

## Culinario Touch

The presentation of hot foods with easy touch control



Operating Manual  
Installation & Technical Specifications

**OPERATING MANUAL**

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**We reserve the right to make technical changes**

Carefully read these installation and operating instructions before installing the appliance and putting it into service, and strictly follow the notices herein, thus contributing to keeping the appliance in a perfect and functioning state. Due to ongoing development, illustrations, operating steps and technical data may slightly differ from the supplied equipment.



Warranty claims can only be forwarded if all instructions are strictly followed.

Version	Datum	Mutation
1.00	11/03/2020	create

## 1 Introduction

### 1.1 Welcome

With the purchase of your new Culinario Touch you have chosen a product that combines the highest technical standards with practical service comfort. We recommend reading these operating and maintenance instructions carefully in order to become familiar with the product quickly.

With proper treatment you will enjoy this appliance for a long time. Please keep these operating and maintenance instructions to consult in case any maintenance and repairs are needed.

We wish you successful business and much pleasure with this appliance.

This operating and installation manual contains important basic information which needs to be considered during installation, operation and maintenance. Therefore, the operations manager and the operators must read the entire manual before the unit is installed and put into operation. The manual must always be kept close to the unit and easily accessible.





#### Important!

Beer Grill AG cannot assume any responsibility or warranty obligations for any damage sustained due to non-adherence to the installation and operating instructions or due to improper use.

### 1.2 Symbols 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.
	<b>Caution – hot surface!</b> 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 points to operation tips and especially useful information. Helps you to use all functions on your unit optimally.
	Potential equalization

	This symbol indicates references to materials or operating media that must be handled and/or disposed according to legal standards and regulations.
	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.

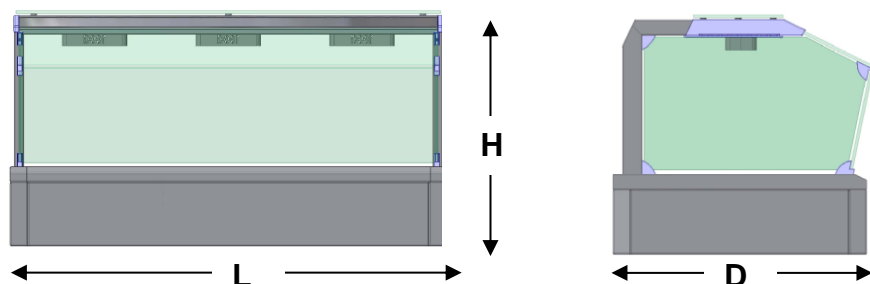


This appliance may be used and operated by children aged at least 8 years and persons with reduced physical, sensory or mental abilities or lacking experience and/or knowledge, provided they are supervised or have been trained and instructed in the safe use of the appliance and understand the dangers possibly resulting from misuse. Children must not be allowed to play with the equipment. Cleaning and operator's maintenance must not be performed by children without supervision.

## 2 Technical data

Size	Voltage	Power	Plug (CH/ EU)	Fuse
2 x GN 1/1	230VAC (L+N+PE)	2.10 kW	T13/Schuko	10 A
3 x GN 1/1	230VAC (L+N+PE)	3.10 kW	Schuko	16 A
3 x GN 1/1	400VAC (2L+N+PE)	3.10 kW	T15/CEE 16	10 A
4 x GN 1/1	400VAC (3L+N+PE)	4.10 kW	T15/CEE 16	6.5 A
5 x GN 1/1	400VAC (3L+N+PE)	5.10 kW	T15/CEE 16	10 A

## 2.1 Dimensions



	2xGN 1/1	3xGN 1/1	4xGN 1/1	5xGN 1/1
<b>Length L</b>	770 mm	1110 mm	1450 mm	1790 mm
<b>Depth D</b>	650 mm	650 mm	650 mm	650 mm
<b>Height H</b>	Look at drawing No. 17-M-03-016-10 in appendix			

The height of the appliance is dependent on the selected Culinario construction. The construction forms are shown in the drawing no. 17-M-03-016-10 in the appendix.

For appliances for use with GN containers with a depth of 150 mm the height is: Height H + 40 mm.

## 3 Operating instructions and general information

### 3.1 Operating instructions

Any changes or alterations of the appliance or the use of individual spare parts and especially parts essential for the functioning of the appliance that are not original Beer Grill parts as well as non-adherence to notes in the operating manual will cause the lapse of our warranty and the exclusion of liability claims.

### 3.2 General information

- The appliance is designed for commercial use and may only be operated by trained and qualified personnel.
- The appliance must be checked and serviced regularly, at least once per year, by qualified personnel.
- Suitable tools are recommended for operating the appliance.
- The operator of the appliance must be thoroughly instructed by the owner.

## 4 Safety references

### 4.1 Electrical power

Switch off the appliance 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.

Appliances 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 disconnected and are voltage-free, then ground and short them out. Insulate any adjacent parts that are also energized!

### 4.2 Risk of burns

The following parts will become very hot when Culinario Touch is activated, and if touched there is a danger of burning:



- Water bins and parts which are in contact with it.
- Ceran plate, if heating elements are switched on or if they have not completely cooled down.
- Shatter protection glass with bracket, halogen lamp and housing.
- Cover of illumination bridge.



Before water bins are drained (tap) and/or taken out, the Culinario Touch must be cooled down completely. This should also be ensured before a mobile Culinario is moved.

### 4.3 Heating with steam

The Culinario Touch must on no account be run with empty water bins. For this reason, the water level must be checked at least every 3 hours. The device is equipped with a dry run warning. After 3 hours operation with water bins, an acoustic and visual signal is emitted and the bottom burner is reduced to 15 % power to protect the materials.

If a message from the dry run protection system is not acknowledged, the bottom burner setting is reduced and your food will no longer be kept warm. However, as soon as the warning is acknowledged, the set values of the bottom burner are back in operation.

The water level must be checked every 3 h and if necessary refilled with hot water.



#### Important information

Layers of scale reduce heat transfer to the water in the bins and can lead to damage and an increase of the energy demand.



Beer Grill AG does not accept any liability for damages due to dry running or too shallow bottom burners!

### 4.4 Heating dry (without water)

Culinario Touch must be equipped with universal frames.

#### Set lower heating elements to level of max. 40 %



#### Attention risk of fire!

When running dry, the Ceran heating plate gets very hot. There is a danger of fire, if oil or liquid fat drops onto the hot heating plate. For this reason, universal frame, grill plate and fat collecting bowls must be mounted correctly, so that fat or oil flows into bowls. Check fat or oil level in fat collecting bowls frequently and drain if necessary. (Dispose oil or fat according to regulations of local authorities!).

#### Caution when draining fat collection bowls!

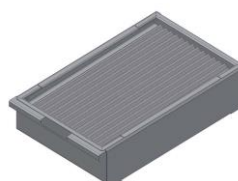
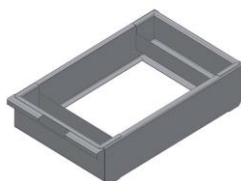
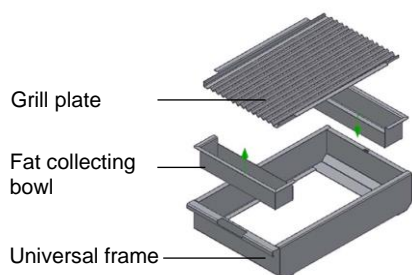
Oil or fat is very hot. Use protective gloves or cloth only when handling or carrying bowls. When lifting out fat collecting bowl be careful that oil does not slop out onto heating plates (fire danger) or onto hands or legs (danger of burns).





### In the event of fire

Never put out fire with water! Use always fire blankets. If burnt, consult a doctor.



Hotty's are not suitable for grills!

## 4.5 Cold running

Heating elements and infrared lamps have to be switched off. Culinario Touch can be programmed to prevent switching on heating elements.

- With crushed-ice, max. 2 hours in uninsulated water bowl.
- With crushed-ice, use an insulated ice tray when using for more than 2 hours.

## 4.6 General safety information



### Cutting board

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!

#### 4.7 Procedure by lamp bursting and breakage of glass

Your Culinario Touch is equipped with lamp bursting alarm (see operation manual). In case of lamp bursting 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 Culinario Touch and its environment (counter and floor).
- Replace broken items.
- Refit shatter protection glass with bracket.
- Refill counter.
- Counter is again ready for operation.

#### 4.8 Glazing/Danger 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.

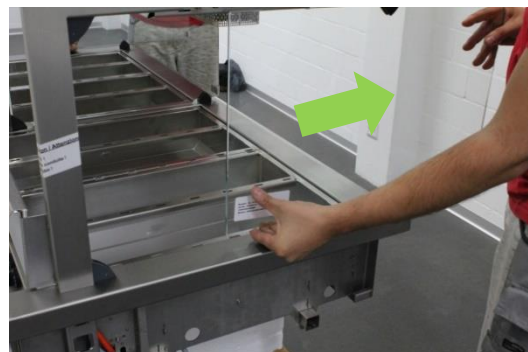
## 4.9 Replacing the glasses

### 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.

## 5 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. These are made known to the operator at the signing of the contract at the latest. Claims of warranty and liability for damage to persons and property 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.

## 6 Transport of Culinario Touch

Use special caution when transporting or moving the appliance in order to avoid damage from impact, careless loading and unloading or shock.

Immediately check the delivery after receipt for completeness and transport damage. In case of externally recognisable transport damage, do not accept the delivery or accept only with reservation. The extent of the damage must be noted on the transport documents/delivery note and a complaint started.



File a complaint immediately for hidden damage, since compensation claims can only be asserted within the existing complaint period.

## 7 Installation of Culinario Touch

For installation please note:

- **Solid substructure**  
Culinario Touch units are not self-supporting, which means that tabletop and built-in models require a solid base for transport and installation with the dimensions corresponding to those of the devices (see chapter 2.1 Dimensions and chapter 8.3 Installation instructions)
- **Levelling**  
All Culinarios have to be levelled, so that water covers the whole base of the water bins.
- **Blocking castors**  
Mobile models have to be equipped with two castors with blocking system. These have to be blocked before start working.
- **Ambient-temperature**  
Culinarios are equipped with microprocessor controls and work with forced-air circulation. Therefore do not place any heat producing apparatus nearby.
- **Forced-air circulation** (see drawing No. 17Tb154-00 in appendix)  
Culinarios are equipped with cooling ventilators, one (two) in the upper and one in the lower part. The air inlets (upper part on left side in plastic cover, lower part on left side in front below the water collecting bowl) and the air outlets (upper part on right side in plastic cover, lower part in the front on right side under the water collection bowl) should not be closed or blocked by other apparatus or items.
- **Built-in units** (see drawing No. 17Tb154-00 in appendix)  
The appliances may only be installed by qualified and authorized experts. The exact installation instructions can be found in the appendix.

When building in units in a niche or in a table top recess, the airflow of the forced air-circulation must be ensured. For handling and thermal-reasons we recommend the first option. When using fully-closed substructure, cut-outs in the front must be planned to ensure that cooling air [5] can be sucked in from the outside of the substructure. On the right side, the exhaust air [6] should also be blown to the outside of the substructure. Without these cut-outs, the temperature of electronic control rises too high and the thermal fuse switches off the unit frequently.

- **Installation site and storage**

The appliances contain electronic components that may not be stored in cold and humid areas. Make sure that no condensate water can form during storage.

If an appliance has been out of service for a prolonged time and has been stored in a cool or humid area, it must be thoroughly checked before restarting.

Contact with salt water is strictly forbidden. If an appliance is installed at a swimming pool, it is essential to ensure that the equipment does not come into contact with substances containing chlorine or acids that may affect the anti-corrosive protection of the metal construction.

In addition :

- do not expose to any aggressive media
- protect from solar radiation
- avoid mechanical vibrations



Stainless steel is not totally resistant to substances containing chlorine or acids. These may corrode the equipment's materials. The appliances must not get in contact with such substances.

- **Packaging**

The appliance is wrapped in with plastic foil for protection. Remove this from the device. Remove the outer and inner packaging material completely before using the device.



If you wish to dispose of the packaging, observe the regulations that are in force in your country. Bring usable packaging materials to the recycling facilities.

Please check that the appliance and its accessories are complete. If any parts should be missing, please contact our customer service.

## 8 Connecting Culinario Touch

### 8.1 Electrical connection

Connection and start up has to be done by a skilled/trained person only. For connection of the Culinario proceed as follows:

- Check up if electrical data of mains correspond with those on the rating plate of the Culinario. The rating plate is placed on the right side down below the water drain gutter [1]. A second type plate is located on the right side of the unit inside the lower control unit.
- Connection to conform to IEC resp. CEI 335-1 and local regulations. Connection with plug: Fit plug conforming to nominal current to cable. Fix connection: Main switch with necessary number of poles and a minimal contact-distance of 3 mm has to be provided.
- The 2.5 mm<sup>2</sup> connection terminals are on the bottom right behind the cover plate (main switch side). To remove the cover, first pull off all the knobs and loosen the screws. Connect the supply cable and screw down the cover. Afterwards replace all the knobs onto the spindles.
- The Culinario has to be connected to a potential-equalisation system (conform to VDE 0700, part 36/IEC 335-2-36).
- Take off adhesive label "Attention electric cable in tube" (on side bracket).
- After installing the Culinario, socket for electric connection has to remain accessible if possible. The replacement of the connection cable has strictly to be done by the manufacturer, after sales service or by an authorized technician only.

