



TECHNICAL CARD

Thermal input (Kw)	8,5
gross weight (Kg)	35
breadth (mm)	420
depth (mm)	700
height (mm)	315

PROFESSIONAL DESCRIPTION

GRILL VAPOR series 70 0, TOP version, 1 GAS cooking module:

- made of **AISI 430 stainless steel** ;
- **cooking area** measuring **390x550 mm** ;
- **rod cooking grill** ;
- piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- **water drawer under the burners** powered by **manual filling** ;
- cooking system for **heat radiation** for grilling **in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** .

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 portions of cooked foods**, bringing great economic benefits 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.
- Maintenance of juiciness inside 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**).

