



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

|                           |       |
|---------------------------|-------|
| <b>Thermal input (Kw)</b> | 39,00 |
| <b>gross weight (Kg)</b>  | 137   |
| <b>breadth (mm)</b>       | 1195  |
| <b>depth (mm)</b>         | 900   |
| <b>height (mm)</b>        | 440   |

#### PROFESSIONAL DESCRIPTION

##### **GRILL VAPOR 900 series, TOP version, 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** ;
- **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 - 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 **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.

- Maintaining **juiciness within 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 seasonings ( **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   |
|---|---|--|
| <b>AS-GV1209-TOP</b>  | VAPOR GAS GRILL TOP version, 3 MODULES with independent controls with 1155x670 mm COOKING ZONE, complete with rod grill, thermal power 39.0 kw, weight 137 Kg, dim.mm.1195x900x440h | <b>€ 0,00</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |
| TECHNICAL CARD  |   |  |
| CODE/PICTURES   | DESCRIPTION   | PRICE/DELIVERY   |
| <b>AS FTI90</b><br>   | <b>Smooth steel fry-top - Ask for a quote</b>   | <b>€ 0,00</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |
| <b>AS-B70/90</b><br> | <b>Kit of 4 round legs in stainless steel - Request a Quote</b>   | <b>€ 0,00</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |
| <b>AS-MR129</b><br>  | <b>Open Base Cabinet for Vapor Grill - Ask for Estimate</b>   | <b>€ 0,00</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |
| <b>AS-REG90</b><br>  | <b>Grille Adjustment Device - Ask for a Quote</b>   | <b>€ 0,00</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |

SERIE 900 / 900 EL / 900 P

