



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>net weight (Kg)</b>	10,5
<b>breadth (mm)</b>	850
<b>depth (mm)</b>	450
<b>height (mm)</b>	390

#### PROFESSIONAL DESCRIPTION

**ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping food fresh, frozen and at room temperature, version with TOP OPENING, capacity 68 lt.:**

- it can **simultaneously transport fresh, frozen and room temperature foods**, thanks to the use of **fresh and frozen eutectic plates** and the **isothermal separator** ;
- particularly **suitable for keeping perishable goods at a controlled temperature** inside cash & carries, during shopping and, subsequently, for transporting the goods from the point of sale to the destination restaurant/shop;
- **easily moveable and maneuverable** thanks to the **practical grip handles** ;
- easily transportable on most vehicles, thanks to its compact size;
- **capacity 68 lt** ;
- very **effective closing system** , made up of **4 shockproof hooks** and an **easily removable internal lid seal** ;
- equipped with removable **stainless steel handles** ;
- **guaranteed for use from -30° to +100°C** ;
- **excellent isothermal capacities** that allow perishable foods 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.
- the isothermal characteristics satisfy the criteria set by the ATP, the international treatment that regulates the characteristics of vehicles suitable for transporting perishable products by road (certificate of approval available on request).

#### ACCESSORIES/OPTIONALS :

- Fresh eutectic plate, pink color, temperature +3 °C, weight 2.5 Kg, dim.mm.360x270x39h.

- Frozen eutectic plate, blue color, temperature -21 °C, weight 2.5 Kg, dim.mm.360x270x39h.
- Isothermal separator, sand color, weight 0.8 Kg, dim.mm.360x270x39h.
- Galvanized trolley with 2 wheels with a diameter of 100 mm.

**CE mark**  
**Made in Italy**

#### AVAILABLE MODELS

##### MM-MAILLON



**Isothermal containers for Gastronorm trays,**  
**capacity 68 lt, dim.mm.850x450x390h**

**€ 207,37**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days

