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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	6,9
gross weight (Kg)	30
breadth (mm)	420
depth (mm)	550
height (mm)	315

PROFESSIONAL DESCRIPTION

GRILL VAPOR 550 series, TOP version, 1 ELECTRIC cooking module:

made of stainless steel ;

- 1 cooking zone with adjustable temperature measuring 390x380 mm ;
- external dimensions mm 420x550x315h ;
- 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).

Less smoke than traditional grills.			
Greater heating uniformity thanks to	the special construction.		
Improvement of the organoleptic characteristics of food.			
E MARK IADE IN ITALY			
CODE	DESCRIPTION	PRICE/DELIVERY	
AS-GV455ELTOP	ELECTRIC STEAM GRILL, TOP version, 1 module with 1 COOKING ZONE measuring 390x380 mm, complete with round grill, V.400/3, Kw 3.8, Weight 3 Kg, external dimensions 420x550x315h mm	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days	
	TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY	
AS FTL550EL	Smooth Steel Fry-Top - Request a Quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days	
AS FTL550	Smooth Steel Fry-Top - Request a Quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days	
AS-B55/77	Set of 4 round stainless steel legs - Request a quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days	
AS-MR455	Open Base Cabinet - Request a Quote	€ 0,00 VAT escluded Shipping to be calculed Delivery from 4 to 9 days	