



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV455	GRILL VAPOR GAS, TOP version, 1 module with 1 COOKING ZONE measuring 390x410 mm, complete with rod grill, thermal power 6.9 kw, external dimensions 420x550x315h mm	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 550 series, TOP version, 1 GAS cooking module:

- made of **stainless steel** ;
- **1 cooking area with adjustable temperature mm 390x410** ;
- **external dimensions 420x550x315h mm** ;
- grilled rod cooking;
- 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: 0.73 / 0.54.

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 foods, 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)	6,9
gross weight (Kg)	30
breadth (mm)	420
depth (mm)	550
height (mm)	315

TECHNICAL CARD

CODE/PICTURES

AS-B55/77



Delivery from 4 to 9 days

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

AS-MR455



Delivery from 4 to 9 days

Open base cabinet - Ask for a quote

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV455, dim. mm. 420x440x550h.

AS FTL550EL



Smooth steel fry-top

Smooth steel fry-top with double bottom for ELECTRIC GRID depth 550

AS FTL550



Smooth steel fry-top

Smooth steel Fry-Top with double bottom for GAS GRILL depth 550