



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>AS-GV1255ELTOP</b>	ELECTRIC STEAM GRILL, TOP version, 3 MODULES with independent controls with COOKING AREA measuring 1155x380 mm, complete with round grill, V.400/3+N, Kw.11.4, Weight 79 kg, external dimensions 1195x550x315h mm	<b>€ 0,00</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days

PROFESSIONAL DESCRIPTION

**ELECTRIC STEAM GRILL, TOP version, 3 cooking modules, 550 series :**

- made of **AISI 304 stainless steel** ;
- **hob size mm 1155x380** ;
- **3 cooking zones** with adjustable temperature and independent controls;
- **external dimensions mm 1195x550x315h** ;
- round cooking grills;
- fold-down hob;
- **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** .

**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 Girillvapor®. **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**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	11,4
<b>gross weight (Kg)</b>	79
<b>breadth (mm)</b>	1195
<b>depth (mm)</b>	550
<b>height (mm)</b>	315

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>AS-B55/77</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