



Culinario



Perfect  
food presentation

Food perfectly presented

BEER 



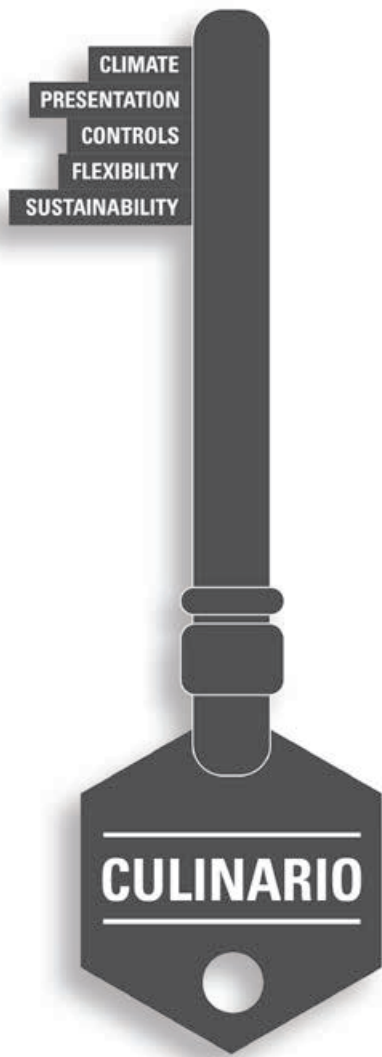




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The innovative Culinario system offers you all key features for a successful food presentation. With a sophisticated technology, based on the Beer Grill Company's decades of experience, the Culinario showcases fulfil all requirements and make the best of your food selection.

Your Key to Success



# The Basic Requirements of Perfect Food Presentation

Culinario provides optimum climate and constant quality

The optimum climate for your products is the essential condition for presenting food. Culinario features the ability to set the climate for each GN field individually, thus providing the ideal conditions for the different products in your showcase. The proven Culinario technology from Beer Grill maintains the required core temperature over an extended period of time.



## **Dry Climate**

- Dry heat from below
- Dry heat from above

### **Ideal for:**

Bakery goods, deep-fried food, French fries, etc.



## **Humid Climate**

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

### **Ideal for:**

Warm food of all kinds (meat, fish, pasta, rice, vegetables, etc.)



## **Crushed Ice**

- Neutral lighting
- Insulated ice tray

### **Ideal for:**

Breakfast buffet (muesli, fruit, juices, cheese)  
Dessert buffet (mousses, creams)



## **Neutral Climate**

- Neutral lighting

### **Ideal for:**

Cake, dry pastry, muffins, nut croissants, bread



# Maximum Turnover at the Point of Sale

Culinario presentation promotes sales

Culinario's game-changing presentation technology with powerful lighting always sets the scene right for promoting your food sales. The supporting heat as well as the lighting can be set individually for each GN field. To protect your food, all lamps are equipped with the Beer shatter guard.



## Culinario Master Touch

The lighting with 4-colour LEDs (optional) perfectly sets the scene for your dishes with individual colour schemes for each GN field.



## Culinario Easy

The standard illumination features PLL lights. Switchable (warm / neutral white) LED lighting is available as an option with Culinario Easy.

Culinario's sophisticated array of mirrors optically doubles your food selection. The resulting depth effect gives the impression of an extended presentation surface, creating the necessary merchandise density. Your food selection will catch the attention of your guests from a greater distance. The sophisticated design prevents the glass panes from fogging.



**Effects of a Perfect Food Presentation by Culinario:**

- Increased sales by promotional presentation
- Less food waste
- Less investment in products
- Optimising of low-turnover periods
- Longer presentation periods
- Constant quality
- Food keeps fresh longer
- Lustre and colour are preserved - no drying out
- Keeps the required core temperature for a longer period
- Optimised heating technology saves energy



# Easy to Operate

The advantages of the Culinario operating concept

The easy and efficient operating concept makes the Culinario showcases simple to use by anybody. There is a choice between traditional revolving switches and our patented intuitive touch-display controls. In either configuration, the control elements are ergonomically located at eye level.

