

Culinario Easy / Culinario Easy Duplex Presentation of warm food with **manual control**



Operation manual
Instruction for installation and technical datas

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Subject to alterations of technical datas

1 Information of danger

1.1 Heating with steam



It is absolutely prohibited to run the Culinario Easy with empty water bins. Therefore the water level has to be checked at least every 3 hours. See markings on both sides of the bins. Use the built-in timer. Timer and flashlight is an option and has to be ordered separately.

Beer Grill AG repudiates liability for consequential damage to ascribe to running the Culinario Easy without water!

1.2 Heating dry (without water)

Culinario Easy has to be equipped with a universal frame (accessories) in place of a water bin.

Lower heating elements max. level 5!

Caution, danger of fire!



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

Caution, when draining fat collecting bowls!



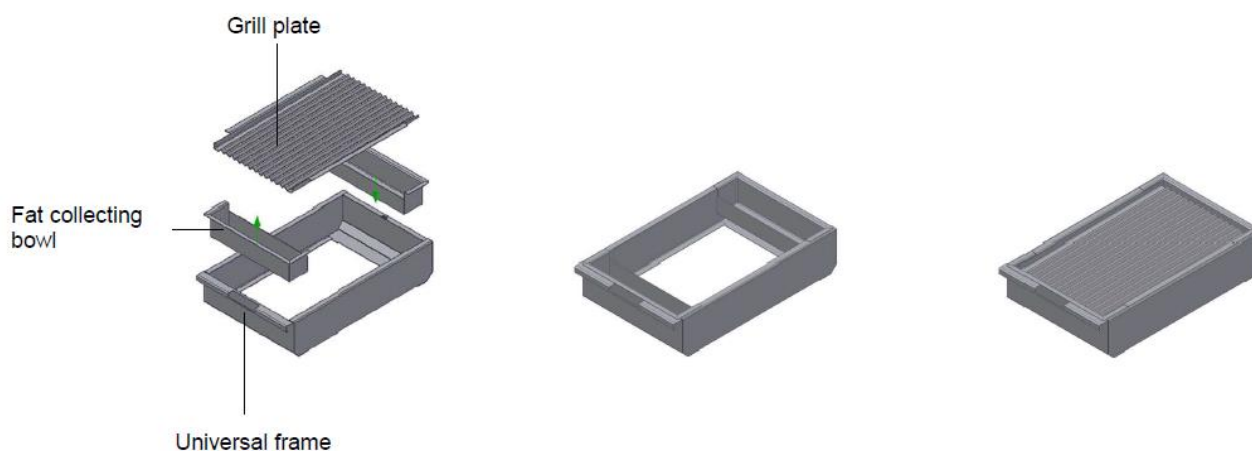
Oil or fat is very hot. Touch and carry bowls with protective gloves or cloth only. When lifting out fat collecting bowl be careful that oil does not slope onto heating plates (fire danger) or on hands or legs (danger of getting burned).

Never put out fire with water!



Use always fire blankets.

When getting burned consult doctor.



1.3 Cold running

Main-/program switch on position 

Important! All energy controller of lower heating on level 0 (OFF).



Attention danger of burning!

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

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

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

1.4 Procedure by lamp bursting and breakage of glass

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

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

1.5 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 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 (damaged edges and corners = cut risk and insufficient support). The safety glass may crack or burst due to internal tension, even without contact with the damaged edge.
- The glass holder for damage and upper front holder (customer side) is well fitted. (Upper part must rest on the upper glass edge). These holders are glued. Loosen holders must be re-glued by qualified personnel. If the glass holder moves upwards, the upper stop ridge (arrest) of the front glass may be affected and the glass can fall out by strong contrast shock.

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

Removing side glass panels, structure 5E



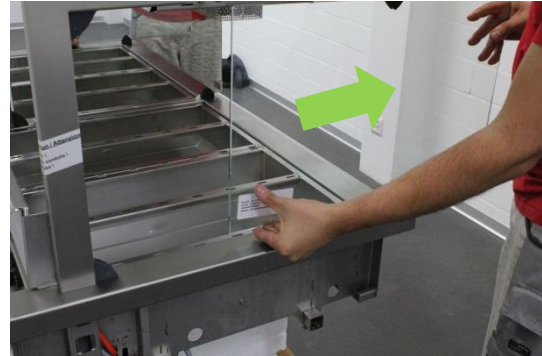
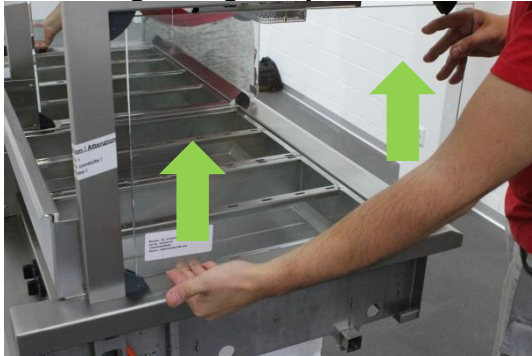
Hold the panel with both hands, with one hand reaching from inside, the other from the outside of the side frame,

carefully lift the panel vertically from its holder,

first tilt the bottom side of the glass panel towards the inside,

then you can carefully tilt the upper part of the pane towards the outside and finally remove the panel.

Removing side glass panels, structure 1E



Support the panel with one hand on the front side, using your other hand to lift the panel from its holder on the back side.

Then you can carefully pull the panel out of its holder towards the front. Take care to pull straightly, not sideways or askew, which could damage the holder.

