

SOLUZIONI FOODSERVICE

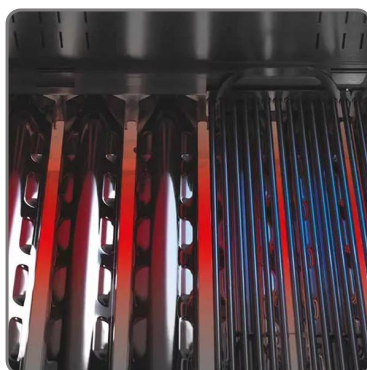
**GRILLVAPOR ARRIS ELECTRIC mod. GV819EL MONOBLOCK
MECHANICAL CONTROLS ON BASE DIM.
cm.80x90x85H - THREE-PHASE 400V POT. 15.6 kW.**

WATER GRILLING SYSTEM WITH MECHANICAL CONTROLS - MONOBLOC - ELECTRIC



CODICE: **GV819EL**

MARCA: **grv**



SOLUZIONI FOODSERVICE

GRILLVAPOR ARRIS ELECTRIC mod. GV819EL MONOBLOCK MECHANICAL CONTROLS ON BASE DIM. cm.80x90x85H

- THREE-PHASE 400V POT. 15.6 kW.

CHARACTERISTICS:

- Dimensions mm. 800x900 H850
- Hob dimensions mm. 760x730
- Construction: AISI 304 SC Brite stainless steel
- High temperatures for perfect grilling.
- Better thermal shock absorption thanks to the particular construction.
- Even faster cleaning, thanks to the water supply and drainage connection.
- Improvement of the organoleptic characteristics of food.
- 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).
- Faster cooking (+20% compared to traditional grills).
- Reduction in smoke compared to traditional grills.
- Greater heating uniformity thanks to the particular construction.

With predisposition for water supply and drainage connection, ideal for faster cleaning.

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 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.