



#### TECHNICAL CARD

<b>net weight (Kg)</b>	11
<b>breadth (mm)</b>	440
<b>depth (mm)</b>	640
<b>height (mm)</b>	480

#### PROFESSIONAL DESCRIPTION

**ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing GASTRO-NORM 1/1 CONTAINERS and submultiples, capacity 68 lt.:**

- suitable for the **temperature-controlled transport of multi-portion meals in hot, fresh and frozen form** for catering companies and collective catering operators;
- **front opening** that allows you to **easily insert Gastro-Norm 1/1, 1/2 and 1/3 trays** ;
- equipped with **8 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 68 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** ;
- designed for use with **eutectic plates** to extend the internal temperature maintenance times;
- **Gastro-Norm 1/1 container composition** : 4x65h, 2x150h, 1x65h+2x100h, 1x100h+1x200h, 1 plate+1x65h+1x200h;
- **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 operational life;

- External dimensions (mm):440x640x480h
- Internal dimensions (mm):335x540x380h.

#### 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.
- 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.

#### IMPORTANT NOTE

Minimum purchase 4 PIECES

CE mark

Made in Italy

#### AVAILABLE MODELS

##### MM-AF8



**Isothermal containers for Gastronorm trays 1/1, 1/2 and 1/3, dim.mm.440x640x480h - Minimum purchase 4 pieces**

**€ 208,48**

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

**Delivery** from 4 to 9 days

#### TECHNICAL CARD

##### CODE/PICTURES

##### MM-MAXI0012



**TECHNOCHEF - Polyethylene trolley with chrome handle, Mod.MAXI0012**

**€ 278,72**

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

**Delivery** from 4 to 9 days





# **ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli**



4x65



2x150



1x65

2x100



1x100

1x200



1x65

1x200

più piastra  
eutettica