



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	4,6
breadth (mm)	240
depth (mm)	430
height (mm)	430

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping drinks hot or cold, capacity 10 lt:

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts , buffets , banquets , catering ;**
- **capacity 10 lt ;**
- **tap with quick and precise tapping ;**
- the space under the tap allows you to **easily fill cups or bowls of maximum dimensions : diameter 110 mm and height 110 mm ;**
- possibility of replacing the tap with a special **cap** , useful when transporting liquid foods (soups, purees, etc.);
- wide **top opening** to facilitate filling operations;
- **lid** equipped with a **gasket** to prevent the spillage of liquids and ensure greater thermal resistance;
- **practical and effective closing system** , consisting of **4 stainless steel closing hooks ;**
- equipped with an **adjustable vent** to allow **the escape of steam** and stabilize the pressure inside the container;
- **guaranteed for use from -30° to +85°C ;**
- **lightweight and easily stackable ;**
- equipped with 4 support feet which give the container considerable stability during transport;
- **excellent isothermal capabilities** that allow 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 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 operating life.

ACCESSORIES/OPTIONALS :

- Cap to be used as an alternative to the tap, useful when transporting liquid foods.

IMPORTANT NOTE

Minimum purchase 4 PIECES

CE mark

Made in Italy

AVAILABLE MODELS

MM-QC10



Isothermal containers for beverage distribution
capacity 10 lt., dim.mm.240x430x430h -
Minimum purchase n.4 PIECES

€ 157,78

VAT excluded

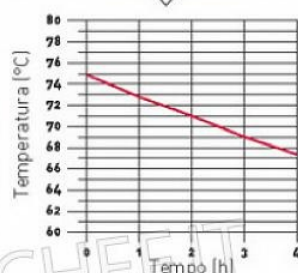
Shipping to be calculated

Delivery from 4 to 9 days



Grafici delle prestazioni termiche medie
con temperatura ambiente di 25°C e contenitori
riempiti per il 70% del volume utile.

Prova Caldo



Prova Fresco

