



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV409-TOP	GRILL VAPOR GAS TOP version, 1 MODULE with 390x670 mm COOKING AREA, complete with rod grill, thermal power 13.0 kw, weight 57 Kg, dim.mm.420x900x440h	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

GRILL VAPOR 900 series, TOP version, 1 GAS cooking module :

- made of **AISI 304 stainless steel** ;
- **1 cooking area with adjustable temperature measuring 390x670 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 - m³/h-LPG Kg/h: 1.37 / 2.46.

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 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

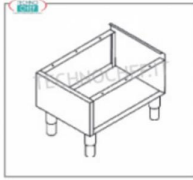
TECHNICAL CARD

Thermal input (Kw)	13,00
gross weight (Kg)	57
breadth (mm)	420
depth (mm)	900
height (mm)	440

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p>AS FTI90</p> 	<p>Smooth steel fry-top - Ask for a quote Smooth steel fry-top with double bottom for GAS GRILLS, 1 module with depth 900</p>	<p>€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>AS-B70/90</p> 	<p>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</p>	<p>€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>

AS-MR49



ARRIS Vapor Grill - Request a Quote

Open base cabinet (closed on 3 sides, open on the front) with intermediate shelf for Grillvapor Mod. AS GV409, dim. mm. 420x755x450h.

€ 0,00

VAT excluded
Shipping to be calculated

Delivery 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

