

HOTEL UNIT

mod. **GAT.5 - GAT.9**
mod. **GAT.20 - GAT.50**

HOTEL UNIT

The **HOTEL UNIT** allows the production, distribution and maintenance at temperature of filter coffee, hot water and hot milk. This particular professional unit brings together in a single model three different equipment completely independent from each other.

The **HOTEL UNIT** 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.

- A **Hot Water Producer**

In this module it is possible to produce 1l of water every 2 minutes in a continuous cycle to 80°/90°C. Ideal for the preparation of tea, infusion and soluble.

- A **Bain-Marie Dispenser**

In this form you can heat and/or keep warm milk or any other beverage.

The **HOTEL UNIT** allows you to store and provide drinks at a constant temperature throughout the breakfast and refreshment service.

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



Mod.GAT.9



HOTEL UNIT



STRENGTH



EXCELLENT
PRODUCT QUALITY



EASY TO USE



SAVINGS



REGULATION

- Professional unit built completely in stainless steel.
- Robust, essential and reliable solution for optimal and long-lasting performance.
- Eco-friendly.
- The mod. GAT. is composed of n.3 practical independent units to produce, store and dispense the beverage 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.
- **Hot Water Module:** continuous hot water production to 80/90°C. Ideal for tea or infusions. Production of 1 l of water every 2 minutes c.a. with thermostatic regulation of the temperature and possibility to take large quantities of hot water simultaneously.
- **Bain-Marie Module:** 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.
- **Hot Water Module:** direct connection to the water network 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.
- 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.

Programming the desired quantities of coffee with timer and automatic stop of the machine at the end of production.

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 anti-drip two-position faucet: 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			Cups			Height Faucet	Voltage	Power max abs.	Dimension (LxWxH)
			Coffee	Bain-Marie	Hot Water	Coffee	Bain-Marie	Hot Water	Coffee (100 cc)	Bain-Marie (100 cc)	Hot Water (150 cc)				
	002GAT010	GAT.5	5 l	5 l	2min/l	5min/l	50 min	2min/l	50	50	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW	675x460x540 mm
	002GAT020	GAT.9	9 l	9 l	2min/l	5min/l	50 min	2min/l	90	90	2min/l	122 mm	400 V 3N~ (230 V~/3)	6,2 kW	675x460x630 mm
	002GAT030	GAT.20	20 l	20 l	2min/l	5min/l	60 min	2min/l	200	200	2min/l	112 mm	400 V 3N~ (230 V~/3)	10,4 kW	892x550x697 mm
	002GAT030	GAT.50	50 l	47,5 l	2min/l	5min/l	90 min	2min/l	500	500	2min/l	141 mm	400 V 3N~ (230 V~/3)	12,8 kW	1086x650x877 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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