



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	31,5
gross weight (Kg)	117
breadth (mm)	1195
depth (mm)	700
height (mm)	440

PROFESSIONAL DESCRIPTION

GRILL VAPOR series 700, TOP version, POWER line, 3 GAS cooking modules :

- made of **AISI 304 stainless steel** ;
- **hob size mm 1155x470** ;
- **3 cooking zones with independent controls** ;
- 3 removable **round cooking grids** ;
- **patented device for adjusting the height of the grill in 2 positions** , it is applied in each cooking zone and is independent in two- and three-module appliances;
- **piezo ignition** ;
- **burners complete with pilot flame and safety thermocouple** ;
- **water drawer under the burners** powered by **manual filling** ;
- **heat radiation** cooking system for **natural and healthy** grilling, enhancing the best **organoleptic characteristics and softness of the food** , promoting the **dispersion of fats** ;
- powered by methane gas or LPG;
- methane consumption - mc/h-LPG Kg/h: 3.33 / 2.46.

POWER LINE is the Grillvapor Arris gas line specifically for thick meats and rapid cooking at high temperatures such as high grilling, capable of reaching a temperature of OVER 400°C uniformly spread across the entire cooking surface thanks to the use of high-efficiency burners that cook food by radiation.

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

The top COUNTERTOP model with manual loading and unloading can BE PLACED ON TABLES or on our REFRIGERATED BASES or on our bases with open or closed cabinet and is IDEAL FOR MAKING THE MOST OF SPACE and staff movements.





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.

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

- **High temperatures for perfect grilling .**
- **Maintaining juiciness inside the food .**
- Lower weight loss, averaging around 25% (**savings for the restaurateur**).
- Less product volume loss (**more portions**).
- Less use of oil and seasonings for healthier cooking.
- Faster cooking (+20% compared to traditional grills).
- Improvement of the organoleptic characteristics of 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

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1207-PTOP	GRILL VAPOR GAS TOP version, POWER line, 3 MODULES with independent controls with COOKING AREA measuring 1155x470 mm, complete with round grill, device for adjusting the hobs, thermal power 31.5 kw, weight 117 kg, dim. mm. 1195x700x440h	Delivery from 4 to 9 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS FTI70 	Smooth Steel Fry-Top - Request a Quote	Delivery from 4 to 9 days
AS-B70/90 	Kit of 4 round legs in stainless steel - Request a Quote	Delivery from 4 to 9 days
AS-B55/77 	Kit of 4 round legs in stainless steel - Request a Quote	Delivery from 4 to 9 days
AS-MR127 	ARRIS Vapor Grill - Request a Quote	Delivery from 4 to 9 days
AS-REG70	Grille Adjustment Device - Ask for a Quote	Delivery from 4 to 9 days



SERIE 700/700 EL / 700 P

