



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	39,00
<b>gross weight (Kg)</b>	137
<b>breadth (mm)</b>	1195
<b>depth (mm)</b>	900
<b>height (mm)</b>	440

#### PROFESSIONAL DESCRIPTION

**GRILL VAPOR 900 series, TOP version, POWER line, 3 GAS cooking modules:**

- made of **AISI 304 stainless steel** ;
- **hob size mm 1155x670** ;
- **3 cooking zones with adjustable temperature** and independent controls;
- 3 removable **round cooking grids** ;
- **patented device for adjusting 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** ;
- **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** ;
- powered by methane gas or LPG;
- methane consumption - m3/h-LPG Kg/h: 4.13 / 3.05.

**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 grid for quick adjustment of the heat transmitted to the food** . Grillvapor power line is particularly suitable for: Florentine steaks, rump steaks, flank steaks, T-bones, 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 significant economic benefits to those who use Grillvapor®. Humidification of the hob allows for faster cooking (20%

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



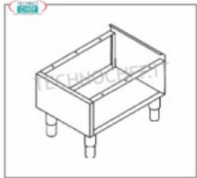

**Grilling system with GRILLVAPOR ® technology** that combines high temperatures and humidification of the cooking area to offer you:

- **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 manpower for cleaning.

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>AS-GV1209-PTOP</b>	GRILL VAPOR GAS TOP version, POWER line, 3 MODULES with independent controls with COOKING AREA measuring 1155x670 mm, complete with round grill, device for adjusting the hobs, thermal power 39.0 kw, weight 137 kg, dim. mm. 1195x900x440h	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>AS FTI90</b> 	<b>Smooth Steel Fry-Top - Request a Quote</b>	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS-B70/90</b> 	<b>Set of 4 round stainless steel legs - Request a quote</b>	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS-MR129</b> 	<b>Open Base Cabinet for Vapor Grill - Request a Quote</b>	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS-REG90</b> 	<b>Grill Adjustment Device - Request a Quote</b>	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

SERIE 900 / 900 EL / 900 P

