



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-GV455ELTOP	ELECTRIC STEAM GRILL, TOP version, 1 module with 1 COOKING ZONE measuring 390x380 mm, complete with rod grill, V.400/3, Kw 3.8, Weight Kg 3, external dimensions 420x550x315h mm	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

GRILL VAPOR 550 series, TOP version, 1 ELECTRIC cooking module:

- made of **stainless steel** ;
- **1 cooking area with adjustable temperature mm 390x380** ;
- **external dimensions 420x550x315h mm** ;
- 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

Thermal input (Kw)	6,9
gross weight (Kg)	30
breadth (mm)	420
depth (mm)	550
height (mm)	315

TECHNICAL CARD

CODE/PICTURES

AS-B55/77



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-MR455



Delivery from 4 to 9 days

Open base cabinet - Ask for a quote
Open base cabinet (closed on 3 sides, open on the front)
with intermediate shelf for Grillvapor Mod. ASGV455, dim.
mm. 420x440x550h.

AS FTL550EL



Smooth steel fry-top

Smooth steel fry-top with double bottom for ELECTRIC GRID depth 550

AS FTL550



Smooth steel fry-top

Smooth steel Fry-Top with double bottom for GAS GRILL depth 550