

TERMORAPID FILTER COFFEE & TEA MACHINE

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



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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

EXCELLENT

PRODUCT QUALITY

Eco-friendly.

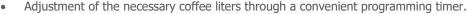
- Production, storage and delivery of the product in a single container.
- Filter module with filtering network completely in stainless steel.

Professional unit built 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.

Robust, essential and reliable solution for optimal and long-lasting performance.

- 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.



- 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



- 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.



- 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°	Height	Production	Quantity			Power	Dimension
			Max.	Min.	Cups (100 cc)	Faucet	Liters/Time* *: with cold water inlet.	Coffee* *Ground CoffeeMoka	Tea	Voltage	max abs.	(LxWxH)
Mod.T.9	001T020*	T.5	5	3 I	50	134 mm	1 l / 4 min.	60 g / I	6 g / l	230 V~ /1	2,3 kW	250x350x540 mm
	001T030	T.9	91	3	90	134 mm	1 l / 4 min.	60 g / I	6 g / I	230 V~/1	2,3 kW	250x350x630 mm
	001T050	T.20	20 I	5 I	200	132 mm	1 l / 2 min.	60 g / I	6 g / l	400 V 3N~ 230 V~/3	5,6 kW	350x450x697 mm
	001T061*	T.30	30 I	5 I	300	132 mm	1 l / 2 min.	60 g / I	6 g / I	400 V 3N~ 230 V~/3	5,6 kW	570x590x749 mm
	001T070	T.50	50 I	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 I / 40 sec.	60 g / I	6 g / I	400 V 3N~ 230 V~/3	12 kW**	650x770x1150 mm



