

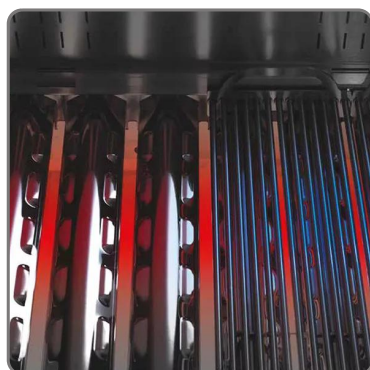
GRILLVAPOR ARRIS ELECTRIC COMPACT mod. GV870EL
TOP COUNTERTOP MECHANICAL CONTROLS DIM.
cm.80x70x31,5H - THREE-PHASE 400V POT. 10.4 kW.

WATER GRILLING SYSTEM WITH MECHANICAL CONTROLS - TABLETOP - ELECTRIC



vedi prodotto online

CODICE: **GV870ELTOP**
MARCA: **grv**



SOLUZIONI FOODSERVICE

CHARACTERISTICS:

- Dimensions mm. 800x700 H315
- Hob dimensions mm. 760x530
- Construction: AISI 304 SC Brite stainless steel
- High temperatures for perfect grilling.
- Better thermal shock absorption thanks to the particular construction.
- Faster cleaning, less manpower for cleaning.
- 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).
- 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.

COUNTERTOP with manual loading and unloading. THE TOP SOLUTION IS IDEAL TO MAKE THE BEST EXPLOIT OF THE SPACE IN THE KITCHEN, POSITIONED ON OUR REFRIGERATED BASES IT IMPROVES THE EFFICIENCY OF THE STAFF AND SPEED UP PRODUCTION. Option also with bases with open or closed cabinet.

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.