



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV809-TOP	GRILL VAPOR GAS TOP version, DOUBLE MODULE with independent controls with 760x670 mm COOKING ZONE, complete with rod grill, thermal power 26.0 kw, Weight 98 Kg, dim.mm.800x900x440h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 900 series, TOP version, 2 GAS cooking modules :

- made of **AISI 304 stainless steel** ;
- **hob dimensions mm 760x670** ;
- **2 adjustable temperature cooking zones with independent controls** ;
- **2 removable cooking grids in rods** ;
- **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;
- methane consumption - mc/h-LPG Kg/h: 2.75 / 2.03.

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.



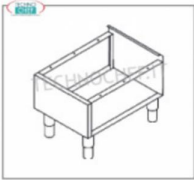
- **High temperatures for perfect grilling.**
- **Better thermal shock absorption** thanks to the particular construction.
- **Faster cleaning** , less manpower for cleaning.
- Maintenance of **juiciness inside the food** .
- Less weight loss: - 20% on average (**savings for the restaurateur**).
- Less 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

Thermal input (Kw)	26,00
gross weight (Kg)	98
breadth (mm)	800
depth (mm)	900
height (mm)	440

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS FTI90 	Smooth steel fry-top - Ask for a quote Smooth steel fry-top with double bottom for GAS GRILLS, 1 module with depth 900	€ 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 Kit of 4 round stainless steel legs with adjustable feet, height 42-47 cm	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
AS-MR89 	ARRIS Vapor Grill - Request a Quote Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. AS GV809, dim. mm. 800x755x450h.	€ 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
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

