



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-AF6	ISOTHERMAL container in POLYETHYLENE, for keeping hot, cold or frozen foods, 30.5 lt capacity, version with FRONT OPENING suitable for containing 1/2 and 1/3 GASTRO-NORM PANS, dim.mm.410x360x440h	€ 195,89 <i>VAT excluded</i> Shipping to be calculated Delivery

PROFESSIONAL DESCRIPTION

Mod. MM-AF6 - ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing Gastro-Norm 1/2 and 1/3 containers, capacity 30.5 litres:

- suitable for the **temperature-controlled transport of hot, fresh and frozen multi-portion meals** for catering companies and collective catering operators;
- **front opening** that allows you to **easily insert 1/2 and 1/3 Gastro-Norm containers** (4x65h, 3x100h, 2x150h, 1x65h+2x100h);
- equipped with **6 guides with constant pitch**, which make it ideal for transporting Gastro-Norm containers of the same height;
- **easily stackable** and **movable** ;
- door that can be easily opened even in the case of multiple stacked containers, to facilitate loading operations;
- **capacity 30.5 liters** ;
- very **effective closing system**, consisting of **hooks in stainless steel** and easily removable internal door seal;
- equipped with **a door that opens up to 240°** and is easily removable, to facilitate washing in the dishwasher;
- equipped with **hinges made of shockproof and stress-resistant material** ;
- equipped with **adjustable vent** ;
- **guaranteed for use from -30° to +100°C** ;
- **excellent isothermal capabilities** that allow meals 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 :




- Polyethylene trolley with chromed handle, equipped with 4 rubber wheels with a diameter of 100 mm, 2 of which are pivoting, weight 8 Kg, dim.mm.525x750x965h.
- Fresh eutectic plate, Gastro-Norm 1/3, weight 1.3 Kg, dim.mm.176x325x30h.
- Frozen eutectic plate, Gastro-Norm 1/3, weight 1.6 Kg, dim.mm.176x325x30h.

CE mark
Made in Italy

TECHNICAL CARD

net weight (Kg)	6,4
breadth (mm)	410
depth (mm)	360
height (mm)	440

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p>MM-AGA003</p> 	<p>Gastronorm isothermal containers Fresh eutectic plate, Gastro-Norm 1/3, weight 1.3 Kg, dim.mm.176x325x30h</p>	<p>€ 19,89 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>MM-AGB003</p> 	<p>Gastronorm isothermal containers Frozen eutectic plate, Gastro-Norm 1/3, weight 1.6 Kg, dim.mm.176x325x30h</p>	<p>€ 19,89 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>MM-MAXI0012</p> 	<p>TECHNOCHEF - Polyethylene trolley with chromed handle, Mod.MAXI0012 Polyethylene trolley with chrome handle, equipped with 4 rubber wheels with a diameter of 100 mm, 2 of which are pivoting, Weight 8 Kg, dim.mm.525x750x965h</p>	<p>€ 272,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>

ALLOGGIAMENTO BACINELLE GN 1/2 ed 1/3



4x65



3x100



2x150



1x65

2x100