



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	20,7
<b>gross weight (Kg)</b>	75
<b>breadth (mm)</b>	1195
<b>depth (mm)</b>	550
<b>height (mm)</b>	315

#### PROFESSIONAL DESCRIPTION

**GRILL VAPOR 550 series, TOP version, 3 GAS cooking modules :**

- made of **AISI 304 stainless steel** ;
- **hob size mm 1155x410** ;
- **3 cooking zones** with adjustable temperature and independent controls;
- **external dimensions mm 1195x550x315h** ;
- round cooking grills;
- 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 - m3/h-LPG Kg/h: 2.19 / 1.52.

**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
<b>AS-GV1255</b>	GAS VAPOR GRILL, TOP version, 3 MODULES with independent controls with COOKING AREA measuring 1155x410 mm, complete with round grill, thermal power 20.7 kw, weight 75 kg, external dimensions 1195x550x315h mm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>AS-B55/77</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