



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	6,9
gross weight (Kg)	30
breadth (mm)	420
depth (mm)	550
height (mm)	315

PROFESSIONAL DESCRIPTION

GRILL VAPOR 550 series, TOP version, 1 GAS cooking module:

- made of **stainless steel** ;
- 1 cooking zone with adjustable temperature measuring 390x410 mm** ;
- external dimensions 420x550x315h mm** ;
- grilled rod cooking;
- piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- water drawer under the burners** powered by **manual filling** ;
- heat radiation** cooking system for grilling **in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** ;
- powered by methane gas or LPG;
- methane consumption - mc/h-LPG Kg/h: 0.73 / 0.54.

Grilling system with COUNTERTOP GRILLVAPOR ® technology with manual loading and unloading. THE TOP SOLUTION is ideal for making the most of the space in the kitchen.

Thanks to the patented Arris Grillvapor® technology, **weight loss (-20%) and mass loss are reduced to increase the portions of cooked foods**, bringing great economic advantages to those who use Grillvapor®. **The humidification of the hob allows faster cooking (+20% on average compared to traditional grilling systems)** and allows you to cook in a healthy way while keeping the colors of the food alive. The patented Arris Grillvapor® technology, thanks to the particular cooking system, also **enhances the flavors and organoleptic characteristics of foods, eliminating the use of seasoning oils and fats for further economic savings** .

- **High temperatures for perfect grilling** .

- **Better thermal shock absorption** thanks to the particular construction.

- **Faster cleaning** , less cleaning labor.


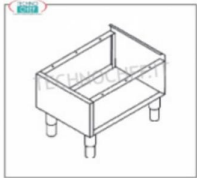


- Maintaining **juiciness within the food** .

- Less weight loss: - 20% on average (**savings for the restaurateur**).
- Less loss in product volume (**more portions with the same material**).
- Less use of oil and condiments (**saving raw materials**).
- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- **Reduction in smoke** compared to traditional grills.
- **Greater heating uniformity** thanks to the particular construction.
- Improvement of the organoleptic characteristics of food.

CE MARK
MADE IN ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV455	VAPOR GAS GRILL, TOP version, 1 module with 1 COOKING ZONE measuring 390x410 mm, complete with rod grill, thermal power 6.9 kw, external dimensions 420x550x315h mm	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS-B55/77 	Kit of 4 round legs in stainless steel - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-MR455 	Open base cabinet - Ask for a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS FTL550EL 	Smooth Fry-Top in Steel - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS FTL550 	Smooth Steel Fry-Top - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days