



TECNOSERVICE'21 srl

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| CODE | DESCRIPTION | PRICE/DELIVERY |
|-----------------|---|----------------------------------|
| MC-A0170 | 1/1 Gastro-Norm stainless steel wire grid (530x325 mm). | Delivery from 4 to 9 days |

PROFESSIONAL DESCRIPTION

TECHNICAL CARD

| CODE/PICTURES | DESCRIPTION | PRICE/DELIVERY |
|---------------|-------------|----------------|
|---------------|-------------|----------------|

MC-2073



Delivery from 4 to 9 days

TECHNOCHEF - TROLLEY for 8 GN 1/1 TRAYS with STAINLESS STEEL TOP, Mod.2073

TRAYWAY TROLLEY with STAINLESS STEEL SUPPORT TOP, with Anti-tip Guides at "C" for 8 TRAYS GN 1/1 (mm 530x325), dim.mm.440x600x850h

MC-2070



Delivery from 4 to 9 days

TECHNOCHEF - STAINLESS STEEL TROLLEY for 14 TRAYS GN 1/1, Mod.2070

STAINLESS STEEL RACK TROLLEY with Rollover Guides to "C" for 14 TRAYS GN 1/1 (mm 530x325), dim.mm.440x600x1630h

MC-2080



Delivery from 4 to 9 days

TROLLEY for 9 Gastro-Norm 1/1 TRAYS with TOP SHELF, Mod.2080

TRAY TROLLEY with STAINLESS STEEL UPPER SUPPORT SURFACE, with stainless steel wire guides for 9 GN 1/1 TRAYS (mm 530x325), dim.mm.420x590x870h

MC-2071



Delivery from 4 to 9 days

TECHNOCHEF - STAINLESS STEEL TROLLEY for 18 TRAYS GN 1/1, Mod.2071

STAINLESS ROPE TROLLEY with anti-tipping guides at " C " for 18 TRAYS GN 1/1 (mm 530x325), dim.mm.440x600x1760h

MC-2090



Delivery from 4 to 9 days

TECHNOCHEF - STAINLESS STEEL TROLLEY FOR 20 TRAYS GN 1/1, Mod.2090

RACK HOLDER TROLLEY with stainless steel wire guides for 20 TRAYS GN 1/1 (mm 530x325), dim.mm.470x630x1810h

MC-2062



Delivery from 4 to 9 days

TECHNOCHEF - STAINLESS STEEL TROLLEY for 18 TRAYS GN 1/1, Mod.2062

STAINLESS STEEL RACK TROLLEY with Anti-tipping Guides to " C " with Latch for 18 TRAYS GN 1/1 (mm 530x325), dim.mm.450x610x1800h

MC-2073D



Delivery from 4 to 9 days

TECHNOCHEF - TROLLEY for 8 + 8 TRAYS GN 1/1 with STAINLESS STEEL TOP, Mod.2073D

TRAY RACK TROLLEY with STAINLESS STEEL SUPPORT TOP, with Anti-tip Rails " C " for 8 + 8 TRAYS GN 1/1 (mm 530x325), dim.mm.800x600x890h

MC-2062S



Delivery from 4 to 9 days

TECHNOCHEF - STAINLESS STEEL TROLLEY for 18 TRAYS GN 1/1, Welded, Mod.2062S

STAINLESS STEEL RACK TROLLEY with Rollover Guides to " C " with Latch for 18 TRAYS GN 1/1 (mm 530x325), version with structure, crosspieces and fins completely welded, dim.mm.450x610x1800h

MC-3342GN



Delivery from 8 to 15 days

Tray Trolley with Universal Guides, for 10 Gastro-Norm and Euro-Norm 1/1 TRAYS

Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. 520x600x1590h mm

MC-3343



Delivery from 8 to 15 days

Tray Trolley with Universal Guides, for 10 Gastro-Norm and Euro-Norm 1/1 TRAYS

Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. 520x600x1590h mm

MC-3208GN-K



Delivery from 8 to 15 days

Temperature maintainer, Ventilated HOT cart for 8 GN 1/1

HOT MAINTENANCE trolley for COOKED FOODS, 1 hinged door, 8 GRILL CAPACITY or GASTRO-NORM 1/1 (mm.325x530) trays, STEP between the guides 120 MM, VENTILATED HEATING, temp. From + 65 ° to +90 °, HUMIDIFIER, V.230 / 1, Kw.1.6, dim.mm.780x730x1510h

MC-3213GN-K



Delivery from 8 to 15 days

Temperature maintainer, Ventilated HOT cart for 13 GN 1/1

HOT MAINTENANCE trolley for COOKED FOODS, 1 hinged door, 13 GRID CAPACITY or GASTRO-NORM 1/1 (mm.325x530) trays, STEP between the guides 80 MM, VENTILATED HEATING, temp. From + 65 ° to +90 °, HUMIDIFIER, V.230 / 1, Kw.1.6, dim.mm.780x730x1510h

MC-3411-10GS



TechnoChef - VENTILATED HOT TROLLEY for temperature maintenance 10 TRAYS GN 1/1, Mod.3411-10GS

HOT TROLLEY Ventilated for temperature maintenance, capacity 10 TRAYS GN 1/1 (mm.325x530), temp.+65°/+90° - SUPPORTS with PRINTED GUIDES pitch 5,5 mm, HUMIDIFIER, V.230/1, Kw .1,6, dim.mm.480x800x1100h

Delivery from 8 to 15 days

MC-3411-20GS



TechnoChef - VENTILATED HOT TROLLEY for temperature maintenance 20 TRAYS GN 1/1, Mod.3411-20GS

HOT TROLLEY Ventilated for Temperature Maintenance, capacity 20 TRAYS GN 1/1 (mm.325x530), temp.+65°/+90° - SUPPORTS with PRINTED GUIDES pitch 5,5 mm, HUMIDIFIER, V.230/1, Kw .1,6, dim.mm.480x800x1660h

Delivery from 8 to 15 days