#### Electrical connection

- Single phase for GN 2/1 and GN 3/1 (EU only)  
AC 230V, 50Hz  
L+N+PE
- 2 phases for GN 3/1 (CH only)  
2NAC 400V, 50Hz  
2L+N+PE
- Phases for GN 5/1 and GN 4/1  
3NAC 400V, 50Hz  
3L+N+PE

#### Fuses:

Type	GN 2/1	GN 3/1	GN 4/1	GN 5/1
Power (kW)	2.10	3.10	4.10	5.10
Connection CH Fuse (A)	AC230 V 10 A	2AC400 V 10 A	3AC400 V 10 A	3AC400 V 10 A
Connection EU Fuse (A)	AC230 V 10 A	AC230 V 16 A	3AC400 V 10 A	3AC400 V 10 A

## 8.2 Sanitary connection

To avoid odour emissions the Culinario should be connected to a fixed drain with siphon. The drain (option) has a 1½" outside thread. The inside diameter of the drain tube should be not less than 1½".

## 8.3 Installation instructions

The following installation and assembly regulations apply that are enclosed in the appendix of this documentation.

# 9 Dry Run Warning

The Culinario Touch is equipped with a dry run warning. After 3 hours operation with water bins, an acoustic and visual signal is emitted and the bottom burner is reduced to 15 % power to protect the materials.

If a message from the dry run protection system is not acknowledged, the bottom burner setting is reduced and your food will no longer be kept warm. However, as soon as the warning is acknowledged, the set values of the bottom burner are back in operation.

The water level must be checked every 3 h and if necessary refilled with hot water.



### Important information

Scale reduces heat transmission to the water in the bins and can lead to damage and an increase of the energy demand.

If the bottom burner is at 15 %, the dishes cool down and cannot be kept at the specified temperature.



## 10 Start-up/Operating manual

The easy-to-follow touchscreen of the Culinario controller makes it easy and safe to set cold or warm light and heating per field or field group. These settings can be saved and reloaded.

### 10.1 Control Panel/Keys

1. ON/OFF button
2. Touch display



#### Attention

The control elements on the display switch off after a certain amount of time without contact. To make them visible again, touch the touchscreen on any side.

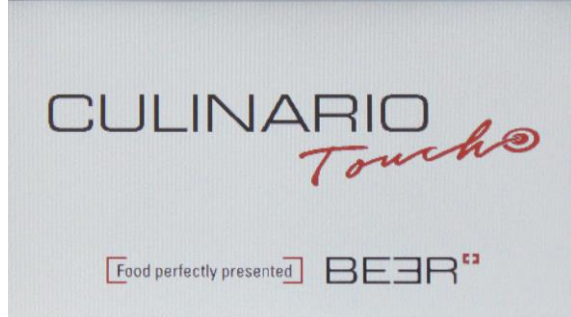
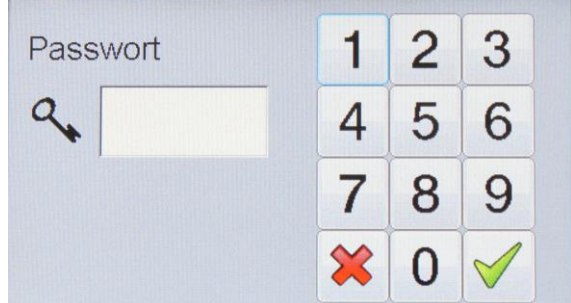
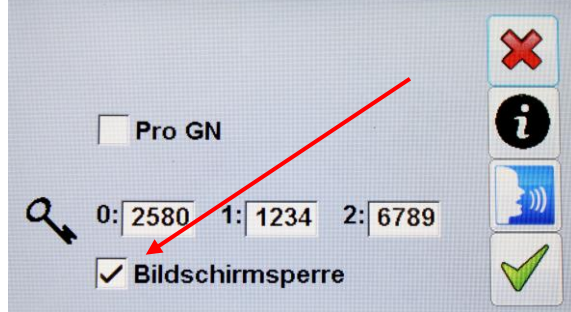
### 10.2 Turning on the machine

- Ensure that the machine is plugged into the power supply in accordance with regulations.
- Move the On/Off button (1) in position I.
- The machine is ready to operate as soon as a product screen is displayed.

### 10.3 Turning off the machine

- Move the On/Off key (1) into position O.
- The display disappears and the machine is switched off.

## 10.4 Start screen/unlocking the screen block

	<p>Start screen</p>
	<p>Unlocking the screen block only if it is a lock screen. <b>Input: 2580</b></p> <p>The screen block can also be unlocked with level 1 (1234) and level 2 (6789) passwords.</p>
	<p>After the check mark on "screen block" is ticked, the software switches on the screen block after 25 Sec.</p>

### 10.5 Select operating mode

	<p>Select the desired GN-field</p>
	<p>Select the desired mode of operation:</p> <ul style="list-style-type: none"> <li>Neutral → LED lighting only</li> <li>Dry heat (bottom burner max. value 40 %)</li> <li>Moist heat</li> </ul>
	<p>When operating in the "moist heat" mode, it must be confirmed that the water bins have been filled.</p> <p>The heating-up phase starts once confirmation has been received.</p>
	<p>The heating-up phase takes approx. 40 minutes for moist heat and approx. 10 minutes for dry heat.</p> <p>The light and the upper heating are automatically switched off during the heating-up phase.</p> <p>Manual switching on/off of the light channel is possible at any time with this button.</p>
	<p>After operating in moist heat mode for 3h, the appliance reminds you to check the water level. The bottom burner goes to reduced power of 15 % → beware of product temperature</p> <p>Confirm by acknowledgement.</p>

## 10.6 Settings

	<p>With this button you can access the <b>PW 1234</b> settings</p> <p>The settings can always be made per GN even if the appliance is set to "entire appliance".</p>
	<p>The following settings can be made and stored here.</p> <ul style="list-style-type: none"> <li>- Upper heating</li> <li>- Bottom burner</li> <li>- LED light colour             <ul style="list-style-type: none"> <li>- 1 = 2700</li> <li>- 2 = 4000</li> </ul> </li> </ul>

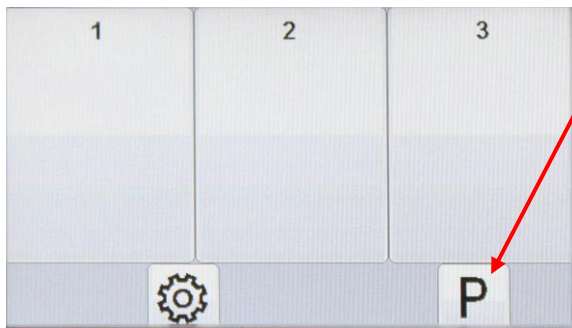
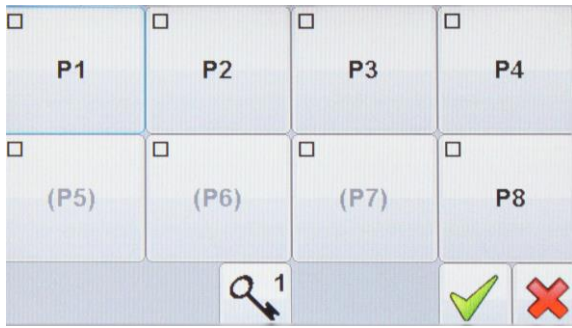
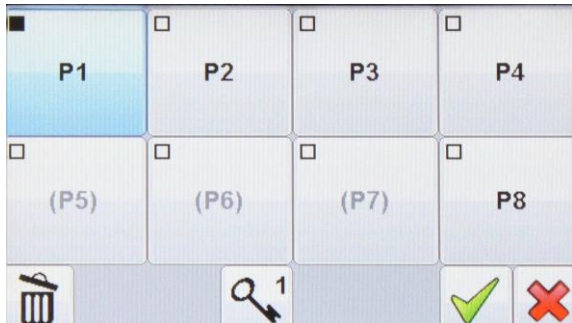
## 10.7 Working with programs

Up to 8 freely-definable programs can be saved in the Culinario Touch.

## 10.8 Loading Programs

- Press the program key (P) and select the desired program (1 – 8).
- Confirm your selection with the Confirmation key and follow the additional steps on the displays.

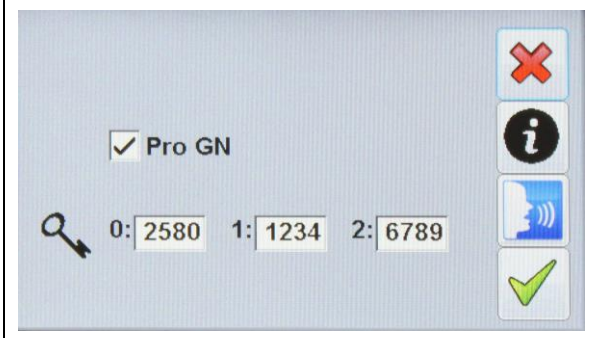
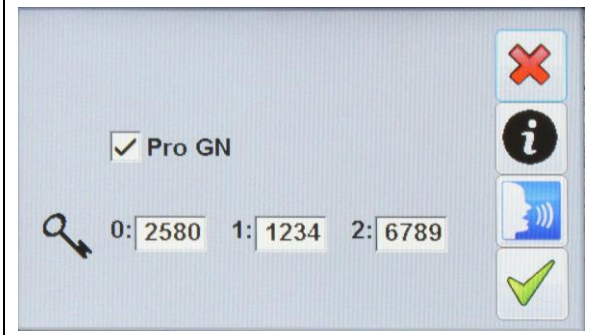
## 10.9 Creating programs

	<p>Under "P" for programs, 8 programs can be set/stored.</p>
	<p>Programs are created as follows:</p> <ol style="list-style-type: none"> <li>1. Make settings</li> <li>2. Press program button</li> <li>3. Select free program location (black are taken)</li> <li>4. Press key</li> <li>5. PW 1234</li> <li>6. Press save button</li> </ol>
	<p>The save or delete button appears only if PW 1234 has been entered</p>

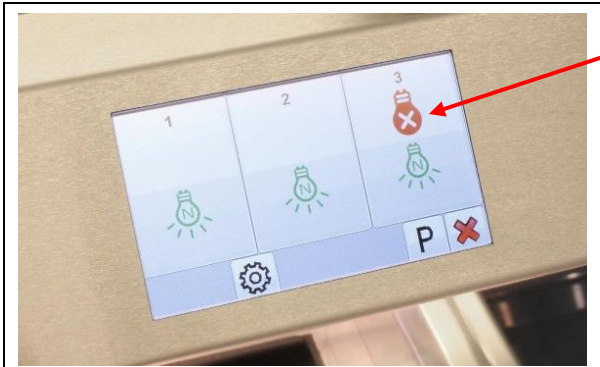


## 10.10 Expanded Settings

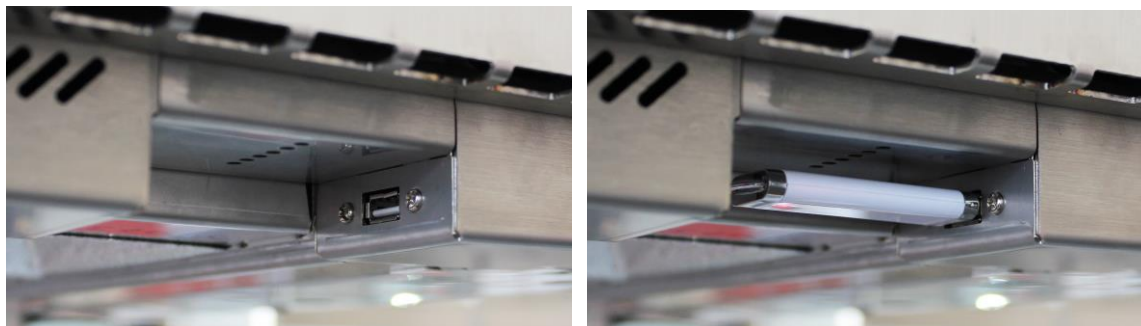
With the password for level 2, the **Date/Time**, **Language** and **Passwords** can be set.

	<p>At service level 2 the following settings can be made:</p> <ul style="list-style-type: none"> <li>- Allocation of new passwords</li> <li>- Set appliance per GN or Entire appliance</li> <li>- Screen block</li> <li>- Language</li> <li>- Date and time</li> <li>- Info</li> </ul>
	<p>By ticking the check mark, the appliance can be set differently for the GNs (e.g. GN1 dry /GN2 moist/GN3 neutral).</p> <p>If the check mark is not ticked, the operating mode is adopted for the entire appliance (for all GNs).</p>

## 10.11 Lamp breakage

	<p>Faulty lamps are displayed with a corresponding symbol on the respective GN field.</p> <p>Error messages are displayed with an orange exclamation mark.</p>
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## 10.12 Loading logo from a USB



On request, the lock screen can be provided with an individual customer logo. For this, data from the list\CULTOUCH\ is loaded from a USB-Stick. If available, the "LOGO.JPG" data is adopted and serves as a customer blocking picture (the Beer-Logo is only displayed at start-up). In order to delete the customer logo, an empty data file must be filed on the USB-Stick with the same filename (File: LOGO.JPG).

