

## 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).



# 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*	<b>T.5</b>	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	<b>T.9</b>	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	<b>T.20</b>	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*	<b>T.30</b>	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	<b>T.50</b>	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**	<b>T.100</b>	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.  
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](mailto:commerciale@camurri.it)

Prices available on request according to your needs.



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