



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1209-TOP	VAPOR GAS GRILL TOP version, 3 MODULES with independent controls with 1155x670 mm COOKING ZONE, complete with rod grill, thermal power 39.0 kw, weight 137 Kg, dim.mm.1195x900x440h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 900 series, TOP version, 3 GAS cooking modules:

- made of **AISI 304 stainless steel** ;
- **hob size 1155x670 mm** ;
- **3 adjustable temperature cooking zones** with independent controls;
- **3 removable cooking grates in rods** ;
- **piezoelectric ignition** ;
- **burners complete with pilot flame** and **safety thermocouple** ;
- **water drawer under the burners** powered by **manual filling** ;
- **heat radiation** cooking system for grilling **in a natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** ;
- powered by methane gas or LPG;
- methane consumption - m3/h-LPG Kg/h: 4.13 / 3.05.

Grilling system with GRILLVAPOR ® technology COUNTERTOP 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 the portions** of cooked foods, bringing great economic advantages 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.
- Maintaining **juiciness within 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 seasonings (**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)	39,00
gross weight (Kg)	137
breadth (mm)	1195
depth (mm)	900
height (mm)	440

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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
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

