



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-NORM 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 (EC Regulation 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 operating 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, cold or frozen condition - 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 1/1, 1/2 and 1/3 Gastronorm containers;
- **easy to handle** , thanks to the practical grip handles,
- stackable and easily moved thanks to the Maxidolly trolley (Optional);
- **door that opens easily even when stacking multiple containers**, to facilitate loading operations;
- available in 3 colors: red, blue and grey/blue melange (specify when ordering).

TECHNICAL CHARACTERISTICS


- produced with rotational molding technology, which allows for the manufacturing of objects without sharp edges, joints, or welds, making them very robust and, at the same time, efficient in terms 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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- **Internal dimensions (mm):335x540x360h**
- **External dimensions (mm):440x640x480h**

GN 1/1 TRAY HOUSING




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

CE mark
Made in Italy

AVAILABLE MODELS

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MM-AF7 	Heatable ISOTHERMAL container in POLYETHYLENE, for keeping hot, cold or frozen foods, capacity 63 lt, version with FRONT OPENING suitable for containing GASTRO-NORM CONTAINERS 1/1, 1/2 and 1/3, Weight 11 Kg, dim.mm.440x640x480h	€ 240,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MM-MAXI0012 	TECHNOCHEF - Polyethylene trolley with chrome handle, Mod.MAXI0012	€ 278,72 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
MM-3B3H0018 	TECHNOCHEF - Door with heating system and cable, Mod.3B3H0018	€ 535,94 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
MM-3B3H0016 	TECHNOCHEF - Door with heating system, Mod.3B3H0016	€ 678,35 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



Colori disponibili



BLU



ROSSO



MELANGE
GRIGIO/BLU