



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	21,00
gross weight (Kg)	83
breadth (mm)	800
depth (mm)	700
height (mm)	440

PROFESSIONAL DESCRIPTION

GRILL VAPOR 700 series, TOP version, POWER line, 2 GAS cooking modules :

- made of **AISI 304 stainless steel** ;
- **hob dimensions 760x470 mm** ;
- **2 cooking zones with independent controls** ;
- **2 removable cooking grates in rods** ;
- **patented device to adjust the height of the grill in 2 positions** , it is applied in each cooking zone and is independent in two and three module appliances;
- **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: 2.22 / 1.64.

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

Furthermore, the grills are equipped with a device that changes the height of the grill for rapid regulation of the heat transmitted to the food. Grillvapor power line is particularly suitable for: Florentine, 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 cabinets, it is IDEAL FOR MAKING THE BEST EXPLOIT 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 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 .





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

- **High temperatures for perfect grilling .**
- **Maintenance of juiciness inside the food.**
- Less weight loss, averaging around 25% (savings for the restaurateur).
- Less loss in product volume (**more portions**).
- Less use of oil and seasonings for healthier cooking.
- Faster cooking (+20% compared to traditional grills).
- Improvement of the organoleptic characteristics of food.
- **Reduction of smoke .**
- **Better thermal shock absorption .**
- Better heat distribution.
- We speed up cleaning processes, less manpower for cleaning.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV807-PTOP	VAPOR GAS GRILL TOP version, POWER Line, DOUBLE MODULE with independent controls with 760x470 mm COOKING ZONE, complete with rod grill, device for regulating hobs, thermal power 21.00 kw, Weight 83 Kg, dim.mm.800x700x440h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS-B70/90 	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-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-MR87 	Open base cabinet - Ask for a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-REG70 	Grille Adjustment Device - Ask for a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
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



SERIE 700/700 EL / 700 P