## Patented Culinario Master Touch



## Culinario Easy



Features / Functions	Patented Culinario Master Touch	Culinario Easy
Intuitive operating concept via touch-displays: Product images guide the operator to the optimum climate and light settings	X	
Manual control by revolving switches		X
Load your own product images	X	
Create and deploy comprehensive programmes for your standard presentation plans and layouts	X	
Load and display additional information on customer-side screens	optional	
Authorisation concepts with various authorisation levels	X	
Visual and acoustic error alarms	X	
The first real protection against running dry	X	
Water refill reminder		optional
Upper heating dimmable for each GN, lower heat controllable for each GN	X	X
Neutral light can be added to warm light automatically	X	X
Transfer of programmes and images to several showcases via USB stick	X	



# Maximum Flexibility for Your Resource Scheduling

Culinario's quick-adaptation features

By being quickly convertible from serviced to self-service, the Culinario system gives you maximum flexibility for planning your concepts. Thus, new ideas and attractive concepts can be realised at any time. In addition, the easy to clean surfaces comply with the highest hygienic standards and save a lot of time.



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.

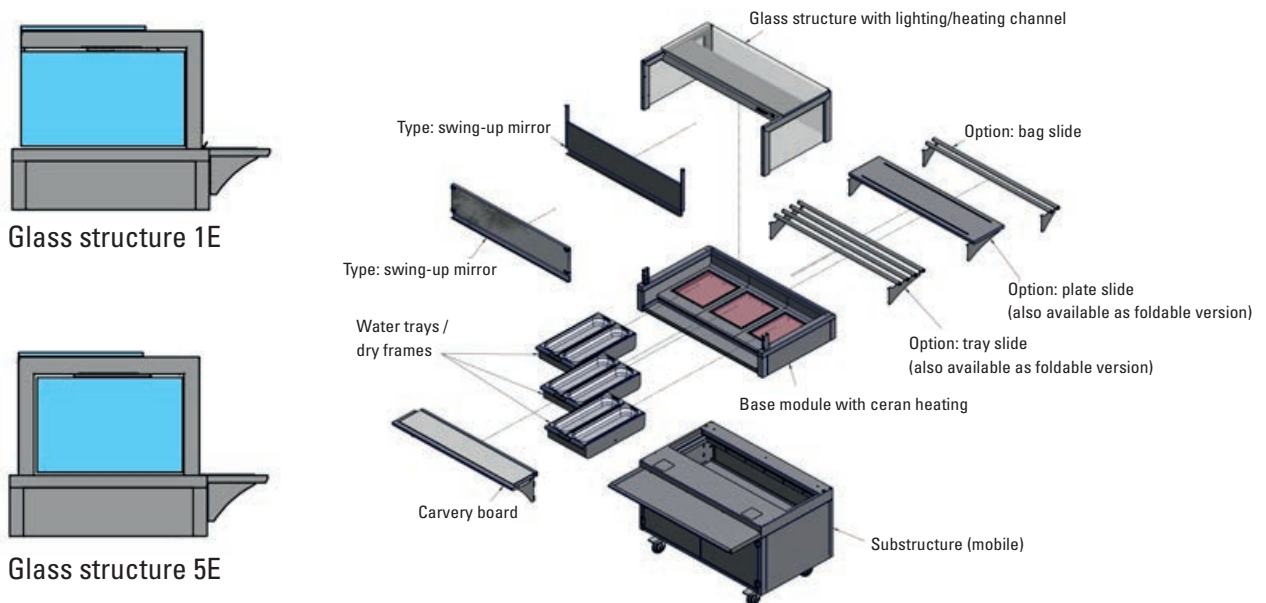


The showcase can be converted from self-service to attended by two easy manoeuvres without any tools. A temporarily unused mirror can be simply pushed away under the glass shelf.

# Adapted to Your Individual Requirements

Culinarios are configured according to your requirements

Due to their modular design, Culinario showcases can be configured to your specific requirements. Culinarios are available in various top designs as **table-top**, **build-in**, **stand-alone** or **mobile models** with a variety of practical base options and can thus be easily incorporated into existing concepts.



# Whole-day Solutions in a Single Appliance

Numerous options for your daily concepts

Due to quickly exchangeable portable modules and a wide range of accessories, Culinario gives you maximum flexibility for your varying concepts during the day. You can combine and deploy various climates in one unit.

From the breakfast buffet via sandwiches for in-between snacks, vegetable and pasta dishes at lunch, pastry and dessert selections in the afternoon to exquisite evening menus, Culinario gives you optimum support by providing several options of presenting your food in the same unit - and always tailored to your customers' requirements.


