



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV855ELTOP	ELECTRIC STEAM GRILL, TOP version, DOUBLE MODULE with independent controls with COOKING ZONE mm 760x380, V. 400/3, Kw 7,6, Weight Kg 50, dim.mm.800x550x315h	Delivery from 8 to 15 days
PROFESSIONAL DESCRIPTION		

Electric steam grill, TOP version, double module with independent controls, 550 series :

- made of **stainless steel** ;
- hob size mm 760x380;
- **2 adjustable temperature cooking zones** with independent controls;
- **external dimensions mm 800x550x315h** ;
- folding hob;
- grilled rod cooking;
- **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** .

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** .


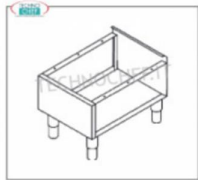
- **High temperatures for perfect grilling** .
- **Better thermal shock absorption** thanks to the particular construction.
- **Faster cleaning** , less manpower for cleaning.
- Maintenance of **juiciness inside the food** .
- Less weight loss: - 20% on average (**savings for the restaurateur**).
- Less 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

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	7,6
gross weight (Kg)	50
breadth (mm)	800
depth (mm)	550
height (mm)	315

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
AS-B55/77 	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-MR855 	Open base unit for Grill Line 550 - Ask for Estimate Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. ASGV855, dim. mm. 800x440x550h.	Delivery from 8 to 15 days