

Beer Hot Cube

Compact heated filigree design showcase for convenience food.



Operating instructions
Installation & Technical Specifications



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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 | Creator | Date | Remarks |
|---------|---------|------------|---|
| A | bbi | 30.08.2018 | create |
| B | gsc | 29.06.2021 | Revised layout; textual amendments; additions (Pkt. 2 / 4.2 / 4.5 / 5 / 6 / 7 / 11.1) |



1 Introduction

1.1 Welcome

With the purchase of your new Beer Hot Cube 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.

If used properly, you will enjoy the 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 the Beer Hot Cube.

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.



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 used



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.



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



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

| Model | Levels | Dimensions W x D x H (mm) | Power | Voltage | Max. nominal current | Plug |
|-----------------------------|--------|------------------------------|--------|-------------|-------------------------|---------------------|
| GN 1/1 Simplex | 1 | 388 x 683 x 367 | 490 W | 230 V | 2.1 A | Type 12 / Schuko |
| GN 1/1 Simplex crossways | 1 | 598 x 505 x 368 | 490 W | 230 V | 2.2 A | Type 12 / Schuko |
| GN 1/1 Duplex | 2 | 388 x 683 x 685 | 980 W | 230 V | 4.3 A | Type 12 / Schuko |
| GN 1/1 Triplex | 3 | 388 x 683 x 1003 | 1470 W | 230 V | 6.4 A | Type 12 / Schuko |
| GN 2/1 Simplex | 1 | 713 x 683 x 367 | 870 W | 230 V | 3.8 A | Type 12 / Schuko |
| GN 2/1 Duplex | 2 | 713 x 683 x 685 | 1740 W | 230 V | 7.6 A | Type 12 / Schuko |
| GN 2/1 Triplex | 3 | 713 x 683 x 1003 | 2610 W | 400 / 230 V | 7.4 / 11.4 A | Type 15 / Schuko |

3 Operating regulations and general information

3.1 Operating regulations

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 instructions 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 Hazard warnings

4.1 Electrical power



Attention, 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 General safety instructions

- + The connection and any technical adaptations of the appliance must be carried out by specialists. This especially applies to any work on the electrical installation and mechanical work.
- + Any alteration must be authorized by the manufacturer in order to maintain warranty.
- + Covers may only be opened by specialists.
- + Protective covers and appliances may not be removed due to risk of injury.
- + The control system may only be opened by an expert.
- + Due to risk of injury, sharp objects are not to be stored loosely in the refrigerating unit.
- + 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.
- + Depending on the site of deployment, the sneeze screen may have to be checked for conformity to regulations and adapted if necessary.



Attention, the following parts become hot during operation and there is a risk of burns if they are touched!

- + Sheet metal cladding of the heating plate
- + The glass surface of the hot plate

4.3 Behaviour with broken glass



Attention, glass splinters!

The Beer Hot Cube 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).
- + Clean the appliance and its environment (counter and floor).
- + Replace broken items.
- + Refit shatter protection glass with bracket.
- + Refill counter.
- + Counter is again ready for operation.

4.4 Glasses / Risk 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 counter, but also after cleaning the glass if:

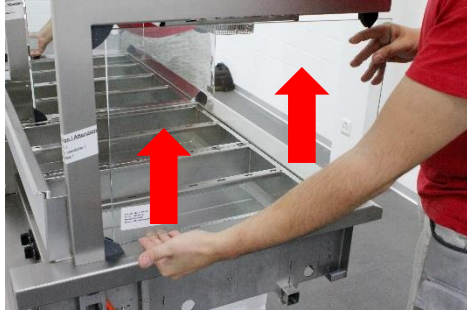
- + If the glasses are inserted correctly, i.e. in the lower glass holders in the intended slots (not in the rack separations, nor the discontinued racks). Both sides in the above designed mounted holders.
- + The glasses have no damage (damaged edges and corners = cut risk and insufficient support).
- + The glass holder is not damaged and the upper front holder (customer side) is well fitted (upper part must rest on the upper glass edge). These holders are glued. Loose holders must be reglued by qualified personnel. If the glass holder moves upwards, the upper stop ridge (arrest) of the front panel may be affected and the panel may fall out if struck.



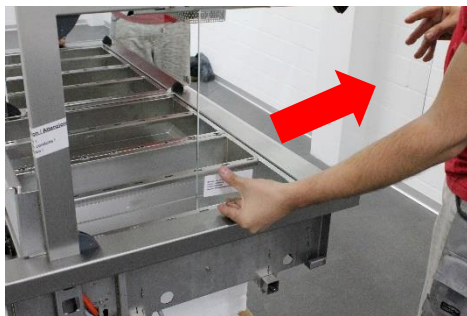
Attention, the safety glass may crack or burst due to internal tension, even without contact with the damaged edge.



4.5 Removing side glass panels



- + 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.

- + To refit the panels, simply proceed in the reverse order.



Important, take care to pull straight, not sideways or askew, which could damage the holder!

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.

5 Warranty and liability

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 under warranty and liability for personal injury and damage to property are impossible if they are due to one or more of the following reasons:

- + Improper use of the unit.
- + Improper assembling, starting up, operating and servicing of the unit.



- + Operating the unit with defective safety appliances or safety appliances which have not been installed properly and are not in working condition.
- + Disregard of the references in the operating instructions 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

Use special caution when transporting or moving the appliance in order to avoid damage from impact, careless loading and unloading or shock. The appliances are self-supporting. It still has to be used a solid base for transport with the dimensions corresponding to those of the appliances.

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.

When transporting the device, please note the following points:

- + The pallet must be secured against slipping and tipping.
- + Always transport the packaged device upright and do not tip.
- + Always lift or push the device from underneath, never laterally or from the top.
- + Observe the weight details on the packaging.



7 Packing

Before commissioning, completely remove the external and internal packaging material from the device.



If you wish to dispose of the packaging, observe the regulations in force in your country. Recycle recyclable packaging materials.

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

8 Set up

The following points must be observed when setting up the appliances:

- + **Solid substructure**
The appliances are self-supporting. The substructure should have the same basic dimensions as the appliance.
- + **Ambient temperature**
The appliances are equipped with electronic components that are ventilated. Therefore do not place any heat producing apparatus nearby (Griddle, Bainmarie, etc.).
- + **Built-in units**
The appliances may only be installed by qualified and authorized experts. The exact installation instructions can be found in the appendix.

When installing units in a niche or cut out of a table top you have to assure the airflow of the forced air-circulation. For handling and thermal reasons we recommend the first version.

- + **Location 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 assure that the equipment does not get in contact with substances containing chlorine or acids that may affect the anti-corrosive protection of the metal construction.



Attention, 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!



9 Connection

9.1 Electrical connection



Connection and start-up have to be done only by a skilled / trained person.

When connecting the unit, proceed as follows:

- + Check if electrical data of mains correspond with those on the rating plate of the Beer Hot Cube. The type plate is located on the bottom right behind the water drainage channel [1]. A second type plate is located on the right inside the lower control unit.
- + Connection to conform to IEC resp. CEI 335-1 and local regulations, i.e. fit the mains plug to the oil-resistant connecting cable that is heat-resistant up to 90°C, 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.
- + Beer Hot Cube has to be connected to a potential-equalisation system (conform to VDE 0700, part 36/IEC 335-2-36).
- + 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.



For further information, please refer to the electrical diagram 23Ea050-00 in the appendix.

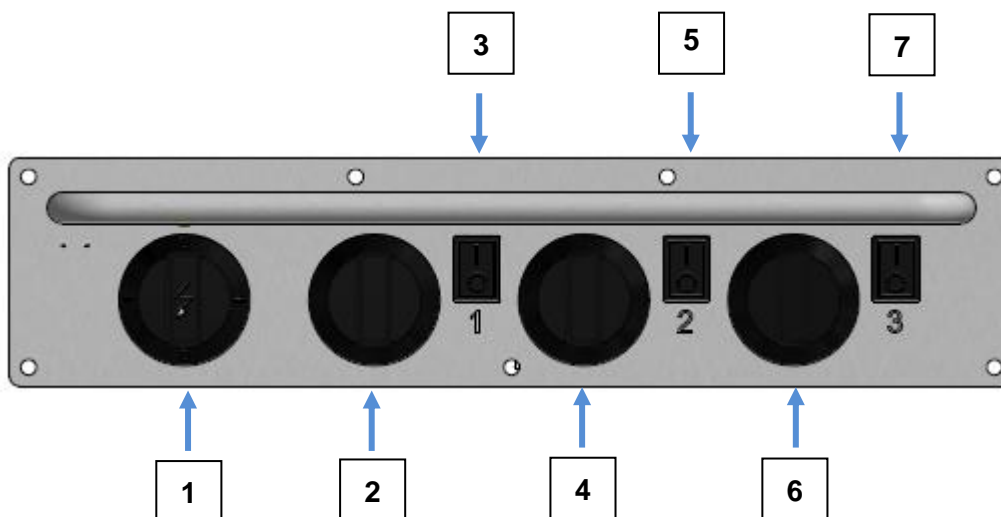


10 Start-up / Operating instructions

The simple manual control unit with toggle and rotary switch is described below.

10.1 Control panel / Keys

- 1 Rotary On / Off switch
- 2 Rotary switch for the heating plates on the 1st level
- 3 On / Off switch for IR lighting on the 1st level
- 4 Rotary switch for the heating plate on the 2nd level (Duplex only)
- 5 On / Off switch for IR lighting on the 3rd level
- 6 Rotary switch for the heating plate on the 3rd level (Triplex only)
- 7 On / Off switch for IR lighting on the 2nd level



10.2 Switching on the appliance

Make sure that the appliance is connected to the power supply in accordance with the regulations. Now set the rotary switch (1) to position 1.

10.3 Switching off the appliance

Set the rotary switch (1) to position 0. The appliance is now switched off.



10.4 Settings on the levels

- + Use the rotary switch (2) to set the desired bottom burner to between 1 – 12.
- + If necessary, use the toggle switch (3) to switch on the IR heater on top and the light.
- + On appliances with a heated shelf on the 2nd level, the rotary switch (4) can be used to set the temperature of the displays 1 – 12.
- + The toggle switch (5) can be used to switch on the IR heating and the light.
- + On appliances with a heated shelf on the 3rd level, the rotary switch (6) can be used to set the temperature of the displays 1 – 12.
- + The toggle switch (7) can be used to switch on the IR heating.

11 Cleaning

Afterwards we would like to give you some advice on maintenance, care, trouble shooting and service of your warming device. The appliance must be cleaned inside and outside daily according to the hygiene regulations, because only this guarantees an optimal presentation of the goods.



