

## 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



CODE	DESCRIPTION	PRICE/DELIVERY
MM-QC05	ISOTHERMAL container in POLYETHYLENE, for maintaining hot or cold drinks, capacity 4.3 lt., version with FRONT DISPENSING TAP and TOP OPENING, Weight 3.4 Kg, dim.mm.245x350x395h	€ 163,43  VAT escluded Shipping to be calculed  Delivery

## PROFESSIONAL DESCRIPTION

Mod. MM-QC05 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping hot or cold drinks, 4.3 lt capacity:

- suitable for the distribution of drinks, such as tea, coffee, milk, fruit juice, etc., during breakfasts, buffets, banqueting, catering;
- capacity 4.3 liters;
- tap with rapid and precise dispensing;
- the space under the tap allows you to easily fill cups or boluses of maximum dimensions : diameter 120 mm . and height 115 mm ;
- possibility of replacing the tap with a special **cap** , useful when transporting liquid foods (soups, purées, etc.);
- large **upper opening** to facilitate filling operations;
- $\circ \ \ \textbf{lid} \ \ \text{equipped with } \textbf{gasket} \ \ \text{to avoid the transfer of liquids and ensure greater thermal stability;}$
- $\circ~$  practical and effective closing system , consisting of 4 stainless steel closing hooks ;
- equipped with an adjustable vent to allow steam to escape and stabilize the pressure inside the container;
- $\circ~$  guaranteed for use from -30° to +85°C ;
- $\circ~$  light and easily stackable ;
- $\circ~$  equipped with 4 support feet which give the container considerable stability during transport;
- excellent isothermal capabilities that allow drinks to be kept 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;
- allows you to operate correctly in a HACCP environment;
- materials used for manufacturing are suitable for food contact over the entire surface of the container;
- $\circ~$  designed to last over time : its performance remains practically unchanged with reuse;
- $\circ\;$  completely recyclable at the end of its operational life.

## **ACCESSORIES/OPTINAL**:

• Cap to be used as an alternative to the tap, useful when transporting liquid foods.

## **CEMade in Italy brand**

TECHNICAL CARD		
net weight (Kg)	4,6	
breadth (mm)	245	
depth (mm)	350	
height (mm)	395	

