



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV455ELTOP	ELECTRIC VAPOR GRILL, TOP version, 1 module with 1 COOKING ZONE measuring 390x380 mm, complete with rod grill, V.400/3, Kw 3.8, Weight 3 Kg, external dimensions mm 420x550x315h	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

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

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

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

**TECHNICAL CARD****CODE/PICTURES****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***VAT excluded**Shipping to be calculated***Delivery** from 4 to 9 days**AS-MR455****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.

**€ 0,00***VAT excluded**Shipping to be calculated***Delivery** from 4 to 9 days

#### 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