

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973





PROFESSIONAL DESCRIPTION

GASTRO-NORM 2/4 TRAY (530x162 mm), in WHITE MELAMINE, COMPLETE RANGE with height from 20 mm to 65 mm:

- melamine is a synthetic resin that hardens and takes shape after a heating process;
- $\circ\;$ it is a recommended material and used for Table and Buffet services;
- $\circ\;$ suitable for contact with food SGS certification;
- $\circ~$ working temperature from 20 $^{\circ}$ C to + 70 $^{\circ}$ C;
- $\circ \ \ \text{heat resistant to corrosion, non-toxic, odorless, light and non-deformable, it carries little heat;}$
- o not recommended for use in microwaves, oven, over direct fire, oils and chemicals.

CE marking

AVAILABLE MODELS

KR-MPGN24020B



Technochef - GN 2/4 CONTAINER in WHITE MELAMINE, H 20 mm, Mod.MPGN24020B Gastronorm tray 2/4 in white melamine, dim.mm.530x162x20h

€ 16,42

VAT escluded

Shipping to be calculed

Delivery

KR-MPGN24065B



Technochef - GN 2/4 CONTAINER in WHITE MELAMINE, H 65 mm, Mod.MPGN24065BGastronorm tray 2/4 in white melamine,
dim.mm.530x162x65h

€ 19,99

VAT escluded

Shipping to be calculed

Delivery