



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

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

PROFESSIONAL DESCRIPTION

ISOTHERMAL TRAY for TRANSPORTING SINGLE MEAL at DIFFERENT TEMPERATURES, designed for DISPOSABLE TRAYS :

- **Equipped with four spaces for housing disposable trays 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;
- **Perfectly superimposable base and lid** ensure better thermal retention;
- **Practical to use**, even as a support for consuming a meal;
- **Easily stackable**, to optimize storage surface;
- Robust, compact, easy to handle;
- **External dimensions EURONORM**, 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;
- 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;
- 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);
- **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);
- **Available in 3 colors : Blue, Green, Orange**.

Accessories/Optionals :

- Interlocking card holder
- 12 and 24-place stainless steel tray trolleys for easy movement.

IMPORTANT NOTE

- Minimum purchase 6 PIECES

CE MARK**Made in Italy****AVAILABLE MODELS****MM-TS550101**

SINGLE-MEAL Isothermal tray for disposable trays, differentiated temperature, Orange color, 4 compartments, dim.mm.530x370x105h - Minimum purchase 6 pieces

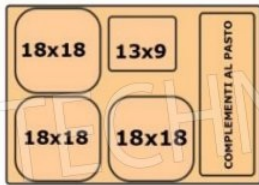
€ 79,35*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**MM-TS550103**

Isothermal SINGLE-MEAL TRAY for Disposable trays at differentiated temperatures, Blue color, 4 compartments, dim.mm.530x370x105h - Minimum purchase 6 pieces

€ 79,35*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**MM-TS550104**

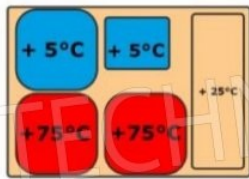
Isothermal SINGLE-MEAL tray for disposable trays at different temperatures, Green color, 4 compartments, dim.mm.530x370x105h - Minimum purchase 6 pieces

€ 79,35*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****MM-3748A****Stainless steel trolley 12 places****€ 840,74***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days**MM-3751A****Stainless steel trolley 24 places****€ 1.061,16***VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days



Dotato di:

- 3 sedi per alloggiare vaschette monouso 18x18x2,5/3,5h cm
- 1 sede per alloggiare una vaschetta monouso 13x9x3h cm
- 1 sede per alloggiare i complementi al pasto



Le sedi del vassoio sono isolate termicamente tra di loro, questo consente di trasportare 4 portate a temperatura differenziata, senza rischio di inquinamento termico.

