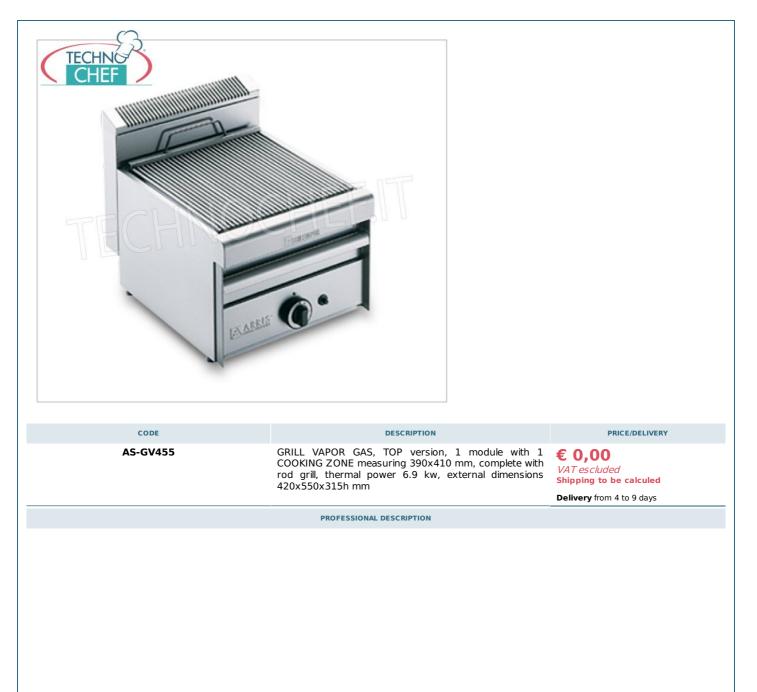


**TECNOSERVICE'21 srl** by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



## 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



	TECHNIC	AL CARD	
	Thermal input (Kw)	6,9	
	gross weight (Kg)	30	
	breadth (mm)	420	
	depth (mm)	550	
	height (mm)	315	
	TECHNIC	AL CARD	
CODE/PICTURES		DESCRIPTION	PRICE/DELIVERY
AS-B55/77			€ 0,00 VAT escluded Shipping to be calculed
	<b>Kit of 4 round legs in stainless steel - Request a</b> <b>Quote</b> Kit of 4 round stainless steel legs with adjustable feet, height 42-47 cm		<b>Delivery</b> from 4 to 9 days
	Kit of 4 round stainle	ss steel legs with adjustable feet,	

