



LLKARC807

# Gas Vapour Grills

Arris Gas vapour grills are more than just grills; they are a complete, patented grilling system.

They are easy to use and can grill all types of food including meat, fish, vegetables and cheese. Arris vapour grills let you grill in an extremely natural and healthy way. This brings out the full flavour and taste of food and promotes the dispersal of fats. The result is dishes that are lighter on the stomach and completely genuine.

Retain flavour  
and moisture  
in your food.



## How does it work?

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

The gas vapour grills are equipped with high efficiency burners which heat special stainless steel profiles that cook food by irradiation, avoiding direct contact with the flame. High grilling temperatures combined with steam from the tray under the grill produce soft, succulent food with superb sensory properties. They are specially designed for grilling thick pieces of meat and can reach temperatures of up to 380-400°C right across the grill top.

Arris vapour grills are all supplied on a stand.



## Specifications

Model	Dimensions			Cooking Area		Weight	Loading	Gas Connection
	W	D	H	W	D			
LLKARC407	420	700	440	390	470	47kg	37,000 btu/hr - 10.5kW	3/4" hose required. Available in Natural Gas or LPG
LLKARC807	800	700	440	780	470	58kg	72,000 btu/hr - 21kW	
LLKARC1207	1200	700	440	1150	470	70kg	107,000 btu/hr - 32kW	

Our customers  
love these  
Arris vapour grills.

