

#### 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

Services and Technologies for professional catering since 1973



TECHNICAL CARD	
net weight (Kg)	8
breadth (mm)	310
depth (mm)	455
height (mm)	588

### PROFESSIONAL DESCRIPTION

Mod. MM-QC25 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping drinks hot or cold, capacity 25 lt:

- **extremely robust** and **resistant**, it has been designed for **very intensive use** (military operations, camps set up by the Civil Protection, Red Cross and other bodies responsible for managing emergency and rescue situations);
- o capacity 25 lt;
- suitable for transporting large quantities of liquids;
- possibility of replacing the tap with a special cap, useful when transporting liquid foods (soups, purees, etc.);
- equipped with 5 integrated grip handles that allow transport in 2 positions : vertically or horizontally;
- lid securely hinged to body;
- o lightweight and easily stackable container;
- particularly stable during transport, thanks to the very wide support base;
- effective and resistant closing system, with the possibility of applying a seal to guarantee greater safety of the transported food;
- wide top opening to facilitate filling operations;
- $\circ~$  tap with quick and precise tapping ;
- tap easily removable without the use of tools, to ensure correct sanitization;
- $\circ\;$  recessed tap, for greater protection when travelling;
- $\circ \ \ \textbf{lid} \ \ \text{equipped with } \textbf{a} \ \ \textbf{gasket} \ \ \text{to prevent the spillage of liquids and ensure greater thermal resistance};$
- particularly robust and effective locking system, consisting of 2 stainless steel locking hooks;
- equipped with an adjustable vent to allow the escape of steam and stabilize the pressure inside the container;
- $\circ~$  guaranteed for use from -30° to +85°C ;
- 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;
- $\circ\;$  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-QC25

COLOR DISPONIBILE
RU

RU

VENEE

Isothermal containers for beverage distribution, capacity 25 lt., dim.mm.310x455x588h - Minimum purchase n.4 PIECES

€ 209,04

VAT escluded

Shipping to be calculed

Delivery

