



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	5,3
<b>breadth (mm)</b>	265
<b>depth (mm)</b>	450
<b>height (mm)</b>	452

#### PROFESSIONAL DESCRIPTION

**ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping drinks hot or cold, capacity 10 lt:**

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts**, **buffets**, **banquets**, **catering** ;
- **capacity 10 lt** ;
- **tap with quick and precise tapping** ;
- the space under the tap allows you to **easily fill cups** or **bowls of maximum dimensions** : **diameter 110 mm and height 110 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 **2 closing hooks in shockproof material** ;
- integrated **stainless steel grip handles** ;
- 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** ;
- **light and easy to carry** , thanks to the **integrated handles** ;
- **stackable** even without the lid, to make drying faster;
- 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



**Isothermal containers for beverage distribution,  
capacity 10 lt., dim.mm.265x450x452,5h -  
Minimum purchase n.4 PIECES**

**€ 157,78**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