Attention, the Beer Hot Cube is an electrical appliance. Before cleaning disconnect the appliance of the mains (pull out plug/switch off main switch).

Allow the appliance to cool down to hand temperature first. Appliances may only cleaned with a damp cloth and non-abrasive cleaning agents.

11.1 General recommendations

- + The appliance 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 warming device working and to maintain its long life. These are:

- + Always keep the stainless steel surface clean.
- + Make sure that there is always enough fresh air on the surface.
- + Never touch the surface with rusty material.



11.2 Cleaning agents

- + **Glass cleaner**
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.
- + **Stainless steel cleaner**
The stainless steel surfaces should be only cleaned with a stainless steel cleaner.
- + **Lighting**
The lamps are to be cleaned only with soft paper or cloth.
- + **Shelves**
The heat plates are to be cleaned only with a smooth cloth and a usual, non-abrasive household cleaner.
- + **Rear panels / doors**
Use only soft cloth with a neutral cleaning agent to clean the mirror.

Avoid the following:

- + Do not use any strong-smelling, corrosive, solvent-containing, bleaching or chlorine-containing cleaning agents.
- + Do not use inflammable detergents.
- + Never use high-pressure, water pressure or steam jet cleaning machines.
- + Never clean under running water or in the dishwasher.
- + Never use sharp-edged or metallic tools like steel wool or scrubbing cleanser for cleaning.
- + Never clean appliances with the addition of salt or acids.



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

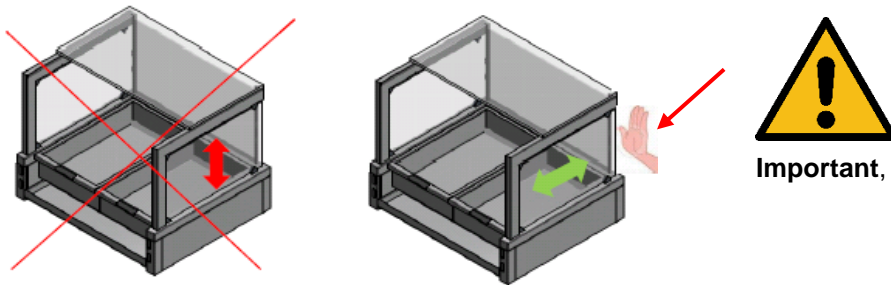
In addition to daily cleaning, service and maintenance of the warming devices are required to be carried out in regular intervals by qualified specialists.



11.3 Cleaning the glasses

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.

12 Maintenance

12.1 Behaviour in the event of malfunctions

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.



12.2 Lighting and heaters

The following lamps are used:

- + Lighting channel on the 1st level 150 Watt
- + Lighting channel on the 2nd level 150 Watt
- + Lighting channel on the 3rd level 150 Watt

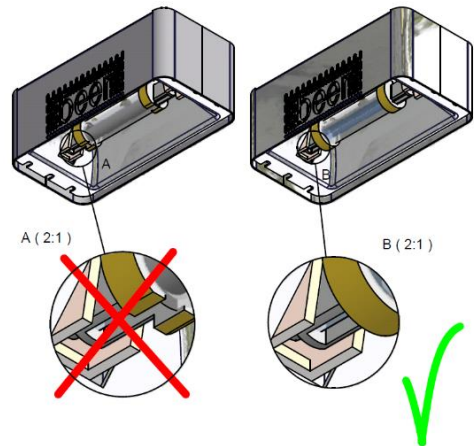
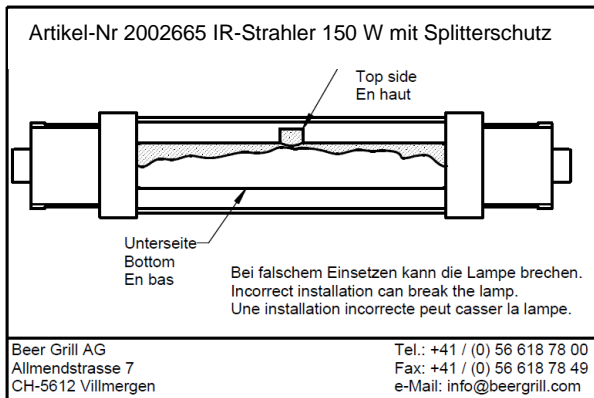


Attention, Observe the correct wattage specifications for the IR radiators. Lighting channel for 150 W shelf display.

Only use IR radiators with 150 Watt power and integrated splinter protection. Radiators with higher outputs become hotter. This heat can destroy the electrical installation or electronic components. It also increases the risk of burns.

12.3 Correct insertion of new IR radiators

When inserting a new IR radiator including integrated splinter protection, make sure that the illuminant is inserted exactly according to the following drawing.



Attention, there is a risk of burns!



12.4 Self-checking

If the warming device does not work at all (operating light is dark), please check the following points before contacting the customer service:

- + Is the power supply interrupted?
- + Has a fuse blown (check auxiliary appliances)?
- + Is the plug correctly inserted in the socket?
- + Has the On switch been turned on?
- + Have the electronics been set incorrectly?

If the warming device is working, but incorrect (the products are too lukewarm or too hot), please check the following points before contacting the customer service:

- + Is the ambient temperature too high?
- + Are there too many or too cool / hot products in the appliance?
- + Is the unit exposed to strong draughts?
- + Are the positions of the rotary switches correct?



If the listed possibilities are not the cause of the malfunction, please contact the 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 Customer 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. Check the mains cable and fuses beforehand.



When contacting the customer service always indicate serial number and type (on power rating shield)

+ **Switzerland**

Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Service Nummer +41 (0)56 618 78 28

+ **Germany**

PENTAGAST Service GmbH
Ruhrstrauch 4
D-36100 Petersburg

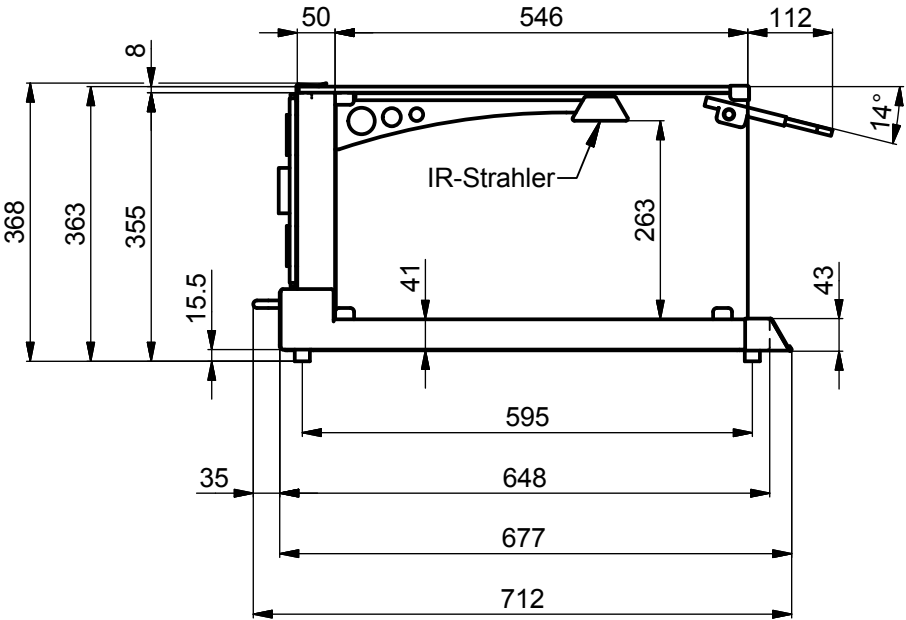
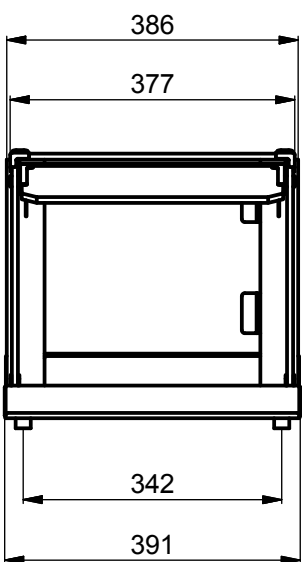
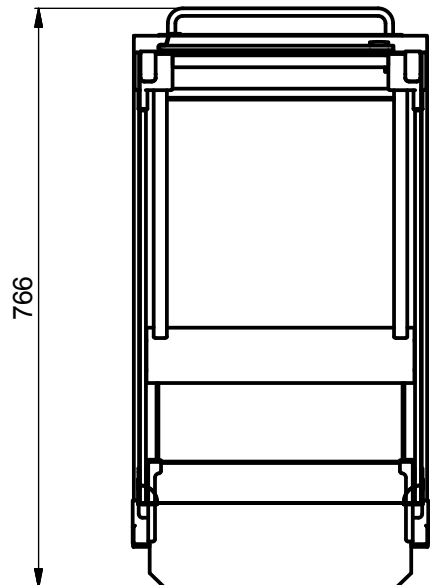
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14 Appendix

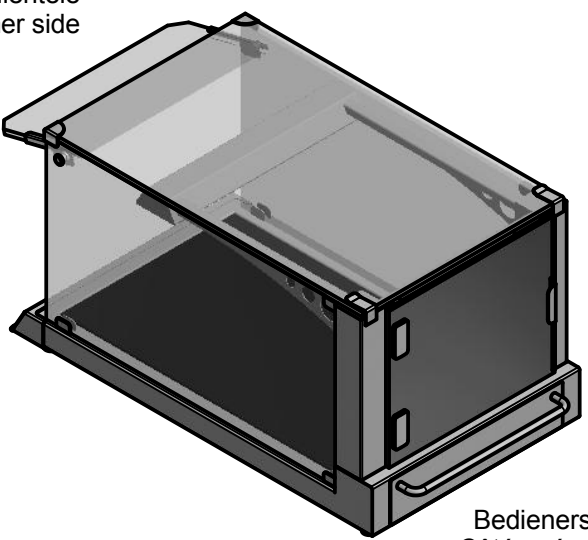
| | |
|--------------------|--|
| Drawing 23Ma050-11 | Table top model, GN 1/1 Simplex |
| Drawing 23Ma050-21 | Table top model, GN 2/1 Simplex |
| Drawing 23Ma050-12 | Table top model, GN 1/1 Duplex |
| Drawing 23Ma050-22 | Table top model, GN 2/1 Duplex |
| Drawing 23Ma050-13 | Table top model, GN 1/1 Triplex |
| Drawing 23Ma050-23 | Table top model, GN 2/1 Triplex |
| Drawing 23Ma071-11 | Table top model, GN 1/1 Simplex across |
| Drawing 23Ea050-00 | Electrical diagram |

