



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV470	VAPOR GAS GRILL TOP version, in AISI 430 stainless steel, 1 MODULE with 1 COOKING ZONE measuring 390x550 mm, complete with rod grill, thermal power 8.5 kw, weight 35 Kg, external dimensions 420x700x315h 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 series 70 0, TOP version, 1 GAS cooking module:**

- made of **AISI 430 stainless steel** ;
- **cooking area** measuring **390x550 mm** ;
- **rod cooking grill** ;
- piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- **water drawer under the burners** powered by **manual filling** ;
- cooking system for **heat radiation** for **grilling in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** .

**Grilling system with COUNTERTOP 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, **weight loss (-20%) and mass loss are reduced to increase portions of cooked foods**, bringing great economic benefits to those who use Girillvapor®. **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, 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 cleaning labor.
- Maintenance of juiciness inside the food.
- Less weight loss: - 20% on average ( **savings for the restaurateur** ).
- Less loss in product volume ( **more portions with the same material** ).
- Less use of oil and condiments ( **saving raw materials** ).
- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- **Reduction in smoke** compared to traditional grills.
- **Greater heating uniformity** thanks to the particular construction.
- Improvement of the organoleptic characteristics of food.


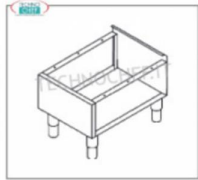

**CE mark**

**Made in Italy**

#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	8,5
<b>gross weight (Kg)</b>	35
<b>breadth (mm)</b>	420
<b>depth (mm)</b>	700
<b>height (mm)</b>	315

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>AS-B70/90</b> 	<b>Kit of 4 round legs in stainless steel - Request a Quote</b> Kit of 4 round stainless steel legs with adjustable feet, height 42-47 cm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS-MR47</b> 	<b>Open base cabinet - Ask for a quote</b> Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV407, dim. mm. 420x555x450h.	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS FTI70</b> 	<b>Smooth steel fry-top</b> Smooth steel Fry-Top with double bottom for ELECTRIC GRILL depth 700	<b>€ 246,70</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

SERIE 770 / 770 EL

