

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
МС-Е*	Set of 4 elastic wheels, 2 of which with brake, for uneven floors or outdoors	€ 54,89 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

DESCRIPTION	PRICE/DELIVERY

CODE/PICTURES MC-3342GN



Tray Trolley with Universal Guides, for 10 Gastro-Norm and Euro-Norm 1/1 TRAYS

Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. $520x600x1590h\ mm$

MC-3343



Tray Trolley with Universal Guides, for 10 Gastro-Norm and Euro-Norm 1/1 TRAYS

Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. 520x600x1590h mm

€ 665,93

€ 603,30

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days

MC-3344



Tray Trolley with Universal Guides, for 10 Gastro-Norm and Euro-Norm 1/1 TRAYS

Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. 520x600x1590h mm

€ 738,46 VAT escluded

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days

MC-3345



Tray Trolley with Universal Guides, for 10 Gastro-Norm and Euro-Norm 1/1 TRAYS

Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. 520x600x1590h mm

€ 790,66

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days

MC-3421-10GS



Technochef - VENTILATED HOT TROLLEY for temperature maintenance 10 TRAYS GN 2/1, Mod. 3421-10GS

HOT TROLLEY Ventilated for Temperature Maintenance, capacity 10 GN 2/1 TRAYS (mm 650x530), temp. + 65 ° / + 90 ° - SUPPORTS with PRINTED GUIDES, pitch 5.5 mm, HUMIDIFIER, V.230 / 1, Kw. 1.6, dim.mm.720x920x1100h

€ 2.117,58

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days

MC-3411-10GS



Technochef - VENTILATED HOT TROLLEY for temperature maintenance 10 TRAYS GN 1/1, Mod.3411-10GS

HOT TROLLEY Ventilated for temperature maintenance, capacity 10 TRAYS GN 1/1 (mm.325x530), temp.+65°/+90° - SUPPORTS with PRINTED GUIDES pitch 5,5 mm, HUMIDIFIER, V.230/1, Kw .1,6, dim.mm.480x800x1100h

€ 1.920,89

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days

MC-3411-20GS



Technochef - VENTILATED HOT TROLLEY for temperature maintenance 20 TRAYS GN 1/1, Mod.3411-20GS

HOT TROLLEY Ventilated for Temperature Maintenance, capacity 20 TRAYS GN 1/1 (mm.325x530), temp.+65°/+90° - SUPPORTS with PRINTED GUIDES pitch 5,5 mm, HUMIDIFIER, V.230/1, Kw .1,6, dim.mm.480x800x1660h

€ 2.303,85

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days

MC-3421-20GS



Technochef - VENTILATED HOT TROLLEY for temperature maintenance 20 TRAYS GN 2/1, Mod.3421-20GS

VENTILATED HOT TROLLEY for Temperature Maintenance, capacity 20 TRAYS GN 2/1 (mm 650x530), temp.+65°/+90° - SUPPORTS with PRINTED GUIDES pitch 5,5 mm, HUMIDIFIER, V.230/1, Kw. 1.6, dim.mm.720x920x1660h

€ 2.540,66

VAT escluded
Shipping to be calculed

Delivery from 8 to 15 days