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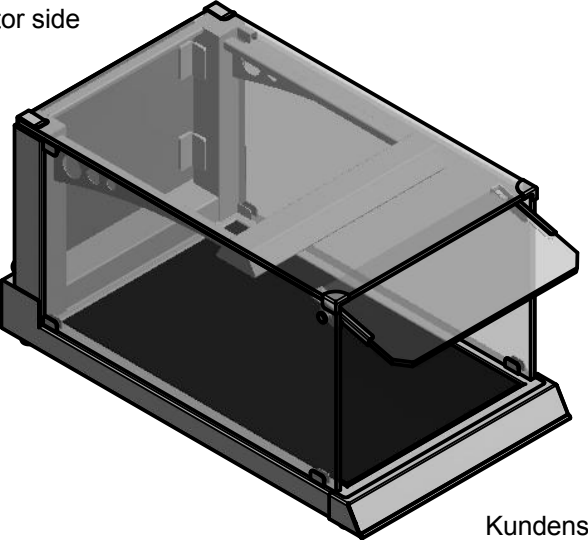


Kundenseite
Côté clientèle
Customer side



Bedienseite
Côté opérateur
Operator side

Bedienseite
Côté opérateur
Operator side



Kundenseite
Côté clientèle
Customer side

Elektrischer Anschluss:
 230VAC, LNPE, 490W
 Max. Nennstrom 2.2A
 Kabellänge ca. 2 m
 Stecker Typ 12 oder Schuko

Données électriques:
 230VAC, LNPE, 490W
 Courant nominal max. 2.2A
 Longueur du câble env. 2 m
 Fiche type 12 ou Schuko

Electrical connecting:
 230VAC, LNPE, 490W
 Max. nominal current 2.2A
 Length of connect.cable ca. 2 m
 With plug type 12 or Schuko

| | | | | | |
|---|-------|------|-----------|--------|-------------------------------|
| R2 | R1 | | | | Ers. durch: |
| Aender. | | | | | Ers. für: |
| Ind. | Datum | Name | Aenderung | | Komm. |
| GN-1/1, Simplex Hot Cube - Tischmodell Hot Cube - Modèle de table Hot Cube - Table top model | | | | | Gezeich. R.Weohner 04.06.2018 |
| | | | | | Gepprüft |
| | | | Massstab | Format | Blatt 1 |
| | | | 1 : 10 | A3 | von 1 |

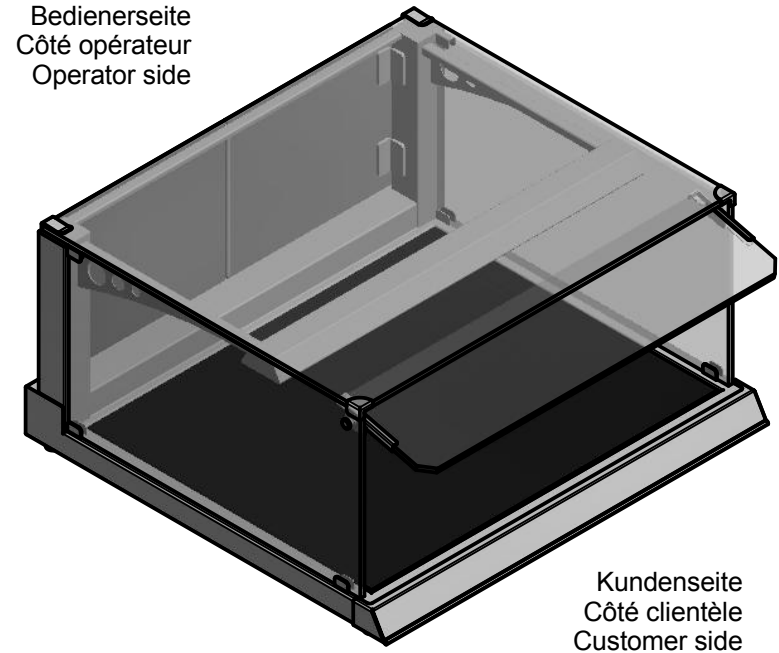
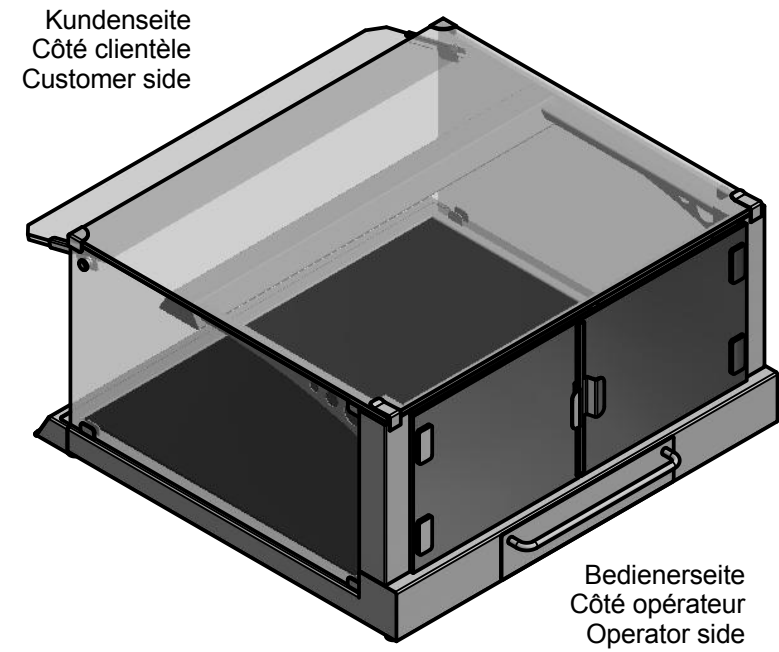
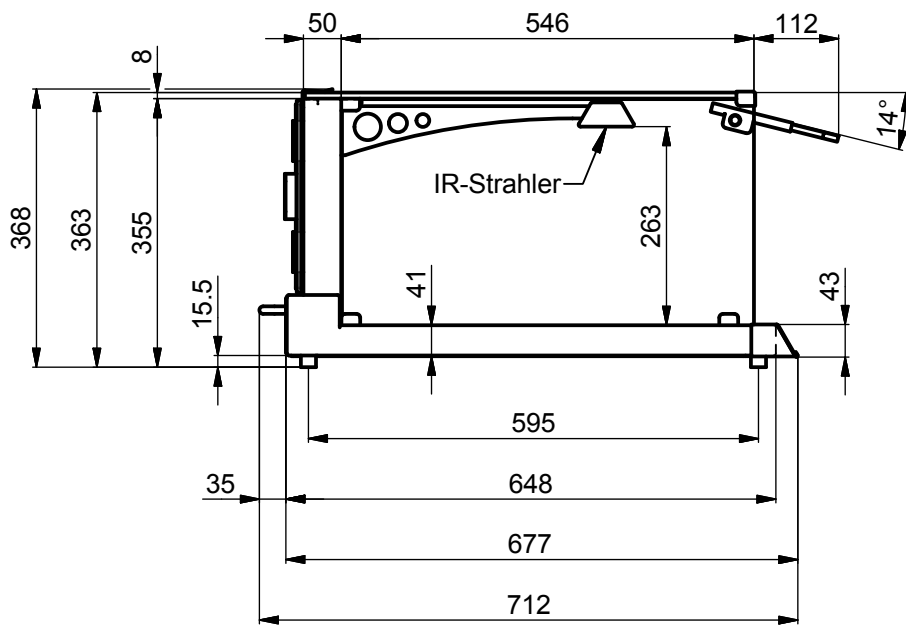
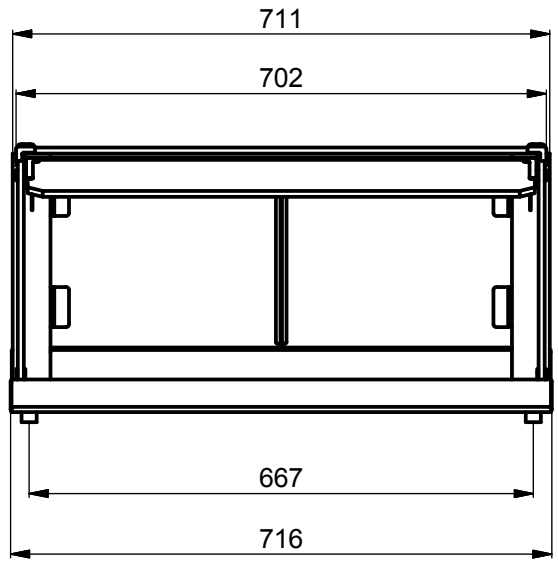
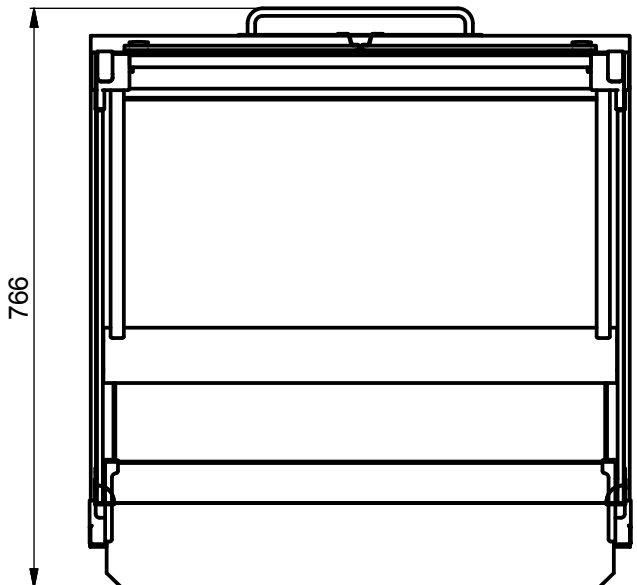
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Elektrischer Anschluss:
 230VAC, LNPE, 870W
 Max. Nennstrom 3.8A
 Kabellänge ca. 2 m
 Stecker Typ 12 oder Schuko

Données électriques:
 230VAC, LNPE, 870W
 Courant nominal max. 3.8A
 Longueur du câble env. 2 m
 Fiche type 12 ou Schuko

Electrical connecting:
 230VAC, LNPE, 870W
 Max. nominal current 3.8A
 Length of connect.cable ca. 2 m
 With plug type 12 or Schuko

| | | | | | | | |
|---|----|---------|-------|------|-------------|-----------|------------|
| R2 | R1 | Aender. | | | Ers. durch: | | |
| | | Ind. | Datum | Name | Aenderung | | Ers. für: |
| GN-2/1, Simplex Hot Cube - Tischmodell Hot Cube - Modèle de table Hot Cube - Table top model | | | | | | | Komm. |
| | | | | | Gezeich. | R.Weohner | 04.06.2018 |
| | | | | | Gepüft | | |
| | | | | | Masstab | Format | Blatt 1 |
| | | | | | 1 : 10 | A3 | von 1 |



