



TECHNICAL CARD

net weight (Kg)	5,3
breadth (mm)	410
depth (mm)	610
height (mm)	200

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with TOP OPENING suitable for containing Gastro-Norm 1/1 containers, capacity 17 lt.:

- suitable for the **temperature-controlled transport of multi-portion meals in hot, fresh and frozen form** for catering companies and collective catering operators;
- **capacity 17 lt** ;
- **upper opening** particularly suitable for **easily inserting 100 mm high Gastro-Norm 1/1 trays and submultiples** ;
- **steel separators** available on request, to allow the correct **positioning of the Gastro-Norm 1/4 and 1/6 trays** ;
- elegant, pleasant and functional aesthetic appearance, ideal for direct service;
- **easy to handle** , thanks to its small size and weight and practical grip handles;
- **easily stackable and moveable** ;
- lid designed to ensure excellent thermal retention;
- very **effective closing system** , consisting of **2 hooks in shock-proof material**;
- equipped with removable **stainless steel handles** ;
- equipped with adjustable vent;
- **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.

ACCESSORIES/OPTIONALS :

- Internal stainless steel separator for Mod.MM-AP100/AP150/AP200, length 325 mm.

- Internal stainless steel separator for Mod.MM-AP100/AP150/AP200, length 530 mm.
- 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.
- Single multiservice trolley in polyethylene with monobloc and shockproof structure, 4 rubber wheels with diameter 100 mm. of which 2 pivoting, max. capacity 160 Kg, weight 13.5 Kg, dim.mm.710x650x1065h.
- Double multiservice trolley in polyethylene with monobloc and shockproof structure, 4 rubber wheels with diameter 100 mm. of which 2 pivoting and with brake, max. capacity 200 Kg, weight 32 Kg, dim.mm.710x1300x1065h.
- Platform for double multiservice trolley Mod.MM-MSV10012, Weight 6 Kg, dim.mm.650x955x90h.

IMPORTANT NOTE :

- Minimum purchase 3 PIECES

CE mark
Made in Italy

AVAILABLE MODELS

MM-AP100

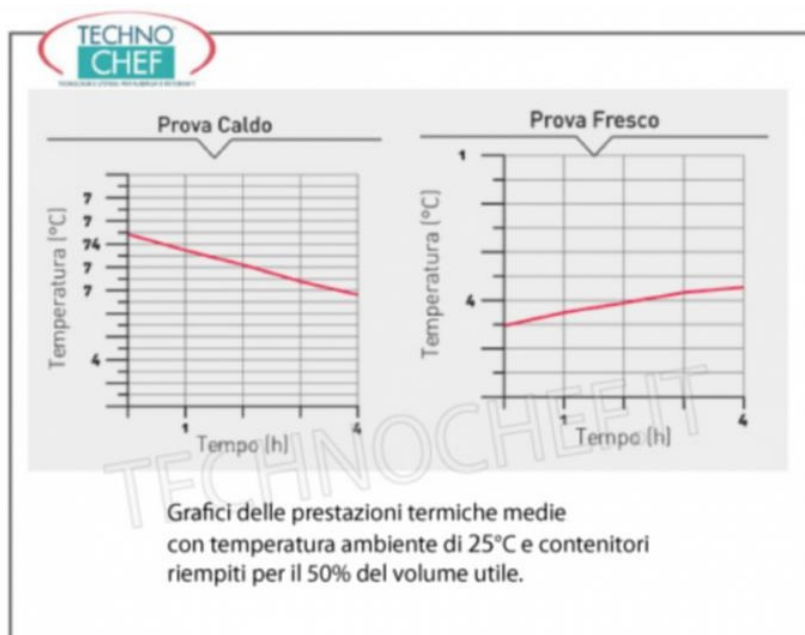


**Isothermal containers for Gastronorm 1/1 trays,
100 mm high and submultiples, dim.
410x610x200h mm - Minimum purchase 3 pieces**

€ 166,78

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days





ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli

