

The aim behind this special line of commercial grills is to achieve a perfect cooking result, occupying less space in the kitchen. The Grillvapor Compact Grills are smaller than the normal Grillvapor Grills, but still retain all the culinary and economic advantages guaranteed of the Grillvapor® technology. For products of the Grillvapor compact line, the water tray is filled and emptied manually, the controls are simple and intuitive, and the units are ideal for placing on tables and/or refrigerated bases without affecting the cooling system, so that food can be grilled to perfection even in the smallest of kitchens.

Positioned on refrigerated bases, Grillvapor compact units help to improve the efficiency of kitchen staff, speed up production, and minimize the movements that staff are required to make. Grillvapor compact units are also available on open or enclosed cabinets. Ideal for food trucks and for mobile caterers.

GV 870 EL TOP

Counterop electric grill of 80 by 70 cm with patented Grillvapor technology. Due to its lower height and high potential this is the ideal grill to put on top of elevated surfaces like refrigerated bases in restaurants where a high production is required. The GV 870 EL is part of the Grillvapor Compact line, built to get maximal results in minimum space.



Product Dimensions (LxPxH in mm)	800, 700, 315
Hob dimensions (mm)	760x530
Voltage	400V3N - 15A - 50/60Hz 230 V3 - 26,1A - 50/60Hz
Electric Power (kw)	10.4
Gas Power (kw)	-
Consumption methane (mc/h - LPG kh/h)	-
Gross Weight (kg)	58
Packaging volume (m ³)	0.35
Construction	Stainless steel Scotch Brite
Water connection	-
Loading Water	Manual
Heart Probe	-