





**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>MC-E/K</b>	Set of 4 elastic wheels, 2 of which with brake, for uneven floors or outdoors	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>MC-3208GN-K</b> 	<b>Temperature maintainer, Ventilated HOT cart for 8 GN 1/1</b> 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	<b>Delivery</b> from 8 to 15 days
<b>MC-3213GN-K</b> 	<b>Temperature maintainer, Ventilated HOT cart for 13 GN 1/1</b> 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	<b>Delivery</b> from 8 to 15 days