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Services and Technologies for professional catering since 1973



- directly in the container to make full use of its capacity, - inside 1 Gastro-Norm 1/3 polycarbonate tray 200 mm high, - in the removable inner container;

- wide **upper opening** to facilitate filling operations;
- $\circ~$ practical and effective locking system consisting of 4 stainless steel locking hooks;
- lid provided with a gasket to prevent liquids from flowing through and to ensure greater thermal stability;
- equipped with an adjustable vent to allow the evacuation of the steam and stabilize the pressure inside the container;
- guaranteed for use from -30° to +85°C ;
- light and easily stackable;
- equipped with 4 support feet which give the container considerable stability during transport;
- excellent isothermal capacity that allows drinks to be kept at the optimal storage temperature for a long time;
- ensures correct thermal maintenance, limiting the risk of bacterial proliferation and preserving the quality of the foods and their organoleptic properties;
- $\circ\;$ allows you to operate correctly in the HACCP environment;
- materials used for manufacturing are suitable for food contact on the entire surface of the container;
- designed to last over time : its performance remains virtually unchanged with reuse;
- fully recyclable at end of life.

ACCESSORIES/OPTINALS :

White inner container in polypropylene with lid, capacity 10 l.

CE mark Made in Italy

	TECHNIC		
TECHNICAL CARD			
	net weight (Kg)	4,5	
	breadth (mm)	240	
	depth (mm)	430	
	height (mm)	375	
TECHNICAL CARD			
CODE/PICTURES		DESCRIPTION	PRICE/DELIVERY
MM-3850	Gastronorm isothermal containers White polypropylene inner container with lid for Mod.MM- EY13, capacity 10 lt.		Delivery from 4 to 9 days



