



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 420x550x315h 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 Grillvapor®. **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-GV455ELTOP	ELECTRIC VAPOR GRILL, TOP version, 1 module with 1 COOKING ZONE measuring 390x380 mm, complete with rod grill, V.400/3, Kw 3.8, Weight 3 Kg, external dimensions mm 420x550x315h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 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-MR455 	Open base cabinet - Ask for a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
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AS FTL550EL 	Smooth Fry-Top in Steel - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
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AS FTL550 	Smooth Steel Fry-Top - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
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