

## BABY DOUBLE JACKET CHOCOLATE MAKER

mod. CC.B.1

# BABY DOUBLE JACKET CHOCOLATE MAKER

The **BABY DOUBLE JACKET CHOCOLATE MAKER** is the professional solution for laboratories, pastry shops, ice cream parlours, restaurants, brasserie, bar, chocolate-shops, cafeterias, hotels for the preparation of delicious chocolate fondues, covers and variegations of sweets/ice cream, for the creation of chocolate shots to be combined with tastings of coffee, rum, whiskey, champagne or beer, or for the preparation of a classic hot chocolate.

Thanks to the special **Camurri Double Jacket Heating System** with controlled temperature and the practical internal mixer, it allows to dissolve very fine chips and bars of dark chocolate, and to keep homogeneous sauces and drinks in general, enhancing all its organoleptic properties and aroma.

Compact unit and clean design, is a practical and professional solution customizable on request.



Mod.CC.B.1-24 kt Gold Vers.

Mod.CC.B.1

# BABY DOUBLE JACKET 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.
- Heating and temperature maintenance of the products chosen, thanks to our special Camurri Double Jacket system that keeps intact the taste and organoleptic characteristics of the product over time.
- Thermostatic regulation of temperature.



SEMPLICITÀ  
DI UTILIZZO

- Anti-drip dispenser group completely removable and sanitizable in all its components.
- Two-position dispenser group: 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

- The double stainless steel boiler results in energy savings both in heating and in maintaining the product.
- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



NORMATIVE

- CE
- MOCA
- UNI EN ISO 9001:2015



## Technical Characteristics:


Capacity 1 liter.

Stirrer Stainless steel internal mixer.

It does not need a fixed connection to the water supply.

Transparent lid in glass.

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.						
 Mod.CC.B.1	006CC005	CC.B.1	1 l	100 gr	15 min	5	186 mm	230 V ~	0,320 kW	270x220x360 mm

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

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Prices available on request according to your needs.

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