



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-QC10	ISOTHERMAL container in POLYETHYLENE, for maintaining hot or cold drinks, 10 lt capacity, version with FRONT DISPENSING TAP and TOP OPENING, Weight 4.6 Kg, dim.mm.240x430x430h	€ 179,94 <i>VAT excluded</i> Shipping to be calculated Delivery

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping hot or cold drinks, 10 lt capacity:

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts , buffets , banqueting , catering ;**
- **capacity 10 liters ;**
- **tap with rapid and precise dispensing ;**
- the space under the tap allows you to **easily fill cups or boluses of maximum size : diameter 110 mm . and height 110 mm ;**
- possibility of replacing the tap with a special **cap** , useful when transporting liquid foods (soups, purees, etc.);
- large **upper opening** to facilitate filling operations;
- **lid** equipped with **gasket** to avoid the transfer of liquids and ensure greater thermal stability;
- **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;
- **guaranteed for use from -30° to +85°C ;**
- **light and easily stackable ;**
- 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;
- **designed to last over time** : its performance remains practically unchanged with reuse;
- 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.

CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	4,6
breadth (mm)	240
depth (mm)	430
height (mm)	430

