



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, 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** ;
- **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 - m<sup>3</sup>/h-LPG Kg/h: 4.13 / 3.05.

##### 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 are reduced** to **increase the portions** of cooked foods, 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-GV1209-TOP</b>	GAS VAPOR GRILL TOP version, 3 MODULES with independent controls with 1155x670 mm COOKING AREA, complete with round grill, 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

