



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>AS-GV809-TOP</b>	GRILL VAPOR GAS TOP version, DOUBLE MODULE with independent controls with 760x670 mm COOKING ZONE, complete with rod grill, thermal power 26.0 kw, weight 98 Kg, dim.mm.800x900x440h	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>PROFESSIONAL DESCRIPTION</b>		

**GRILL VAPOR 900 series, TOP version, 2 GAS cooking modules :**

- made of **AISI 304 stainless steel** ;
- **hob dimensions 760x670 mm** ;
- **2 cooking zones with adjustable temperatures with independent controls** ;
- **2 removable cooking grates in 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: 2.75 / 2.03.

**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 Girillvapor®. 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.



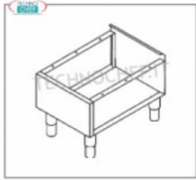
- **High temperatures for perfect grilling.**
- **Better thermal shock absorption** thanks to the particular construction.
- **Faster cleaning** , less cleaning labor.
- Maintaining **juiciness within the food** .
- Less weight loss: - 20% on average ( **savings for the restaurateur** ).
- Less loss 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>	26,00
<b>gross weight (Kg)</b>	98
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	900
<b>height (mm)</b>	440

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>AS FT190</b> 	<b>Smooth steel fry-top - Ask for a quote</b> Smooth steel fry-top with double bottom for GAS GRILLS, 1 module with depth 900	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS-B70/90</b> 	<b>Kit of 4 round legs in stainless steel - Request a Quote</b> Kit of 4 round stainless steel legs with adjustable feet, height 42-47 cm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>AS-MR89</b> 	<b>ARRIS Vapor Grill - Request a Quote</b> Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. AS GV809, dim. mm. 800x755x450h.	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

AS-REG90



**Grille Adjustment Device - Ask for a Quote**  
Single grating adjustment device 900

**€ 0,00**  
VAT *excluded*  
Shipping to be calculated

Delivery from 4 to 9 days



SERIE 900 / 900 EL / 900 P

