




**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



TECHNO CHEF

**COLORI DISPONIBILI:**

	BLU		ROSSO		MELANGE
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CODE	DESCRIPTION	PRICE/DELIVERY
<b>MM-AP100</b>	ISOTHERMAL container in POLYETHYLENE, for maintaining hot, cold or frozen foods, 17 lt capacity, version with TOP OPENING suitable for containing GASTRO-NORM 1/1 PANS 100 mm HEIGHT. and submultiples, dim.mm.410x610x200h	<b>€ 172,89</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

PROFESSIONAL DESCRIPTION

**ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with TOP OPENING suitable for containing Gastro-Norm 1/1 containers, capacity 17 litres:**

- suitable for the **controlled temperature transport of hot, fresh and frozen multi-portion meals** for catering companies and collective catering operators;
- **capacity 17 litres** ;
- **upper opening** particularly suitable for **easily inserting 100 mm high Gastro-Norm 1/1 containers. and submultiples** ;
- **steel separators** available on request, to allow the correct **placement of the Gastro-Norm 1/4 and 1/6 containers** ;
- elegant, pleasant and functional aesthetic appearance, ideal for direct service;
- **easy to manoeuvre** , thanks to its small size and weight and the practical grip handles;
- **easily stackable** and **movable** ;
- lid designed to guarantee excellent thermal seal;
- very **effective closing system** , consisting of **2 hooks in shockproof material**;
- equipped with extractable **stainless steel grip handles** ;
- equipped with adjustable vent;
- **guaranteed for use from -30° to +100°C** ;
- **excellent isothermal capabilities** that 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.

**ACCESSORIES/OPTINAL :**

- Internal stainless steel separator for Mod.MM-AP100/AP150/AP200, length 325 mm.
- Internal stainless steel separator for Mod.MM-AP100/AP150/AP200, length 530 mm.
- 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.
- Single multiservice trolley in polyethylene with monobloc and shockproof structure, 4 rubber wheels with a diameter of 100 mm. of which 2 pivoting, max. capacity 160 Kg, weight 13.5 Kg, dim.mm.710x650x1065h.
- Double multiservice trolley in polyethylene with monobloc and shockproof structure, 4 rubber wheels with a diameter of 100 mm. of which 2 pivoting and with brake, max. capacity 200 Kg, weight 32 Kg, dim.mm.710x1300x1065h.
- Platform for double multiservice trolley Mod.MM-MSV10012, weight 6 Kg, dim.mm.650x955x90h.



**CE mark**

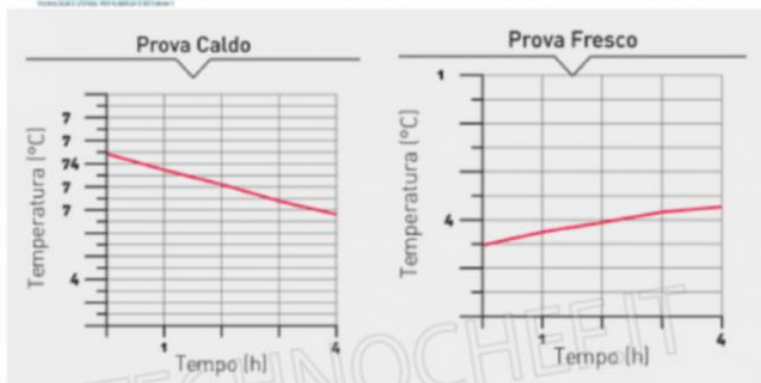
**Made in Italy**

**TECHNICAL CARD**

<b>net weight (Kg)</b>	5,3
<b>breadth (mm)</b>	410
<b>depth (mm)</b>	610
<b>height (mm)</b>	200

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p><b>MM-AGA003</b></p> 	<p><b>Gastronorm isothermal containers</b> Fresh eutectic plate, Gastro-Norm 1/3, weight 1.3 Kg, dim.mm.176x325x30h</p>	<p><b>€ 18,29</b> <i>VAT excluded</i> <b>Shipping to be calculated</b></p> <p><b>Delivery</b> from 4 to 9 days</p>
<p><b>MM-AGB003</b></p> 	<p><b>Gastronorm isothermal containers</b> Frozen eutectic plate, Gastro-Norm 1/3, weight 1.6 Kg, dim.mm.176x325x30h</p>	<p><b>€ 18,29</b> <i>VAT excluded</i> <b>Shipping to be calculated</b></p> <p><b>Delivery</b> from 4 to 9 days</p>



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



**ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli**

