



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-QC10	ISOTHERMAL container in POLYETHYLENE, for keeping hot or cold drinks, capacity 10 lt., version with FRONT DISPENSING TAP and TOP OPENING, Weight 4,6 Kg, dim.mm.240x430x430h	€ 168,00 VAT excluded Shipping to be calculated Delivery

PROFESSIONAL DESCRIPTION

Mod. MM-QC10 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping hot or cold drinks, capacity 10 lt:

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts** , **buffets** , **banqueting** , **catering** ;
- **capacity 10 liters** ;
- **tap with rapid and precise tapping** ;
- the space under the tap allows you to **easily fill cups** or **boluses 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, purées, etc.);
- wide **upper opening** to facilitate filling operations;
- **lid** provided with a **gasket** to prevent the transfer of liquids and ensure greater thermal stability;
- **practical and effective closing system** , consisting of **4 stainless steel closing hooks** ;
- equipped with an **adjustable vent** to allow **the steam to escape** 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 :

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

CE markMade in Italy

TECHNICAL CARD

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

