



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>AS-GV809-TOP</b>	GRILL VAPOR GAS TOP version, DOUBLE MODULE with independent controls with 760x670 mm COOKING ZONE, complete with rod grill, thermal power 26.0 kw, Weight 98 Kg, dim.mm.800x900x440h	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

## GRILL VAPOR 900 series, TOP version, 2 GAS cooking modules :

- made of **AISI 304 stainless steel** ;
- **hob dimensions mm 760x670** ;
- **2 adjustable temperature cooking zones with independent controls** ;
- **2 removable cooking grids in rods** ;
- **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: 2.75 / 2.03.

**FREE-STANDING grilling system with 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, **the weight loss (-20%) and the mass loss are reduced to increase the portions** of cooked food, 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.

- **High temperatures for perfect grilling.**
- **Better thermal shock absorption** thanks to the particular construction.
- **Faster cleaning** , less manpower for cleaning.
- Maintenance of **juiciness inside the food** .
- Less weight loss: - 20% on average ( **savings for the restaurateur** ).
- Less volume loss of the product ( **more portions with the same material** ).
- Less use of oil and condiments ( **saving of raw materials** ).
- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- **Reduction of smoke** compared to traditional grills.
- **Greater heating uniformity** thanks to the particular construction.
- Improvement of the organoleptic characteristics of the food.

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

### TECHNICAL CARD

<b>Thermal input (Kw)</b>	26,00
<b>gross weight (Kg)</b>	98
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	900
<b>height (mm)</b>	440

### TECHNICAL CARD

#### CODE/PICTURES

#### DESCRIPTION

#### PRICE/DELIVERY

#### AS FTI90



**Delivery** from 4 to 9 days

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

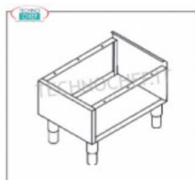
#### AS-B70/90



**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-MR89



**Delivery** from 4 to 9 days

**ARRIS Vapor Grill - Request a Quote**  
Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. AS GV809, dim. mm. 800x755x450h.

## AS-REG90



Delivery from 4 to 9 days

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



### SERIE 900 / 900 EL / 900 P

