



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



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1035/D	GRILL VAPOR GAS, TOP version, with COOKING ZONE mm 810x250, thermal power 8,0 kw, Weight 25 Kg, external dimensions mm 1000x350x300h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR GAS, TOP version:

- made of **stainless steel** ;
- **cooking area with adjustable temperature mm 810x250** ;
- **external dimensions mm 1000x350x300h** ;
- piezo ignition;
- burners complete with pilot flame and safety thermocouple;
- hob adjustment device;
- **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: 0.85 / 0.63.

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 Girillvapor®. **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)	8,00
gross weight (Kg)	25
breadth (mm)	1000
depth (mm)	350
height (mm)	300