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



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

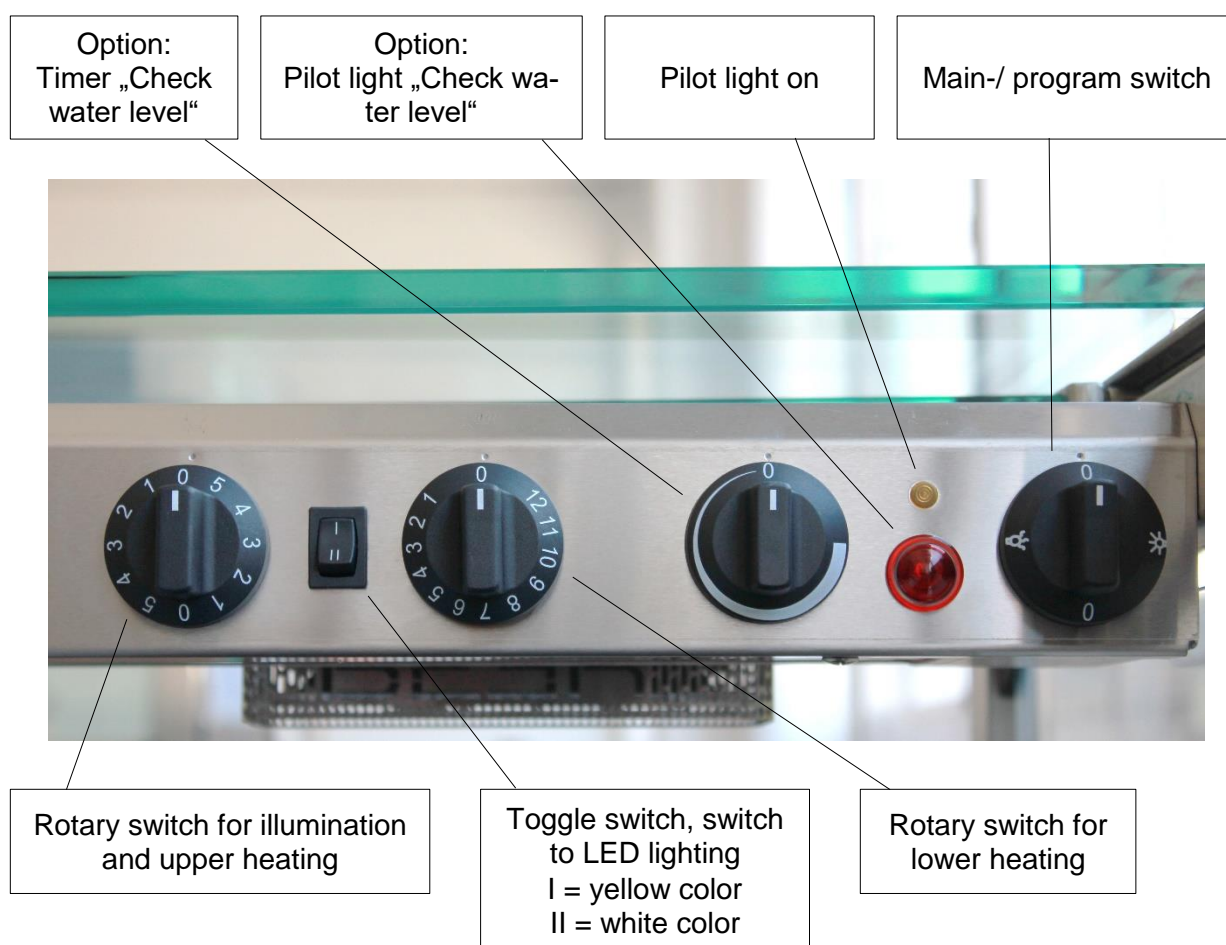
2 Start up / Operation manual

Before you switch-on you're Culinario Easy the first time, read this instruction carefully.

Danger of fire!

Before first start up remove all packing and padding material.



2.1 Control of the unit (light-/heating channel)



2.2 Switching-on unit

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

2.3 Operation modes

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

Lower heating

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



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

Illumination & Upper heating

Turn knob of the required GN section to the desired level (0-5)
0 = Illumination for neutral- or cold food display (on crush-ice)
1 - 5 = Illumination and upper heating for hot food display

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

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

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



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



For hot/dry mode replace bins by universal frames



For dry running set lower heating elements max. on level 5.

Recommendation

Use warm and decalcified water only.

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

2.4 Option Timer - check water level

When working with water bins, always fill them with water.

Assure to turn the timer knob to the right until it stops.

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



Danger - HOT - do not touch!!

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



Safety Notice

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!

3 Transport and installation of Culinario Easy

For transport and installation please note:

Solid substructure

Culinarios are not self-supporting, that means, tabletop and built-in models need a solid base for transport and installation with the same basic overall-dimensions like the Culinario

Levelling

All Culinarios have to be levelled, so that water covers the whole ground 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 electronic dimmers. Therefore do not place any heat producing apparatus nearby.

4 Connecting Culinario Easy

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

For connection of the Culinario Easy proceed as follows:

Check up if electrical data of mains correspond with those on the rating plate of the Culinario Easy. The rating plate is placed on the front cover plate on the right side of the main switch in the lower part. The wiring diagram you find on last pages of this instruction.

Connection to conform to IEC resp. CEI 335-1 and local regulations. Connection with plug: Fit plug conforming to nominal current to cable. Make sure, the socket is after installation of Culinario accessible. Fix connection: Main switch with necessary number of poles and a minimal contact distance of 3 mm has to be provided on site.

