



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 adjustable temperature cooking zones** with independent controls;
- **external dimensions 800x550x315h mm** ;
- folding hob;
- grilled rod cooking;
- **water drawer under the burners** powered by **manual filling** ;
- cooking system for **heat radiation** for grilling **in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** .

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 benefits 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** .


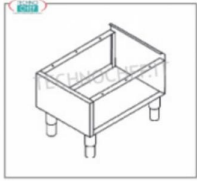
- **Better thermal shock absorption** thanks to the particular construction.

- **Faster cleaning** , less cleaning labor.

- 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
AS-GV855ELTOP	ELECTRIC VAPOR GRILL, TOP version, DOUBLE MODULE with independent controls with 760x380 mm COOKING ZONE, V. 400/3, 7.6 Kw, 50 Kg weight, dim.800x550x315h mm	€ 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 	Kit of 4 round legs in stainless steel - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-MR855 	Open base unit for Grill Line 550 - Ask for Estimate	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days