

Culinario Fire & Ice

Presentation of hot and cold food



Operating Manual
Installation & Technical Specifications

Operating Manual

1	Introduction	3
1.1	General safety instructions	3
1.2	Warranty and liabilities	4
1.3	Symboles and notes	4
1.4	Validity	5
2	Safety references	5
2.1	Heating with steam	5
2.2	Heating dry (without water)	6
2.3	Cold running	7
2.4	Attention risk of burns!	7
2.5	Electrical power	7
2.6	Lift evaporator	7
2.7	Procedure by lamp bursting and breakage of glass	8
2.8	Glazing / Danker of accident	8
3	Planning site for Culinario Fire & Ice	10
4	Setting-up and installation	10
4.1	Set up	10
4.2	Levelling	11
4.3	Blocking castors	11
5	Connecting of Culinario Fire & Ice	11
5.1	Power switch	12
6	Guidelines cold area	12
6.1	Purpose of use	12
6.2	Intended use	13
6.3	Improper use	13
6.4	Safety notes	13
7	Operating manual cold area	14
7.1	Switch on the cooling unit	14
7.2	Temperature setting	15
7.3	Manual defrosting	15
7.4	Lighting	15
8	Functional description	16
8.1	Air circulation	16
9	Operating manual warm area	17
9.1	Device control (light-/heating channel)	17
9.2	Switch on the device	17
9.3	Operating modes	18
9.4	Option Timer - check water level	19
10	Cleaning	19
10.1	Special cleaning hints for the cold area	21
11	Maintenance	23
12	Guide to install the touch-guard (optional)	25
13	Trouble shooting	26
14	After sales service	30
15	Appendix	31

We reserve the right to make technical changes!

1 Introduction

Carefully read these installation and operating instructions before installing the Culinario Fire & Ice and putting it into service, and strictly follow the notices herein, this contributing to keeping the device in a perfect and functioning state.

**Fire hazard!**

The Culinario Fire & Ice is wrapped in with plastic foil for protection. Remove this from the warm-ing device. Also prior to commissioning, completely remove all external and internal packaging material from the device.

1.1 General safety instructions



The connection and any technical adaptations on the refrigerated well are only to be carried out by specialists!

This is especially valid for any work on the cooling technology, electrical installation, water connection and mechanical work. Any adaptation is to be authorized by the manufacturer!

- **Those covers bearing a warning may only be opened by specialists!**
- The bottom and back panels are not to be cleaned by water jet.
- Protective covers and devices may not be removed due to risk of injury!
- The control system may only be opened by an expert.
- Air currents near the device resulting from improperly installed ventilation or draughts are to be avoided, in order to ensure the efficient functioning of the refrigerating unit.
- The surrounding temperature may not exceed 25 °C; the relative humidity may not exceed 60 % over a long period of time.
- Due to risk of injury, sharp objects are not to be stored loosely in the Culinario Fire & Ice.
- Any glass parts are to be treated with the necessary care in order to avoid injuries resulting from broken glass.
- Components and operating equipment may only be replaced by original parts.
- When using the cutting board, make sure that the two brackets (clamps) that support the surround of the cutting board are properly anchored to the frame of the device so that the cutting board fixture can be properly hung.






ATTENTION: Failure to do so may result in injury!

1.2 Warranty and liabilities

Basically, the "General Terms and Conditions" of the Beer Grill AG company, Allmendstrasse 7, CH-5612 Villmergen, apply in which the details of the guarantee claims are regulated. Claims of warranty are excluded if they result from one or more of the following causes:

- Improper use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are not in working condition.
- Disregard of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes to the unit.
- Insufficient maintenance of wear and tear parts.
- Unauthorized repairs.
- Force majeure.

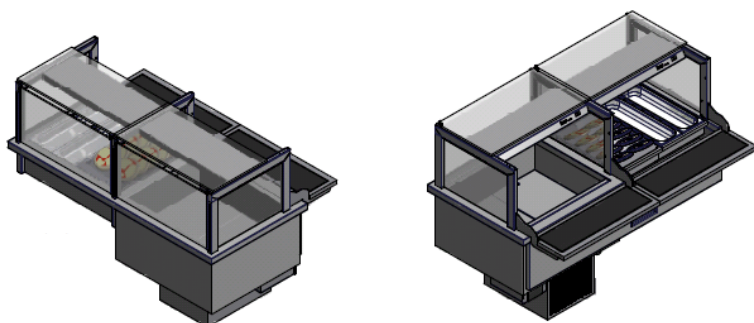
1.3 Symboles and notes

	This symbol indicates important references for the proper use of the unit. Not paying attention to these references can lead to malfunctions of the unit or adverse effects to the environment.
	Caution – hot surface! Indicates a possibly dangerous situation due to hot surfaces. Failure to observe the instruction may result in burns and/or damage to property.
	This symbol indicates potential or direct danger to the life and health of persons and/or a possibly dangerous situation. Ignoring these notices may result in dire consequences for your health and/or can lead to property damages!
	This symbol points to operation tips and especially useful information. Helps you to use all functions on your unit optimally.
	Potential equalization

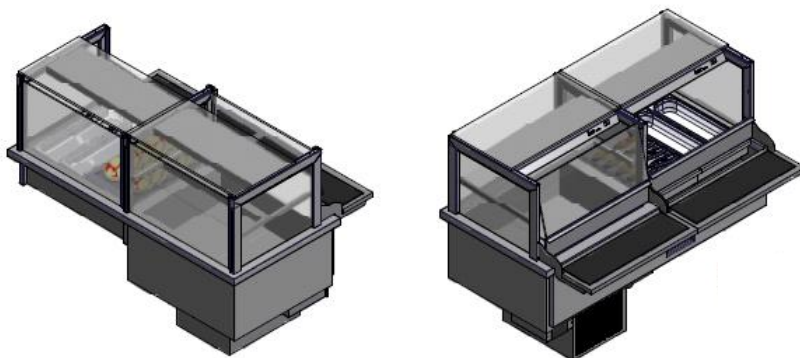
1.4 Validity

These operating instructions apply to the models:

Culinario Fire & Ice



Culinario Fire & Ice Duplex (2nd floor in the cold area)



2 Safety references

2.1 Heating with steam



It is absolutely prohibited to run the Culinario Fire & Ice with empty water bins. Therefore the water level has to be checked continuously. Use the built-in timer for this purpose. Timer with flashing light is an option and must be ordered separately.



Beer Grill AG repudiates liability for consequential damage from running the Culinario Fire & Ice without water!

2.2 Heating dry (without water)

The Culinario Fire & Ice must be equipped with dry frames (accessories).

Set lower heating elements max. to level 5!



Attention fire hazard!

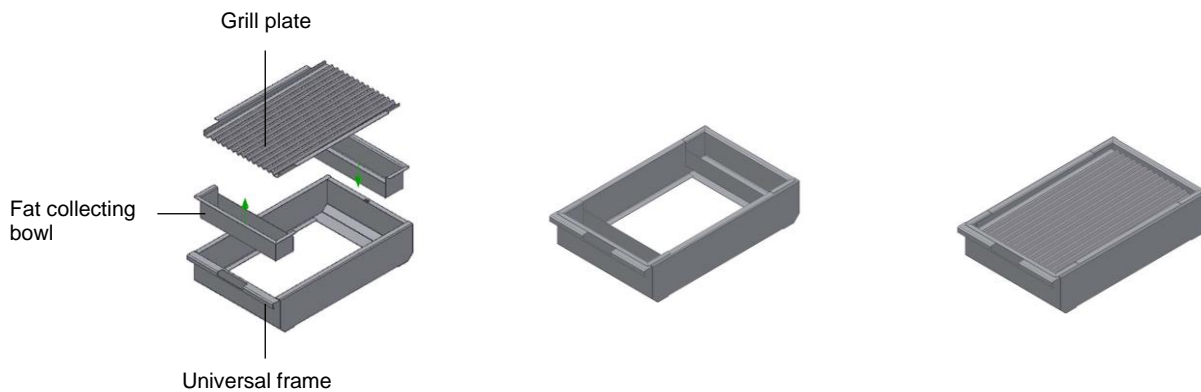
When running dry over level 5 the ceran heating plate gets very hot. Danger of fire, when oil or liquid fat drops onto hot heating plate. Therefore mount universal frame, grill plate and fat collecting bowls correctly, so fat or oil flows into bowls. Check fat or oil level in fat collecting bowls frequently and drain it if necessary (dispose oil or fat according to regulations of local authorities!).



Caution, when draining fat collecting bowls!

Oil or fat is very hot. Touch and carry bowls with protective gloves or cloth only. When lifting out fat collecting bowl be careful that oil does not slope onto heating plates (fire danger) or on hands or legs (danger of getting burned).

Never put out fire with water! Use always fire blankets. When getting burned consult doctor.



Hotty's are not suitable for grills!



2.3 Cold running

Main-/program switch in position 

2.4 Attention risk of burns!



The following parts will become very hot, when Culinario Fire & Ice is activated and, if touched, it exist danger of burning:

- Water bins and parts which are in touch with it
- Ceran plate, if heating elements switched on and until they are completely cooled down
- Shatter protection glass with bracket, lamp and housing
- Cover of illumination bridge



Before Water bins are drained (tap) and/or taken out, the Culinario Fire & Ice has to be cooled down completely. This should also happen, before a mobile Culinario Fire & Ice is displaced.

2.5 Electrical power

Switch off the device immediately in case of interruptions of power supply!



Any work carried out on the electrical units or utilities may only be performed in accordance with electrical regulations by a qualified electrician or by a person instructed and supervised by a qualified electrician.

Devices and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected from the power source and free of voltage. First, check as to whether the activated parts have indeed been disconnect-ed and are voltage-free, then ground and short them out. Insulate any adjacent parts that are also energized!

2.6 Lift evaporator

Many cooling units are equipped with gas springs, which keep the evaporator in the upright position during cleaning and service. Once the gas springs begin to weaken and are not able to keep the evaporator in the upright position anymore, they are to be removed and replaced immediately by a specialized service representative.

2.7 Procedure by lamp bursting and breakage of glass

The infrared lamps are equipped with a shatter protection. This protection prevents touching of lamps. In case of lamp bursting (infrared, LED and compact fluorescent lamps) glass shelves, sneeze screen, front and lateral glasses, proceed immediately as follows:

- Switch off and close counter.
- Self-service counter: Avoid guests taking food contaminated with glass splinters.
- Collect and replace all plates filled with food from guests, who have been nearby when the incident happened.
- Take out all food containers of the counter. Dispose food in rubbish bin (not in bin for leftovers).
- Take off shatter protection glass of defective lamp and clean it.
- Clean the device and its environment (counter and floor).
- Replace broken items.
- Refit shatter protection glass with bracket.
- Refill counter.
- Counter is again ready for operation.

2.8 Glazing / Danker of accident

Beer counters are equipped with one sheet safety glass (ESG).

Incorrect, badly mounted or damaged glass may fall out and cause serious injuries. Be sure to check all glazing before opening the self-service counter, but also after cleaning the glass (especially the front-glass) if:

- The glass is placed properly e.g.: In the lower glass holders in the intended slots (not in the rack separations, nor the discontinued racks). Both sides in the above designed mounted holders.
- The glasses have no damage. The safety glass may crack or burst due to internal tension, even without contact with the damaged edge.

Damaged edges and corners = Cut risk and insufficient support.

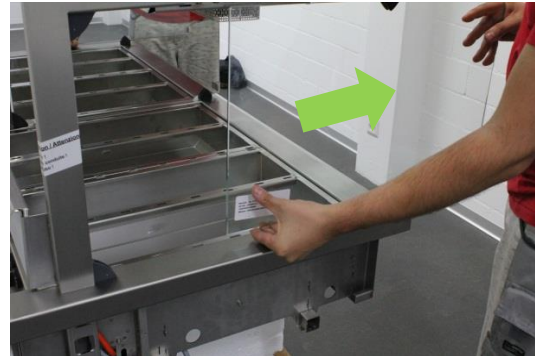
- The glass holder for damage and upper front holder (customer side) is well fitted. (Upper part must rest on the upper glass edge). These holders are glued. Loosen holders must be re-glued by qualified personnel. If the glass holder moves upwards, the upper stop ridge (arrest) of the front glass may be affected and the glass can fall out by strong contrast shock.



Damaged glass panels must be replaced immediately, glass holders refitted by qualified personnel. In a pinch, continue working without the glass panels until the required spare parts arrive.

Removing side glass panels, structure 5E

- Hold the panel with both hands, with one hand reaching from inside, the other from the outside of the side frame.
- Carefully lift the panel vertically from its holder.
- First tilt the bottom side of the glass panel towards the inside.
- Then you can carefully tilt the upper part of the pane towards the outside and finally remove the panel.

Removing side glass panels, structure 1E

- Support the panel with one hand on the front side, using your other hand to lift the panel from its holder on the back side.
- Then you can carefully pull the panel out of its holder towards the front. Take care to pull straight, **not** sideways or askew, which could damage the holder.
- To refit the panels, simply proceed in the reverse order.



Beer Grill take no responsibility for damage to glass panels due to improper handling during removal or replacement.

3 Planning site for Culinario Fire & Ice

The Culinario Fire & Ice should be placed in areas without or with a minimum of air draught. Therefore do not place the item nearby doors or in front of outlets of air conditioners, aeration- or heating systems. When planning aeration systems attend airflow speed and specially outlets of hot air heating systems.

Heat radiation and illumination

The influence of heat radiation should be reduced to a minimum. Therefore do not place the item in areas with direct solar radiation, nearby non- insulated walls and roofs heated up by solar radiation or other heat sources. Do not directly point spotlights to the Culinario Fire & Ice. Heating-up Culinario Fire & Ice reduces cooling power and increases operating costs.

4 Setting-up and installation

Use special caution when transporting or moving the device in order to avoid damage from impact, careless loading and unloading or shock. For transport and installation please note:

4.1 Set up

The Culinario Fire & Ice is wrapped in with plastic foil for protection. Remove this from the device. Also prior to commissioning, completely remove all external and internal packaging material from the device!



Do not place the Culinario Fire & Ice nearby steam producing items. This can cause increased icing in the evaporator and reduce the cooling power of the system.

Special attention

- When built-in, the condenser gets sufficient air circulation.
- The surface of the aeration slots should correspond to the surface of the condenser.
- The condenser should be accessible. Do not place anything in front of the aeration slots.



Attention disposal of drip water:

The Culinario Fire & Ice produces daily up to 10 l of drip water. A water drain tube (HD30) with siphon has to be installed by the customer. If not possible, use drip water bowl.

4.2 Levelling

The devices have to be levelled, so that water covers the whole ground of the water bins.

4.3 Blocking castors

Mobile models have to be equipped with two castors with blocking system. These have to be blocked before start working.

5 Connecting of Culinario Fire & Ice

Connection and start-up have to be done by a skilled/trained person only. For connection of Beer Marie proceed as follows:

- a) Check up if electrical data of mains correspond with those on the rating plate of the Culinario Fire & Ice. The rating plate is placed on the bottom right (view from the operator side) of the cover plate to the right of the main switch.
- b) Connection to conform to IEC resp. CEI 335-1 and local regulations, i.e. fit the mains plug to the oil-resistant connecting cable and connect to a mains socket. For a permanent connection, an all-pole main switch with at least 3 mm contact clearance is to be provided.
- c) Culinario Fire & Ice has to be connected to a potential-equalisation system (conform to VDE 0700, part 36/IEC 335-2-36).
- d) Take off adhesive label "Attention electric cable in tube" (on side bracket).
- e) The electric socket must be accessible after mounting or installation of the equipment. Replacement of the cable must be carried out only by the manufacturer, service technician, or authorized dealer.

5.1 Power switch

Your Culinario Fire & Ice is equipped with a power switch. The power switch disconnects your device from the mains.



6 Guidelines cold area

6.1 Purpose of use

The refrigerated wells have been specially developed for mounting in food and dispensing counters. They are suitable for the refrigeration and presentation of foodstuffs and drinks at temperatures ranging from +4 °C to +12 °C.



Culinario Fire & Ice are not suitable for chilling foods. Any products to be presented have to be chilled to the temperature required before being placed in the unit.

We recommend that the device be turned off outside the operating hours when it is not in use.



Before the device are filled, please wait until the desired temperature has been reached. Do not fill with hot foods and do not overfill!

6.2 Intended use

The drop-in refrigerated wells conform to current state-of-the-art technology, are constructed in accordance with the recognized safety regulations and are reliable. However, health and/or lifethreatening circumstances could arise for the user or a third party or damage could be done to the device or other property or equipment should the unit be operated by non-trained personnel in a manner that is improper or non-conform.

The device may only be operated in a technically acceptable condition and in accordance with all regulations, safety regulations and conscious of risks with regard to the operating instructions! Any other uses beyond those intended are to be considered as not being in compliance with the regulations. The manufacturer/supplier is not liable for any damages resulting from such actions. The user bears the entire risk. Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping with the inspection and maintenance regulations.

After cleaning the device is to be checked for any loose connections, shears and damages. Any defects found should be repaired. The device is not to be used for non-operating purposes. Any changes to the units are to be made solely by the manufacturer!

When replenishing the refrigerant only use the refrigerant indicated on the label. Refilling is only to be carried out by authorized service personnel.

6.3 Improper use

The Culinario Fire & Ice are not suitable for chilling foods. No foodstuffs having a higher temperature than indicated are to be filled into the tubs. Safe operation at temperatures of less than +2 °C is not possible.

The ventilation slots in the front and back panels of the display area may not be covered as doing so will result in cutting off air circulation and preventing the cooling function.

6.4 Safety notes

All safety regulations were followed during manufacturing, particularly the VDE regulations (Association for Electrical, Electronic & Information Technologies) and international CEE regulations. The device was subject to a comprehensive final check at the plant.

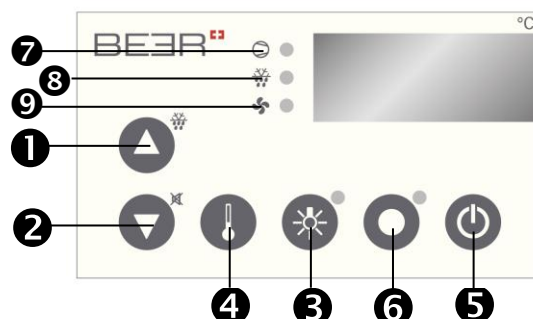
7 Operating manual cold area

7.1 Switch on the cooling unit

The refrigerating unit is switched on and off by pressing the STANDBY button (5).

Above the buttons there is a digital display of the cooling regulator. This field shows the medium temperature and any errors.

Before filling the Culinario Fire & Ice with food, please wait until the desired temperature has been reached.



Button 1	UP	<ul style="list-style-type: none"> By pressing this button the parameter value is increased. Defrosting can be started any time by pressing the UP button for 3 seconds.
Button 2	DOWN	<ul style="list-style-type: none"> By pressing this button, the parameter value is reduced. The DOWN button, among other functions, can acknowledge an alarm.
Button 3	LIGHTING	<ul style="list-style-type: none"> Switch for external lighting (if available).
Button 4	SET	<ul style="list-style-type: none"> While SET button is pressed, the set-point is indicated. The SET button is also needed for parameter setting.
Button 5	STANDBY	<ul style="list-style-type: none"> With this button, the cooling can be switched to standby mode or switched on again.
Button 6	Empty	
Lamp 7	Cooling mode	
Lamp 8	Defrost mode	
Lamp 9	Fan	

7.2 Temperature setting

The interior temperature is regulated by an electric temperature regulator. This is located underneath the refrigerated well and is easily accessible. On the service side the refrigerated well is set at a temperature of 6 °C. Your desired temperature can be set by holding down the **SET** button **(4)** and simultaneously pressing **UP** button **(1)** for higher temperatures or **DOWN** button **(2)** for lower temperatures.



The desired value can only be set within a certain range in order to prevent any operating errors.

After resetting the temperature some time needs to pass before the desired temperature has been achieved. Please check the interior temperature a few hours afterwards with an exact thermometer and reset the thermostat if needed.

Depending on the surrounding temperature and humidity, the interior temperature is not to be set too low as this could lead to icing on exposed areas of the cooling element. This will interfere with the cooling performance and with the continuous defrosting which has been set by your specialized dealer for a certain interval.

7.3 Manual defrosting

Defrosting can be started any time by pressing the **UP** button for 3 seconds. During the process of defrosting the respective LED is illuminated. The LED flashes if defrosting is requested, but may not be started yet due to interlock conditions.

7.4 Lighting

External lighting of the refrigerated well can be connected to the cooling regulator and is then switched on and off by pressing button **(3)**.

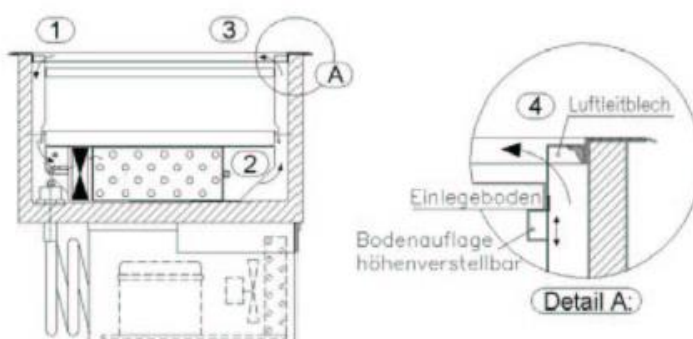
8 Functional description

Drop-in refrigerated well, ventilated

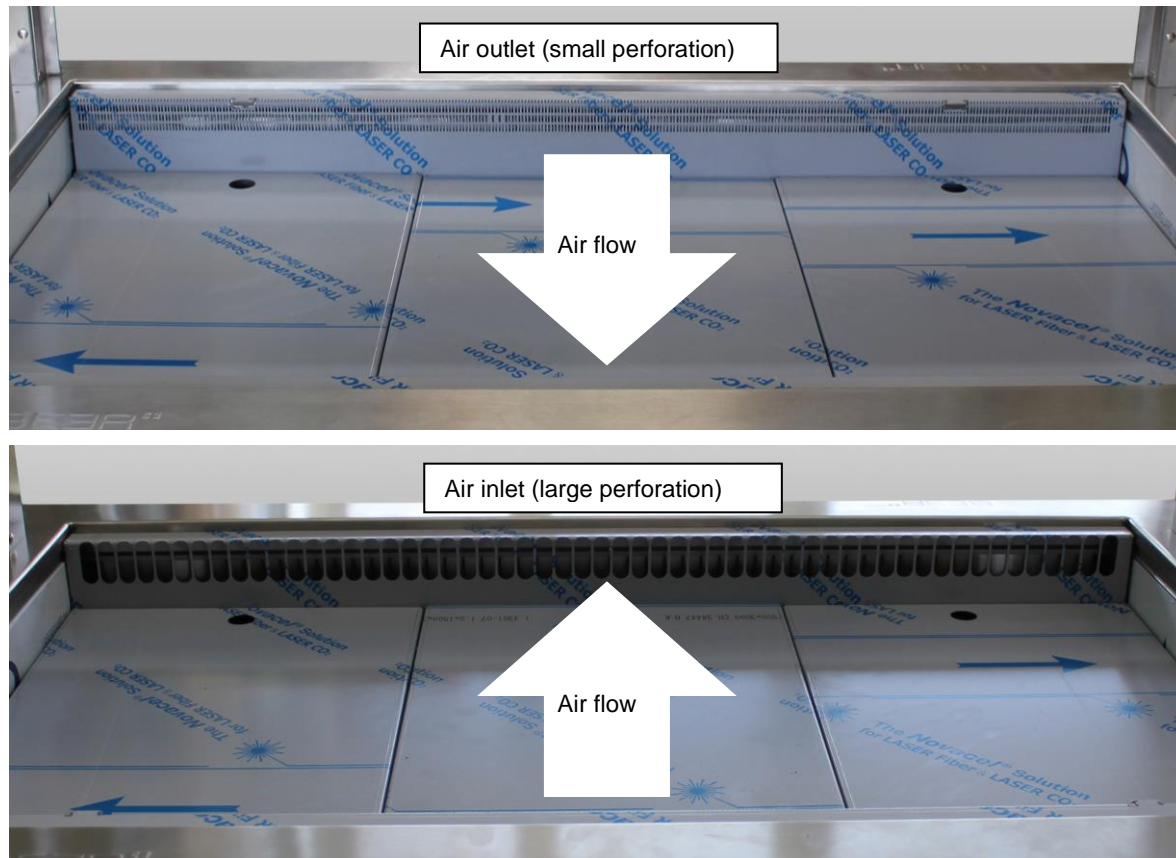
The goods being presented are cooled in drop-in wells with ventilation by means of a directed cold air haze.

This air haze is moved by means of ventilators which suck the air from the goods area through a return air duct (1). The air then enters the evaporator below the goods display panel (2), circulating evenly. At the same time it is cooled down and blown into the goods area through an incoming air duct (3). The airflow takes place via an angled ventilation plate (4). By exactly determining the components very even air distribution is obtained. This functionality can only be guaranteed if the incoming and return air ducts are kept clear and the cold air haze is not impaired.

This functionality can only be guaranteed if the incoming and return air ducts are kept clear and the cold air is not impaired.

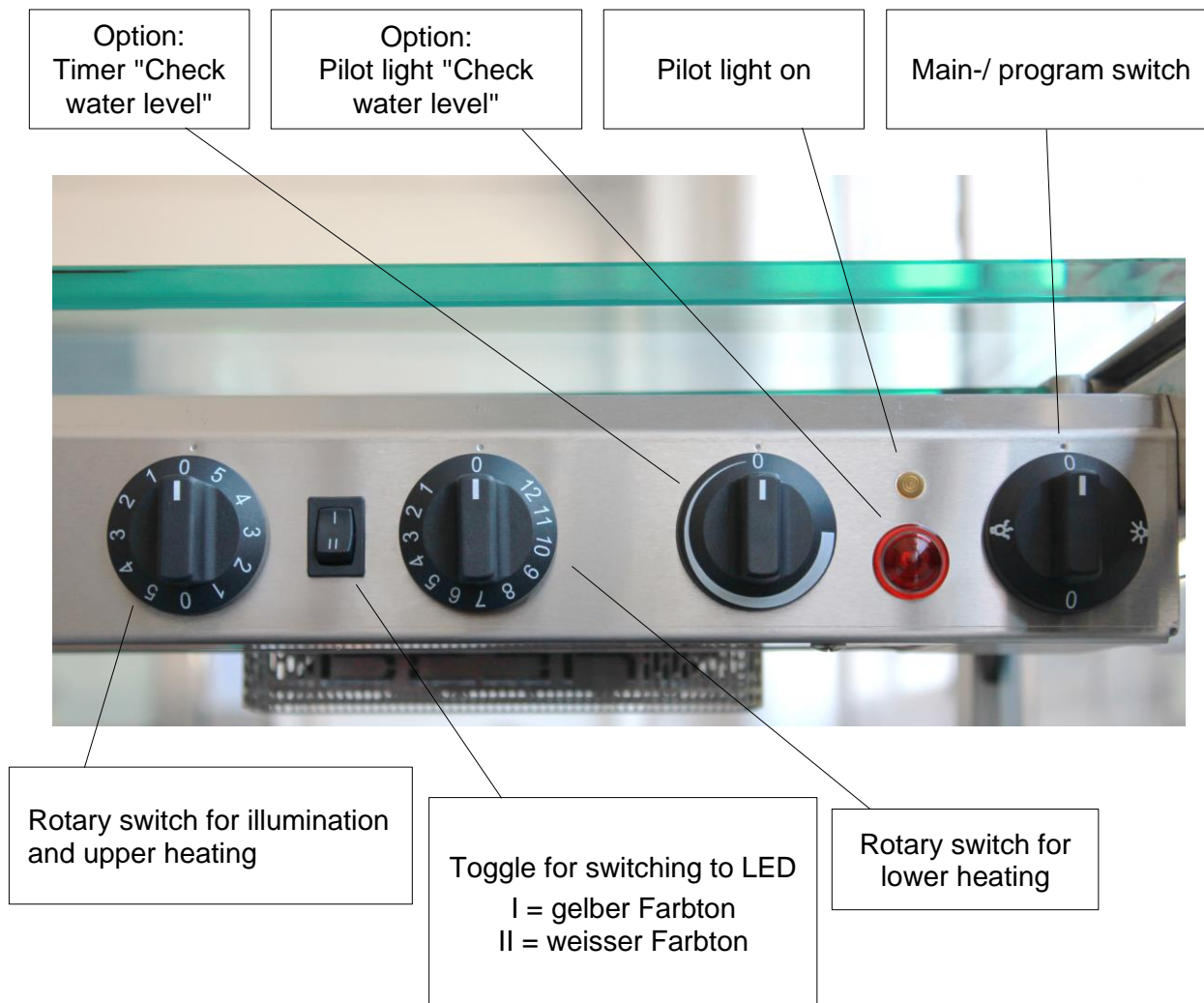


8.1 Air circulation



9 Operating manual warm area



9.1 Device control (light-/heating channel)



9.2 Switch on the device

Turn knob of main-/ program switch to the desired operation mode. Pilot light orange on.

9.3 Operating modes

- 0 Device off
-  For hot food display
-  For neutral or cold food display (on crush ice)

Lower heating

Turn knob of the required GN section to the desired level (0 – 12).
0 = off, 1 = min. power, 12 = max. power



With the option of a timer "Check water level" please turn first the timer knob clock-wise up to the stop, then the lower heating will start running.

Illumination & Upper heating

Turn knob of the required GN section to the desired level (0 – 5).

- 0 = Illumination for neutral- or cold food display (on crush-ice)
- 1 – 5 = Illumination and upper heating for hot food display

- 1 = min. upper heating power
- 5 = max. upper heating power

Level 1 – 5 only activated if main/program switch is on position hot food display!

Level 5 has no function if main/program switch is on position neutral/cold display!



Do not run the Culinario Fire & Ice with empty water bins on hot/wet mode. Fill water bins up to the marks with water.



For hot/dry mode replace bins by universal frames. For dry running set lower heating elements max. on level 5.

**Recommendation:**

Use warm and decalcified water only. If you do not use distilled water, we recommend adding maximum 1 tablespoon of vinegar into the water. A higher concentration or the use of other additives such as synthetic Products, may damage the material or cause food spoilage.

9.4 Option Timer - check water level

When working with water bins, always fill them with water. Assure to turn the timer knob to the right until it stops.

After a set time of maximum 120 minutes, the lamp starts to flash and the bottom-heat turns automatically off. Check the water level and add water if necessary. Afterwards wind the timer again. The bottom-heat will turn on again.

**Risk of burns!**

The heating elements under the ceran-glass and the heating channel reaches its working temperature in a short time. Ceran-glass, base plate, lower part of water bins and heating channel become very hot.

10 Cleaning



The Culinario Fire & Ice is an electrical device. Disconnect the device of the mains (pull of plug switch off main switch or take off fuses).

Detergents

Use a smooth cloth and a usual, non-abrasive household cleaner. Do not clean the silicone joints of the ceran heating element (heating below) with any cleaning agent. The silicone joints may decompose due to residues of cleaning agent.

Absolutely prohibited

Hosing down the Culinario Fire & Ice, using a pressure cleaner. Cleaning under running water or in professional dish washing machine.

Water bins

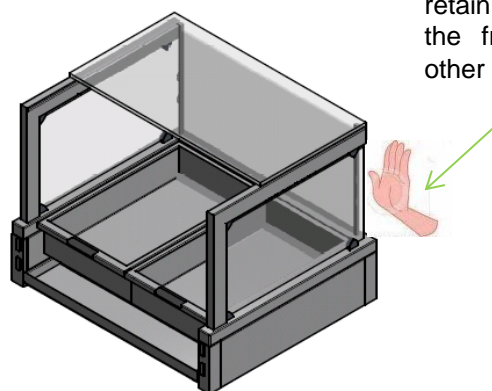
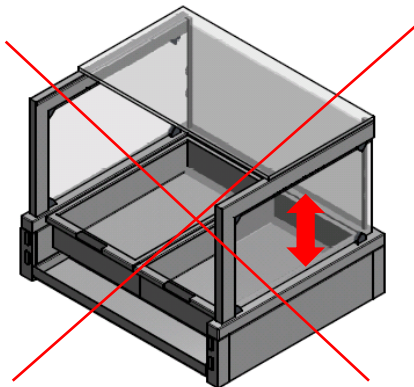
Water bins can be cleaned in professional dish washing machines. Water bins have to be checked regularly for scale and, if necessary, must be cleaned with a food proof decalcifier. Following decalcification, the water basins must be thoroughly rinsed with water.

**Important information:**

Scale reduces heat transmission to the water in water bins. Water does not achieve the necessary temperature for creating steam. In the heating-zone a heat accumulation will be created. This can cause damage to the ceran-glass, the silicone joint and later to the heating element!

