



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV807-PTOP	GRILL VAPOR GAS TOP version, POWER Line, DOUBLE MODULE with independent controls with 760x470 mm COOKING AREA, complete with rod grate, device for hob adjustment, thermal power 21.00 kw, Weight 83 Kg, dim.mm.800x700x440h	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 700 series , **TOP version, POWER Line, 2 GAS cooking modules** :

- made of **AISI 304 stainless steel** ;
- **hob dimensions 760x470 mm** ;
- **2 cooking zones with independent controls** ;
- **2 removable cooking grids in rods** ;
- **patented device to adjust the grill height in 2 positions** , it is applied in each cooking zone and is independent in the two and three module appliances;
- **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: 2.22 / 1.64.

**POWER LINE** is the line of Grillvapor Arris gas **specific for thick meats and rapid cooking at high temperatures** such as high grilling capable of reaching a temperature of **OVER 400°C** uniformly spread over the entire hob thanks to the use of high pressure burners high efficiency cooking food by radiation.

**Furthermore, the grills are equipped with a device that changes the height of the grilled material** for rapid regulation of the heat transmitted to the food. Grillvapor power line is particularly suitable for: T-bone steaks, rump steaks, flank steaks, T-bones, dry aged beef and all high grilling techniques.

The top **FREE-STANDING** model with manual loading and unloading can **BE POSITIONED ON TABLES OR** on our **REFRIGERATED BASES** or on our bases with open or closed cabinets, it is **IDEAL TO MAKE THE BEST EXPLOITATION OF SPACE** and staff movements.

Thanks to the patented Arris Grillvapor® technology, **the weight loss (-20%) and the mass loss to increase the portions of cooked foods are reduced** , 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** .

**Grilling system with GRILLVAPOR ® technology** that combines high temperatures and humidification of the cooking area to offer you:

- **High temperatures for perfect grilling** .
- **Maintenance of juiciness inside the food.**
- Less weight loss, around 25% on average (savings for the restaurateur).
- Less drop in product volume ( **more portions** ).
- Less use of oil and condiments for healthier cooking.
- Faster cooking (+20% compared to traditional grills).
- Improvement of the organoleptic characteristics of the food.
- **Reduction of smoke** .
- **Better thermal shock absorption** .
- Better heat distribution.
- We speed up cleaning processes, less manpower for cleaning.

**CE mark**  
**Made in Italy**

**TECHNICAL CARD**

<b>Thermal input (Kw)</b>	21,00
<b>gross weight (Kg)</b>	83
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	700
<b>height (mm)</b>	440

**TECHNICAL CARD**

**CODE/PICTURES**

**DESCRIPTION**

**PRICE/DELIVERY**

**AS-B70/90**



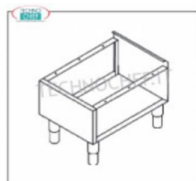
**Delivery** from 4 to 9 days

**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-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-MR87****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. ASGV 807, dim. mm. 800x555x450h.

**AS-REG70****Delivery** from 4 to 9 days**Grille Adjustment Device - Ask for a Quote**

Single grating adjustment device 700

**AS FTI70****Delivery** from 4 to 9 days**Smooth steel fry-top**

Smooth steel Fry-Top with double bottom for ELECTRIC GRILL depth 700

**SERIE 700/700 EL / 700 P**