



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1255	VAPOR GAS GRILL, TOP version, 3 MODULES with independent controls with 1155x410 mm COOKING ZONE, complete with rod grill, 20.7 kw thermal power, 75 kg weight, external dimensions 1195x550x315h mm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>
PROFESSIONAL DESCRIPTION		

**GRILL VAPOR series 550, TOP version, 3 GAS cooking modules :**

- made of **AISI 304 stainless steel** ;
- **hob size 1155x410 mm** ;
- **3 adjustable temperature cooking zones** with independent controls;
- **external dimensions 1195x550x315h mm** ;
- grilled rod cooking;
- 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: 2.19 / 1.52.

**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 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, 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 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>	20,7
<b>gross weight (Kg)</b>	75
<b>breadth (mm)</b>	1195
<b>depth (mm)</b>	550
<b>height (mm)</b>	315

**TECHNICAL CARD**

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

**AS-B55/77****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