

## 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 (100 cc)	Height Faucet	Voltage	Power max abs.	Dimension (L x W x H)
			Max.	Min.						
	006CC010	<b>CC.5</b>	5 l	1 l	40 min	25	145 mm	230 V~*	0,9 kW	225x395x510 mm
	006CC020	<b>CC.10</b>	10 l	1 l	80 min	50	154 mm	230 V~*	0,9 kW	270x440x600 mm
	006CC030	<b>CC.20</b>	20 l	2 l	80 min	100	185 mm	230 V~*	1,5 kW	350x540x710 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**  
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 Design/Customization: [commerciale@camurri.it](mailto:commerciale@camurri.it)



Prices available on request according to your needs.

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