



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	10,5
gross weight (Kg)	50
breadth (mm)	420
depth (mm)	700
height (mm)	440

PROFESSIONAL DESCRIPTION

GRILL VAPOR 700 series, TOP version, POWER line, 1 GAS cooking module :

- made of **AISI 304 stainless steel** ;
- **1 cooking zone with adjustable temperature measuring 390x470 mm** ;
- removable **cooking grill with round bars** ;
- **patented device to adjust the height of the grill in 2 positions** ;
- **piezoelectric ignition** ;
- **burners complete with pilot flame and safety thermocouple** ;
- **water drawer under the burners powered by manual filling** ;
- **radiant heat cooking system for grilling in a natural and healthy way**, enhancing the best **organoleptic characteristics and softness of the food** , promoting the **dispersion of fats** ;
- methane gas or LPG fuelled; methane consumption - mc/h - LPG Kg/h: 1.11 / 0.82

POWER LINE is the Arris gas Grillvapor line specifically for thick meats and rapid cooking at high temperatures such as high grilling capable of reaching a temperature of OVER 400°C uniformly distributed across the entire cooking surface thanks to the use of high-efficiency burners that cook food by radiation.

Furthermore, the grills are **equipped with a device that changes the height of the grill for quick adjustment of the heat transmitted to the food** . Grillvaporlinea power is particularly suitable for: Florentine steak, rump steak, flanksteak, T-bone, dry aged beef, and all high grilling techniques.

The top COUNTERTOP model with manual loading and unloading can BE PLACED ON TABLES or on our REFRIGERATED BASES or on our bases with open or closed cabinet and is IDEAL FOR MAKING THE MOST OF SPACE and staff movements.

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 for faster cooking** (20% on average compared to traditional grilling systems) and allows for healthy cooking while maintaining the vivid colors of the food. The patented Arris Grillvapor® technology, thanks to its particular cooking system, also **enhances the flavors and organoleptic characteristics of foods, eliminating the use of oils and fats for further economic savings** .



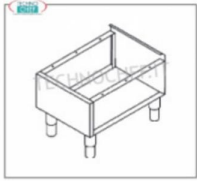

Grilling system with GRILLVAPOR ® technology that combines high temperatures and humidification of the cooking area to offer you:

- **High temperatures for perfect grilling** .
- **Maintaining juiciness inside the food** .
- Less weight loss, averaging around 25% (**savings for the restaurateur**).

- Less product volume loss (**more portions**).
- Use less oil and seasonings for healthier cooking.
- Faster cooking (+20% compared to traditional grills).
- Improvement of the organoleptic characteristics of food.
- **Reduction in smoke** .
- **Better thermal shock absorption** .
- Better heat distribution.
- We speed up cleaning processes, less cleaning manpower.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV407-PTOP	GRILL VAPOR GAS TOP version, POWER line, 1 module with COOKING AREA mm 390x470, complete with round grill, device for adjusting the hob, thermal power 10.5 kw, weight 50 kg, dim. mm. 420x700x440h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS FTI70 	Smooth Steel Fry-Top - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-B70/90 	Set of 4 round stainless steel legs - Request a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-MR47 	Open Base Cabinet - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-REG70 	Grill Adjustment Device - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

SERIE 700/700 EL / 700 P

