



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.

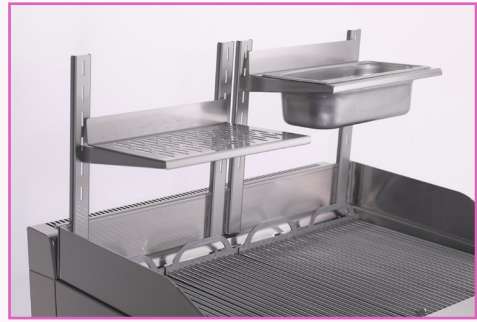
Reduce energy consumption with Grillvapor® digital technology.



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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



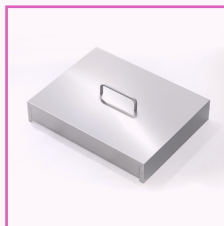
AVGB



AVDP



AVGSE



AVC7/9



AVSS1



AVSS4



AVC



AVSS5



AVS

Reduce energy consumption with Grillvapor® digital technology.





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.



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			
700 Depth								
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	
900 Depth								
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			
700 Depth								
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	
900 Depth								
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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Accessories...

Product code	Description
700 Depth	
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
900 Depth	
AVFT9G	Fry top grill: for cooking eggs, cheese and other small items
AVRC9	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
All models	
AVGB	Grill brush with wire bristles
AVGSG	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)



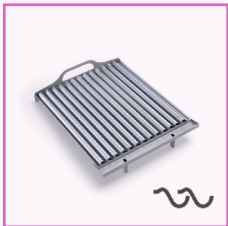
AVFT7G



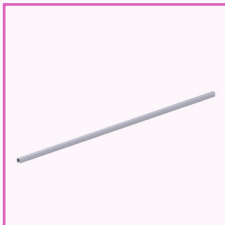
AVRG7/9



AVCG7/9



AVDCG7/9



AVSS2



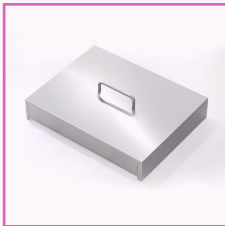
AVSB



AVGB



AVGSG



AVC7/9



AVSS1



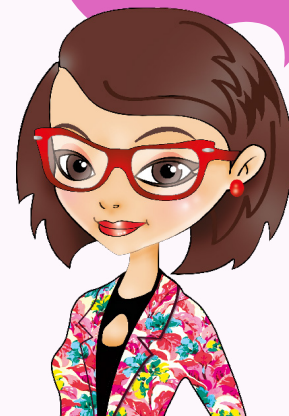
AVSS4



AVSS5



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





Electric Over Grills

Arris first introduced their Overgrill® in 2013, it retains Grillvapor® technology with the advantage of quicker cooking times. In 2016 they introduced the second generation with the aim to increase productivity whilst keeping consumption the same and other design features which improved the ease of cleaning the machine.

Overgrill® is an advanced grilling system that combines Grillvapor® technology with two electric grids in a clamshell formation. Exclusive advantages of Overgrill® technologies include :

- 15 Stored cooking programmes and ability to add more
- 20% on average less weight loss during cooking
- Up to 50% faster cooking
- Absorption of thermal shock means exceptional cooking of frozen foods
- Food colours remain sharp and bright thanks to Grillvapor® technology
- Reduced labour: Audible signal when cooking is finished and an option for automatic lift
- Grillvapor® technology gives an overall better organoleptic experience
- Distance between upper and lower grills is easily adjustable

Cook quickly whilst retaining flavour, moisture and weight..



Why choose an Arris overgrill?

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. Because Overgrill® cooks on both sides at once, there is no need to turn the food.

- Manual or Automatic water fill
- Manual or Automatic lift
- Intuitive and easy to use thanks to digital controls
- Exceptional and controllable heat distribution
- Distance between the grill plates can be adjusted up to 60mm
- Option to only use bottom grill, saving 50% energy consumption
- Optional core probe that monitors the temperature of the food
- Grillvapor® technology allows heat to be transferred to the food quicker

Specifications

Model	Dimensions			Cooking Area		Gross Weight	Loading	Water Filling	Waste
	W	D	H	W	D				
MANUAL LIFT									
LLKOG509	500	900	900	380	530	111 Kg	8 kW 3ph	Manual	No
LLKOG519	500	900	900	380	530	111 Kg	8 kW 3ph	Automatic	Yes
AUTOMATIC LIFT									
LLKOG509A	500	900	900	380	530	116 Kg	8 kW 3ph	Manual	No
LLKOG519A	500	900	900	380	530	116 Kg	8 kW 3ph	Automatic	Yes

Accessories

Product code	Description
AVDP	Digital core probe
AVC	Castors
AVGB	Grill brush with wire bristles
AVOT	Front shelf for 1/3 GN
AVS	Spacer



AVDP



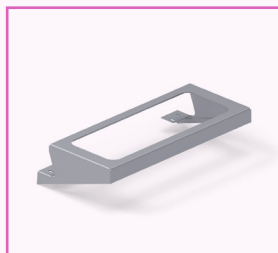
AVGB



AVS



AVC



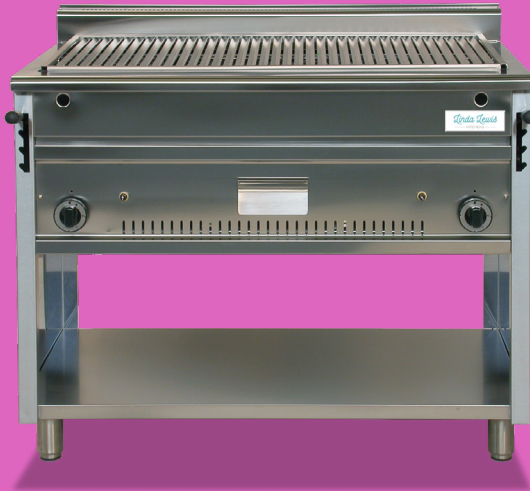
AVOT

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



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LLK10U

Gas Chargrills

Universo chargrills have been sold in the UK for many years and are reliable, sturdy machines.

