



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

net weight (Kg)	4,6
breadth (mm)	245
depth (mm)	350
height (mm)	395

#### PROFESSIONAL DESCRIPTION

**Mod. MM-QC05 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping drinks hot or cold, capacity 4.3 lt:**

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts**, **buffets**, **banquets**, **catering** ;
- **capacity 4.3 lt** ;
- **tap with quick and precise tapping** ;
- the space under the tap allows you to **easily fill cups** or **bowls of maximum dimensions** : **diameter 120 mm and height 115 mm** ;
- possibility of replacing the tap with a special **cap** , useful when transporting liquid foods (soups, purees, etc.);
- wide **top opening** to facilitate filling operations;
- **lid** equipped with a **gasket** to prevent the spillage of liquids and ensure greater thermal resistance;
- **practical and effective closing system** , consisting of **4 stainless steel closing hooks** ;
- equipped with an **adjustable vent** to allow **the escape of steam** and stabilize the pressure inside the container;
- **guaranteed for use from -30° to +85°C** ;
- **lightweight** and **easily stackable** ;
- equipped with 4 support feet which give the container considerable stability during transport;
- **excellent isothermal capabilities** that allow drinks to be kept 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;
- allows you to operate correctly in a HACCP environment;
- **materials** used for manufacturing are **suitable for food contact** over the entire surface of the container;
- **designed to last over time** : its performance remains practically unchanged with reuse;
- fully recyclable at the end of its operating life.

#### ACCESSORIES/OPTIONALS :

- Cap to be used as an alternative to the tap, useful when transporting liquid foods.

## IMPORTANT NOTE

Minimum purchase 4 PIECES

CE mark

Made in Italy

### AVAILABLE MODELS

#### MM-QC05



Isothermal containers for beverage distribution -  
Minimum purchase n.4 PIECES

**€ 141,26**

*VAT excluded*

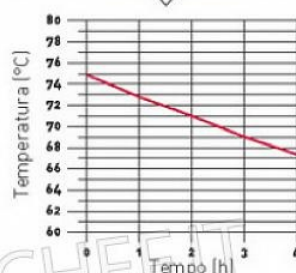
**Shipping to be calculated**

**Delivery** from 4 to 9 days



Grafici delle prestazioni termiche medie  
con temperatura ambiente di 25°C e contenitori  
riempiti per il 70% del volume utile.

#### Prova Caldo



#### Prova Fresco

