

A Clean Job

Beer Grill stages food in compliance with HACCP

Hygiene is a prime requirement in professional food presentation – prior to aesthetics and sales promotion – not just since Corona. Beer Grill AG have committed themselves to this healthy principle for more than 30 years and build all their «Swiss-made» food showcases according to highest hygiene standards.

Today, Beer Grill AG with their range of products set the international industry standard in food safety and hygiene. This high level guarantees guests and consumers carefree enjoyment and owners and users optimum planning and investment certitude. «We guarantee that our products have the appropriate temperature control and also stringently comply with all hygiene norms applicable in everyday gastronomic routine», Beer General Manager Monika Lang underlines. Beer Grill are the unchallenged technology leaders in the area of dispensing showcases for unpackaged as well as packaged foods. Due to our expertise in this sector, we often receive orders for special constructions and also for upgrading existing facilities with our popular glass superstructures, Ms. Lang adds.

Hygiene according to DIN Norm ex-factory

Due to the fact that all Beer glass cabinets can be converted from the self-service version to a personnel-serviced counter without tools, the Beer range of appliances fulfils all DIN norms applicable in the context of the HACCP quality assurance concept. «By no means every appliance for presenting food in gastro or deli sites is designed according to these compulsory standards», Sales & Marketing Manager Markus Conrad brings to mind. «Because of our experience in realising special constructions and our independence from supply chains, we are able to refit and upgrade existing facilities also in the days of Corona», Markus Conrad stresses. With the Beer range of equipment, caterers and restaurant proprietors are protected from unpleasant surprises.

Focus on food safety since long ago

For more than three decades, the company have defined food safety as cornerstone of their product development. From their integrated cough shield and the design incorporating easy maintenance and cleaning to the electronic control of all climate types, BEER's Culinario showcases offer maximum reliability and aesthetically compelling food presentation technology.

Stable temperatures in all climate zones

The highly functional food showcases of our Culinario range are suitable for all types of food, including highly perishable products and food very sensitive to temperature. In the Swiss high-end appliances, a professionally prepared product can be kept warm for more than three hours. With the wide range of accessories, catering professionals can venture into an even wider variety of climates. The accessories enable you to present food under neutral, dry or humid conditions up to static cold or storage on crushed ice.

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.



Self-service showcase: 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.



Showcase served: 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.