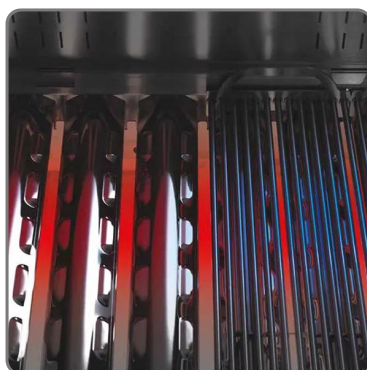


**GRILLVAPOR ARRIS ELECTRIC mod. GE819EL MONOBLOC**  
**DIGITAL CONTROLS ON BASE DIM. cm.**  
**80x90x85H - THREE-PHASE 400V POT. 15.7 kW.**

WATER GRILLING SYSTEM WITH DIGITAL CONTROLS - MONOBLOC - ELECTRIC



# SOLUZIONI FOODSERVICE

## CHARACTERISTICS:

- Dimensions mm. 800x900 H850
- Hob dimensions mm. 760x730
- Construction: AISI 304 SC Brite stainless steel
- Grillvapor® technology for faster cooking (+20% compared to traditional grills).
- Precise power delivery.
- Faster cleaning, less manpower for cleaning.
- Optional core probe to control the cooking process.
- Maintenance of juiciness inside 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).
- Reduction in smoke compared to traditional grills.

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 patented Arris Grillvapor® technology 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, enhances the flavors and organoleptic characteristics of foods, eliminating the use of seasoning oils and fats for further economic savings.