



#### 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, 390x470 mm** ;
- removable **cooking grill with round bars** ;
- **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: 1.1 / 0.82.

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



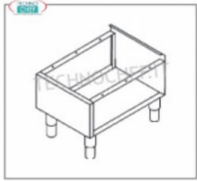

Thanks to the patented Arris Grillvapor® technology, **weight loss (-20%) and mass loss are reduced to increase the portions of cooked foods**, bringing significant economic advantages to those who use Grillvapor®. **Humidification of the hob allows for faster cooking** (20% faster on average compared to traditional grilling systems) and allows for healthy cooking while maintaining the 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 absorption of thermal shock** thanks to the particular 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-GV407-TOP</b>	GRILL VAPOR GAS TOP version, 1 module with 1 COOKING ZONE measuring 390x470 mm, complete with round 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 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
<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-MR47</b> 	<b>Open Base Cabinet - 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-REG70</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 700/700 EL / 700 P

