

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD		
net weight (Kg)	3,00	
breadth (mm)	530	
depth (mm)	370	
height (mm)	105	

PROFESSIONAL DESCRIPTION

ISOTHERMAL TRAY for TRANSPORTING SINGLE MEAL at DIFFERENT TEMPERATURES, designed for MELANIN PLATES:.

- Equipped with four spaces for housing melamine plates and a space dedicated to housing meal accessories (cutlery, drinks, bread, fruit, etc.);
- It allows you to transport four dishes at different temperatures (hot and cold), thanks to the reduced heat exchange between the tray seats;
- $\circ \ \ \textbf{EURONORM dimensions} \ \text{, compatible with any standard transport trolley};$
- It ensures correct thermal maintenance , limiting the risk of bacterial proliferation and preserving the quality of the food and its organoleptic properties;
- High thermal insulation coefficient, it can keep already portioned hot or cold food in optimal conditions for up to 30 minutes;
- Convenient to use: the base can serve as a support for eating meals;
- Manufacturing material: Polypropylene internal and external walls of the base and lid; suitable for contact Polyurethane insulating material between the walls of the base and lid; free of food-grade CFCs and HCFCs;
- Monoblock structure, without edges, joints and welds;
- The perfectly overlapping base and lid guarantee excellent thermal retention;
- Easily stackable , to optimize storage surface;
- Convenient to prepare, both on conveyor belt and on fixed shelf;
- The isothermal characteristics satisfy the criteria of current legislation (EC Reg. 852/2004 –HACCP-) and of the applicable technical standards (Accord AFNOR AC D40-007);
- Can be set up on both a preparation conveyor belt and a fixed shelf;
- Produced with blow moulding technology: one-piece base and lid (without edges, joints and welds);
- · Easy washing and sanitization even in industrial dishwashers .
- Fully recyclable at end of operational life;
- Make sure that food is portioned at the correct temperature (75/85°C);
- o Available in 3 colors : Blue, Green, Orange .

Accessories/Optionals:

- o Stainless Steel Locking Kit
- Interlocking card holder
- 12 and 24-place stainless steel tray trolleys for easy movement.
- Melamine plate, diameter 210 mm
- Insert lid, diameter 210 mm
- o Bolo, diameter 150 mm
- Sealed lid, diameter 150 mm
- o Bolo, diameter 130 mm
- o Sealed lid, diameter 130 mm
- o Bolo, diameter 105 mm

IMPORTANT NOTE

Minimum purchase 6 pieces

CE MARK

AVAILABLE MODELS

MM-TS540104



Isothermal tray for melamine plates, differentiated temperature, blue color, dim.mm.530x370x105h - Minimum purchase 6 pieces

€ 96,31

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

MM-TS540101



Isothermal tray for melamine plates, differentiated temperature, Orange color, 4 compartments, dim.mm.530x370x105h - Minimum purchase 6 pieces

€ 96,31

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

MM-TS540105



Isothermal tray for melamine plates, differentiated temperature, green color, 4 compartments, dim.mm.530x370x105h -Minimum purchase 6 pieces € 96,31

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY

MM-3748A



Stainless steel trolley 12 places

€ 840,74

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

MM-3751A



Stainless steel trolley 24 places

€ 1.061,16

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days







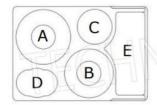












Dotato di:

- 1 sede (A) per piatti/boli di diam. 210/185mm
- 1 sede (B) per piatti/boli di diam. 185/150mm 1 sede (C) per piatti/boli
- di diam. 130mm 1 sede(D) per coppetta di diam. 105mm
- 1 sede (E) per complementi al pasto

