

## Beer Hotplate



Operating Manual  
Installation & technical specifications



**Before putting the unit into operation for the first time, please make sure you fully read this operating and installation manual!**

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

Version	Date	Revision
1.01	4/8/2016	Technical specifications adapted / LDE
1.00	1/12/2015	-





## 1 Introduction

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.

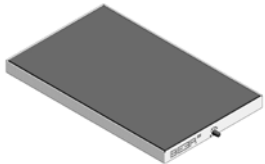
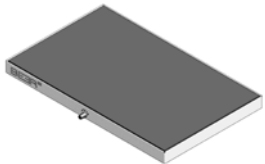
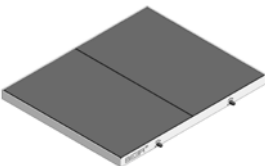
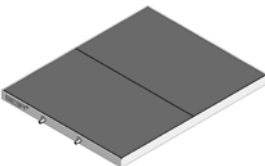
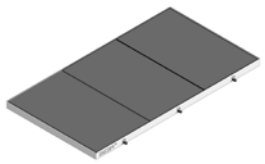
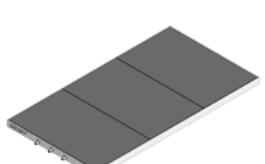
### Symbols and markings used

	<p>This symbol is used to mark important information provided to ensure proper use of the unit (general hazard symbol). Not following these instructions may cause injury to persons or damage to the unit or its surrounding areas.</p>
	<p>Careful: hot surface! Indicates a potentially dangerous situation due to hot surfaces. Not following this warning can lead to burns and/or damage to property.</p>
	<p>This symbol indicates instructions for operating the unit or particularly helpful information. Support material that will help you get the most out of your unit and all its functions.</p>
	<p>This symbol indicates instructions regarding the use of materials/consumables that must be handled and/or disposed of in accordance with legal regulations.</p>

## 2 Technical specifications

Model	Heating areas	Dimensions of unit (WxDxH)	Usable surface	Voltage	Rate power	Weight
1 / 1 lengthways	1	332 x 539 x 45 mm	0.17 m <sup>2</sup>	230 V	340 W	6 kg
2 / 1 lengthways	2	657 x 539 x 45 mm	0.34 m <sup>2</sup>	230 V	680 W	12 kg
3 / 1 lengthways	3	982 x 539 x 45 mm	0.51 m <sup>2</sup>	230 V	1020 W	18 kg
1 / 1 crossways	1	539 x 332 x 45 mm	0.17 m <sup>2</sup>	230 V	340 W	6 kg
2 / 1 crossways	2	539 x 657 x 45 mm	0.34 m <sup>2</sup>	230 V	680 W	12 kg
3 / 1 crossways	3	539 x 982 x 45 mm	0.51 m <sup>2</sup>	230 V	1020 W	18 kg
1 / 1 flush-mount	1	323 x 530 x 44 mm	0.17 m <sup>2</sup>	230 V	340 W	6 kg
2 / 1 flush-mount	2	648 x 530 x 44 mm	0.34 m <sup>2</sup>	230 V	680 W	12 kg
3 / 1 flush-mount	3	973 x 530 x 44 mm	0.51 m <sup>2</sup>	230 V	1020 W	18 kg

\*Dimensions without controller. Depth of controller = 18 mm

<b>Beer Hotplate 1 / 1 GN lengthways</b>		<b>Beer Hotplate 1 / 1 GN crossways</b>	
<b>Beer Hotplate 2 / 1 GN lengthways</b>		<b>Beer Hotplate 2 / 1 GN crossways</b>	
<b>Beer Hotplate 3 / 1 GN lengthways</b>		<b>Beer Hotplate 3 / 1 GN crossways</b>	

### 3 Hazard warnings

#### 3.1 Burn hazard

The glass surface of the hotplate as well as parts of the housing become very hot when the unit is being used.

### 4 Operating rules and general instructions

#### 4.1 Operating rules

Any modification of the unit or any use of components and critical spare parts that are not original Beer parts as well as non-adherence to instructions stated in the manual will render the warranty null and void and lead to rejection of any liability claims.

#### 4.2 General instructions

- This unit was designed for commercial purposes and may only be used by qualified specialists
- The unit must be checked regularly, at least once a year, by a trained specialist
- Before any care or maintenance measures, the device should be unplugged from the power source by turning off the main switch or unplugging the power supply

### 5 Transport

It is important to be especially careful when transporting the unit in order to avoid damage from excessive force, careless loading and unloading as well as impacts.

### 6 Installing the units

If the unit is positioned on an easily inflammable surface or against a wall that is not protected against fire, it is crucial to use heat-insulating, non-flammable materials that offer heat radiation protection. A minimum distance of 10 cm must be kept on all sides to non-flammable materials.



#### **Important!**

The manufacturer cannot assume any responsibility or warranty obligations for any damage sustained due to non-adherence to the installation and operating instructions or due to negligent use.

## 7 Flush-mount installation of the units

Only authorized specialists may install the units in flush-mount situations. Specific flush-mount installation instructions can be found in the appendix.

## 8 Connecting the units

The hotplates must be connected to a 230 volt mains power supply. It must be possible to isolate all poles including the neutral from the mains supply via a plug or main switch (minimum contact distance 3 mm). The power supply cable must never be wrapped around the unit to avoid overheating and prevent the cable from charring.

Should the power supply cable become damaged, it must be replaced with a new one, either by the manufacturer, their customer service or a qualified specialist to avoid any risks.

Only experts may connect the unit and put it into operation.

The main supply specifications pertaining to voltage, power and frequency must be identical to the specifications indicated on the unit's rating plate. The electrical diagram is included at the end of these instructions.

## 9 Operating Manual



### **Fire hazard!**

Remove any kind of foil or packaging and padding materials before turning on the unit for the first time.

In order to heat up the hotplates, the device should be connected to main supply using the plug.

Set the thermostat to the desired temperature.  
The control light will come on.

After warming up, temperature will be automatically controlled.

**Never touch the unit with bare hands. Burn hazard.**

To turn off the hotplates, set the thermostat to zero.

**Beer Grill AG cannot assume any responsibility for damages sustained due to improper use of accessories!**

## 10 Cleaning

Before cleaning, the unit must be disconnected from the mains supply (unplug /turn off the main switch).

The unit must be cleaned daily. First, let the unit cool down to room temperature. Units may only be cleaned using a damp cloth and non-abrasive detergents.



Never add salt or acids when cleaning the units.

Hosing with a pressure washer or a hose or cleaning it under running water or in a dishwasher is prohibited.

## 11 Maintenance

Repair work shall only be carried out by authorized specialists.

Only original parts shall be used.

The unit shall be checked regularly, at least once a year, by an authorized specialist.

## 12 Customer service

### 12.1 What to do in case of malfunctions

Should any components become damaged or stop functioning properly, the unit shall no longer be used. In this case, the unit shall be repaired by an authorized specialist or by Beer Grill AG customer service.

The customer service department shall be informed about any malfunctions. Before doing so, check the main supply cable and the fuses.

When contacting customer service, always indicate the unit's serial number and type (you can find both on the rating plate).

### 12.2 Warranty

Beer Grill AG grants a one-year warranty on all parts of Beer hotplates, provided the damage is not a result of improper use and the unit was operated in accordance with the operating and installation manual.

