



TECNOSERVICE'21 srl

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

Thermal input (Kw)	21
gross weight (Kg)	83
breadth (mm)	800
depth (mm)	700
height (mm)	440

#### PROFESSIONAL DESCRIPTION

##### GRILL VAPOR 700 series, TOP version, 2 GAS cooking modules :

- made of **AISI 304 stainless steel** ;
- **2 cooking zones with independent controls** ;
- **hob dimensions 770x470 mm** ;
- **2 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 - mc/h-LPG Kg/h: 2.22 / 1.64.

**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 the portions of cooked foods**, bringing great economic advantages 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.



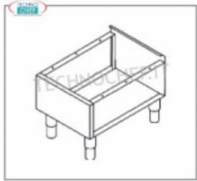


- Maintenance of juiciness inside the food.

- Less weight loss: - 20% on average ( **savings for the restaurateur** ).

- Less loss in product volume ( **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
<b>AS-GV807-TOP</b>	VAPOR GAS GRILL TOP version, DOUBLE MODULE with independent controls with 770x470 mm COOKING ZONE, complete with rod grill, thermal power 21.00 kw, weight 83 Kg, dim.mm.800x700x440h	<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-B70/90</b> 	<b>Kit of 4 round legs in stainless steel - 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-B55/77</b> 	<b>Kit of 4 round legs in stainless steel - 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-MR87</b> 	<b>Open base cabinet - Ask for 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-REG70</b> 	<b>Grille Adjustment Device - Ask for 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 FTI70</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

SERIE 700/700 EL / 700 P

