







TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
MC-MA	Locking handle with lock	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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