



**TECNOSERVICE'21 srl**

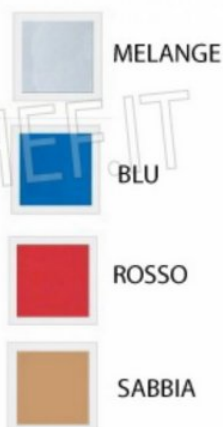
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Services and Technologies for professional catering since 1973



#### COLORI DISPONIBILI:



CODE	DESCRIPTION	PRICE/DELIVERY
<b>MM-QC20</b>	ISOTHERMAL container in POLYETHYLENE, for keeping hot or cold drinks, 19 lt. capacity, version with FRONT DISPENSING TAP and TOP OPENING, Weight 6 Kg, dim.mm.295x465x460h	<b>€ 179,07</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> Delivery

#### PROFESSIONAL DESCRIPTION

**Mod. MM-QC20 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping hot or cold drinks, 19 lt. capacity:**

- suitable for the **distribution of drinks**, such as tea, coffee, milk, fruit juice, etc., during **breakfasts , buffets , banqueting , catering ;**
- **capacity 19 litres ;**
- **tap with rapid and precise dispensing ;**
- the space under the tap allows you to **easily fill cups** or **boluses of maximum dimensions : diameter 160 mm . and height 94 mm , or, height diameter 120 mm. and height 124 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.

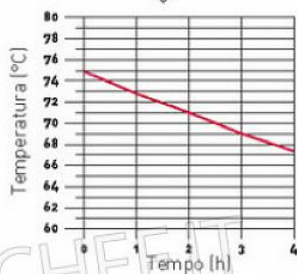
**CE Made in Italy brand**

# TECHNICAL CARD

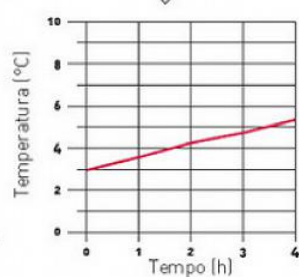
<b>net weight (Kg)</b>	6
<b>breadth (mm)</b>	295
<b>depth (mm)</b>	465
<b>height (mm)</b>	460



Prova Caldo



Prova Fresco



Grafici delle prestazioni termiche medie con temperatura ambiente di 25°C e contenitori riempiti per il 70% del volume utile.

