



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

GASTRO-NORM 1/1 BASIN (mm 530x325), in BLACK MELAMINE, COMPLETE RANGE with height from 20 mm to 65 mm:

- melamine is a synthetic resin that hardens and takes shape after a heating process;
- it is a recommended material and used for Table and Buffet services;
- suitable for contact with food SGS certification;
- working temperature from 20 ° C to + 70 ° C;
- heat resistant to corrosion, non-toxic, odorless, light and non-deformable, it carries little heat;
- not recommended for use in microwaves, oven, over direct fire, oils and chemicals.

CE marking

AVAILABLE MODELS

KR-MPGN11020N



Delivery from 4 to 9 days

Technochef - GN 1/1 CONTAINER in BLACK MELAMINE, H 20 mm, Mod.MPGN11020N

Gastronorm tray 1/1 in black melamine,
dim.mm.530x325x20h

KR-MPGN11040N



Delivery from 4 to 9 days

Technochef - GN 1/1 CONTAINER in BLACK MELAMINE, H 40 mm, Mod.MPGN11040N

Gastronorm tray 1/1 in black melamine,
dim.mm.530x325x40h

KR-MPGN11065N



Delivery from 4 to 9 days

**Technochef - GN 1/1 CONTAINER in BLACK
MELAMINE, H 65 mm, Mod.MPGN11065N**

Gastronorm tray 1/1 in black melamine,
dim.mm.530x325x65h