

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



STRENGTH

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



EXCELLENT
PRODUCT QUALITY

- The mod. GC. is composed of n.2 practical independent units to produce, store and deliver the drinks simultaneously and/or in alternate times, optimizing the service.
- **Coffee Module:** production of Filter Coffee/Tea/Barley with storage and dispensing in a single container of the hot beverage. Equipped with filter with filtering network completely in stainless steel. Thanks to the **Camurri Patented Slow Filtration System**, it is possible to prepare and distribute every kind of coffee/mixture to satisfy every kind of need. Possibility to use different coffee blends to have long, concentrated or flavored coffee in accordance with the Italian tradition (Italian coffee) and international (American coffee, deutsche Kaffee etc.). 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.



EASY TO USE

- **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.



SAVINGS

- 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.



REGULATION

- 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 Bain-marie* *with cold water inlet	Q.ty Coffee* *Ground CoffeeMoka	Cups		Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee	Bain- Marie	Coffee	Bain- Marie			Coffee (100 cc)	Bain- Marie (100 cc)				
 Mod.GC.10	003G010	GAT.5	5 l	5 l	5min/l	50 min	35 min	60 g / l	50	50	121 mm	400 V 3N~ (230 V~/3)	5,3 kW	830x460x540 mm
	003G020	GAT.10	9 l	9 l	5min/l	50 min	50 min	60 g / l	90	90	121 mm	400 V 3N~ (230 V~/3)	5,3 kW	830x460x630 mm
	003G030	GAT.20	20 l	20 l	2min/l	60 min	70 min	60 g / l	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.

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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