



LLKVG817G

# Gas Vapour Grills

Arris began manufacturing their patented Grillvapor® in 1993; now in their 4th generation of innovation, they remain their best seller. The technology is based on the process of osmosis brought about between the cooking environment and the food, the use of a water bath creates the ideal conditions for grilling; crisping the outside whilst retaining the natural juices and nutrients inside the food.

Grillvapor® technology is the only one able to provide a multitude of benefits including:

- Better cooking results versus conventional ovens, fry-tops and lava stone grills
- 20% on average less weight loss during cooking
- Up to 20% faster cooking
- No use of oil or fats for seasoning
- Food colours remain sharp and bright
- Nutrients are retained
- Gives an overall better organoleptic experience

Retain weight,  
flavour and  
moisture  
in your food.



[llkpizzapros.co.uk](http://llkpizzapros.co.uk)

## Why choose gas?

- Each module is equipped with 4 high efficiency burners
- Burners are positioned to heat special stainless steel domes
- Domes are shaped so that gas is burned using as little fuel as possible
- All parts can be easily removed for cleaning including the radiant domes
- Excellent thermal absorption
- Toughest and most reliable grill on the market, built to last.
- LPG or natural gas
- 700 or 900 deep modules available

## How does it work?

**Water contained in a tray under the grill generates steam that keeps your food softer and juicier, and because any fat dripping from the food falls into the water, Arris vapour grills produce far less smoke than conventional grills.**

The gas Grillvapor® models are equipped with high efficiency burners which heat special stainless steel profiles that cook food by heat radiation, avoiding direct contact with the flame. High grilling temperatures combined with steam from the tray under the grill produces soft, succulent food with superb sensory properties.

The Grillvapor® power line has been specially designed for grilling thick pieces of meat and can quickly reach temperatures of over 400°C right across the grill top thanks to their new concept patented steel domes designed for fast cooking at high heat. The Grillvapor® power line also features a patented device for height adjustment of the grill in two positions.

Arris vapour grills are all supplied on a stand.

## Specifications

### STANDARD

Model	Dimensions			Cooking Area		Gross Weight	Loading	Gas Connection
	W	D	H	W	D			
<b>700 Depth</b>								
LLKVG417G	420	700	850	390	470	61kg	36,000 btu/hr - 10.5kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG817G	800	700	850	760	470	98kg	72,000 btu/hr - 21kW	
LLKVG1217G	1200	700	850	1155	470	132kg	107,000 btu/hr - 31.5kW	
<b>900 Depth</b>								
LLKVG419G	420	900	850	390	670	73kg	44,000 btu/hr - 13kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG819G	800	900	850	760	670	113kg	89,000 btu/hr - 26kW	
LLKVG1219G	1195	900	850	1155	670	153kg	133,000 btu/hr - 39kW	

### POWER LINE

Model	Dimensions			Cooking Area		Gross Weight	Loading	Gas Connection
	W	D	H	W	D			
<b>700 Depth</b>								
LLKVG417P	420	700	850	390	470	61kg	36,000 btu/hr - 10.5kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG817P	800	700	850	760	470	98kg	72,000 btu/hr - 21kW	
LLKVG1217P	1200	700	850	1155	470	132kg	107,000 btu/hr - 31.5kW	
<b>900 Depth</b>								
LLKVG419P	420	900	850	390	670	73kg	44,000 btu/hr - 13kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG819P	800	900	850	760	670	113kg	89,000 btu/hr - 26kW	
LLKVG1219P	1195	900	850	1155	670	153kg	133,000 btu/hr - 39kW	



Accessories are available for Grillvapor® gas lines.  
Arris products are supplied with 12 months parts and labour warranty.

Robust and built to last, our customers love the Arris vapour grill.



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# Standard line accessories...

Product code	Description
<b>700 Depth</b>	
AVFT7G	Fry top grill: for cooking eggs, cheese and other small items
AVRG7*	Round cooking grid: for cooking most foods
AVCG7*	Channelled cooking grid: for cooking moderately fatty foods such as pork/lamb chops
AVDCG7*	Double channelled overlapping cooking grid: for cooking very fatty foods such as cooked breakfast items
AVC7	Cloche for single 400w module
AVSB47	Complete splashboard frame: 417G & 417P models
AVSB87	Complete splashboard frame: 817G & 817P models
AVSB127	Complete splashboard frame: 1217G & 1217P models
<b>900 Depth</b>	
AVFT9G	Fry top grill: for cooking eggs, cheese and other small items
AVRG9*	Round cooking grid: for cooking most foods
AVCG9*	Channelled cooking grid: for cooking moderately fatty foods such as pork/lamb chops
AVDCG9*	Double channelled overlapping cooking grid: for cooking very fatty foods such as cooked breakfast items
AVC9	Cloche for single 400w module
AVSB49	Complete splashboard frame: 419G & 419P models
AVSB89	Complete splashboard frame: 819G & 819P models
AVSB129	Complete splashboard frame: 1219G & 1219P models
<b>Power line</b>	
AVRG7*	700 depth round cooking grid with front lift device: for cooking most foods
AVRG9*	900 depth round cooking grid with front lift device: for cooking most foods
<b>All models</b>	
AVGB	Grill brush with wire bristles
AVGSG	Grill scraper
AVSS1	Pair of shelf supports
AVSS2	Reinforcement bar 817 models



AVFT7G



AVRG7/9



AVCG7/9



AVDCG7/9

\* Two grids required to complete 1 module  
E.g 2 x grids for 417 complete top, 4x grids for 817 complete top



AVGSG



AVSS2



AVSB



AVGB



AVC7/9



AVSS1



AVSS4



AVSS5



Cook high speed and high temperature with the Grillvapor® power line.



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