

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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;
- o piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- water drawer under the burners powered by manual filling;
- o cooking system for heat radiation for grilling in a natural and healthy way, enhancing the best organoleptic and softness $\boldsymbol{characteristics}$ of \boldsymbol{foods} , promoting the $\boldsymbol{dispersion}$ of \boldsymbol{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 Girillvapor®. 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 (${f more\ portions\ with\ the\ same\ material\ }).$
- Less use of oil and condiments (saving raw materials).

- Grillvapor $\$ technology for faster cooking (+20% compared to traditional grills).
- **Reduction in smoke** compared to traditional grills.
- **Greater heating uniformity** thanks to the particular construction.
- Improvement of the organoleptic characteristics of food.

CE mark

Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV470	VAPOR GAS GRILL TOP version, in AISI 430 stainless steel, 1 MODULE with 1 COOKING ZONE measuring 390x550 mm, complete with rod grill, thermal power 8.5 kw, weight 35 Kg, external dimensions 420x700x315h mm	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

TECHNICAL CARD

DESCRIPTION

AS-B70/90 Kit of 4 round legs in stainless steel - Request a Quote

€ 0,00 VAT escluded

PRICE/DELIVERY

Shipping to be calculed

Delivery from 4 to 9 days



CODE/PICTURES



Open base cabinet - Ask for a quote

€ 0,00VAT escluded

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

AS FTI70



Smooth Steel Fry-Top - Request a Quote

€ 0,00

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

