



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



TECHNOCHEF.IT

CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV407-TOP	GRILL VAPOR GAS TOP version, 1 module with 1 COOKING ZONE measuring 390x470 mm, complete with rod grill, thermal power 10.5 kw, weight 50 kg, dim.mm.420x700x440h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR 700 series, TOP version, 1 GAS cooking module :

- made of **AISI 304 stainless steel** ;
- **1 cooking zone with adjustable temperature measuring 390x470 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 - mc/h-LPG Kg/h: 1.1 / 0.82.

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 manpower for cleaning.
- **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

Thermal input (Kw)	10,5
gross weight (Kg)	50
breadth (mm)	420
depth (mm)	700
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-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-REG70



Delivery from 4 to 9 days

Grille Adjustment Device - Ask for a Quote
Single grating adjustment device 700

AS FTI70



Delivery from 4 to 9 days

Smooth steel fry-top
Smooth steel Fry-Top with double bottom for ELECTRIC
GRILL depth 700



SERIE 700/700 EL / 700 P

