



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	26,00
<b>gross weight (Kg)</b>	98
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	900
<b>height (mm)</b>	440

#### PROFESSIONAL DESCRIPTION

**GRILL VAPOR 900 series, TOP version, 2 GAS cooking modules :**

- made of **AISI 304 stainless steel** ;
- **hob dimensions mm 760x670** ;
- **2 cooking zones with adjustable temperature and independent controls** ;
- 2 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 - mc/h-LPG Kg/h: 2.75 / 2.03.

**GRILLVAPOR® COUNTERTOP grilling system** with manual loading and unloading. THE TOP SOLUTION is ideal for making the most of your kitchen space.





Thanks to the patented Arris Grillvapor® technology, **weight loss (~20%) and mass loss are reduced to increase the portions** of cooked foods, bringing significant economic benefits to those who use Grillvapor®. Humidification of the hob allows for faster cooking (20% faster on average compared to traditional grilling systems) and allows for healthy cooking while maintaining the colors of the food. The patented Arris Grillvapor® technology, thanks to its special cooking system, also enhances the flavors and organoleptic characteristics of foods, eliminating the use of oils and fats for further cost 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-GV809-TOP</b>	GAS VAPOR GRILL TOP version, DOUBLE MODULE with independent controls with 760x670 mm COOKING AREA, complete with round grill, thermal power 26.0 kw, weight 98 kg, dim. mm. 800x900x440h	<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-MR89</b> 	<b>ARRIS 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

