



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	20,7
gross weight (Kg)	75
breadth (mm)	1195
depth (mm)	550
height (mm)	315

PROFESSIONAL DESCRIPTION

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

- made of **AISI 304 stainless steel** ;
- **hob size mm 1155x410** ;
- **3 cooking zones** with adjustable temperature and independent controls;
- **external dimensions mm 1195x550x315h** ;
- round cooking grills;
- piezo 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 characteristics and softness of the food** , 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 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 for faster cooking** (+ 20% on average compared to traditional grilling systems) and allows for healthy cooking 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 oils and seasoning fats for further economic savings** .

- **High temperatures** for perfect grilling.
- Better **thermal shock absorption** thanks to the special construction.
- **Faster cleaning** , less cleaning labor.
- Maintaining **juiciness inside the food** .

- Less weight loss: - 20% on average (**savings for the restaurateur**).
- Less product volume loss (**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).
- **Less smoke** than traditional grills.
- **Greater heating uniformity** thanks to the special construction.
- Improvement of the organoleptic characteristics of food.

CE MARK
MADE IN ITALY

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

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS-B55/77 	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