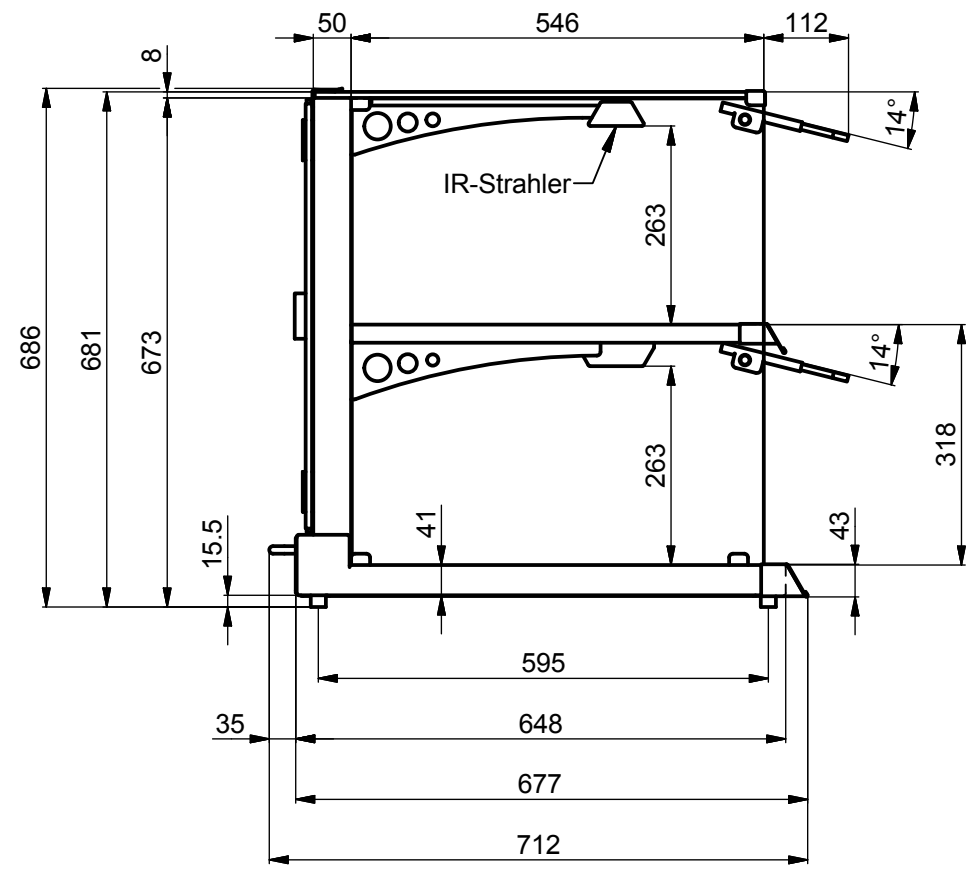
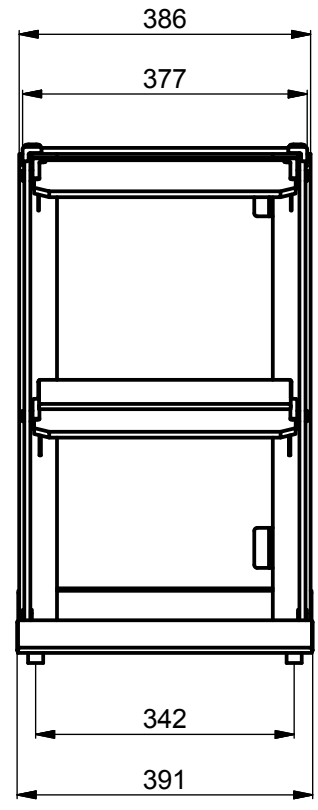
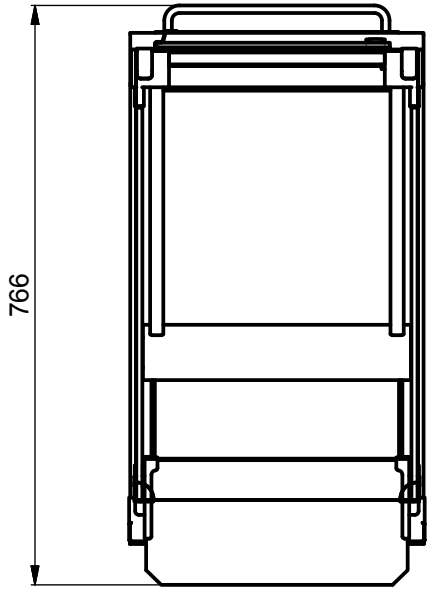
Beer Grill AG
 CH - 5612 Villmergen
 Tel.: +41 / (0) 56 618 78 00
 Fax: +41 / (0) 56 618 78 49
 e-Mail: info@beerg grill.com

23Ma050-21

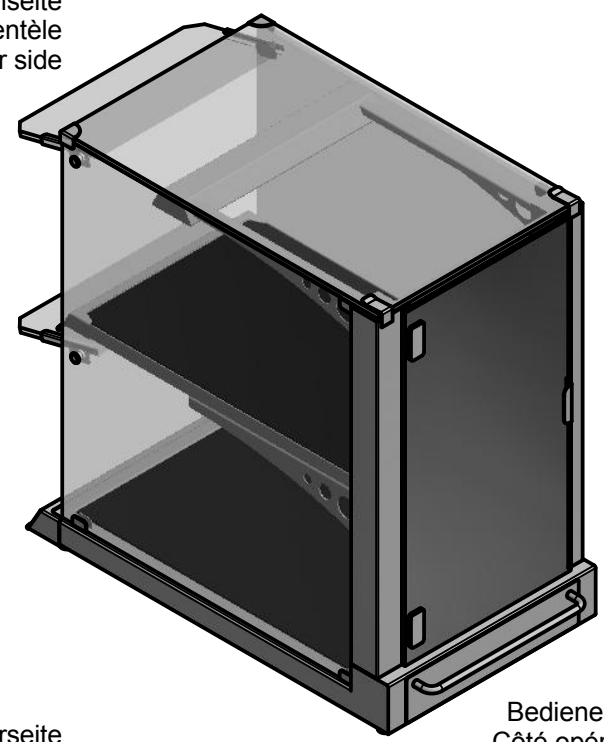
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PDF DXF H+S (Artikel) H+S (Stückliste) A3

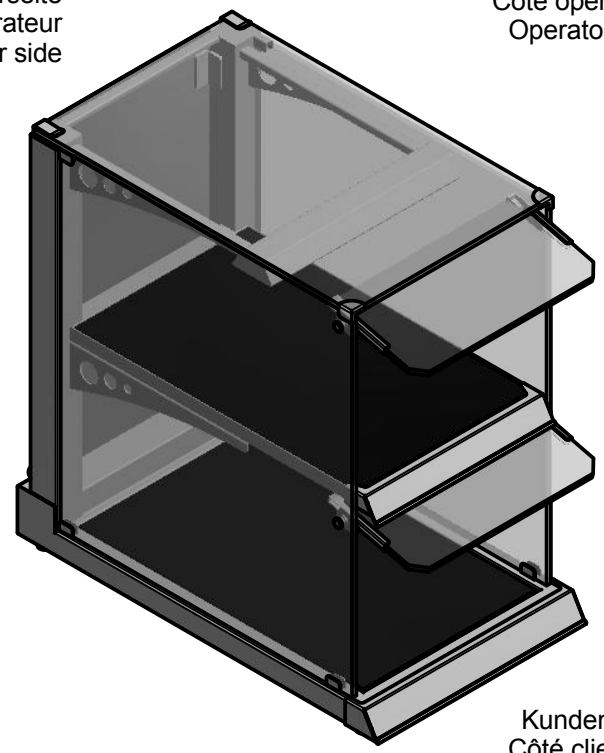


Kundenseite
Côté clientèle
Customer side



Bedienerseite
Côté opérateur
Operator side

Bedienerseite
Côté opérateur
Operator side



Kundenseite
Côté clientèle
Customer side

Elektrischer Anschluss:
230VAC, LNPE, 980W
Max. Nennstrom 4.3A
Kabellänge ca. 2 m
Stecker Typ 12 oder Schuko

