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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2
breadth (mm)	770
depth (mm)	750
height (mm)	2000

PROFESSIONAL DESCRIPTION

VENTILATED HOT MAINTENANCE trolley , for 18 Gastro-Norm 1/1 containers, with 77 mm pitch between guides :

- made entirely of AISI 304-18/10 stainless steel sheet, Scotch-Brite finish ;
- double-wall structure , made with sandwich panels insulated with expanded polyurethane and aluminium positioned between the two sheet metal walls;
- Hinged front door that opens to 270° with rubber sealing gasket and snap-opening handle;
- pair of push handles positioned on both short sides , with PVC handle supports, AISI 304-18/10 stainless steel grip tube, the handles can also be used with the doors open;
- $\circ~$ illuminated power switch with $\mbox{mains presence indicator light}$;
- temperature controlled by a digital thermostat-thermometer , from +30° to 90°C. a red light indicates that the resistance is working;
- $\circ\;$ removable fan heating system for easy and convenient cleaning;
- $\circ~$ internal supports with 'C' profiles with anti-tipping function, 77 mm pitch;
- $\circ~$ wheels with a diameter of 125 mm , two swivel with brake and two fixed with galvanized steel support;
- perimeter bumper in grey anti-slip rubber.
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- 0
- OPTIONAL ACCESSORIES:
- Door lock;
- Manual humidifier.

MADE IN ITALY		
CODE	DESCRIPTION	PRICE/DELIVERY
MZ-690.AG	HOT MAINTENANCE trolley with VENTILATED HEATING, Adjustable temp. from +30° to + 90°C, 1 door, Capacity 18 Gastro-Norm 1/1 CONTAINERS, STEP between GUIDES mm 77, V. 230/1, Kw 2.0, dimensions mm 670x790x1995h	€ 1.486,52 VAT escluded Shipping to be calculed Delivery from 15 to 25 days