



TECHNICAL CARD

Thermal input (Kw)	13,00
gross weight (Kg)	57
breadth (mm)	420
depth (mm)	900
height (mm)	440

PROFESSIONAL DESCRIPTION

GRILL VAPOR 900 series, TOP version, POWER line, 1 GAS cooking module :

- made of **AISI 304 stainless steel** ;
- **1 cooking area with adjustable temperature measuring 390x670 mm** ;
- removable **cooking grill made of rods** ;
- **patented device to adjust the height of the grating in 2 positions** ;
- **piezoelectric ignition** ;
- **burners complete with pilot flame and safety thermocouple** ;
- **water drawer under the burners** powered by **manual filling** ;
- **heat radiation** cooking system for grilling **in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** ;
- powered by methane gas or LPG;
- methane consumption - mc/h-LPG Kg/h: 1.37 / 1.02.

POWER LINE is the Arris gas Grillvapor line **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 across the entire cooking surface thanks to the use of high-pressure burners. high efficiency that cook food by radiation.

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

The top COUNTERTOP 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 FOR MAKING THE BEST EXPLOIT OF SPACE and staff movements.

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 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 foods and eliminates the use of seasoning oils and fats for further economic savings.

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

- **High temperatures for perfect grilling .**
- **Maintaining juiciness within the food .**
- Less weight loss, on average around 25% (**savings for the restaurateur**).
- Less loss in product volume (**more portions**).
- Less use of oil and seasonings for healthier cooking.
- Faster cooking (+20% compared to traditional grills).
- Improvement of the organoleptic characteristics of 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

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV409-PTOP	VAPOR GAS GRILL TOP version, POWER line, 1 MODULE with 390x670 mm COOKING ZONE, complete with rod grill, device for adjusting the hob, 13.0 kw thermal power, 57 Kg weight, 420x900x440h mm dimensions	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS FTI90 	Smooth steel fry-top - Ask for a quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-B70/90 	Kit of 4 round legs in stainless steel - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-MR49 	ARRIS Vapor Grill - Request a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-REG90 	Grille Adjustment Device - Ask for a Quote	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

SERIE 900 / 900 EL / 900 P