Changing / connecting mains cable. Note: This work can be done by the after sales service engineer or a skilled person only. The mains terminals are placed behind the front cover (inside behind the rating plate). Before taking off the cover pull off the knobs of the main switch and energy controllers. Then unscrew and take off the cover to get access to the terminals for changing/ connecting the mains cable.

The device must be connected to a potential compensator (according to VDE 0700, part 36 / IEC 335-2-36).

Take off adhesive label "Attention electric cable in tube" (on side bracket).

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.

Connection and main fuses - see appendix

5 Technical datas

See appendix

6 Dimensions

See appendix

7 Cleaning and maintenance

7.1 Cleaning

The Culinario Easy is an electrical appliance. Disconnect the unit of the mains (pull of plug switch off main switch or take off fuses).

Purifier

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

Do not clean the silicone joints of the ceran heating element (heating below) with any cleaning agent. The silicone joints may decompose due to residues of cleaning agent.



Absolutely prohibited!

Hosing down the Culinario, using a pressure cleaner.

Cleaning under running water or in professional dish washing machine.

Water bins

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



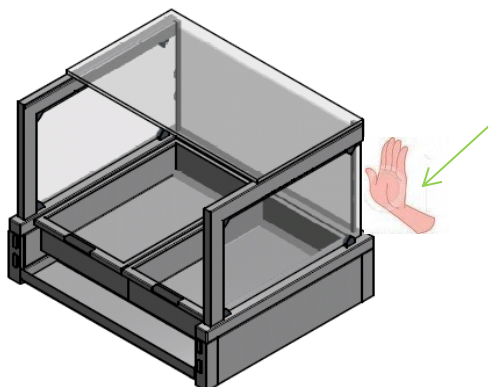
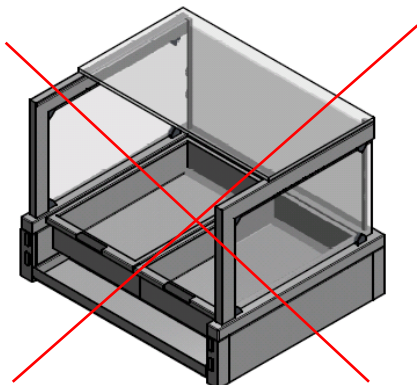
Important information

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

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



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



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

7.2 Maintenance

When replacing lamps and heating elements please note:

Fluorescent compact lamps

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

Fluorescent lamps

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

Infrared lamps

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

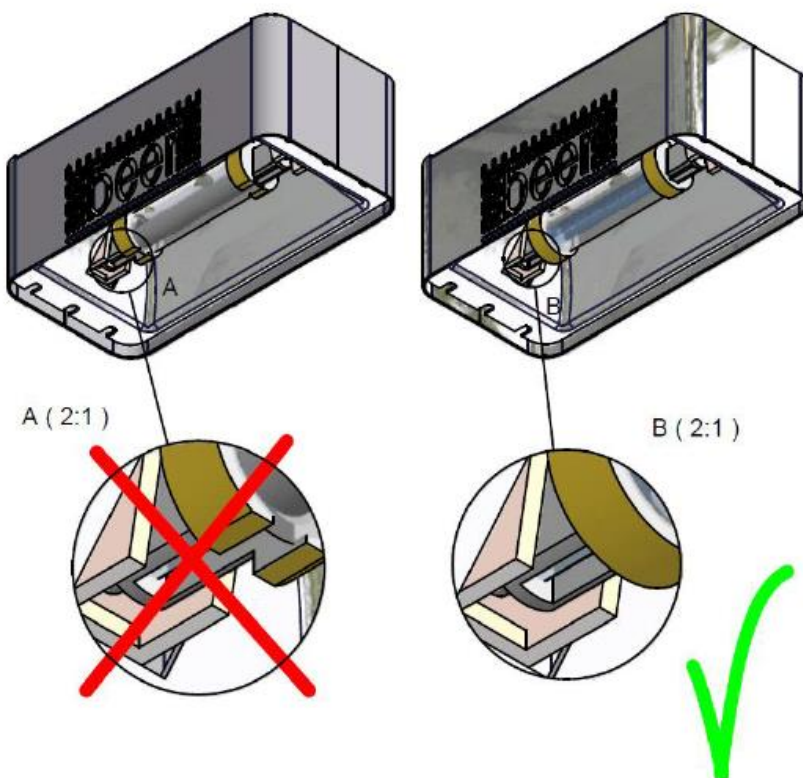
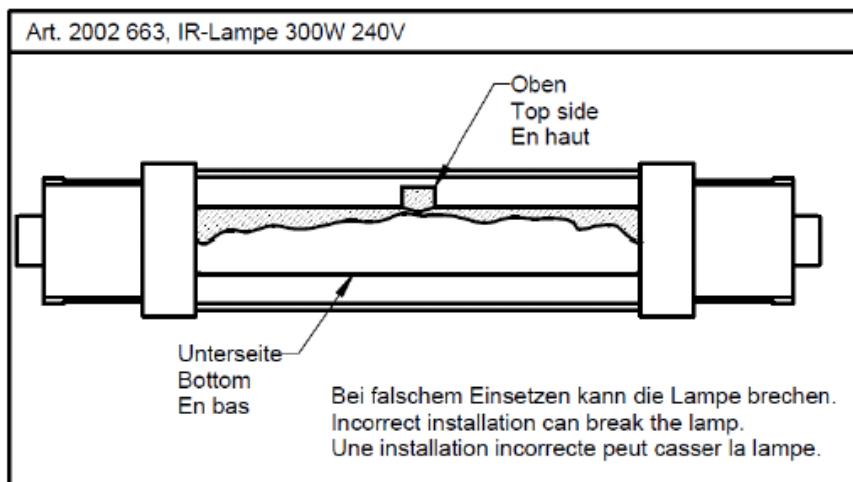
Attention!



