



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV455	GRILL VAPOR GAS, TOP version, 1 module with 1 COOKING ZONE measuring 390x410 mm, complete with rod grill, thermal power 6.9 kw, external dimensions 420x550x315h mm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

#### GRILL VAPOR 550 series, TOP version, 1 GAS cooking module:

- made of **stainless steel** ;
- **1 cooking area with adjustable temperature mm 390x410** ;
- **external dimensions 420x550x315h mm** ;
- grilled rod cooking;
- piezo ignition;
- burners complete with pilot flame and safety thermocouple;
- **water drawer under the burners** powered by **manual filling** ;
- cooking system by **heat radiation** for grilling in a **natural and healthy way**, enhancing the best **organoleptic characteristics and softness of the foods** , favoring the **dispersion of fats** ;
- natural gas or LPG fuel supply;
- methane consumption - mc/h-LPG Kg/h: 0.73 / 0.54.

**FREE-STANDING grilling system with 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, **the weight loss (-20%) and the 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 for 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 the 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 manpower for cleaning.
- Maintenance of **juiciness inside the food** .
- Less weight loss: - 20% on average ( **savings for the restaurateur** ).
- Less volume loss of the product ( **more portions with the same material** ).
- Less use of oil and condiments ( **saving of raw materials** ).
- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- **Reduction of smoke** compared to traditional grills.
- **Greater heating uniformity** thanks to the particular construction.
- Improvement of the organoleptic characteristics of the food.

**CE MARK**  
**MADE IN ITALY**

#### TECHNICAL CARD

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

#### TECHNICAL CARD

##### CODE/PICTURES

**AS-B55/77**



##### Kit of 4 round legs in stainless steel - Request a Quote

Kit of 4 round stainless steel legs with adjustable feet, height 42-47 cm

**€ 0,00**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**AS-MR455**



##### Open base cabinet - Ask for a quote

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV455, dim. mm. 420x440x550h.

**€ 0,00**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

#### AS FTL550EL



##### **Smooth steel fry-top**

Smooth steel fry-top with double bottom for ELECTRIC GRID depth 550

#### AS FTL550



##### **Smooth steel fry-top**

Smooth steel Fry-Top with double bottom for GAS GRILL depth 550