Glass panes can be accidently lifted out of their holders during cleaning. To avoid this, proceed according to the following instructions:

Do not clean glass panes with vertical wiping motions. Clean glass panes with horizontal movements only, so that the panels cannot be lifted out of their holders. This applies to all glass structures.



Important: When cleaning a 1E cabinet, additionally retain the glass panel on the front side with your other hand.

10.1 Special cleaning hints for the cold area

Remove the inner tub (1) (inner well (4) and side panel (2 + 3)) from the refrigeration well and tilt the evaporator (5), then sway the lock (6) to the left. Now the evaporator is fixed and you can clean the interior (7). First of all remove crass dirt to avoid a blockage of the drain.

Picture 1



Picture 2



Picture 3



Picture 4



Picture 5



Picture 6

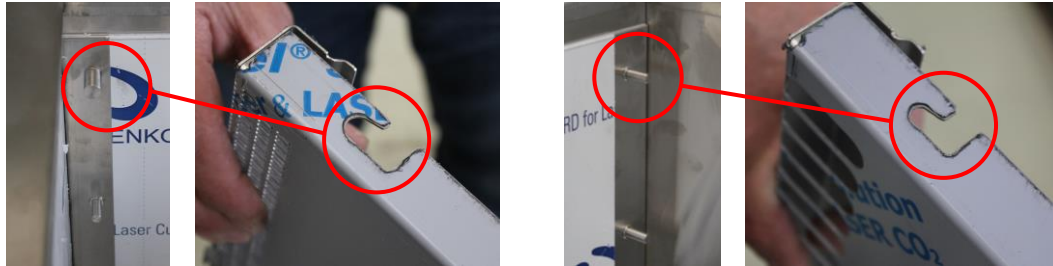


Picture 7



The evaporator and the interior (7) have to be cleaned with lukewarm soap water. Fan in low voltage, which allows for danger-free rinsing of the evaporators and the fan with a hand spray. Always dry the interior after cleaning. After cleaning lift the evaporator, remove the lock and drop the evaporator, drop in the inner tub (1), position the hanging track and drop in the inner well.

Pay attention to the correct side when inserting the air deflectors!



Large bolt = Air outlet

Small bolt = Air inlet

- Never clean the rear or the bottom of the tub with a water hose or a scrubber. Avoid flowing water near these areas.
- All other surfaces can be cleaned with soft detergents or water.
- If the condenser is contaminated it has to be cleaned with a broom or a vacuum cleaner.
- **Do not close or put any objects in front of the condenser openings for fresh air because otherwise the refrigerating power will be reduced.**



Caution!

After all cleaning has been completed the refrigeration well has to be returned to its original state in order to guarantee efficient operation!

In addition to daily cleaning, service and maintenance of the cooling cabinet is required to be carried out in regular intervals by qualified specialists.

11 Maintenance

When replacing lamps and heating elements please note:

LED (Fluorescent compact lamps)

Only use replacement lamps with splinter protection, the same power and light color.

Leuchtstofflampen

Depending on use attend light color of lamps! Use only lamps with identical power consumption. Lamps with other power consumption can destroy ballasts. Use only lamps with shatter proof foil!

Infrarot Strahler

Use only lamps with **max. 300 Watt**. Lamps with higher power consumption become hotter. This heat can destroy the electric installation and increases the danger of burning.

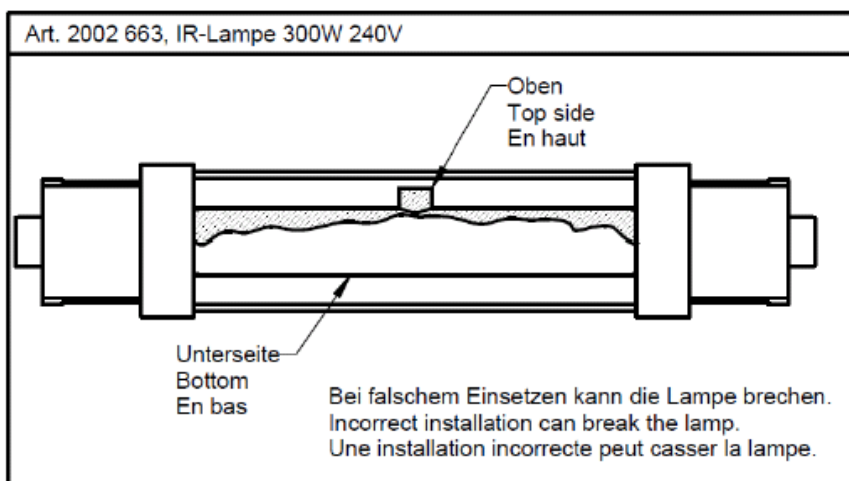


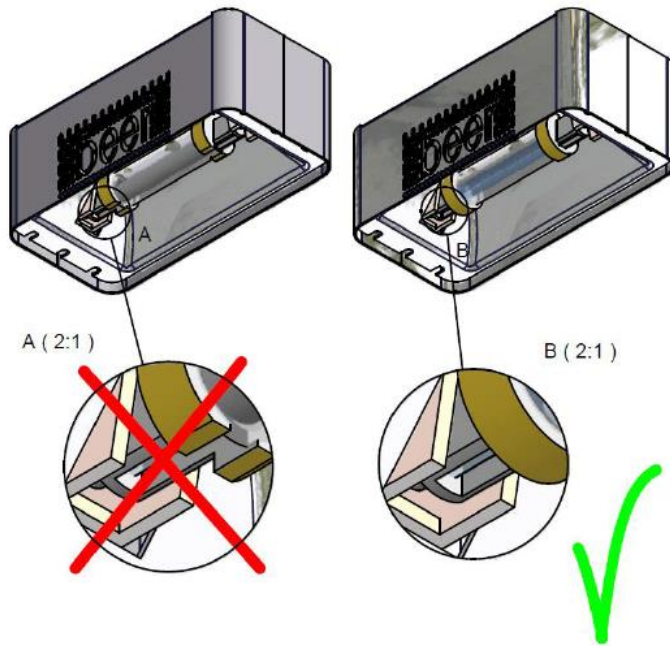
Attention!

Infrared lamps with less than 300 Watt have not enough power and the food cool down very rapidly.

Correct insertion of the new Infrared-Heater

When inserting the new Infrared-Heater with the incl. integrated splinter shield, it must be taken into consideration, that the lamp be inserted exactly according to the following drawings:





Attention risk of burns!

In order to guarantee efficient operation of the refrigerated well along with optimum presentation of the goods, the entire technological equipment has to be checked and maintained regularly.

The following should be done:

- Complete cleaning of the entire refrigerated well
- Checking the ventilator for functionality
- Checking the thermostat setting
- Checking the temperature of the drop-in refrigerated well
- Checking and cleaning the drainage lines and drip water evaporation
- Checking the gas spring on the evaporator
- Cleaning the condensers on the cooling unit
- Checking the amount of refrigerant
- Making a security check of the unit



We recommend an annual service by your specialist for cooling units. On request we can provide you with addresses or you can also contact our customer service.

12 Guide to install the touch-guard (optional)

Hold the touch-guard with both hands.



Slightly pull apart.



Clam the touch-guard on the lamp cover.



13 Trouble shooting

Before requesting service, please check the following:

If the unit is not working at all, please check whether:

- | | |
|--|---------------|
| • The power supply is interrupted | self-checking |
| • A fuse has blown | self-checking |
| • The plug is firmly in the socket | self-checking |
| • Power has been switched on | self-checking |
| • The electronic has been properly set | self-checking |

The refrigeration equipment is working, but incorrect:

The products are too warm or too cold:

- | | |
|---|-------------------------|
| • Is the condenser clean | self-checking |
| • Is the surrounding temperature too high | self-checking |
| • Is there too much food or is it too warm | self-checking |
| • Has the evaporator not been defrosted | self-checking |
| • The refrigerated well is subject to strong draughts | self-checking |
| • The cooling unit is malfunctioning | customer service |
| • The cooling regulator is set wrong | customer service |

The evaporators are constantly iced up:

- | | |
|--|-----------------------------------|
| • Defrosting does not begin
initiate manual defrost, if no remedy | customer service |
| • The ventilations are not running | customer service |
| • The air circulation in the well is blocked | clear the ventilation
openings |

Status display and error notification

Message	Cause	Measures
Temperature The display flashes	Temperature too high or too low	<ul style="list-style-type: none"> • Check temperature in the unit. • Temp. to high: relocate food, let the unit check by service engineer. • Temp. to low: check food, let the unit check by service engineer
E0 The display flashes	Refrigerating chamber sensor F1 error, fault or short-circuit	<ul style="list-style-type: none"> • Call manufacturer of unit. • Unit has switched to emergency cooling. • Check food temperature.
E1 The display flashes	Sensor F2 error, fault or short-circuit	<ul style="list-style-type: none"> • Cooling system works, no immediate danger. • Call manufacturer of unit for check.
EP The display flashes	Data loss at parameter memory	<ul style="list-style-type: none"> • Unplug the unit. • Press and hold down buttons (4) SET and (1) UP and plug the power plug back into the socket. By doing so the electronic will re-program itself. • If Error occurs again please contact customer service.

Message	Cause	Measures
Hi	Overtemperature, temperature above the alarm limit from parameter □□	
Lo	Undertemperature, temperature below the alarm limit from parameter □□	
E1L	Error on the sensor F1, short-circuit	Control of the sensor F1
E1H	Error on the sensor F1, fault	Control of the sensor F1
E2L	Error on the sensor F2, short-circuit	Control of the sensor F2
E2H	Error on the sensor F2, fault	Control of the sensor F2
E3L	Error on the sensor F3, short-circuit	Control of the sensor F3
E3H	Error on the sensor F3, fault	Control of the sensor F3
E4L	Error on the sensor F4, short-circuit	Control of the sensor F4
E4H	Error on the sensor F4, fault	Control of the sensor F4
E5	Door open too long	Close the door
E6	High pressure fault	Control: Condenser fan and dirt
E7	Low pressure fault	System leaks, too little refrigerant
E10	External alarm	
EP0	Internal error control display	Repair control display
EP1	Error in the parameter memory	Check all parameters
EP2	Error in data memory	Repair control unit
Pr	Internal: test mode	Disconnect the controller from the mains plug for a moment. If the message does not disappear -> Repair
rtc	Error of the lower clock	Reset the clock. If the error does not disappear -> Repair

Errors **EP0** and **EP1** disable the controller. Only when the error has been eliminated, the controller is unlocked. The error **EP0** (and **EP2**) can only be eliminated by repair. The errors are displayed alternately with the currently measured temperature.

Should the options listed not be the cause of the error, please contact customer service.

Master password

All passwords can be changed by the parametrization. If you have forgotten a password, you have the option of parametrizing the controller with a master password and in particular to look up the forgotten password and/or change it. This requires the following steps:

1. Switch off the power supply to the controller (disconnect from mains or switch off power supply).
2. Press the key **ON**, **OFF** and **SET simultaneously** and switch on the power supply again.
3. Now a ("Challenge-") number appears for 5 seconds in the display. Do not disconnect the power supply under any circumstances, otherwise the number will be invalid. With this number you can call us in Sales, Tel. 0711 / 68661-0 and obtain the master password ("Response"). Enter this master password in the 1st operating level at **PA**.

IMPORTANT:

Even if you should not have forgotten this password, here you **must** enter the master password! If the password is accepted, you are in the parameter selection level and all passwords are deactivated. By simply pressing the key **SET** (display- - -), you can change to the appropriate parameter level.

The master password is no longer required. The passwords remain deactivated until the controller is again disconnected from the power supply. Should you be thrown out of the parameter level, just simply press the key **SET** at **PA** and you will again be in the parameter selection level.

Should the options listed not be the cause of the error, please contact customer service.



We are not liable for loss of goods, even if the Culinario Fire & Ice is still covered by warranty. It is therefore recommended that the temperature of the device be checked periodically.

14 After sales service

The device may no longer be used if components have failed or no longer function properly. In this case, the Culinario Fire & Ice must be repaired by a qualified technician or by the Beer Grill customer service.

Important!

When contacting after sales service always indicate serial number and type (on power rating shield) of the device.

For faults that affect the warm area:

Schweiz: Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Service-No. +41 (0)56 618 78 28

Germany: SERVATOR ServiceLine GmbH
Lindenweg 36 – 42
D-97999 Igersheim

Service-No. +49 (0)7931-55555

Austria: Carrier Kältetechnik Austria Ges.mBH
Altwirthgasse 6 – 10
A-1230 Wien

Service-No. +43 (0)810 955 033

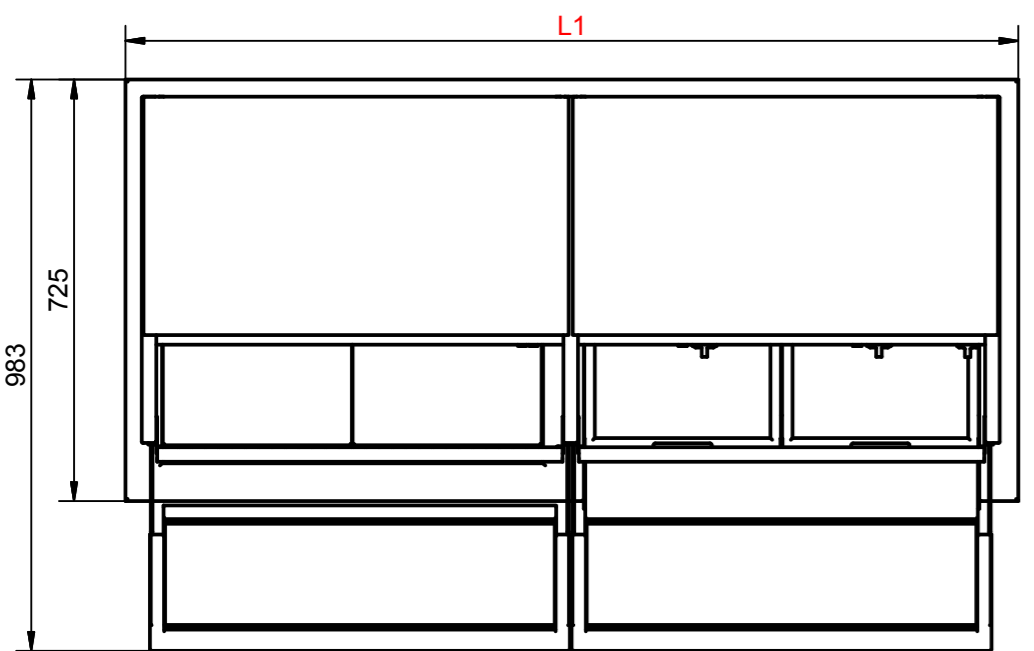
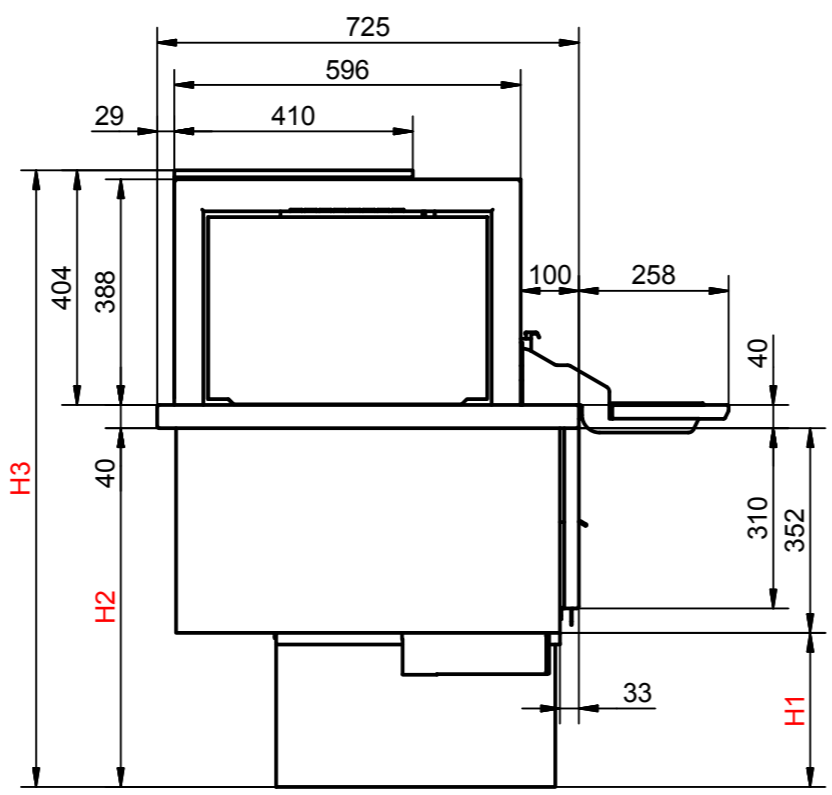
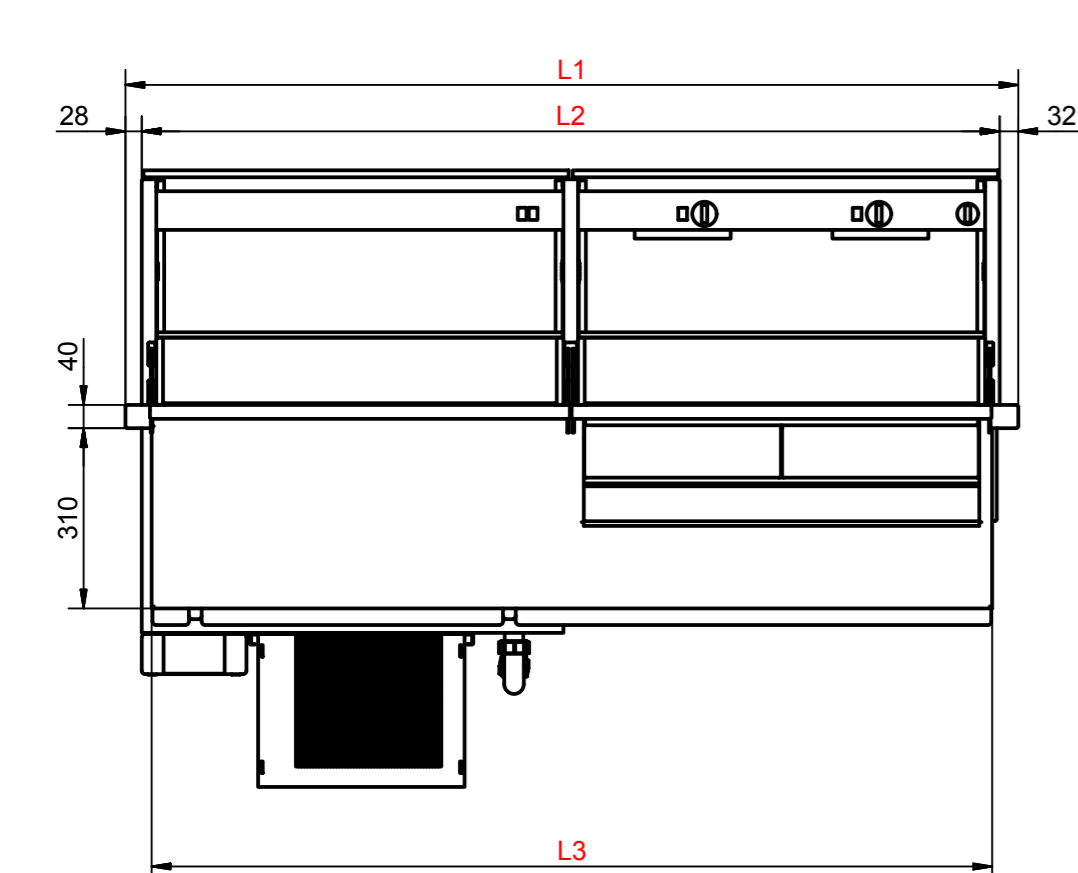
For faults that affect the cold area:

Schweiz: LKS Kälte Schweiz AG
Netzibodenstrasse 32
CH-4133 Pratteln

Service-No. +41 0800 800 050

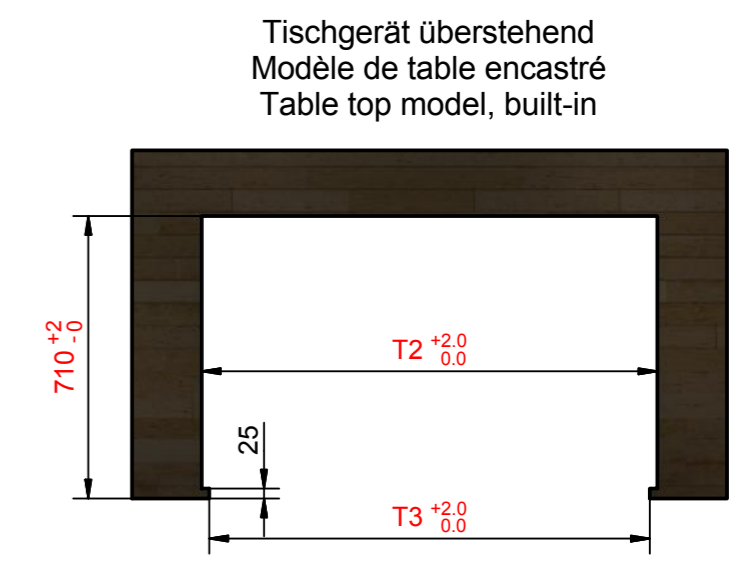
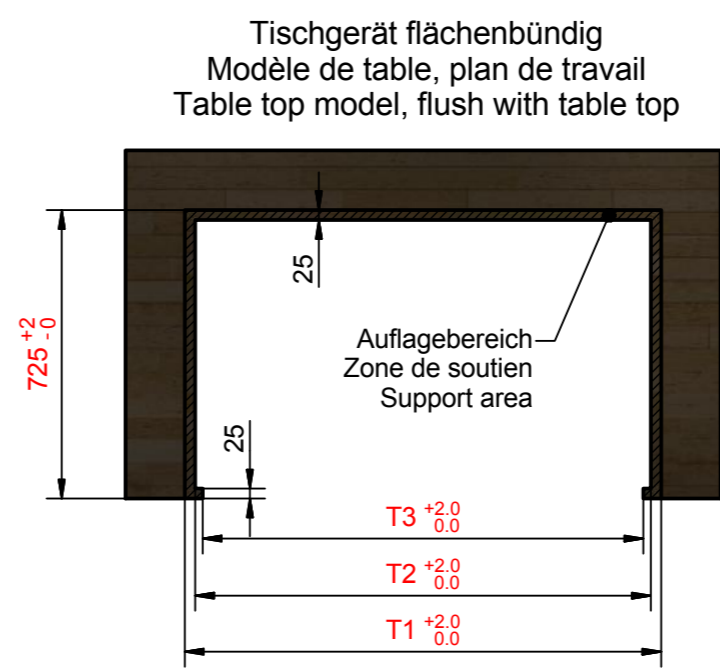
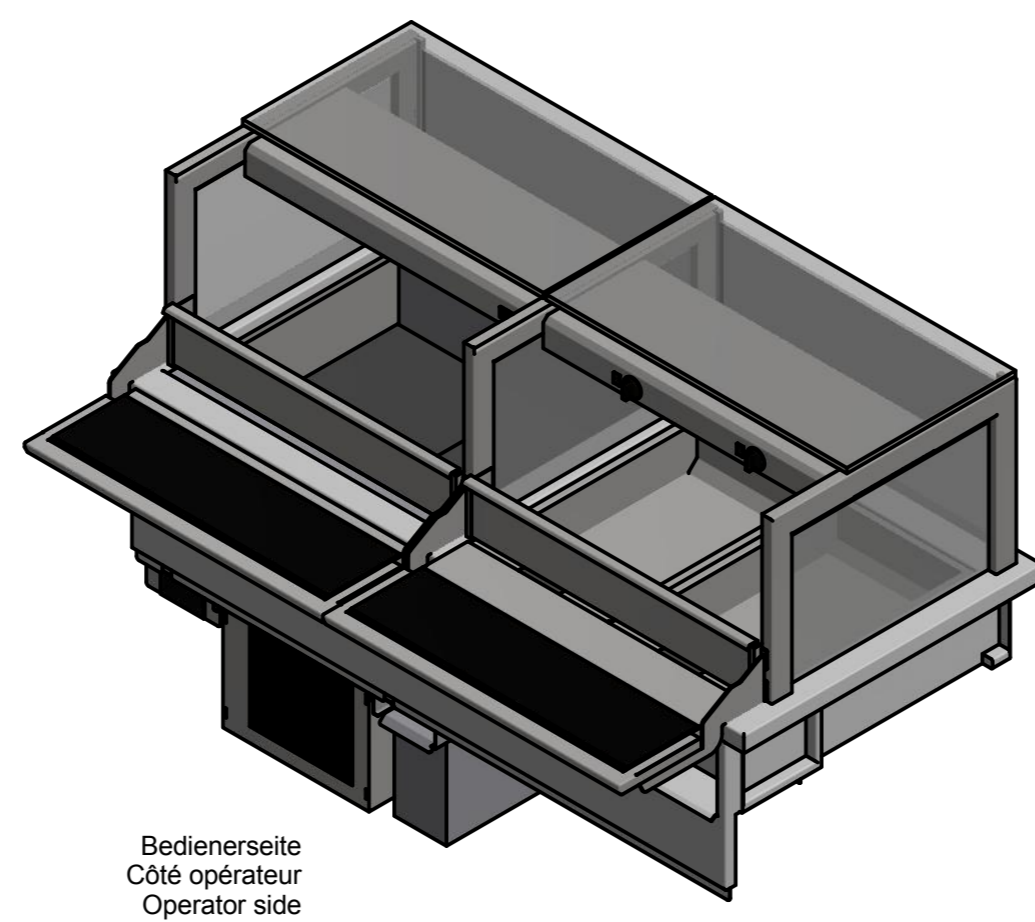
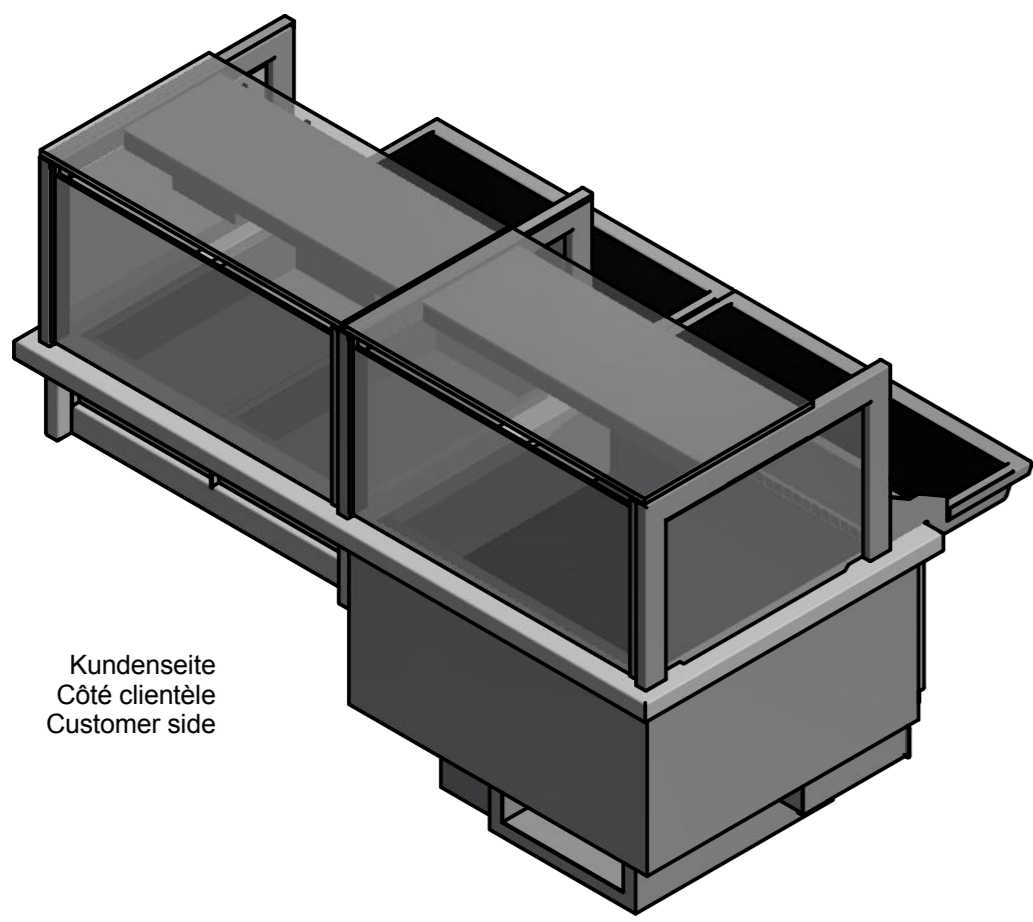
15 Appendix

Drawing 15Ma100-00	Technical data sheet, 5E 400, EK
Drawing 15Ma101-00	Technical data sheet, 5E 400, ZK
Drawing 15Ma102-00	Technical data sheet, 5E 450, EK
Drawing 15Ma103-00	Technical data sheet, 5E 450, ZK
Drawing 15Ma104-00	Technical data sheet, 5E 450 Duplex, EK
Drawing 15Ma105-00	Technical data sheet, 5E 450 Duplex, ZK

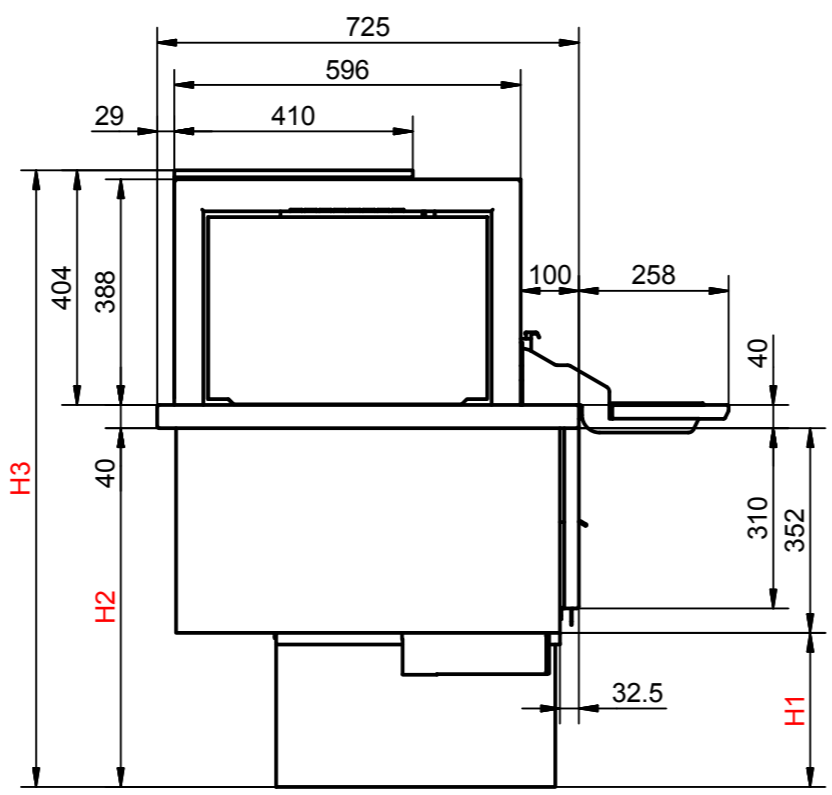
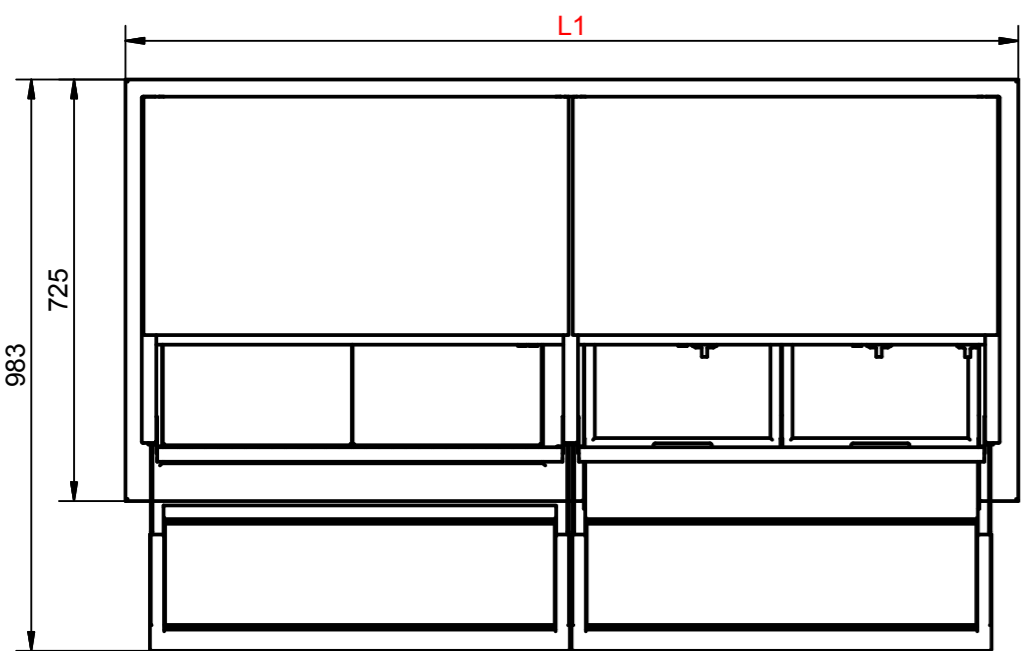
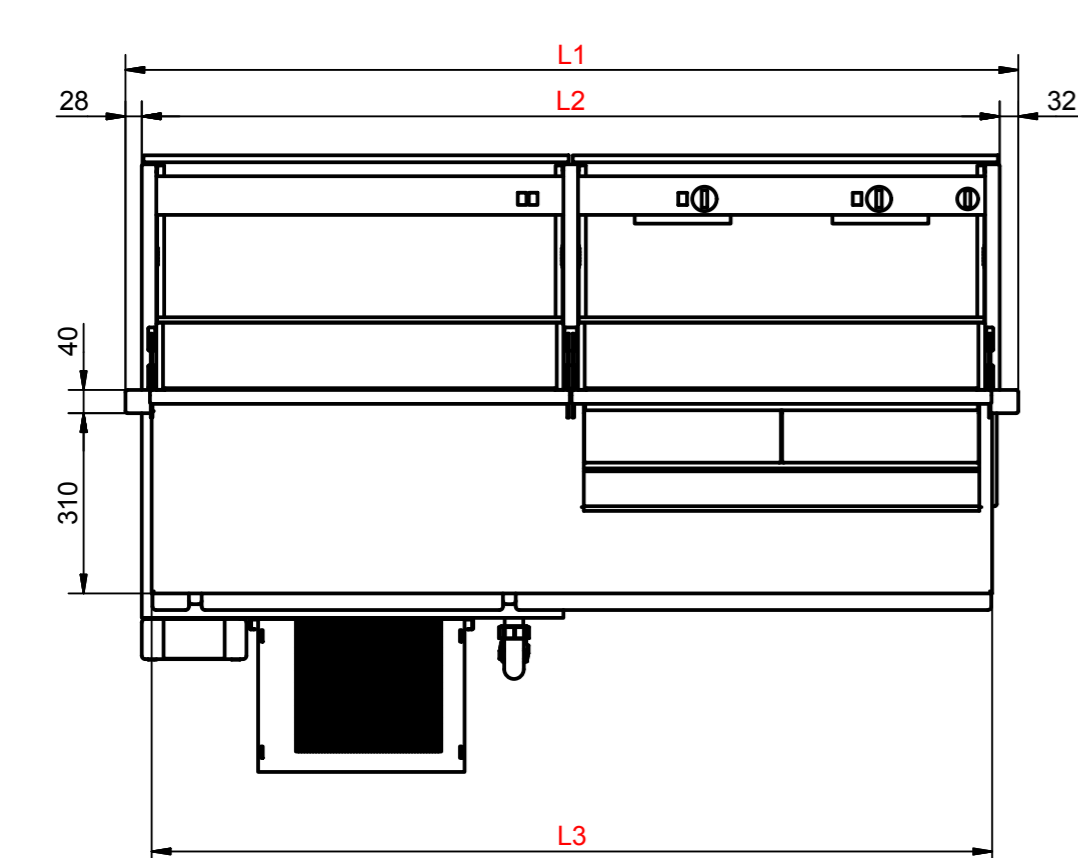


Fire & Ice

GN	2	3	4	5	3	4	5	6
Warm/Kalt	1K/1W	2K/1W	3K/1W	4K/1W	1K/2W	2K/2W	3K/2W	4K/2W
Master Art.Nr.	3U22x12	3U32x22	3U42x32	3U52x42	3U32x12	3U42x22	3U52x32	3U62x42
Easy Art Nr.	3V22x12	3V32x22	3V42x32	3V52x42	3V32x12	3V42x22	3V52x32	3V62x42
L1 [mm]	915	1195	1535	1875	1255	1535	1875	2215
L2 [mm]	855	1135	1475	1815	1195	1475	1815	2155
L3 [mm]	825	1105	1445	1785	1165	1445	1785	2125
H1 [mm]	325	265	265	265	325	265	265	265
H2 [mm]	677	617	617	617	677	617	617	617
H3 [mm]	1121	1061	1061	1061	1121	1061	1061	1061
T1 [mm]	917	1197	1537	1877	1257	1537	1877	2217
T2 [mm]	865	1145	1485	1825	1205	1485	1825	2165
T3 [mm]	827	1107	1447	1787	1167	1447	1787	2127
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Elektrischer Anschluss CH								
Leistung [W]	1435	1475	1720	1850	2435	2475	2720	2850
Max. Nennstrom [A]	6.2	6.4	7.5	8.0	9.0	9.0	9.0	9.0
Stecker	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	1435	1475	1720	1850	2435	2475	2720	2850
Max. Nennstrom [A]	6.2	6.4	7.5	8.0	10.6	10.8	11.8	12.4
Stecker	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
Puissance électrique [W]	1435	1475	1720	1850	2435	2475	2720	2850
Courant nominal max. [A]	6.2	6.4	7.5	8.0	9	9	9	9
Fiche	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	1435	1475	1720	1850	2435	2475	2720	2850
Max. nominal current [A]	6.2	6.4	7.5	8.0	9	9	9	9
Plug	no	no	no	no	no	no	no	no
Length of cable [m]	3	3	3	3	3	3	3	3

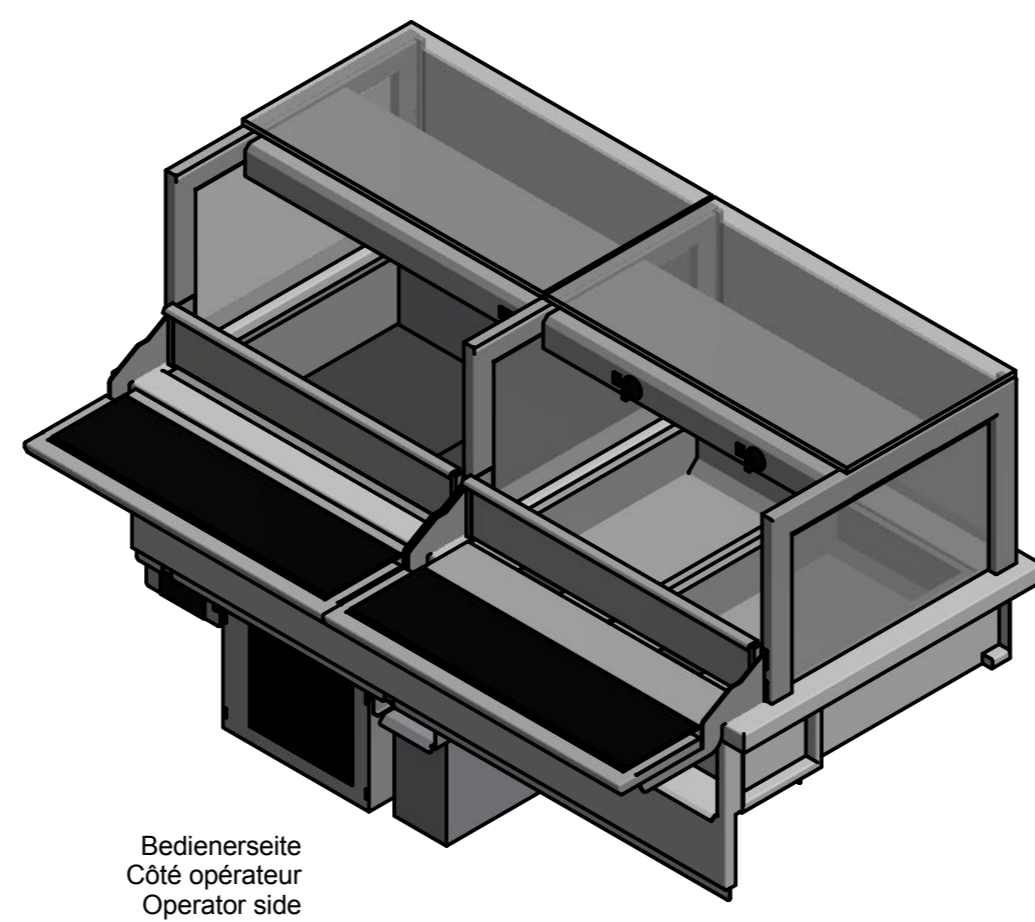
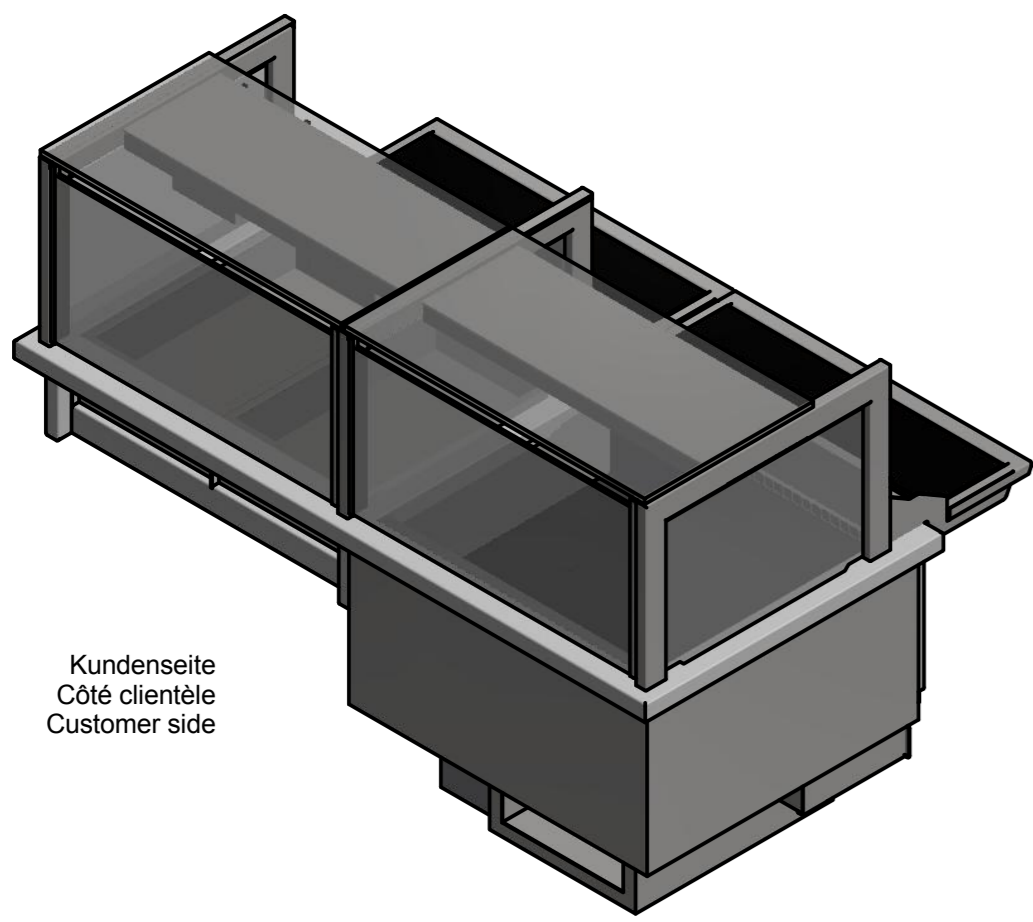


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	A	25.09.2012	EAF	Aufbau 5E		Ers. für:
	Ind.	Datum	Name	Aenderung		Komm.
Fire & Ice - Einbau, Var. 5E(400), EK Technisches Datenblatt						Gezeich. F.Schuler 23.02.2011 Geprüft Massstab Format Blatt 1 % A2 von 3
BEER						Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beerg grill.com
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						15Ma100-00B

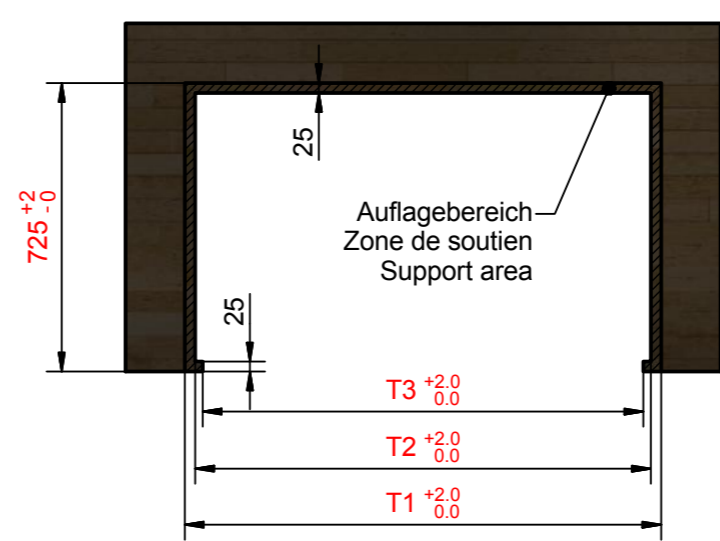


Fire & Ice

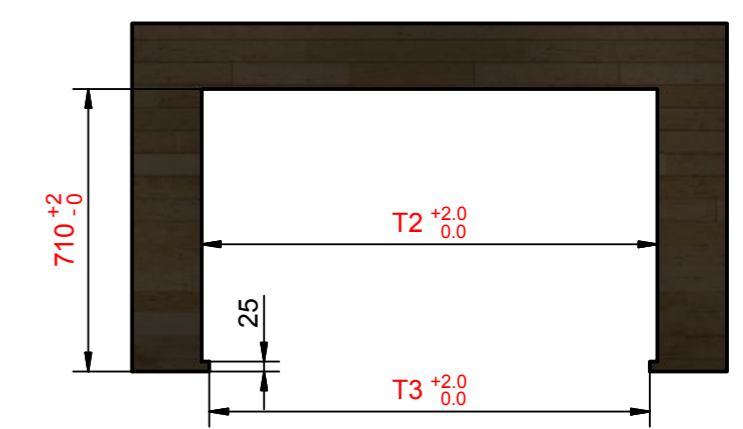
GN	4	5	6	7	5	6	7	8
Warm/Kalt	1K/3W	2K/3W	3K/3W	4K/3W	1K/4W	2K/4W	3K/4W	4K/4W
Master Art.Nr.	3U42x12	3U52x22	3U62x32	3U72x42	3U52x12	3U62x22	3U72x32	3U82x42
Easy Art.Nr.	3V42x12	3V52x22	3V62x32	3V72x42	3V52x12	3V62x22	3V72x32	3V82x42
L1 [mm]	1595	1875	2215	2555	1935	2215	2555	2895
L2 [mm]	1535	1815	2155	2495	1875	2155	2495	2835
L3 [mm]	1505	1785	2125	2465	1845	2125	2465	2805
H1 [mm]	325	265	265	265	325	265	265	265
H2 [mm]	677	617	617	617	677	617	617	617
H3 [mm]	1121	1061	1061	1061	1121	1061	1061	1061
T1 [mm]	1597	1877	2217	2557	1937	2217	2557	2897
T2 [mm]	1545	1825	2165	2505	1885	2165	2505	2845
T3 [mm]	1507	1787	2127	2467	1847	2127	2467	2807
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Elektrischer Anschluss CH								
Leistung [W]	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Max. Nennstrom [A]	3435	3475	3720	3850	4435	4475	4720	4850
Stecker	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Kabellänge [m]	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Elektrischer Anschluss D								
Leistung [W]	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Max. Nennstrom [A]	3435	3475	3720	3850	4435	4475	4720	4850
Stecker	14.9	9.0	9.0	9.0	19.3	19.5	20.5	21.1
Kabellänge [m]	Schuko	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Puissance électrique [W]	3435	3475	3720	3850	4435	4475	4720	4850
Courant nominal max. [A]	9.0	9.0	9.0	9.0	9	9	9	9
Fiche	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
electrical power [W]	3435	3475	3720	3850	4435	4475	4720	4850
Max. nominal current [A]	9.0	9.0	9.0	9.0	9	9	9	9
Plug	no	no	no	no	no	no	Typ 15	Typ 15
Length of cable [m]	3	3	3	3	3	3	3	3



Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top



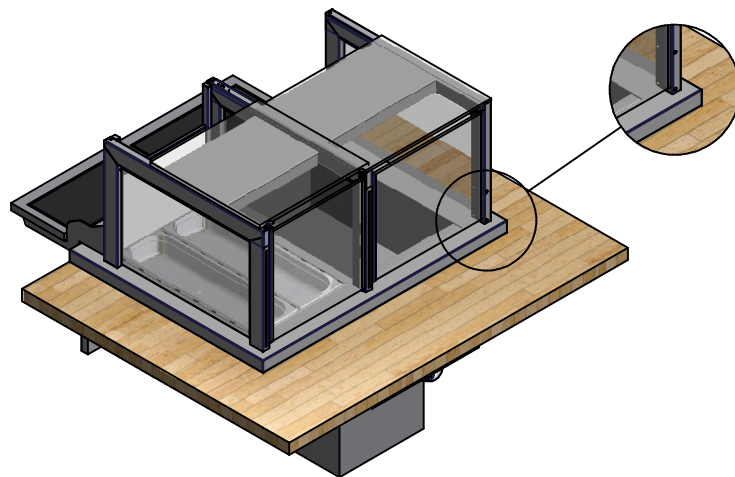
Tischgerät überstehend
Modèle de table encastré
Table top model, built-in



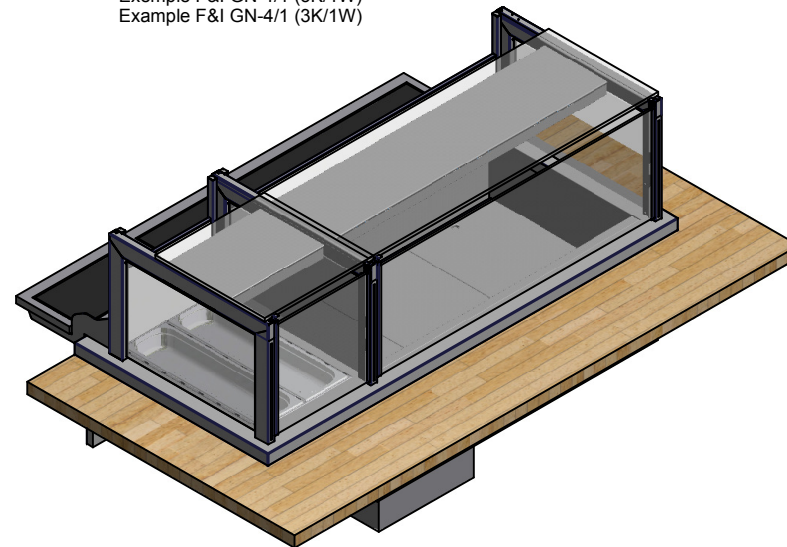
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	Ind.	Datum	Name	Aenderung		Komm.		
Fire & Ice - Einbau, Var. 5E(400), EK						Gezeich.	F.Schuler	23.02.2011
Technisches Datenblatt						Geprüft		
						Massstab	Format	Blatt 2
						%	A2	von 3
BEER						Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						15Ma100-00B		

Einbaugerät überstehend
Modèle à encastrer avec cadre
Built-in model with frame

Beispiel F&I GN-2/1 (1K/1W)
Exemple F&I GN-2/1 (1K/1W)
Example F&I GN-2/1 (1K/1W)

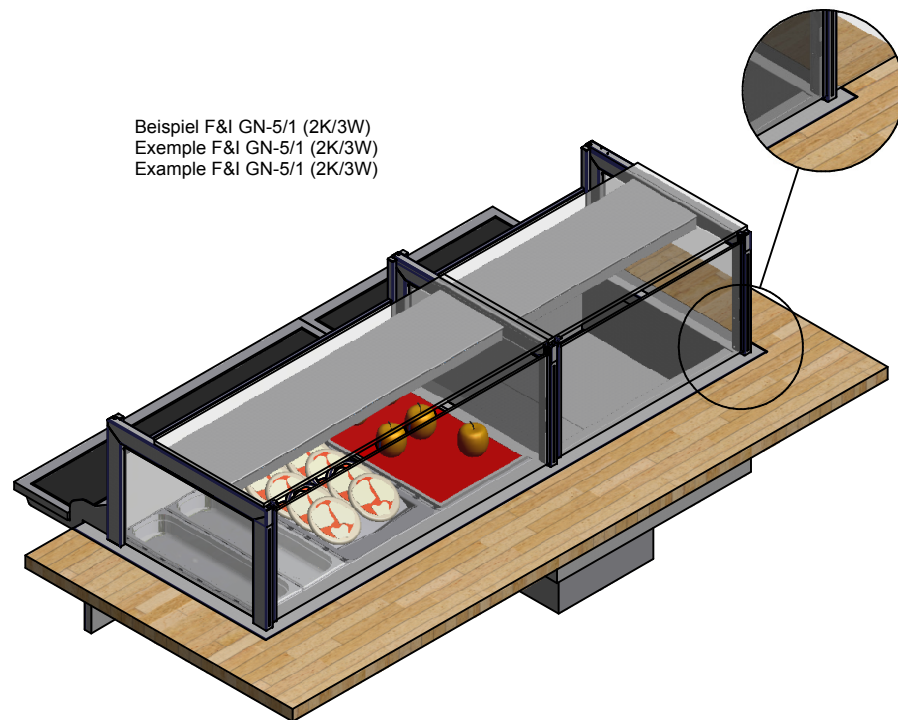


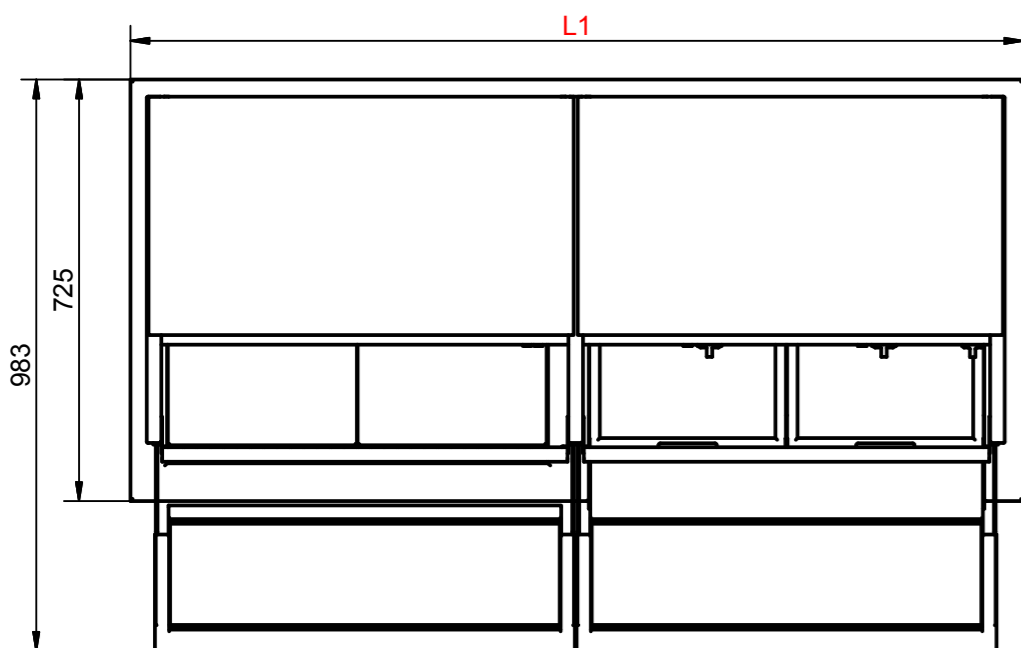
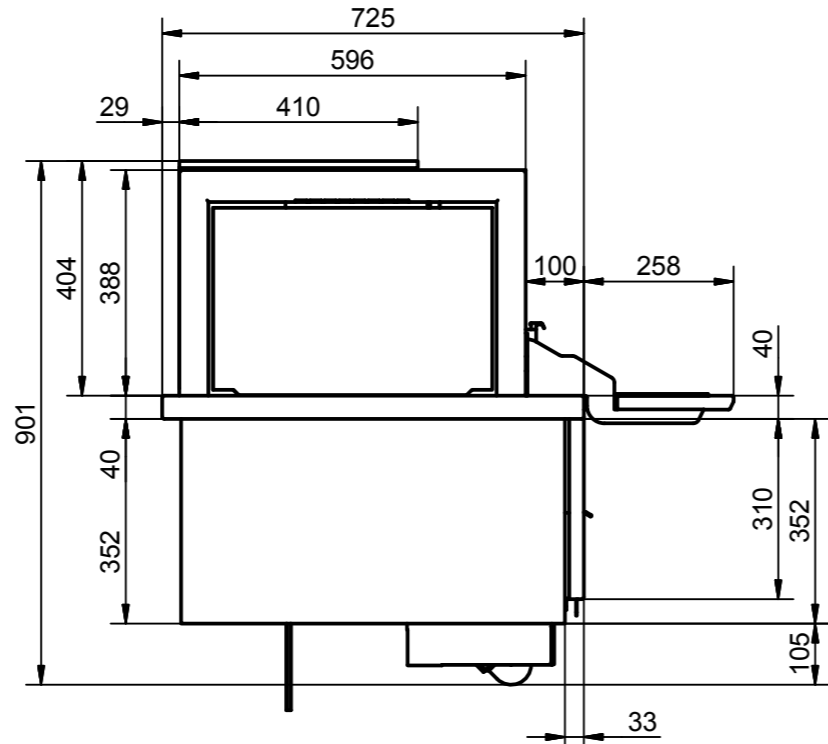
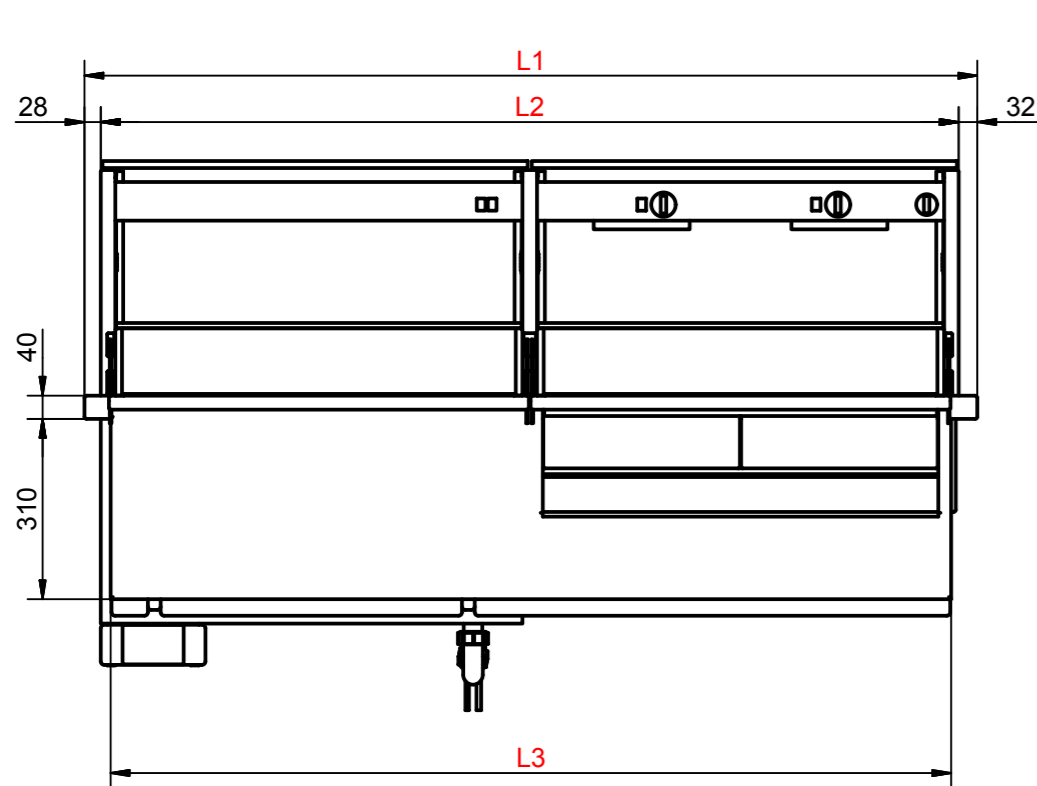
Beispiel F&I GN-4/1 (3K/1W)
Exemple F&I GN-4/1 (3K/1W)
Example F&I GN-4/1 (3K/1W)



Einbaugerät bündig
Modèle à encastrer de table
Built-in model, top flush to working top

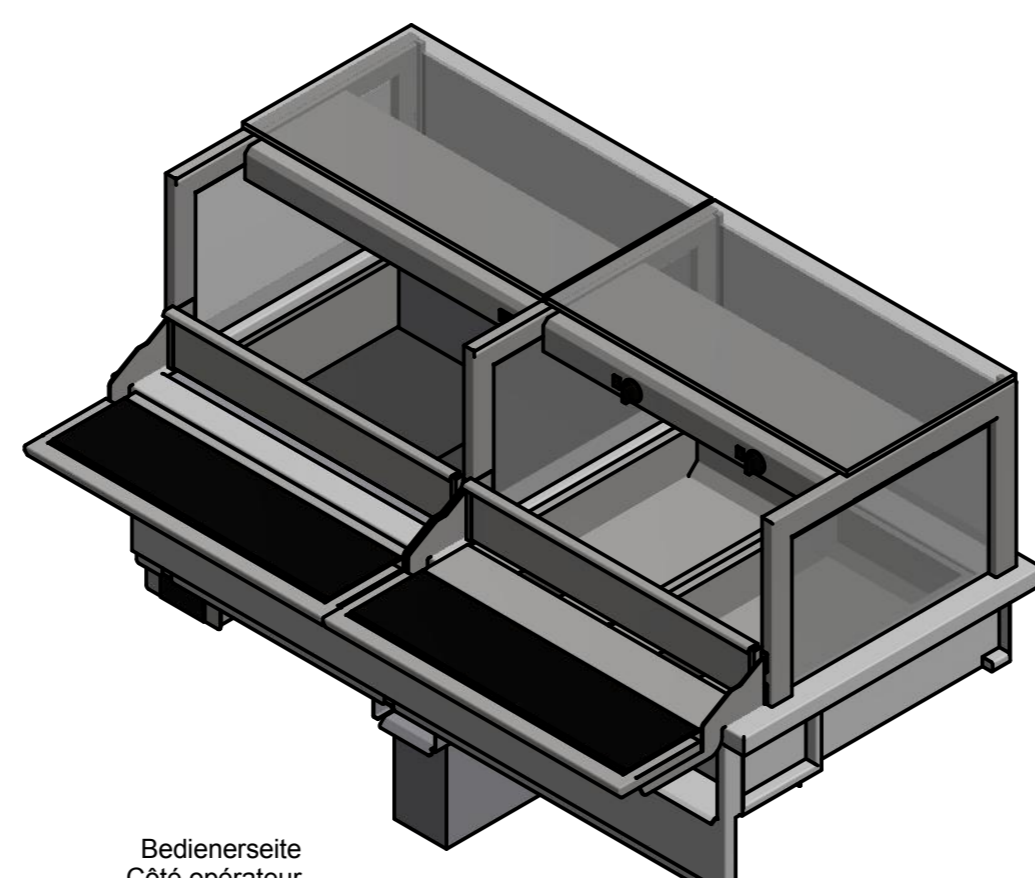
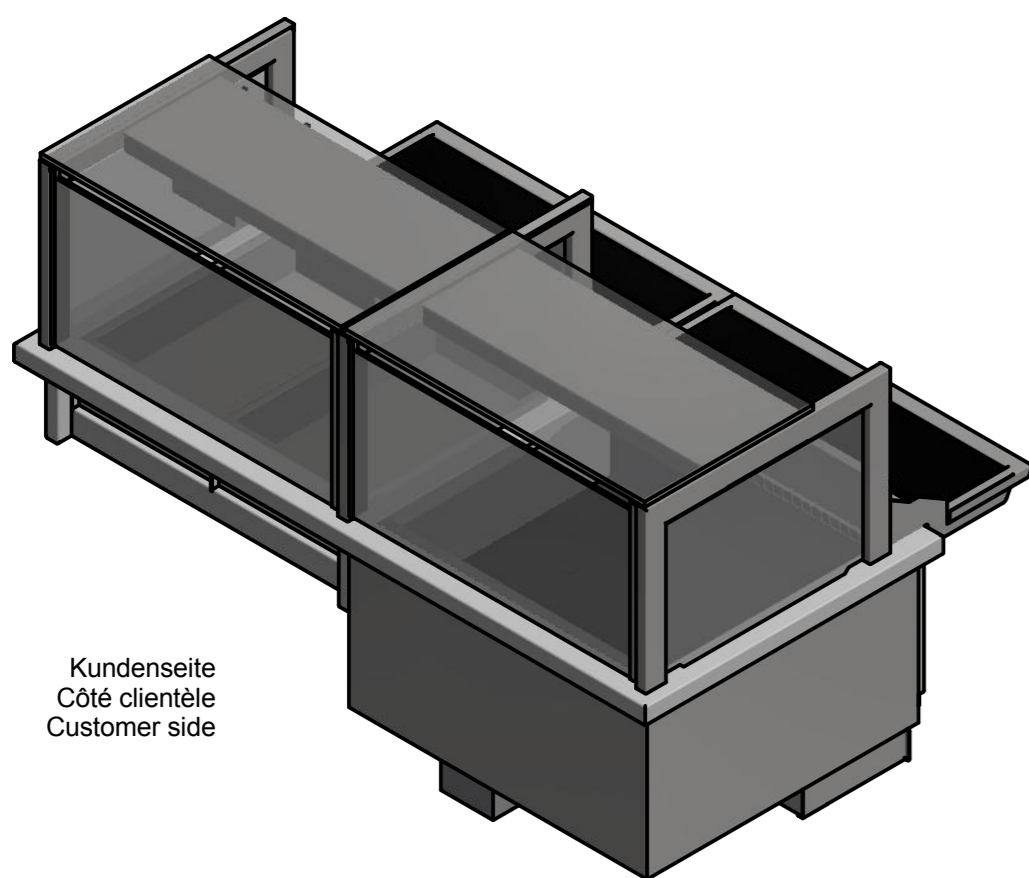
Beispiel F&I GN-5/1 (2K/3W)
Exemple F&I GN-5/1 (2K/3W)
Example F&I GN-5/1 (2K/3W)



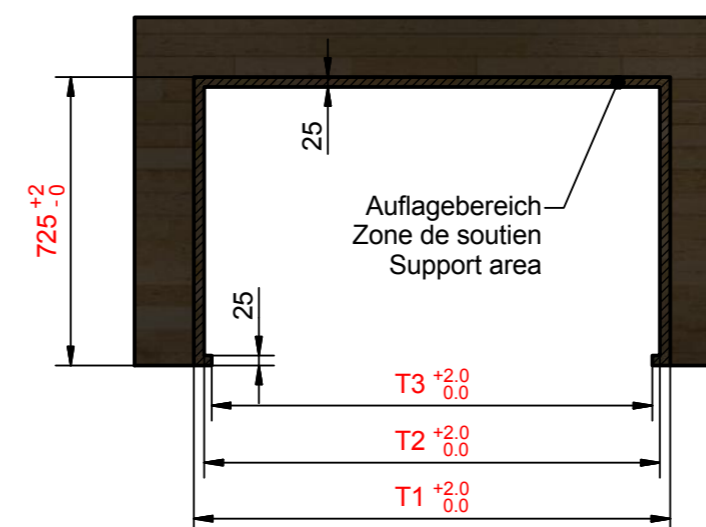


Fire & Ice

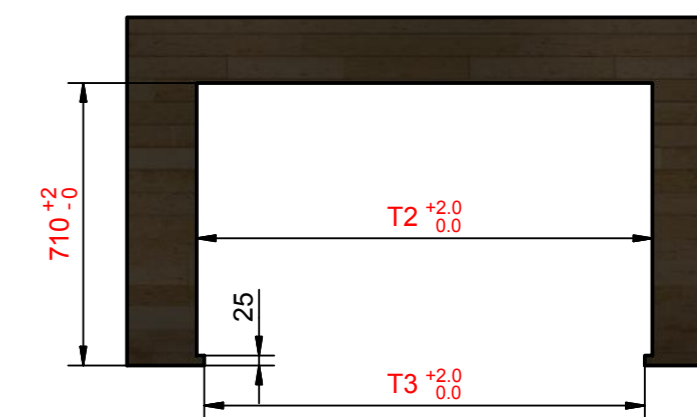
GN	2	3	4	5	3	4	5	6
Warm/Kalt	1K/1W	2K/1W	3K/1W	4K/1W	1K/2W	2K/2W	3K/2W	4K/2W
Master Art.Nr.	3U22x14	3U32x24	3U42x34	3U52x44	3U32x14	3U42x24	3U52x34	3U62x44
Easy Art Nr.	3V22x14	3V32x24	3V42x34	3V52x44	3V32x14	3V42x24	3V52x34	3V62x44
L1 [mm]	915	1195	1535	1875	1255	1535	1875	2215
L2 [mm]	855	1135	1475	1815	1195	1475	1815	2155
L3 [mm]	825	1105	1445	1785	1165	1445	1785	2125
T1 [mm]	917	1197	1537	1877	1257	1537	1877	2217
T2 [mm]	865	1145	1485	1825	1205	1485	1825	2165
T3 [mm]	827	1107	1447	1787	1167	1447	1787	2127
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	---	---	---	---	---	---	---	---
Elektrischer Anschluss CH								
Leistung [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. Nennstrom [A]	5.0	5.1	5.5	5.9	9.0	9.0	9.0	9.0
Stecker	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. Nennstrom [A]	5.0	5.1	5.5	5.9	9.4	9.4	9.8	10.2
Stecker	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
Puissance électrique [W]	1160	1164	1258	1352	2160	2164	2258	2352
Courant nominal max. [A]	5.0	5.1	5.5	5.9	9	9	9	9
Fiche	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. nominal current [A]	5.0	5.1	5.5	5.9	9.0	9.0	9.0	9.0
Plug	no	no	no	no	no	no	no	no
Length of cable [m]	3	3	3	3	3	3	3	3



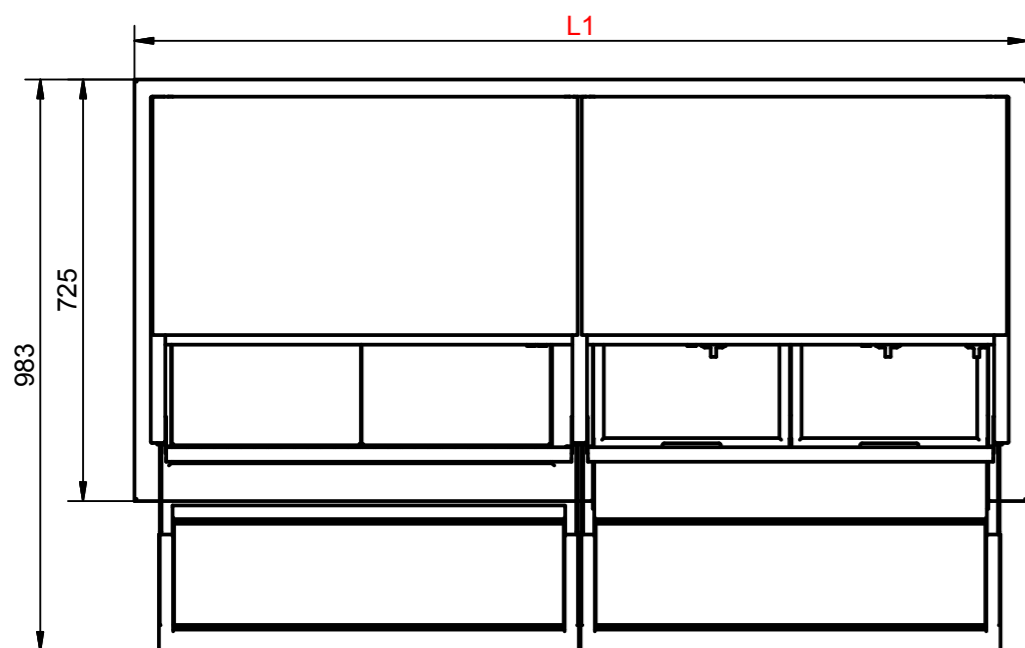
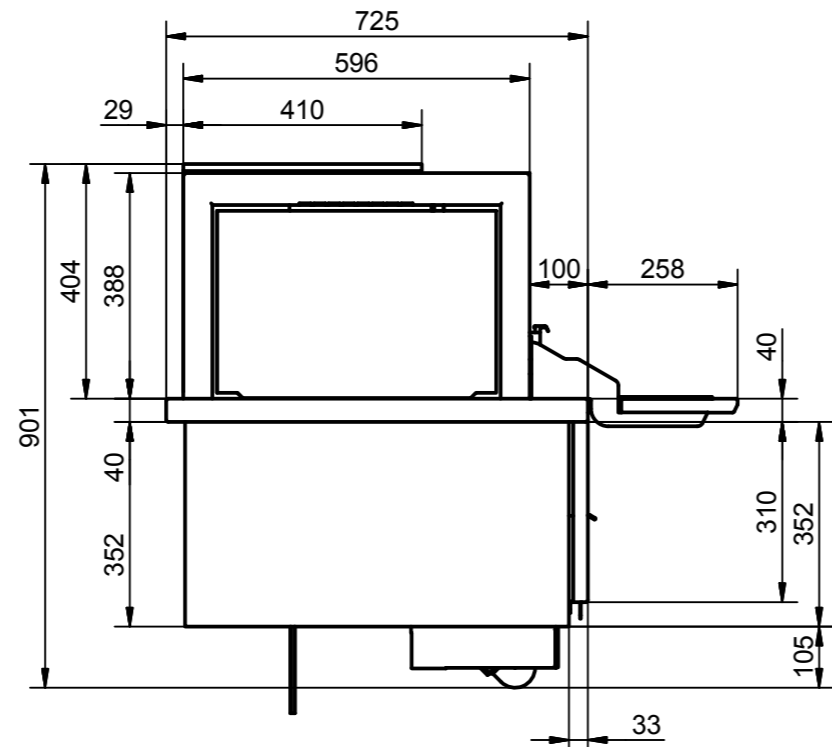
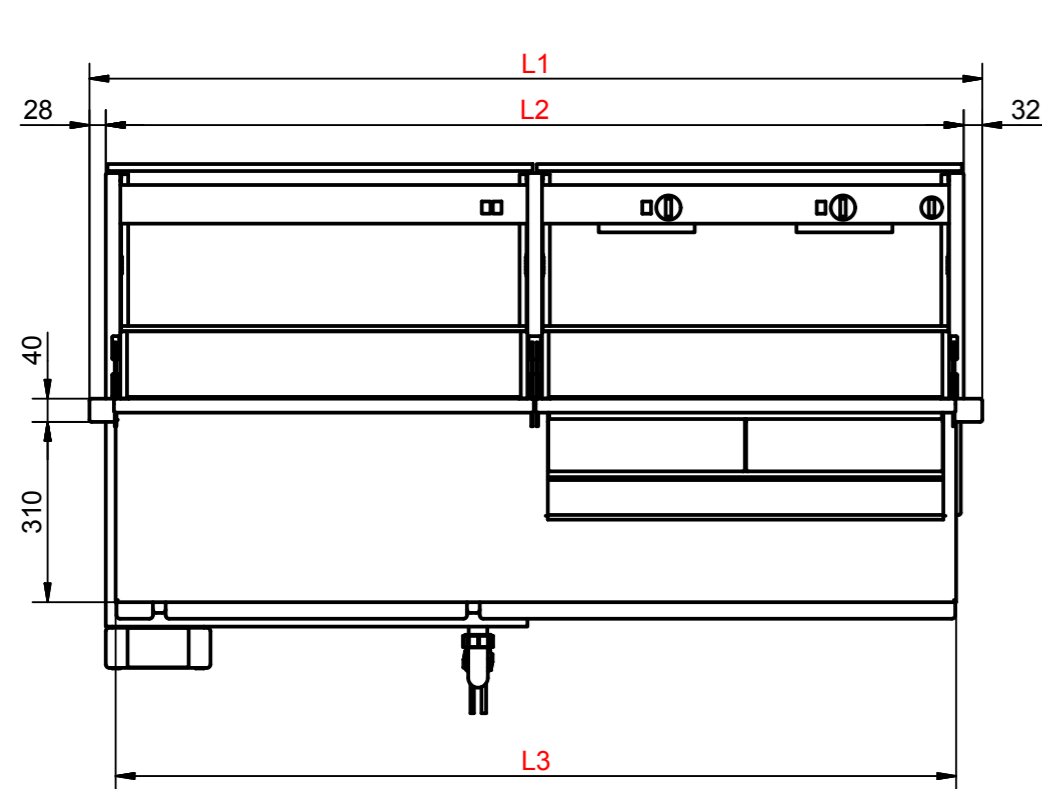
Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top



Tischgerät überstehend
Modèle de table encastré
Table top model, built-in

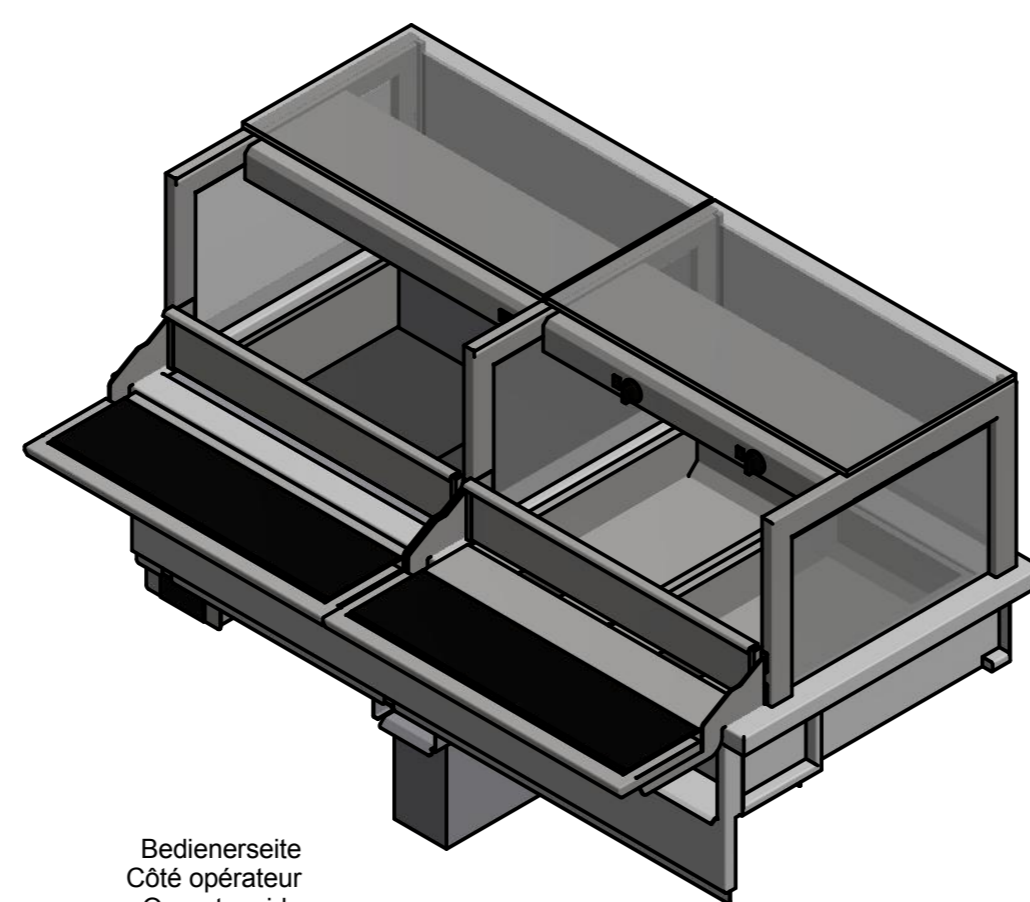
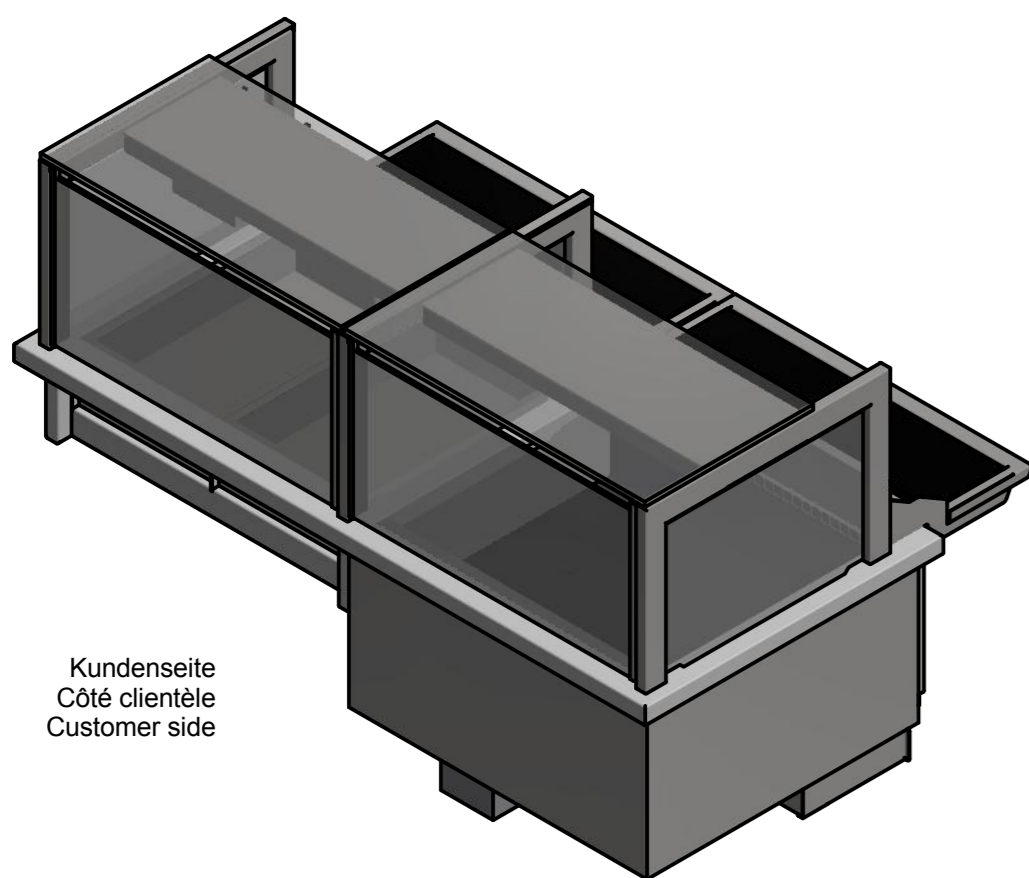


R2	R1	B	28.02.2013	mab	Algem. Überarb.	Ers. durch:		
		A	24.09.2012	EAF	Aufbau 5E	Ers. für:		
		Ind.	Datum	Name	Aenderung	Komm.		
Fire & Ice - Einbau, Var. 5E(400), ZK						Gezeich.	F.Schuler	23.02.2011
Technisches Datenblatt						Geprüft		
						Massstab	Format	Blatt 1
						%	A2	von 3
BEER						Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						15Ma101-00B		

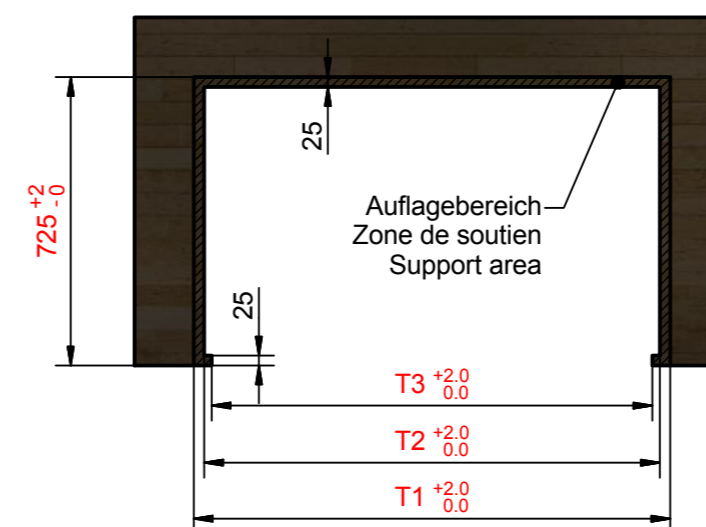


Fire & Ice

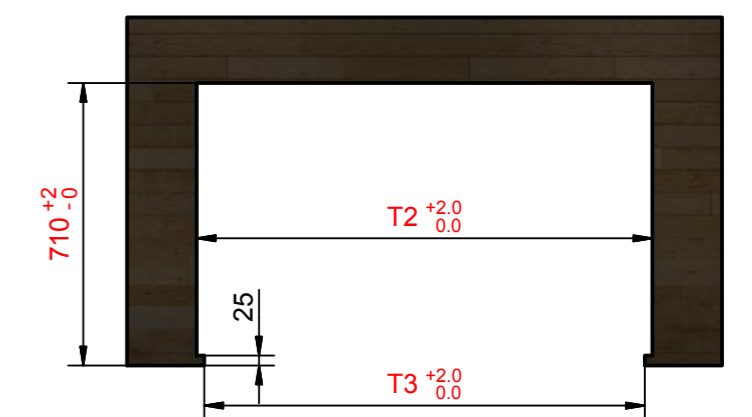
GN	4	5	6	7	5	6	7	8
Warm/Kalt	1K/3W	2K/3W	3K/3W	4K/3W	1K/4W	2K/4W	3K/4W	4K/4W
Master Art.Nr.	3U42x14	3U52x24	3U62x34	3U72x44	3U52x14	3U62x24	3U72x34	3U82x44
Easy Art Nr.	3V42x14	3V52x24	3V62x34	3V72x44	3V52x14	3V62x24	3V72x34	3V82x44
L1 [mm]	1595	1875	2215	2555	1935	2215	2555	2895
L2 [mm]	1535	1815	2155	2495	1875	2155	2495	2835
L3 [mm]	1505	1785	2125	2465	1845	2125	2465	2805
T1 [mm]	1597	1877	2217	2557	1937	2217	2557	2897
T2 [mm]	1545	1825	2165	2505	1885	2165	2505	2845
T3 [mm]	1507	1787	2127	2467	1847	2127	2467	2807
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	---	---	---	---	---	---	---	---
Elektrischer Anschluss CH								
Leistung [W]	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Max. Nennstrom [A]	3160	3164	3258	3352	4160	4164	4258	4352
Stecker	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Kabellänge [m]	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Elektrischer Anschluss D								
Leistung [W]	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Max. Nennstrom [A]	3160	3164	3258	3352	4160	4164	4258	4352
Stecker	13.7	9.0	9.0	9.0	18.1	18.1	18.5	18.9
Kabellänge [m]	Schuko	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Puissance électrique [W]	3160	3164	3258	3352	4160	4164	4258	4352
Courant nominal max. [A]	9.0	9.0	9.0	9.0	9	9	9	9
Fiche	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
electrical power [W]	3160	3164	3258	3352	4160	4164	4258	4352
Max. nominal current [A]	9.0	9.0	9.0	9.0	9	9	9	9
Plug	no	no	no	no	no	no	Typ 15	Typ 15
Length of cable [m]	3	3	3	3	3	3	3	3



Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top



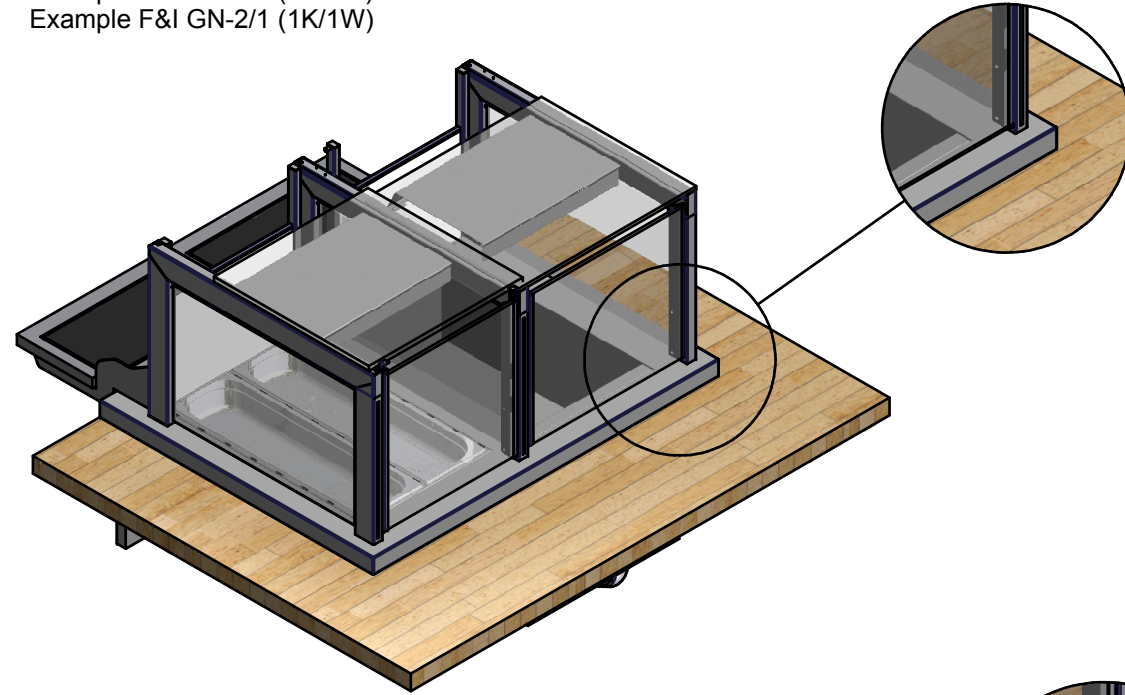
Tischgerät überstehend
Modèle de table encastré
Table top model, built-in



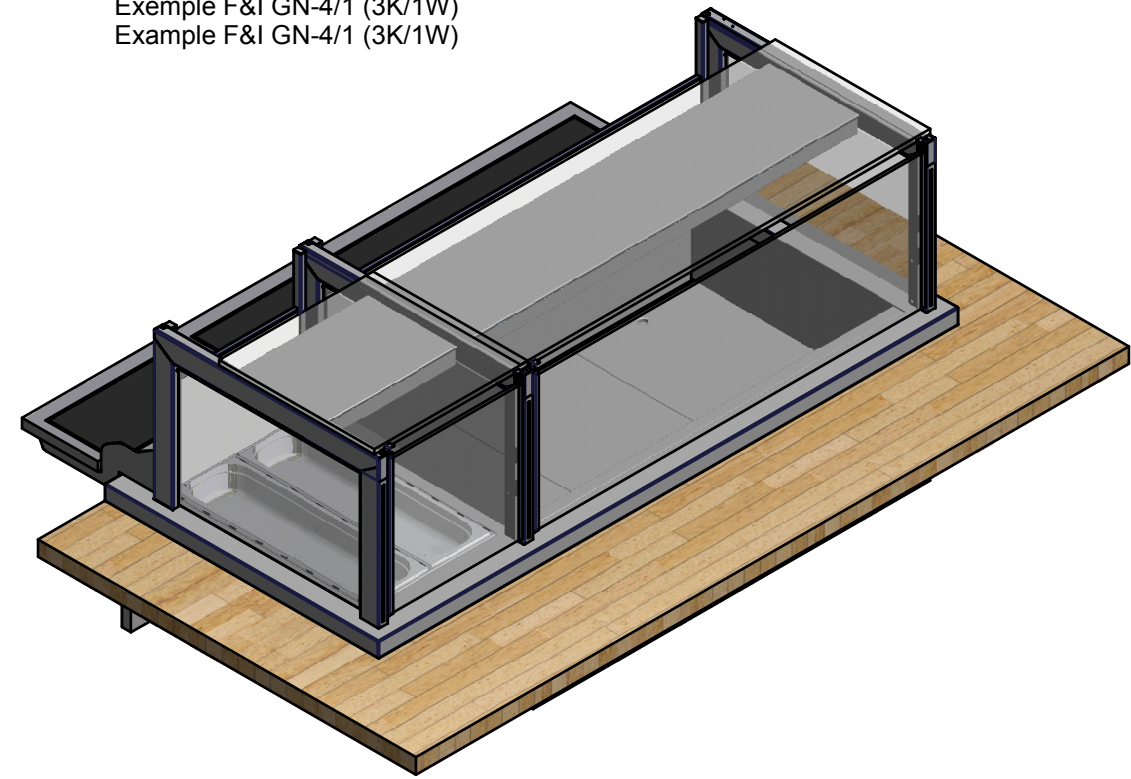
R2	R1	B	28.02.2013	mab	Algem. Überarb.	Ers. durch:
		A	24.09.2012	EAF	Aufbau 5E	Ers. für:
		Ind.	Datum	Name	Aenderung	Komm.
Fire & Ice - Einbau, Var. 5E(400), ZK Technisches Datenblatt						Gezeich. F.Schuler 23.02.2011 Geprüft Massstab Format Blatt 2 % A2 von 3
BEER						Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						15Ma101-00B

Einbaugerät überstehend
 Modèle à encastrer avec cadre
 Built-in model with frame

Beispiel F&I GN-2/1 (1K/1W)
 Exemple F&I GN-2/1 (1K/1W)
 Example F&I GN-2/1 (1K/1W)

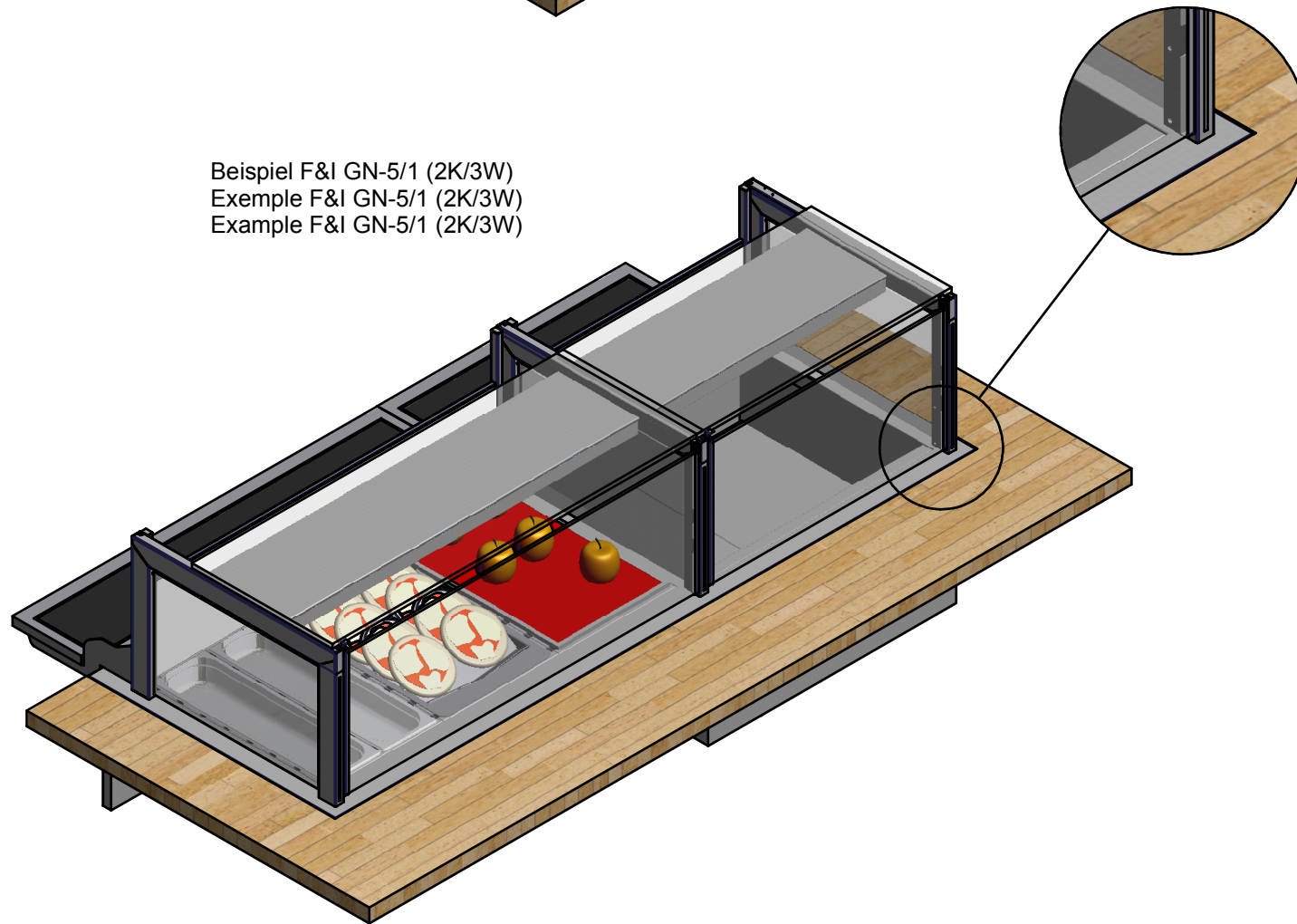



Beispiel F&I GN-4/1 (3K/1W)
 Exemple F&I GN-4/1 (3K/1W)
 Example F&I GN-4/1 (3K/1W)