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

Correct insertion of the new Infrared-Heater

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



Attention – HOT – do not touch!

8 Guide to Install the touch-guard (optional)

Hold the touch-guard with both hands.



Slightly pull apart



Clam the touch-guard on the lamp cover



9 After sales service

In case of an electric breakdown contact the after sales service. Before calling check mains connecting cable and fuses.

Important: When contacting after sales service always indicate serial-no. and type (on rating plate) of the Culinario Easy.

Switzerland: Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Phone-no. +41 (0)56 618 78 28

Ireland: Caterline Catering Equipment Ltd.
U1, Block G
Greenogue Business Park
IE-Rathcoole Co. Dublin

Phone-no. +353 (0)1 401 90 11

Luxemburg: Luxcuisines Scheunert S.à.r.l.
Op Huefdréisch 2
L-6871 Wecker

Phone-no. +352 (0)26 71 610

Norway: Berg & Dahl AS
Haslevollen 3G
NO-0579 Oslo

Phone-no. +47 22 64 58 00

United Kingdom: Total Equipment
Servicing Limited
Crown Chambers
7 Market Place
GB-Melksham Wiltshire SN12 6ES

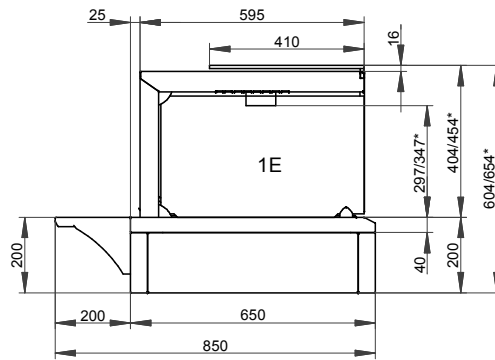
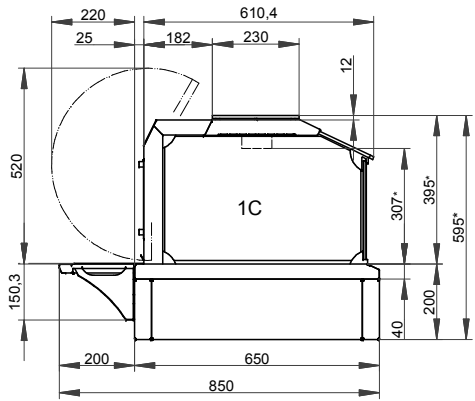
Phone-no. +44 1225 791 848

10 Appendix

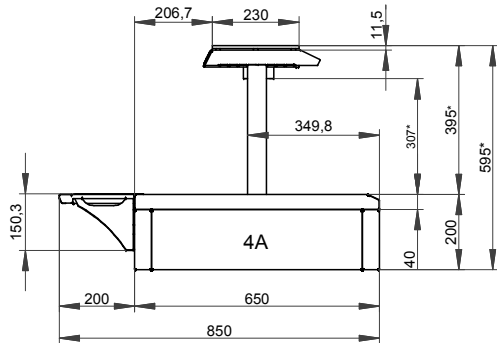
Drawing No. 17-M-03-016-10	Side-view of upper structure, Culinario
Drawing No. 17-M-10-026-00	Technical data sheet / Built-in, diagonally
Drawing No. 17Ma100-00	Technical data sheet
Drawing No. 17-M-08-192-00	Specification of installation
Drawing No. 17-M-08-191-00	Installation instructions
Scheme No. 17-Ea-800-01	Easy 2/1 – 5/1, Base with heat from below
Scheme No. 17-Ea-802-51	Easy 2/1 – 5/1, Lighting-/heating channel with PLL, with dimmer
Scheme No. 17-Ea-802-61	Easy 2/1 – 5/1, Lighting-/heating channel with PLL, without dimmer
Scheme No. 17-Ea-803-00	Easy 2/1 – 5/1, Lighting-/heating channel with LED 230V, with dimmer
Scheme No. 17-Ea-803-61	Easy 2/1 – 5/1, Lighting-/heating channel with LED 230V, without dimmer
Scheme No. 17-Ea-803-51	Easy 2/1 – 5/1, Lighting-/heating channel with LED 230V, with dimmer

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

Var. 1:

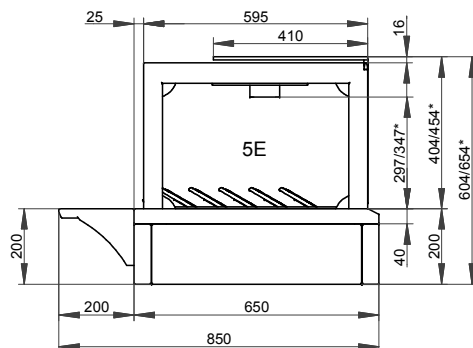


Var. 4:

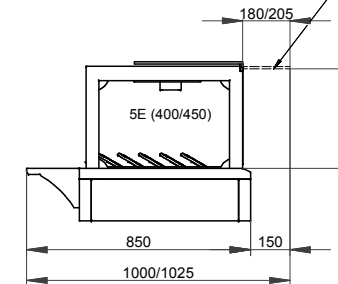
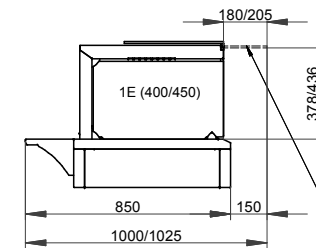
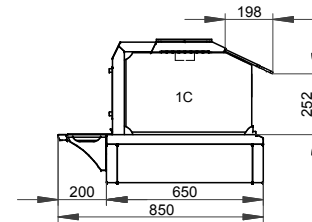


* Andere Aufbauformen/Höhen auf Anfrage!
* Autres construction forme/hauteurs sur demande!
* Other assembly forming/heights on request!

