



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-QXTRA	ISOTHERMAL POLYETHYLENE container, for maintaining hot or cold drinks, capacity 10 lt., Version with FRONT DISPENSE TAP and UPPER OPENING, Weight 5.3 Kg, dim.mm.265x450x452.5h	Delivery
PROFESSIONAL DESCRIPTION		

Mod. MM-QXTRA - POLYETHYLENE ISOTHERMAL CONTAINER with FRONT DISPLACEMENT TAP and UPPER OPENING, for keeping hot or cold drinks, capacity 10 lt:

- suitable for the **distribution of beverages**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts** , **buffets** , **banquets** , **catering** ;
- **capacity 10 lt** ;
- **tap with rapid and precise bleeding** ;
- the space under the tap allows you to **easily fill cups** or **boluses of maximum size : 110 mm diameter . and height 110 mm** ;
- possibility of replacing the faucet with a special **plug** , useful in the case of transporting liquid food (soups, pasts, etc.);
- wide **top opening** to facilitate filling operations;
- **cover** fitted with a **gasket** to avoid the transfer of liquids and ensure greater thermal resistance;
- **practical and effective closing system** , composed of **2 closing hooks in shockproof material** ;
- integrated **stainless steel grip handles** ;
- fitted with an **adjustable vent** to allow **steam to escape** and stabilize the pressure inside the container;
- **guaranteed for use from -30 ° to + 85 ° C** ;
- **light and easy to carry** , thanks to the **integrated grip handles** ;
- **stackable** also without cover, to make drying faster;
- equipped with 4 support feet that give the container considerable stability during transport;
- **excellent isothermal capacities** that allow the beverages to be kept at the optimum storage temperature for a long time;
- ensures the **correct thermal maintenance** , limiting the risks of bacterial proliferation and preserving the quality of food and their organoleptic properties;
- allows to operate correctly in HACCP environment;
- **materials** used for manufacture are **suitable for food contact** over the entire surface of the container;
- **designed to last** : its performance remains practically unaltered with re-use;
- completely recyclable at the end of the operational life.

ACCESSORIES / OPTIONAL :

- Plug to be used as an alternative to the tap, useful for transporting liquid food.

CEMade brand in Italy

TECHNICAL CARD

net weight (Kg)	5,3
breadth (mm)	265
depth (mm)	450
height (mm)	452

