



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV409-PTOP	GRILL VAPOR GAS TOP version, POWER Line, 1 MODULE with 390x670 mm COOKING ZONE, complete with rod grille, device for hob adjustment, thermal power 13.0 kw, Weight 57 Kg, dime.mm.420x900x440h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 900 series, TOP version, POWER Line, 1 GAS cooking module :

- made of **AISI 304 stainless steel** ;
- **1 cooking area with adjustable temperature mm 390x670** ;
- removable **cooking grate in rods** ;
- **patented device to adjust the grating in height in 2 positions** ;
- **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: 1.37 / 1.02.

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 that cook food by radiation.

In addition, 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: Florentine, rump steak, flank steak, T-bone, 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.

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 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.

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, certified on average around 25% (**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

Thermal input (Kw)	13,00
gross weight (Kg)	57
breadth (mm)	420
depth (mm)	900
height (mm)	440

TECHNICAL CARD

CODE/PICTURES

AS-B70/90



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

Delivery from 4 to 9 days

AS-MR49



ARRIS Vapor Grill - Request a Quote

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. AS GV409, dim. mm. 420x755x450h.

Delivery from 4 to 9 days

AS-REG90



Grille Adjustment Device - Ask for a Quote
Single grating adjustment device 900

Delivery from 4 to 9 days

AS FTI90



Smooth steel fry-top - Ask for a quote
Smooth steel fry-top with double bottom for GAS GRILLS, 1 module with depth 900

Delivery from 4 to 9 days



SERIE 900 / 900 EL / 900 P