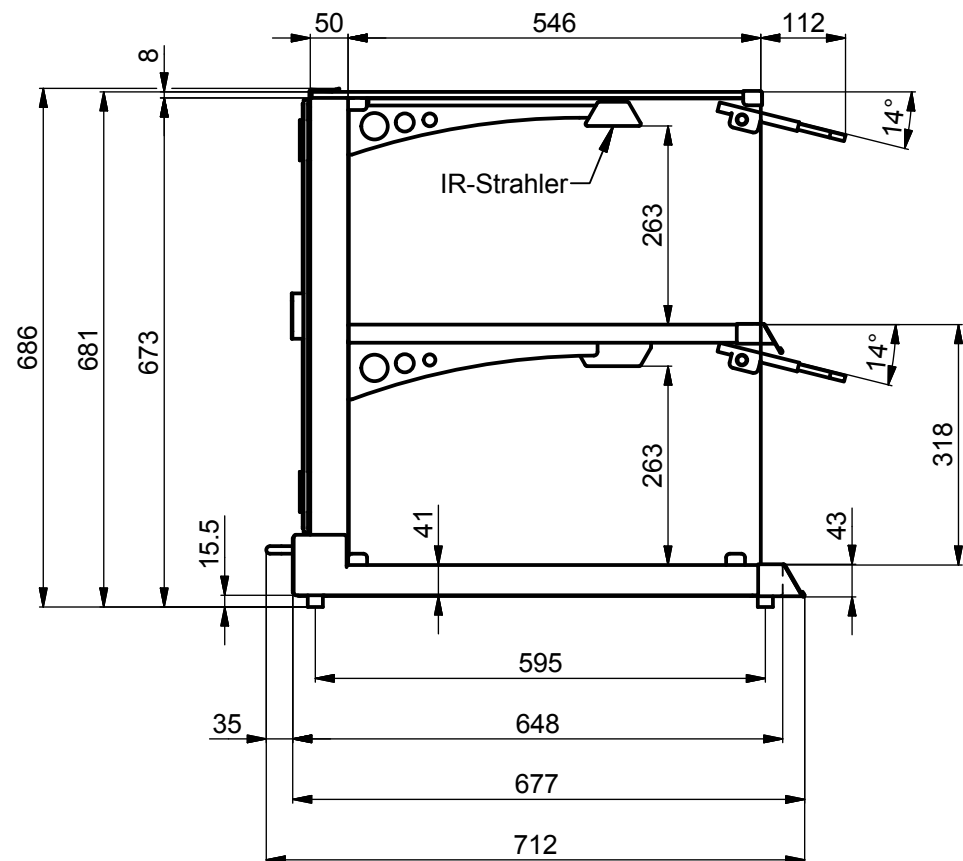
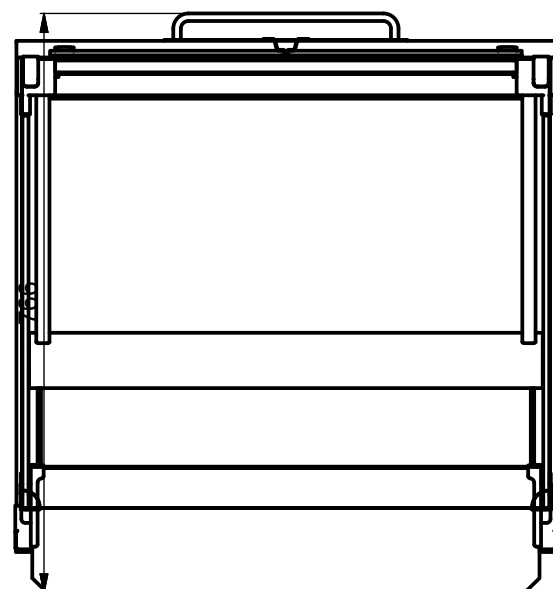
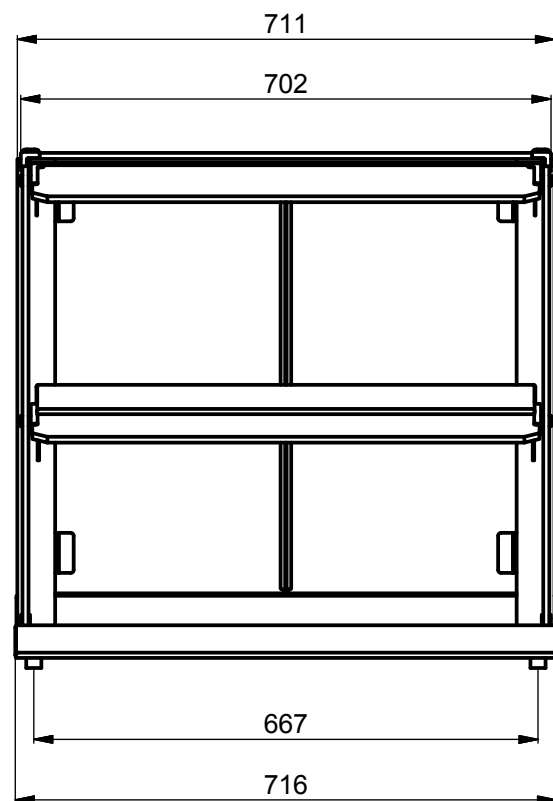
Données électriques:
230VAC, LNPE, 980W
Courant nominal max. 4.3A
Longueur du câble env. 2 m
Fiche type 12 ou Schuko

Electrical connecting:
230VAC, LNPE, 980W
Max. nominal current 4.3A
Length of connect.cable ca. 2 m
With plug type 12 or Schuko

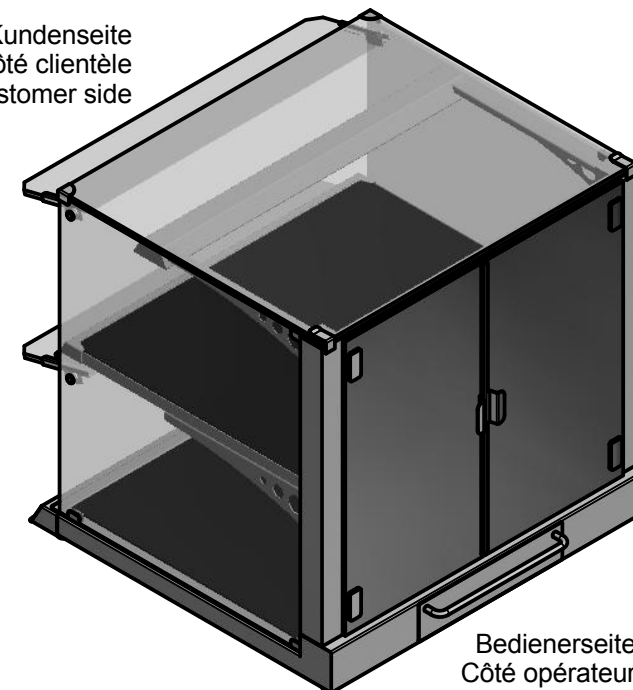
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|--|----|-----------|-------|------|--|-----------|------------|--|
| R2 | R1 | Aender. | | | Ers. durch: | | | |
| | | Ind. | Datum | Name | Ers. für: | | | |
| | | Aenderung | | | | Komm. | | |
| GN-1/1, Duplex Hot Cube - Tischmodell Hot Cube - Modèle de table Hot Cube - Table top model | | | | | Gezeich. | R.Weohner | 04.06.2018 | |
| | | | | | Geprüft | | | |
| | | | | | Massstab | Format | Blatt 1 | |
| | | | | | 1 : 10 | A3 | 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@beerg grill.com | | | |
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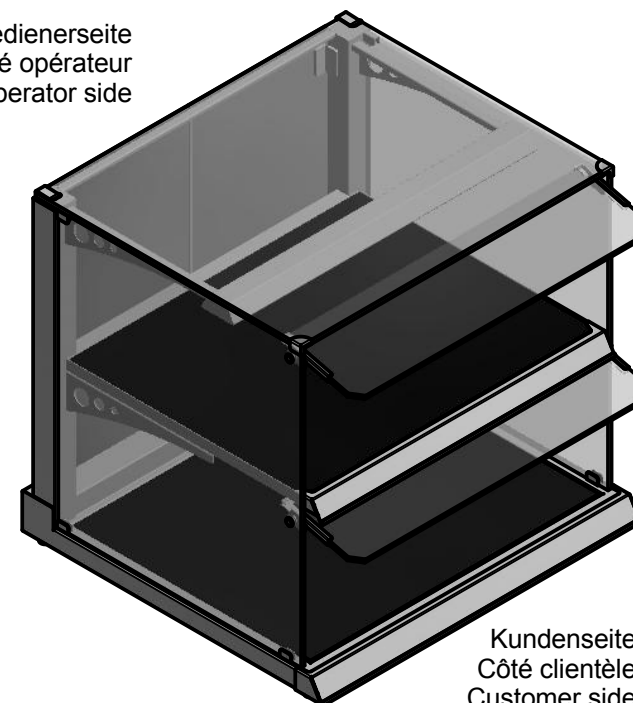


Kundenseite
Côté clientèle
Customer side



Bedienseite
Côté opérateur
Operator side

Bedienseite
Côté opérateur
Operator side



Kundenseite
Côté clientèle
Customer side

Elektrischer Anschluss:

230VAC, LNPE, 1740W
 Max. Nennstrom 7.6A
 Kabellänge ca. 2 m
 Stecker Typ 12 oder Schuko

Données électriques:

230VAC, LNPE, 1740W
 Courant nominal max. 7.6A
 Longueur du câble env. 2 m
 Fiche type 12 ou Schuko

Electrical connecting:

230VAC, LNPE, 1740W
 Max. nominal current 7.6A
 Length of connect.cable ca. 2 m
 With plug type 12 or Schuko

| | | | | | |
|----------------------------|-------|------|-----------|--|-------------------------------|
| R2 | R1 | | | | Ers. durch: |
| Aender. | | | | | Ers. für: |
| Ind. | Datum | Name | Aenderung | | Komm. |
| GN-2/1, Duplex | | | | | Gezeich. R.Weohner 04.06.2018 |
| Hot Cube - Tischmodell | | | | | Gepprüft |
| Hot Cube - Modèle de table | | | | | Massstab Format Blatt 1 |
| Hot Cube - Table top model | | | | | 1 : 10 A3 von 1 |



