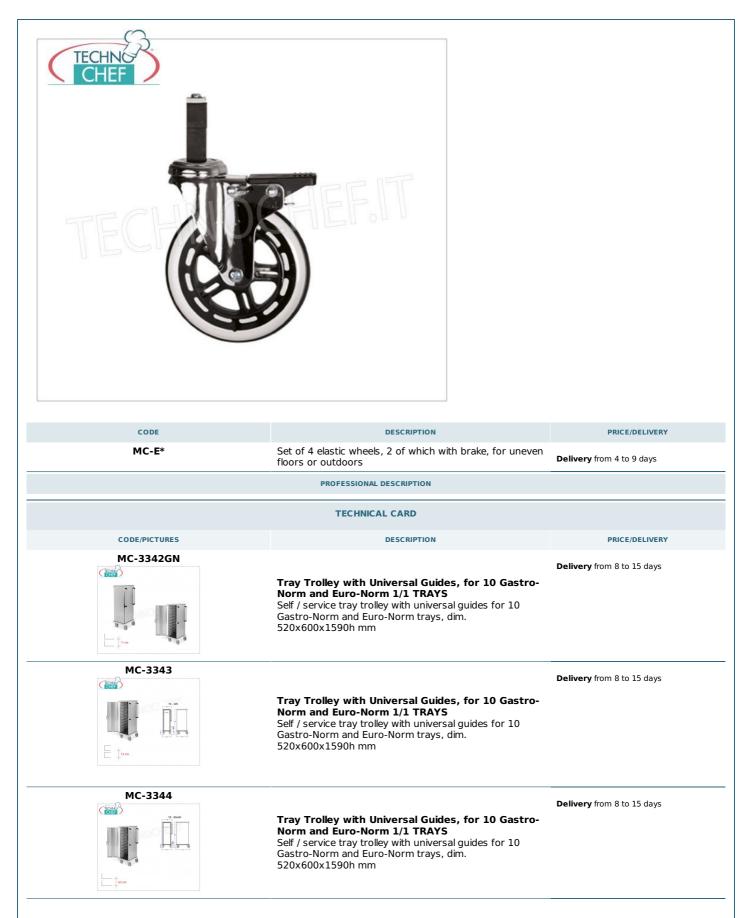


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MC-3345		Delivery from 8 to 15 days
	Tray Trolley with Universal Guides, for 10 Gastro- Norm and Euro-Norm 1/1 TRAYS Self / service tray trolley with universal guides for 10 Gastro-Norm and Euro-Norm trays, dim. 520x600x1590h mm	
MC-3421-10GS	Technochef - VENTILATED HOT TROLLEY for temperature maintenance 10 TRAYS GN 2/1, Mod. 3421-10GS HOT TROLLEY Ventilated for Temperature Maintenance, capacity 10 GN 2/1 TRAYS (mm 650x530), temp. + 65 ° / + 90 ° - SUPPORTS with PRINTED GUIDES, pitch 5.5 mm, HUMIDIFIER, V.230 / 1, Kw. 1.6, dim.mm.720x920x1100h	Delivery from 8 to 15 days
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
MC-3421-20GS	Technochef - VENTILATED HOT TROLLEY for temperature maintenance 20 TRAYS GN 2/1, Mod.3421-20GS VENTILATED HOT TROLLEY for Temperature Maintenance, capacity 20 TRAYS GN 2/1 (mm 650x530), temp.+65°/+90° - SUPPORTS with PRINTED GUIDES pitch 5,5 mm, HUMIDIFIER, V.230/1, Kw. 1.6, dim.mm.720x920x1660h	Delivery from 8 to 15 days