



CULINARIO
MASTER TOUCH



Culinario Master Touch

Intuitive operation via touch displays.



Optimum quality of dishes due to stored product-specific settings.

Optical enlargement of the presented selection of goods by the mirror effects.

Keeping / fulfilment of the desired core temperature.

Operational safety through the dry-run warning.

Energy savings due to state of the art controlling software.

Quick and easy conversion from attended to self-service.

Perfect lighting by 4-colour LEDs.

No fogging of glass panes.

Thermal environment and lighting can be set individually for each GN unit.

Technical specifications

Model	Dimensions	Power	Electrical Connections CH	Electrical Connections EU
GN 2/1	770 x 650 x 604 mm	2100 W	230 V / 9.2 A	230 V / 9.2 A
GN 3/1	1110 x 650 x 604 mm	3100 W	400 V / 9.1 A	230 V / 13.5 A
GN 4/1	1450 x 650 x 604 mm	4100 W	400 V / 6.1 A	400 V / 6.1 A
GN 5/1	1790 x 650 x 604 mm	5150 W	400 V / 9.1 A	400 V / 9.1 A



Controls

- ❑ Self-explanatory menu navigation via touch displays
- ❑ The operating personnel is intuitively guided to the optimum thermal environment and lighting settings by product images
- ❑ Optimum quality of dishes and perfect lighting due to the stored product-specific settings
- ❑ Sophisticated software enables the operation of the equipment without prior specific training
- ❑ Upload images of your own products to the programmes
- ❑ Standard product presentation layouts can be stored and reloaded as comprehensive programmes
- ❑ Transfer of programmes to several showcases
- ❑ Well-thought-out authorisation concept allows adjusting of settings according to user rights





The intuitive controlling via 4.3" touch displays surely guides the user to the correct settings. Wrong settings are practically excluded by the simple operation.



Presentation

- ❑ 4-colour LED lighting perfectly stages your dishes
- ❑ Individual colour balancing per GN field
- ❑ Very powerful LEDs (light output 2,500 lumens)
- ❑ Customer-side displays for individual notices (prices, declarations, etc.) for each GN field
- ❑ Optical enlargement of the product selection by mirror effects
- ❑ No fogging of glass panes



4-colour LEDs perfectly illuminate the dishes and stages them for enhanced sales.

Lighting and supporting heating can be controlled individually for each GN field. All illuminants are equipped with Beer shatter protection.



Changes of the settings can be made according to user authorisations.



The optional customer-side displays are perfect for individual announcements, e.g. declarations, weekly or daily specials, etc. No setting up additional signs, and the showcase stays neat and tidy.



Flexibility

- ❑ Quick and easy conversion from attended to self-service
- ❑ Extremely easy to clean
- ❑ Most parts can be cleaned in the dishwasher
- ❑ All glass panes can be removed by hand without tools
- ❑ Available as tabletop, integratable, stand-alone and mobile models
- ❑ Several practical base frame solutions



With the slidable mirror put away, the showcase is quick to stock without effort.



The base modules (dry frames, water basins and insulated ice basins) can be exchanged quickly and easily.



The front glass pane can be easily locked in two positions to act as a breath protection or completely and neatly pushed away under the glass shelf. Thus, the hygienic regulations will always be fulfilled.



The showcase can be converted from self-service to attended by two easy manoeuvres without any tools. A temporarily unused mirror can be simply pushed away under the glass shelf.



Thermal environment

- ❑ Optimum product quality, maximum fresh-keeping and low continued cooking effect due to ideal thermal environment at correct temperature
- ❑ Thermal environment and lighting can be set individually for each GN unit
- ❑ Keeping / fulfilment of the desired core temperature



❑ Dry environment

- Dry heat from below
- Dry heat from above

Ideal for:

pastries, French fries and other deepfried foods

❑ Humid environment

- Humid / steamed heat from below
- Dry heat from above

Ideal for:

warm food of any type
(meat, fish, pasta, rice, vegetables, etc.)



❑ Crushed ice

- Neutral lighting
- Insulated ice basin

Ideal for:

breakfast buffet (muesli, fresh fruit, juices, cheese)
dessert buffet (mousses, creams, cakes)

❑ Neutral environment

- Neutral lighting

Ideal for:

cakes, dry pastries, muffins, nut croissants,
bread



- ❑ The dry-run warning supports staff and provides long-term protection for the equipment
- ❑ Energy savings due to state of the art controlling software
- ❑ Reduced loss of products due to state of the art Culinario technology
- ❑ Service and maintenance friendly
- ❑ High-class workmanship
- ❑ Made in Switzerland



Customer tests have shown that Master Touch saves more than up to 40% energy, making it a profitable investment.



SWISS MADE

DESIGN & QUALITY SINCE 1922

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