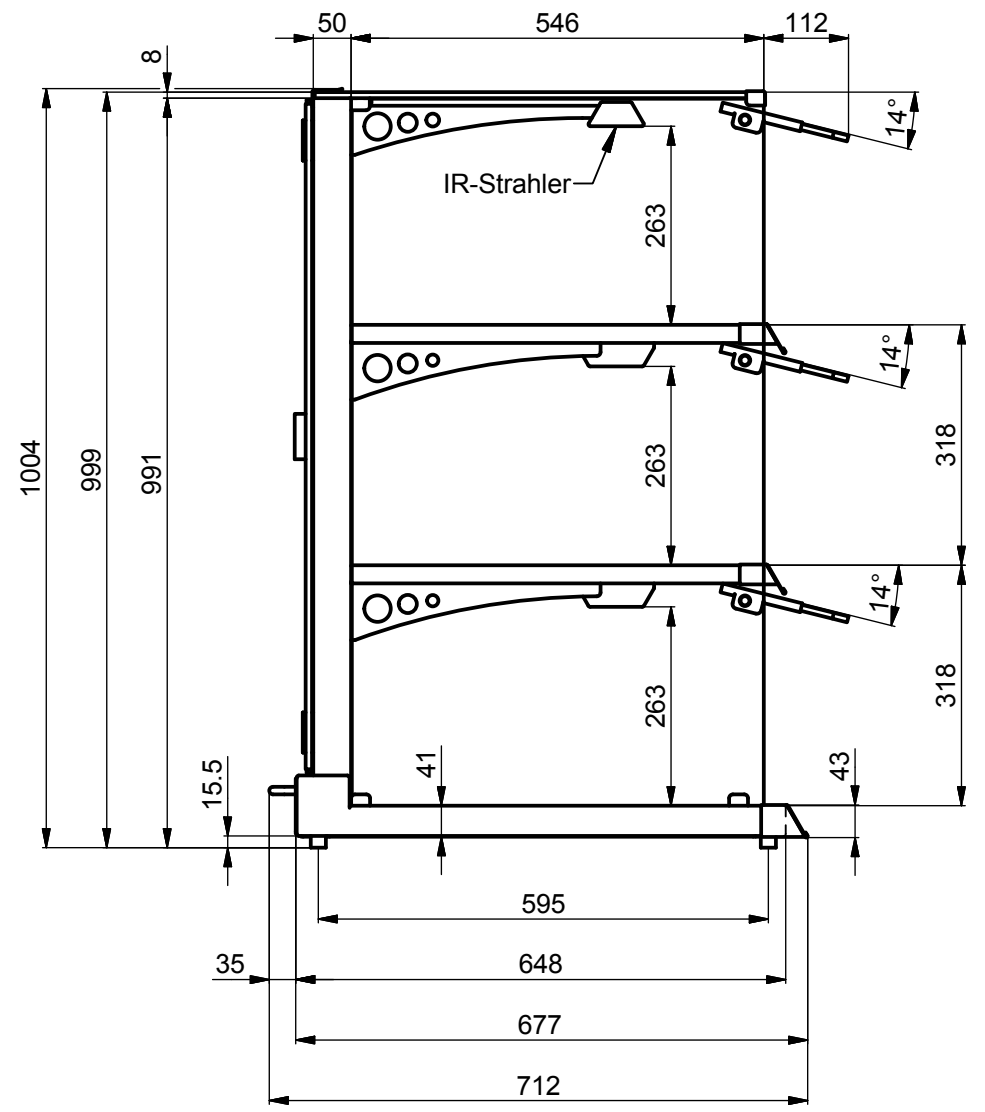
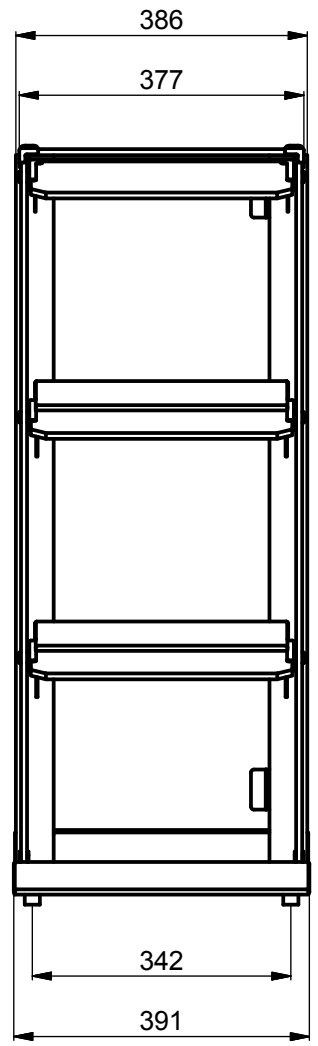
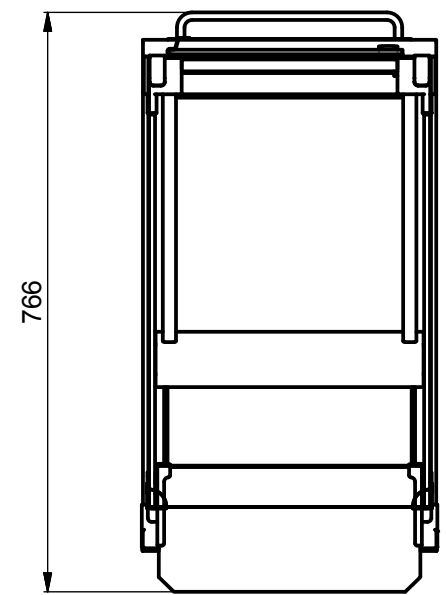
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 e-Mail: info@beerg grill.com

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PDF DXF H+S (Artikel) H+S (Stückliste) A3

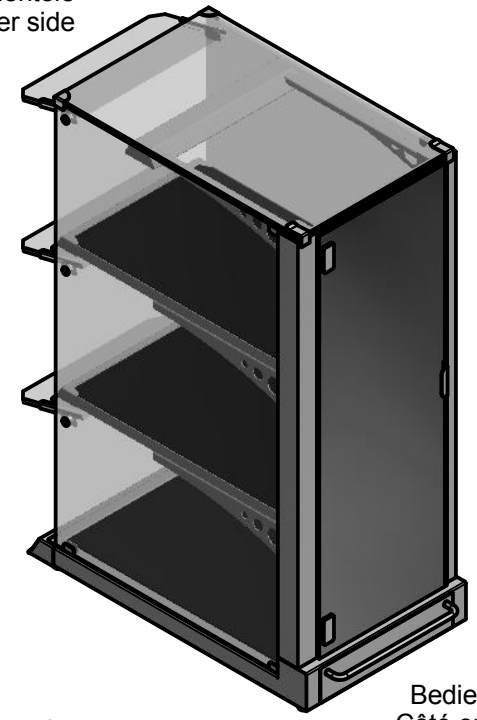


Elektrischer Anschluss:
 230VAC, LNPE, 1470W
 Max. Nennstrom 6.4A
 Kabellänge ca. 2 m
 Stecker Typ 12 oder Schuko

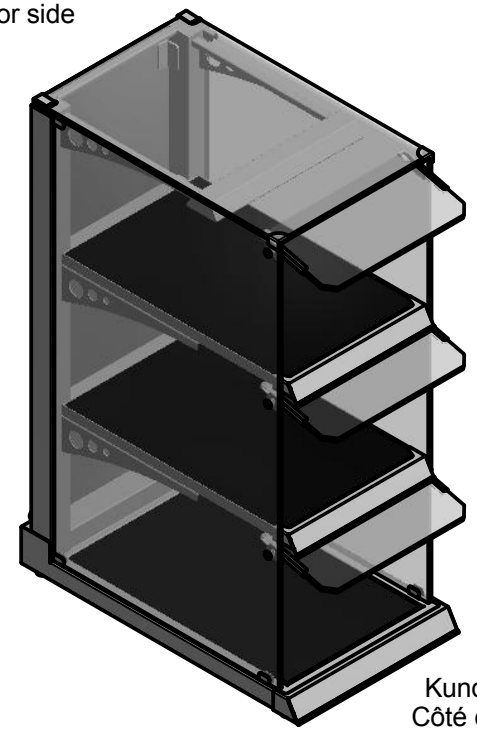
Données électriques:
 230VAC, LNPE, 1470W
 Courant nominal max. 6.4A
 Longueur du câble env. 2 m
 Fiche type 12 ou Schuko

Electrical connecting:
 230VAC, LNPE, 1470W
 Max. nominal current 6.4A
 Length of connect.cable ca. 2 m
 With plug type 12 or Schuko

Kundenseite
 Côté clientèle
 Customer side



Bedienseite
 Côté opérateur
 Operator side



Bedienseite
 Côté opérateur
 Operator side

Kundenseite
 Côté clientèle
 Customer side

| | | | | | | | |
|----|----|----------------------------|-------|------|-------------|-----------|------------|
| R2 | R1 | Aender. | | | Ers. durch: | | |
| | | Ind. | Datum | Name | Ers. für: | | |
| | | Aenderung | | | Komm. | | |
| | | GN-1/1, Triplex | | | Gezeich. | R.Weohner | 04.06.2018 |
| | | Hot Cube - Tischmodell | | | Geprüft | | |
| | | Hot Cube - Modèle de table | | | Massstab | Format | Blatt 1 |
| | | Hot Cube - Table top model | | | 1 : 10 | A3 | von 1 |

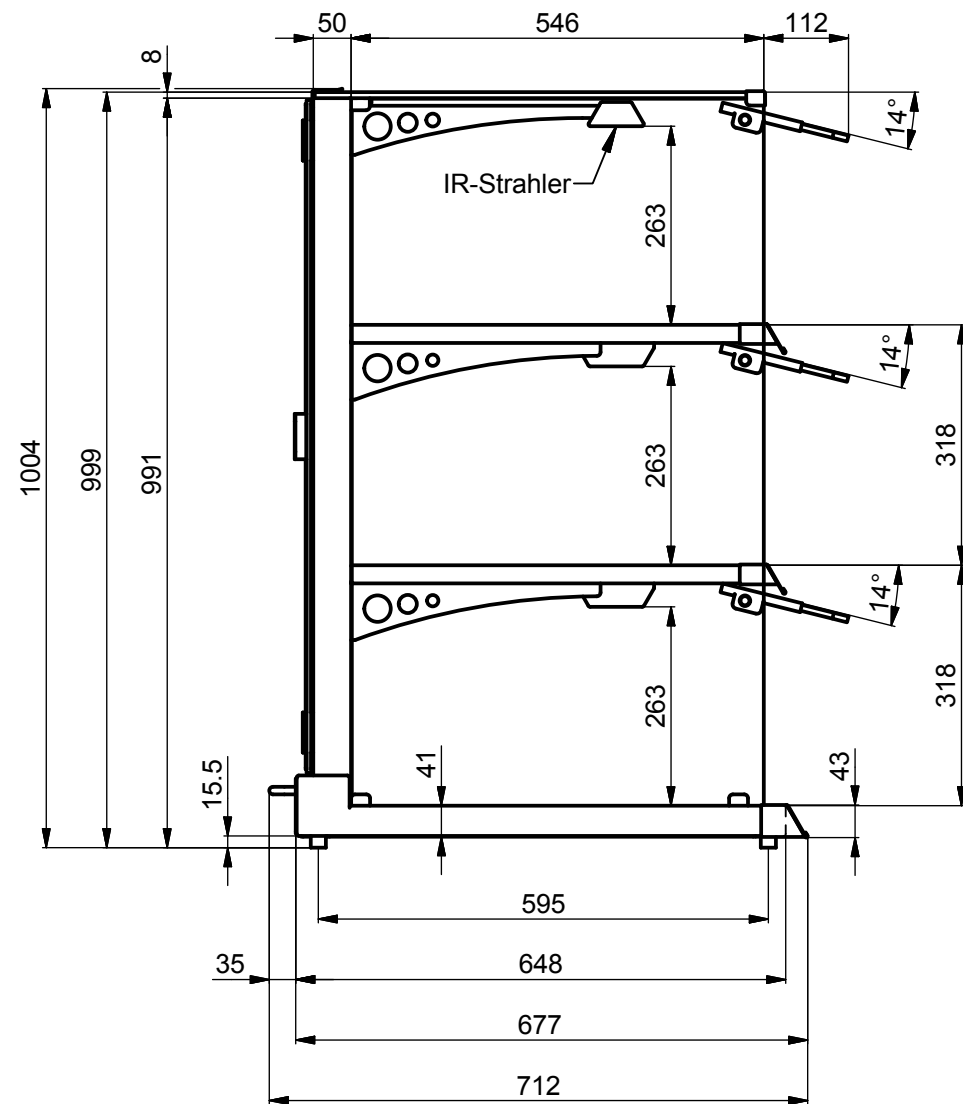
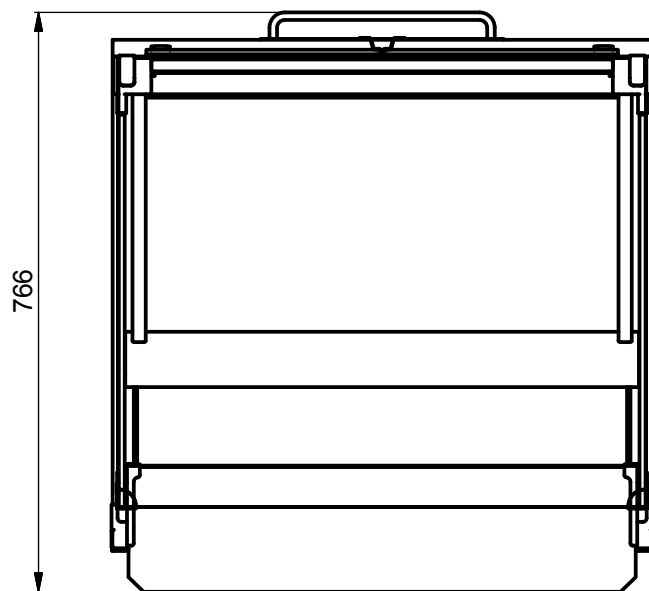
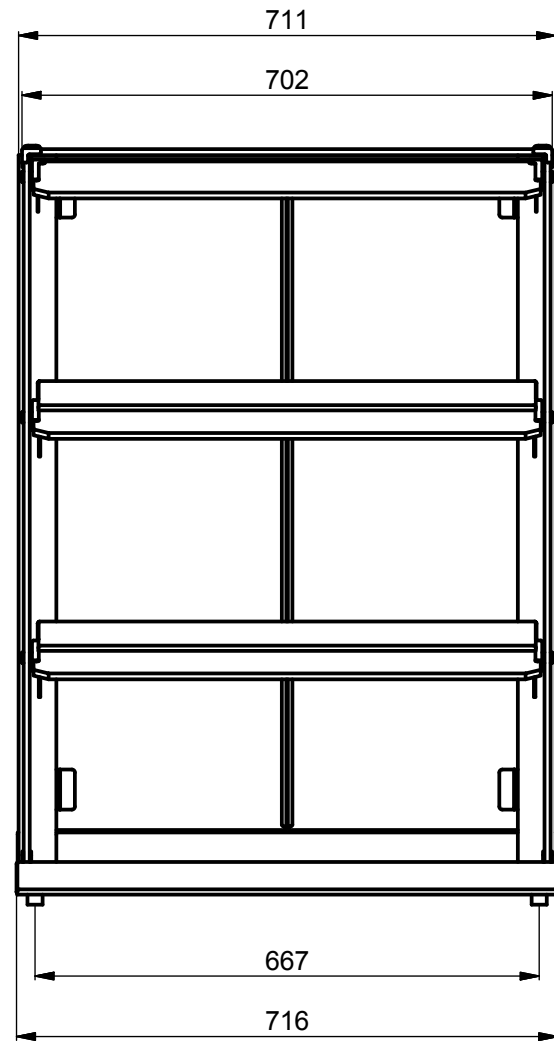
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 e-Mail: info@beerg grill.com

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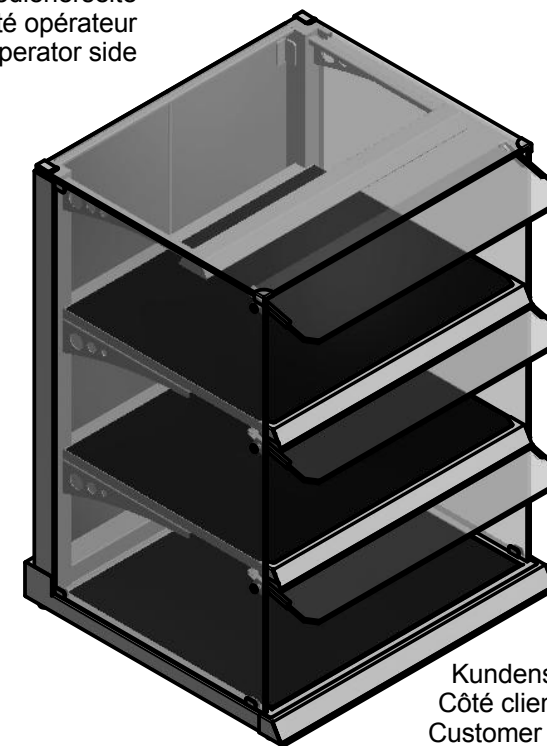


Kundenseite
Côté clientèle
Customer side



Bedienerseite
Côté opérateur
Operator side

Bedienerseite
Côté opérateur
Operator side



Kundenseite
Côté clientèle
Customer side

Elektrischer Anschluss:

230 / 400VAC, LNPE / 2LNPE, 2610W
 Max. Nennstrom 11.4 / 7.5A
 Kabellänge ca. 2 m
 Stecker Typ 15 / 23 oder Schuko

Données électriques:

230 / 400VAC, LNPE / 2LNPE, 2610W
 Courant nominal max. 11.4 / 7.5A
 Longueur du câble env. 2 m
 Fiche type 15 / 23 ou Schuko

Electrical connecting:

230 / 400VAC, LNPE / 2LNPE, 2610W
 Max. nominal current 11.4 / 7.5A
 Length of connect.cable ca. 2 m
 With plug type 15 / 23 or Schuko

| | | | | | | | |
|----------------------------|----|-----------|-------|------|-------------|-----------|------------|
| R2 | R1 | Aender. | | | Ers. durch: | | |
| | | Ind. | Datum | Name | Ers. für: | | |
| | | Aenderung | | | Komm. | | |
| GN-2/1, Triplex | | | | | Gezeich. | R.Weohner | 04.06.2018 |
| Hot Cube - Tischmodell | | | | | Geprüft | | |
| Hot Cube - Modèle de table | | | | | Massstab | Format | Blatt 1 |
| Hot Cube - Table top model | | | | | 1 : 10 | A3 | von 1 |



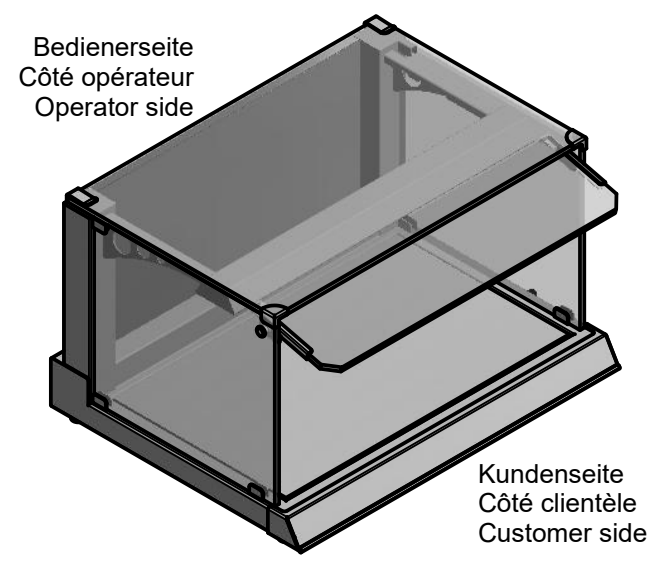
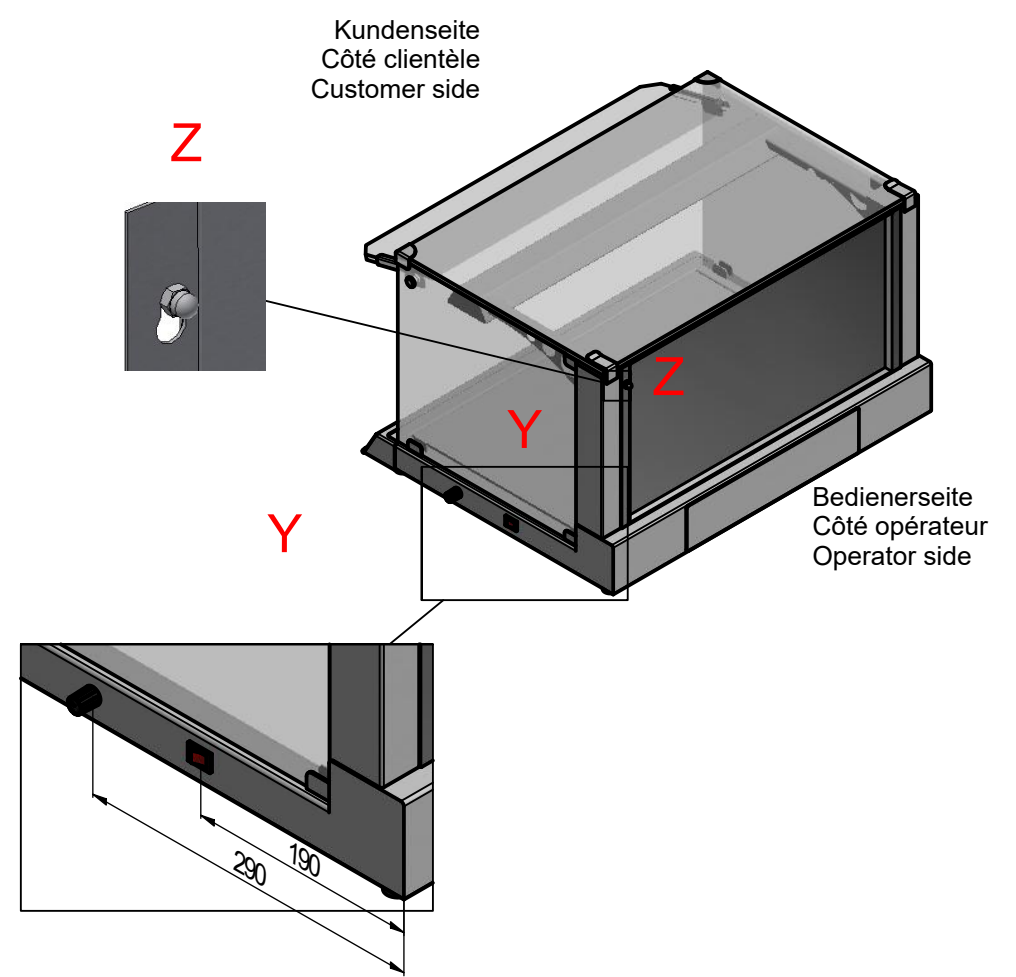
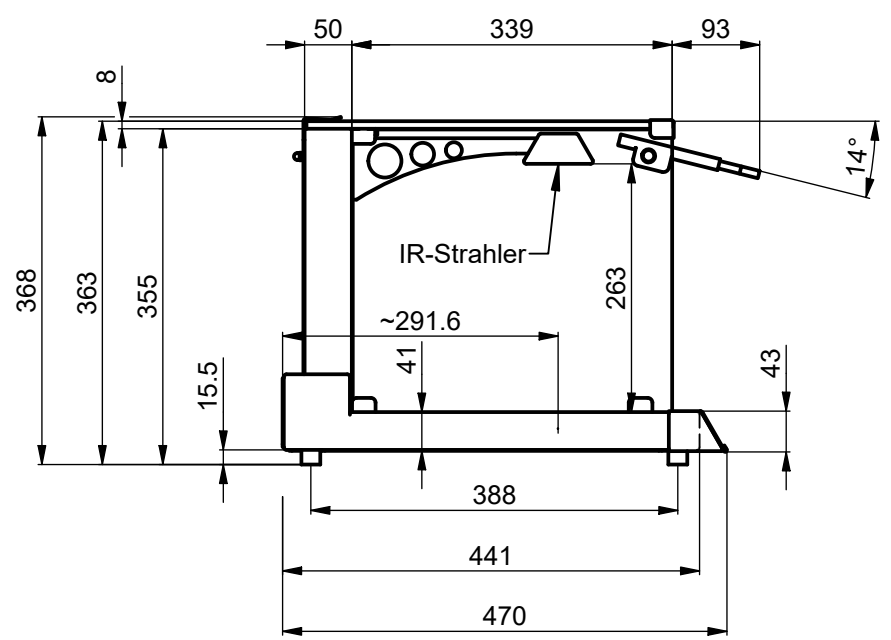
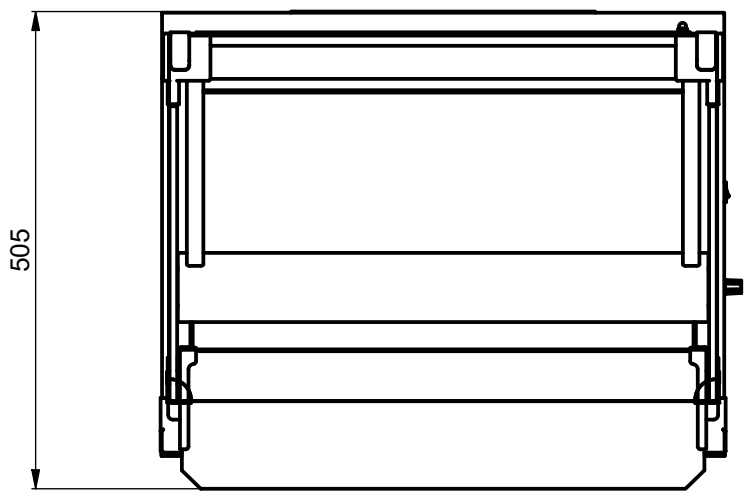
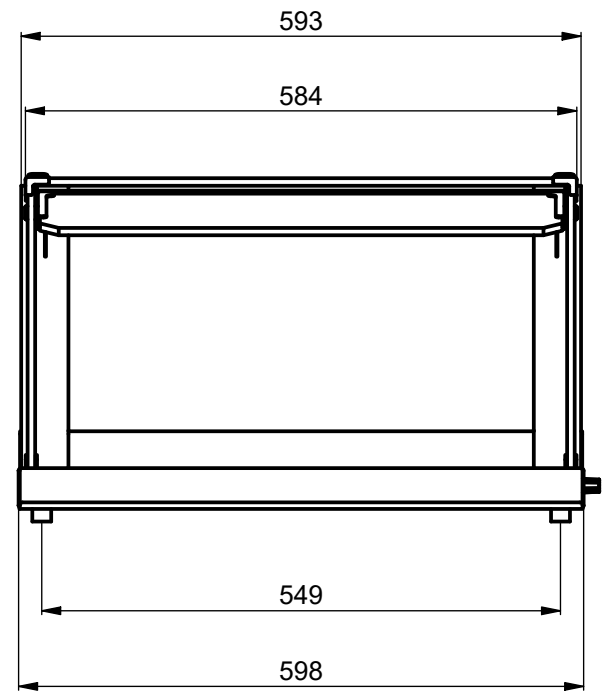
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PDF DXF H+S (Artikel) H+S (Stückliste) A3



Elektrischer Anschluss:
 230VAC, LNPE, 490W
 Max. Nennstrom 2.2A
 Kabellänge ca. 2 m
 Stecker Typ 12 oder Schuko

Données électriques:
 230VAC, LNPE, 490W
 Courant nominal max. 2.2A
 Longueur du câble env. 2 m
 Fiche type 12 ou Schuko

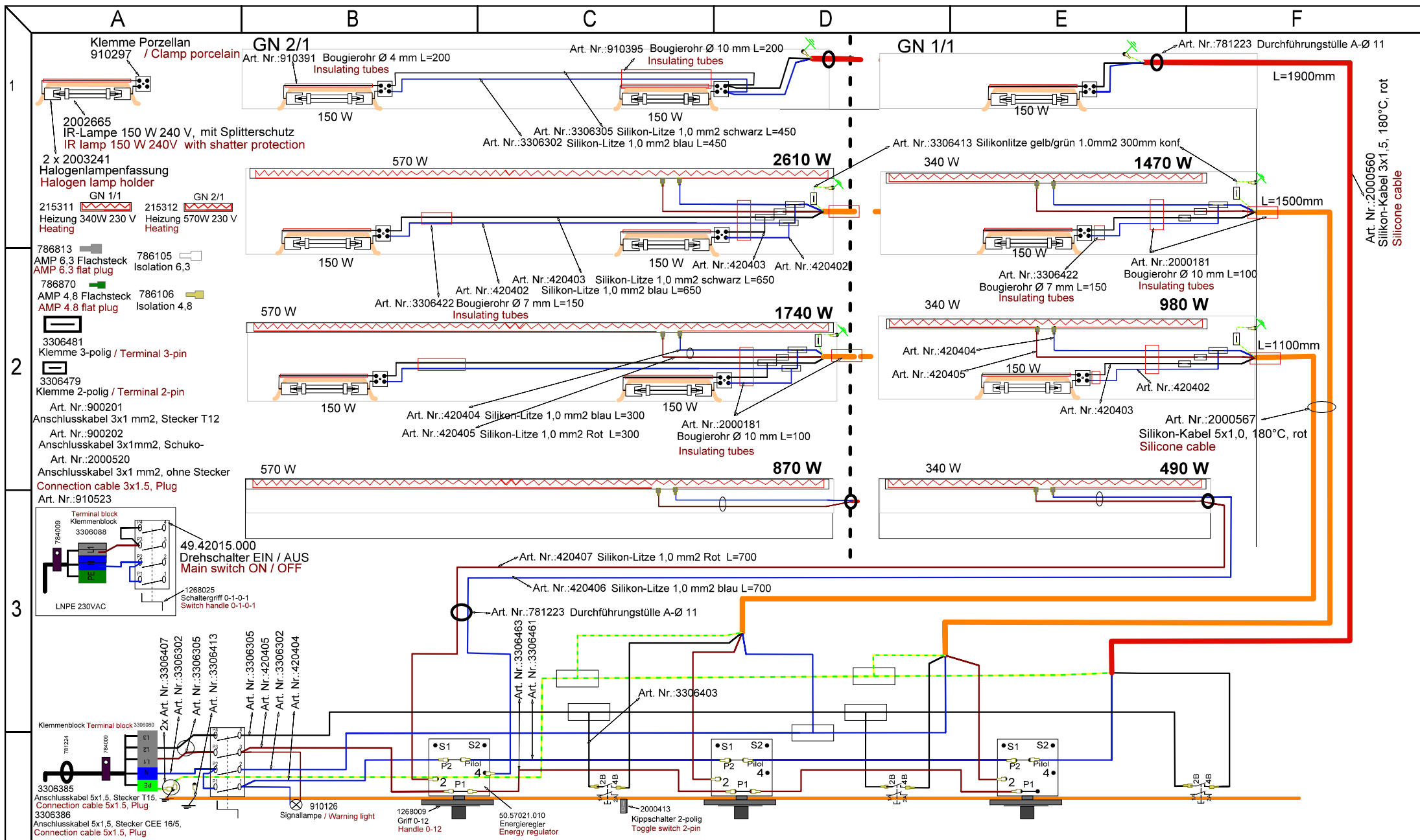
Electrical connecting:
 230VAC, LNPE, 490W
 Max. nominal current 2.2A
 Length of connect.cable ca. 2 m
 With plug type 12 or Schuko

| | | | | | | | | | |
|--|----|---------|-------|------------|-----------|-----------------------|-------------|---------|------------|
| R2 | R1 | Aender. | B | 25.11.2019 | ume | Drehknopf versetzt | Ers. durch: | | |
| | | | A | 07.11.2019 | ume | Kippschalter versetzt | Ers. für: | | |
| | | Ind. | Datum | Name | Aenderung | | Komm. | | |
| GN-1/1 Quer, Simplex, Rückwand verspiegelt | | | | | | | Gezeich. | U.Meier | 25.10.2019 |
| Hot Cube - Tischmodell | | | | | | | Gepprüft | | |
| Hot Cube - Modèle de table | | | | | | | Masstab | Format | Blatt 1 |
| Hot Cube - Table top model | | | | | | | 1 : 8 | A3 | von 1 |

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23Ma071-11B

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4 Technische Daten / Technical specifications Hot Cube GN 1/1 bis 2/1 3.Etage / Floor

| | EU / CH | EU Stecker Typ | CH Stecker Typ | CH Option | | | |
|-----------------------------|-------------|----------------|----------------|---------------|---------------|--------|----------------|
| 1/1 GN: 490 Watt / 1.Etage | LNPE 230VAC | 2.1 A | Schukostecker | Typ 12 | | | |
| 1/1 GN: 980 Watt / 2.Etage | LNPE 230VAC | 4.3 A | Schukostecker | Typ 12 | | | |
| 1/1 GN: 1470 Watt / 3.Etage | LNPE 230VAC | 6.4 A | Schukostecker | Typ 12 | | | |
| EU / CH | EU / CH | EU Stecker Typ | CH Stecker Typ | CH Option | | | |
| 2/1 GN: 870 Watt / 1.Etage | LNPE 230VAC | 3.8 A | 3.8 A | Schukostecker | Typ 12 | | |
| 2/1 GN: 1740 Watt / 2.Etage | LNPE 230VAC | 7.6 A | 7.6 A | Schukostecker | Typ 12 | | |
| 2/1 GN: 2610 Watt / 3.Etage | LNPE 230VAC | 400VAC 2LNPE | 11.4 A | 7.4 / 4.0 A | Schukostecker | Typ 15 | 230 VAC Typ 23 |

| Änderungen | | Datum | Name | Bezeichnung: | Blattzahl: 01 |
|-------------------|------|--------|----------|-----------------|---|
| Datum | Name | gez.: | 08.08.19 | CCO | Hot Cube GN 1/1 bis GN 2/1 Simplex, Duplex, Triplex |
| | | gepr.: | | | |
| BEER [®] | | | | Zeichnungs-Nr.: | 23Ea050-00A |
| | | | | | |