## 11 Cleaning and care

Following is some advice on maintenance, care, trouble shooting and service for your Culinario Touch. The interior and the outside of the unit have to be cleaned every day in accordance with hygiene regulations. Only then can you guarantee optimal presentation of the goods.



### Attention

The Culinario Easy is an electrical appliance. Disconnect Culinario from the mains. (pull out plug/switch off main switch).

### 11.1 General recommendations

- The unit has to be cleaned daily.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.
- It is absolutely necessary to bear some fundamental things in mind to keep this stainless steel unit working and to maintain its long life:
  - Always keep the stainless steel surface clean.
  - Make certain there is always enough fresh air on the surface.
  - Never let the surface come into contact with rusty material.

## 11.2 Detergents

Use a smooth cloth and a general, non-abrasive household cleaner.

- **Display**

The surface of the display is made of glass. Use a standard, non-abrasive, mild glass cleaner for cleaning. Do not spray the detergent directly on the display.

- **Vitroc ceramic**

The vitroc ceramic should always be kept clean to ensure a perfect operation of the dry run protection. The silicone joints of the vitroc ceramic (bottom heat) must not come into contact with cleaning agents. Otherwise the silicone joints may decompose in the longer term due to detergent residues.

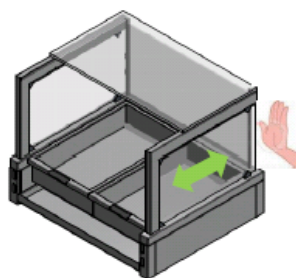
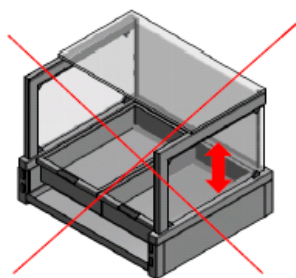
- **Water bins**

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.

- **Cleaning of glass**

Glass panes can be accidentally 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.



**Absolutely prohibited!**

- Never clean appliances with salt or acid additives.
- Hosing down the Culinario, or using a high-pressure cleaner.
- Cleaning under running water or in a dish-washing machine.

**Attention**

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

**Attention**

In order to guarantee flawless operation of the water bins, only water bins may be used that are not deformed and which have a flat bottom.

**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!

## 12 Maintenance

### 12.1 Service instructions

In order to guarantee perfect functioning of the appliance as well as optimum presentation of the goods, the entire technological equipment has to be checked regularly at least once a year by authorized specialist personnel.

Repair work must only be done by trained, qualified personnel and only original replacement parts may be used.

### 12.2 Lamps and heating elements

When replacing lamps and heating elements please note:

- **Infrared lamps**

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

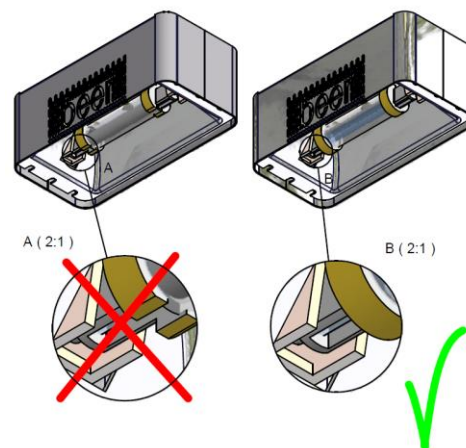
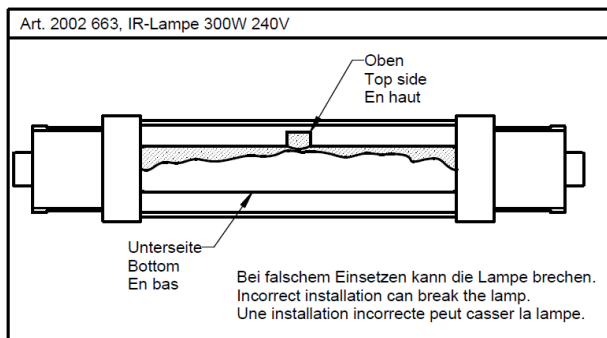


#### Attention

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

- **Correct insertion of the infrared heater**

Please insert the infrared heater exactly the way it is indicated on the drawings below.



Attention risk of burning!

### 12.3 Trouble shooting

Before requesting service, please check the mains connection and the fuses and check the following points:

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

#### **Operating light is off:**

- The power supply is interrupted..... self-checking
- A fuse has blown, check auxiliary appliances ..... self-checking
- The plug is firmly in the socket ..... self-checking
- Power has been switched on..... self-checking
- The electronic controls are properly set..... self-checking

The device is working, but incorrect:

#### **The products are too tepid or too hot:**

- The ambient temperature is too high ..... self-checking
- There is too much food or too cold food in the cabinet..... self-checking
- The device is exposed to strong draughts ..... self-checking
- Position of the rotary control ..... self-checking

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 appliance is still covered by warranty. It is therefore recommended that the temperature of the appliance be checked periodically.

## 13 After sales service

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

Inform the Beer Grill customer service in case of malfunctions. Please check the electrical connections and the fuses before calling.



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

### Switzerland:

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  
Altwithgasse 6 – 10  
A-1230 Wien

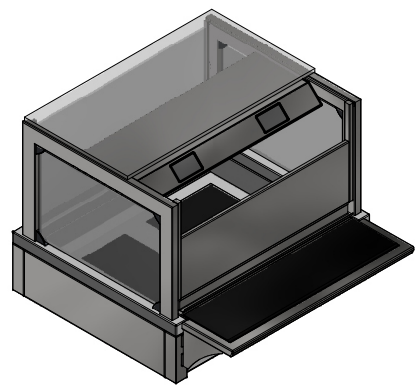
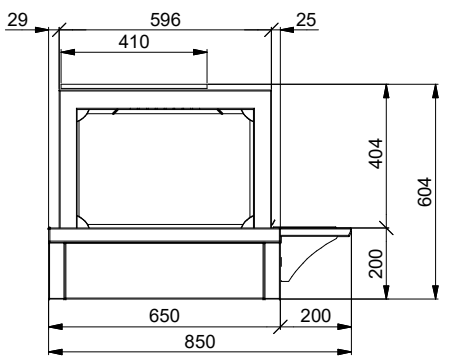
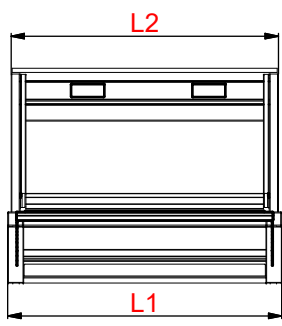
Service-No +43 (0)56 810 955 033

## 14 Appendix

Drawing No. 17Tb154-00B	Technical data sheet
Drawing No. 17-M-03-016-10	Side-view of upper structure
Drawing No. 17-M-08-190-00	Built-in in closed niche
Drawing No. 17-M-08-191-00	Installation instructions
Drawing No. 17Ea300-00B	Wiring diagram, GN 2/1 to GN 5/1
Drawing No. 17Ea300-10	Wiring diagram, GN 6/1 2+2+2

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 EN: This document and its contents remain the intellectual property of Beer Grill AG, 5612 Villmergen, Switzerland. Passing it on to third parties and/or reproducing it in any way are prohibited without authorisation from Beer Grill AG.

# 5E (400)



Apparate-Typ	Einzelgeräte				zusammengebaute Geräte			
					2-teilig		3-teilig	
	GN-2/1	GN-3/1	GN-4/1	GN 5/1	GN-4/1 2+2	GN-5/1 2+3/3+2	GN-6/1 2+4/4+2/3+3	GN 6/1 2+2+2
<b>GN</b>								
Dimensionen								
L1	mm	770	1110	1450	1495	1835	2175	2220
L2	mm	750	1090	1430	1475	1815	2155	2200
<b>Elektrischer Anschluss</b>		230VAC	230/400VAC	400VAC	400VAC	400VAC	400VAC	400VAC
		LN+PE	LN+PE/2LN+PE	3LN+PE	3LN+PE	3LN+PE	3LN+PE	3LN+PE
Leistung	Easy / Touch	2050 W	3050 W	4050 W	5050 W	6050 W	6050 W	6050 W
Max. Nennstrom	Easy / Touch	8.9 A	13.2 A / 9.1 A	6.1 A	9.2 A	6.1 A	9.2 A	9.2 A
Leistung	Master Touch	2100 W	3100 W	4100 W	5150 W	--	--	--
Max. Nennstrom	Master Touch	9.2 A	13.5 A / 9.1 A	6.1 A	9.2 A	--	--	--
Stecker	CH	T 12		T 15		T 15		
	EU	Schuko		CEE 16		CEE 16		
	GB/ IR	no plug		no plug		no plug		
Kabellänge ca.	m	3		3		3		
<b>Données électrique</b>		230VAC	230/400VAC	400VAC	400VAC	400VAC	400VAC	400VAC
		LN+PE	LN+PE/2LN+PE	3LN+PE	3LN+PE	3LN+PE	3LN+PE	3LN+PE
Puissance électrique	Easy / Touch	2050 W	3050 W	4050 W	5050 W	6050 W	6050 W	6050 W
Courant nominal max.	Easy / Touch	8.9 A	13.2 A / 9.1 A	6.1 A	9.2 A	6.1 A	9.2 A	9.2 A
Puissance électrique	Master Touch	2100 W	3100 W	4100 W	5150 W	--	--	--
Courant nominal max.	Master Touch	9.2 A	13.5 A / 9.1 A	6.1 A	9.2 A	--	--	--
Fiche	CH	T 12		T 15		T 15		
	EU	Schuko		CEE 16		CEE 16		
	GB/ IR	no plug		no plug		no plug		
Longueur du câble env.	m	3		3		3		
<b>Electrical connection</b>		230VAC	230/400VAC	400VAC	400VAC	400VAC	400VAC	400VAC
		LN+PE	LN+PE/2LN+PE	3LN+PE	3LN+PE	3LN+PE	3LN+PE	3LN+PE
electrical power	Easy / Touch	2050 W	3050 W	4050 W	5050 W	6050 W	6050 W	6050 W
Max. nominal current	Easy / Touch	8.9 A	13.2 A / 9.1 A	6.1 A	9.2 A	6.1 A	9.2 A	9.2 A
electrical power	Master Touch	2100 W	3100 W	4100 W	5150 W	--	--	--
Max. nominal current	Master Touch	9.2 A	13.5 A / 9.1 A	6.1 A	9.2 A	--	--	--
Plug	CH	T 12		T 15		T 15		
	EU	Schuko		CEE 16		CEE 16		
	GB/ IR	no plug		no plug		no plug		
Length of cable	m	3		3		3		

**Aufstellvorschrift gemäss Zeichnung**  
 Specification d'installation selon dessine N°  
 Specification of installation according drawing No 17-M-08-192-00

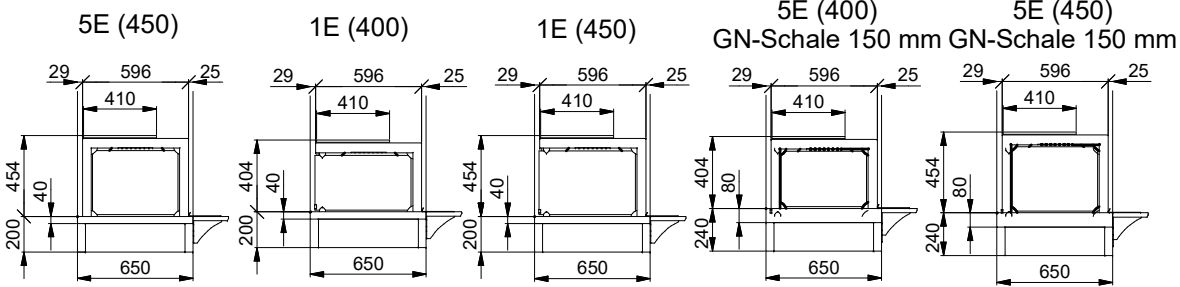
**Einbauvorschrift gemäss Zeichnung**  
 Instruction d'installation selon dessine N°  
 Installation instruction according drawing No 17-M-08-191-00

**Einbau in geschlossene Nischen gemäss Zeichnung**  
 Encastré dans niche fermée selon dessine N°  
 Built-in closed niche according drawing No 17-M-08-190-00

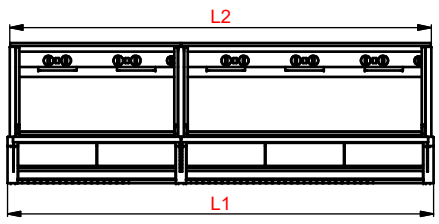
**Achtung Belüftung!** Für spezielle Anforderungen an bauseitiges Einbaumöbel siehe Zeichnung  
**Attention aération!** Pour les directives spécifiques pour la construction des meubles voir dessine 17-M-08-190-00  
**Attention aeration!** Pour les directives spécifiques pour la construction des meubles voir dessine

**Achtung Kabelausgang!** Für Kabelausgänge siehe Zeichnung  
**Attention sortie du câble!** Pour la sortie du câble voir dessine 17-M-03-110-34  
**Attention cable outlet!** For cable outlet see drawing

