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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| breadth (mm) | 630 |
|--------------|-----|
| depth (mm) | 500 |
| height (mm) | 585 |
| | |

PROFESSIONAL DESCRIPTION

Isothermal container in polypropylene, with front opening for the insertion of GN 1/1 containers: equipped with 12 guides, thanks to which various combinations are possible (2 GN1/1 h200mm - 3 GN1/1 h150mm - 4 GN1/1 h100mm - 6 GN1/1 h65mm):

- ideal for transporting food products and when there is a need to maintain a constant temperature, different from room temperature;
- protects food from mechanical stress thanks to the thickness and structure of the closed-cell expanded polypropylene;
- lightweight and free from protrusions and sharp edges to protect the safety of operators during handling and transport operations;
- $\circ~$ resistant, hygienic, economical and 100% recyclable ;
- compatible with industrial washing and disinfection with detergents and disinfectants, hot water and wet steam up to a temperature of 110 °C;
- external dimensions: mm. 630x500x585 h;
- internal dimensions: mm. 535x330x470 h.

CE mark Made in ITALY

| KRKRB400 | DESCRIPTION Isothermal container in polypropylene, front opening with 12 guides for inserting gastro-norm 1/1 trays (mm | |
|----------|-------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|
| | 325x530), internal dimensions mm 535x330x470h, external dimensions mm 630x500x585h | VAT escluded Shipping to be calculed |
| | | Delivery from 4 to 9 days |