

CAMURRI FROZEN DISPENSER

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mod. CFC.10



The **CAMURRI FROZEN DISPENSER** is a professional unit that allows you to refrigerate drinks and cold creams.

Thanks to **the Refrigerated Controlled Temperature System**, Camurri Patent, the organoleptic characteristics of the product are valued and stored perfectly, without alterations or unevenness of temperature.

The beverage is kept homogeneous and at constant temperature mediated by thermostatic temperature regulation and the practical internal mixer.

The **CAMURRI FROZEN DISPENSER** is also ideal for serving natural yogurt, fresh milk, almond milk, cold chocolate, beverages in general, bases for crepes/waffles and also for the production of Coldbrew Coffee/Tea.





Essential for wellness centers, dairies, yogurts, ice cream parlours, cafés, hotels, catering, artisan producers, workshops and industries of semi-finished and ice cream.



CAMURRI FROZEN DISPENSER



- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.



- Use of natural products.
- Refrigeration and maintenance at constant refrigerated temperature, to maintain the organoleptic characteristics of the product over time.
- Thermostatic regulation of the temperature.



- 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.



- Collection of the necessary quantities.
- Easy to use, cleaning and maintenance.



CE

MOCA

UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 10 l.

Double jacket with controlled refrigerated system.

Stirrer Stainless steel internal mixer to keep the product homogeneous.

On request possibility to customize and/or accessorize the various models with: filter for Coldbrew, dropper drawer, voltage not standard and/ or customization.





Image	Code	Model	Capacity		Cooling times* *: with a T-shaped	N.Cups (100 cc)	Height Faucet	Voltage	Power max	Dimension (L x W x H)
			Max.	Min.	drink.	(200 00)			abs.	(= x 11 x 11)
	006CF020	CFC.10	10 l	11	10 min	50	250 mm	230 V ~	0,22 kW	390x364x667 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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