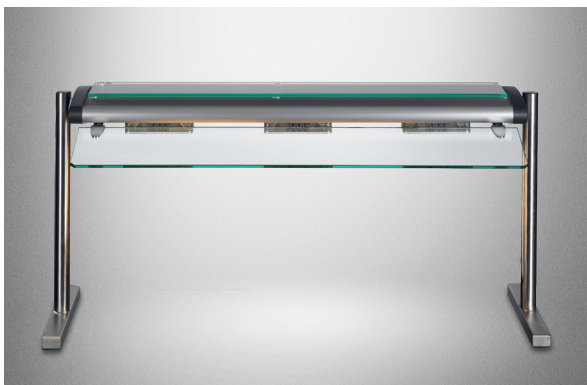




# BEER

Food perfectly presented

## PRODUCT RANGE



## Beer Grill – Food perfectly presented

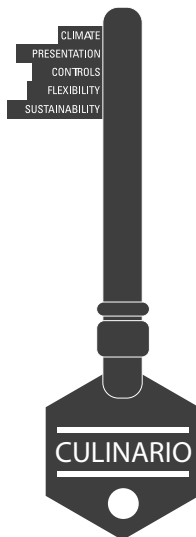
since 100 years

Beer are since 1922 your reliable Swiss partner when you're looking for professional equipment for sophisticated, aesthetic presentation of culinary treats and for passing them to the customers at perfect temperature – in leisure or travel gastronomy, at staff canteens, hotels or retail stores.

We devote passion and ingenuity to developing and building beautiful, high-quality food dispensing showcases, convenience shelves and warming plates and a complimentary selection of appliances for preparing food, for show cooking and grilling, plus a wide selection of modular elements and accessories. All made in Switzerland.

And we always welcome special wishes, because we specialise in bespoke solutions. As an agile, owner-managed family business and world technology leader, we are able to fulfil your requirements quickly and flexibly.

## Success concepts – flexible, innovative, sustainable!



The key to your success lies in the food serving systems from Beer Grill: optimum climate and constant quality, sales-promoting presentation, maximum turnover at the POS, simple operation, unlimited flexibility in application planning, modular design, all-day solutions in just one showcase, extensive range of accessories, low maintenance costs, long service life



warm &  
humid/steamy



warm & dry



crushed ice



LED lighting



neutral

Our competence – is your success! \_\_\_\_\_

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# FOOD DISPENSING SHOWCASES



Our highlight: the Culinario showcases. With their sophisticated technology, they set new standards in handling, design and culinary art, and make the best of your food selection.

CULINARIO  
*connected*

ESS  
ENERGY-SAVING SYSTEM



## Culinaro Master Touch

with patented intuitive and programmable control



- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Intuitive menus on the 4.3" touch screens
- ❑ 4-colour LEDs for perfect colour settings for each GN
- ❑ Energy-saving through state of the art software control (ESS)
- ❑ Optional customer-side displays for product declarations, etc.
- ❑ Quick and easy changeover from served to self-service
- ❑ Optical and acoustic reminders to replenish water for process safety

CULINARIO  
*connected*

ESS  
ENERGY-SAVING SYSTEM



## Culinaro Touch

with digital programmable control



- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Foolproof latest-generation touch screen controls
- ❑ 8 programme storage slots
- ❑ Energy-saving technology
- ❑ Optical and acoustic reminders to replenish water for process safety
- ❑ Available as table-top, built-in, floor-standing or mobile model
- ❑ Neutral LED lighting for each GN field is automatically added to the infrared light

## Culinaro Easy

with simple manual control by rotary switches



- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Ergonomically located switches on the light housing
- ❑ LED lighting adjusts to two shades of white
- ❑ Bottom heat per GN adjustable over 12 levels by means of rotary switch
- ❑ Top heat per GN dimmable over 5 levels by means of rotary switch
- ❑ Neutral light can be switched automatically in addition to the heating lamp for each GN unit





## Beer Marie

supports the professional warming of food



- Tray depth 210 mm for GN containers up to 200 mm deep
- Interior tub with hygienic design with rounded edges and incline for draining the water
- Water level monitoring with automatic replenishing
- Temperature control by digital thermostat
- Also available without glass structure on request
- NEW BEER Marie 2.0** with different dimensions and tray depth