### 12.3 Service and telephone

**Switzerland:** Beer Grill AG  
Allmendstrasse 7  
CH- 5612 Villmergen

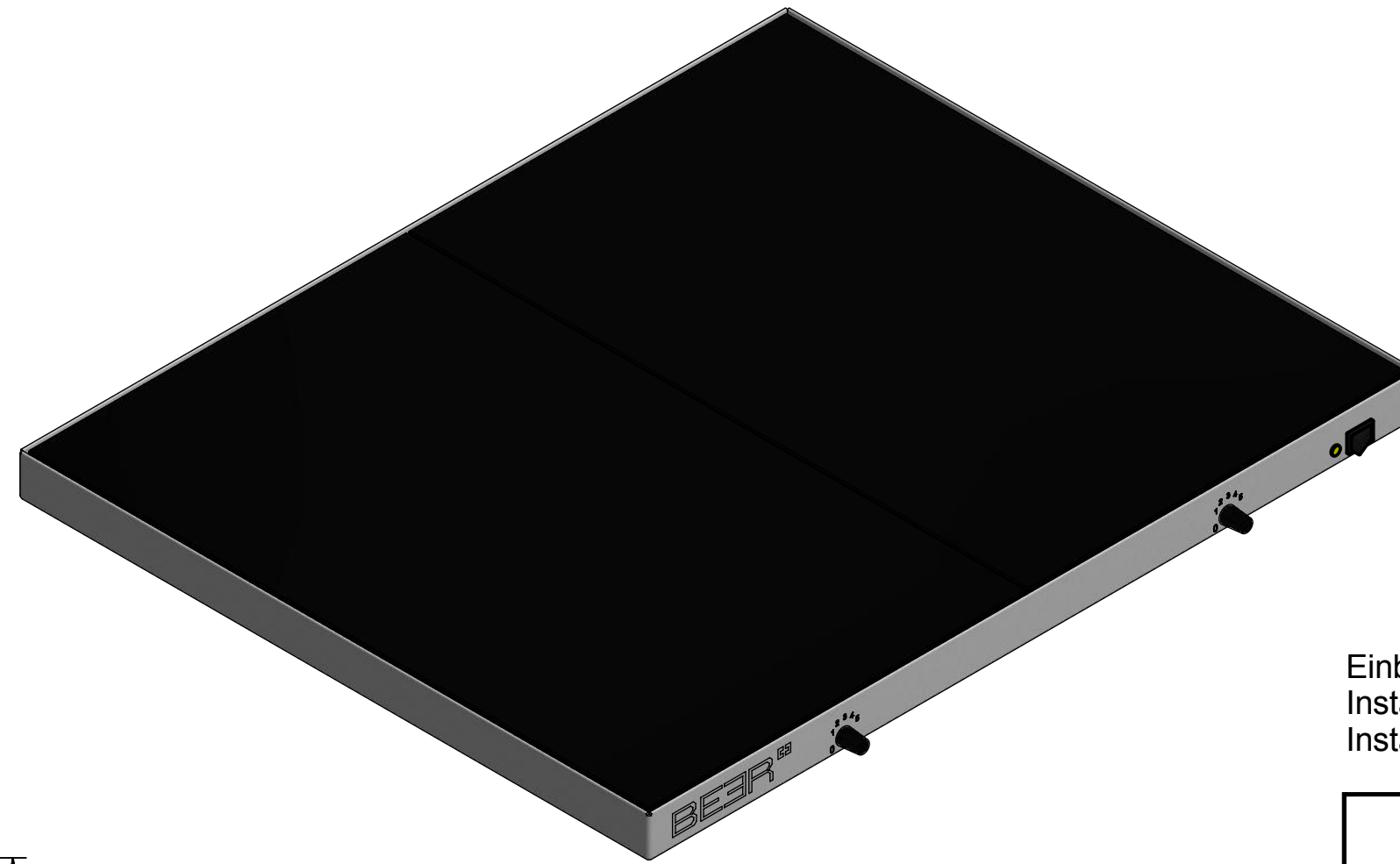
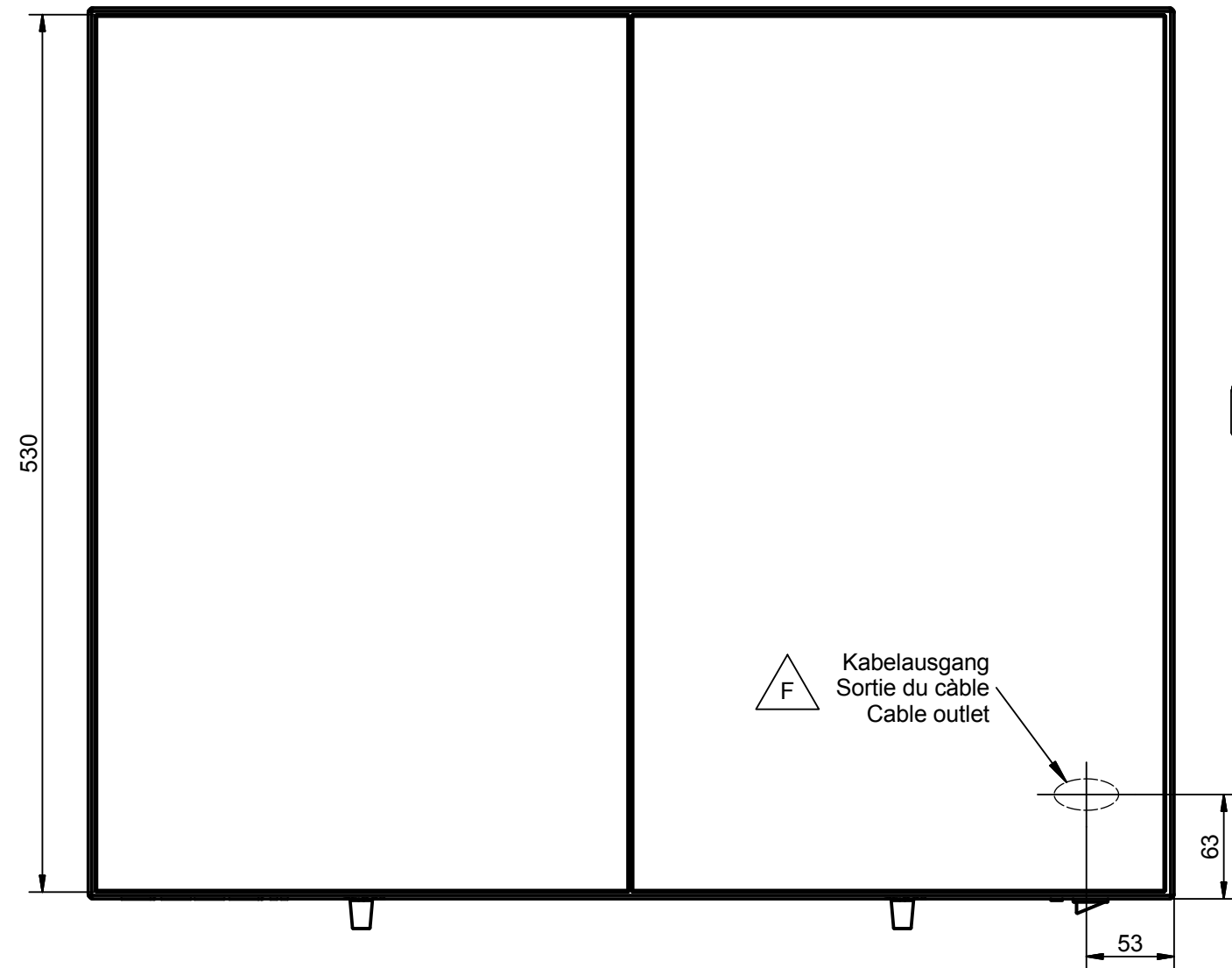
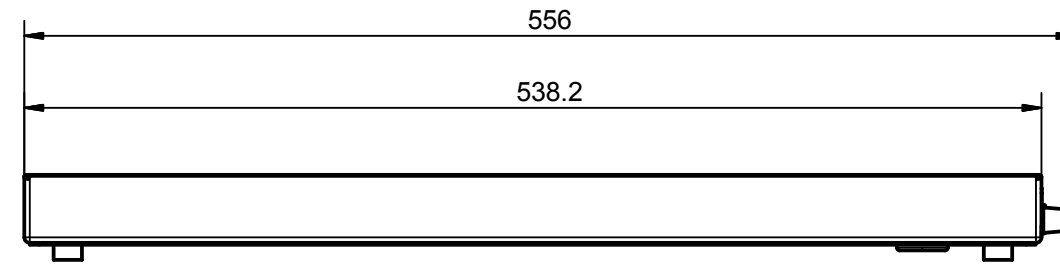
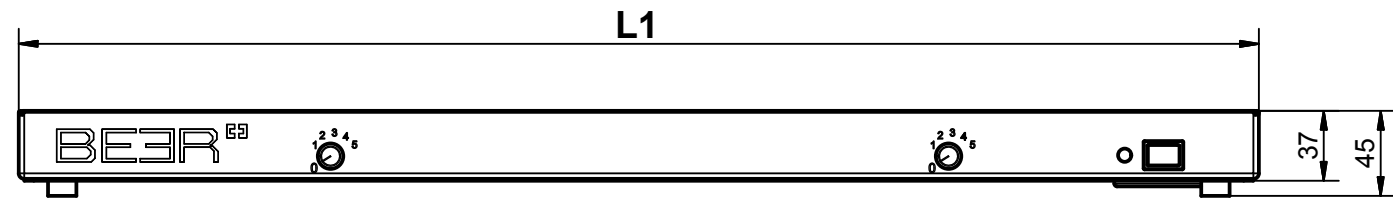
Service phone number +41 (0)56 618 78 28