**24/7**

07.00 Uhr



Simple changing of support modules and accessories (without any tools)

12.00 Uhr



Simple changing of support modules and accessories (without any tools)

17.00 Uhr





# Individuality Without Limits

Culinario accessories give you countless presentation options

Following the motto „a dish should be a feast for the eyes too“, you can create harmonious scenes using Beer’s comprehensive selection of accessories. Theme-related solutions such as woks or paella pans, griddles or glass hotplates give you almost infinite possibilities for sales-promotional presentation of your dishes.

From our selection of accessories:



Food presentation in GN dishes in ceramics and wok pan



Snack presentation on a slate hotplate



Poultry presentation on griddle





Pasta presentation in presentation pan



Bakery goods presentation on a grooved decorative plate



Pasta presentation in ceramic bowls



Meat presentation on ceramic hotplate

# The Versatile Culinario Range for any Demand

An overview of our showcases



**Culinario Master Touch**  
Multi-climate showcase with 4.3" touch display operation



**Culinario Easy**  
Multi-climate showcase with functional Beer technology



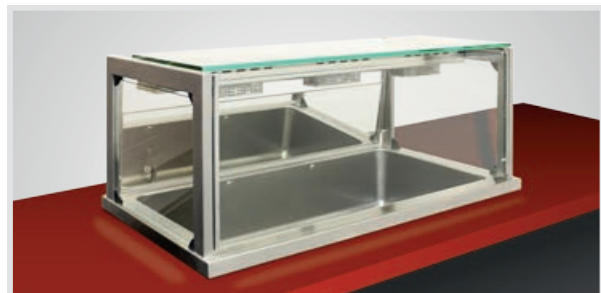
**Vulcano - Multi-Functional Sales Showcase**  
Switchable showcase for warm or refrigerated food



**Culinario Fire & Ice**  
Combination showcase for warm and refrigerated food



**Culinario Arctis**  
Refrigerated showcase with active forced-air cooling



**Beer Marie**  
Bain-marie in classy Beer design



**Culinario Mistral**  
Mobile front-cooking station with triple extraction



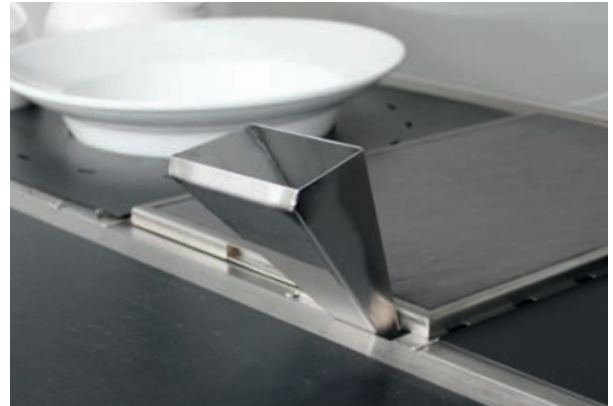
**Culinario Action Area**  
Stainless steel niche with glass case to match the Culinario line



Due to a long lifespan and low operating cost

## Enduring Enhancement in Dialogue With our Customers

In order to always offer our customers the best possible solutions, our development team continuously works at enhancing the existing equipment range, based on the feedback and the requirements of our customers.



### The Latest Enhancement:

The redesigned EasyFill water basin is optimised to suit the user's requirements and the individual work steps. The innovative design allows filling the water basin directly in the showcase without having to remove the accessories from the basin. In order to give you more time for your essential activities, the EasyFill water basins are included in the Culinarior's standard scope of delivery.

#### ❑ Investment security:

- Proven technology and well-thought-out, long-lasting solutions
- Sturdy design, first-class craftsmanship and high-quality materials
- High availability and low operating costs
- Made in Switzerland
- Many renowned customers rely on Beer technology & know-how with more than 90 years of experience

#### ❑ Service:

- Optimum usage of equipment due to our detailed training concept (at your site or at the Beer Grill Competence Centre)
- Individual solutions
- Short reaction times
- Proprietary on-site after-sales service by authorized service partners

#### ❑ Cleaning:

- Culinario is easy to clean
- The glass panes, supporting modules and carving-board units can be dismantled without any tools so that they are easy to clean
- Compliance with HAACP standards
- Most inserts and accessories can be cleaned in dishwashing machines
- Easy to clean surfaces save time

#### ❑ Low Energy Consumption by:

- An ideally aligned heating system
- Optimised heat-radiating technology
- Demand-related controlling per GN
- Energy savings due to good insulation

# SWISS MADE

DESIGN & QUALITY SINCE 1922

 Food perfectly presented  BEER 

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