



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>MM-EY13</b>	ISOTHERMAL container in POLYETHYLENE, for keeping hot or cold liquid foods, in the TOP OPENING version suitable for containing 1 GASTRO-NORM 1/3 TRAY 200 mm HIGH, capacity 13.75 l, Weight 45 Kg, dim.mm.240x430x375h	<b>€ 142,85</b> <i>VAT excluded</i> <i>Shipping to be calculated</i> <b>Delivery</b>

#### PROFESSIONAL DESCRIPTION

**Mod. MM-EY13 - ISOTHERMAL CONTAINER in POLYETHYLENE with TOP OPENING, for keeping hot or cold liquid foods, capacity 13.75 lt:**

- ideal for transporting **drinks** and **liquid foods** : soups, purees, sauces, etc.
- suitable for holding **1 Gastro-Norm 1/3 tray 200 mm high** ;
- **capacity 13.75 liters** ;
- **maximum flexibility of use** , the content can be paid:
- directly in the container to make full use of its capacity, - inside 1 Gastro-Norm 1/3 polycarbonate tray 200 mm high, - in the removable inner container;
- wide **upper opening** to facilitate filling operations;
- **practical and effective locking system** consisting of 4 stainless steel locking hooks;
- lid provided with a gasket to prevent liquids from flowing through and to ensure greater thermal stability;
- equipped with **an adjustable vent** to allow **the evacuation of the steam** and stabilize the pressure inside the container;
- **guaranteed for use from -30° to +85°C** ;
- light and easily stackable;
- equipped with 4 support feet which give the container considerable stability during transport;
- **excellent isothermal capacity** that allows drinks 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 foods and their organoleptic properties;
- allows you to operate correctly in the HACCP environment;
- **materials** used for manufacturing are **suitable for food contact** on the entire surface of the container;
- **designed to last over time** : its performance remains virtually unchanged with reuse;
- fully recyclable at end of life.

#### ACCESSORIES/OPTIONALS :

- White inner container in polypropylene with lid, capacity 10 l.

**CE mark**

**Made in Italy**

# TECHNICAL CARD

net weight (Kg)	4,5
breadth (mm)	240
depth (mm)	430
height (mm)	375

## TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

MM-3850



### Gastronorm isothermal containers

White polypropylene inner container with lid for Mod.MM-EY13, capacity 10 lt.

€ 57,82

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