**Germany:** Servator  
Lindenweg 36-42  
D-97999 Igersheim

Service phone number +49 (0)7931-55555



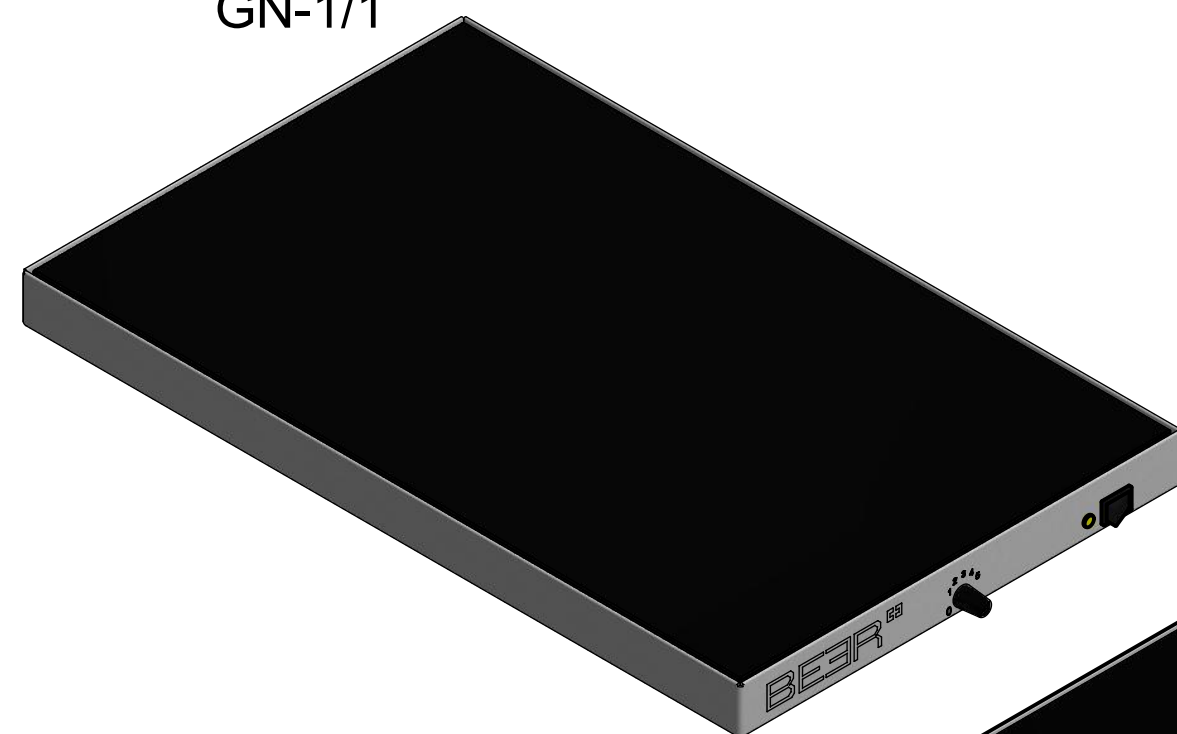
GN-2/1



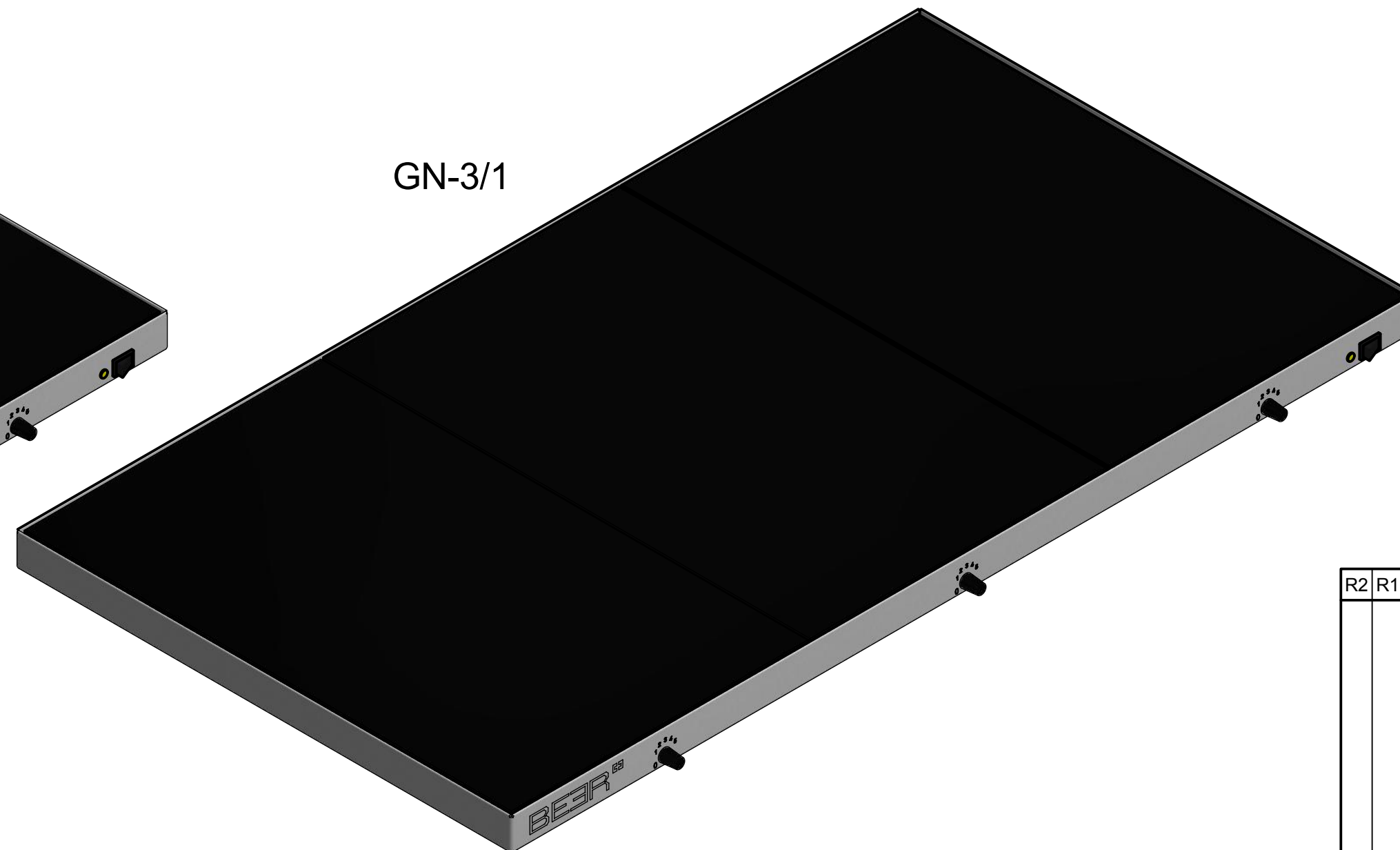
Einbauvorschrift gemäss Zeichnung Nr. 21Ta017-00 Seite 3  
 Installation selon dessine N° 21Ta017-00 page 3  
 Installation according drawing No. 21Ta017-00 page 3