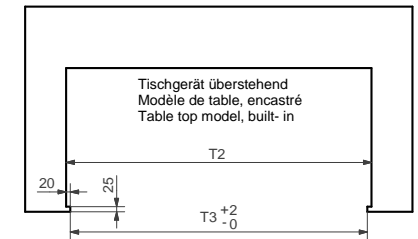
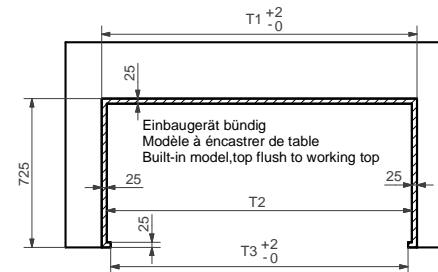
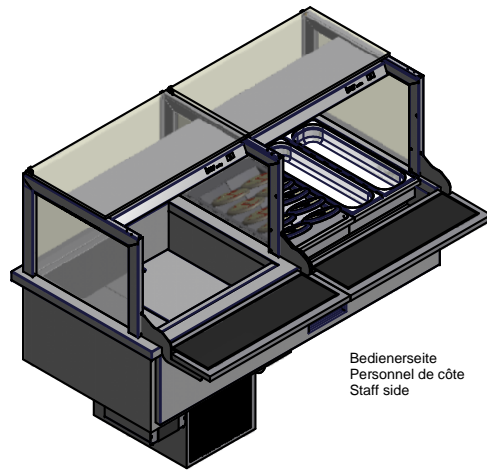
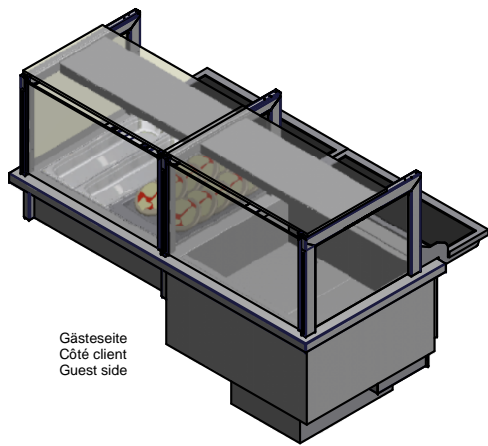
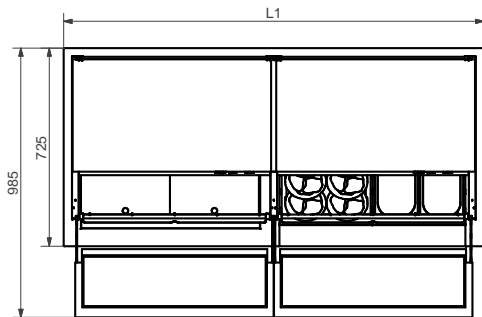
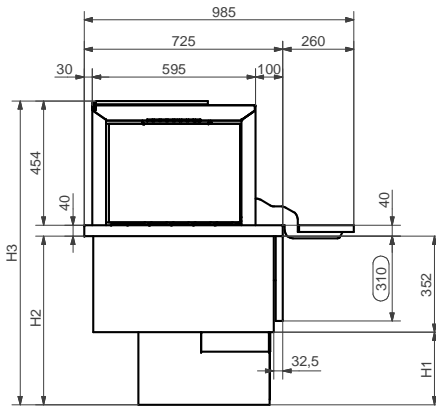
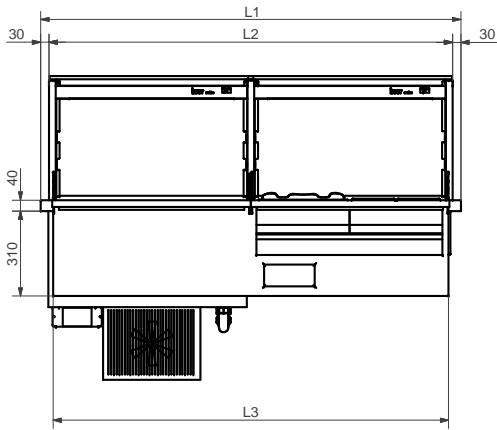


Einbaugerät bündig
 Modèle à encastrer de table
 Built-in model, top flush to working top

Beispiel F&I GN-5/1 (2K/3W)
 Exemple F&I GN-5/1 (2K/3W)
 Example F&I GN-5/1 (2K/3W)



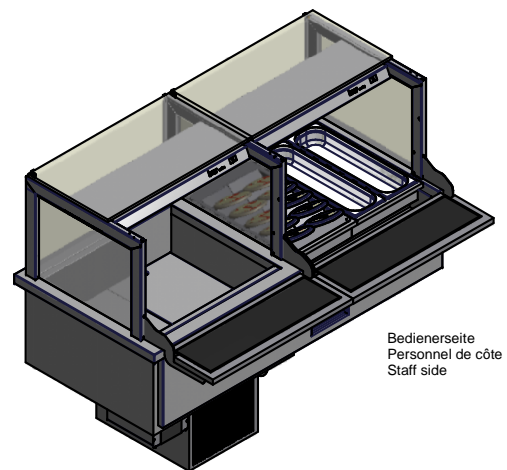
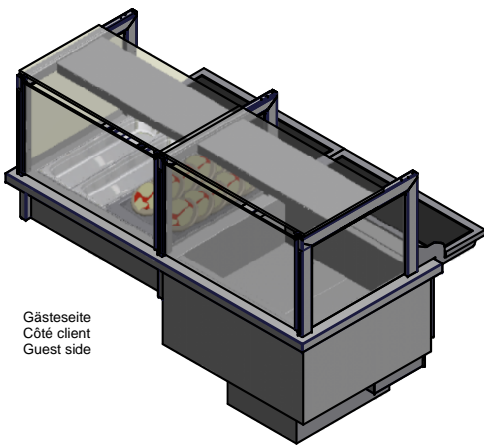
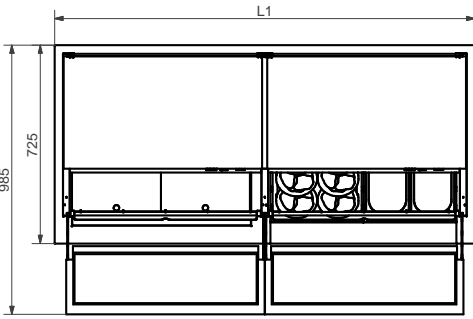
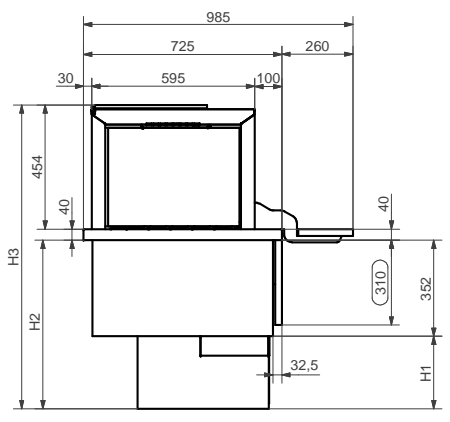
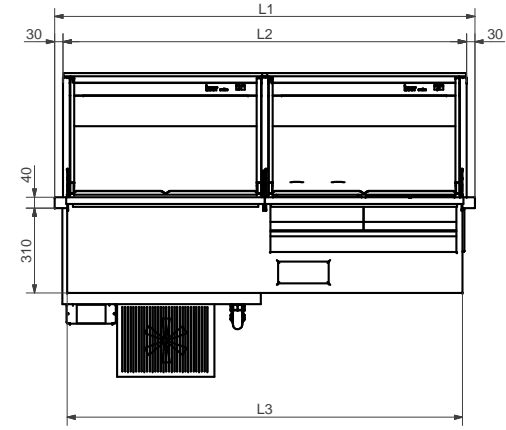
R2	R1	B	28.02.2013	mab	Allgem. Überarb.					Ers. durch:
		A	24.09.2012	EAF	Aufbau 5E					Ers. für:
		Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.
Fire & Ice ZK, Einbau Var. 5E(400) Technisches Datenblatt										Gezeich. F.Schuler 23.02.2011 Geprüft Massstab % Blatt 3 von 3
BEER 										Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergnll.com
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice										15Ma101-00B



Fire & Ice

GN	2	3	4	5	3	4	5	6
Warm/Kalt	1K/1W	2K/1W	3K/1W	4K/1W	1K/2W	2K/2W	3K/2W	4K/2W
Master Art.Nr.	3U22x12	3U32x22	3U42x32	3U52x42	3U32x12	3U42x22	3U52x32	3U62x42
Easy Art Nr.	3V22x12	3V32x22	3V42x32	3V52x42	3V32x12	3V42x22	3V52x32	3V62x42
L1 [mm]	915	1195	1535	1875	1255	1535	1875	2215
L2 [mm]	855	1135	1475	1815	1195	1475	1815	2155
L3 [mm]	825	1105	1445	1785	1165	1445	1785	2125
H1 [mm]	325	265	265	265	325	265	265	265
H2 [mm]	677	617	617	617	677	617	617	617
H3 [mm]	1171	1111	1111	1111	1171	1111	1111	1111
T1 [mm]	917	1197	1537	1877	1257	1537	1877	2217
T2 [mm]	865	1145	1485	1825	1205	1485	1825	2165
T3 [mm]	827	1107	1447	1787	1167	1447	1787	2127
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Elektrischer Anschluss CH								
Leistung [W]	1435	1475	1720	1850	2435	2475	2720	2850
Max. Nennstrom [A]	6.2	6.4	7.5	8.0	9.0	9.0	9.0	9.0
Stecker	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	1435	1475	1720	1850	2435	2475	2720	2850
Max. Nennstrom [A]	6.2	6.4	7.5	8.0	10.6	10.8	11.8	12.4
Stecker	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
Puissance électrique [W]	1435	1475	1720	1850	2435	2475	2720	2850
Courant nominal max. [A]	6.2	6.4	7.5	8.0	9	9	9	9
Fiche	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @ EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	1435	1475	1720	1850	2435	2475	2720	2850
Max. nominal current [A]	6.2	6.4	7.5	8.0	9	9	9	9
Plug	no	no	no	no	no	no	no	no
Length of cable [m]	3	3	3	3	3	3	3	3

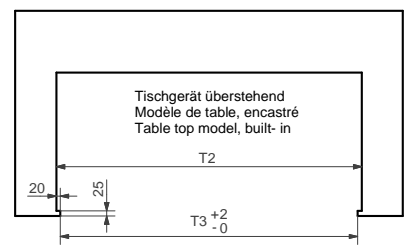
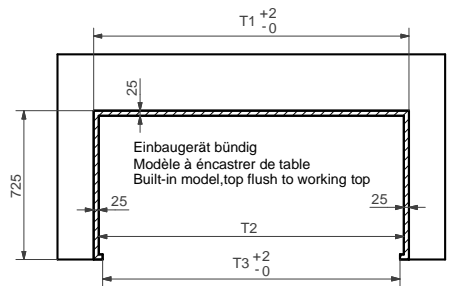
R2	R1							Ers. durch:
A	24.09.2012	EAF	Aufbau 5E				Ers. für:	
Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	
Fire & Ice EK, Einbau Var. 5E(450) technisches Datenblatt							Komm.	
						Gezeichnet	Franz	22.02.2011
						Geprüft		
						Massstab	Blatt 1	
						%	von 3	
						15Ma102-00A		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice								



Bedienerseite
Personnel de côté
Staff side

Fire & Ice

GN	4	5	6	7	5	6	7	8
Warm/Kalt	1K/3W	2K/3W	3K/3W	4K/3W	1K/4W	2K/4W	3K/4W	4K/4W
Master Art.Nr.	3U42x12	3U52x22	3U62x32	3U72x42	3U52x12	3U62x22	3U72x32	3U82x42
Easy Art.Nr.	3V42x12	3V52x22	3V62x32	3V72x42	3V52x12	3V62x22	3V72x32	3V82x42
L1 [mm]	1595	1875	2215	2555	1935	2215	2555	2895
L2 [mm]	1535	1815	2155	2495	1875	2155	2495	2835
L3 [mm]	1505	1785	2125	2465	1845	2125	2465	2805
H1 [mm]	325	265	265	265	325	265	265	265
H2 [mm]	677	617	617	617	677	617	617	617
H3 [mm]	1171	1111	1111	1111	1171	1111	1111	1111
T1 [mm]	1597	1877	2217	2557	1937	2217	2557	2897
T2 [mm]	1545	1825	2165	2505	1885	2165	2505	2845
T3 [mm]	1507	1787	2127	2467	1847	2127	2467	2807
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Elektrischer Anschluss CH								
Leistung [W]	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Max. Nennstrom [A]	3435	3475	3720	3850	4435	4475	4720	4850
Stecker	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Kabellänge [m]	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Elektrischer Anschluss D								
Leistung [W]	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Max. Nennstrom [A]	3435	3475	3720	3850	4435	4475	4720	4850
Stecker	14.9	9.0	9.0	9.0	19.3	19.5	20.5	21.1
Kabellänge [m]	Schuko	CEE 16	CEE 16	CEE 16	CEE 16	CEE 16	CEE 16	CEE 16
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Puissance électrique [W]	3435	3475	3720	3850	4435	4475	4720	4850
Courant nominal max. [A]	9.0	9.0	9.0	9.0	9	9	9	9
Fiche	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @ EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
electrical power [W]	3435	3475	3720	3850	4435	4475	4720	4850
Max. nominal current [A]	9.0	9.0	9.0	9.0	9	9	9	9
Plug	no	no	no	no	no	no	Typ 15	Typ 15
Length of cable [m]	3	3	3	3	3	3	3	3

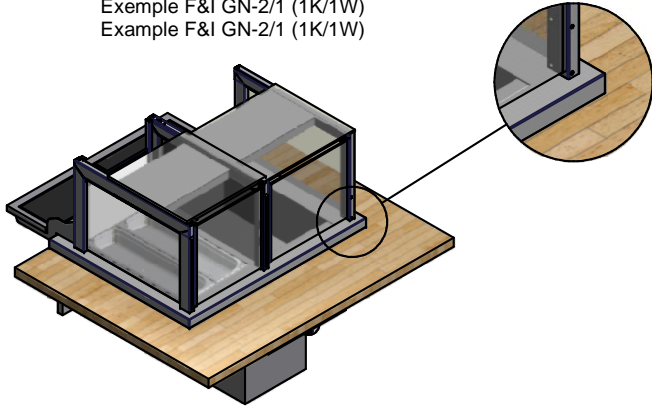


R2	R1							Ers. durch:		
A	24.09.2012	EAF	Aufbau 5E					Ers. für:		
Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.		
Fire & Ice EK, Einbau Var. 5E(450) technisches Datenblatt								Gezeich.	Franz	22.02.2011
								Massstab	Blatt 2	
								%	von 3	
								15Ma102-00A		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice										

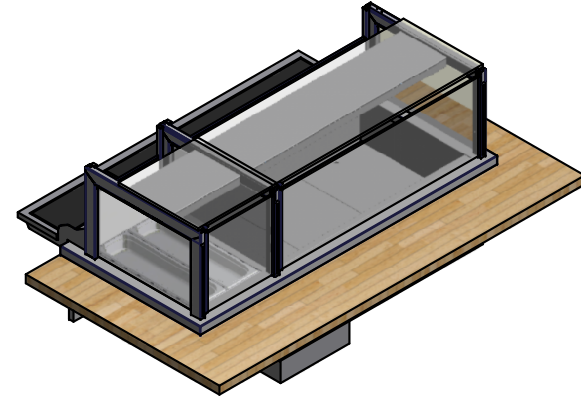
Gästeseite
Côté client
Guest side

Einbaugerät überstehend
 Modèle à encastrer avec cadre
 Built-in model with frame

Beispiel F&I GN-2/1 (1K/1W)
 Exemple F&I GN-2/1 (1K/1W)
 Example F&I GN-2/1 (1K/1W)

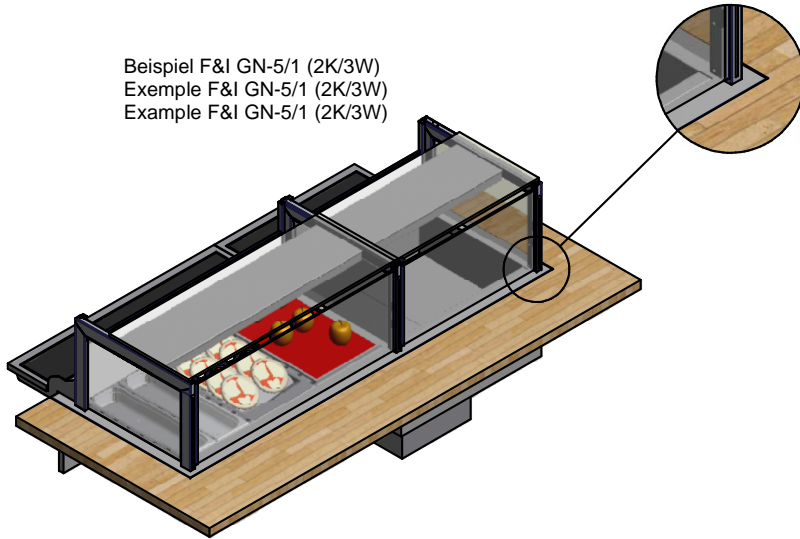



Beispiel F&I GN-4/1 (3K/1W)
 Exemple F&I GN-4/1 (3K/1W)
 Example F&I GN-4/1 (3K/1W)

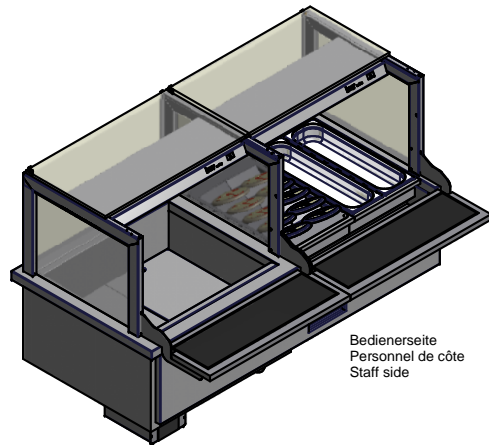
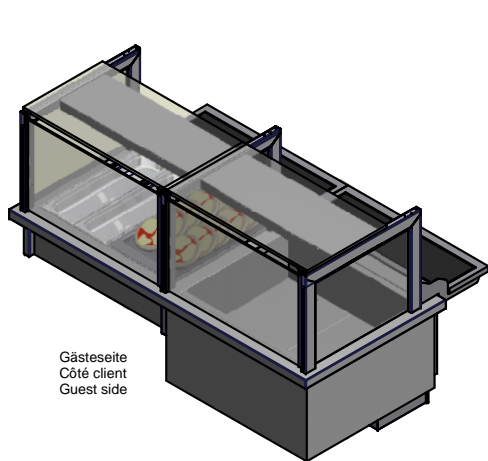
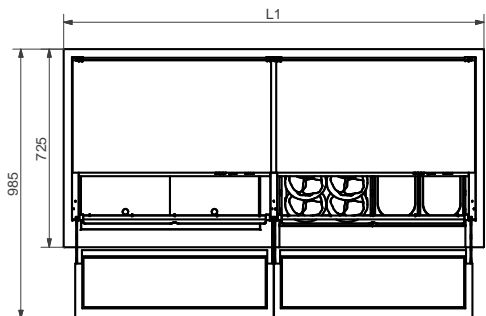
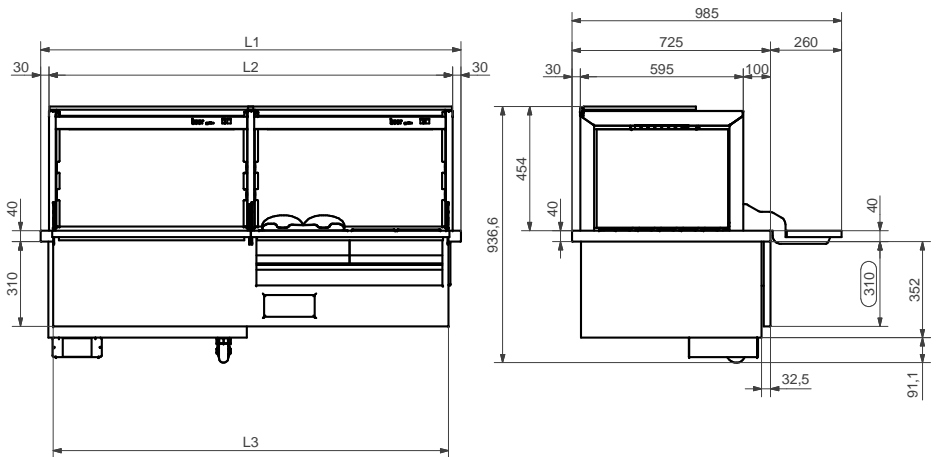


Einbaugerät bündig
 Modèle à encastrer de table
 Built-in model, top flush to working top

Beispiel F&I GN-5/1 (2K/3W)
 Exemple F&I GN-5/1 (2K/3W)
 Example F&I GN-5/1 (2K/3W)

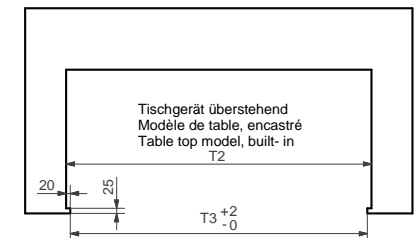
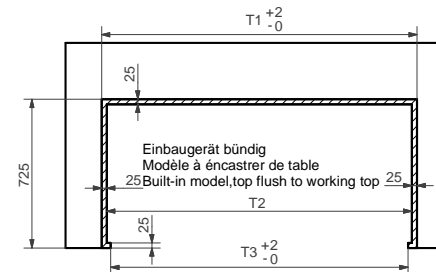


R2	R1							Ers. durch:			
Aender.		A	24.09.2012	EAF	Aufbau 5E			Ers. für:			
		Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung		
		Fire & Ice EK, Einbau Var. 5E(450)							Gezeichnet	Franz	22.02.2011
		technisches Datenblatt							Geprüft		
									Massstab	Blatt 3	
									%	von 3	
		 Beer Grill AG CH - 5612 Villmergen Tel: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beerg grill.com					15Ma102-00A				
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice											



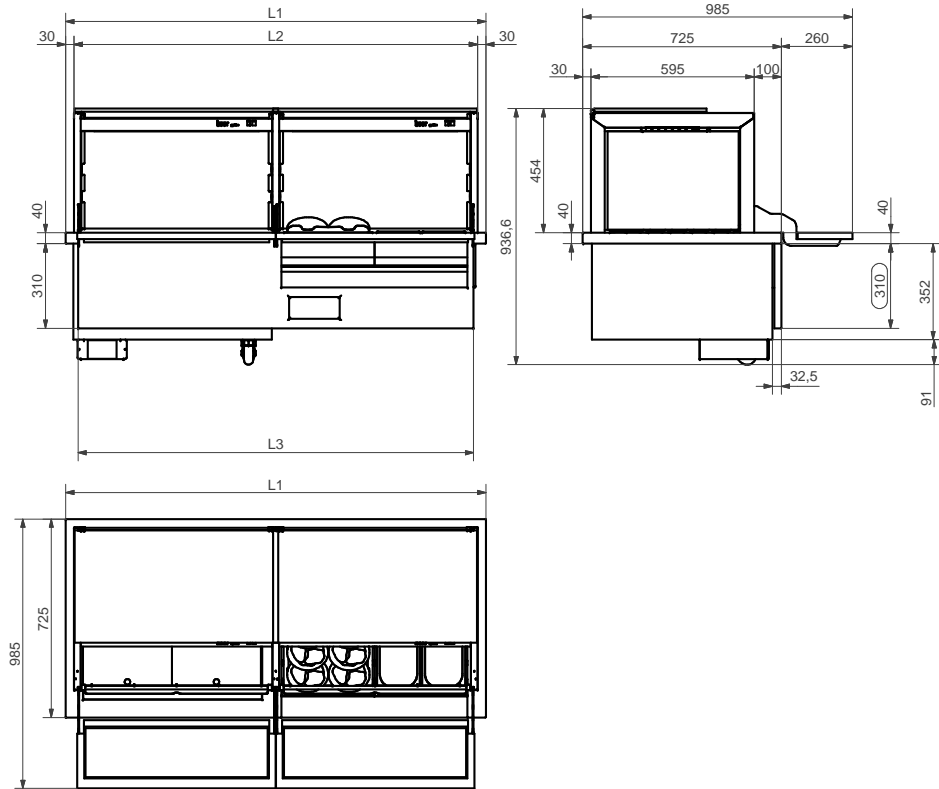
Culinario Fire & Ice

GN	2	3	4	5	3	4	5	6
Warm/Kalt	1K/1W	2K/1W	3K/1W	4K/1W	1K/2W	2K/2W	3K/2W	4K/2W
Master Art.Nr.	3U22x14	3U32x24	3U42x34	3U52x44	3U32x14	3U42x24	3U52x34	3U62x44
Easy Art Nr.	3V22x14	3V32x24	3V42x34	3V52x44	3V32x14	3V42x24	3V52x34	3V62x44
L1 [mm]	915	1195	1535	1875	1255	1535	1875	2215
L2 [mm]	855	1135	1475	1815	1195	1475	1815	2155
L3 [mm]	825	1105	1445	1785	1165	1445	1785	2125
T1 [mm]	917	1197	1537	1877	1257	1537	1877	2217
T2 [mm]	865	1145	1485	1825	1205	1485	1825	2165
T3 [mm]	827	1107	1447	1787	1167	1447	1787	2127
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	---	---	---	---	---	---	---	---
Elektrischer Anschluss CH								
Leistung [W]	230VAC/PNE 1160	230VAC/PNE 1164	230VAC/PNE 1258	230VAC/PNE 1352	400VAC/2PNE 2160	400VAC/2PNE 2164	400VAC/2PNE 2258	400VAC/2PNE 2352
Max. Nennstrom [A]	5.0	5.1	5.5	5.9	9.0	9.0	9.0	9.0
Stecker	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	230VAC/PNE 1160	230VAC/PNE 1164	230VAC/PNE 1258	230VAC/PNE 1352	230VAC/PNE 2160	230VAC/PNE 2164	230VAC/PNE 2258	230VAC/PNE 2352
Max. Nennstrom [A]	5.0	5.1	5.5	5.9	9.4	9.4	9.8	10.2
Stecker	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorifène	---	---	---	---	---	---	---	---
Données électrique	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
Puissance électrique [W]	1160	1164	1258	1352	2160	2164	2258	2352
Courant nominal max. [A]	5.0	5.1	5.5	5.9	9	9	9	9
Fiche	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @E.VAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigeant	---	---	---	---	---	---	---	---
Electrical connection	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. nominal current [A]	5.0	5.1	5.5	5.9	9.0	9.0	9.0	9.0
Plug	no	no	no	no	no	no	no	no
Length of cable [m]	3	3	3	3	3	3	3	3

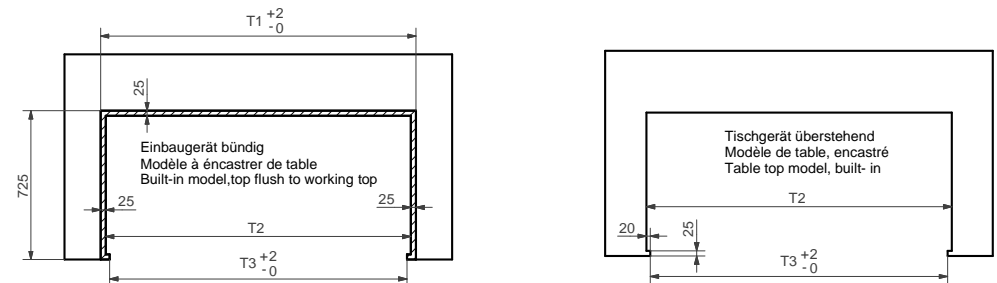
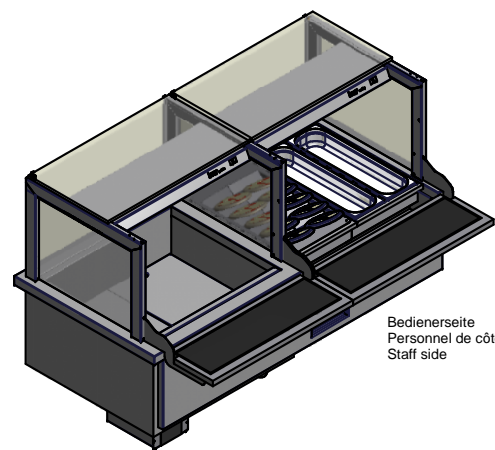
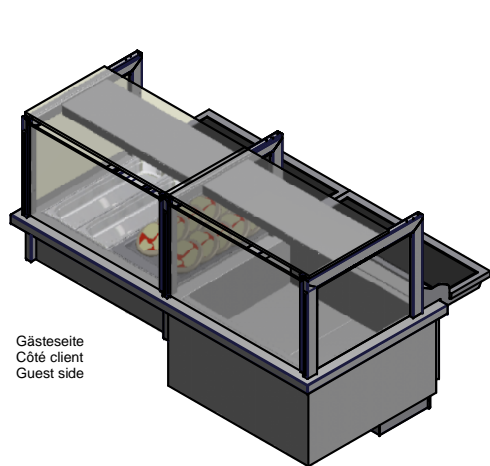


R2	R1	Aender.						Ers. durch:		
A	23.10.2012	EAF	Aufbau 5E					Ers. für:		
Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.		
Fire & Ice ZK, Einbau Var. 5E(450) technisches Datenblatt								Gezeichnet	Franz	22.02.2011
								Geprüft		
								Massstab	Blatt 1	
								%	von 3	
								15Ma103-00A		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice										

Culinario Fire & Ice



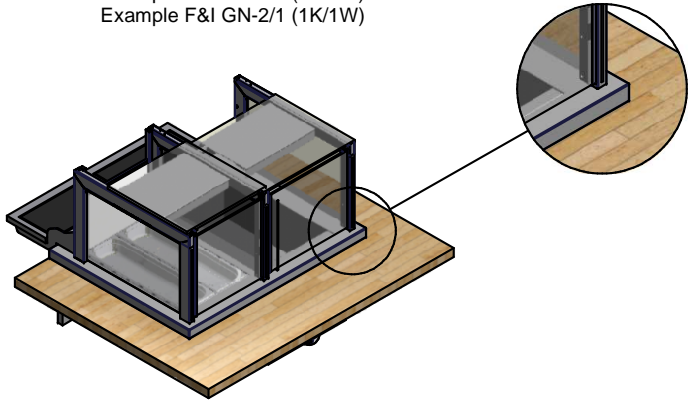
GN	4	5	6	7	5	6	7	8
Warm/Kalt	1K/3W	2K/3W	3K/3W	4K/3W	1K/4W	2K/4W	3K/4W	4K/4W
Master Art.Nr.	3U42x14	3U52x24	3U62x34	3U72x44	3U52x14	3U62x24	3U72x34	3U82x44
Easy Art.Nr.	3V42x14	3V52x24	3V62x34	3V72x44	3V52x14	3V62x24	3V72x34	3V82x44
L1	[mm] 1595	1875	2215	2555	1935	2215	2555	2895
L2	[mm] 1535	1815	2155	2495	1875	2155	2495	2835
L3	[mm] 1505	1785	2125	2465	1845	2125	2465	2805
T1	[mm] 1597	1877	2217	2557	1937	2217	2557	2897
T2	[mm] 1545	1825	2165	2505	1885	2165	2505	2845
T3	[mm] 1507	1787	2127	2467	1847	2127	2467	2807
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	---	---	---	---	---	---	---	---
Elektrischer Anschluss CH								
400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Leistung [W]	3160	3164	3258	3352	4160	4164	4258	4352
Max. Nennstrom [A]	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Stecker	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Leistung [W]	3160	3164	3258	3352	4160	4164	4258	4352
Max. Nennstrom [A]	13.7	9.0	9.0	9.0	18.1	18.1	18.5	18.9
Stecker	Schuko	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Figorigène	---	---	---	---	---	---	---	---
Données électrique								
400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Puissance électrique [W]	3160	3164	3258	3352	4160	4164	4258	4352
Courant nominal max. [A]	9.0	9.0	9.0	9.0	9	9	9	9
Fiche	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	---	---	---	---	---	---	---	---
Electrical connection								
400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
electrical power [W]	3160	3164	3258	3352	4160	4164	4258	4352
Max. nominal current [A]	9.0	9.0	9.0	9.0	9	9	9	9
Plug	no	no	no	no	no	no	Typ 15	Typ 15
Length of cable [m]	3	3	3	3	3	3	3	3



