



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV855	GRILL VAPOR GAS, TOP version, DOUBLE MODULE with independent controls with 760x410 mm COOKING AREA, complete with rod grille, thermal power 13.8 kw, Weight Kg 50, external dimensions 800x550x315h mm	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

Gas vapor grill, TOP version, Double module with Independent Controls, 550 series :

- made of **AISI 304 stainless steel** ;
- **hob size mm 760x410** ;
- **2 adjustable temperature cooking zones** with independent controls;
- **external dimensions 800x550x315h 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;
- Natural gas consumption - mc/h-LPG Kg/h: 1.46 / 1.08.

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 food**, bringing great economic benefits to those who use Grillvapor®. **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

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-MR855



Open base unit for Grill Line 550 - Ask for Estimate

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV855, dim. mm. 800x440x550h.

€ 0,00

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days