## Culinario Arctis

forced-air cooled food dispensing showcase



- Fold-up lamellae evaporator for easy cleaning
- Standard gastronorm formats
- Insulated cooling tray
- Temperature range from +4 °C to +12 °C (Duplex with 2nd level for neutral food presentation)
- Gentle air-veil cooling through recirculating air ventilation system
- Shelves are height adjustable
- Self-cooled or centrally cooled version

## Culinario Fire & Ice

warm and cooled showcase combined in 1 unit



- 5 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral, on crushed ice and also forced-air cooling
- Size and arrangement of the two climate zones can be freely configured
- Self-cooled or centrally cooled version
- Simple rotary switch controls
- Mirror effect creates product pressure inside the showcase
- Quick and easy changeover from served to self-service
- Various attractive accessories available for the hot and cold areas





## Vulcano

unique high-tech food dispensing showcase



- ❑ Short switching and conversion periods for 4 different climates: warm & dry, warm & humid, neutral and after only 30 minutes changeover time actively cooled
- ❑ Consistent freshness thanks to the adjustable fresh steam system
- ❑ Heating by full-surface induction or with the BEER warming plates
- ❑ Active forced-air cooling keeps cold products enduringly fresh
- ❑ Energy-saving thanks to pioneering technology
- ❑ Maximum variability with little space requirements



## BEER Food Trolley

Flexibility in food distribution



- ❑ Maximum shelf life and optimum product quality of the food thanks to individually selectable climate types
- ❑ All-round collision protection
- ❑ 2 independently controllable heating cabinets, on request as neutral or coolable with elements
- ❑ Special castors for easy turning
- ❑ Socket for plate warmer directly on the trolley
- ❑ Optionally with electronic starting aid



## Convenience Station mini

versatile elegance as in a table-top model



- ❑ Showcase with 2 levels for individually temperature-controlled food
- ❑ Lower level with either dry or actively humid heat
- ❑ Upper level with dry heat using powerful IR radiant heaters
- ❑ Control with separately adjustable bottom and top heat
- ❑ Simple, manual control via rotary switch
- ❑ Flexible integration into your daily concept
- ❑ Ready plug-in table-top appliance







## Uno Wall

compact self-service showcase for wall mounting



- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Specially developed for wall mounting
- ❑ Flexible integration into your daily routine
- ❑ Set top and bottom heat individually for each GN field
- ❑ Compact showcase for smallest floor space
- ❑ Optional water replenishment reminder incl. buzzer
- ❑ Wide selection of accessories to suit varying food selections



## BEER Hot Cube

compact heated showcase for convenience food



- ❑ Compact, plug-in table-top unit
- ❑ Continuously adjustable warming plate service temperature from 30 °C to 90 °C
- ❑ Heat support from above from powerful infrared radiators
- ❑ Temperature individually adjustable for each level
- ❑ Easy to clean surfaces
- ❑ Fulfils hygiene standards with sneeze shield (self-service version)
- ❑ Available in sizes GN 1/1, GN 2/1 and GN 3/1 (lengthwise or crosswise), made of stainless steel or lacquered to customer specifications (RAL)





## Uno Top Hot

compact food showcase for smallest sales areas



- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Set top and bottom heat individually for each GN field
- ❑ Portable system for use anywhere
- ❑ The add-on mirror can be stowed in the cutting-board console
- ❑ Optionally available with cutting board
- ❑ Optionally with colour finish to match your colour concept
- ❑ Also available as GN 3/1-40



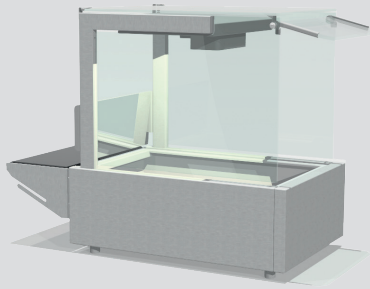
## Uno Top Cold

the world's most compact refrigerated showcase system



- ❑ Extremely compact, plug-in table-top unit
- ❑ Gentle air-veil cooling through recirculating air ventilation system
- ❑ Temperature range from +2 °C to +8 °C
- ❑ Individual cooling temperature setting
- ❑ Sales-enhancing illumination thanks to powerful LED lighting
- ❑ Flexible integration into your daily routine
- ❑ Portable system for use anywhere



