

**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).



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

Prices available on request according to your needs.



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