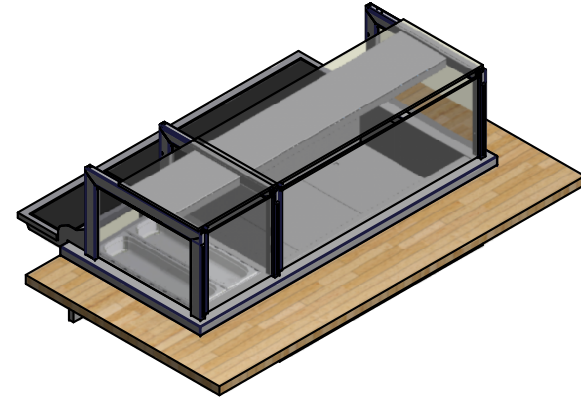
R2	R1							Ers. durch:
A	23.10.2012	EAF	Aufbau 5E				Ers. für:	
Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	
Fire & Ice ZK, Einbau Var. 5E(450) technisches Datenblatt							Gezeichnet: Franz Geprüft: 22.02.2011 Massstab: % Blatt 2 von 3	
BEER							Beer Grill AG CH - 5612 Villmergen Tel: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com	
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice							15Ma103-00A	

Einbaugerät überstehend
 Modèle à encastrer avec cadre
 Built-in model with frame

Beispiel F&I GN-2/1 (1K/1W)
 Exemple F&I GN-2/1 (1K/1W)
 Example F&I GN-2/1 (1K/1W)

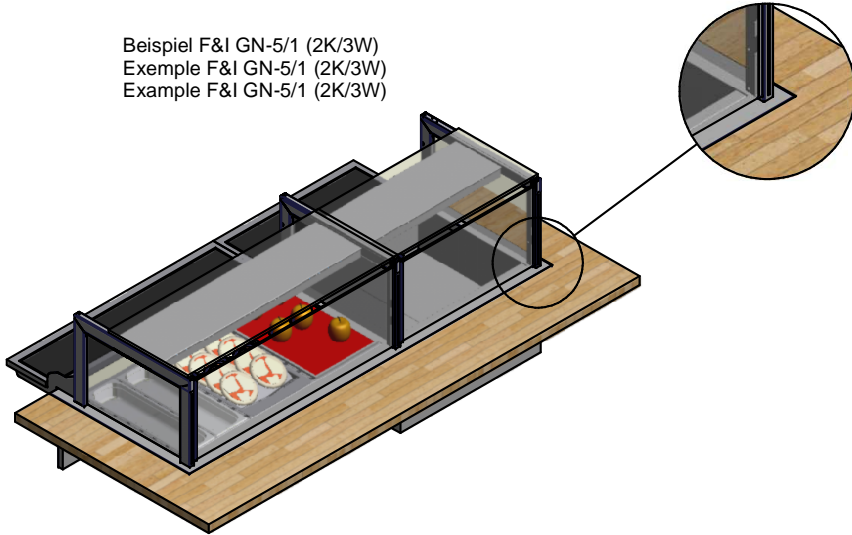



Beispiel F&I GN-4/1 (3K/1W)
 Exemple F&I GN-4/1 (3K/1W)
 Example F&I GN-4/1 (3K/1W)

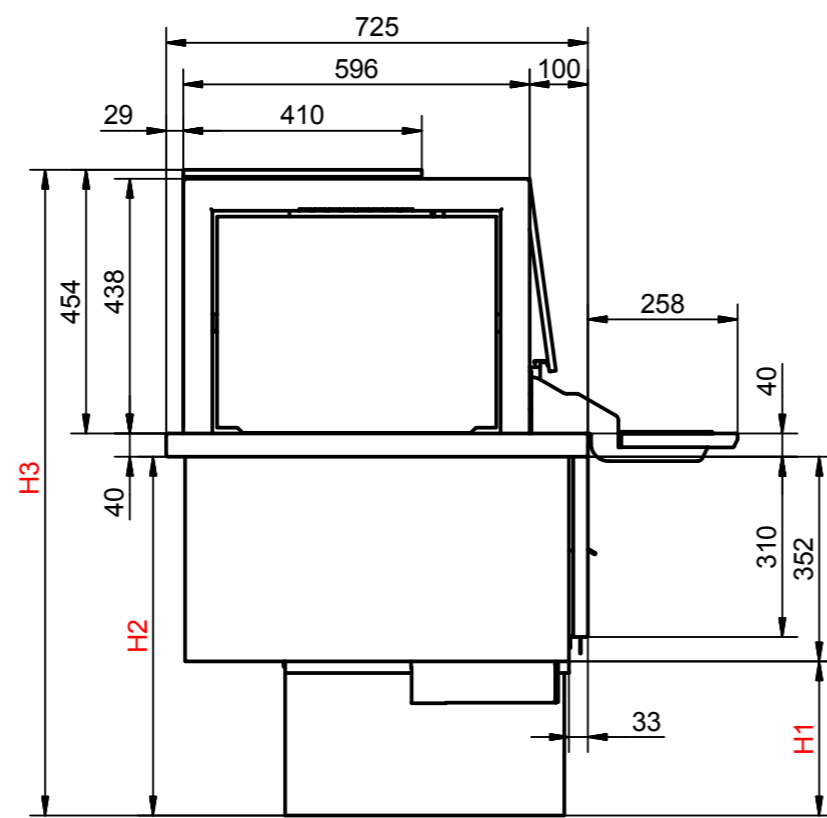
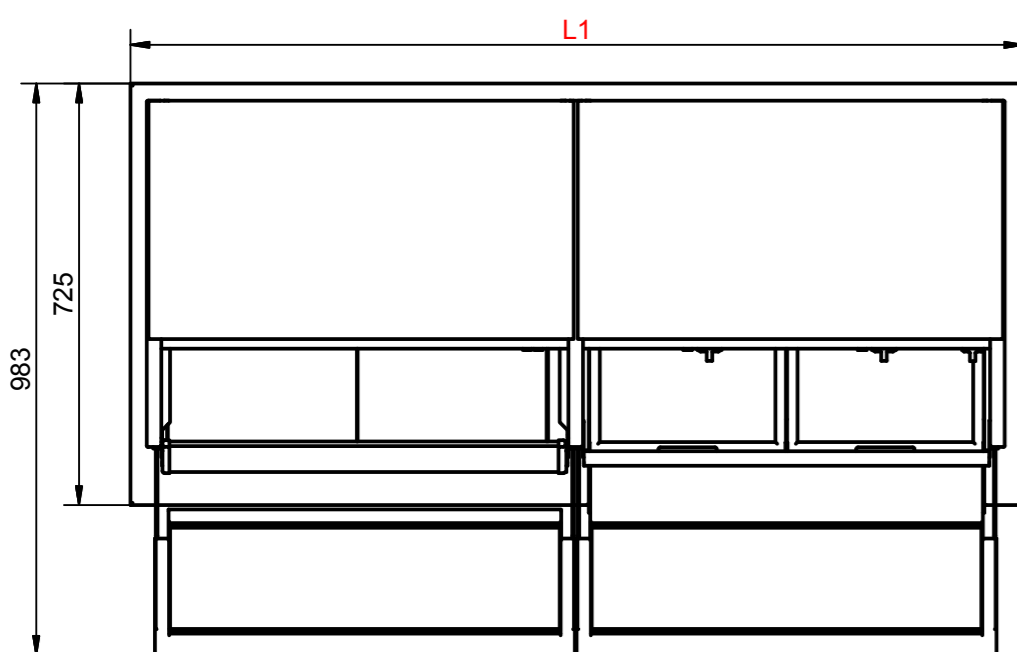
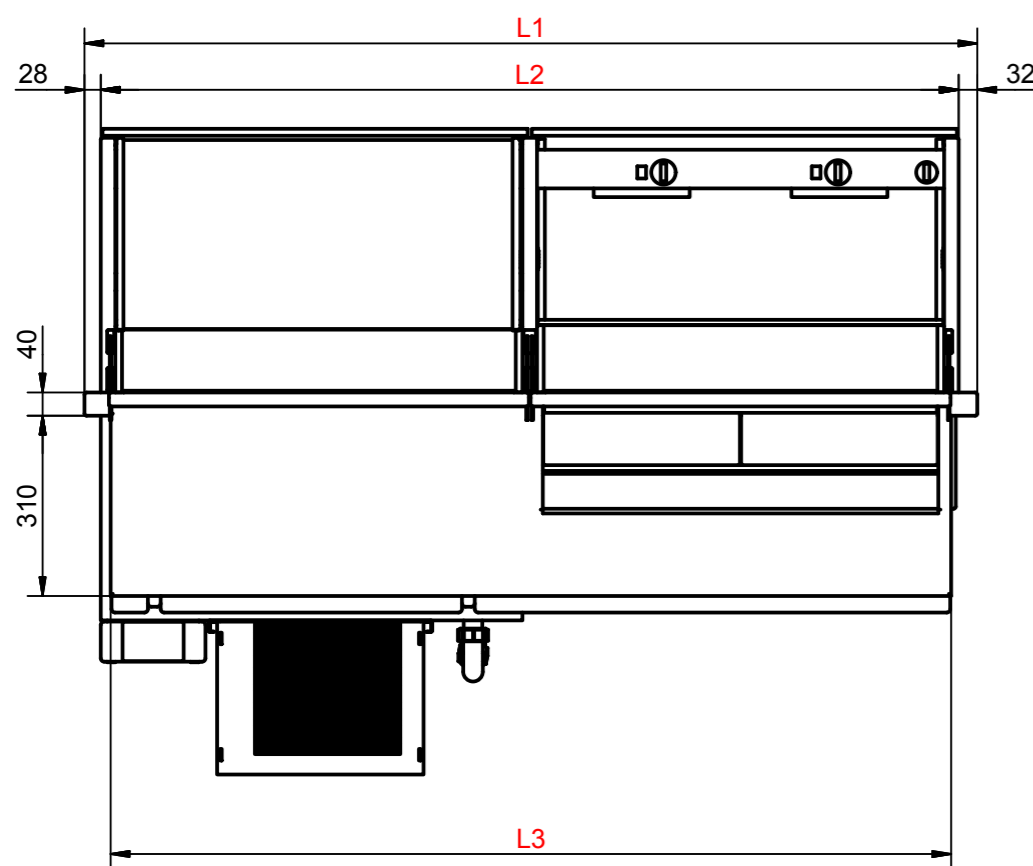


Einbaugerät bündig
 Modèle à encastrer de table
 Built-in model, top flush to working top

Beispiel F&I GN-5/1 (2K/3W)
 Exemple F&I GN-5/1 (2K/3W)
 Example F&I GN-5/1 (2K/3W)

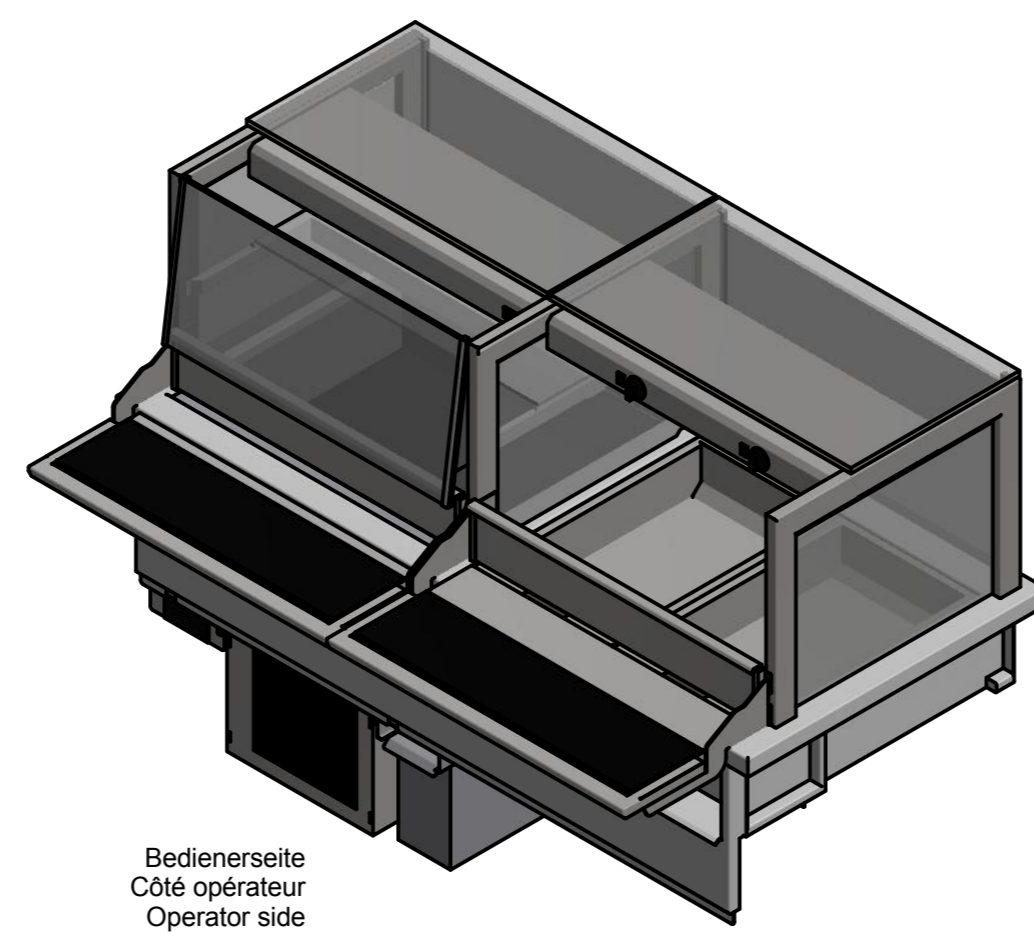
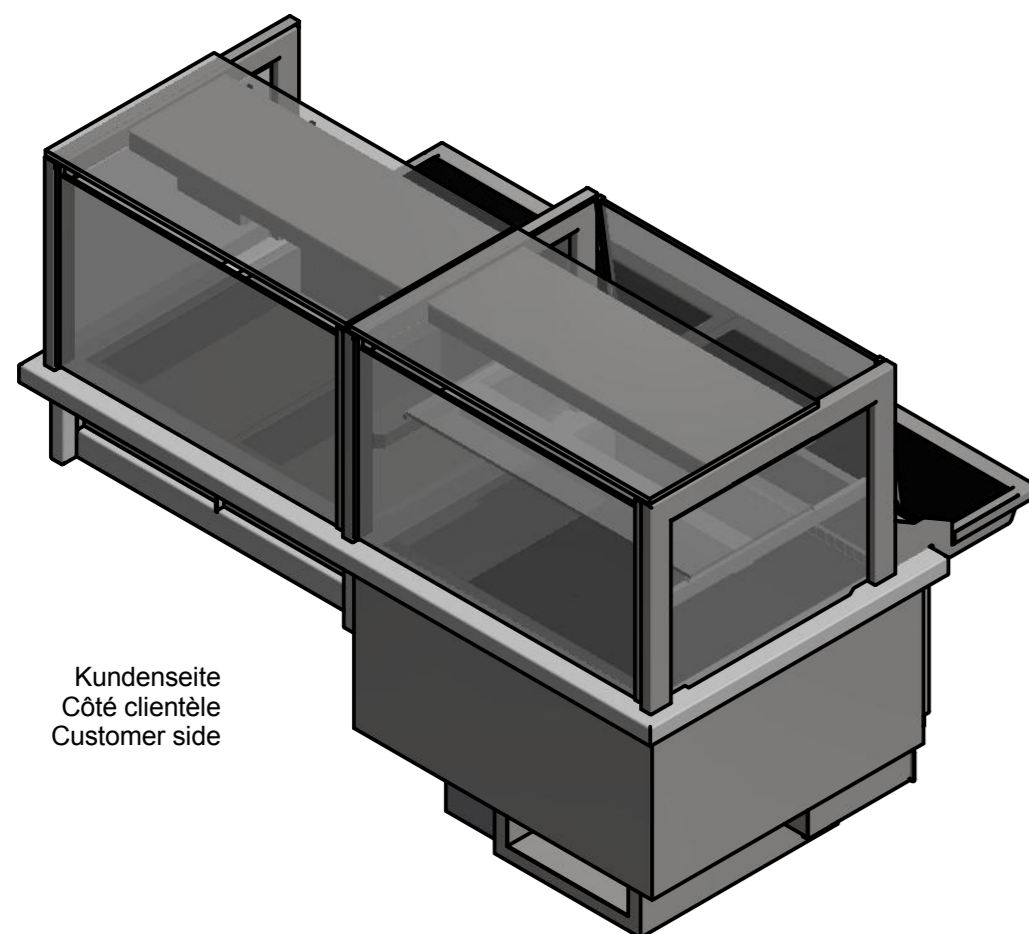


R2	R1							Ers. durch:		
Aender.								Ers. für:		
Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.		
A	23.10.2012	EAF	Aufbau 5E					Gezeich.	Franz	22.02.2011
Fire & Ice ZK, Einbau Var. 5E(450)								Geprüft		
technisches Datenblatt								Massstab	Blatt 3	
								%	von 3	
						Beer Grill AG CH - 5612 Villmergen Tel: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beerg grill.com		15Ma103-00A		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice										

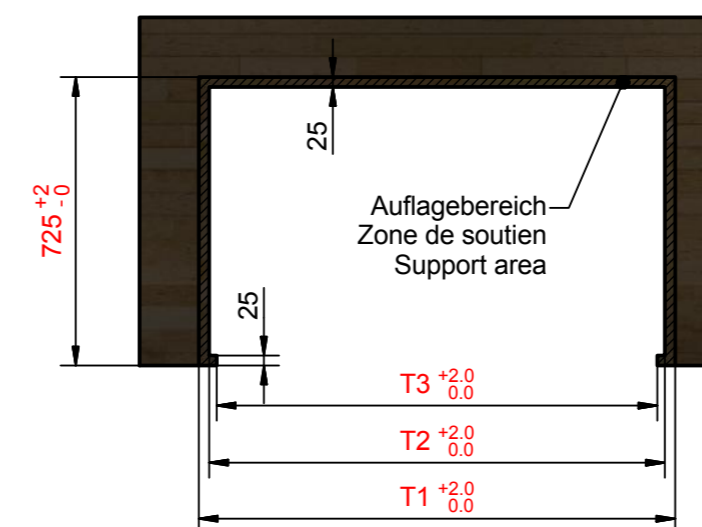


Fire & Ice

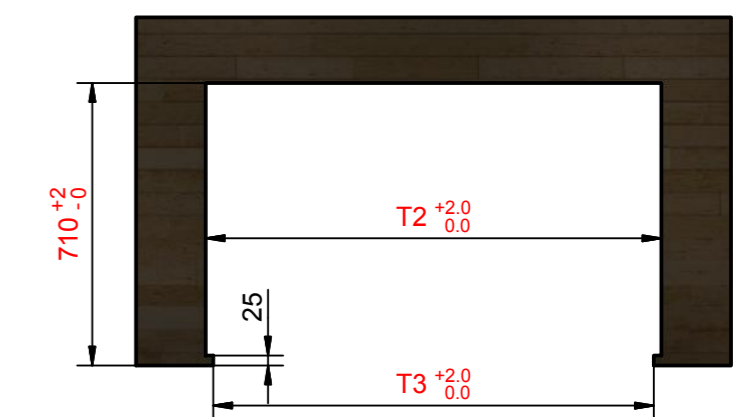
GN Warm/Kalt	2 1K/1W	3 2K/1W	4 3K/1W	5 4K/1W	3 1K/2W	4 2K/2W	5 3K/2W	6 4K/2W
Master Art.Nr.	3U21x17	3U31x27	3U41x37	3U51x47	3U31x17	3U41x27	3U51x37	3U61x47
Easy Art.Nr.	3V21x17	3V31x27	3V41x37	3V51x47	3V31x17	3V41x27	3V51x37	3V61x47
L1 [mm]	915	1195	1535	1875	1255	1535	1875	2215
L2 [mm]	855	1135	1475	1815	1195	1475	1815	2155
L3 [mm]	825	1105	1445	1785	1165	1445	1785	2125
H1 [mm]	325	310	310	315	325	310	310	315
H2 [mm]	677	662	662	667	677	662	662	667
H3 [mm]	1171	1156	1156	1161	1171	1156	1156	1161
T1 [mm]	917	1197	1537	1877	1257	1537	1877	2217
T2 [mm]	865	1145	1485	1825	1205	1485	1825	2165
T3 [mm]	827	1107	1447	1787	1167	1447	1787	2127
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	970	1170	1330	305	970	1170	1330
Kältemittel	R134a	R404a	R404a	R404a	R134a	R404a	R404a	R404a
Elektrischer Anschluss CH								
Leistung [W]	230VAC/PNE 1435	230VAC/PNE 1610	230VAC/PNE 1720	230VAC/PNE 1850	400VAC/2PNE 2435	400VAC/2PNE 2610	400VAC/2PNE 2720	400VAC/2PNE 2850
Max. Nennstrom [A]	6.2	7.0	7.5	8.0	9.0	9.0	9.0	9.0
Stecker	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	230VAC/PNE 1435	230VAC/PNE 1610	230VAC/PNE 1720	230VAC/PNE 1850	230VAC/PNE 2435	230VAC/PNE 2610	230VAC/PNE 2720	230VAC/PNE 2850
Max. Nennstrom [A]	6.2	7.0	7.5	8.0	10.6	11.3	11.8	12.4
Stecker	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	970	1170	1330	305	970	1170	1330
Frigorifère	R134a	R404a	R404a	R404a	R134a	R404a	R404a	R404a
Données électrique	230VAC/PNE 1435	230VAC/PNE 1610	230VAC/PNE 1720	230VAC/PNE 1850	400VAC/2PNE 2435	400VAC/2PNE 2610	400VAC/2PNE 2720	400VAC/2PNE 2850
Puissance électrique [W]	1435	1610	1720	1850	2435	2610	2720	2850
Courant nominal max. [A]	6.2	7.0	7.5	8.0	9.0	9.0	9.0	9.0
Fiche	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	970	1170	1330	305	970	1170	1330
Refrigerant	R134a	R404a	R404a	R404a	R134a	R404a	R404a	R404a
Electrical connection	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	1435	1610	1720	1850	2435	2610	2720	2850
Max. nominal current [A]	6.2	7.0	7.5	8.0	9.0	9.0	9.0	9.0
Plug	no	no	no	no	no	no	no	no
Length of cable [m]	3	3	3	3	3	3	3	3



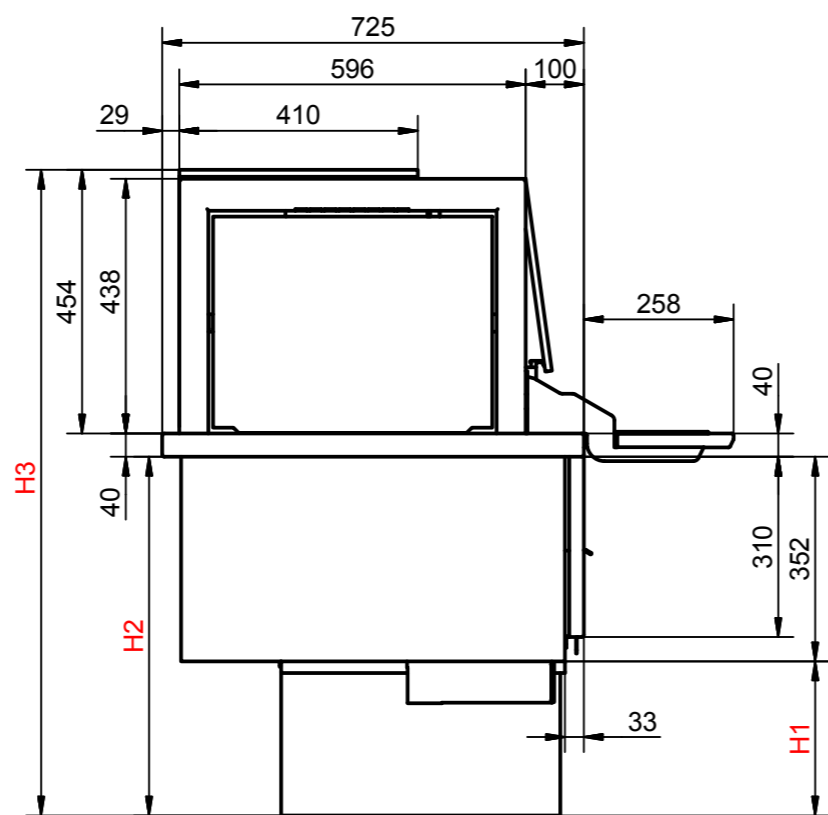
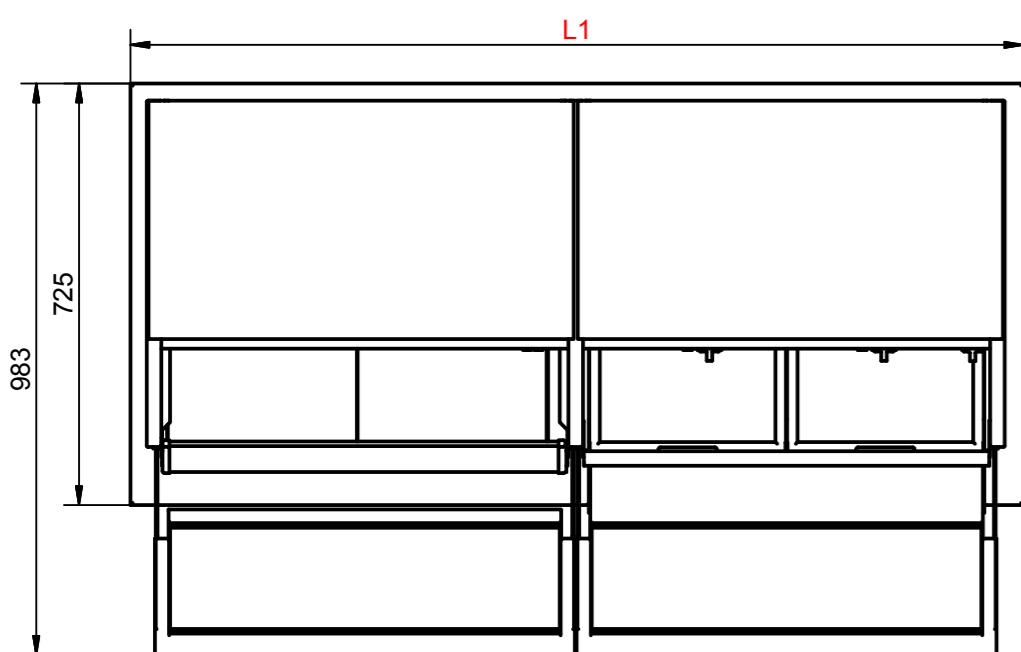
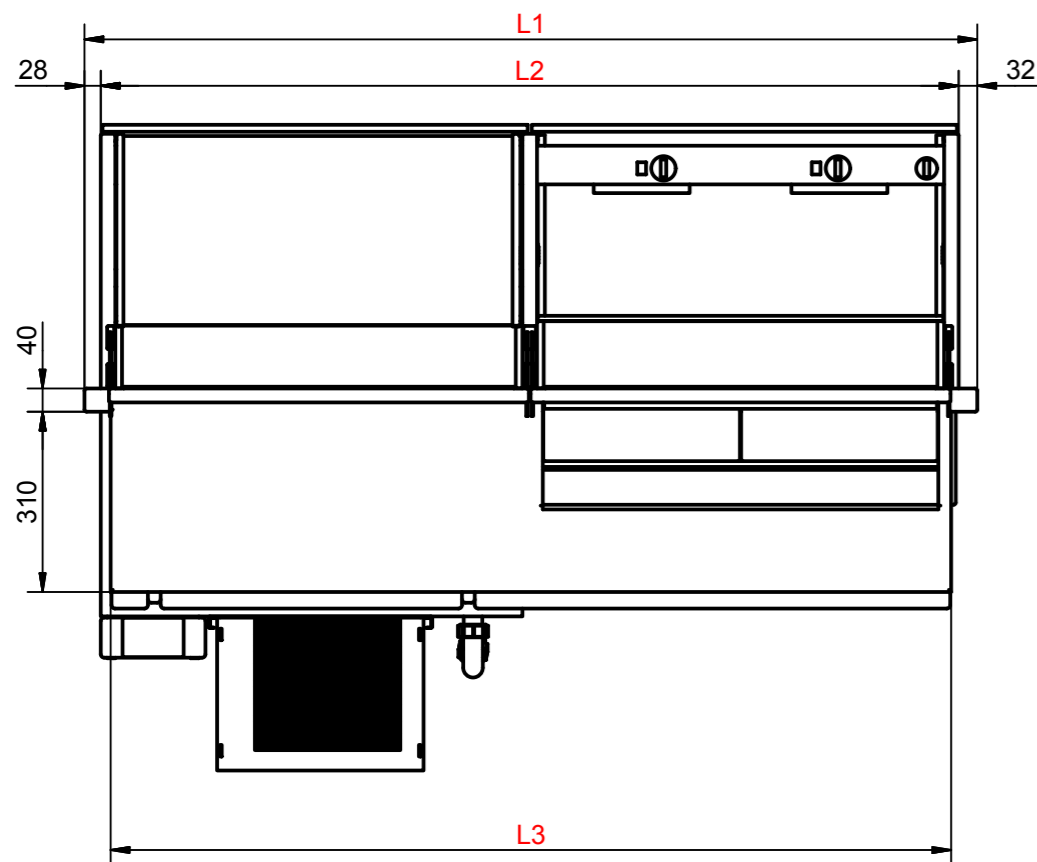
Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top



Tischgerät überstehend
Modèle de table encastré
Table top model, built-in



R2	R1	B	28.02.2013	mab	Allg. Überarbeitung	Ers. durch:		
		A	24.10.2012	EAF	Aufbau 5E	Ers. für:		
		Ind.	Datum	Name	Aenderung	Komm.		
Fire & Ice - Einbau, Var. 5E(Duplex), EK Technisches Datenblatt						Gezeich.	F.Schuler	23.02.2011
						Geprüft		
						Massstab	Format	Blatt 1
						%	A2	von 3
						15Ma104-00B		
<small>Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice</small>								

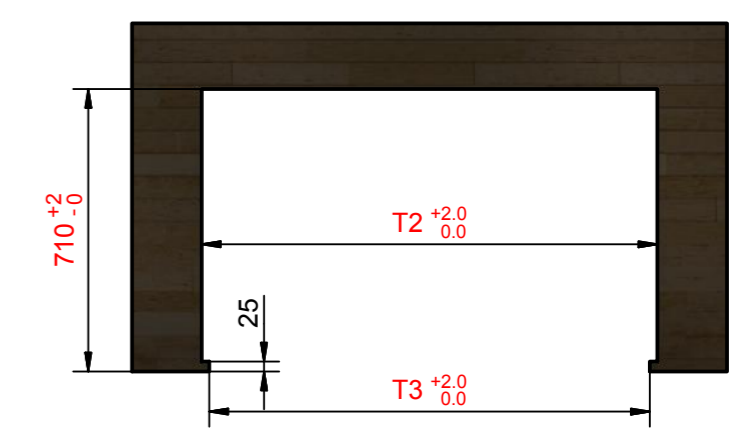
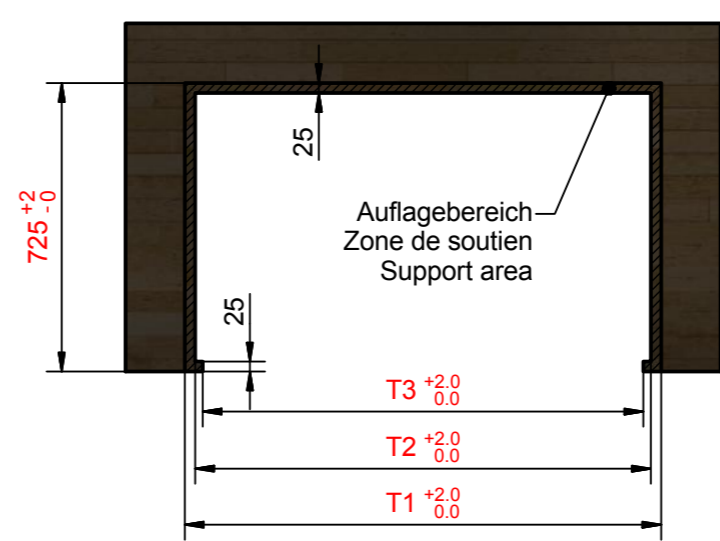
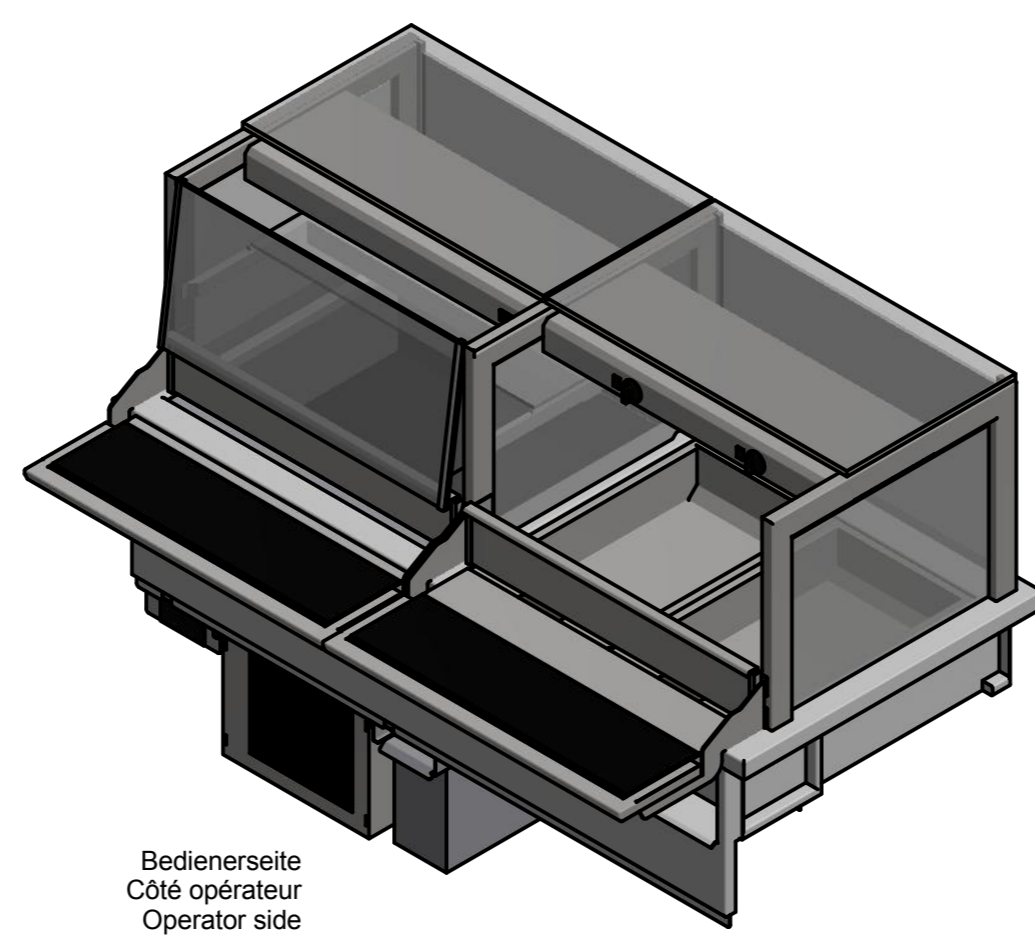
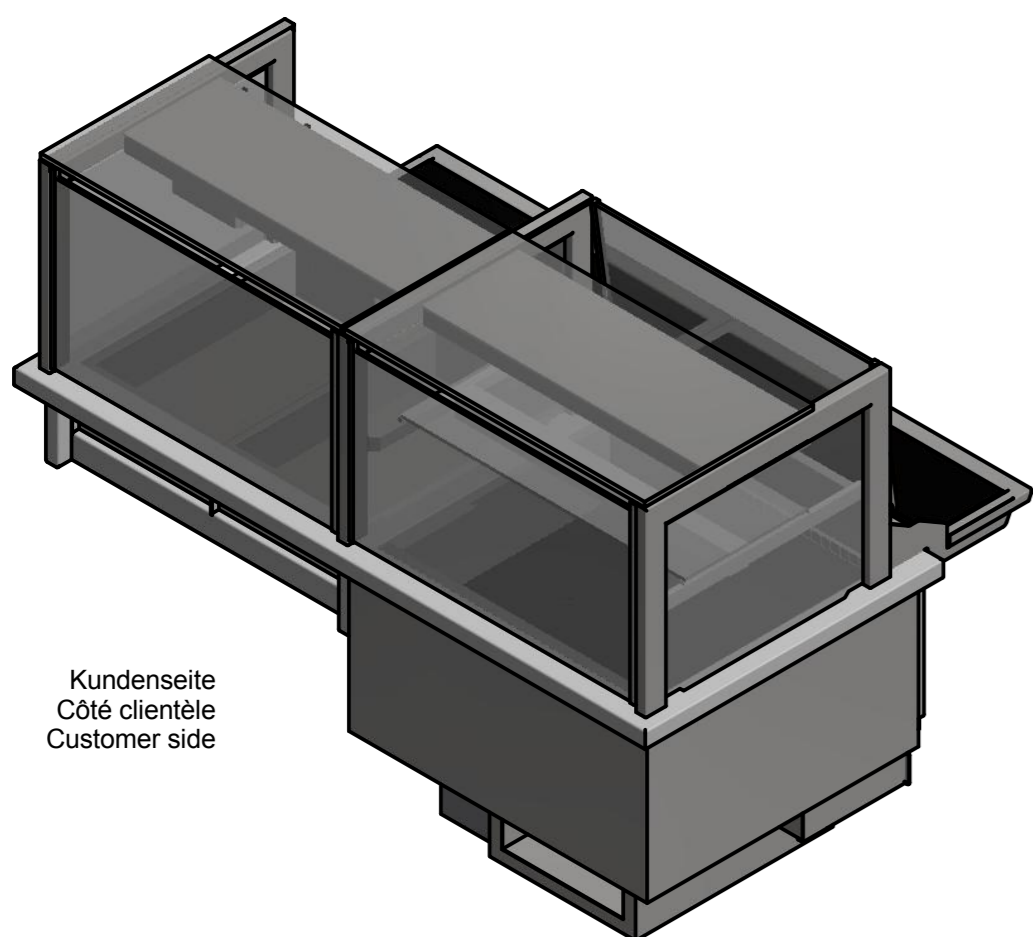


Fire & Ice

GN	4	5	6	7	5	6	7	8
Warm/Kalt	1K/3W	2K/3W	3K/3W	4K/3W	1K/4W	2K/4W	3K/4W	4K/4W
Master Art.Nr.	3U41x17	3U51x27	3U61x37	3U71x47	3U51x17	3U61x27	3U71x37	3U81x47
Easy Art Nr.	3V41x17	3V51x27	3V61x37	3V71x47	3V51x17	3V61x27	3V71x37	3V81x47
L1 [mm]	1595	1875	2215	2555	1935	2215	2555	2895
L2 [mm]	1535	1815	2155	2495	1875	2155	2495	2835
L3 [mm]	1505	1785	2125	2465	1845	2125	2465	2805
H1 [mm]	325	310	310	315	325	310	310	315
H2 [mm]	677	662	662	667	677	662	662	667
H3 [mm]	1171	1156	1156	1161	1171	1156	1156	1161
T1 [mm]	1597	1877	2217	2557	1937	2217	2557	2897
T2 [mm]	1545	1825	2165	2505	1885	2165	2505	2845
T3 [mm]	1507	1787	2127	2467	1847	2127	2467	2807
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	970	1170	1330	305	970	1170	1330
Kältemittel	R134a	R404a	R404a	R404a	R134a	R404a	R404a	R404a
Elektrischer Anschluss CH								
Leistung [W]	400VAC/2PNE 3435	400VAC/2PNE 3610	400VAC/2PNE 3720	400VAC/2PNE 3850	400VAC/2PNE 4435	400VAC/2PNE 4610	400VAC/2PNE 4720	400VAC/2PNE 4850
Max. Nennstrom [A]	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Stecker	Typ15	Typ15	Typ15	Typ15	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	230VAC/PNE 3435	400VAC/2PNE 3610	400VAC/2PNE 3720	400VAC/2PNE 3850	400VAC/2PNE 4435	400VAC/2PNE 4610	400VAC/2PNE 4720	400VAC/2PNE 4850
Max. Nennstrom [A]	14.9	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Stecker	Schuko	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	970	1170	1330	305	970	1170	1330
Frigorigène	R134a	R404a	R404a	R404a	R134a	R404a	R404a	R404a
Données électrique	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
Puissance électrique [W]	3435	3610	3720	3850	4435	4610	4720	4850
Courant nominal max. [A]	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Fiche	Typ15	Typ15	Typ15	Typ15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble [m]	3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	970	1170	1330	305	970	1170	1330
Refrigeant	R134a	R404a	R404a	R404a	R134a	R404a	R404a	R404a
Electrical connection	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	3435	3610	3720	3850	4435	4610	4720	4850
Max. nominal current [A]	9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Plug	no	no	no	no	no	no	Typ 15	Typ 15
Length of cable [m]	3	3	3	3	3	3	3	3

Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top

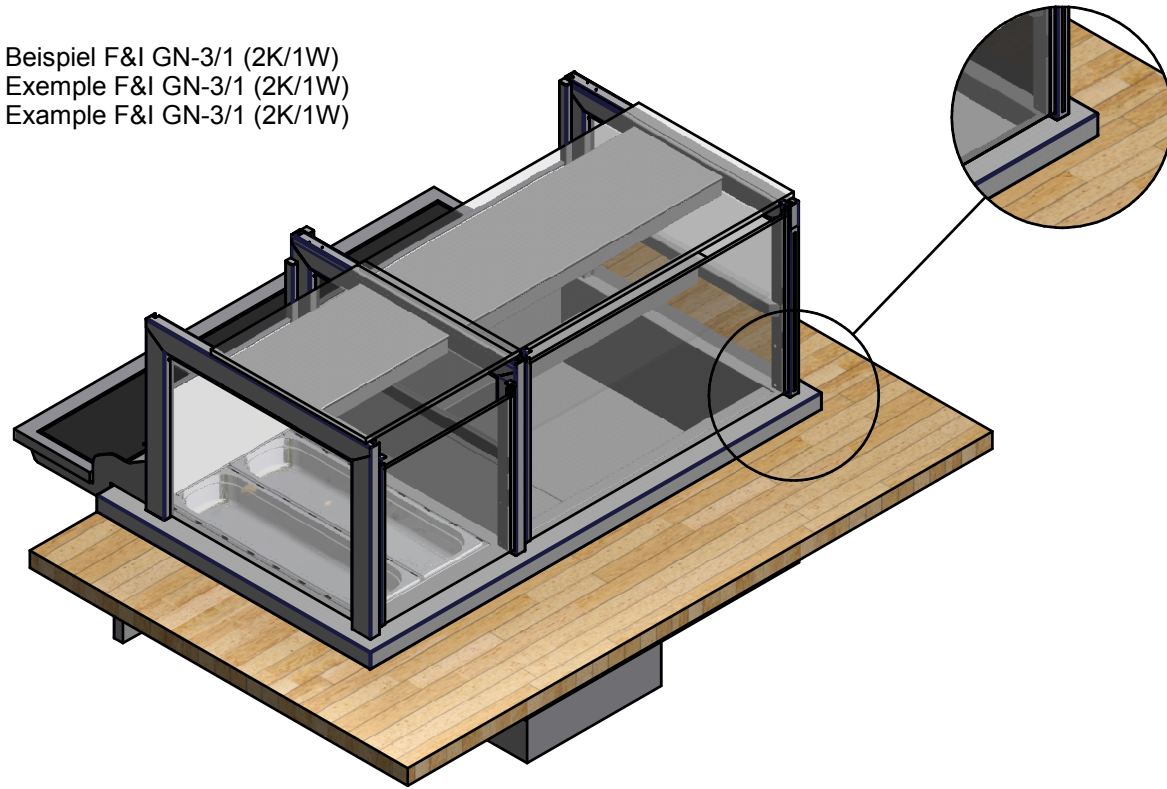
Tischgerät überstehend
Modèle de table encastré
Table top model, built-in



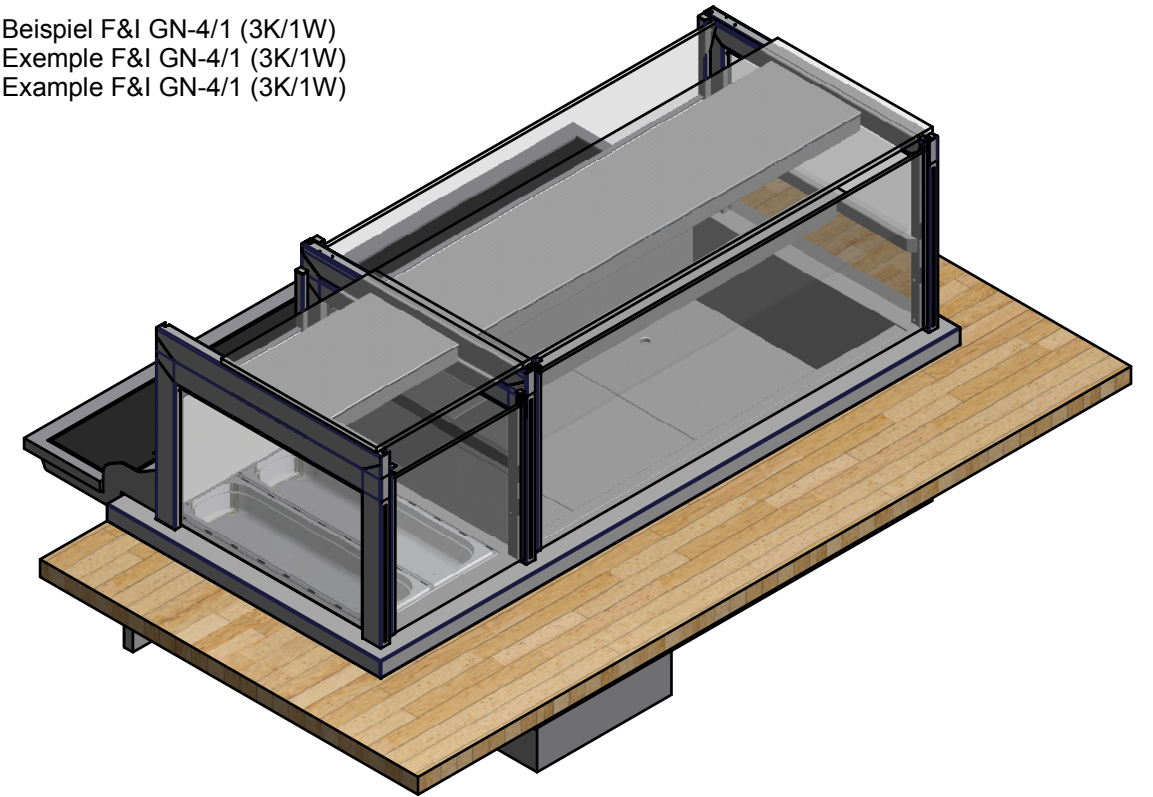
R2	R1	B	28.02.2013	mab	Allg. Überarbeitung	Ers. durch:		
		A	24.10.2012	EAF	Aufbau 5E	Ers. für:		
		Ind.	Datum	Name	Aenderung	Komm.		
Fire & Ice - Einbau, Var. 5E(Duplex), EK Technisches Datenblatt						Gezeich.	F.Schuler	23.02.2011
						Geprüft		
						Massstab	Format	Blatt 2
						%	A2	von 3
						15Ma104-00B		
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice								

Einbaugerät überstehend
 Modèle à encastrer avec cadre
 Built-in model with frame

Beispiel F&I GN-3/1 (2K/1W)
 Exemple F&I GN-3/1 (2K/1W)
 Example F&I GN-3/1 (2K/1W)

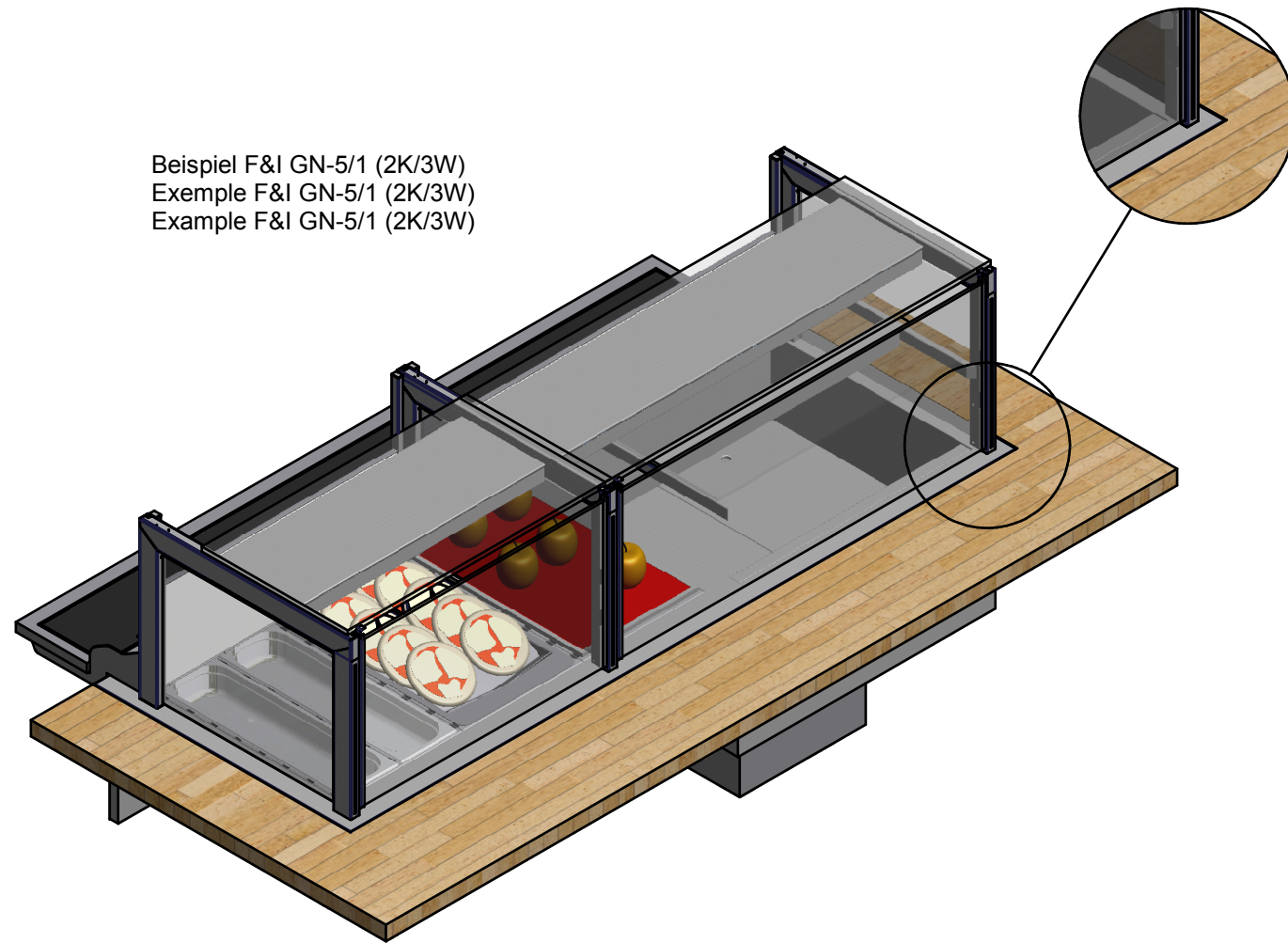



Beispiel F&I GN-4/1 (3K/1W)
 Exemple F&I GN-4/1 (3K/1W)
 Example F&I GN-4/1 (3K/1W)

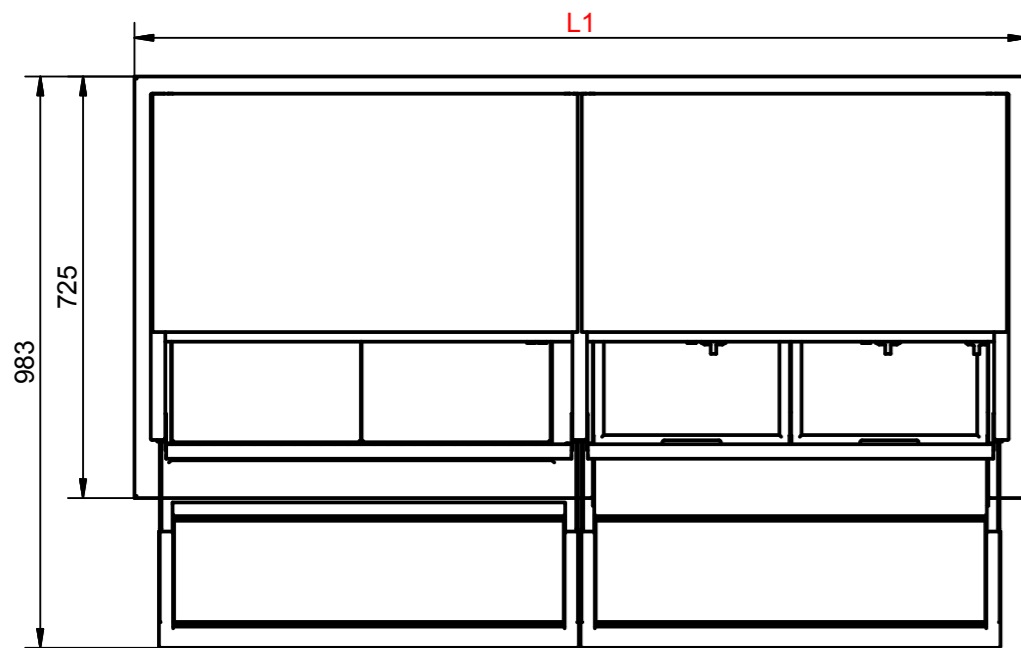
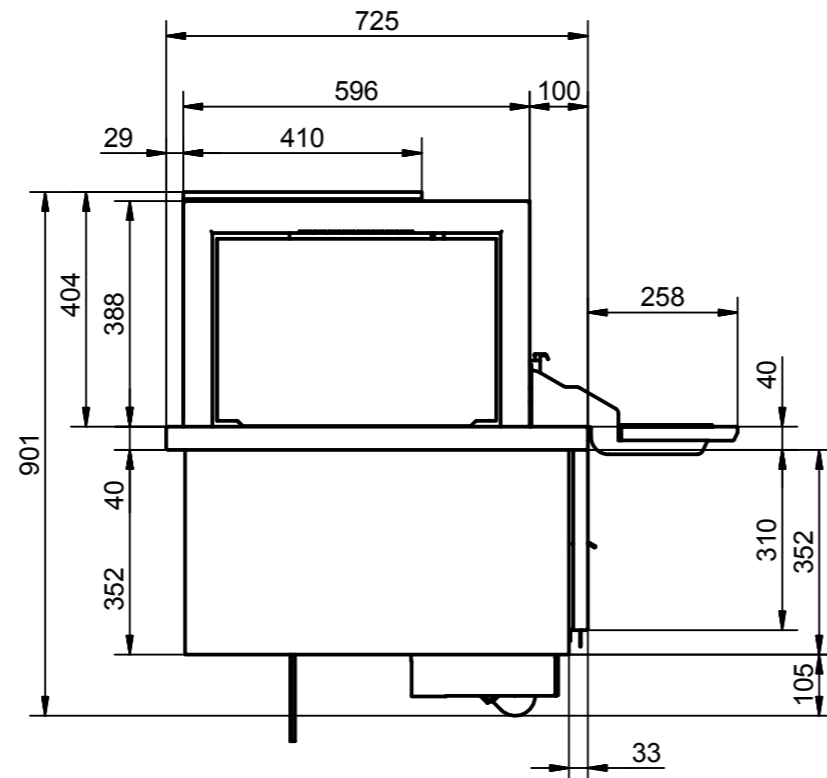
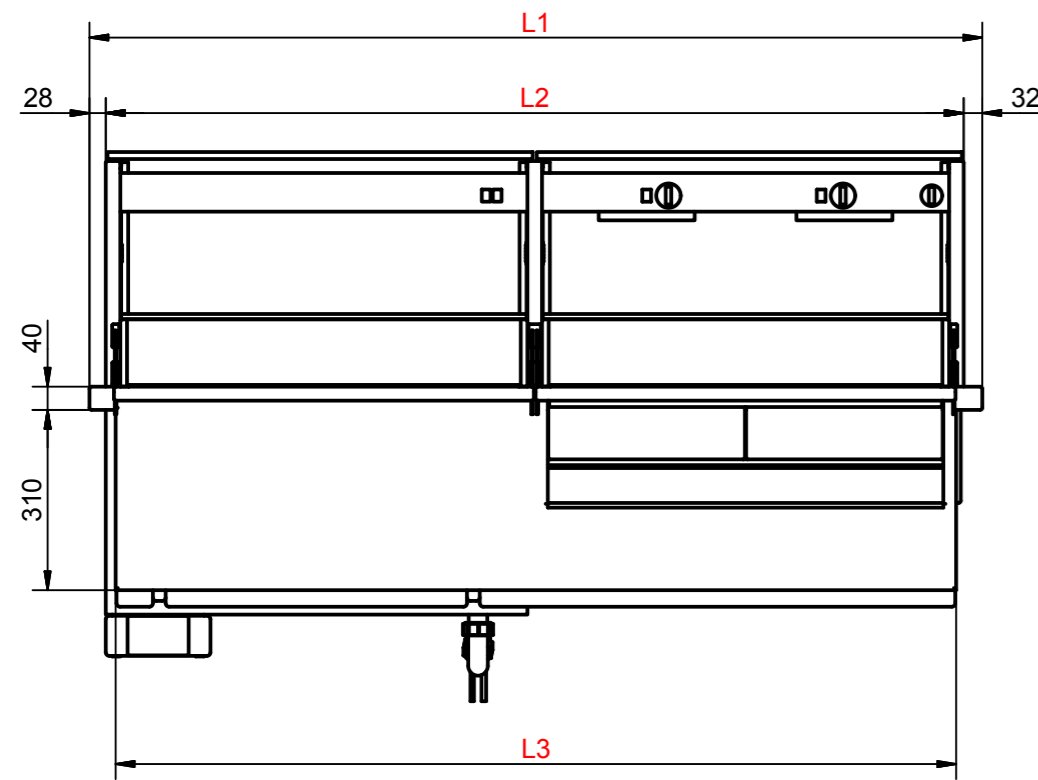


Einbaugerät bündig
 Modèle à encastrer de table
 Built-in model, top flush to working top

Beispiel F&I GN-5/1 (2K/3W)
 Exemple F&I GN-5/1 (2K/3W)
 Example F&I GN-5/1 (2K/3W)

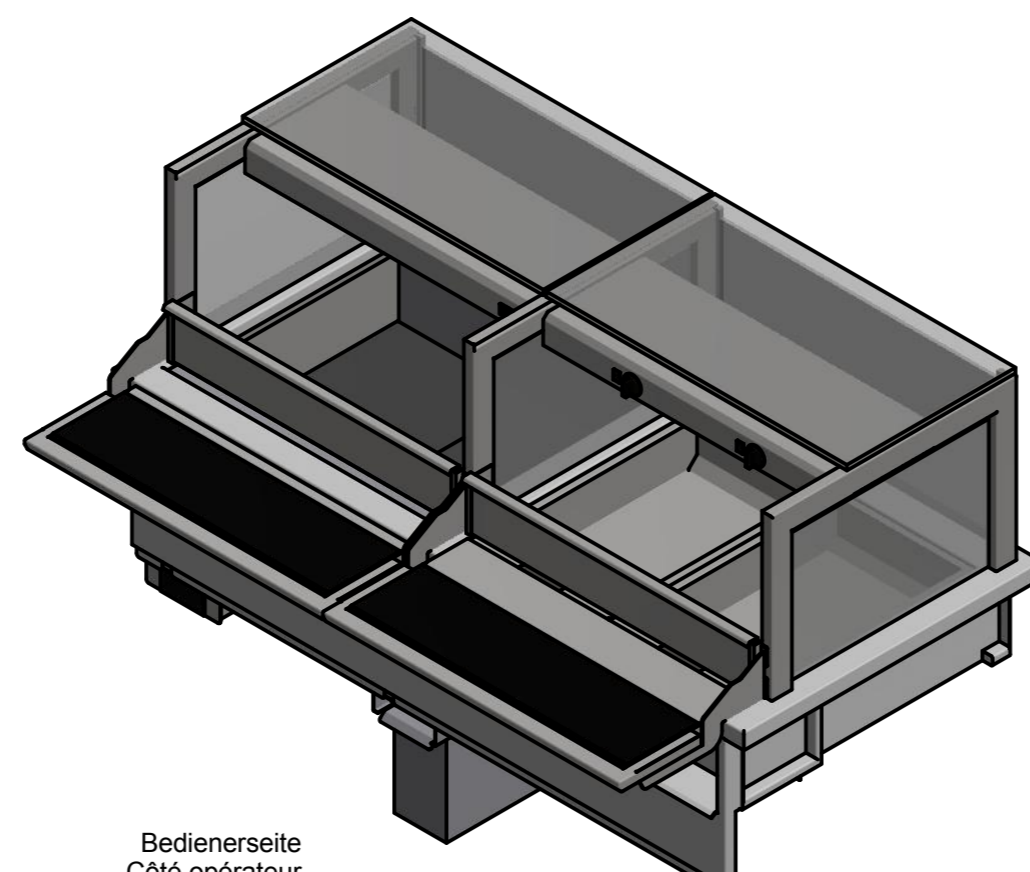
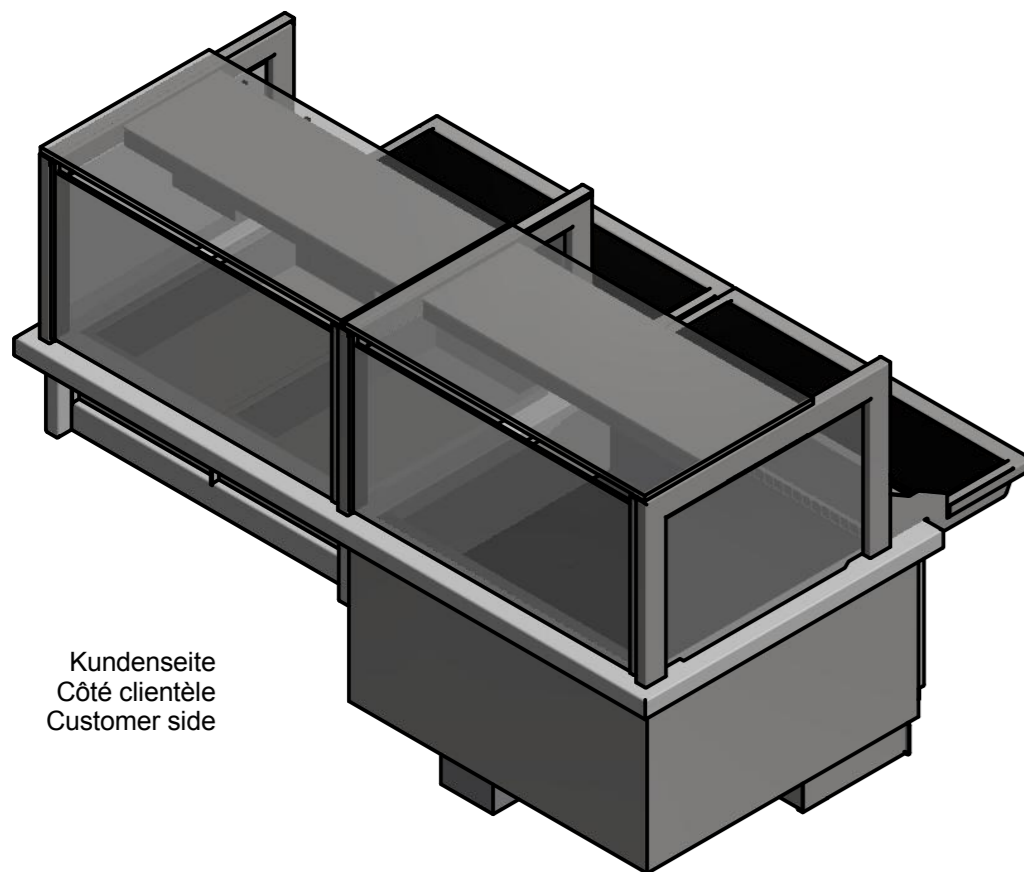


R2	R1	B	28.02.2013	mab	Allg. Überarb.					Ers. durch:
		A	24.10.2012	EAF	Aufbau 5E					Ers. für:
		Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.
Fire & Ice EK, Dublex Var. 5E(450) Technisches Datenblatt										Gezeich. F.Schuler 23.02.2011 Geprüft Massstab % Blatt 3 von 3
BEER  Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergnill.com										15Ma104-00B
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice										

