



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV407-PTOP	GRILL VAPOR GAS TOP version, POWER Line, 1 module with 390x470 mm COOKING ZONE, complete with rod grille, device for hob adjustment, thermal power 10.5 kw, Weight 50 Kg, dim.mm.420x700x440h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 700 series, TOP version, POWER Line, 1 GAS cooking module :

- made of **AISI 304 stainless steel** ;
- **1 cooking area with adjustable temperature mm 390x470** ;
- removable **cooking grate in rods** ;
- **patented device to adjust the grating in height in 2 positions** ;
- **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 supply; natural gas consumption - mc/h-LPG Kg/h: 1.11 / 0.82

POWER LINE is the line of Grillvapor Arris gas specific for thick meats and rapid cooking at high temperatures such as high grilling capable of reaching a temperature of OVER 400°C uniformly spread over the entire hob thanks to the use of high-temperature burners efficiency that cook food by radiation.

Furthermore, the grills are **equipped with a device that changes the height of the grilled food for rapid regulation of the heat transmitted to the food** . Grillvaporlinea power is particularly suitable for: Florentine steaks, rump steaks, flank steaks, T-bones, dry aged beef, and all high grilling techniques.

The top FREE-STANDING model with manual loading and unloading can BE PLACED ON TABLES or on our REFRIGERATED BASES or on our bases with open or closed cabinets, it is IDEAL TO MAKE THE BEST EXPLOITATION OF SPACE and staff movement.

Thanks to the patented Arris Grillvapor® technology, **the weight loss (-20%) and the mass loss to increase the portions of cooked foods are reduced** , 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** .

Grilling system with GRILLVAPOR ® technology that combines high temperatures and humidification of the cooking area to offer you:

- **High temperatures for perfect grilling** .
- **Maintenance of juiciness inside the food** .
- Less weight loss, certified on average around 25% (**savings for the restaurateur**).
- Less drop in product volume (**more portions**).
- Less use of oil and condiments for healthier cooking.
- Faster cooking (+20% compared to traditional grills).
- Improvement of the organoleptic characteristics of the food.
- **Reduction of smoke** .
- **Better thermal shock absorption** .
- Better heat distribution.
- We speed up cleaning processes, less manpower for cleaning.

CE mark
Made in Italy

TECHNICAL CARD

Thermal input (Kw)	10,5
gross weight (Kg)	50
breadth (mm)	420
depth (mm)	700
height (mm)	440

TECHNICAL CARD**CODE/PICTURES****AS-B70/90****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-MR47****Open base cabinet - Ask for a quote**

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV407, dim. mm. 420x555x450h.

€ 0,00*VAT excluded***Shipping to be calculated****Delivery** from 4 to 9 days

AS-REG70



Grille Adjustment Device - Ask for a Quote
Single grating adjustment device 700

€ 0,00

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

AS FTI70



Smooth steel fry-top

Smooth steel Fry-Top with double bottom for ELECTRIC GRILL depth 700

€ 246,70

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



SERIE 700/700 EL / 700 P

