

GROUP CONTAINER

mod. **GC.5 - GC.10** mod. **GC.20**







GROUP CONTAINER

The **GROUP CONTAINER** allows the production of filter coffee, heating and service of hot water and hot milk/ drinks in general. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **GROUP CONTAINER** is composed of:

- A **Termorapid Filter Coffee Machine**In this module you can produce an excellent quality of filter coffee thanks to the Camurri Patented Extraction System, in a short time with a significant saving of raw material compared to traditional systems.
- Two Bain-Marie Dispenser
 In these independent modules you can heat and/or keep warm milk or any other beverage

The **GROUP CONTAINER** allows you to keep and provide beverage at a constant temperature throughout the service of breakfast and refreshment.

Ideal for hotels, tourist resorts, spas, golf clubs, self-service, canteens, conference centers, hospitals, communities in general and shipping companies.

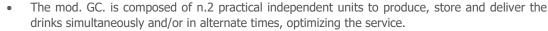


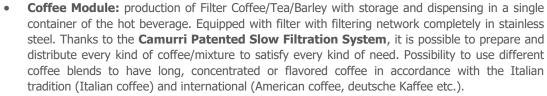
GROUP CONTAINER



PRODUCT OUALITY

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





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.

- Bain-Marie Modules: allows you to warm and keep hot any beverage. Particularly suitable for milk. Thanks to the special bain-marie system, the organoleptic characteristics of the product are enhanced and perfectly preserved.
- Coffee Module: Regulation of the necessary coffee liters through a convenient programming timer, with electromechanical water inlet control and automatic production cycle.
- Bain-Marie Module: equipped with an internal extractable boiler, and external view of the water level of the bain-marie.
- Removable anti-drip Faucet for better sanitization.
- Practical and immediate management, cleaning and maintenance.



FASY 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.
- No paper filters or spare filter kits are required, as the machine filter is made of stainless steel and is washable and permanent.



- CE
- MOCA
- UNI EN ISO 9001:2015



Technical Characteristics:

Capacity 5, 9, 20, 50 liters. Storage of the hot drink at serving temperature. Indicator of the coffee level. Indicator of the level of the Bain-Marie.

Water supply connection G 3/4 (cold water inlet). No need for fixed exhaust.

Removable faucet anti-drip two-position: 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.

Imm.	Code	Model	Capacity (Liters)		Production * *with cold water inlet		Heating Time	Q.ty	Cups		Height		Power	Dimension
			Coffee	Bain- Marie	Coffee	Bain- Marie	Bain-marie* *with cold water inlet	Coffee* *Ground CoffeeMoka	Coffee (100 cc)	Bain- Marie (100 cc)	Faucet	Voltage	max abs.	(LxWxH)
Mod.GC.10	003G010	GAT.5	5 I	5 I	5min/l	50 min	35 min	60 g / I	50	50	121 mm	400 V 3N~ (230 V~/3)	5,3 kW	830x460x540 mm
	003G020	GAT.10	91	91	5min/l	50 min	50 min	60 g / I	90	90	121 mm	400 V 3N~ (230 V~/3)	5,3 kW	830x460x630 mm
	003G030	GAT.20	20 I	20 I	2min/l	60 min	70 min	60 g / I	200	200	151 mm	400 V 3N~ (230 V~/3)	10,4 kW	1190x550x697 mm

The features and technical data are not binding. CAMURRI reserves the right to change at any time without notice or indemnity



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