



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	6
breadth (mm)	295
depth (mm)	465
height (mm)	460

PROFESSIONAL DESCRIPTION

Mod. MM-QC20 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping drinks hot or cold, capacity 19 lt:

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts , buffets , banquets , catering ;**
- **capacity 19 lt ;**
- **tap with quick and precise tapping ;**
- the space under the tap allows you to **easily fill cups or bowls of maximum dimensions : diameter 160 mm and height 94 mm , or, height diameter 120 mm and height 124 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-QC20



Isothermal containers for beverage distribution,
dim.mm.295x465x460h - Minimum purchase n.4
PIECES

€ 169,81

VAT excluded

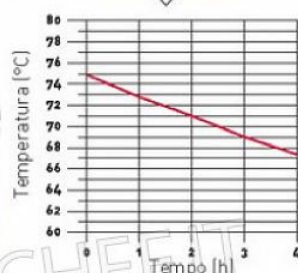
Shipping to be calculated

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

