



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-QC25	ISOTHERMAL POLYETHYLENE container, for maintaining hot or cold beverages, capacity 25 liters, version with FRONT DISPENSE TAP and UPPER OPENING, Weight 8 Kg, dim.mm.310x455x588h	Delivery
PROFESSIONAL DESCRIPTION		

Mod. MM-QC25 - POLYETHYLENE ISOTHERMAL CONTAINER with FRONT DISPLACEMENT TAP and UPPER OPENING, for keeping hot or cold drinks, capacity 25 lt:

- **extremely robust and resistant**, it has been designed for **very intensive use** (military operations, camps set up by the Civil Protection, Red Cross and other bodies appointed to handle emergency and rescue situations);
- **capacity 25 lt** ;
- suitable for transporting **large quantities of liquids** ;
- possibility of replacing the faucet with a special **plug**, useful in the case of transporting liquid food (soups, pasts, etc.);
- equipped with **5 integrated grip handles** that allow **transport in 2 positions : vertically or horizontally** ;
- **lid firmly hinged** to the body;
- lightweight and easily stackable container;
- **particularly stable during transport**, thanks to the very wide support base;
- **effective and resistant closing system**, with the possibility of affixing a seal to ensure greater safety of the food being transported;
- **wide top opening** to facilitate filling operations;
- **tap with rapid and precise bleeding** ;
- tap easily removable without the use of tools, to ensure correct sanitation;
- built-in faucet, for greater protection during travel;
- **cover** fitted with a **gasket** to avoid the transfer of liquids and ensure greater thermal resistance;
- particularly **robust and effective closing system**, composed of **2 stainless steel closing hooks** ;
- 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** ;
- **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.

CE marking
Made in Italy

TECHNICAL CARD

net weight (Kg)	8
breadth (mm)	310
depth (mm)	455
height (mm)	588

