



**PROFESSIONAL DESCRIPTION**

**ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing GASTRO-NORN 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, dim.mm.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, white colour, weight 4 kg, dim.mm.530x325x30h.

**IMPORTANT NOTE**

Minimum purchase 2 PIECES

**CE mark**  
**Made in Italy**

**TECHNICAL CARD**

<b>net weight (Kg)</b>	16
<b>breadth (mm)</b>	440
<b>depth (mm)</b>	665
<b>height (mm)</b>	650

**AVAILABLE MODELS****MM-AF12****TECHNOCHEF - Isothermal container in polyethylene for food, Mod.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

DESCRIPTION

PRICE/DELIVERY

**MM-THS20009****TECHNOCHEF - Polyethylene trolley, Mod.THS20009**

Polyethylene cart for Mod.MM-AF12 and Mod.MM-KOALA90, Weight 8 Kg, dimension.mm.505x685x205h

**€ 284,05**

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

**Delivery** from 4 to 9 days

**MM-3125H006F****TECHNOCHEF - Body without door AF12, Mod.3125H006F**

Body to be combined with active door for Mod.MM-AF12, capacity 90 lt, melange colour, external dimensions mm.440x665x650h

**€ 331,33**

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

**Delivery** from 4 to 9 days

**MM-3B3M0018****Isothermal containers for Gastronorm trays****€ 664,44**

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

**Delivery** from 4 to 9 days



Active door with cable, for Mod.MM-AF12, V.230/1,  
Kw.0.2, Weight 5.2.

**€ 752,82**

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

**Delivery** from 4 to 9 days

**MM-3B3M0016**



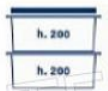
**Isothermal containers for Gastronorm trays**

Active door with cable and digital thermostat, for  
Mod.MM-AF12, V.230/1, Kw.0.2, Weight 5.2.

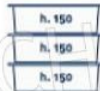




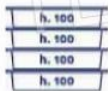
### ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli



**2x200**  
più  
piastra  
eutettica



**3 x150**



**4x100**



**6x65**