Warmhalteplatte Tischmodell				
		Einzelgeräte		
GN		GN-1/1	GN- 2/1	GN- 3/1
Art.Nr., Art. N°		299301	299302	299303
Dimensionen				
L1	mm	332	657	982
<b>Elektrischer Anschluss</b>		230VAC LN+PE		
Leistung	W	340	680	1020
Max. Nennstrom	A	1.5	3	4.5
Stecker	CH	T12		
	EU	Schuko		
Kabellänge ca.	m	3		
Nutzfläche	m²	0.17	0.34	0.51
<b>Données électrique</b>		230VAC LN+PE		
Puissance électrique	W	340	680	1020
Courant nominal max.	A	1.5	3	4.5
Fiche	CH	T12		
	EU	Schuko		
Loungueur du câble env.	m	3		
Surface active	m²	0.17	0.34	0.51
<b>Electrical connection</b>		230VAC LN+PE		
electrical power	W	340	680	1020
Max. nominal current	A	1.5	3	4.5
Plug	CH	T12		
	EU	Schuko		
Length of cable	m	3		
Active Surface	m²	0.17	0.34	0.51

GN-1/1




GN-3/1



R2	R1	Aender.	Datum	Name	Aenderung	Ers. durch:	Ers. für:	Komm.
		F	07.11.2016	mab	Kabelausgang hinzugefügt			
		E	25.01.2016	mab	16004: Hauptschalter für Tischmodelle hinzugefügt			

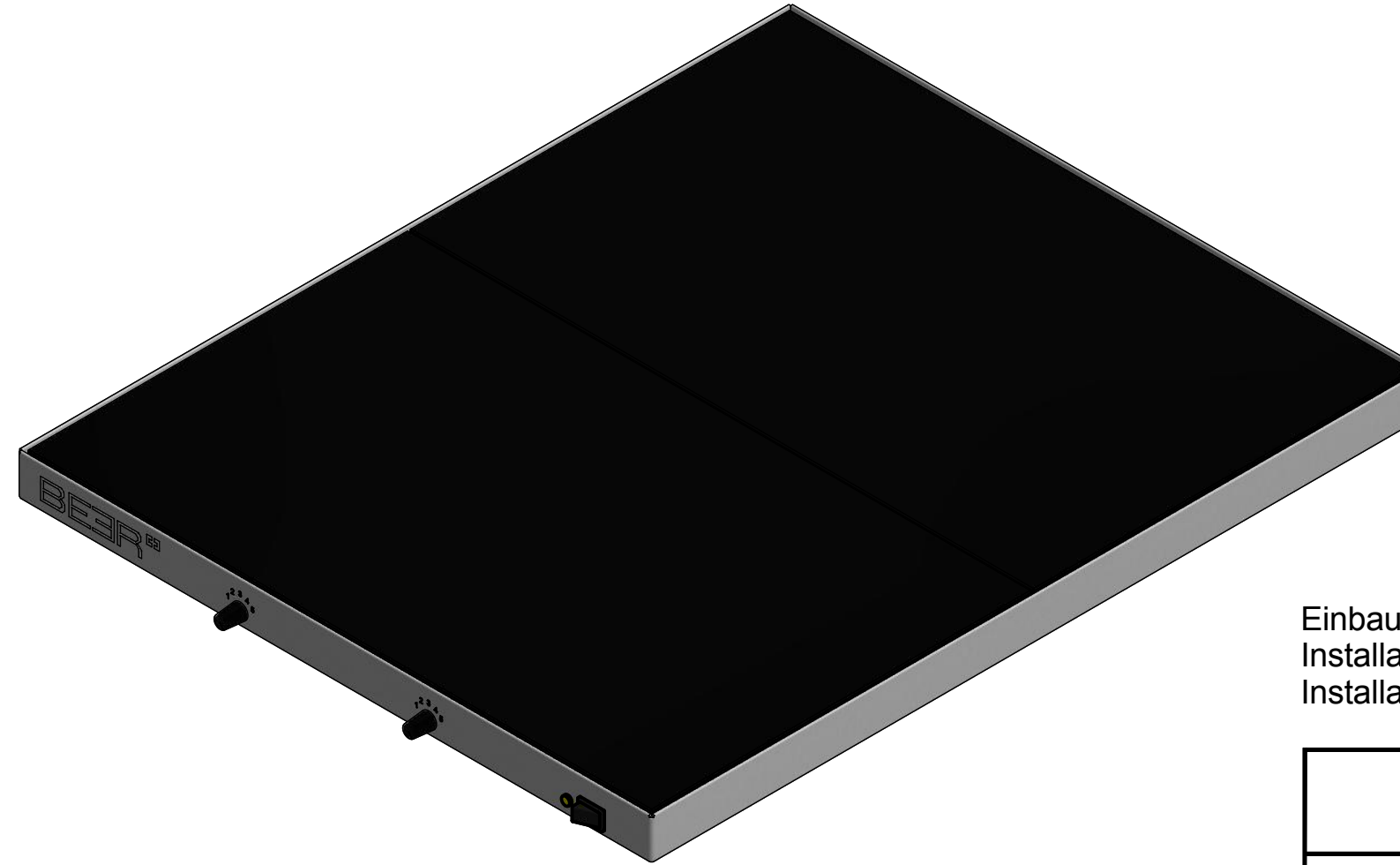
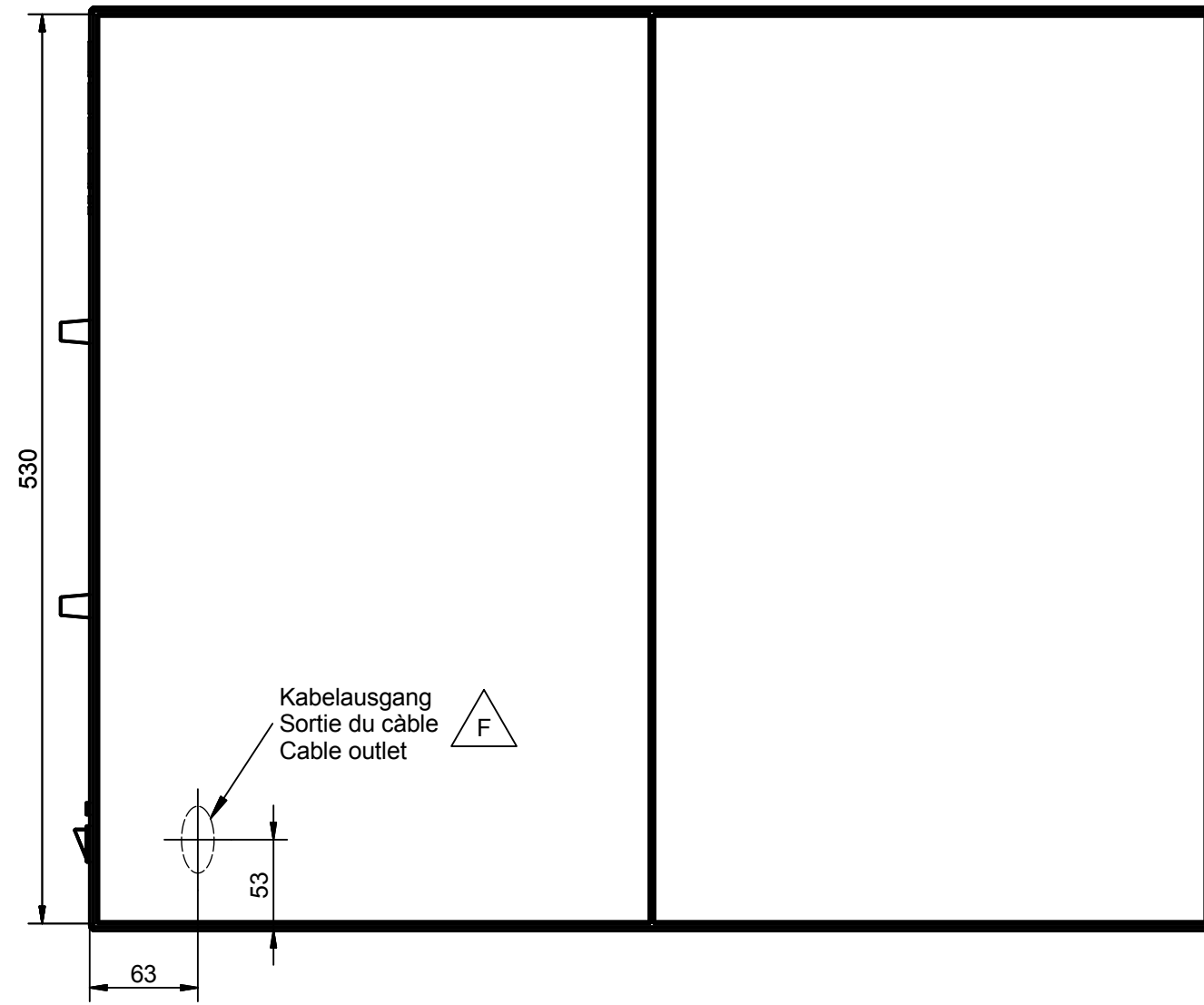
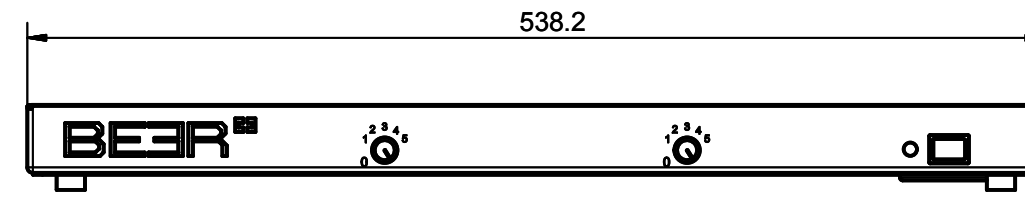
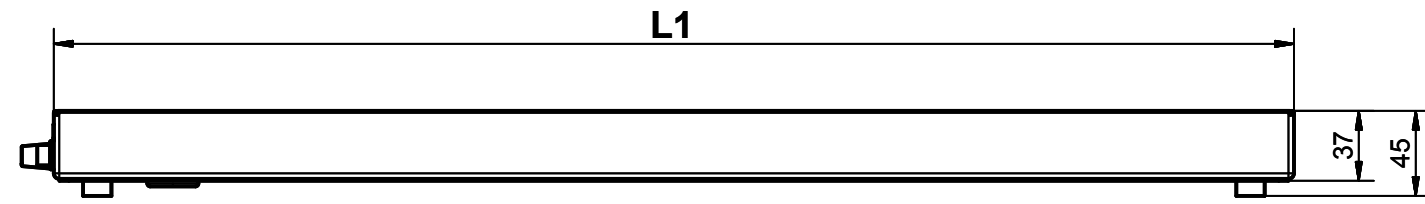
Gezeich. G.Affolter 13.03.2014  
 Geprüft  
 Massstab Format Blatt 1  
 % A2 von 3

**Warmhalteplatte GN-1/1 - GN-3/1**  
**Technisches Datenblatt**

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

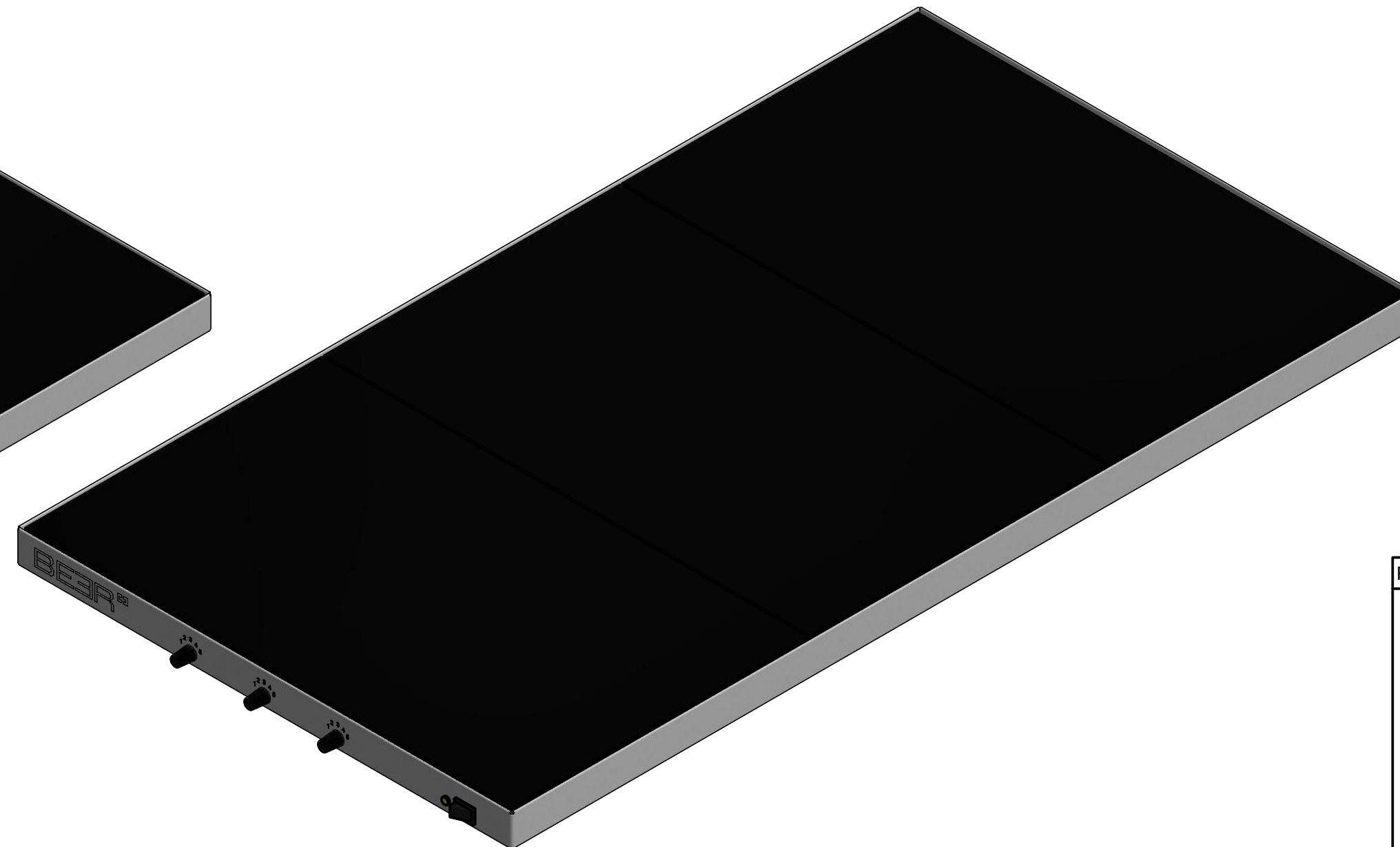
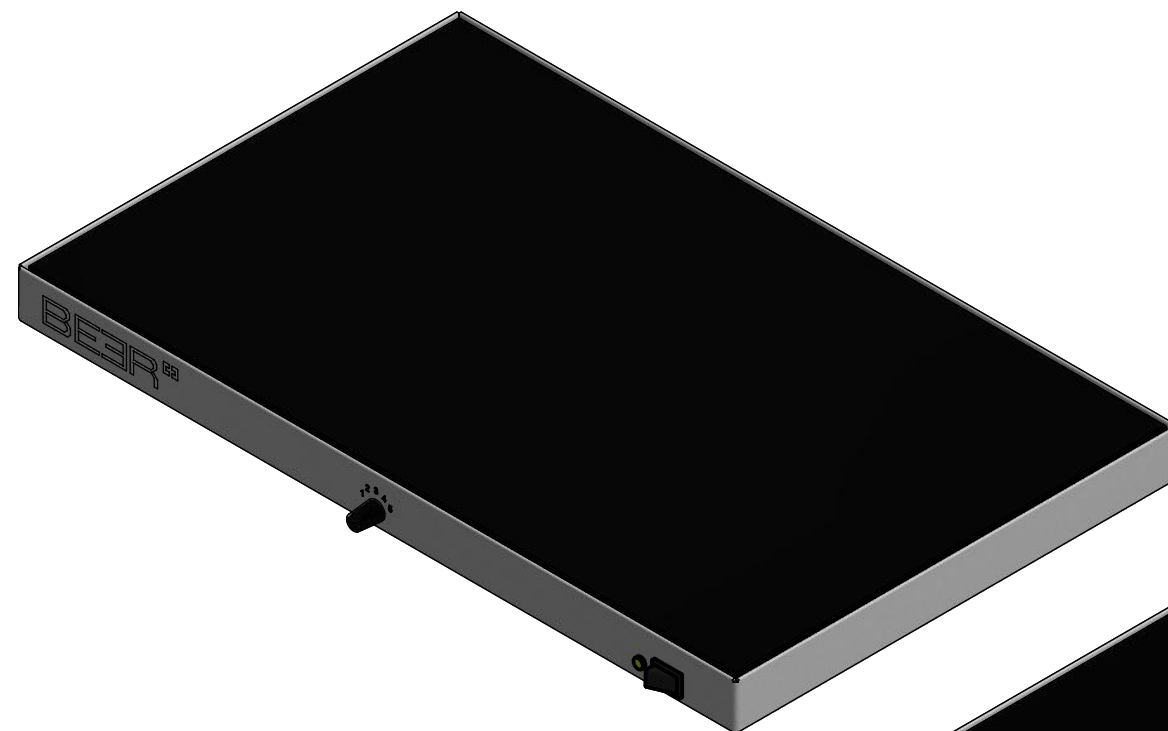
**21Ta017-00F**

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



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 Installation selon dessine N° 21Ta017-00 page 3  
 Installation according drawing No. 21Ta017-00 page 3

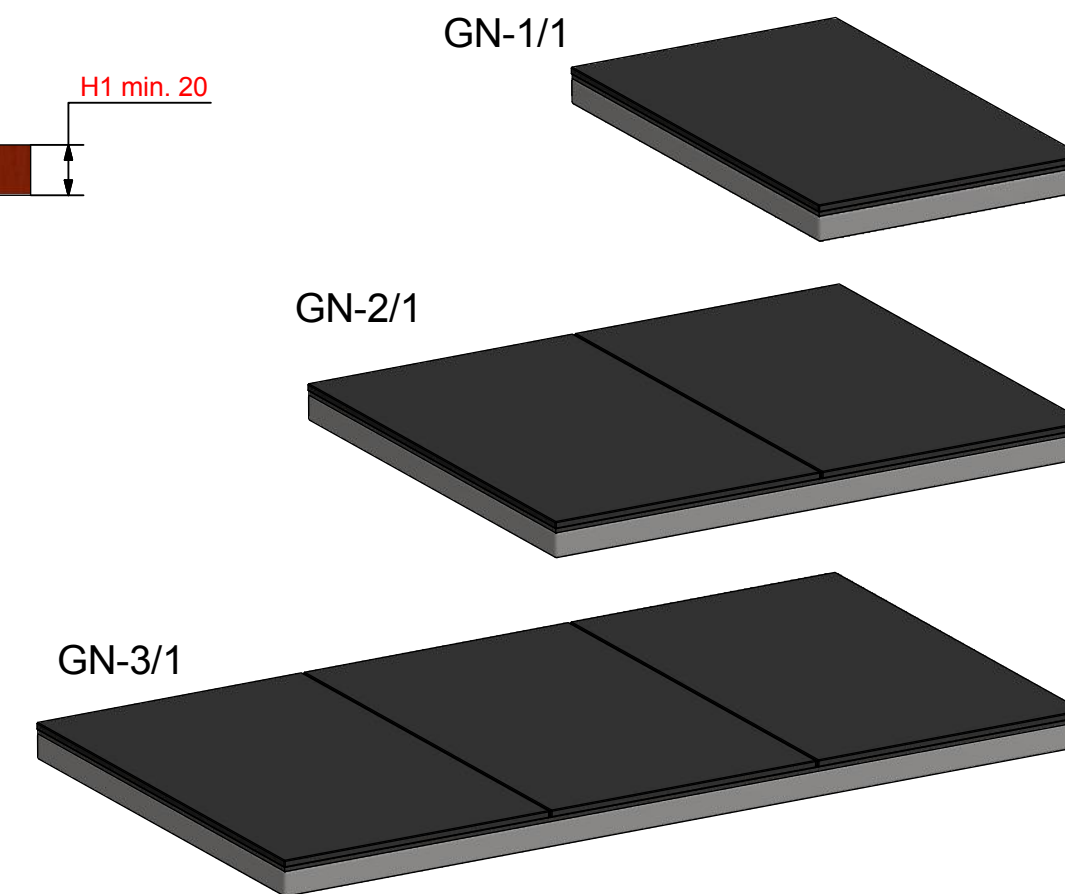
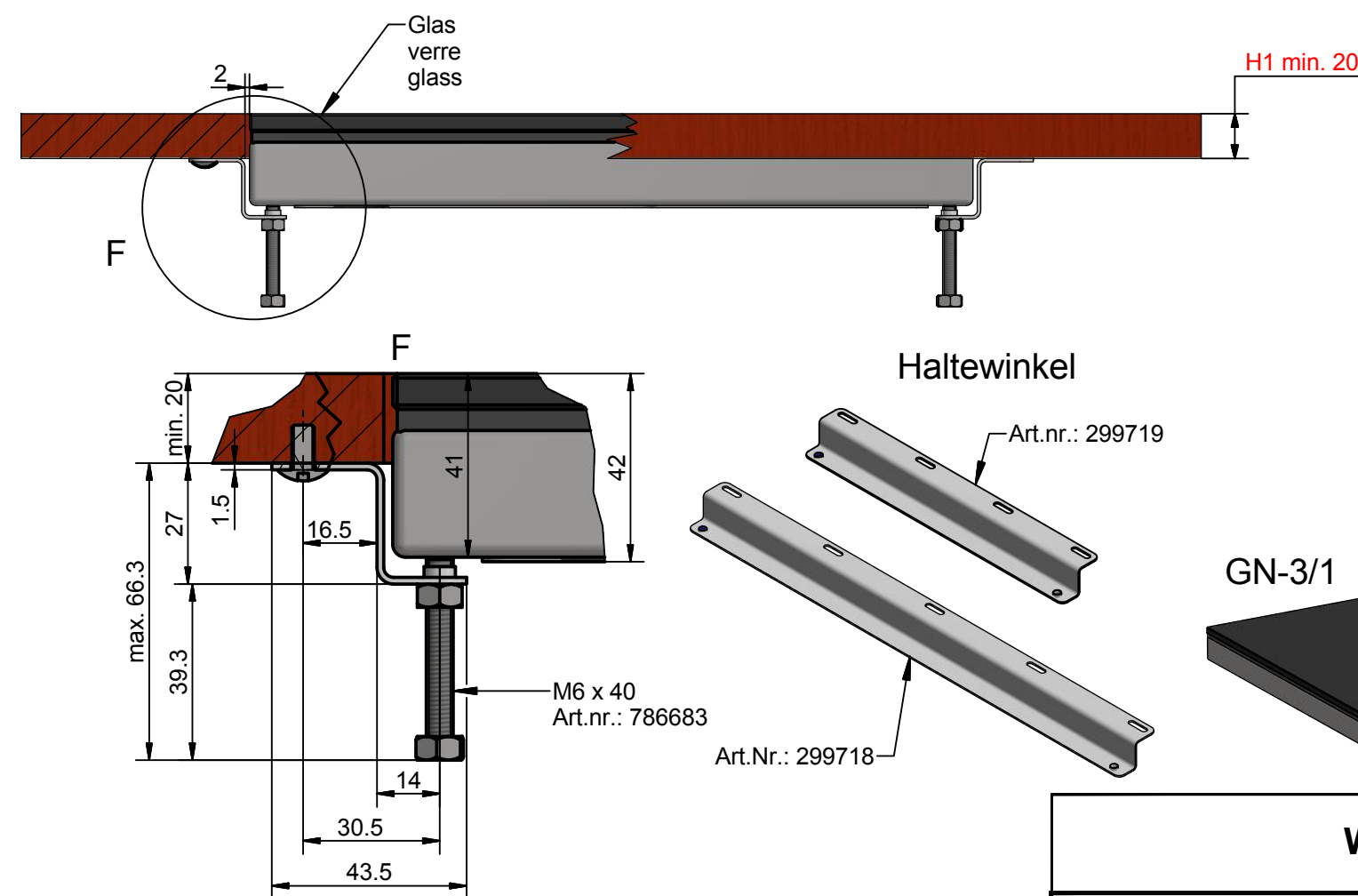
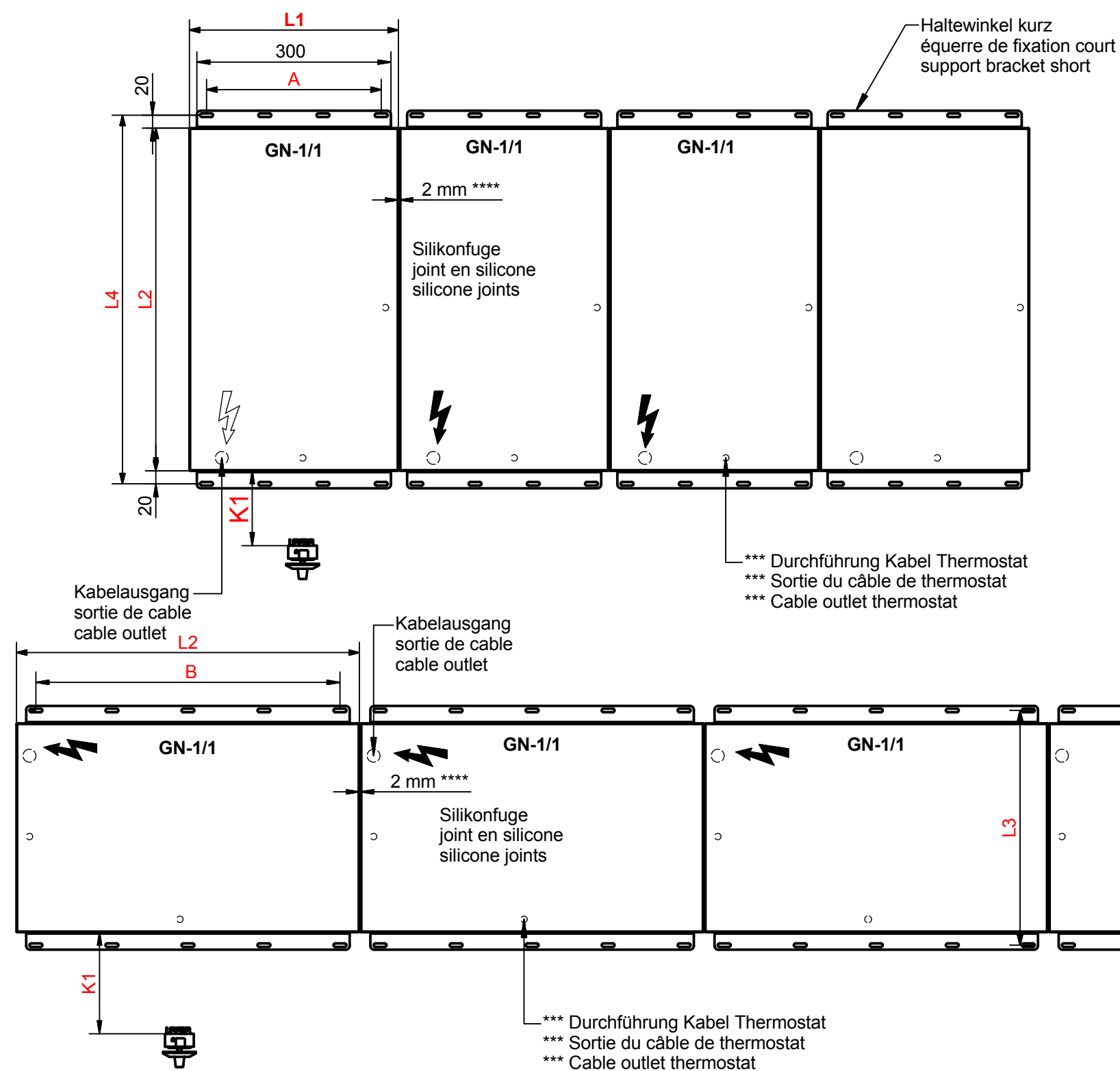
Warmhalteplatte Tischmodell Quer				
		Einzelgeräte		
GN		GN- 1/1	GN- 2/1	GN- 3/1
Art.Nr., Art.N°		299321	299322	299323
Dimensionen				
L1	mm	332	657	982
<b>Elektrischer Anschluss</b>		230VAC LN+PE		
Leistung	W	340	680	1020
Max. Nennstrom	A	1.5	3	4.5
Stecker	CH	T12		
	EU	Schuko		
Kabellänge ca.	m	3		
Nutzfläche	m <sup>2</sup>	0.17	0.34	0.51
<b>Données électrique</b>		230VAC LN+PE		
Puissance électrique	W	340	680	1020
Courant nominal max.	A	1.5	3	4.5
Fiche	CH	T12		
	EU	Schuko		
Loungueur du câble env.	m	3		
Surface active	m <sup>2</sup>	0.17	0.34	0.51
<b>Electrical connection</b>		230VAC LN+PE		
electrical power	W	340	680	1020
Max. nominal current	A	1.5	3	4.5
Plug	CH	T12		
	EU	Schuko		
Length of cable	m	3		
Active Surface	m <sup>2</sup>	0.17	0.34	0.51



R2	R1	F	07.11.2016	mab	Kabelausgang hinzugefügt	Ers. durch:
		E	25.01.2016	mab	16004: Hauptschalter für Tischmodelle hinzugefügt	Ers. für:
		Ind.	Datum	Name	Aenderung	Komm.
<b>Warmhalteplatte GN-1/1 - GN-3/1</b> <b>Technisches Datenblatt</b>						Gezeich. G.Affolter 13.03.2014 Geprüft Massstab Format Blatt 2 % A2 von 3
Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com						<b>21Ta017-00F</b>
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						



Kombinierte Geräte / Appareil combiné / Combined devices

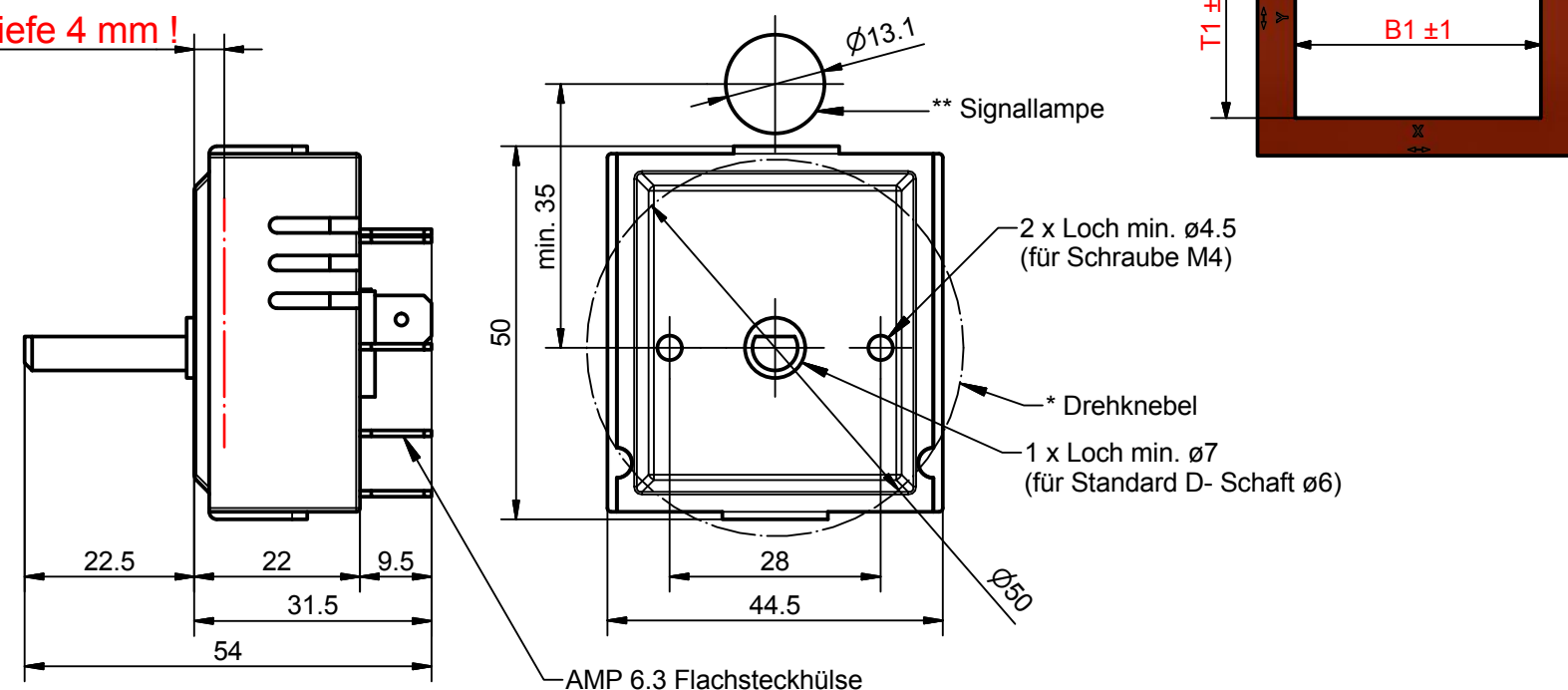


Warmhalteplatte Einbau- Modell			
Apparate-Typ	Einbaugerät drehbar		
Modèle	appareil à encastrer rotatif		
Models	built-in unit rotatable		
Grösse/ Grandeur/ Size	GN 1 / 1	GN 2 / 1	GN 3 / 1
Artikelnr. / n° d'article / item number	299311	299312	299313
Elektrischer Anschluss	230VAC		
Connection électrique	LN+PE		
Electrical connection	340 W	680 W	1020 W
	1.5 A	3 A	4.5 A
max. Temp.	30°C - 90°C		
Kabel/ Câble/ Cable	ca. 3 m		
Stecker/ Fiche/ Plug	CH	T 12	
	EU	Schuko	
Gewicht/ Poids / Weight	6 Kg	12 Kg	18 Kg
Geräte- Aussenmass			
Dimension extérieure d'appareil	L1	323 mm	648 mm
Outer dimension of unit	L2	530 mm	
Lochabstand / distance de trous	L3 (L1 + 40)	365 mm	692 mm
hole spacing	L4 (L2 + 40)	570 mm	
Lochabstand A / hole spacing A / distance de trous A	3 x 90 = 270 mm		
Lochabstand B / hole spacing B / distance de trous B	4 x 120 = 480 mm		
Nutzfläche / surface active / active surface		0.17 m²	0.34 m²
			0.51 m²
Höhe Tischplatte	min.	H1	
Hauteur du tableau	max.	40 mm	
Height of table	Für dickere Tischplatten muss eine Längere Schraube eingesetzt werden.		
Standard Schraube	M6 x 40	pour tables plus large, c'est nécessaire pour le	
Vis standard	Art.n.r.: 786683	cliente de poser une Vis plus longue	
Standard Screw		For thicker plates ist necessary to use a longer screw	
Haltewinkel lang	Art.n.r. Set: 299728	1 Haltewinkel pro Heizzone oben und unten	
équerre de fixation longue		1 équerre de fixation par zone de chauffage, au-	
support bracket long		dessus et en bas	
Haltewinkel kurz	Art.n.r. Set: 299729	1 support bracket pro heating zone on the upper	
équerre de fixation court		and lower part	
support bracket short			

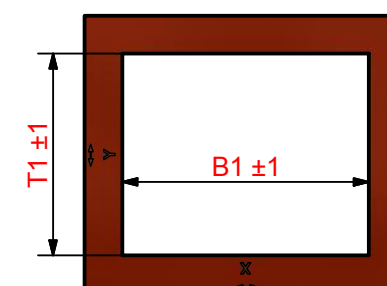
K1 Standard ca. 500mm ab Kante WP  
Kabellänge max. 3000mm (Spezial)

Lochbild EGO Temperaturregler  
gabarit des trous de EGO température régulateur  
EGO temperature reculating master gauge for holes

max. Schraubentiefe 4 mm !



Tischausschnitt  
Découpes dans le planche de travail  
Cut out table top



Temperaturregler

Der Temperaturregler inkl. Drehknebel \* wird zusammen mit einer Kontrollleuchte \*\* lose mitgeliefert. Kabellänge K1 Standard ca. 500mm

Le régulateur de température avec molette \* est livré séparément avec un voyant de contrôle \*\*. Longueur du câble K1 standard env. 500 mm.

The temperature controller, including the rotary knob \* is supplied separately together with an indicator light \*\*. Cable length K1 standard appr. 500 mm.

Bei Frontplatte > 2mm  
Achsverlängerung L= 40mm Ø6 / 4.6  
Art. Nr.: 47.72028.000 Einsetzen.

Pour panneau avant > 2mm  
installes rallonge d'axe L= 40mm Ø6 / 4.6  
N°. Art.: 47.72028.000

For front-panels > 2mm  
use lengthening spindle L= 40mm Ø6 / 4.6  
Art. Nr.: 47.72028.000

Grösse/ Grandeur/ Size	GN-1/1	GN- 1/1+1/1	GN-2/1	GN-2/1+2/1	GN-3	GN-3/1+3/1
Tischausschnitt						
Découpes dans le planche de travail	(L2 + 4mm) T1	534 mm	1066 mm	534 mm	1066 mm	534 mm
Cut out table top	(L1 + 4mm) B1	327 mm	652 mm	652 mm	1302 mm	977 mm
					977 mm	1952 mm

Jedes weitere zusammengesetzte Gerät L1 oder L2 + 2 mm Silikonfuge \*\*\*\*  
Chaque appareil combiné L1 ou L2 + 2 mm joint en silicone \*\*\*\*  
Each additional unit L1 or L2 + 2 mm silicone joints \*\*\*\*

R2	R1	F	07.11.2016	mab	Kabelausgang hinzugefügt	Ers. durch:
		E	25.01.2016	mab	16004: Hauptschalter für Tischmodelle hinzugefügt	Ers. für:
		Ind.	Datum	Name	Aenderung	Komm.
<p><b>Warmhalteplatte GN-1/1 - GN-3/1</b></p> <p><b>Technisches Datenblatt</b></p>						Gezeich. G.Affolter Geprüft Massstab % Format A2 Blatt 3 von 3
<p><b>BEER</b> Grill AG                  - 5612 Villmergen                  Tel.: +41 / (0) 56 618 78 00                  Fax: +41 / (0) 56 618 78 49                  e-Mail: info@beergill.com</p>						21Ta017-00F
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice						