



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-AF7	Heatable ISOTHERMAL container in POLYETHYLENE, for keeping hot, cold or frozen foods, 63 lt capacity, version with FRONT OPENING suitable for containing GASTRO-NORM 1/1, 1/2 and 1/3 PANS, Weight 11 Kg, dim.mm .440x640x480h	€ 212,80 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

ISOTHERMAL CONTAINER in POLYETHYLENE (HEATABLE), for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing GASTRO-NORM 1/1 PANS and submultiples, capacity 63 litres :

- **thanks to its excellent isothermal capabilities** , it keeps meals at the optimal storage temperature for a long time;
- **ensures correct thermal maintenance** , limiting the risks of bacterial proliferation and preserving the quality of foods and their organoleptic properties;
- the isothermal characteristics satisfy the criteria of current legislation (Reg.CE 852/2004 -HACCP-) and of the applicable technical standards (EN12571 and Accord AFNOR AC D40-007);
- allows you to operate correctly in a HACCP environment;
- the **materials used for manufacturing are suitable for food contact** over the entire surface of the container;
- the design criteria followed allow correct cleaning and sanitization (EC Reg. 852/2004 -HACCP-) even using a dishwasher;
- **designed to last over time** : its performance remains practically unchanged with reuse;
- environmental impact that is decidedly lower than that resulting from the use of disposable containers;
- **completely recyclable** at the end of its operational life;
- designed for use with the “ **Port Attiva** ” **activation system** , to indefinitely extend hot bond transport times (Optional);
- **designed for use with eutectic plates** to extend the internal temperature maintenance times (in hot, fresh or frozen conditions - Optional);
- **it is equipped with seven guides with differentiated pitch** , which make it ideal for the simultaneous transport of Gastronorm containers of different heights,
- **the front opening** is particularly suitable for easily inserting 1/1, 1/2 and 1/3 Gastronorm containers;
- **easy to maneuver** , thanks to the practical grip handles,
- stackable and easily movable thanks to the Maxidolly trolley (Optional);
- **door that can be easily opened even in the case of multiple stacked containers**, to facilitate loading operations;
- available in 3 colours: red, blue and grey/blue melange (to be specified when ordering).

TECHNICAL FEATURES

- produced with rotational molding technology, which allows the manufacturing of objects without edges, joints and welds and therefore very robust and, at the same time, efficient from the point of view of thermal maintenance;
- characterized by a very effective closing system, composed of stainless steel hooks and an easily removable internal door seal;
- equipped with a door that opens up to 240° and is easily removable, to facilitate washing in the dishwasher;
- equipped with hinges made of shockproof and stress-resistant material;
- equipped with adjustable vent;
- insulated with CFC and HCFC-free polyurethane foam;
- guaranteed for use from -30° to +100°C
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- **Internal dimensions (mm):335x540x360h**
- **External dimensions (mm):440x640x480h**

HOUSING OF GN 1/1 TANKS

- 4x65 (h)
- 2x150 (h)
- 1x65 + 2x100 (h)
- 1x100 + 1x200 (h)
- 1 plate + 1x100 + 1x150 (h)


CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	11
breadth (mm)	440
depth (mm)	640
height (mm)	480

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MM-PEGS0001 	TECHNOCHEF - Fresh eutectic plate GN 1/1, Mod. PEGS0001 Gastro-Norm 1/1 fresh eutectic plate with practical grip handles, pink color, Weight 4 Kg, dim.mm.530x325x30h	€ 44,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

MM-PEGS9001



TECHNOCHEF - Super-fresh eutectic plate GN 1/1, Mod.PEGS9001

Gastro-Norm 1/1 super-fresh eutectic plate with practical grip handles, white color, Weight 4 Kg, dim.mm.530x325x30h

€ 48,28

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MM-PEGS0002



TECHNOCHEF - GN 1/1 frozen eutectic plate, Pink, Mod.PEGS0002

Gastro-Norm 1/1 frozen eutectic plate with practical grip handles, blue color, Weight 4 Kg, dim.mm.530x325x30h

€ 50,13

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MM-PEGS0003



TECHNOCHEF - Hot eutectic plate GN 1/1, Mod. PEGS0003

Gastro-Norm 1/1 hot eutectic plate with practical grip handles, red ones, Weight 4 Kg, dim.mm.530x325x30h

€ 58,44

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MM-MAXI0012



TECHNOCHEF - Polyethylene trolley with chromed handle, Mod.MAXI0012

Polyethylene trolley with chrome handle, equipped with 4 rubber wheels with a diameter of 100 mm, 2 of which are pivoting, Weight 8 Kg, dim.mm.525x750x965h

€ 253,22

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MM-3B3H0018



TECHNOCHEF - Door with heating system and cable, Mod.3B3H0018

Door with heating system and cable, Analog, for Mod.MM-AF7, V.230 / 1, Kw.0,2, Weight 3.9

€ 459,08

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MM-3B3H0016



TECHNOCHEF - Door with heating system, Mod.3B3H0016

Door with heating system, cable and digital thermostat, for Mod.MM-AF7, V.230 / 1, Kw.0,2, Weight 3.9




€ 590,09

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



Colori disponibili

-  BLU
-  ROSSO
-  MELANGE GRIGIO/BLU