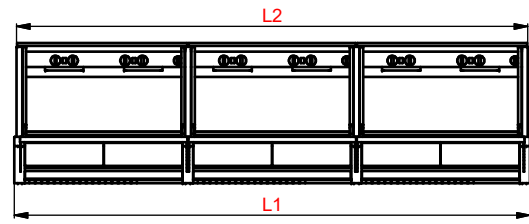
**Achtung Wasserablauf!** Für Wasserabläufe siehe Zeichnung  
**Attention Écoulement d'eau!** Pour l'écoulement d'eau voir dessine 17-M-03-109-38  
**Attention water drainage!** For water drainage see drawing



Zusammengebaute Geräte (2- teilig) GN-4/1...6/1  
 Appareils assemblés (en 2 parties) GN-4/1...6/1  
 Built together units (2 sections) GN-4/1...6/1



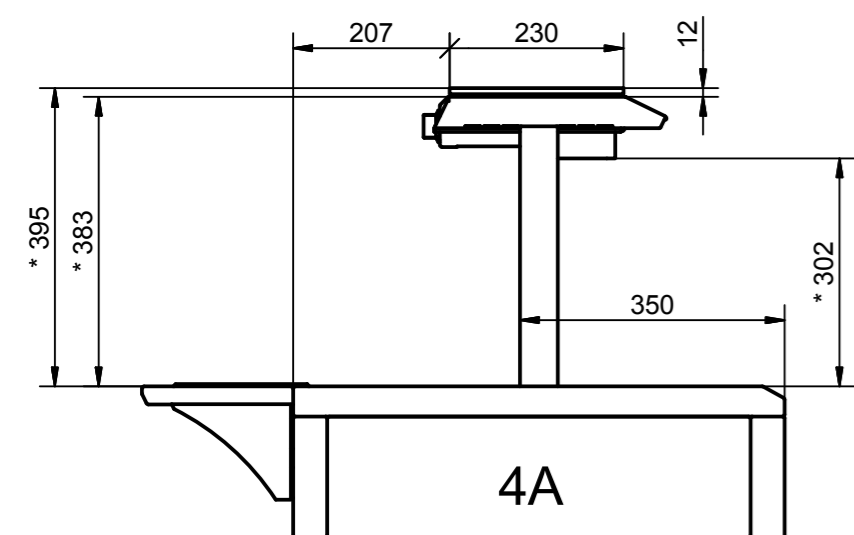
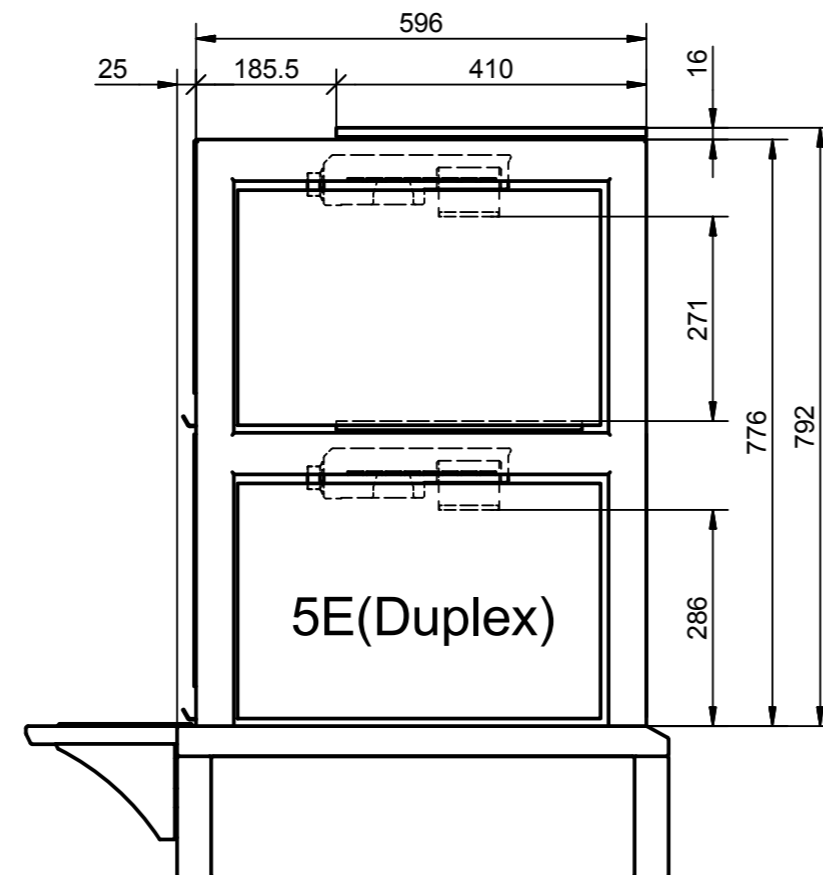
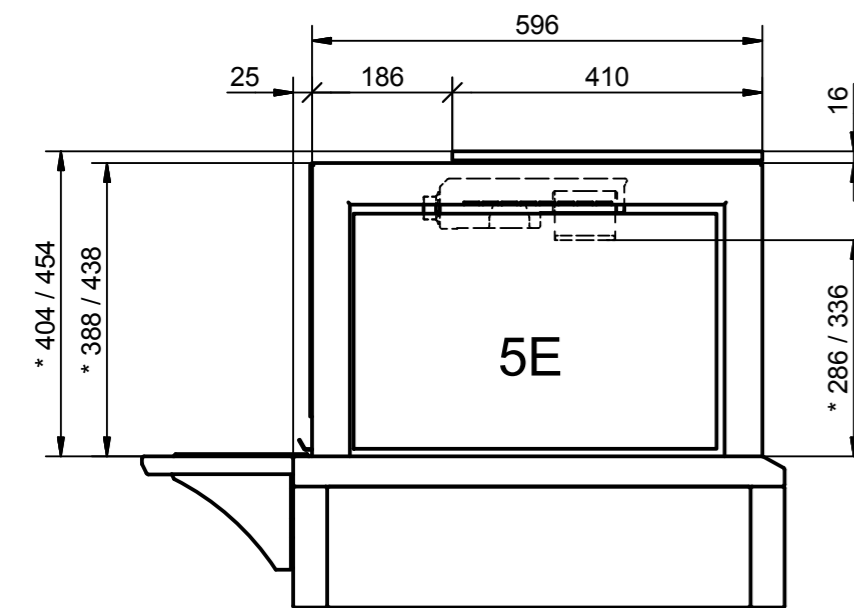
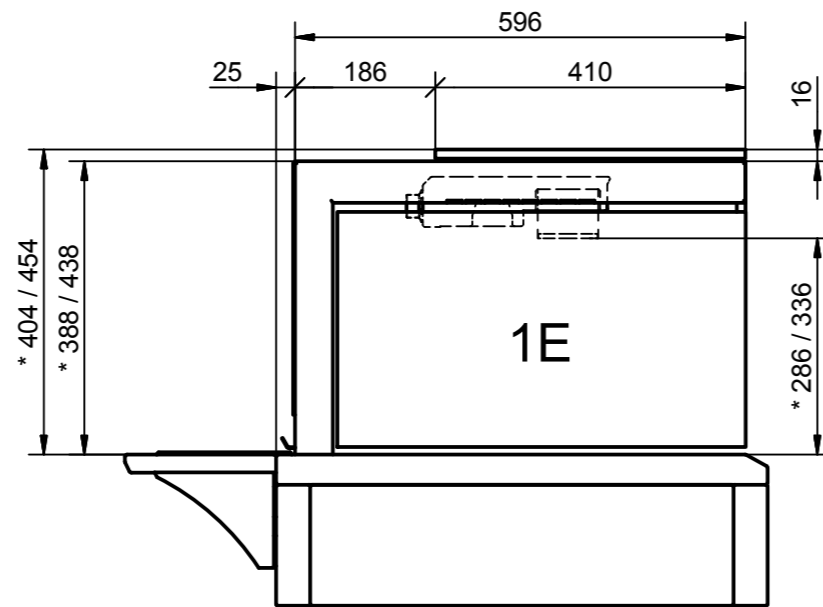
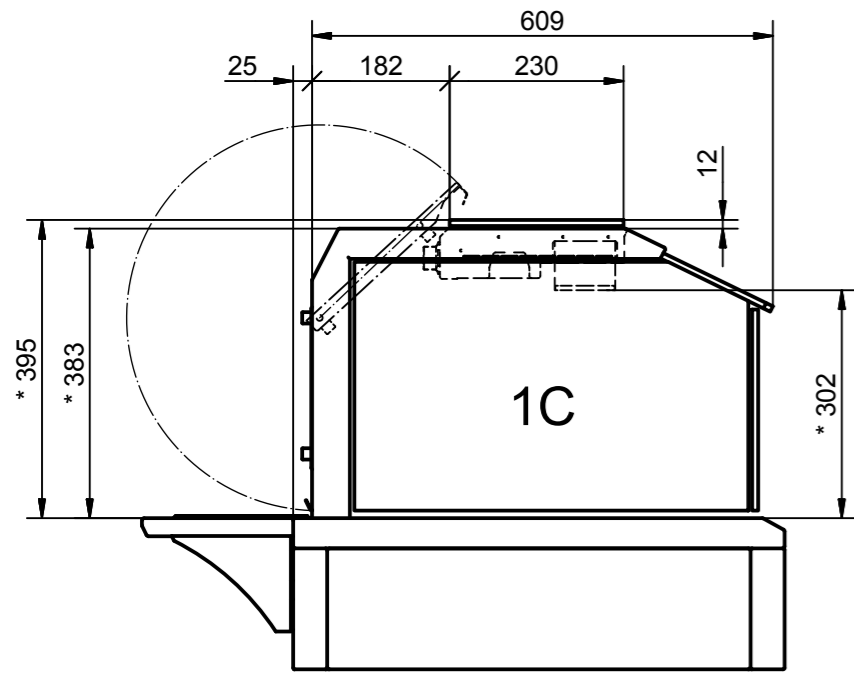
Zusammengebaute Geräte (3- teilig) GN-6/1 (2+2+2)  
 Appareils assemblés (en 3 parties) GN-6/1 (2+2+2)  
 Built together units (3 sections) GN-6/1 (2+2+2)



nur Easy 2011 & Culinario Touch

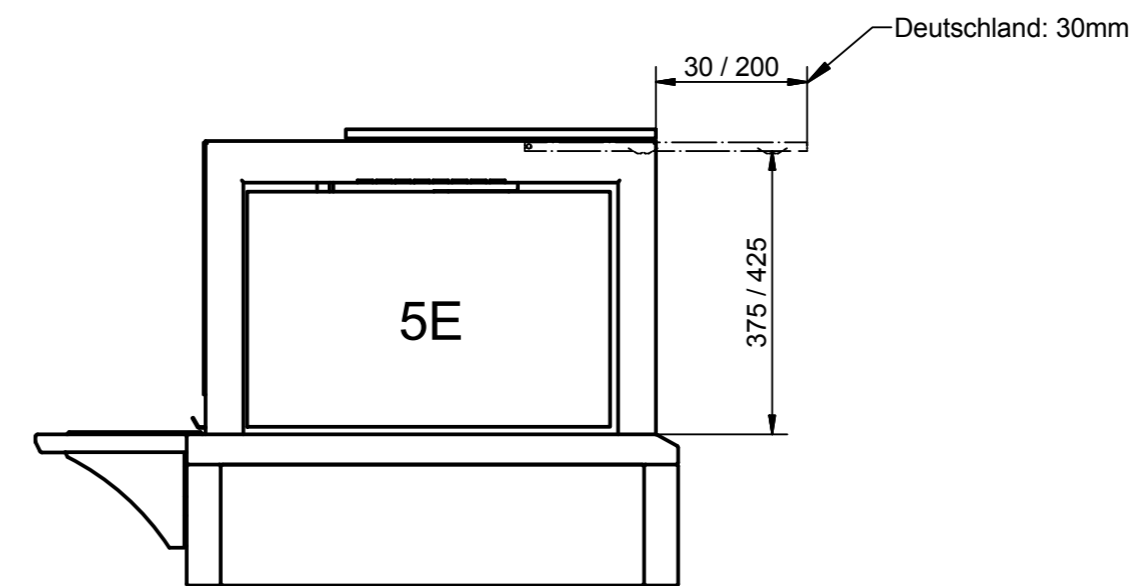
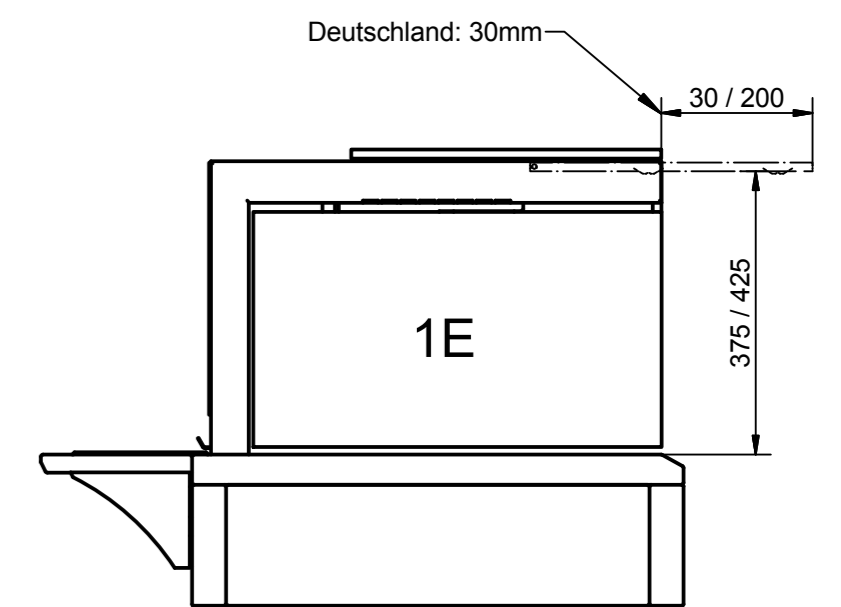
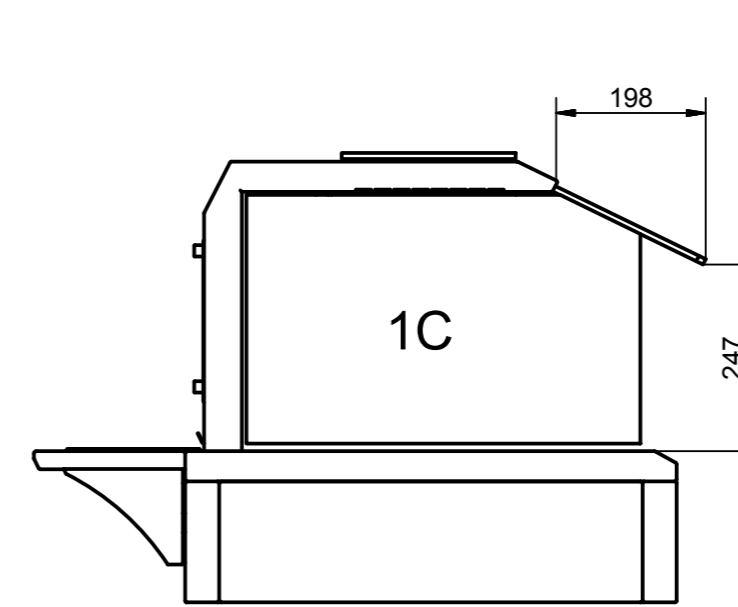
R2	R1	B	19.09.2019	ume	komplett überarbeitet	Ers. durch:
		A	08.06.2017	mab	Elektrische Daten angepasst	Ers. für:
		Ind.	Datum	Name	Aenderung	Komm.
<b>Culinario Master Touch</b> <b>Planerordner</b> <b>Culinario - Fiche technique</b> <b>Culinario - Technical data sheet</b>						Gezeich. G.Affolter 11.02.2014 Geprüft Massstab Format Blatt 1 1 : 15 A3 von 1
<b>BEER</b> CH - 5612 Villmergen Tel: +41 (0) 56 618 78 00 Fax: +41 (0) 56 618 78 49 e-Mail: info@beergill.com						<b>17Tb154-00B</b>
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						


Seitenansicht Aufbauten, Culinario  
 Vue de côté de la structure, Culinario  
 Side-view of upper structure, Culinario



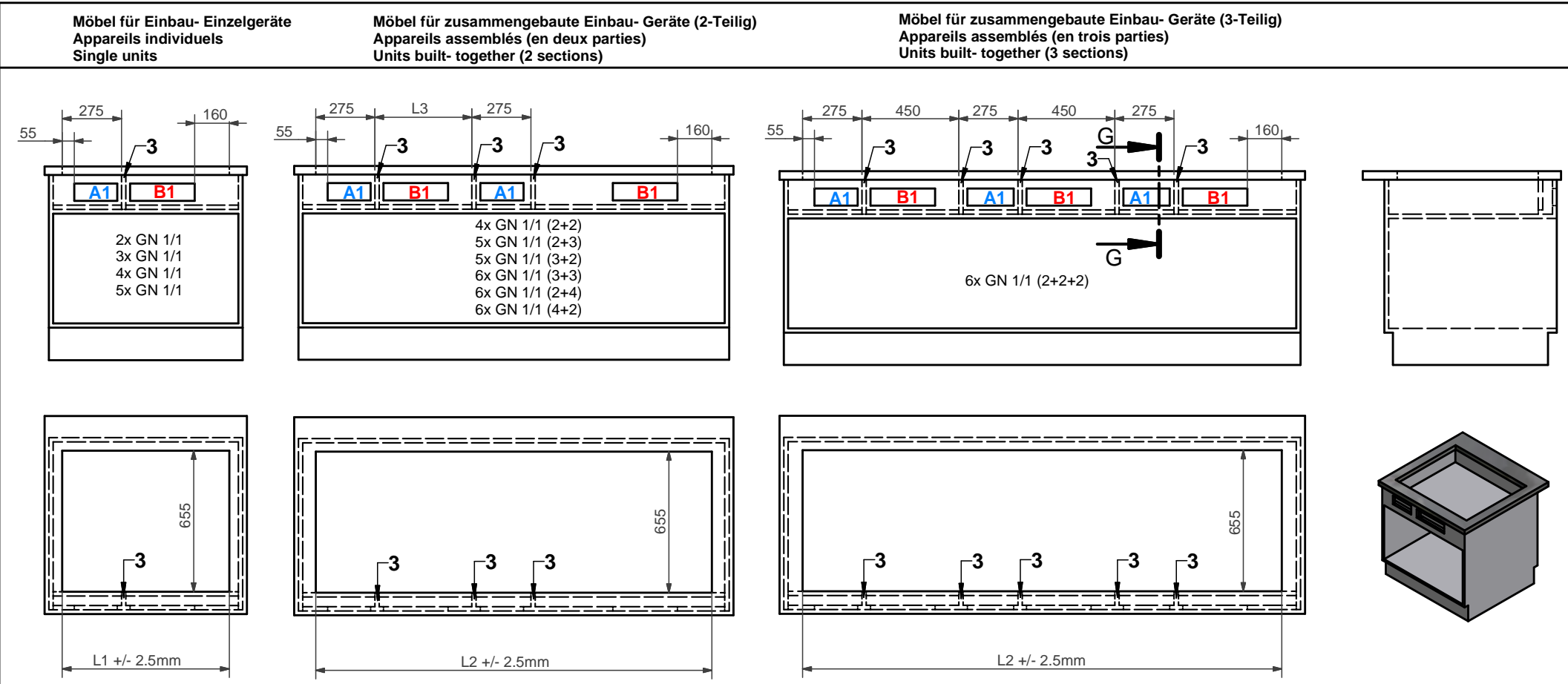
\* Andere Aufbauformen/Höhen auf Anfrage!  
 \* Autres construction forme/hauteurs sur demande!  
 \* Other assembly forming/heights on request!

Bei Selbstbedienung (ohne Frontglas)  
 En self-service (sans vitre frontale)  
 For self-service (without front glass)



R2	R1	G	21.08.2015	mab	Aufbau 5E(Duplex) hinzugefügt	Ers. durch:	
		F	12.12.2013	mab	5A entfernt	Ers. für:	
		Ind.	Datum	Name	Aenderung	Komm.	
Seitenansicht Aufbauten, Culinario						Gezeich.	seyda
Vue de côté de la structure, Culinario						Geprüft	
Side-view of upper structure, Culinario						Massstab	Format
						%	A2
						Blatt	1
						von	1
 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						17-M-03-016-10G	
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice							





**Möbel (bauseitig):**  
Allgemeine Informationen

**A1** Öffnung für Kühlluft- Zufuhr  
Freier Luftdurchlass in Abdeckgitter  
min. 40 cm<sup>2</sup>

**B1** Öffnung für Kühlluft- Austritt  
Freier Luftdurchlass in Abdeckgitter  
min. 60 cm<sup>2</sup>

**1** Zwischenboden:  
- Abschluss gegen Möbel- Unterteil  
- Abstützung für Culinario  
- Ab GN 3/1 zusätzliche Abstützung gegen Durchbiegen vorsehen.

**2** Frontwand innen  
**3** Trennwände vertikal  
**4** Möbelfront  
**5** Arbeitsfläche (Bauseitig)

**Meuble:**  
Informations générales

**A1** Découpe pour arrivée de l'air à refroidissement  
Passage libre min. 40 cm<sup>2</sup>

**B1** Découpe pour sortie de l'air à refroidissement  
Passage libre min. 60 cm<sup>2</sup>

**1** Fond intermédiaire:  
- Fermeture vers meuble inférieure  
- Support pour Culinario  
- Dès GN 3/1 supports additionnelles contre fléchissement

**2** Façade inférieure  
**3** Cloison de séparation  
**4** Façade de la meuble  
**5** Planche de travail (à procurer par le client)

**Sub structure:**  
General informations

**A1** Cut-outs for cooling air intake  
Free air passage min. 40 cm<sup>2</sup>

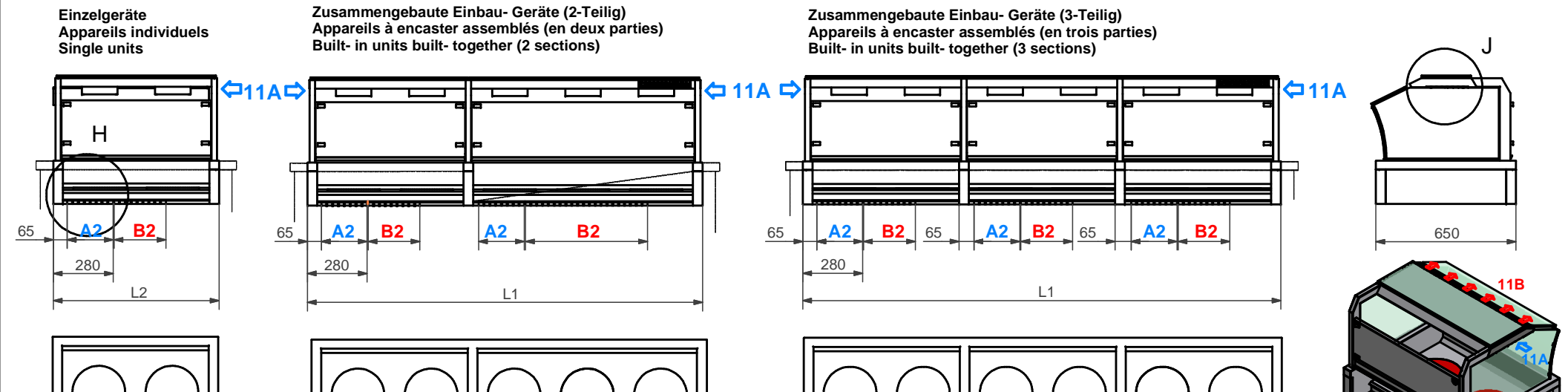
**B1** Cut-outs for cooling air outlet  
Free air passage min. 60 cm<sup>2</sup>

**1** Intermediate bottom:  
- Closure bottom to lower part of substructure  
- Support for Culinario  
- Up from GN 3/1 additional support to prevent deflection

**2** Inside frontage  
**3** Vertical baffle  
**4** Frontage of substructure  
**5** Table top (by customer)

Schnitt durch Oberteil von bauseitigem Möbel  
Coupe partie supérieure du meuble procurée par le client  
Section of upper part of sub structure provided by customer

**CULINARIO Master: Belüftung der Steuerung im Unter- und Oberteil**  
Aération pour la commande dans la partie inférieure et supérieure  
Aeration of controle in lower and upper part



**Hinweise zu Lüftungssystem**

**Lüftung in LW- Kanal**  
11 Lüftungsschlitze in Abdeckhaube links und rechts  
11A Frischluft ansaugen. Ab Werk auf rechter Seite (Sicht von Bedienungsseite)  
12 Schlitze für Kühlluft- Austritt frontseitig unter Hauchschutz  
12A Kühlluft Austritt

**Lüftung im Basisgerät**  
A Frischluftzufuhr  
A2 8 Öffnungen für Kühlluftzufuhr  
B Kühlluft Austritt  
B2 Restliche Öffnungen für Kühlluft- Austritt  
C Zwischenwand zum Trennen der beiden Luftströme im Gerät (im Gerät eingebaut)  
D Steuerungskanal im Basisgerät  
E Bauseitige Trennung der Luftströme  
F Möbelfront  
G Ausschnitte in Möbelfront

