



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	7,6
gross weight (Kg)	50
breadth (mm)	800
depth (mm)	550
height (mm)	315

PROFESSIONAL DESCRIPTION

Electric steam grill, TOP version, Double module with independent controls, 550 series :

- made of **stainless steel** ;
- hob size 760x380 mm;
- **2 cooking zones** with adjustable temperature and independent controls;
- **external dimensions mm 800x550x315h** ;
- fold-down hob;
- round cooking grills;
- **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** .

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 Grillvapor®. **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** .


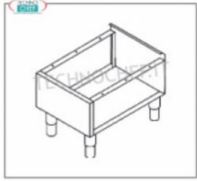
- **Better thermal shock absorption** thanks to the special construction.

- **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-GV855ELTOP	ELECTRIC STEAM GRILL, TOP version, DOUBLE MODULE with independent controls with COOKING AREA mm 760x380, V. 400/3, Kw 7.6, Weight Kg 50, dim.mm.800x550x315h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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-MR855 	Open Base Cabinet for Grill Line 550 - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days