

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

GASTRO-NORM TRAY 1/3 (325x175 mm), in BLACK 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;
- $\circ\;$ 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;
- heat resistant to corrosion, non-toxic, odorless, light and non-deformable, it carries little heat;
- $\circ~$ not recommended for use in microwaves, oven, over direct fire, oils and chemicals.

CE marking

AVAILABLE MODELS

KR-MPGN13065N



Technochef - GN 1/3 CONTAINER in BLACK MELAMINE, H 65 mm, Mod.MPGN13065N Gastronorm tray 1/3 in black melamine, dim.mm.325x175x65h

€ 13,06

VAT escluded

Shipping to be calculed

Delivery

KR-MPGN13100N



Technochef - GN 1/3 CONTAINER in BLACK MELAMINE, H 100 mm, Mod.MPGN13100N Gastronorm tray 1/3 in black melamine, dim.mm.325x175x100h

€ 17,38

VAT escluded

Shipping to be calculed

Delivery