



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV855ELTOP	ELECTRIC VAPOR GRILL, TOP version, DOUBLE MODULE with independent controls with 760x380 mm COOKING ZONE, V. 400/3, 7.6 Kw, 50 Kg weight, dim.800x550x315h mm	€ 0,00 <i>VAT excluded</i> Shipping to be calculated 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 760x380 mm;
- **2 adjustable temperature cooking zones** with independent controls;
- **external dimensions 800x550x315h mm** ;
- folding hob;
- grilled rod cooking;
- **water drawer under the burners** powered by **manual filling** ;
- cooking system for **heat radiation** for grilling in a **natural and healthy way**, enhancing the best **organoleptic and softness characteristics of foods** , promoting the **dispersion of fats** .

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.


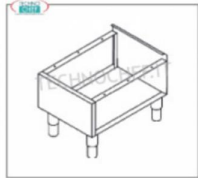
Thanks to the patented Arris Grillvapor® technology, **weight loss (-20%) and mass loss are reduced to increase the portions** of cooked foods, bringing great economic benefits to those who use Grillvapor®. **The humidification of the hob allows faster cooking** (+20% on average compared to traditional 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**

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	€ 0,00 <i>VAT excluded</i> Shipping to be calculated 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.	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days