

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
net weight (Kg)	11
breadth (mm)	440
depth (mm)	640
height (mm)	480

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE (HEATABLE), for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing GASTRO-NORN 1/1 CONTAINERS and submultiples, capacity 63 lt:

- thanks to its excellent isothermal properties, it keeps meals at the optimal storage temperature for a long time;
- **ensures correct thermal maintenance** , limiting the risk of bacterial proliferation and preserving the quality of the food and its organoleptic properties;
- the isothermal characteristics satisfy the criteria of current legislation (Reg.CE 852/2004 -HACCP-) and of the applicable technical standards (EN12571 and Accord AFNOR AC D40-007);
- allows you to operate correctly in a HACCP environment;
- the materials used for manufacturing are suitable for food contact over the entire surface of the container;
- the design criteria followed allow for correct cleaning and sanitization (EC Reg. 852/2004 -HACCP-) even using a dishwasher;
- designed to last over time: its performance remains practically unchanged with reuse;
- significantly lower environmental impact than that resulting from the use of disposable containers;
- fully recyclable at the end of its operational life;
- prepared for use with the "Active Door" activation system, to indefinitely extend transport times in hot conditions (Optional);
- designed for use with eutectic plates to extend the internal temperature maintenance times (in hot, fresh or frozen conditions -Optional);
- It is equipped with seven guides with different pitches, which make it ideal for the simultaneous transport of Gastronorm containers of different heights.
- the front opening is particularly suitable for easily inserting Gastronorm 1/1, 1/2 and 1/3 trays;
- easy to handle, thanks to the practical grip handles,
- $\circ~$ stackable and easily moved thanks to the Maxidolly trolley (Optional);
- door that can be easily opened even when several containers are stacked, to facilitate loading operations;
- available in 3 colours: red, blue and grey/blue melange (to be specified when ordering).

TECHNICAL FEATURES

- produced with rotational moulding technology, which allows the manufacturing of objects without sharp edges, joints and welds and therefore very robust and, at the same time, efficient from the point of view of thermal maintenance;
- characterised by a very effective closing system, composed of stainless steel hooks and an easily removable internal door seal;
- equipped with a door that can be opened up to 240° and easily removed, to facilitate washing in the dishwasher;
- equipped with shock-proof and stress-resistant hinges;
- equipped with adjustable vent;
- insulated with CFC and HCFC free polyurethane foam;
- ∘ guaranteed for use from -30° to +100°C

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- o Internal dimensions (mm):335x540x360h
- o External dimensions (mm):440x640x480h

GN 1/1 TRAY HOUSING

- 4x65 (h)
- 2x150 (h)
- 1x65 + 2x100 (h)
- \circ 1x100 + 1x200 (h
- 1 plate + 1x100 + 1x150 (h)

CE mark Made in ITALY

AVAILABLE MODELS

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

MM-AF7



TECHNOCHEF - Heatable Isothermal Container in Polyethylene for Food, Mod.AF7

€ 240,95

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY



TECHNOCHEF - Polyethylene trolley with chrome handle, Mod.MAXI0012

€ 278,72

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

MM-3B3H0018



TECHNOCHEF - Door with heating system and cable, Mod.3B3H0018

€ 535,94

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

MM-3B3H0016



TECHNOCHEF - Door with heating system, Mod.3B3H0016

€ 678,35

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days



