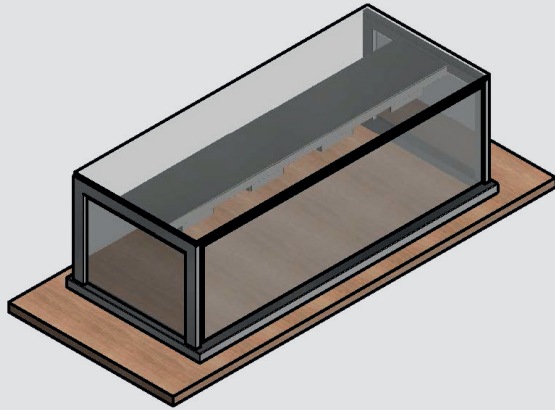




How can we realise special requirements regarding hygiene with foodservice counters during the Corona time?

How can we ensure the compliance with regulations concerning hygiene without degrading the flow at the foodservice counters?

Which type of modifications do we need to take into consideration which will result in more customer frequency at our point of sale of food now and in future?



The Swiss company Beer Grill is taking care of all matters of hygiene at the point of sale of food for more than 30 years. We do support our clients with our know-how and are pleased to assist them when needed with our wide range of solutions and also with tailor made solutions.

BEER GRILL AG



Top 10 reasons

why an investment in foodservice of counters of Beer Grill will pay off

- ❑ By being quickly and easily convertible from assisted to self-service device without tools, all Beer Grill foodservice counters gives you maximum flexibility at any time – the regulations regarding Covid can be easily realised.
- ❑ Due to intelligent construction and the professional workmanship of high-grade material our foodservice counters are easy and efficient to clean.
- ❑ Compliance with HACCP standards and therefore harmless for food and customers.
- ❑ Various tests show that food keeps the needed core temperature even after 3 hours of presentation time.
- ❑ Thanks to the energy efficiency of our devices customers could realise energy savings of up to 40%.
- ❑ Due to the proven and awarded Culinario Technology food waste can be significantly reduced which can have positive effects on your costs and gives valuable contribution to our environment.
- ❑ Culinario accessories gives you countless options to realise a valuable and attractive presentation of food which certainly will be appreciated by your customers.
- ❑ The manufacturing base Switzerland gives reliability of availability of products and services also in difficult times.
- ❑ We know the needs and trends of selling packed and non-packed food due to our experience and expertise regarding development and manufacturing of foodservice counters for more than 30 years.
- ❑ Due to modular design our foodservice counters can be configured to your special requirements, now and in future – you can always meet current and new challenges.

Showcase self-service



Showcase served