**Indications pour le système d'aération**

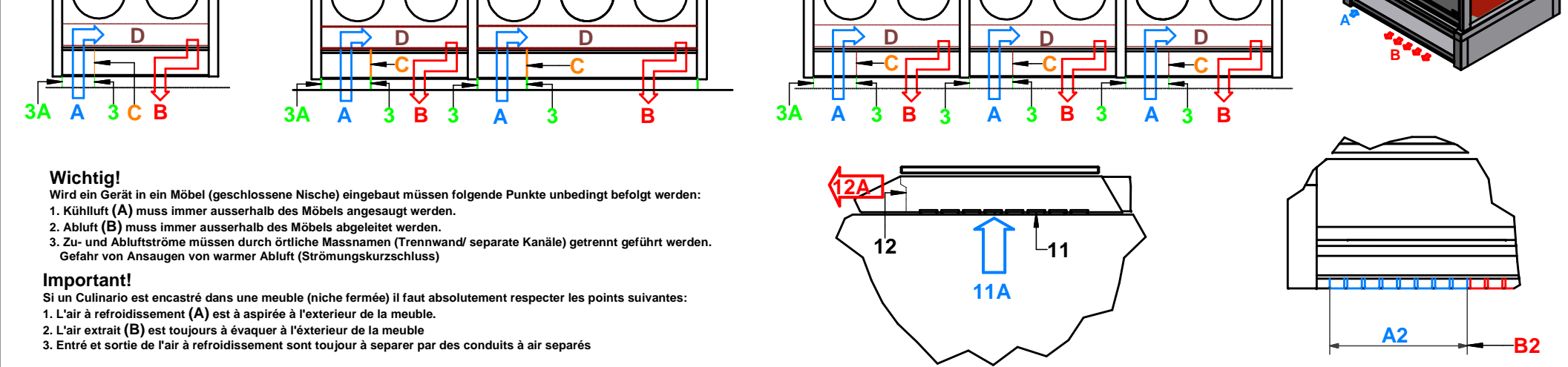
**Aération dans pont d'éclairage**  
11 Fentes d'aération dans capots à gauche et à droite  
11A Aspiration de l'air frais Ex usine à droite (Vue côté service)  
12 Fentes d'aération pour sortie de l'air dans la partie frontale sous vitre anti- projection  
12A Sortie de l'air de refroidissement

**Aération dans appareil de base**  
A Aspiration de l'air frais  
A2 8 découpures pour aspiration de l'air frais  
B Sortie de l'air de refroidissement  
B2 Découpures restantes pour sortie de l'air de refroidissement  
C Cloisons de séparation (montées dans les appareils)  
D Boîtier de commande dans appareil de base.  
E Séparation de l'air de refroidissement dans les meubles fournis par le client  
F Façade de la meuble  
G Découpures das façade des meubles

**Details for cooling system**

**Cooling system in light bridge**  
11 Ventilation slots in plastic covers on left and right hand side  
11A Intake of fresh air Ex works on right hand side (View service side)  
12 Slots for cooling air outlet frontside below breath protection  
12A Outlet of cooling air

**Cooling system in basic unit**  
A Intake of fresh air  
A2 8 cut-outs for cooling air intake  
B Outlet of cooling air  
B2 Remaining cut-outs for cooling air outlet  
C Baffles built in to basic unit  
D Controle in basic unit  
E Vertical baffles in substructure (by manufacturer of substructure)  
F Frontage of substructure  
G Cut-outs in frontage of substructure



**Wichtig!**  
Wird ein Gerät in ein Möbel (geschlossene Nische) eingebaut müssen folgende Punkte unbedingt befolgt werden:  
1. Kühlluft (A) muss immer ausserhalb des Möbels angesaugt werden.  
2. Abluft (B) muss immer ausserhalb des Möbels abgeleitet werden.  
3. Zu- und Abluftströme müssen durch örtliche Massnahmen (Trennwand/ separate Kanäle) getrennt geführt werden.  
Gefahr von Ansaugen von warmer Abluft (Strömungskurzschluss)

**Important!**  
Si un Culinario est encasté dans une meuble (niche fermée) il faut absolument respecter les points suivants:  
1. L'air à refroidissement (A) est aspirée à l'extérieur de la meuble.  
2. L'air extrait (B) est toujours à évacuer à l'extérieur de la meuble  
3. Entré et sortie de l'air à refroidissement sont toujours à séparer par des conduits à air séparés

**Important!**  
When a Culinario is built- in to a substructure (closed niche) the following poits have to be respected:  
1. Cooling air (A) has allways to be absorbed from the outside of the substructure.  
2. Exhaust air (B) has to be guided to the outside of the substructure.  
3. Air in- and outlet have to be separated by separate air ducts.

**Detail J**  
Licht/ Wärme- Kanal: Kühlluft- Ein- und Auslass  
Pont d'éclairage: Entrée/ sortie d'air  
Light bridge: Cooling air in- and outlet

**Detail H**  
Kühlluft- Ein- und Auslass unten  
Entrée/ sortie d'air  
Cooling air in- and outlet

Apparate-Typ	Einzelgeräte		Zusammengebaute Geräte				
Modèle	Appareils individuels		Appareils assemblés				
Models	Single units		Built together units				
	Einteilig		2- teilig			3- teilig	
Grösse/ Grandeur/ Size	GN 2/1	GN 3/1	GN 4/1	GN 5/1	GN 4/1	GN 5/1	GN 6/1
					2+2	2+3	2+4
						3+2	3+3
							2+2+2
Gewicht/ Poids/ Weight (kg)	120	170	220	270	230	280	340
Dimensionen (mm)	L1	770	1110	1450	1790	1495	1835
Dimensions (m.m)	L2	775	1115	1455	1795	1500	1840
Dimensions (m.m)	L3				480	480	820
					480	1160	820

**CULINARIO Master E**  
Einbau in geschlossene Nischen  
Encastré dans niche fermée  
Built- in in closed niche

Ers. durch:  
Ers. für:  
Komm.  
Gezeich. Gerhard 02.06.2008  
Geprüft:  
Massstab 1:20 Blatt 1 von 1

**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

17-M-08-190-00

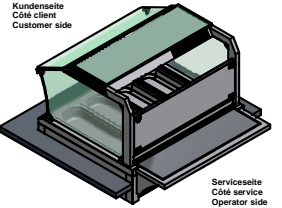
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice



### Tischgeräte eingebaut in offene Nischen (Modelle Master und Easy)

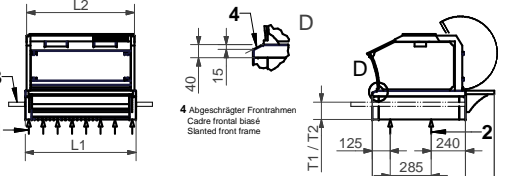
### Modèles de table encadrés dans niche ouverte (Modèles Master et Easy)

### Table top model built in open niche (Models Master and Easy)



**Kundenseite**  
Côté client  
Customer side

**Serviceseite**  
Côté service  
Operator side



4 Abgeschrägter Frontrahmen  
Cadre frontal biaisé  
Slanted front frame

Schnittbrettanlage ist eine Option und muss separat bestellt werden.  
La planche à trancher et un accessoire.  
Il faut commander à part.  
The cutting board is a accessory and has to be ordered separately.

Tischgerät mit abgeschrägtem Rahmen überstehend  
Modèle de table avec cadre biaisé, encadré  
Table top model with slanted frame, built-in

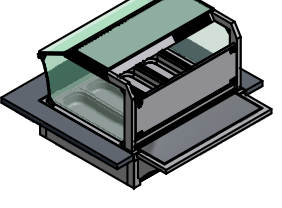
\* Schnittbrettschale Standardtiefe 200mm  
Spezialtiefe 300mm auf Bestellung  
\* Planche à trancher largeur standarde 200mm  
Largeur spéciale 300mm sur commande  
\* Cutting board standard width 200mm  
Special width 300mm on request

T 1 / T 2 Nischentiefe  
Profondeur de la niche  
Depth of niche

### Tischgeräte eingebaut in offene Nischen (Modelle Master und Easy)

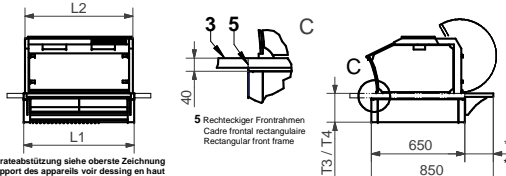
### Modèles de table encadrés dans niche ouverte (Modèles Master et Easy)

### Table top model built in open niche (Models Master and Easy)



**Kundenseite**  
Côté client  
Customer side

**Serviceseite**  
Côté service  
Operator side



5 Rechteckiger Frontrahmen  
Cadre frontal rectangulaire  
Rectangular front frame

Schnittbrettanlage ist eine Option und muss separat bestellt werden.  
La planche à trancher et un accessoire.  
Il faut commander à part.  
The cutting board is a accessory and has to be ordered separately.

Tischgerät mit eckigem Rahmen flüchbündig  
Modèle de table avec cadre droit  
Table top model, rectangular frame built-in flush with table top

Geräteabstützung siehe obere Zeichnung  
Support des appareils voir dessin en haut  
Support of units see drawing at the top

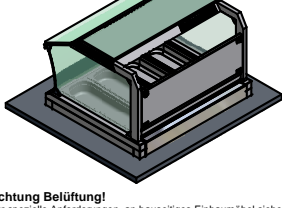
\* Schnittbrettschale Standardtiefe 200mm  
Spezialtiefe 300mm auf Bestellung  
\* Planche à trancher largeur standarde 200mm  
Largeur spéciale 300mm sur commande  
\* Cutting board standard width 200mm  
Special width 300mm on request

T 3 / T 4 Nischentiefe bei flächenbündigem Einbau  
Profondeur de la niche pour cadres affleurants avec plan de travail  
Depth of niche for units built in flush with table top

### Tischgeräte eingebaut in offene Nischen (Modelle Master und Easy)

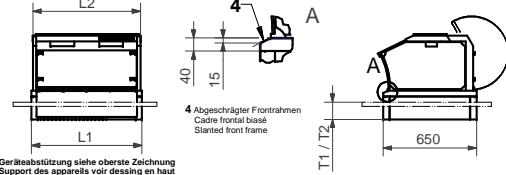
### Modèles de table encadrés dans niche ouverte (Modèles Master et Easy)

### Table top model built in open niche (Models Master and Easy)



**Kundenseite**  
Côté client  
Customer side

**Serviceseite**  
Côté service  
Operator side



4 Abgeschrägter Frontrahmen  
Cadre frontal biaisé  
Slanted front frame

**Achtung Belüftung!**  
Für spezielle Anforderungen an bausseitiges Einbaumöbel siehe den in der Auftragsbestätigung erwähnten Installationsplan.  
**Attention aération!**  
Pour les directives spécifiques pour la construction des meubles voir plan d'installation indiqué dans la confirmation de commande  
For special instructions for the design of substructure see plan for installation indicated in confirmation of order

Tischgerät mit abgeschrägtem Rahmen überstehend  
Modèle de table avec cadre biaisé, encadré  
Table top model with slanted frame, built-in

Geräteabstützung siehe obere Zeichnung  
Support des appareils voir dessin en haut  
Support of units see drawing at the top


\* Schnittbrettschale Standardtiefe 200mm  
Spezialtiefe 300mm auf Bestellung  
\* Planche à trancher largeur standarde 200mm  
Largeur spéciale 300mm sur commande  
\* Cutting board standard width 200mm  
Special width 300mm on request

T 1 / T 2 Nischentiefe  
Profondeur de la niche  
Depth of niche

### Tischgeräte eingebaut in geschlossene Nischen (nur Master)

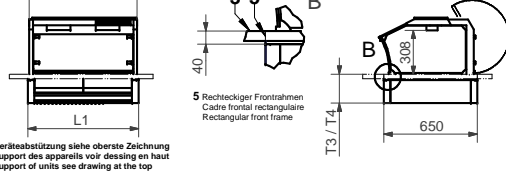
### Modèles de table encadrés dans niche fermée (Modèle Master seulement)

### Table top model built in closed niche (Model Master only)



**Kundenseite**  
Côté client  
Customer side

**Serviceseite**  
Côté service  
Operator side



5 Rechteckiger Frontrahmen  
Cadre frontal rectangulaire  
Rectangular front frame

**Achtung Belüftung!**  
Für spezielle Anforderungen an bausseitiges Einbaumöbel siehe den in der Auftragsbestätigung erwähnten Installationsplan.  
**Attention aération!**  
Pour les directives spécifiques pour la construction des meubles voir plan d'installation indiqué dans la confirmation de commande  
For special instructions for the design of substructure see plan for installation indicated in confirmation of order

Tischgerät mit eckigem Rahmen flüchbündig  
Modèle de table avec cadre droit  
Table top model, rectangular frame built-in flush with table top

Geräteabstützung siehe obere Zeichnung  
Support des appareils voir dessin en haut  
Support of units see drawing at the top

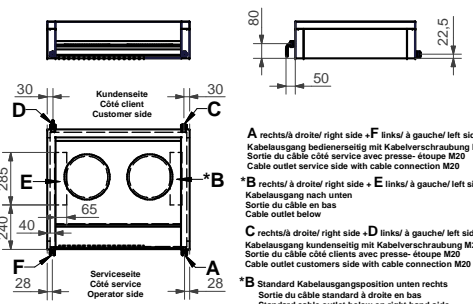
\* Schnittbrettschale Standardtiefe 200mm  
Spezialtiefe 300mm auf Bestellung  
\* Planche à trancher largeur standarde 200mm  
Largeur spéciale 300mm sur commande  
\* Cutting board standard width 200mm  
Special width 300mm on request

T 3 / T 4 Nischentiefe bei flächenbündigem Einbau  
Profondeur de la niche pour cadres affleurants avec plan de travail  
Depth of niche for units built in flush with table top

### Kabelausgangspositionen

### Sortie du câble

### Cable outlet - positions



**A** rechts/à droite/ right side • **F** links/à gauche/ left side  
Kabelausgang bedienersseitig mit Kabelverschraubung M20  
Sortie du câble côté service avec presse-étoupe M20  
Cable outlet service side with cable connection M20

