

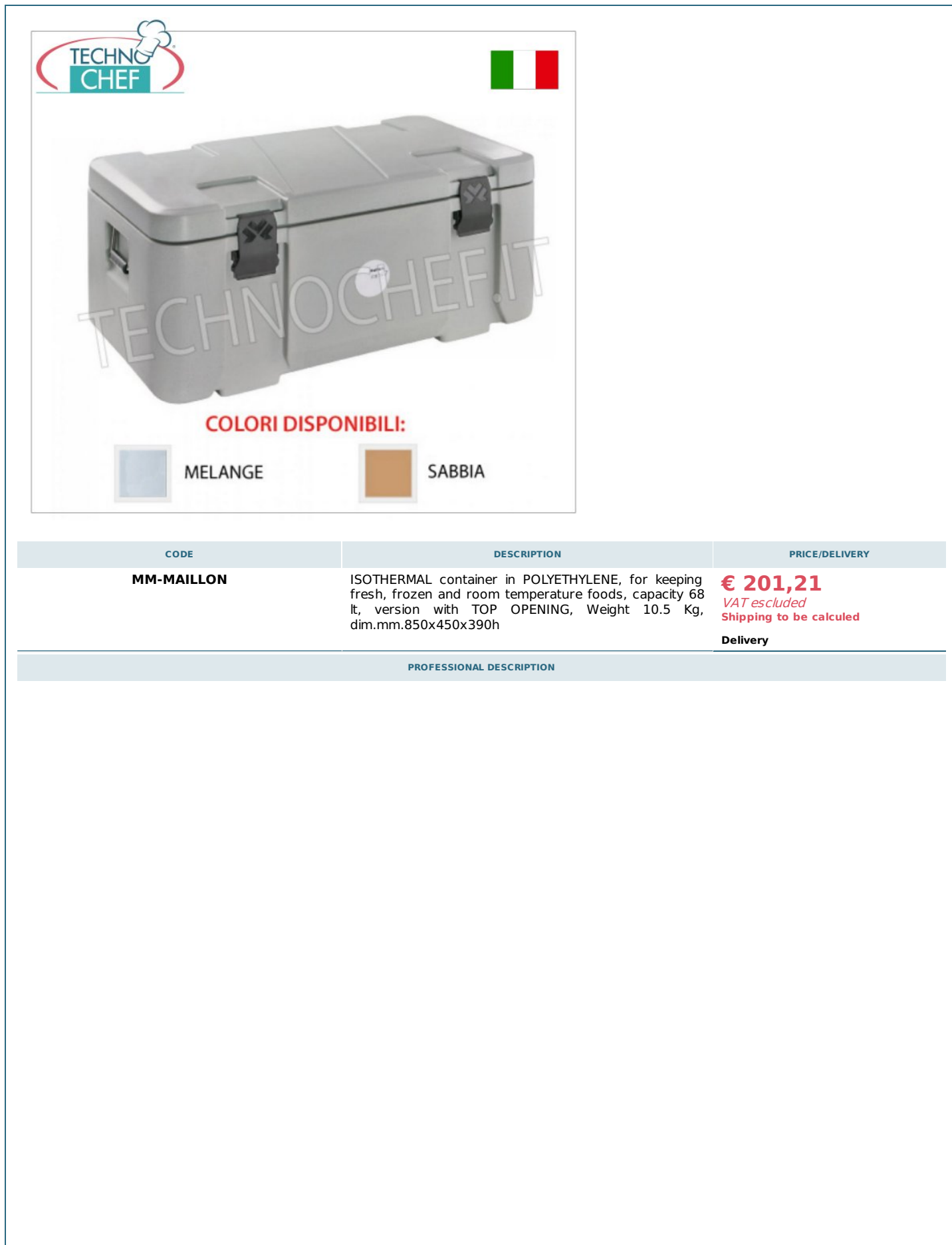


**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



**COLORI DISPONIBILI:**



MELANGE



SABBIA

CODE	DESCRIPTION	PRICE/DELIVERY
<b>MM-MAILLON</b>	ISOTHERMAL container in POLYETHYLENE, for keeping fresh, frozen and room temperature foods, capacity 68 lt, version with TOP OPENING, Weight 10.5 Kg, dim.mm.850x450x390h	<b>€ 201,21</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b>