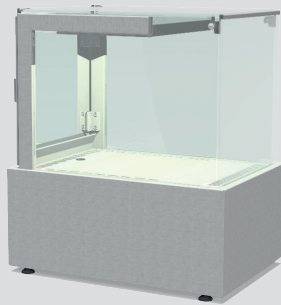


## Quadro Hot

practical and good in a square design



- ❑ Set top and bottom heat individually for each GN field
- ❑ Portable system for use anywhere
- ❑ Flexible integration into your daily routine
- ❑ Compact food showcase for smallest sales areas
- ❑ The add-on mirror can be stowed in the cutting-board console
- ❑ Optionally with colour finish to match your colour concept
- ❑ Wide selection of accessories to suit varying food selections, from breakfast to evening snacks



## Quadro Cold

practical and good in a square design



- ❑ Gentle air-veil cooling through innovative recirculating air ventilation system
- ❑ Temperature range +2 °C / +8 °C
- ❑ Individually controllable cooling temperature
- ❑ Extremely solid, plug-in table-top unit
- ❑ Sales-enhancing illumination thanks to powerful LED lighting
- ❑ Clear and simple control
- ❑ Portable system for use anywhere





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# CONVENIENCE SHELVES



The Convenience shelves – warm, chilled or combined warm/chilled effectively present your packaged and unpackaged convenience products.



## Convenience Station plus

dry + active humid heat in one appliance



- ❑ Showcase with 3 levels for individually temperature-controlled food
- ❑ Bottom level optionally with dry or actively humid heat
- ❑ The two upper levels with dry heat
- ❑ Continuous surface temperature setting from 30 °C to 90 °C of the BEER warming plates, 30 °C – 90 °C (on the upper levels)
- ❑ Manual touch control in the substructure
- ❑ Energy-saving technology (ESS) at the lowest level
- ❑ Rear hinged doors with mirror on the operator side
- ❑ Can be filled from the front and/or rear
- ❑ Front and/or rear control possible
- ❑ **NEW** also **Convenience Station**, complete with dry heat only using BEER warming plates



## BEER Hot Tower

heated self-service showcase for convenience food



- ❑ Multi-shelf display for self-service of warm packaged and unpackaged food
- ❑ Low overall height allows good overview at the point of sale
- ❑ Temperature individually adjustable for each level
- ❑ Simple operation
- ❑ Sales-enhancing illumination thanks to powerful LED lighting on each level
- ❑ Enhanced merchandise pressure from mirrored doors
- ❑ Optionally with glass doors for 360° view of your products
- ❑ Proven BEER technology
- ❑ Classy high-quality stainless steel and safety glass design
- ❑ Easy to clean surfaces
- ❑ Optionally with guard shields for heating radiators increases safety for your customers





## BEER Hot Rack

heated self-service showcase in different sizes



- ❑ Multi-shelf display for self-service of warm packaged and unpackaged food
- ❑ Temperature individually adjustable for each level
- ❑ Enables energy saving by switching off individual levels during off-peak periods – an effect that can be optically enhanced by the optional night roller blind
- ❑ Temperature range 30 °C to 90 °C
- ❑ Adjustable shelf levels (+/- 50 mm in height, or 6 inclined display shelves) with price tag holders
- ❑ Sales-enhancing illumination thanks to powerful LED lighting on each level
- ❑ Mirror back panels create enhanced merchandise pressure
- ❑ Storage compartment in the base
- ❑ Simple operation
- ❑ Classy high-quality stainless steel and safety glass design
- ❑ Optionally available with rear or customer-side hinged doors
- ❑ Available in widths GN 2/1, GN 3/1 and GN 4/1 as a mobile or floor model