Var. 5:

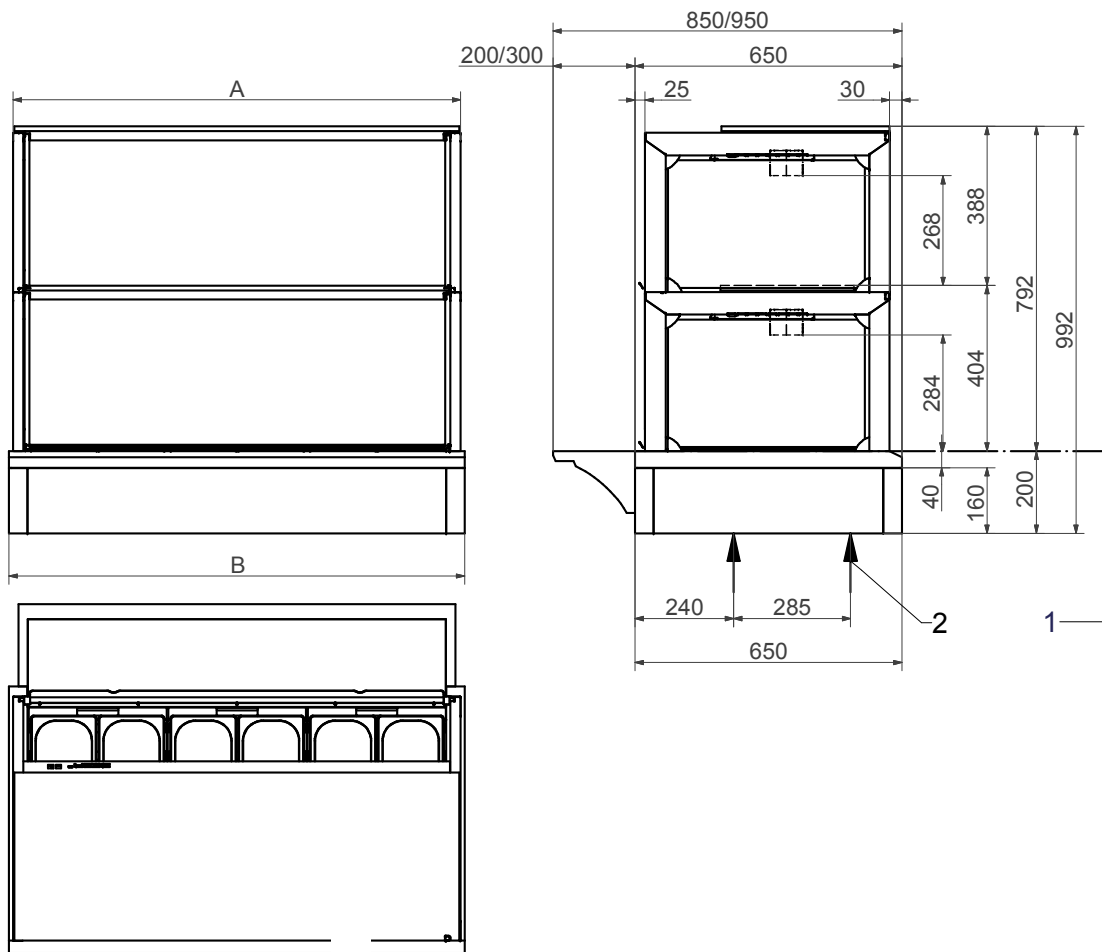


Bei Selbstbedienung (ohne Frontglas)
En self-service (sans vitre frontale)
For self-service (without front glass):

