



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| | |
|-----------------|-----|
| net weight (Kg) | 9,5 |
| breadth (mm) | 460 |
| depth (mm) | 640 |
| height (mm) | 380 |

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with SIDE OPENING suitable for containing Gastro-Norm 1/1 and submultiple containers, capacity 48 lt.:

- suitable for the **temperature-controlled transport of multi-portion meals in hot, fresh and frozen form** for catering companies and collective catering operators;
- **side opening** particularly suitable for **easily inserting Gastro-Norm 1/1, 1/2 and 1/3 trays** ;
- **capacity 48 lt** ;
- equipped with an **upper guide** for housing a eutectic plate or a GN 1/1 container;
- **easy to handle** , thanks to the practical grip handles;
- **easily stackable and moveable** ;
- door that can be easily opened even when stacking multiple containers, to facilitate loading operations;
- practical and **effective closing system** , consisting of **1 closing hook in shockproof material** and an 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;
- designed for use with **eutectic plates** which allow for the extension of internal temperature maintenance times (hot, cold or frozen);
- **Gastro-Norm 1/1 tray composition** : 2x100h + eutectic plate, 1x200h + eutectic plate;
- **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 :

- Gastro-Norm 1/1 hot eutectic plate with practical grip handles, red colour, weight 4 kg, dim.mm.530x325x30h.
- Fresh eutectic plate Gastro-Norm 1/1 with practical grip handles, pink colour, weight 4 kg, dim.mm.530x325x30h.
- Gastro-Norm 1/1 frozen eutectic plate with practical handles, blue colour, weight 4 kg, dim.mm.530x325x30h.
- Superfresh eutectic plate Gastro-Norm 1/1 with practical grip handles, white colour, weight 4 kg, dim.mm.530x325x30h.
- 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, dim.mm.710x1300x1065h.
- Platform for double multiservice trolley Mod.MM-MSV10012, Weight 6 Kg, dim.mm.650x955x90h.

IMPORTANT NOTE

Minimum purchase 4 PIECES

CE mark
Made in Italy

AVAILABLE MODELS

MM-AL200



Isothermal containers for Gastronorm 1/1 and submultiple trays, dim.mm.460x640x380h - Minimum purchase 4 pieces

€ 200,31

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli

