



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	10,5
<b>gross weight (Kg)</b>	50
<b>breadth (mm)</b>	420
<b>depth (mm)</b>	700
<b>height (mm)</b>	440

#### PROFESSIONAL DESCRIPTION

##### **GRILL VAPOR 700 series, TOP version, 1 GAS cooking module :**

- made of **AISI 304 stainless steel** ;
- **1 cooking zone with adjustable temperature measuring 390x470 mm** ;
- removable **cooking grill made of 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: 1.1 / 0.82.

**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.


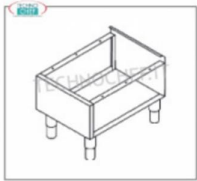


Thanks to the patented Arris Grillvapor® technology, **weight loss (-20%) and mass loss are reduced to increase the portions of cooked foods**, bringing great economic advantages to those who use Girillvapor®. **The humidification of the hob allows faster cooking (+20% on average compared to traditional 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 manpower for cleaning.
- **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 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-GV407-TOP</b>	GRILL VAPOR GAS TOP version, 1 module with 1 COOKING ZONE measuring 390x470 mm, complete with rod grill, thermal power 10.5 kw, weight 50 kg, dim.mm.420x700x440h	<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-MR47</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