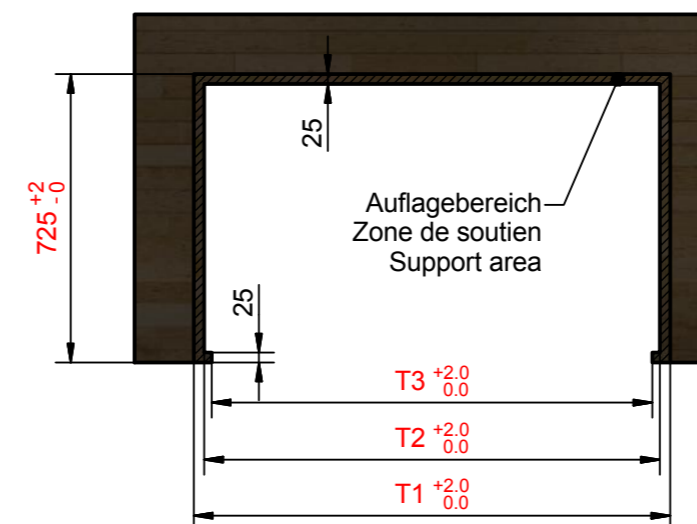


Fire & Ice

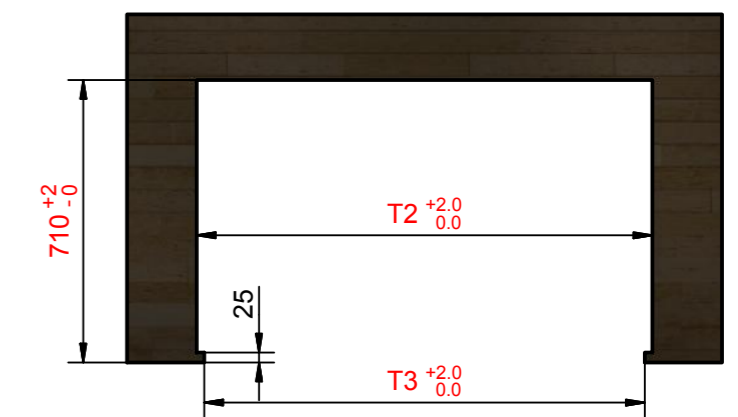
GN	2	3	4	5	3	4	5	6
Warm/Kalt	1K/1W	2K/1W	3K/1W	4K/1W	1K/2W	2K/2W	3K/2W	4K/2W
Master Art.Nr.	3U22x14	3U32x24	3U42x34	3U52x44	3U32x14	3U42x24	3U52x34	3U62x44
Easy Art.Nr.	3V22x14	3V32x24	3V42x34	3V52x44	3V32x14	3V42x24	3V52x34	3V62x44
L1 [mm]	915	1195	1535	1875	1255	1535	1875	2215
L2 [mm]	855	1135	1475	1815	1195	1475	1815	2155
L3 [mm]	825	1105	1445	1785	1165	1445	1785	2125
T1 [mm]	917	1197	1537	1877	1257	1537	1877	2217
T2 [mm]	865	1145	1485	1825	1205	1485	1825	2165
T3 [mm]	827	1107	1447	1787	1167	1447	1787	2127
Kälteleistung								
Einstellbarer Temperaturbereich [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C [W]	305	370	480	600	305	370	480	600
Kältemittel	---	---	---	---	---	---	---	---
Elektrischer Anschluss CH								
Leistung [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. Nennstrom [A]	5.0	5.1	5.5	5.9	9.0	9.0	9.0	9.0
Stecker	Typ12	Typ12	Typ12	Typ12	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge [m]	3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. Nennstrom [A]	5.0	5.1	5.5	5.9	9.4	9.4	9.8	10.2
Stecker	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Kabellänge [m]	3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C [W]	305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Refrigeration specification								
Adjustable temperature range [°C]	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C [W]	305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	230VAC/PNE	230VAC/PNE	230VAC/PNE	230VAC/PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE
electrical power [W]	1160	1164	1258	1352	2160	2164	2258	2352
Max. nominal current [A]	5.0	5.1	5.5	5.9	9.0	9.0	9.0	9.0
Plug	no	no	no	no	no	no	no	no
Length of cable [m]	3	3	3	3	3	3	3	3



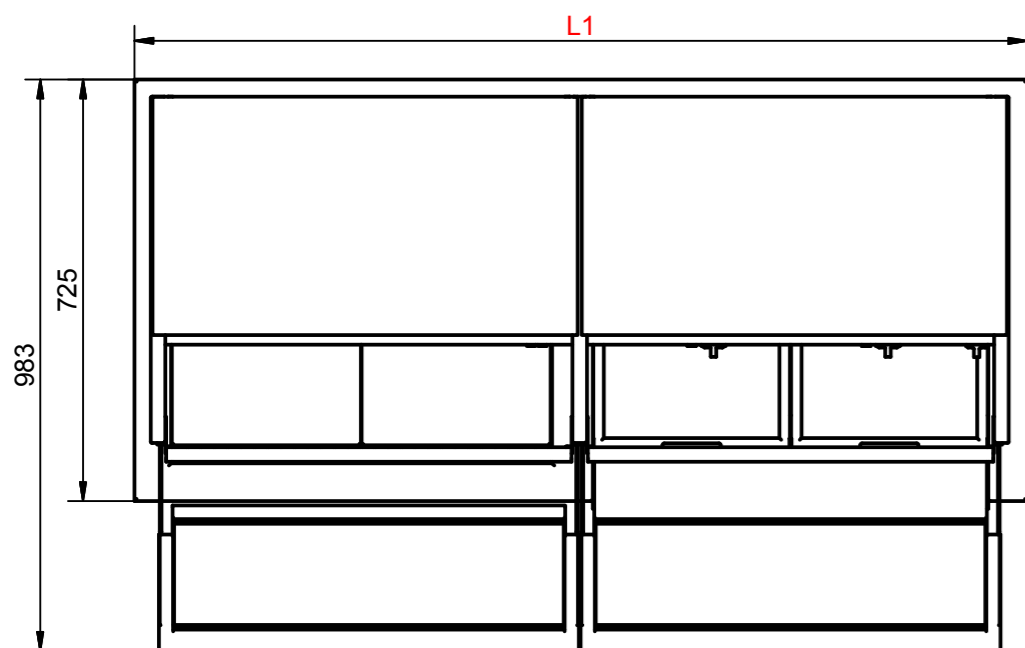
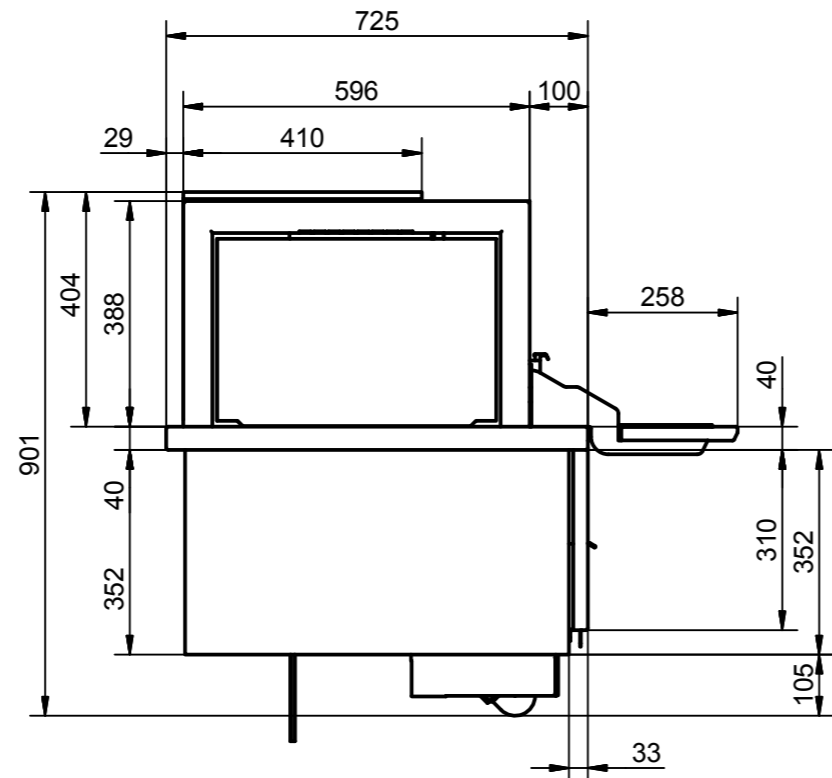
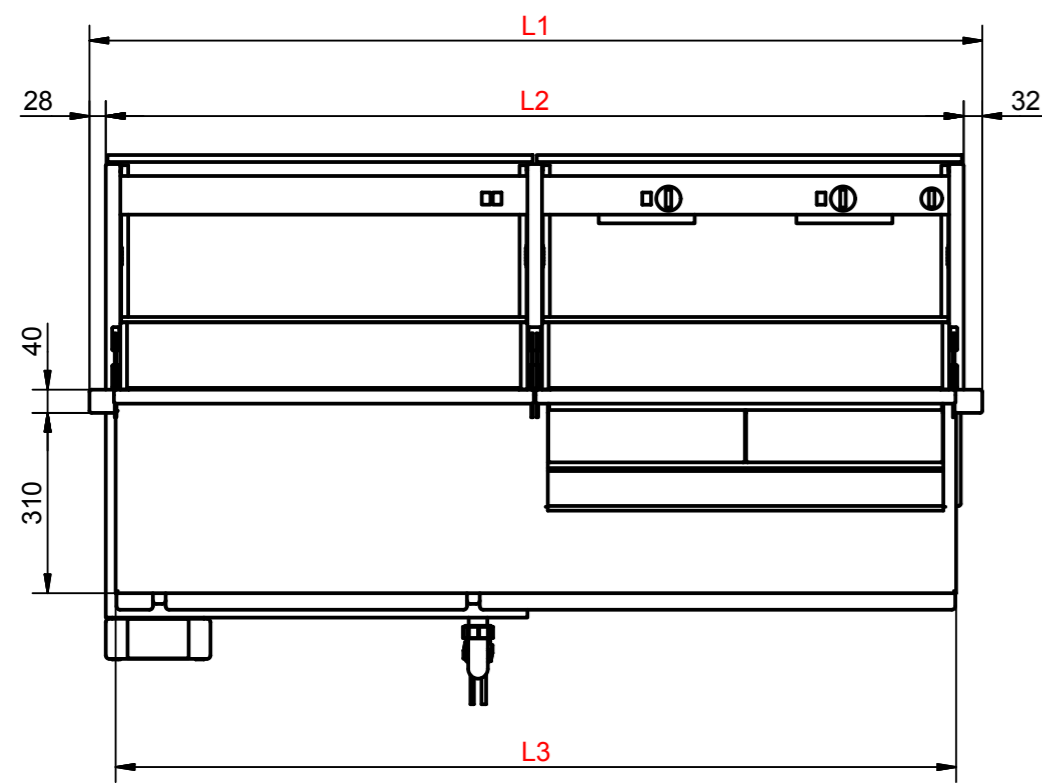
Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top



Tischgerät überstehend
Modèle de table encastré
Table top model, built-in



R2	R1	B	28.02.2013	mab	Allg. Überarbeitung	Ers. durch:
A	24.10.2012	EAF	Aufbau 5E			Ers. für:
Ind.	Datum	Name	Aenderung			Komm.
Fire & Ice - Einbau, Var. 5E(Duplex), ZK						Gezeich. F.Schuler 23.02.2011
Technisches Datenblatt						Geprüft
%						Format Blatt 1
						von 3
BEER						Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						15Ma105-00B

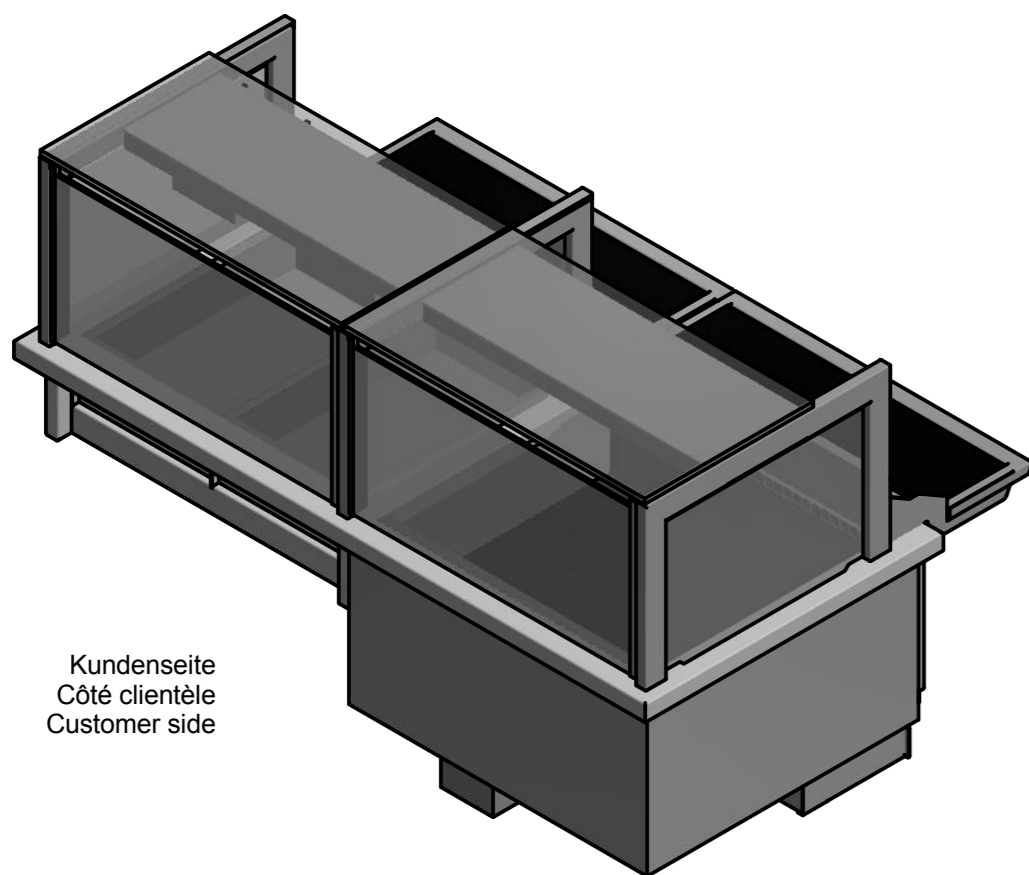
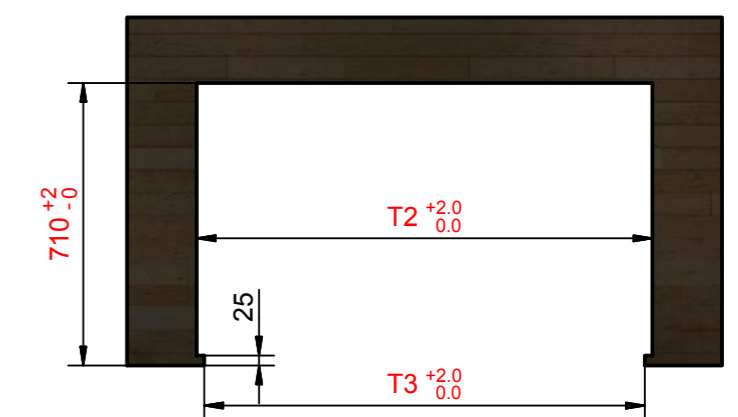
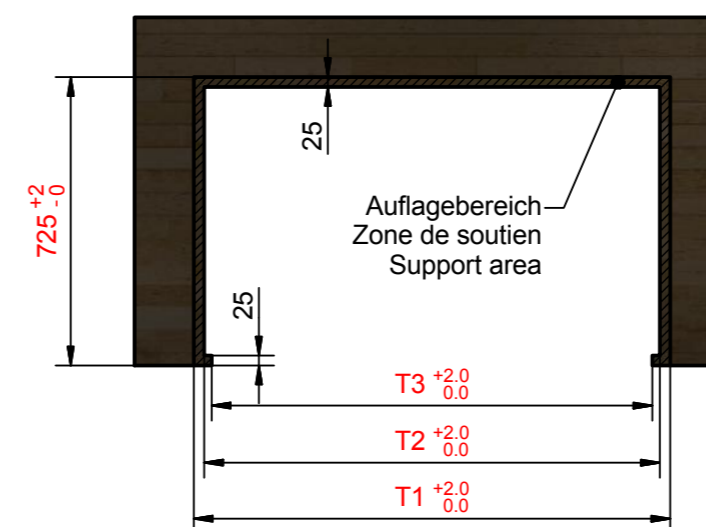


Fire & Ice

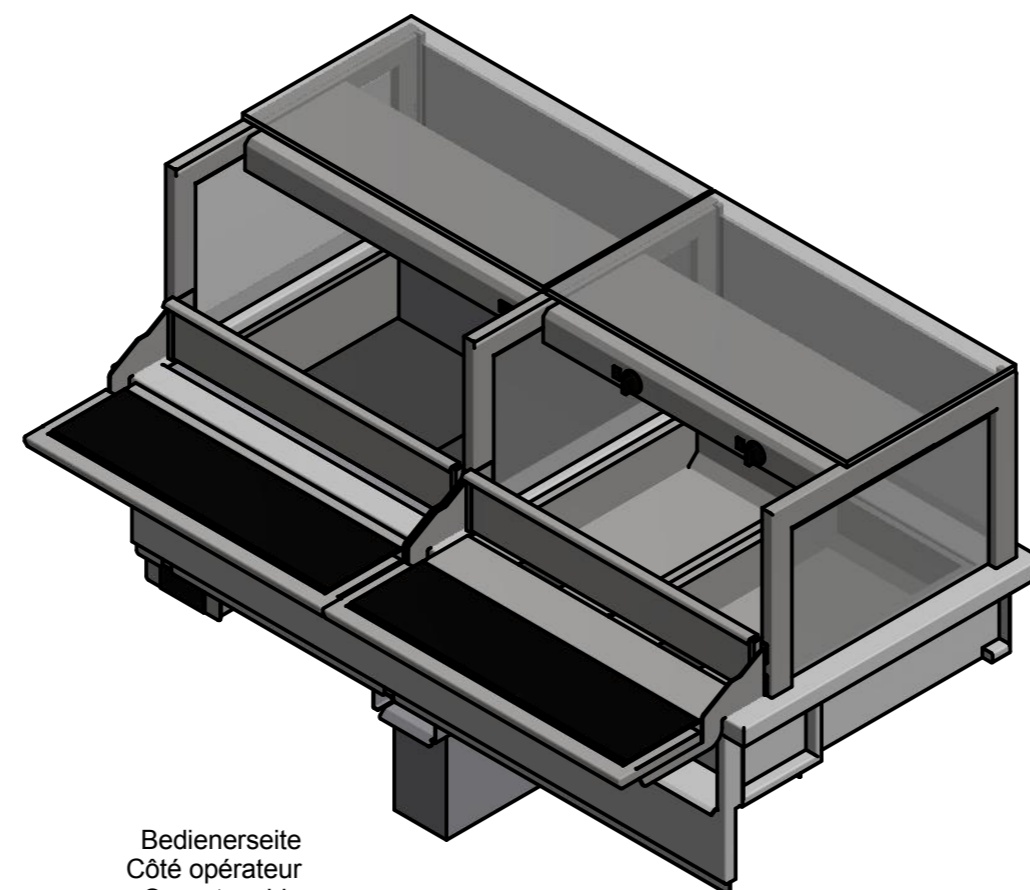
GN	4	5	6	7	5	6	7	8
Warm/Kalt	1K/3W	2K/3W	3K/3W	4K/3W	1K/4W	2K/4W	3K/4W	4K/4W
Master Art.Nr.	3U42x14	3U52x24	3U62x34	3U72x44	3U52x14	3U62x24	3U72x34	3U82x44
Easy Art Nr.	3V42x14	3V52x24	3V62x34	3V72x44	3V52x14	3V62x24	3V72x34	3V82x44
L1	[mm] 1595	1875	2215	2555	1935	2215	2555	2895
L2	[mm] 1535	1815	2155	2495	1875	2155	2495	2835
L3	[mm] 1505	1785	2125	2465	1845	2125	2465	2805
T1	[mm] 1597	1877	2217	2557	1937	2217	2557	2897
T2	[mm] 1545	1825	2165	2505	1885	2165	2505	2845
T3	[mm] 1507	1787	2127	2467	1847	2127	2467	2807
Kälteleistung								
Einstellbarer Temperaturbereich	[°C] +4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Kälteleistung bei VT -10°C	[W] 305	370	480	600	305	370	480	600
Kältemittel	---	---	---	---	---	---	---	---
Elektrischer Anschluss CH								
Leistung	[W] 3160	3164	3258	3352	4160	4164	4258	4352
Max. Nennstrom	[A] 9.0	9.0	9.0	9.0	9.0	9.0	9.0	9.0
Stecker	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge	[m] 3	3	3	3	3	3	3	3
Elektrischer Anschluss D								
Leistung	[W] 3160	3164	3258	3352	4160	4164	4258	4352
Max. Nennstrom	[A] 13.7	9.0	9.0	9.0	18.1	18.1	18.5	18.9
Stecker	Schuko	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16	CEE16
Kabellänge	[m] 3	3	3	3	3	3	3	3
Réfrigération Spécifications								
Plage de température réglable	[°C] +4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Capacité de refroidissement à la température de l'évaporateur 10°C	[W] 305	370	480	600	305	370	480	600
Frigorigène	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Données électrique	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
Puissance électrique	[W] 3160	3164	3258	3352	4160	4164	4258	4352
Courant nominal max.	[A] 9.0	9.0	9.0	9.0	9	9	9	9
Fiche	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble	[m] 3	3	3	3	3	3	3	3
Refrigeration specification								
Adjustable temperature range	[°C] +4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12	+4...+12
Refrigeration capacity @EVAP -10°C	[W] 305	370	480	600	305	370	480	600
Refrigerant	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
Electrical connection	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/2PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE	400VAC/3PNE
electrical power	[W] 3160	3164	3258	3352	4160	4164	4258	4352
Max. nominal current	[A] 9.0	9.0	9.0	9.0	9	9	9	9
Plug	no	no	no	no	no	no	Typ 15	Typ 15
Length of cable	[m] 3	3	3	3	3	3	3	3

Tischgerät flächenbündig
Modèle de table, plan de travail
Table top model, flush with table top

Tischgerät überstehend
Modèle de table encastré
Table top model, built-in



Kundenseite
Côté clientèle
Customer side

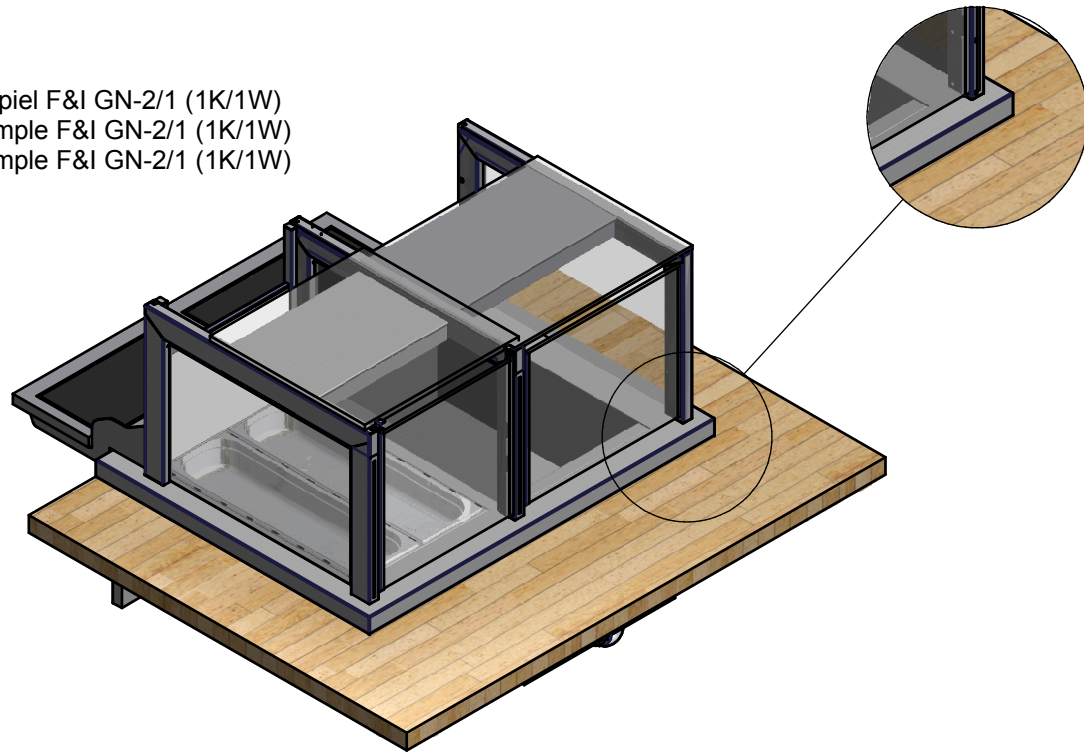


Bedienseite
Côté opérateur
Operator side

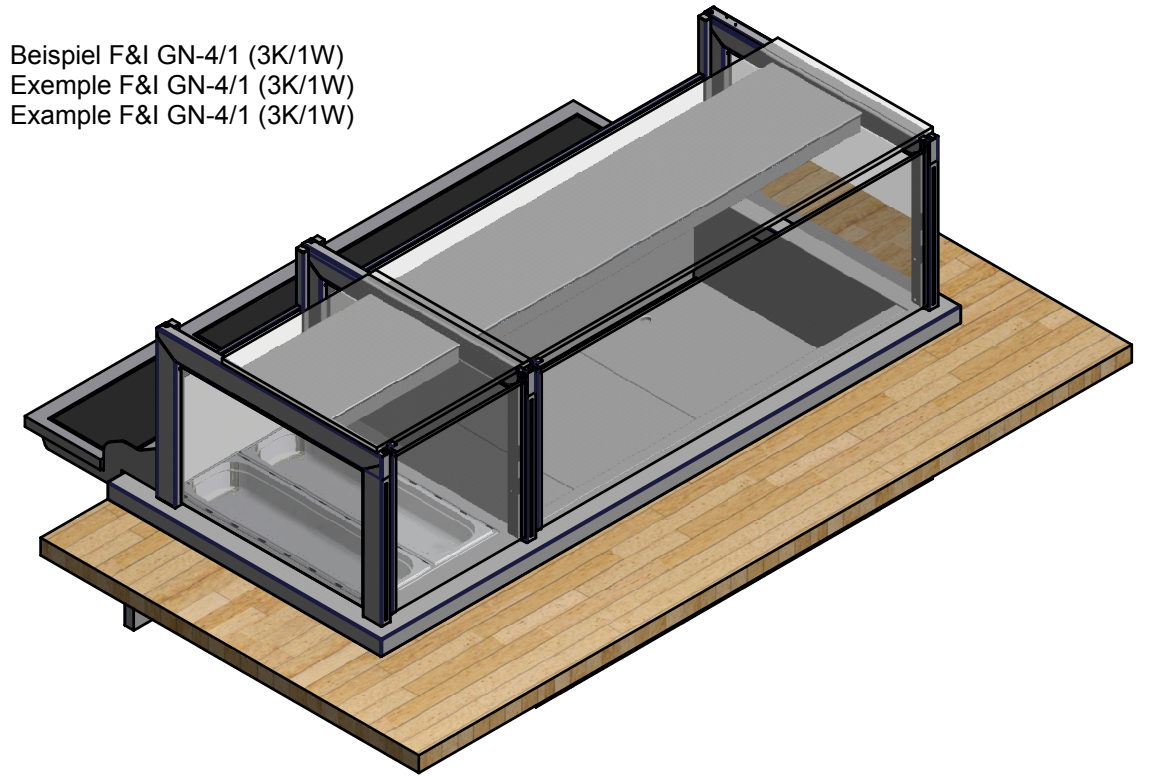
R2	R1	B	28.02.2013	mab	Allg. Überarbeitung	Ers. durch:		
		A	24.10.2012	EAF	Aufbau 5E	Ers. für:		
		Ind.	Datum	Name	Aenderung	Komm.		
Fire & Ice - Einbau, Var. 5E(Duplex), ZK Technisches Datenblatt						Gezeich.	F.Schuler	23.02.2011
						Geprüft		
						Massstab	Format	Blatt 2
						%	A2	von 3
						15Ma105-00B		
<small>Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com</small>								
<small>Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice</small>								

Einbaugerät überstehend
 Modèle à encastrer avec cadre
 Built-in model with frame

Beispiel F&I GN-2/1 (1K/1W)
 Exemple F&I GN-2/1 (1K/1W)
 Example F&I GN-2/1 (1K/1W)

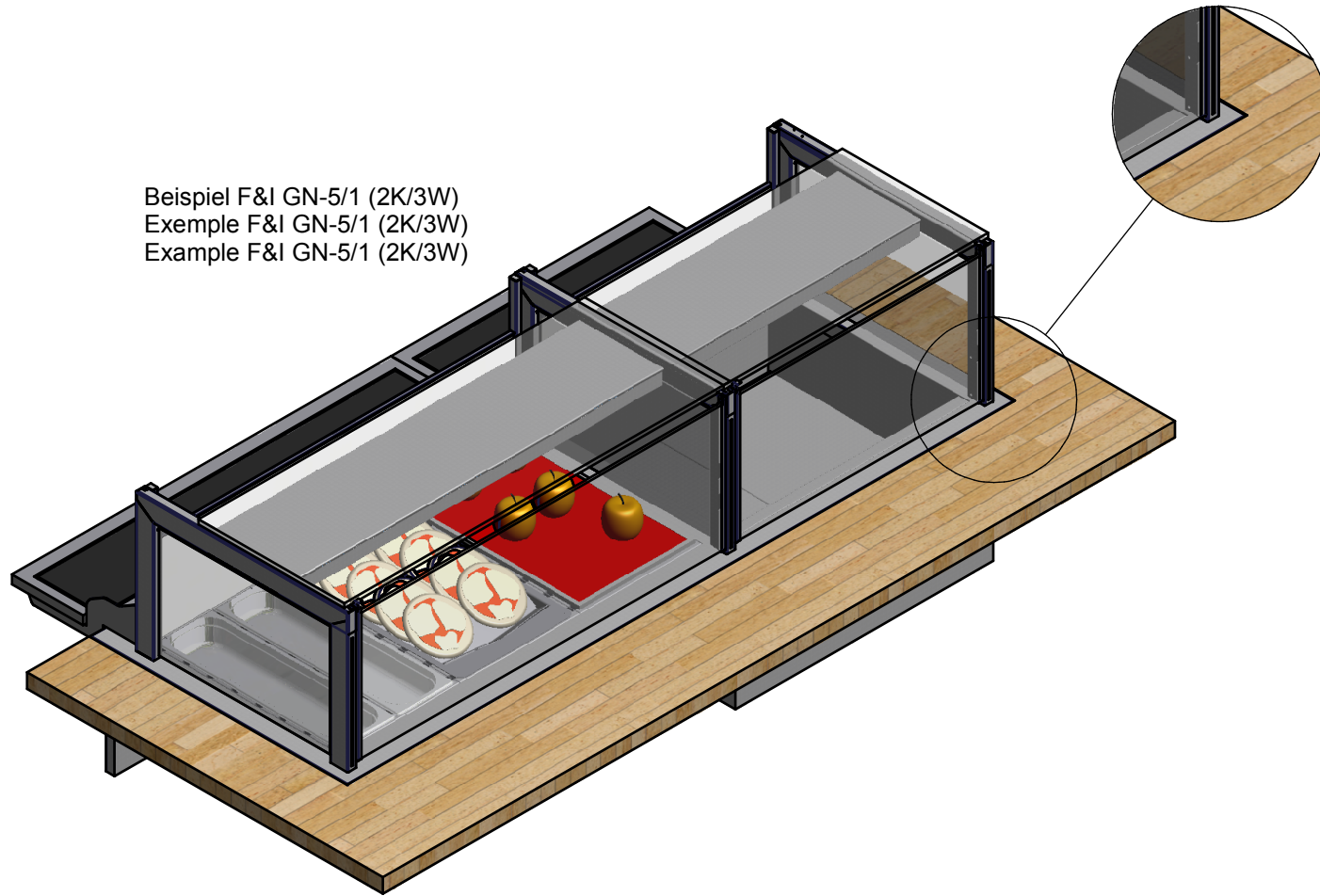



Beispiel F&I GN-4/1 (3K/1W)
 Exemple F&I GN-4/1 (3K/1W)
 Example F&I GN-4/1 (3K/1W)



Einbaugerät bündig
 Modèle à encastrer de table
 Built-in model, top flush to working top

Beispiel F&I GN-5/1 (2K/3W)
 Exemple F&I GN-5/1 (2K/3W)
 Example F&I GN-5/1 (2K/3W)



R2	R1	B	28.02.2013	mab	Allg. Überarb.					Ers. durch:	
		A	29.10.2012	EAF	Aufbau 5E					Ers. für:	
		Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.	
Fire & Ice ZK Duplex, Var. 5E(450) Technisches Datenblatt										Gezeich. P. Bühler Geprüft 10.08.2012	
										Massstab %	Blatt 3 von 3
BEER 										Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beerg grill.com	15Ma105-00B
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice											