



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1035/D	GRILL VAPOR GAS, TOP version, with COOKING ZONE mm 810x250, thermal power 8,0 kw, Weight 25 Kg, external dimensions mm 1000x350x300h	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

**GRILL VAPOR GAS, TOP version:**

- made of **stainless steel** ;
- **cooking area with adjustable temperature mm 810x250** ;
- **external dimensions mm 1000x350x300h** ;
- piezo ignition;
- burners complete with pilot flame and safety thermocouple;
- hob adjustment device;
- **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: 0.85 / 0.63.

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 Girillvapor®. **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>	8,00
<b>gross weight (Kg)</b>	25
<b>breadth (mm)</b>	1000
<b>depth (mm)</b>	350
<b>height (mm)</b>	300