



TECNOSERVICE'21 srl

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

Thermal input (Kw)	8,00
gross weight (Kg)	25
breadth (mm)	1000
depth (mm)	350
height (mm)	300

#### PROFESSIONAL DESCRIPTION

##### GRILL VAPOR GAS, TOP version:

- made of **stainless steel** ;
- **810x250mm adjustable temperature cooking zone** ;
- **external dimensions mm 1000x350x300h** ;
- piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- hob adjustment device;
- **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 - mc/h-LPG Kg/h: 0.85 / 0.63.

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-GV1035/D	GAS VAPOR GRILL, TOP version, with COOKING AREA measuring 810x250 mm, thermal power 8.0 kw, weight 25 kg, external dimensions 1000x350x300h mm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days