



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-QC25	ISOTHERMAL container in POLYETHYLENE, for maintaining hot or cold drinks, capacity 25 litres, version with FRONT DISPENSING TAP and TOP OPENING, Weight 8 Kg, dim.mm.310x455x588h	€ 239,83 <i>VAT excluded</i> Shipping to be calculated Delivery

PROFESSIONAL DESCRIPTION

Mod. MM-QC25 - ISOTHERMAL CONTAINER in POLYETHYLENE with FRONT DISPENSING TAP and TOP OPENING, for keeping hot or cold drinks, 25 lt capacity:

- **extremely robust and resistant**, it was designed for **very intensive uses** (military operations, camps set up by the Civil Protection, Red Cross and other bodies responsible for managing emergency and rescue situations);
- **capacity 25 litres** ;
- suitable for the transport of **large quantities of liquids** ;
- possibility of replacing the tap with a special **cap**, useful when transporting liquid foods (soups, purees, etc.);
- equipped with **5 integrated grip handles** that allow **transportation in 2 positions : vertically or horizontally** ;
- **lid firmly hinged** to the body;
- light and easily stackable container;
- **particularly stable during transport**, thanks to the very large support base;
- **effective and resistant closing system**, with the possibility of affixing a seal to guarantee greater safety of the transported food;
- **large upper opening** to facilitate filling operations;
- **tap with rapid and precise dispensing** ;
- tap easily removable without the use of tools, to ensure correct sanitization;
- built-in tap, for greater protection when travelling;
- **lid** equipped with **gasket** to avoid the transfer of liquids and ensure greater thermal stability;
- particularly **robust and effective closing system**, consisting of **2 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** ;
- **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)	8
breadth (mm)	310
depth (mm)	455
height (mm)	588

