



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
AS-GV1035/D	VAPOR GAS GRILL, TOP version, with 810x250 mm COOKING ZONE, 8.0 kw thermal power, 25 Kg weight, external dimensions 1000x350x300h mm	€ 0,00 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

GRILL VAPOR GAS, TOP version:

- made of **stainless steel** ;
- **cooking area with adjustable temperature measuring 810x250 mm** ;
- **external dimensions mm 1000x350x300h** ;
- piezoelectric ignition;
- burners complete with pilot flame and safety thermocouple;
- hob adjustment device;
- **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 - mc/h-LPG Kg/h: 0.85 / 0.63.

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 Girillvapor®. **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)	8,00
gross weight (Kg)	25
breadth (mm)	1000
depth (mm)	350
height (mm)	300