



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>MM-QXTRA</b>	ISOTHERMAL container in POLYETHYLENE, for keeping hot or cold drinks, 10 lt. capacity, version with FRONT DISPENSING TAP and TOP OPENING, Weight 5.3 Kg, dim.mm.265x450x452.5h	<b>€ 179,94</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>PROFESSIONAL DESCRIPTION</b>		

**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, purées, 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 **2 closing hooks in shockproof material ;**
- integrated **stainless steel grip handles ;**
- 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 easy to transport** , thanks to the **integrated grip handles ;**
- **stackable** even without a lid, to make drying faster;
- 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**

<b>net weight (Kg)</b>	5,3
<b>breadth (mm)</b>	265
<b>depth (mm)</b>	450
<b>height (mm)</b>	452

