt filtration process.

CAMURRI CAMURRI BRAUER

mod. CB

CAMURRI BRAUER

CAMURRI BRAUER: LA TUA BIRRA, LA NOSTRA TECNOLOGIA!

The **CAMURRI BRAUER** is a range of patented equipment representing a cutting-edge solution for the production of craft beer. Entirely made of **AISI 304 stainless steel**, this machine is ideal for those who want to produce high-quality beer using natural ingredients and a wide variety of customized recipes.

The **CAMURRI BRAUER** is equipped with:

- **Controlled Temperature System**
across the entire unit, allowing you to input your recipes and set desired times and temperatures through a user-friendly **PLC programmer**;
- **Internal Stainless Steel Mixer**
whose rotating motion facilitates both liquid extraction and the homogeneous maintenance of the creamy product;
- **Double Mesh Stainless Steel Filter Basket**
designed to ensure optimal extraction and filtration of the product, while also offering practical handling.

The unit is **entirely built in 18/10 stainless steel**.



CAMURRI BRAUER

050V0201



ROBUSTEZZA



ECCELLENTE QUALITÀ
DEL PRODOTTO



SEMPLICITÀ
DI UTILIZZO



RISPARMIO



NORMATIVE

- Professional unit entirely constructed in stainless steel
- A robust, essential, and reliable solution for optimal, long-lasting performance
- Eco-friendly
- The Camurri Brauer System is an exclusive Made in Italy brewing method that optimizes the extraction process by enhancing the hot extraction efficiency of the raw materials used
- Extraction, production, pasteurization, cooking, preservation, and dispensing of the hot product—all in a single container
- **Double mesh filter basket, entirely made of stainless steel**
- Thermostatic temperature control
- **Automatic production cycle**
- Removable and sanitizable filter basket, entirely made of stainless steel
- Removable and sanitizable mixing paddle, entirely made of stainless steel
- Anti-drip dispensing group, fully disassemblable for improved sanitation
- Compact and essential unit, designed to optimize both usage and cleaning of all components
- Easy and immediate management, cleaning, and maintenance
- Reduced raw material and labor costs compared to other methods
- Cold water heating via bain-marie system with controlled temperature
- No need for additional kits or disposable paper filters, as the machine is equipped with a washable and permanent stainless steel filter
- **CE**
- **MOCA**
- **UNI EN ISO 9001:2015**



Technical Features:

- Manual water supply
- The container has a capacity ranging from 23 to 400 liters
- Larger units are equipped with a winch and accessory support structure
- Removable anti-drip tap with two positions: controlled dispensing for small quantities and locked for continuous flow
- Camurri Patented Filtration System
- No fixed drain connection required

CodE	Mod.	Capacity	Voltage	Power consumption	Dimensions (Lx W x H)
		max			
E010CB023	CB.23	23 litri	230 V~	1.5 kW	335 x 520 x 640 mm
E010CB050	CB.50	50 litri	230 V~	3 kW	580 x 670 x 880 mm
E010CB100	CB.100	100 litri	400 V 3~	4.4 kW	580 x 595 x 1210 mm
E010CB200	CB.200	200 litri	400 V 3~	9 kW	690 x 1040 x 1440 mm h.2160 mm con argano
E010CB400	CB.400	400 litri	400 V 3~	9+9 kW	1330 x 1050 x 1480 mm H. 2200 mm con argano

MADE IN ITALY - MARCATO CE.

Sistema di qualità certificato UNI EN ISO 9001:2015

Contatta il ns. Ufficio Tecnico per Servizio di Progettazione/Personalizzazioni: commerciale@camurri.it



Prezzi disponibili su richiesta in base alle Vostre esigenze.

www.camurri.it

050V0201

**CAMURRI
MASTRO GOURMET**

mod. MG.50

CAMURRI MASTRO GOURMET

The **CAMURRI MASTRO GOURMET** is a professional solution in the food and dairy industry.

The CAMURRI MASTRO GOURMET is a patented system optimal for cooking, pasteurising and preserving various products such as: craft beer, cooked musts, infusions (tea/herbs/flowers..), mulled wine, hot chocolate, jams, sauces, milk, cheese, ricotta and hand-made artisan products.

The CAMURRI MASTRO GOURMET is equipped with:

- **Controlled Temperature System** on the entire unit which allows, thanks to a practical PLC Programmer, the input of your recipes by setting the desired times and temperatures;
- **Double Bain-marie** cavity that envelops both the bottom and the entire height of the central boiler;
- Internal stainless steel mixer which, thanks to its rotating movement, facilitates the extraction of liquids and the homogeneous maintenance of the creamy product;
- **Stainless steel Double Net Filter Basket** for better product extraction and filtering and a practical.

The unit is made entirely of 18/10 stainless steel and is equipped with a G $\frac{3}{4}$ water connection for the initial filling of the bain-marie.



CAMURRI MASTRO GOURMET



STRENGTH



EXCELLENT
PRODUCT QUALITY



EASY TO USE



SAVINGS



REGULATION

- Professional unit made entirely of stainless steel.
- Robust, essential and reliable solution for optimal, long-lasting performance.
- Environmentally sustainable.
- The Camurri Brauer System is the exclusive Made in Italy Brewing method that optimises extraction processes by amplifying the hot extraction efficiency of the raw material used.
- Extraction, production, pasteurisation, cooking, storage and dispensing of the hot product in a single container.
- The CAMURRI MASTRO GOURMET is a Patented System that allows hot extraction for cooking, pasteurisation and preservation of various products such as: craft beer, cooked musts, infusions (tea/herbs/flowers..), mulled wine, hot chocolate, jams, sauces, milk, cheese, ricotta and hand-made artisan products.
- Fully stainless steel double mesh filter basket.
- The Double Bain-marie cavity allows even and constant heating of the entire unit - thanks to two practical taps located at the top and bottom of the unit, it also allows the Double Cavity to be used as a practical cooling coil once it has been emptied of hot water and connected to cold water from the water mains.
- Thermostatic temperature control.
- Automatic production cycle.
- Removable and sanitised stainless steel filter basket.
- Mixer blade entirely in extractable and sanitised stainless steel.
- Anti-drip dispenser unit completely removable for improved sanitisation.
- Compact and essential unit to optimise both use and cleaning in all its parts.
- Practical and immediate handling, cleaning and maintenance.
- Savings in raw material and labour compared to other methods.
- Cold water bain-marie heating with controlled temperature.
- No replacement paper kits/filters required, as the machine's stainless steel filter is washable and permanent.
- CE
- MOCA
- UNI EN ISO 9001:2015



Technical features:

Manual water supply.

The container has a maximum capacity of 50 l.

Equipped with Bain-marie level indicator.


Removable dispenser tap, anti-drip with two positions: controlled dispensing for small quantities, blocked for larger quantities.

Patented Camurri filtering.

No fixed drain required.

Customisation and/or accessories available on request.



Immagine	Codice	Mod.	Capacità		Voltaggio	Potenza max ass.	Ingombro (L x P x H)
			Max.	Min.			
	E010MG050	MG.50	20 l	50 l	230 V~ /1	3 kW	440x660x820 mm

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

050V0197



WWW.CAMURRI.IT



Contact

Via A. Vespucci, 1
42046 Reggiolo (RE) – ITALY
commerciale@camurri.it
+39 0522 973002

*Camurri
una storia di
qualità*

BREVETTI
CAMURRI
REGGIOLO (RE) - ITALY
www.camurri.it