**B** rechts/à droite/ right side • **E** links/à gauche/ left side  
Kabelausgang nach unten  
Sortie du câble en bas  
Cable outlet below

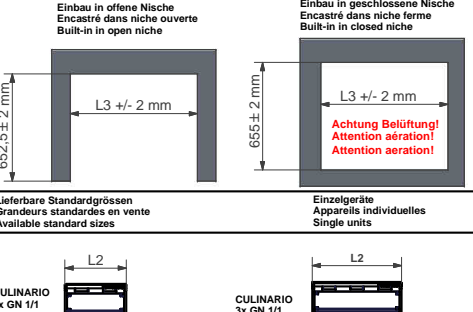
**C** rechts/à droite/ right side • **D** links/à gauche/ left side  
Kabelausgang kundenseitig mit Kabelverschraubung M20  
Sortie du câble côté clients avec presse-étoupe M20  
Cable outlet customers side with cable connection M20

**B** Standard Kabelausgangsposition unten rechts  
Sortie du câble standard à droite en bas  
Standard cable outlet below on right hand side

### Ausschnitte in Arbeitsflächen

### Découps dans planche de travail

### Cut out in table top



**Einbau in offene Nische**  
Encasté dans niche ouverte  
Built-in in open niche

**Einbau in geschlossene Nische**  
Encasté dans niche fermée  
Built-in in closed niche

**Achtung Belüftung!**  
Attention aération!  
Attention aeration!

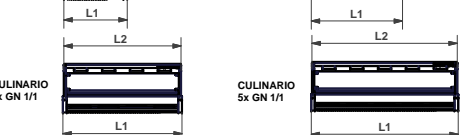
Lieferbare Standardgrößen  
Grandeurs standardés en vente  
Available standard sizes

Einzelgeräte  
Appareils individuelles  
Single units

### Lieferbare Standardgrößen

### Grandeurs standardés en vente

### Available standard sizes



CULINARIO 2x GN 1/1

CULINARIO 3x GN 1/1

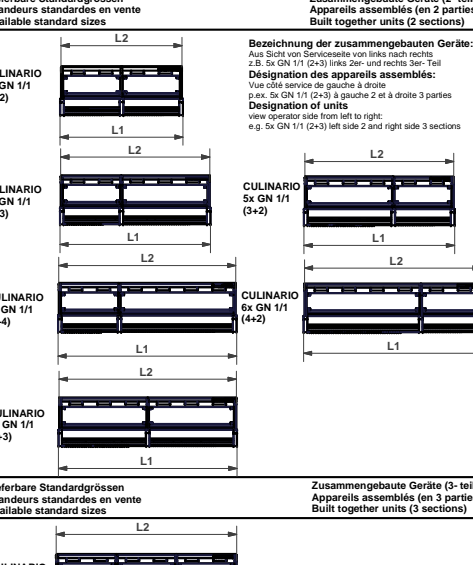
CULINARIO 4x GN 1/1

CULINARIO 5x GN 1/1

### Lieferbare Standardgrößen

### Grandeurs standardés en vente

### Available standard sizes



CULINARIO 4x GN 1/1 (2+2)

CULINARIO 5x GN 1/1 (2+3)

CULINARIO 6x GN 1/1 (2+4)

CULINARIO 6x GN 1/1 (3+3)

**Bezeichnung der zusammengebauten Geräte:**  
Aus Sicht von Serviceseite von links nach rechts.  
Z.B. 5x GN 1/1 (2+3) links 2er- und rechts 3er-Teil  
**Désignation des appareils assemblés:**  
Vue côté service de gauche à droite.  
p.ex. 5x GN 1/1 (2+3) à gauche 2 et à droite 3 parties  
**Designation of units**  
view operator side from left to right:  
e.g. 5x GN 1/1 (2+3) left side 2 and right side 3 sections

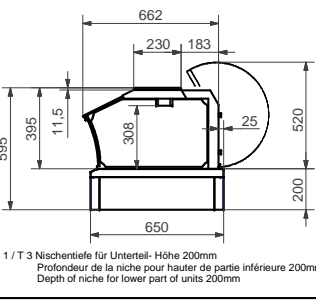
**Zusammengebaute Geräte (2-teilig)**  
Appareils assemblés (en 2 parties)  
Built together units (2 sections)

**Zusammengebaute Geräte (3-teilig)**  
Appareils assemblés (en 3 parties)  
Built together units (3 sections)

### Geräte: Höhe standard (Tiefe der GN-Schalen max. 100mm)

### Hauteur des appareils standards (Profondeur des cuves GN 100mm max.)

### Standard height of units (Depth of GN-bowls 100mm max.)

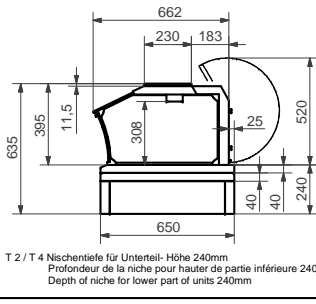


T 1 / T 3 Nischentiefe für Unterteil- Höhe 200mm  
Profondeur de la niche pour hauteur de partie inférieure 200mm  
Depth of niche for lower part of units 200mm

### Geräte: Höhe spezial (Tiefe der GN-Schalen max. 150mm)

### Hauteur des appareils spéciaux (Profondeur des cuves GN 150mm max.)

### Special height of units (Depth of GN-bowls 150mm max.)



T 2 / T 4 Nischentiefe für Unterteil- Höhe 240mm  
Profondeur de la niche pour hauteur de partie inférieure 240mm  
Depth of niche for lower part of units 240mm

### Wichtige Informationen

### Informations importantes

### Important informations

**Aufbauten:** Die Installationspläne sind unabhängig von der Aufbauform (gezeichnet Aufbau Var. A) für Aufbauvarianten A, SA siehe Zeichnung Nr. 17-M-03-08-DB. Änderungen vorbehalten.  
4 Abgeschrägter Frontrahmen für Tischmodelle versenkt eingebaut  
5 Rechteckiger Frontrahmen für flächenbündigen Einbau  
Für Geräte mit Wasserablauf: Festanschluss an das bausseitige Abwasserseit sowie den möglichen Anschlussspositionen siehe Installationszeichnung 17-M-08-93-00, Änderungen vorbehalten  
Für Geräte, die in eine geschlossene Nische eingebaut werden, sind an bausseitigem Einbaumöbel besondere konstruktive Massnahmen vorzunehmen. Die dazu nötigen Informationen befinden sich auf dem speziellen Installationsplan 17-M-08-90-00, Änderungen vorbehalten.

**Belüftung:** Verhindert das Durchbiegen des Gerätes (Gewichtsanzeige siehe Tabelle unten) (Für Abstützpositionen siehe Zeichnung links oben)  
19 auserseitige Abstützpunkte auf ganzer Gerätebreite  
2 Bauseitige Abstützpunkte  
3 Bauseitige Arbeitsfläche

**Bauseitige Abstützung:** Verhindert das Durchbiegen des Gerätes (Gewichtsanzeige siehe Tabelle unten) (Für Abstützpositionen siehe Zeichnung links oben)  
19 auserseitige Abstützpunkte auf ganzer Gerätebreite  
2 Bauseitige Abstützpunkte  
3 Bauseitige Arbeitsfläche

**Partie supérieure:** Les plan d'installation sont indépendants de la forme (Dessiné Var. A) Pour formes et dimensions des Variantes A-SA voir dessin 17-M-03-08-DB, modifications réservées.

**Forme de cadres:** 4 Cadre frontale biaisé pour encastrement semi-noyé  
5 Cadre frontal rectangulaire pour encastrement affleurant avec plan de travail

**Écoulement d'eau:** Pour appareils avec éléments d'eau, connexion fixe au réseau d'eau usées et les positions des raccords possibles voir dessin 17-M-08-93-00, modifications réservées.

**Aération:** Pour appareils encadrés dans des niches fermées les meubles sont à construire selon plan d'installation 17-M-08-90-00, modifications réservées.

**Étayage:** Pour éviter le fléchissement des appareils (Poids voir tableau en bas) Pour positions des étayages voir dessin à gauche en haut)  
1Étayage sur toute la longueur d'appareil (à procurer par le client)  
2 Positions d'étayage (à procurer par le client)  
3 Planche de travail (à procurer par le client)

**Upper parts:** Installation instructions are independent of the shape (Drawn Var.A) For shapes of upper parts Var. A, SA see drawing no. 17-M-03-08-DB. (Subject to change)

**Frame shapes:** 4 Front frame slanted for units built in partly lowered  
5 Rectangular front frame for units built in flush with table top

**Water drain:** For units ordered with a fix water drain an for the possible connecting position see the drawing 17-M-08-93-00. (Subject to change)

**Cooling system:** For all units built-in to a closed niche. For special instructions for the design of the sub structure see plan for installation 17-M-08-90-00. (Subject to change)

**Support of units:** Prevents deflection of units (Weight of units see schedule below) (Position of support- points see drawing left on top)  
15 Support on full length (to be made on site, arranged by customer)  
2 Position of support points (to be made on site, arranged by customer)  
3 Table top (supplied by customer)

Apparate-Typ Modèle Models	Einzelgeräte Appareils individuels Single units			Zusammengebaute Geräte Appareils assemblés Built together units				
	Einteilig			2-teilig		3-teilig		
Grosse/Grandeur/Size	GN 2 / 1	GN 3 / 1	GN 4 / 1	GN 5 / 1	GN 4 / 1	GN 5 / 1	GN 6 / 1	GN 6 / 1
Elektrischer Anschluss Connection électrique Electrical connection	230VAC NPE	230/400VAC NPE / 2 NPE	400VAC 2 NPE	2+2	2+3 / 3+2	2+4 / 4+2 / 3+3	3 NPE	2+2+2
Stecker/Fiche/Plug CH EU GB/IR	2050 W	3050 W	4050 W	5050 W	4050 W	5050 W	6050 W	6050 W
Kabel/Câble/Cable	9 A	13.4 A / 9 A		ca. 3 m				
Stecker/Fiche/Plug CH EU GB/IR	T 12	Schuko		T 15	CEE 16			
Gewicht/Poid/Weght	120 kg	170 kg	220 kg	270 kg	230 kg	280 kg	330 kg	340 kg
Dimensionen	L 1 770 mm	L 1 110 mm	L 2 1450 mm	L 2 1790 mm	L 2 1495 mm	L 2 1835 mm	L 2 2175 mm	L 2 2220 mm
Dimensionen	L 2 750 mm	L 2 1090 mm	L 2 1430 mm	L 2 1770 mm	L 2 1475 mm	L 2 1845 mm	L 2 2155 mm	L 2 2200 mm
Dimensionen	L 3 775 mm	L 3 115 mm	L 3 1455 mm	L 3 1795 mm	L 3 1500 mm	L 3 1840 mm	L 3 2180 mm	L 3 2225 mm
	T 1			0 - 185 mm max.				
	T 2			0 - 235 mm max.				
	T 3			200 mm				
	T 4			240 mm				

## Culinario Master + (Easy)

### Einbauvorschriften

### Instructions d'installation

### Installation instructions

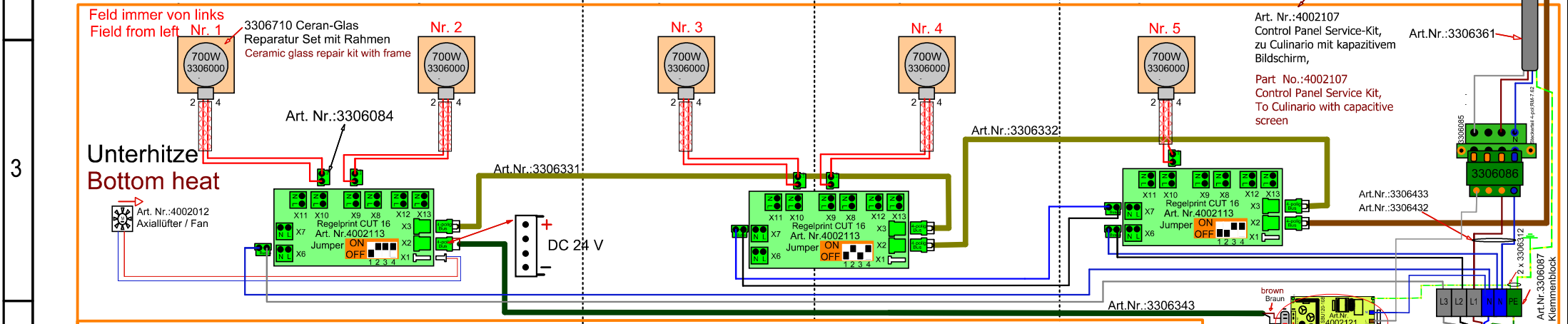
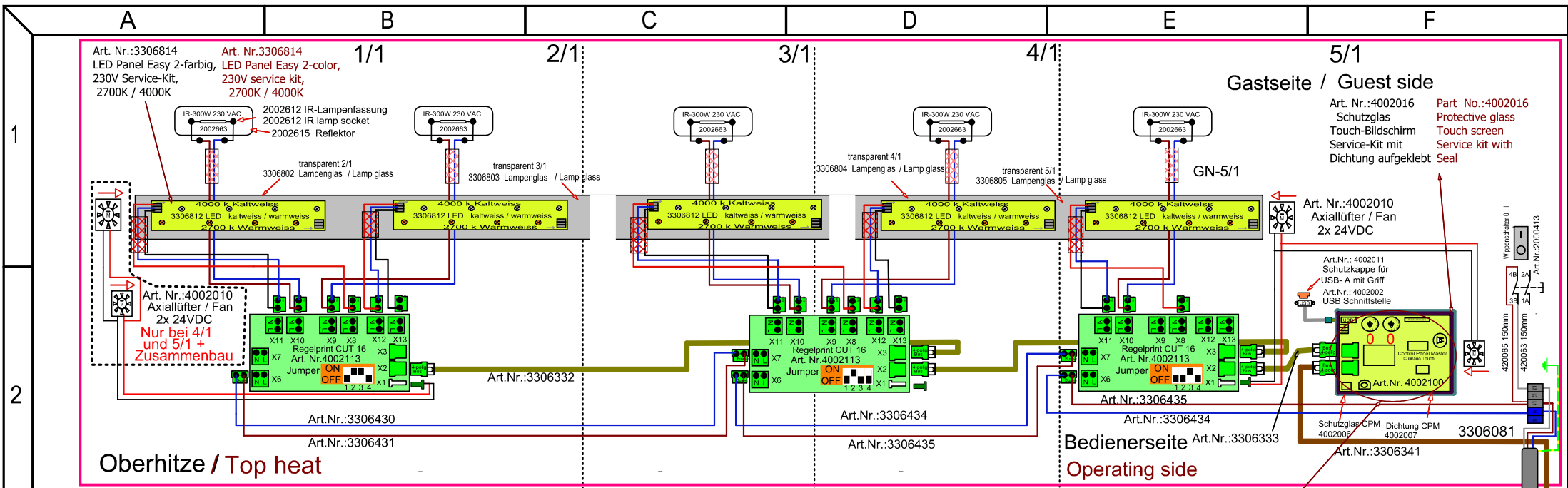
Ers. durch:  
Ers. für:  
Komm.  
Gezeichnet: Gerhard 11.06.2008  
Geprüft:  
Blatt 1 von 1