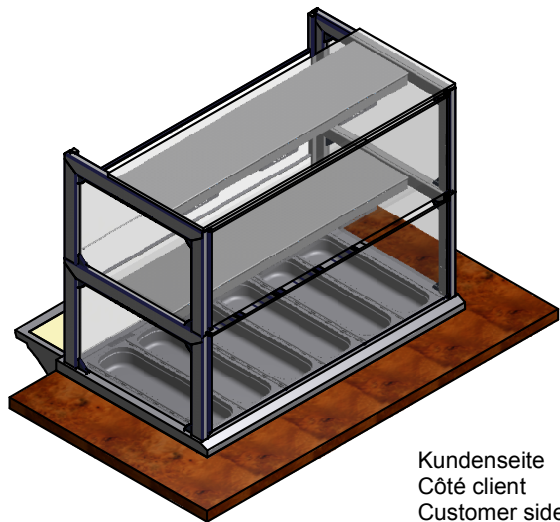


Deutschland: 30mm

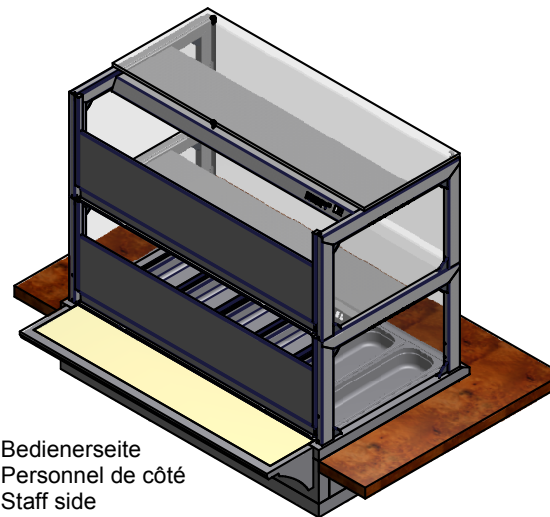
R2/R1	F	12.12.2012	mab	EA entfernt					Ers. durch:
Aenderung:	E	05.06.2012	EAF	Reduzier. der Aufb.					Ers. für:
Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.	Gezeichnet: seyta 11.08.2004
Seitenansicht Aufbauten, Culinario Vue de côté de la structure, Culinario Side- view of upper structure, Culinario									Gepüft:
									Masstab: 1:20 Blatt 1 von 1
									17-M-03-016-10F
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice									



	GN-2/1	GN-3/1	GN-4/1	GN-5/1
A [mm]	750	1090	1430	1770
B [mm]	770	1110	1450	1790
Elektrischer Anschluss	400 VAC / 2PNE	400 VAC / 3PNE	400 VAC / 3PNE	400 VAC / 3PNE
Leistung	2650 W	3950 W	5250 W	6550 W
Max. Nennstrom	6 A	9 A	9 A	13 A
Stecker / Kabellänge ca.	Typ 15 / 3 m CEE 16 / 3m	Typ 15 / 3 m CEE 16 / 3m	Typ 15 / 3 m CEE 16 / 3 m	Typ 25 / 3 m CEE 16 / 3 m
Données électriques	400 VAC / 2PNE	400 VAC / 3PNE	400 VAC / 3PNE	400 VAC / 3PNE
puissance électrique	2650 W	3950 W	5250 W	6550 W
Courant nominal max.	6 A	9 A	9 A	13 A
Fiche / Longueur du câble env.	Typ 15	Typ 15	Typ 15	Typ 25
Electrical connection	400 VAC / 2PNE	400 VAC / 3PNE	400 VAC / 3PNE	400 VAC / 3PNE
electrical power	2650 W	3950 W	5250 W	6550 W
Max. nominal current	6 A	9 A	9 A	13 A
Plug / Length of cable	No Plug / 3 m	No Plug / 3 m	No Plug / 3 m	No Plug / 3 m



Kundenseite
Côté client
Customer side



Bedienerseite
Personnel de côté
Staff side

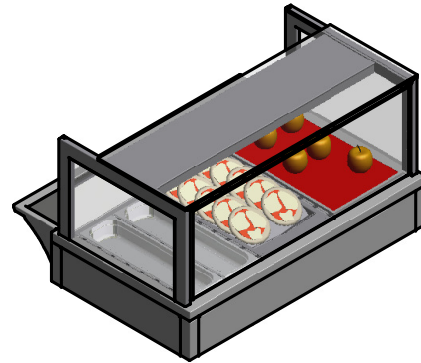
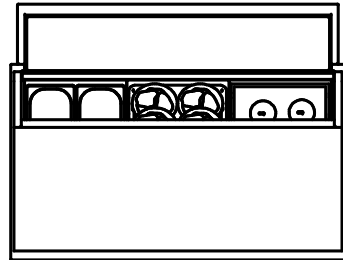
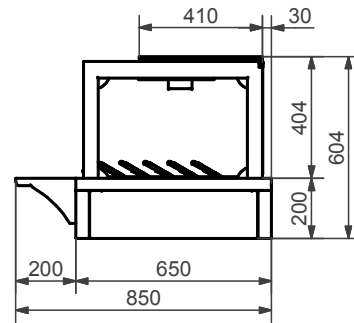
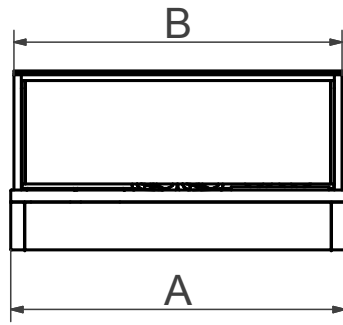
- Empfohlene Arbeitshöhe 800mm
Nous proposons une hauteur de travail de 800mm
We propose a working height of 800mm
- Bauseitige Abstützung auf ganzer Gerätebreite
Consolidation sur toute la longueur
Supporting on the whole length provided by the customer

Installationsvorschrift gemäss 17-M-08-191-00
Installation selon la 17-M-08-191-00
Installation according to 17-M-08-191-00

Kabelausgang siehe 17-M-08-191-00
Sortie du câble conformément à la directive 17-M-08-191-00
Cable outlet according to 17-M-08-191-00

R2	R1	Aender.	C	26.06.2012	EAF	Techn. Daten						Ers. durch:
		B	19.10.2010	pb	Techn. Daten	D	04.09.2012	cbo	Neuer SE Aufbau			Ers. für:
		Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung			Komm.
Culinario Master/Easy Duplex										Gezeichnet	F. Schuler	29.01.2010
Technisches Datenblatt										Geprüft		
										Massstab	Blatt 1	
										%	von 2	
										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-10-026-00D
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice												