## BEER Hot & Cold Rack

heated & refrigerated self-service showcase



- ❑ Multi-shelf display for self-service of warm and chilled packaged and unpackaged food
- ❑ Ideal for impulse purchases of «to go» products
- ❑ 2 climates in just one appliance
- ❑ Temperature can be set individually for each level – from 30 °C to 90 °C in the hot zone, from +4 °C to +12 °C in the cooled zone
- ❑ Enables energy saving by switching off individual levels during off-peak periods – an effect that can be optically enhanced by the optional night roller blind
- ❑ The in-between shelves can be height-adjusted and inclined and fitted with price label holders
- ❑ Sales-enhancing illumination thanks to powerful LED lighting
- ❑ With self-cooling
- ❑ Classy high-quality stainless steel and safety glass design
- ❑ Easy to clean surfaces
- ❑ Available in width GN 2/1 as a mobile model





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## WARMING PLATES



BEER warming plates are classy and versatile design solutions for presenting culinary art at buffets, sales counters and for catering.



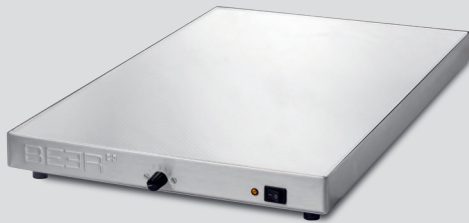
## BEER Warming Plates

classy presentation surface for optimal keeping warm



- ❑ Scratch resistant glass surface with anti-slip nap structure
- ❑ High-quality, easy to clean presentation surface made of black glass
- ❑ Rugged stainless steel housing with integrated glass edge protection
- ❑ Continuous surface temperature setting from 30 °C to 90 °C
- ❑ Energy-efficient to the innovative heating technology
- ❑ Compact dimensions, only 45 mm high
- ❑ Available in sizes GN 1/1, GN 2/1 and GN 3/1 as table-top or built-in model, special sizes on request

**NEW**  
with white glass surface



## BEER Warming Plates

classy presentation surface for optimal keeping warm



- ❑ Scratch resistant glass surface with anti-slip nap structure
- ❑ High-quality, easy to clean presentation surface made of white glass
- ❑ Rugged stainless steel housing with integrated glass edge protection
- ❑ Continuous surface temperature setting from 30 °C to 90 °C
- ❑ Energy-efficient to the innovative heating technology
- ❑ Compact dimensions, only 45 mm high
- ❑ Cable exit on the lower side





# FRONT COOKING + GASTRO GRILLS



Front cooking and grilling appliances with state of the art technology provide for modern transparency and efficiency in cooking for gastronomy and catering.



## Culinario Mistral

the mobile front cooking station



- ❑ The plug-in, compact station allows maximum flexibility in deployment
- ❑ Integrated odour, grease and vapour elimination
- ❑ 3-way aspiration – no external exhaust fan needed
- ❑ Optionally with 3-sided colour finish to match your individual colour concept
- ❑ Ergonomic station for easy operation
- ❑ Various cooking modules can be freely combined and exchanged
- ❑ Also available with attachable tray track



## BEER Top Grill

short heating-up periods and excellent heating power



- ❑ Continuous temperature control up to 350 °C
- ❑ Selector switch for standby operation
- ❑ Short heating-up times
- ❑ Excellent heating performance
- ❑ Energy-saving up to 67% and less heat dispersion from the appliance
- ❑ Available in 2 different models: S-55 with 3 heating zones / S-80 with 4 heating zones
- ❑ Ideal in combination with the grill grate R-55 / R-85 from BEER



## BEER Electric Grill

perfect for professional barbecuing



- ❑ Continuous temperature control up to 350 °C
- ❑ Short heat-up times and excellent heating performance
- ❑ Ideal for combination with the BEER Top Grill
- ❑ Appetizing fine grill pattern
- ❑ The grills are ideal for mobile use, e.g. for party service, catering, etc.
- ❑ Selector switch for standby operation
- ❑ Available in 3 different models





