



TECNOSERVICE'21 srl

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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 mm 770x470** ;
- 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: 2.22 / 1.64.

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 great economic advantages to those who use Girillvapor®. **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
AS-GV807-TOP	GAS VAPOR GRILL TOP version, DOUBLE MODULE with independent controls with 770x470 mm COOKING AREA, complete with round grill, thermal power 21.00 kw, weight 83 kg, dim. mm. 800x700x440h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS FTI70 	Smooth Steel Fry-Top - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-B70/90 	Set of 4 round stainless steel legs - Request a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-B55/77 	Set of 4 round stainless steel legs - Request a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-MR87 	Open Base Cabinet - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-REG70 	Grill Adjustment Device - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

SERIE 700/700 EL / 700 P