PROFESSIONAL DESCRIPTION

**ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping fresh, frozen and room temperature foods, version with TOP OPENING, capacity 68 litres:**

- it can **simultaneously transport fresh, frozen and room temperature foods**, thanks to the use of **fresh and frozen eutectic plates** and the **isothermal separator** ;
- particularly **suitable for keeping perishable foodstuffs at a controlled temperature** inside cash&carries, during purchases and, subsequently, for transporting the goods from the point of sale to the destination restaurant/shop;
- **easily movable** and **maneuverable** thanks to the **practical grip handles** ;
- easily transportable on most vehicles, thanks to its small size;
- **capacity 68 liters** ;
- very **effective closing system** , consisting of **4 hooks in shockproof material** and an **easily removable internal lid seal** ;
- equipped with extractable **stainless steel grip handles** ;
- **guaranteed for use from -30° to +100°C** ;
- **excellent isothermal capabilities** which allow perishable foodstuffs 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.
- the isothermal characteristics satisfy the criteria established by the ATP, the international treatment that regulates the characteristics of vehicles suitable for transporting perishable products by road (certificate of approval available on request).

**ACCESSORIES/OPTINAL :**

- Fresh eutectic plate, pink colour, temperature +3 °C, weight 2.5 Kg, dim.mm.360x270x39h.
- Frozen eutectic plate, blue colour, temperature -21 °C, weight 2.5 Kg, dim.mm.360x270x39h.
- Isothermal separator, sand colour, weight 0.8 Kg, dim.mm.360x270x39h.
- 2-wheel galvanized trolley with 100 mm diameter.




**CE mark**

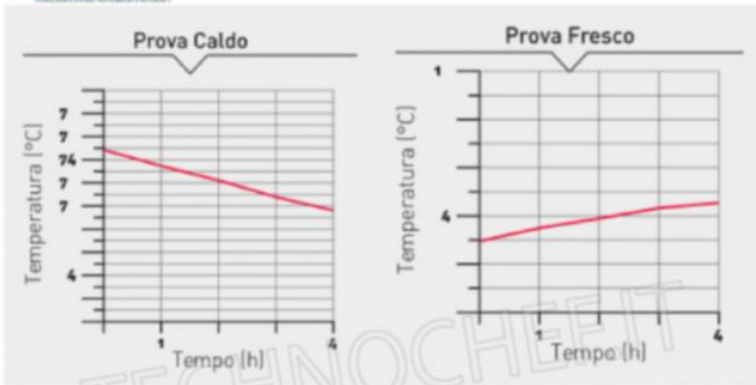
**Made in Italy**

**TECHNICAL CARD**

<b>net weight (Kg)</b>	10,5
<b>breadth (mm)</b>	850
<b>depth (mm)</b>	450
<b>height (mm)</b>	390

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>MM-PEML0001</b> 	<b>Gastronorm isothermal containers</b> Fresh eutectic plate for Mod.MM-MAILLON, pink, temperature + 3 °C, weight 2.5 Kg, dim.mm.360x270x39h	<b>€ 59,60</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>MM-AIB001</b> 	<b>Gastronorm isothermal containers</b> 2-wheel galvanized trolley with diameter 100 mm. For Mod.MM-MAILLON	<b>€ 138,18</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>MM-PEML0002</b> 	<b>Gastronorm isothermal containers</b> Eutectic frozen plate for Mod.MM-MAILLON, blue color, temperature -21 °C, weight 2.5 Kg, dim.mm.360x270x39h	<b>€ 64,21</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



Grafici delle prestazioni termiche medie con temperatura ambiente di 25°C e contenitori riempiti per il 50% del volume utile.

