



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1209-TOP	VAPOR GAS GRILL TOP version, 3 MODULES with independent controls with 1155x670 mm COOKING ZONE, complete with rod grill, thermal power 39.0 kw, weight 137 Kg, dim.mm.1195x900x440h	<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 900 series, TOP version, 3 GAS cooking modules:**

- made of **AISI 304 stainless steel** ;
- **hob size 1155x670 mm** ;
- **3 adjustable temperature cooking zones** with independent controls;
- **3 removable cooking grates in rods** ;
- **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 - m3/h-LPG Kg/h: 4.13 / 3.05.

**Grilling system with GRILLVAPOR ® technology COUNTERTOP** 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 the portions** of cooked foods, bringing great economic advantages 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.
- Maintaining **juiciness within 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 seasonings ( **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>	39,00
<b>gross weight (Kg)</b>	137
<b>breadth (mm)</b>	1195
<b>depth (mm)</b>	900
<b>height (mm)</b>	440

**TECHNICAL CARD****CODE/PICTURES****AS FTI90****DESCRIPTION**

**Smooth steel fry-top - Ask for a quote**  
Smooth steel fry-top with double bottom for GAS GRILLS, 1 module with depth 900

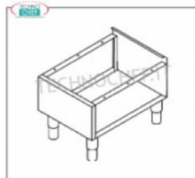
**PRICE/DELIVERY**

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

**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-MR129****Open Base Cabinet for Vapor Grill - Ask for Estimate**

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. AS GV1209, dim. mm. 1195x755x450h.

**€ 0,00**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days**AS-REG90****Grille Adjustment Device - Ask for a Quote**

Single grating adjustment device 900

**€ 0,00**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days**SERIE 900 / 900 EL / 900 P**