



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MM-AF8	ISOTHERMAL container in POLYETHYLENE, for keeping hot, cold or frozen foods, 68 lt capacity, version with FRONT OPENING suitable for containing GASTRO-NORM 1/1, 1/2 and 1/3 PANS, Weight 11 Kg, dim.mm. 440x640x480h	€ 222,59 <i>VAT excluded</i> Shipping to be calculated Delivery

PROFESSIONAL DESCRIPTION

ISOTHERMAL CONTAINER in POLYETHYLENE, for keeping hot, fresh or frozen foods, version with FRONT OPENING suitable for containing GASTRO-NORN 1/1 PANS and submultiples, capacity 68 litres:

- suitable for the **controlled temperature transport of hot, fresh and frozen multi-portion meals** for catering companies and collective catering operators;
- **front opening** that allows you to **easily insert Gastro-Norm 1/1, 1/2 and 1/3 containers** ;
- equipped with **8 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 68 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** ;
- designed for use with **eutectic plates** to extend the internal temperature maintenance times;
- **composition of Gastro-Norm 1/1 pans** : 4x65h, 2x150h, 1x65h+2x100h, 1x100h+1x200h, 1 plate+1x65h+1x200h;
- **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;
- External dimensions (mm):440x640x480h
- Internal dimensions (mm):335x540x380h.

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.
- Gastro-Norm 1/1 hot eutectic plate with practical grip handles, red, weight 4 Kg, dim.mm.530x325x30h.
- Gastro-Norm 1/1 fresh eutectic plate with practical grip handles, pink colour, weight 4 Kg, dim.mm.530x325x30h.
- Gastro-Norm 1/1 frozen eutectic plate with practical grip handles, blue colour, weight 4 Kg, dim.mm.530x325x30h.
- Gastro-Norm 1/1 super-fresh eutectic plate with practical grip handles, white colour, weight 4 kg, dim.mm.530x325x30h.




CE mark

Made in Italy

TECHNICAL CARD

net weight (Kg)	11
breadth (mm)	440
depth (mm)	640
height (mm)	480

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p>MM-PEGS0001</p> 	<p>TECHNOCHEF - Fresh eutectic plate GN 1/1, Mod. PEGS0001 Gastro-Norm 1/1 fresh eutectic plate with practical grip handles, pink color, Weight 4 Kg, dim.mm.530x325x30h</p>	<p>€ 44,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>MM-PEGS9001</p> 	<p>TECHNOCHEF - Super-fresh eutectic plate GN 1/1, Mod.PEGS9001 Gastro-Norm 1/1 super-fresh eutectic plate with practical grip handles, white color, Weight 4 Kg, dim.mm.530x325x30h</p>	<p>€ 48,28 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>MM-PEGS0002</p> 	<p>TECHNOCHEF - GN 1/1 frozen eutectic plate, Pink, Mod.PEGS0002 Gastro-Norm 1/1 frozen eutectic plate with practical grip handles, blue color, Weight 4 Kg, dim.mm.530x325x30h</p>	<p>€ 50,13 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>

MM-PEGS0003



TECHNOCHEF - Hot eutectic plate GN 1/1, Mod. PEGS0003

Gastro-Norm 1/1 hot eutectic plate with practical grip handles, red ones, Weight 4 Kg, dim.mm.530x325x30h

€ 58,44

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MM-MAXI0012



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

€ 253,22

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



ALLOGGIAMENTO BACINELLE GN 1/1 e sottomultipli

 4x65	 2x150	
 1x65	 1x100	 1x65
 2x100	 1x200	 1x200 più piastra eutettica