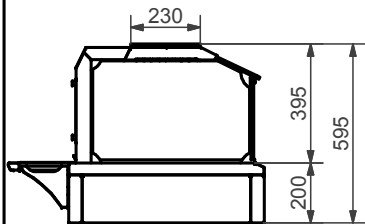
Culinario Master / Easy



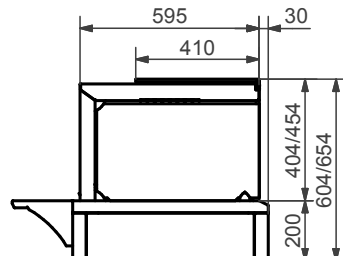
Installationvorschrift gemäss 17-M-08-191-00
 Installation selon la 17-M-08-191-00
 Installation according 17-M-08-191-00

GN	Einzelgerät				Doppelgerät		
	2/1	3/1	4/1	5/1	2/1+2/1	2/1+3/1	3/1+4/1
Master Art.Nr.	3022x01	3032x01	3042x01	3052x01	3042x22	3052x23	3062x33
Easy Art.Nr.	3322x01	3332x01	3342x01	3352x01	3342x22	3352x23	3362x33
A [mm]	770	1110	1450	1790	1495	1835	2175
B [mm]	750	1090	1430	1770	1475	1815	2155
E1 [mm]	772	1112	1452	1792	1497	1837	2177
Gew. [kg]	120	170	220	270	220	270	330
Elektrischer Anschluss CH	230VAC PNE	400VAC 2 PNE	400VAC 2 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE
Leistung [W]	2050	3050	4050	5050	4050	5050	6050
Max. Nennstrom [A]	9	9	9	9	9	9	9
Stecker	Typ 12	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Kabellänge ca. [m]	3	3	3	3	3	3	3
Elektrischer Anschluss D	230VAC PNE	230VAC PNE	400VAC 2 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE
Leistung [W]	2050	3050	4050	5050	4050	5050	6050
Max. Nennstrom [A]	9	13.3	9	9	9	9	9
Stecker	Schuko	Schuko	CEE 16	CEE 16	Typ 15	Typ 15	Typ 15
Kabellänge ca. [m]	3	3	3	3	3	3	3
Données électrique	230VAC PNE	400VAC 2 PNE	400VAC 2 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE
Puissance électrique [W]	2050	3050	4050	5050	4050	5050	6050
Courant nominal max. [A]	9	9	9	9	9	9	9
Fiche	Typ 12	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15	Typ 15
Longueur du câble env. [m]	3	3	3	3	3	3	3
Electrical connection	230VAC PNE	400VAC 2 PNE	400VAC 2 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE	400VAC 3 PNE
electrical power [W]	2050	3050	4050	5050	4050	5050	6050
Max. nominal current [A]	9	9	9	9	9	9	9
Plug	no plug	no plug	no plug	no plug	no plug	no plug	no plug
Length of cable [m]	3	3	3	3	3	3	3

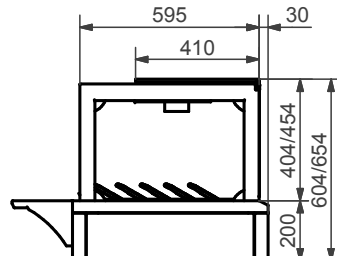
Var. 1C




Var. 1E (400/450)