The cooking is carried out by shielded burners in tubular stainless steel; these burners heat the lava rock laid on special supports made of heavy duty stainless steel mesh. The frame and combustion chamber are made entirely of heavy gauge stainless steel. The cooking grill is height adjustable by means of two levers at the front and a removable tray collects dripping fat and ash.

We have been selling these units for many years. People who use them, love them!



llkpizzaprof.co.uk

Specifications

Model	Dimensions			Cooking Area		Weight	Loading	Gas Connection
	W	D	H	W	D			
LLK4U	800	700	490	685	470	58kg	47,800 btu/hr	1/2 inch
LLK10U with floor stand	1060	700	950	960	470	70kg	79,200 btu/hr	1/2 inch

Key Features:

- Round stainless steel cooking bars
- Adjustable grilling hearth - 3 settings
- Floor stands available



LLK4U

If you have any questions regarding this or any other LLK product, we are more than happy to help.

Call us on 0161 633 5797.



Universo products are supplied with 1 years parts and labour warranty.

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LLKEFT20

Electric Fryers

These electric fryers are available with capacities from 14L to 40L and are equipped with easytouch electrical control panel, and removable armored elements in stainless steel, for easy cleaning of the tank or the maintenance of electromechanical components.

The stainless steel tank has been specifically designed to allow residual particles to fall into a cool zone to avoid burning and to prolong oil life. The tank is moulded without any welding which allows for quick and easy cleaning.

There is also a stainless steel oil collecting bin with removable surface filter and the oil draining tap is positioned just inside the door for easy access. These machines feature an additional safety thermostat with a fixed setting of 220°C.

Anyone who has ever used an Elframo fryer does not want another brand.



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Specifications

Model	Dimensions			Basket Size			Oil Capacity	Weight	Output (approx)	Loading	Oil Collecting Bin Capacity
	W	D	H	W	D	H					
LLKEFS14 Single Pan, Single Basket	400	700	1100	240	280	120	14L	42kg	15kg frozen chips per hour	6kW - Single or 3 phase	21 Litres
LLKEFS20 Single Pan, Single Basket	400	700	1100	260	280	150	20L	45kg	22kg frozen chips per hour	10kW 3 phase only	21 Litres
LLKEFT20 Twin Pan, Twin Basket	800	700	1100	260	280	150	20L + 20L	90kg	44kg frozen chips per hour	2x 10kW 3 phase only	21 + 21 Litres

Key Features:

- Front mounted controls that allow easy and safe use
- Simplified maintenance thanks to individually removable panels
- Safety thermostat fixed at 220°C
- Eco-friendly materials, recyclable up to 95%
- Spacious expansion area to prevent oil spills
- Made in Italy



LLKEFS14

Suggested Products

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Gas Fryer
LLKGT17+17



**Cuppone Tiziano
Pizza Oven**
LLKTZ7202



Pasta Cooker
LLKPAS6



Planetary Mixer
LLKPM20L

Elframo products are supplied with 12 months parts and labour warranty.
Easytouch LCD control panel upgrades are available, at an additional cost.

Built to last for many years.





LLKGT17+17

Gas Fryers

The Elframo gas fryers are manufactured in Italy to the highest standard. They are made entirely of stainless steel and have large diameter supporting feet.

The stainless steel tank has been specifically designed to allow residual particles to fall into a cool zone to avoid burning and to prolong oil life. The tank is moulded without any welding which allows for quick and easy cleaning. The tank is lapped directly by the burners and crossed by two oversized heat exchangers. With this system, the oil reaches full temperature in only ten to fifteen minutes and the available heat is used to maximum efficiency at the lowest possible cost.

There is also a stainless steel oil collecting bin with removable surface filter and the oil draining tap is positioned just inside the door for easy access. These machines feature an additional safety thermostat with a fixed setting of 220°C.

Anyone who has ever used an Elframo fryer does not want another brand.



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Specifications

Model	Dimensions			Basket Size			Oil Capacity	Weight	Output (approx)	Power	Oil Collecting Bin Capacity
	W	D	H	W	D	H					
LLKGT17 Single Pan, Single Basket	400	700	1100	215	375	120	17L	59kg	18kg frozen chips per hour	12kW	21 Litres
LLKGT17+17 Twin Pan, Twin Basket	700	700	1100	215	375	120	17+17L	104kg	36kg frozen chips per hour	12 + 12kW	21+21 Litres
LLKGT35 Single Pan, Twin Basket	700	700	1125	265	365	120	35-46L	84kg	25kg frozen chips per hour	19kW	20 Litres

Key Features:

- AISI 305 Stainless steel
- Supplied Nat Gas as standard, LPG can be specified
- Safety thermostat fixed at 220°C
- Removable heads
- Simple controls
- Made in Italy



LLKGT35

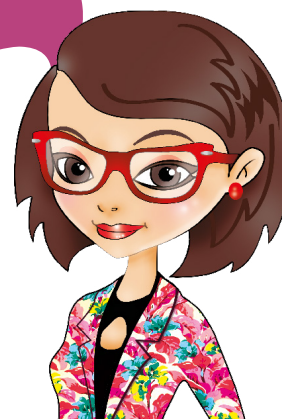


LLKGT17+17



LLKGT17

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