



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

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

#### PROFESSIONAL DESCRIPTION

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

- made of **AISI 304 stainless steel** ;
- **hob size 1155x670 mm** ;
- **3 adjustable temperature cooking zones** with independent controls;
- **3 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 - m3/h-LPG Kg/h: 4.13 / 3.05.

**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 over 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, flank steak, 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%



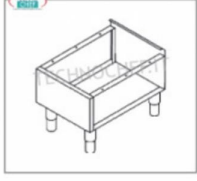

on average compared to traditional grilling systems) and allows you to cook in a healthy way while keeping the colors of the food alive. The patented Arris Grillvapor® technology, thanks to the particular cooking system, also enhances the flavors and organoleptic characteristics of foods, eliminating 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.
- Maintaining **juiciness within the food** .
- Less weight loss, on average 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
<b>AS-GV1209-PTOP</b>	VAPOR GAS GRILL TOP version, POWER line, 3 MODULES with independent controls with 1155x670 mm COOKING ZONE, complete with rod grill, device for regulating 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 - Ask for 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>Kit of 4 round legs in stainless steel - 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 - Ask for Estimate</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>Grille Adjustment Device - Ask for 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

