

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.



Mod.CC.D.5

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 (100 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	203x390x478 mm
	006CC021D	CC.D.10	10 l	1 l	80 min	50	184 mm	230 V~*	0,9 kW	248x440x588 mm
	006CC031D	CC.D.20	20 l	2 l	80 min	100	221 mm	230 V~*	1,5 kW	447x540x668 mm

*Model available on request in 115V ~ version

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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