



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

net weight (Kg)	6,4
breadth (mm)	410
depth (mm)	360
height (mm)	440

#### PROFESSIONAL DESCRIPTION

**Mod. MM-AF6 - ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing Gastro-Norm 1/2 and 1/3 trays, capacity 30.5 lt.:**

- suitable for the **temperature-controlled transport of hot, fresh and frozen multi-portion meals** for catering companies and collective catering operators;
- **front opening** that allows you to **easily insert Gastro-Norm 1/2 and 1/3 trays** (4x65h, 3x100h, 2x150h, 1x65h+2x100h);
- equipped with **6 guides with a constant pitch**, which make it ideal for transporting Gastro-Norm trays of the same height;
- **easily stackable and moveable** ;
- door that can be easily opened even when several containers are stacked, to facilitate loading operations;
- **capacity 30.5 lt** ;
- very **effective closing system**, composed of **hooks** made of **stainless steel** and easily removable internal door seal;
- equipped with **a door that can be opened up to 240°** and easily removed, to facilitate washing in the dishwasher;
- equipped with **shock-proof and stress-resistant hinges** ;
- equipped with **adjustable vent** ;
- **guaranteed for use from -30° to +100°C** ;
- **excellent isothermal capacities** that allow you to keep meals 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 :

- Polyethylene trolley with chromed handle, equipped with 4 rubber wheels with a diameter of 100 mm, 2 of which are swivel, weight 8 kg, dim.mm.525x750x965h.

- Fresh eutectic plate, Gastro-Norm 1/3, weight 1.3 kg, dim.mm.176x325x30h.
- Frozen eutectic plate, Gastro-Norm 1/3, weight 1.6 kg, dim.mm.176x325x30h.

#### IMPORTANT NOTE

- Minimum purchase 4 PIECES

CE mark

Made in Italy

#### AVAILABLE MODELS



MM-AF6

Isothermal containers for Gastronorm trays 1/2 and 1/3, dim.mm.410x360x440h - Minimum purchase n.4 PIECES

**€ 173,72**

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

#### TECHNICAL CARD

##### CODE/PICTURES

MM-MAXI0012



##### DESCRIPTION

TECHNOCHEF - Polyethylene trolley with chrome handle, Mod.MAXI0012

##### PRICE/DELIVERY

**€ 278,72**

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



#### ALLOGGIAMENTO BACINELLE GN 1/2 ed 1/3