## Sausage Grill Combination

the interplay for perfect grilled products



- ❑ Optimised energy consumption and reduced heat dispersion
- ❑ Infrared system guarantees optimum frying effect
- ❑ Optional light/heat bridge for perfect illumination and keeping warm
- ❑ Available with front, side and shelf glass on customer request
- ❑ Sausage carts available in 2 sizes
- ❑ BEER Top Grill and BEER Electric Grill can be easily removed from the sausage cart and used separately
- ❑ Unique mobility thanks to compact sausage carts



## TX Contact Grill

extremely fast, compact and highly loadable



- ❑ Programmable multi-timer
- ❑ Extremely short cooking times, as heat is applied simultaneously from both sides
- ❑ Minimum loss of product weight, grilled products remain juicy and tender
- ❑ Continuously adjustable upper plate balance
- ❑ Removable grease collecting pan
- ❑ Available in 2 sizes, griddles either smooth or grooved
- ❑ Compact and versatile





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# FOOD DISPENSING MODULES



Our food dispensing modules with their innovative design, highest quality workmanship and pioneering technology are ideal for flexible and variable use.



## Culinario Elements



modules for building your custom counters

- ❑ Combine Beer Grill's know-how with an individual glass case of your choice for the optimum solution in food presentation
- ❑ Different units for 5 different types of climate: warm & dry, warm & humid/steamy, neutral, on crushed ice and also forced-air cooling
- ❑ In the formats GN 2/1 to 5/1
- ❑ Basic appliances and light/heating channels are also available individually
- ❑ Sales-enhancing LED lighting
- ❑ Contemporary food serving with an extensive range of accessories



## Uno Compact



compact air-conditioning system for tightest sales spaces

- ❑ Proven Culinario technology in the smallest format GN 1/1
- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Compact dimensions make it ideal for mobile use
- ❑ Practical accessories available
- ❑ Optimized energy consumption – only 700 Watts per unit
- ❑ Optimal with colour finish to match your colour concept
- ❑ Also ideal for use in combination with Solaris light/heat bridge







## Solaris Design Light/Heating Bridge



versatile for perfectly presented food

- ❑ Heat support from above from powerful infrared radiators
- ❑ Perfect presentation due to optimum lighting from powerful LED
- ❑ A wide range of supports and brackets allows easy setting up or mounting
- ❑ Warm and neutral lights fitted with shatter shields
- ❑ Fulfils hygiene standards with cough shield
- ❑ Double or single channels with individual fittings to suit your usages and requirements



## Infrared Light/Heating Bridge



keeps arranged plates at optimum temperature

- ❑ Available in single-row or double-row version
- ❑ Various channel lengths
- ❑ Touch guard below the heating element
- ❑ Side panels and brackets available as accessories for assembly
- ❑ Heat and light channels controlled by heat-proof revolving switches (left or right side)
- ❑ Light channel can also be switched independently
- ❑ Large selection of suitable installation and assembly accessories



## Vario Hot Spot



keeps your food nice and hot

- ❑ Temperature adjustable from 1 – 5
- ❑ Height-adjustable extension (max. length 1.45 m)
- ❑ Heavy duty spiral cable
- ❑ Extremely powerful (300 Watt)
- ❑ Excellent heat retention of the products
- ❑ Equipped with splinter protection and reflector
- ❑ Cover made from stainless steel
- ❑ Available as dimmable model or without dimming function

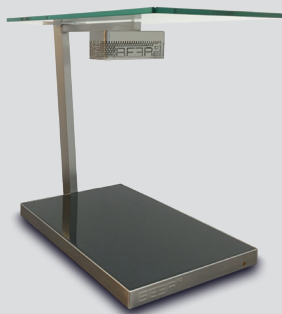




## Versatile Cough Protection Screen

stylish solution for hygiene problems in food dispensing

- ❑ Easy to use
- ❑ Stylish design
- ❑ Made entirely of stainless steel and glass
- ❑ Glass can be removed without tools
- ❑ Quick assembly and disassemble
- ❑ Ideal for buffets, sales areas and party catering
- ❑ Ideal to combine with the insulated crushed ice tubs from Beer Grill



