



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	8,5
<b>gross weight (Kg)</b>	35
<b>breadth (mm)</b>	420
<b>depth (mm)</b>	700
<b>height (mm)</b>	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** ;
- **round cooking grill** ;
- 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** .

##### **Grilling system with GRILLVAPOR ® technology, COUNTERTOP** 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 to increase the portions of cooked foods are reduced**, 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** .



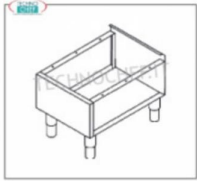
- **High temperatures for perfect grilling** .
- **Better thermal shock absorption** thanks to the special construction.
- **Faster cleaning** , less cleaning labor.
- Maintaining juiciness inside the food.
- Less weight loss: - 20% on average ( **savings for the restaurateur** ).
- Less product volume loss ( **more portions with the same material** ).
- Less use of oil and condiments ( **saving raw materials** ).

- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- **Less smoke** than traditional grills.
- **Greater heating uniformity** thanks to the special construction.
- Improvement of the organoleptic characteristics of food.

**CE mark**

**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>AS-GV470</b>	GRILL VAPOR GAS TOP version, in AISI 430 stainless steel, 1 MODULE with 1 COOKING ZONE measuring 390x550 mm, complete with round grill, thermal power 8.5 kw, weight 35 kg, external dimensions 420x700x315h mm	<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 FT170</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-MR47</b> 	<b>Open Base Cabinet - 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