Beer Gell AG  
CH - 5612 Villmergen  
Tel. +41 / (0) 56 618 78 00  
Fax +41 / (0) 56 618 78 49  
e-Mail: info@beergell.com

17-M-08-191-00

Änderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

Gezeichnet in Standardgröße. Für Detailmasse und Spezialgrößen siehe Zeichnungen rechts oben und Masstabelle.  
Dessinée en hauteur standard. Pour dimensions détaillées et hauteur spéciale voir dessin à droite en haut et tableau des dimensions.  
Drawn in standard height. For details an special height see drawings on the right side on top and schedule of dimensions.



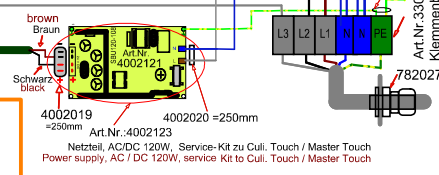
Damit die Controles und Steuerung richtig angesteuert werden können, muss der Einbauort (Adresse) angegeben werden. Die Adressierung erfolgt (Siehe Jumperstellung) auf dem jeweiligen Print

Thus, the Controles and control are controlled properly can the installation location (address) must be specified be. Addressing is done (See jumper setting) on each print

Bezeichnung	Kommentar/Ort	Jumper
Feld 1 und 2	Licht / Oben	ON OFF 1 2 3 4
Feld 3 und 4	Licht / Oben	ON OFF 1 2 3 4
Feld 5 und 6	Licht / Oben	ON OFF 1 2 3 4
Feld 7 und 8	Licht / Oben	ON OFF 1 2 3 4
Feld 1 und 2	Heizung / Unten	ON OFF 1 2 3 4
Feld 3 und 4	Heizung / Unten	ON OFF 1 2 3 4
Feld 5 und 6	Heizung / Unten	ON OFF 1 2 3 4
Feld 7 und 8	Heizung / Unten	ON OFF 1 2 3 4

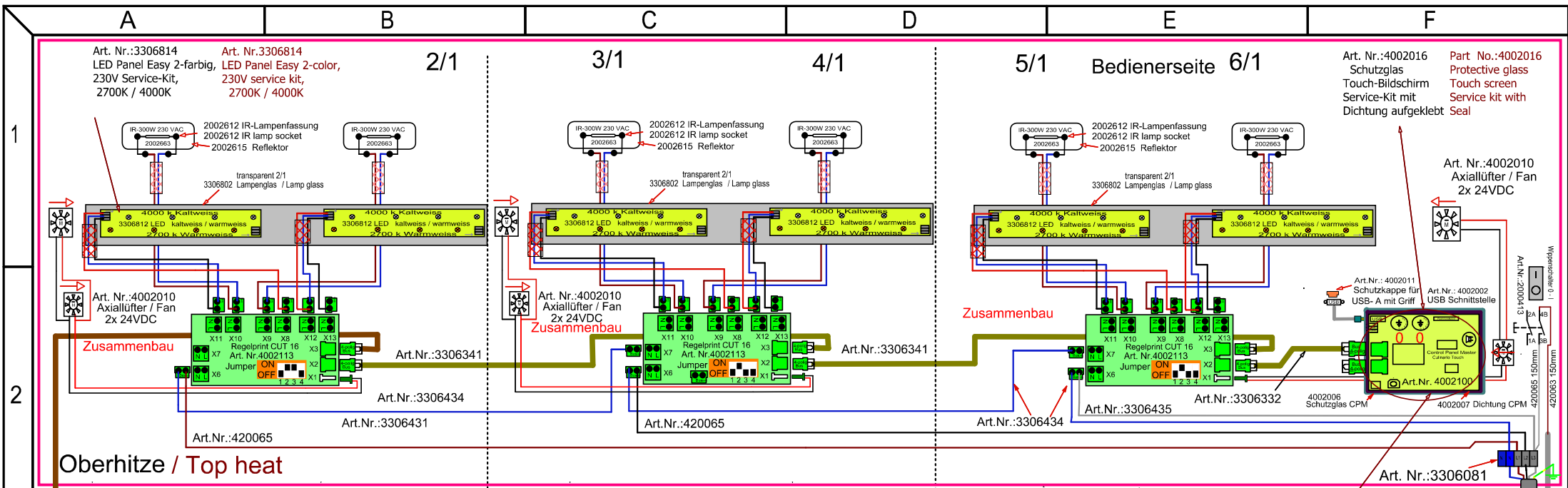
Codierung der Regelprints CUT16  
Damit die Regelprints CUT richtig angesteuert werden können, muss der Einbauort (Adresse) angegeben werden. Die Adressierung erfolgt mittels Kurzschlussbrücken (Jumper) 1 - 4 unter dem Alu-Kühlblech. (Siehe Jumperstellung) auf dem jeweiligen Print

Coding rule Prints CUT16  
Thus, the rule Prints CUT be controlled properly can the installation location (address) must be specified be. Addressing is done by means of short nesting bridge (Jumper) Displaying 1 - 4 of the aluminum heat sink. (See Jumper setting) on each print

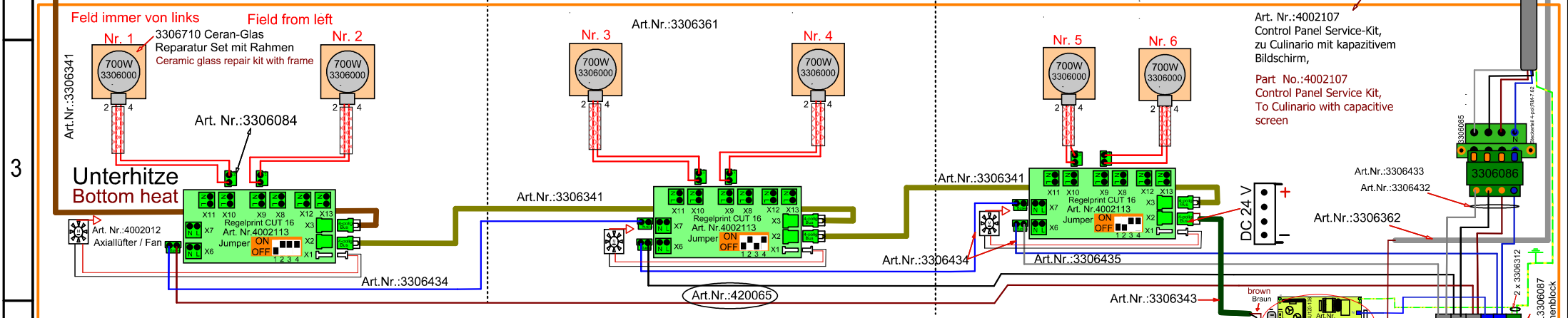


Änderungen		Datum	Name	Bezeichnung:	Blattzahl: 1
Datum	Name	gez.:	08.06.18	CCO	Blatt-Nr.: 1
08.08.18		gepr.:			
<b>BEER</b>				Zeichnungs-Nr.:	<b>17Ea300-00B</b>

Technische Daten			
	EU		CH
2 GN: 2050 Watt	LNPE 230VAC 8.8 A		LNPE 230VAC 8.8 A
3 GN: 3050 Watt	LNPE 230VAC 13.3 A		2LNPE 400VAC 4.2 / 9.1 A
4 GN: 4050 Watt	3LNPE 400VAC 5.5 / 6.1 / 6.1 A		3LNPE 400VAC 5.5 / 6.1 / 6.1 A
5 GN: 5150 Watt	3LNPE 400VAC 7.2 / 6.1 / 9.1 A		3LNPE 400VAC 7.2 / 6.1 / 9.1 A
6 GN: 6050 Watt	3LNPE 400VAC 8.1 / 7.4 / 12.2 A		3LNPE 400VAC 8.1 / 7.4 / 12.2 A
7 GN: 7050 Watt	3LNPE 400VAC 9.4 / 9.2 / 12.2 A		3LNPE 400VAC 9.4 / 9.2 / 12.2 A
8 GN: 8150 Watt	3LNPE 400VAC 10.6 / 12.2 / 12.2 A		3LNPE 400VAC 10.6 / 12.2 / 12.2 A



**Oberhitze / Top heat**



**Unterhitze / Bottom heat**

Damit die Controles und Steuerung richtig angesteuert werden können, muss der Einbaort (Adresse) angegeben werden. Die Adressierung erfolgt (Siehe Jumperstellung) auf dem jeweiligen Print

Thus, the Controles and control are controlled properly can the installation location (address) must be specified be. Addressing is done (See jumper setting) on each print

Bezeichnung	Kommentar/Ort	Jumper
Feld 1 und 2	Licht / Oben	ON OFF 1 2 3 4
Feld 3 und 4	Licht / Oben	ON OFF 1 2 3 4
Feld 5 und 6	Licht / Oben	ON OFF 1 2 3 4
Feld 7 und 8	Licht / Oben	ON OFF 1 2 3 4
Feld 1 und 2	Heizung / Unten	ON OFF 1 2 3 4
Feld 3 und 4	Heizung / Unten	ON OFF 1 2 3 4
Feld 5 und 6	Heizung / Unten	ON OFF 1 2 3 4
Feld 7 und 8	Heizung / Unten	ON OFF 1 2 3 4

**Codierung der Regelprints CUT16 Coding rule Prints CUT16**

Damit die Regelprints CUT richtig angesteuert werden können, muss der Einbaort (Adresse) angegeben werden. Die Adressierung erfolgt mittels Kurzschlussbrücken (Jumper) 1 - 4 unter dem Alu-Kühlblech. (Siehe Jumperstellung) auf dem jeweiligen Print

Thus, the rule Prints CUT be controlled properly can the installation location (address) must be specified be. Addressing is done by means of short nesting bridge (Jumper) Displaying 1 - 4 of the aluminum heat sink. (See Jumper setting) on each print

Technische Daten		EU	CH
2 GN: 2050 Watt	LNPE 230VAC	8.8 A	LNPE 230VAC 8.8 A
3 GN: 3050 Watt	LNPE 230VAC	13.3 A	2LNPE 400VAC 4.2 / 9.1 A
4 GN: 4050 Watt	3LNPE 400VAC	5.5 / 6.1 / 6.1 A	3LNPE 400VAC 5.5 / 6.1 / 6.1 A
5 GN: 5150 Watt	3LNPE 400VAC	7.2 / 6.1 / 9.1 A	3LNPE 400VAC 7.2 / 6.1 / 9.1 A
6 GN: 6050 Watt	3LNPE 400VAC	8.7 / 8.7 / 8.7 A	3LNPE 400VAC 8.7 / 8.7 / 8.7 A
7 GN: 7050 Watt	3LNPE 400VAC	9.4 / 9.2 / 12.2 A	3LNPE 400VAC 9.4 / 9.2 / 12.2 A
8 GN: 8150 Watt	3LNPE 400VAC	10.6 / 12.2 / 12.2 A	3LNPE 400VAC 10.6 / 12.2 / 12.2 A

Änderungen		Datum	Name	Bezeichnung:	Blattzahl: 1
Datum	Name	gez.: 08.08.18	CCO	Culinario Touch GN 6/1 2+2+2	Blatt-Nr.: 1
		gepr.:			

BEER

Zeichnungs-Nr.: 17Ea300-10