



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

GASTRO-NORM 1/3 BASIN (325x175 mm), in WHITE MELAMINE, COMPLETE RANGE with height from 65 mm to 100 mm:

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

CE marking

AVAILABLE MODELS

KR-MPGN13065B



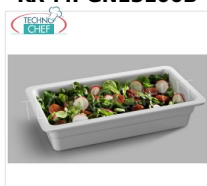
Technochef - GN 1/3 CONTAINER in WHITE MELAMINE, H 65 mm, Mod.MPGN13065B
Gastronorm tray 1/3 in white melamine,
dim.mm.325x175x65h

€ 13,06

VAT excluded
Shipping to be calculated

Delivery

KR-MPGN13100B



Technochef - GN 1/3 CONTAINER in WHITE MELAMINE, H 100 mm, Mod.MPGN13100B
Gastronorm tray 1/3 in white melamine,
dim.mm.325x175x100h

€ 17,38

VAT excluded
Shipping to be calculated

Delivery