



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	16
breadth (mm)	440
depth (mm)	665
height (mm)	650

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping food hot, fresh or frozen, version with FRONT OPENING suitable for containing GASTRO-NORM 1/1 CONTAINERS and submultiples, capacity 90 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 **12 constant-pitch guides** , which make it ideal for transporting Gastro-Norm trays of the same height;
- **capacity 90 lt** ;
- **easily stackable** and **moveable** ;
- designed for use with the '**Active Door**' activation system, to extend transport times in hot conditions;
- equipped with a built **-in label holder** on the door, for identifying the contents or destination;
- door that can be easily opened even when several containers are stacked, to facilitate loading operations;
- practical and **effective closing system** , consisting of 2 closing hooks in shockproof material and an easily removable internal door seal;
- equipped with **integrated stainless steel grip meshes** , comfortable, safe and extremely functional;
- 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 (in hot, cold or frozen conditions);
- **composition of Gastro-Norm 1/1 and submultiples containers** : 1 plate+2x200h 4x100h, 3x150h, 6x65h;
- **guaranteed for use from -30° to +100°C** ;
- designed for use with **eutectic plates** to extend the internal temperature maintenance times;
- **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):440x665x650h
- Internal dimensions (mm):330x533x515h.

ACCESSORIES/OPTIONALS :

- Polyethylene trolley for Mod.MM-AF12 and Mod.MM-KOALA90, Weight 8 Kg, dimmm.505x685x205h.
- Carriage locking kit for Mod.MM-AF12.
- Active door with cable and digital thermostat, for Mod.MM-AF12, V.230/1, Kw.0.2, Weight 5.2.
- Active door with cable, for Mod.MM-AF12, V.230/1, Kw.0.2, Weight 5.2.
- Body to be combined with active door for Mod.MM-AF12, capacity 90 lt, melange colour, external dimensions mm.440x665x650h.
- 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, colour mm.530x325x30h.

CE mark

Made in Italy

AVAILABLE MODELS

MM-AF12



ISOTHERMAL container in POLYETHYLENE, for keeping hot, cold or frozen foods, capacity 90 lt, version with FRONT OPENING suitable for containing GASTRO-NORM CONTAINERS 1/1, 1/2 and 1/3, Weight 16 Kg, dim.mm.440x665x650h

€ 337,07

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

MM-THS20009



TECHNOCHEF - Polyethylene trolley, Mod.THS20009

€ 234,78

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

MM-3B3M0018



Isothermal containers for Gastronorm trays

€ 615,18

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

MM-3B3M0016



Isothermal containers for Gastronorm trays

€ 703,56

VAT excluded

Shipping to be calculated

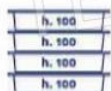
Delivery from 4 to 9 days



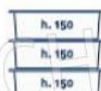
ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli



2x200
più
piastra
eutettica



4x100



3 x150



6x65