



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

GASTRO-NORM 1/1 BASIN (mm 530x325), in BLACK 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;
- 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-MPGN11020N



Technochef - GN 1/1 CONTAINER in BLACK MELAMINE, H 20 mm, Mod.MPGN11020N
Gastronorm tray 1/1 in black melamine,
dim.mm.530x325x20h

€ 15,30

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-MPGN11040N



Technochef - GN 1/1 CONTAINER in BLACK MELAMINE, H 40 mm, Mod.MPGN11040N
Gastronorm tray 1/1 in black melamine,
dim.mm.530x325x40h

€ 21,72

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-MPGN11065N



**Technochef - GN 1/1 CONTAINER in BLACK
MELAMINE, H 65 mm, Mod.MPGN11065N**

Gastronorm tray 1/1 in black melamine,
dim.mm.530x325x65h

€ 33,50

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days