## WP 1/1 PRO

presenting and keeping warm made easy



- ❑ Filigree and extremely compact ready-to-plug-in table-top unit
- ❑ Continuous surface temperature setting from 30 °C to 90 °C
- ❑ Guaranteed equal surface temperature
- ❑ Supporting heat from high-powered overhead IR radiators
- ❑ Sales-enhancing illumination of the displayed products
- ❑ Classy, easy to clean black glass surface
- ❑ Portable device that can be used anywhere
- ❑ Ideal for buffets, sales counters and party catering
- ❑ Slim modern stainless steel and glass design
- ❑ Sturdy construction





## Accessories Range

unlimited individuality for your presentation

Beer Grill's range of dispensing and presentation systems includes a comprehensive selection of accessories, e.g. hotties, griddles, snack waves, woks and paella pans, gastronomy containers in various materials, etc.

This selection allows you to create atmospheric scenes and a great ambience in a jiffy. Following the motto «you eat with your eyes first», you are perfectly equipped for the varying situations during the day and any topical challenge. To sum it up: a modern, esthetic and appetizing presentation of your dishes.



Accessories brochure

## Beer Grill – References

### Some examples

Expert advice and professional support during the project and realisation phases are essential for our customers. You want innovative technology, excellent design, superior concepts for culinary art & food presentation, excellent quality and versatile, adaptive equipment. At Beer Grill, you get all this from one source.



Photo: gourmetmedia/Rolf Neeser und zVg.

### HoReCa

Golfhotel Les Hauts de Gstaad & Spa, Saanenmöser



#### Objective for the buffet

- ❑ Clear positioning in the market with a buffet that is more practical and more aesthetic compared to the competitors
- ❑ Profiling the hotel by a better quality of food and service at the restaurant
- ❑ Longevity in design and technology
- ❑ Best possible solution regarding cough shield and hygiene



### Retail

FRESH Food Market, Northern Cross, Dublin 17



#### Appliances from Beer Grill

- ❑ Culinario Easy, built-in model
- ❑ Culinario Fire & Ice, built-in model
- ❑ BEER Hot & Cold Rack, floor model



Photo: W&W/Andreas Martin

## Collective Gastronomy

W&W-Campus, Kornwestheim



### Requirements for Beer Grill equipment

- ❑ Solid and flexible
- ❑ Managing the serving of food with high guest frequency
- ❑ Maximum storage life and optimum product quality of your food due to individual climate setting for each GN
- ❑ Energy-efficient
- ❑ Integration of RFID technology



## Travel Gastronomy

Marché International AG, Prague Airport



### The restaurants' objectives

- ❑ Constant temperature control for keeping food warm or cold on 2 levels in special and large formats
- ❑ Innovative design and optimal lighting of the dishes
- ❑ Easy access from front and back sides for filling and for the customers
- ❑ Optimum utilisation of space
- ❑ Forward-looking hygiene concept in food dispensing and easy cleaning



Photo: gourmetmedia/Rolf Canali/024kg

## Leisure Gastronomy

Alp Carmenna, Arosa



### Requirements for Beer Grill equipment

- ❑ Take climatic conditions at 2134 metres into account so that the dishes can maintain the appropriate temperature
- ❑ Managing the serving of food with high guest frequency
- ❑ Attractive food presentation
- ❑ Avoiding food waste
- ❑ Energy-efficient
- ❑ Quick and competent service



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**Contact persons – personal, competent** \_\_\_\_\_

Please contact us, we will be happy to help you.

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# Beer Grill – 3D Configurator

[www.beergrill.com](http://www.beergrill.com)

Whether for restaurants, bakeries or butcher's shops – our new innovative configurator allows you to easily create food dispensing showcases that are both functionally and aesthetically convincing, entirely according to your ideas and needs. With or without substructure, cutting board and much more visible in just a few clicks in an impressive 3D display.



### Free access

You can access the BEER configurator via our website.



### Configurator

Start the BEER configurator by clicking on the menu item.



### Product range

Select the appropriate product category.



### Desired product

Now configure your device according to your wishes.



### Information

Enter your e-mail address in the corresponding field.



### Documents

You will receive an e-mail with a dimensional drawing, DWG, DXF and step files.



### Questions

If you have any questions about the BEER configurator, please do not hesitate to contact us.





BEER

Food perfectly presented



100 years of Beer Grill

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