GRILLVAPOR®

Our Grillvapor gas grills are renowned commercial gas grills with high reliability and easy maintenance. These Grillvapor models cook food by heat radiation, using a system in which each module is equipped with four high efficiency burners positioned to heat special stainless-steel domes. The stainless-steel domes make sure that the heat is spread equally over the cooking surface and that the food doesn't come in direct contact with the flame at any stage of the cooking process. Furthermore, the commercial gas grills give you the possibility to cook very different types of food on the same grill, thanks to the possibility to have interchangeable cooking surfaces (4 in 1):

Round bar grid, suitable for cooking most foods. Channelled grid, suitable for cooking moderately fatty foods (such as pork chops, lamb chops and certain cuts of beef containing a substantial percentage of fat). Double channelled overlapped grid, suitable for cooking appreciably fatty foods (such as bacon, sausage, skin-on chicken, eel and marinated meats). Thick stainless steel frytop, suitable for cooking certain specific foods (eggs, cheese, small items and continental breakfasts.

GV 817

Robust freestanding gas grill of 80 by 70 cm with patented Grillvapor technology. This grill is robust, reliable, easy to use and gives you that perfect grilled taste each and everytime again. The GV 817 is part of the Grillvapor Gas line, combining maximum reliability with maximum results.



Product Dimensions (LxPxH in mm)	800, 700, 850
Hob dimensions (mm)	770x470
Voltage	-
Electric Power (kw)	-
Gas Power (kw)	21
Consumption methane (mc/h - LPG kh/h)	2,22 / 1,64
Gross Weight (kg)	98
Packaging volume (m^3)	0.62
Construction	Stainless steel AISI 304 Scoth Brite
Water connection	Yes
Loading Water	Manual
Heart Probe	-