

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

DOMED COUCOUSSIRES in 18/10 STAINLESS STEEL , professional line with:

- sandwich heat diffusing bottom (Stainless Steel-Aluminium-Stainless Steel),
- Diffuser bottom welding: special system for impact, offers maximum strength and resistance to long-lasting use,
- o models with diameters from 40/32 to 60/50 cm,
- height from 20/32 to 30/50 cm,
- o capacity from 20/24 to 75/98 litres

 $\textbf{The entire range is suitable for use on $\sf GAS$, $\sf GLASS$ CERAMIC$, $\sf ELECTRIC PLATE$, $\textbf{INDUCTION PLATE cookers.}$$

CE mark Made in EUROPE

AVAILABLE MODELS

KR107-040



Curved couscoussiere with stainless steel lid, capacity 20/24 litres, diam.cm.40/32 x 20/32h

€ 194,79

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

KR107-050



Curved couscoussiere with stainless steel lid, capacity 40/50 litres, diam.cm.50/40 x 25/40h

€ 272,51

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days