



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	5,3
breadth (mm)	265
depth (mm)	450
height (mm)	452

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 **2 closing hooks in shockproof material** ;
- integrated **stainless steel grip handles** ;
- 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** ;
- **light and easy to carry** , thanks to the **integrated handles** ;
- **stackable** even without the lid, to make drying faster;
- 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-QXTRA

Isothermal containers for beverage distribution,
capacity 10 lt., dim.mm.265x450x452,5h -
Minimum purchase n.4 PIECES

€ 157,78

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

