



LLKVG817M

Electric 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 flavour
and moisture
in your food.



llkpizzapros.co.uk

Why choose electric?

- Supremely fast preheating
- No flames, even with fatty foods
- Uniform temperature across the grill
- All parts can be easily removed for cleaning including the radiant domes
- Precise temperature control
- Toughest and most reliable grill on the market, built to last.
- Conduction heating system that releases less heat into the work environment
- 700 or 900 deep modules available
- Mechanical or digital controls
- Hinged cook top for easy access and maintenance
- Patented technology, unmatched by any other

Arris products are supplied with 12 months parts and labour warranty.

Arris vapour grills are all supplied on a stand. Accessories available.

Specifications

MECHANICAL CONTROLS

Model	Dimensions			Cooking Area		Gross Weight	Loading	Phase
	W	D	H	W	D			
700 Depth								
LLKVG417M	420	700	850	390	530	61kg	5.2 kW	1ph or 3ph
LLKVG817M	800	700	850	760	530	98kg	10.4 kW	3ph only
LLKVG1217M	1200	700	850	1155	530	132kg	15.6 kW	3ph only
900 Depth								
LLKVG419M	420	900	850	390	730	73kg	7.8 kW	3ph only
LLKVG819M	800	900	850	760	730	113kg	15.6 kW	3ph only

DIGITAL CONTROLS

Model	Dimensions			Cooking Area		Gross Weight	Loading	Phase
	W	D	H	W	D			
700 Depth								
LLKVG417D	420	700	850	390	530	61kg	5.21 kW	1ph or 3ph
LLKVG817D	800	700	850	760	530	98kg	10.42 kW	3ph only
LLKVG1217D	1200	700	850	1155	530	132kg	15.63 kW	3ph only
900 Depth								
LLKVG419D	420	900	850	390	670	73kg	7.81 kW	3ph only
LLKVG819D	800	900	850	760	670	113kg	15.62 kW	3ph only



Hinged Cooktop

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. High grilling temperatures combined with steam from the tray under the grill produces soft, succulent food with superb sensory properties.

Grillvapor® electric models can reach temperatures of up to 360°C. Food never comes into direct contact with the heating elements. Instead, food is supported on special stainless steel profiles that protect the elements and guarantee maximum hygiene and food quality. Arris electric vapour grills are also easy to maintain and clean, thanks to clever ideas like a grill top that lifts up for ease of access.

Grillvapor® with digital controls means precision temperature delivery and accurate control of low temperatures. Lower energy consumption and wear-free electronic ignition makes for an economic alternative to the standard mechanical machine. Grillvapor® digital also has the option of a core probe, contributing towards perfectly grilled food.

Reduce energy consumption with Grillvapor® digital technology.



www.pizzaprof.co.uk

Accessories...

Product code	Description
700 Depth	
AVFT7E	Fry top grill
AVSB47	Complete splashboard frame: 417M & 417D models
AVSB87	Complete splashboard frame: 817M & 817D models
AVSB127	Complete splashboard frame: 1217M & 1217D models
AVC7	Cloche for single 400w module
900 Depth	
AVFT9E	Fry top grill
AVSB49	Complete splashboard frame: 419M & 419D models
AVSB89	Complete splashboard frame: 819M & 819D models
AVSB129	Complete splashboard frame: 1219M & 1219D models
AVC9	Cloche for single 400w module
All models	
AVGB	Grill brush with wire bristles
AVGSE	Grill scraper
AVSS1	Pair of shelf supports
AVSS2	Reinforcement bar 817 models
AVSS3	Reinforcement bar 1217 models
AVSS4	Shelf
AVSS5	Support frame to hold 1/3 GN bowl (bowl not included)
AVC	Castors
AVS	Spacer
Digital models only	
AVDP	Digital core probe



Digital Controls



AVFT7E



AVSB



AVGB



AVDP



AVGSE



AVC7/9



AVSS1



AVSS4



AVC



AVSS5



AVS

Reduce energy consumption with Grillvapor® digital technology.

