



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1255	GRILL VAPOR GAS, TOP version, 3 MODULES with independent controls with COOKING AREA measuring 1155x410 mm, complete with round grill, thermal power 20.7 kw, weight 75 kg, external dimensions 1195x550x315h mm	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GRILL VAPOR series 550, TOP version, 3 GAS cooking modules :

- made of **AISI 304 stainless steel** ;
- **hob size mm 1155x410** ;
- **3 cooking zones** with adjustable temperature and independent controls;
- **external dimensions mm 1195x550x315h** ;
- round cooking grills;
- piezo 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 characteristics and softness of the food** , promoting the **dispersion of fats** ;
- powered by methane gas or LPG;
- Methane consumption - m3/h-LPG Kg/h: 2.19 / 1.52.

Grilling system with GRILLVAPOR ® technology COUNTERTOP 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 for faster cooking** (+ 20% on average compared to traditional grilling systems) and allows for healthy cooking 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 oils and seasoning fats for further economic savings** .

- **High temperatures** for perfect grilling.
- Better **thermal shock absorption** thanks to the special construction.
- **Faster cleaning** , less cleaning labor.
- Maintaining **juiciness inside the food** .
- Less weight loss: - 20% on average (**savings for the restaurateur**).
- Less product volume loss (**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).
- **Less smoke** than traditional grills.
- **Greater heating uniformity** thanks to the special construction.
- Improvement of the organoleptic characteristics of food.

**CE MARK
MADE IN ITALY**

TECHNICAL CARD	
Thermal input (Kw)	20,7
gross weight (Kg)	75
breadth (mm)	1195
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

