



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>AS-GV409-TOP</b>	GRILL VAPOR GAS TOP version, 1 MODULE with 390x670 mm COOKING AREA, complete with rod grill, thermal power 13.0 kw, weight 57 Kg, dim.mm.420x900x440h	<b>Delivery</b> from 4 to 9 days

**PROFESSIONAL DESCRIPTION**

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

- made of **AISI 304 stainless steel** ;
- **1 cooking area with adjustable temperature measuring 390x670 mm** ;
- removable **cooking grill made of 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: 1.37 / 2.46.

**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 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 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

<b>Thermal input (Kw)</b>	13,00
<b>gross weight (Kg)</b>	57
<b>breadth (mm)</b>	420
<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

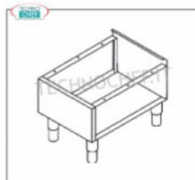
**AS-B70/90**



**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-MR49****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 GV409,  
dim. mm. 420x755x450h.

**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**