

08/2013

# Mod: GV819/O

Production code: GV819



**Diamond**  
catering equipment



**GRILLVAPOR 710/910** is a new grilling system, patented and constructed in accordance with the EEC directive 90/396 standards.

With **GRILLVAPOR** you can cook in an extremely natural and "healthy" way, enhancing the best organoleptic properties of your food, helping the dispersion of fats and fumes, and obtaining a diet that is always digestible and genuine.

Thanks to the precise design of the system, during cooking the food never comes in contact with any source of pollution, and the evaporation of water from the basin below the cooking surface keeps the meat tender.

**GRILLVAPOR 700/900** is made entirely of stainless steel 18/10 (AISI 304).

It uses LPG or methane gas and is proposed in a range including 6 models, from the "large" 1219 for heavy-duty restaurant use to the "small" 417.

Basins of water placed below the burners not only collect the grease that comes out of food, but also make use of the heat produced by the burners, causing the water to evaporate and keeping the food soft while cooking. The water exchange system also facilitates drainage of the fat from inside the collecting tray.

Maintenance and cleaning of the **GRILLVAPOR** are very simple, since sharp corners have been eliminated so as to prevent accidents.

The side and front panel are insulated with wadding with low heat conduction properties.

The **GRILLVAPOR 710** and **910** is stand-mounted.



## Technical characteristics

Model	Dimensions		
	Appliance L x P x H	Hob	
		L1 x P1	dm <sup>2</sup>
GV 417	420 x 700 x 850	380 x 470	17,9
GV 817	800 x 700 x 850	780 x 470	36,7
GV 1217	1195 x 700 x 850	1150 x 470	54
GV 419	420 x 900 x 850	380 x 670	25,5
GV 819	800 x 900 x 850	780 x 670	52,3
GV 1219	1195 x 900 x 850	1150 x 670	77

The appliance are provided with LPG and methane nozzles and with a pressure gauge socket.