



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV470	VAPOR GAS GRILL TOP version, in AISI 430 stainless steel, 1 MODULE with 1 COOKING ZONE measuring 390x550 mm, complete with rod grill, thermal power 8.5 kw, weight 35 Kg, external dimensions 420x700x315h mm	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR series 70 0, TOP version, 1 GAS cooking module:

- made of **AISI 430 stainless steel** ;
- **cooking area** measuring **390x550 mm** ;
- **rod cooking grill** ;
- piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- **water drawer under the burners** powered by **manual filling** ;
- cooking system for **heat radiation** for **grilling in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** .

Grilling system with COUNTERTOP 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, **weight loss (-20%) and mass loss are reduced to increase portions of cooked foods**, bringing great economic benefits to those who use Grillvapor®. **The humidification of the hob allows 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 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 cleaning labor.
- Maintenance of juiciness inside the food.
- Less weight loss: - 20% on average (**savings for the restaurateur**).
- Less loss in product volume (**more portions with the same material**).
- Less use of oil and condiments (**saving raw materials**).
- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- **Reduction in smoke** compared to traditional grills.
- **Greater heating uniformity** thanks to the particular construction.
- Improvement of the organoleptic characteristics of food.


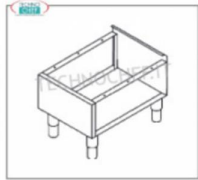

CE mark

Made in Italy

TECHNICAL CARD

Thermal input (Kw)	8,5
gross weight (Kg)	35
breadth (mm)	420
depth (mm)	700
height (mm)	315

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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-MR47 	Open base cabinet - Ask for a quote Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV407, dim. mm. 420x555x450h.	Delivery from 4 to 9 days
AS FTI70 	Smooth steel fry-top Smooth steel Fry-Top with double bottom for ELECTRIC GRILL depth 700	Delivery from 4 to 9 days

SERIE 770 / 770 EL