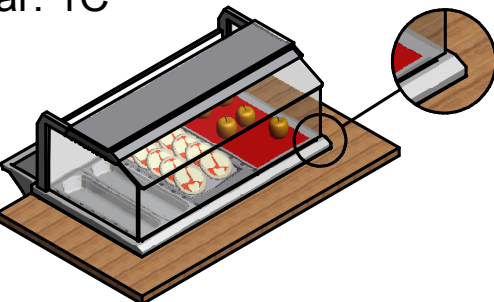
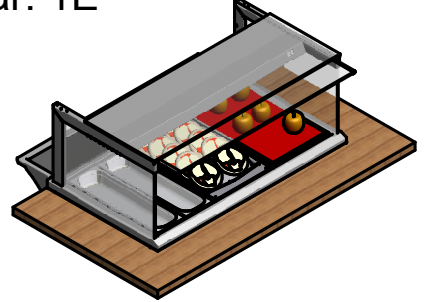
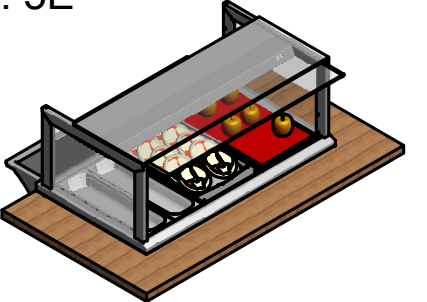
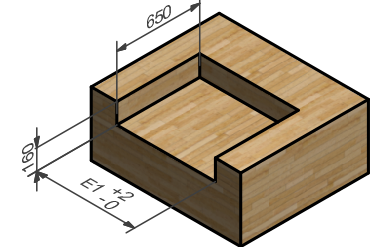
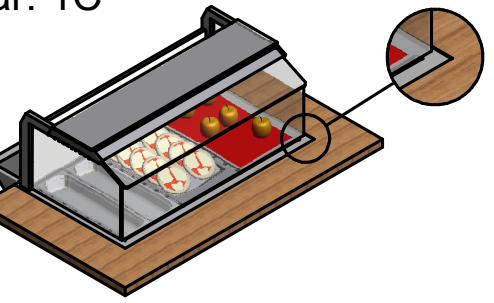
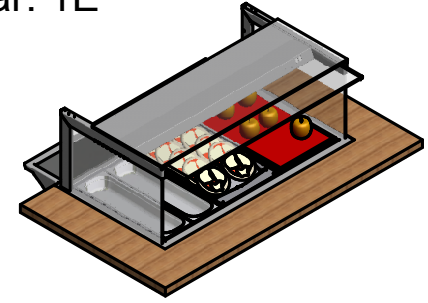
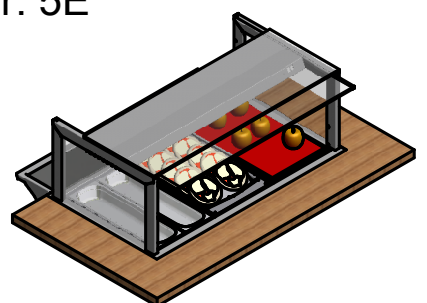
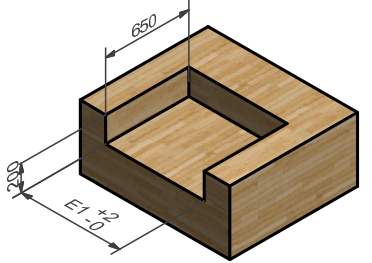
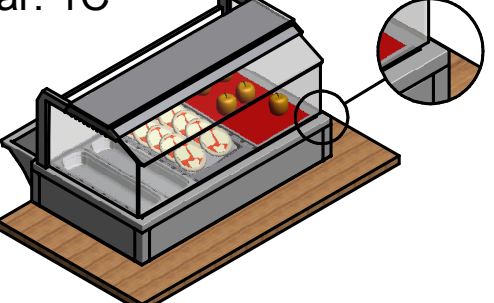
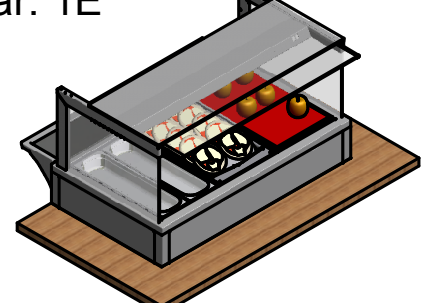

Var. 5E (400/450)




R2	R1	Aender.	B	27.02.2013	mab	1C korrigiert					Ers. durch:		
			A	13.06.2012	EAF	Anpa. der Aufbauten					Ers. für:		
			Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.		
<h2>Culinario Master/Easy</h2> <h3>Technisches Datenblatt</h3>											Gezeich.	Franz	19.01.2011
											Geprüft		
											Masstab	Blatt 1	
											%	von 2	
 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											<h1>17Ma100-00B</h1>		

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

Glasaufbauten / Constructions en verre / Glass Constructions

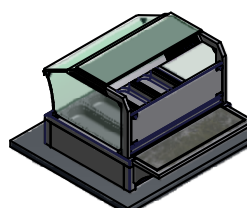
<p>Tischgerät überstehend Modèle de table, encastré Table top model, built-in</p>	<p>Var. 1C</p> 	<p>Var. 1E</p> 	<p>Var. 5E</p> 	<p>Einbau in offene Nische Encastré dans niche ouverte Built-in in open niche</p> 
<p>Tischgerät flächenbündig Modèle de table, plan de travail Table top model, flush with table top</p>	<p>Var. 1C</p> 	<p>Var. 1E</p> 	<p>Var. 5E</p> 	<p>Einbau in offene Nische Encastré dans niche ouverte Built-in in open niche</p> 
<p>Tischgerät auf Tisch Modèle de table, sur la table Table top model, on table</p>	<p>Var. 1C</p> 	<p>Var. 1E</p> 	<p>Var. 5E</p> 	

Installationvorschrift gemäss 17-M-08-191-00
Installation selon la 17-M-08-191-00
Installation according 17-M-08-191-00

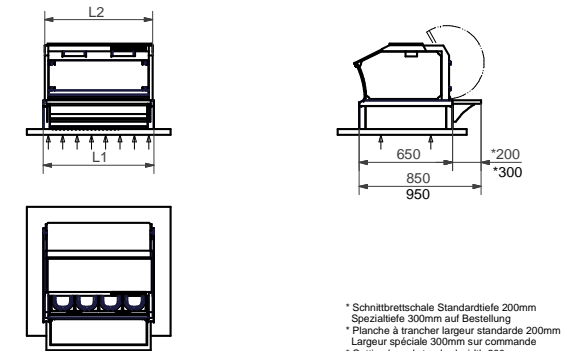
R2	R1									Ers. durch:		
Aender.	B	27.02.2013	mab	1C korrigiert						Ers. für:		
	A	13.06.2012	EAF	Anpa. der Aufbauten						Komm.		
	Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung				
<p>Culinario Master/Easy Technisches Datenblatt</p>										Gezeich.	Franz	18.02.2011
										Geprüft		
<p>BEER </p>										Massstab		Blatt 2
										%		von 2
<p>Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergrill.com</p>										<p>17Ma100-00B</p>		

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

Tischmodell
Modèle de table
Table top model

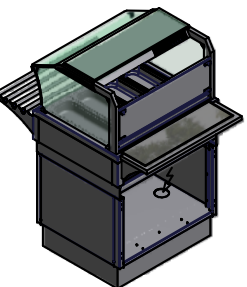


Schnittbretanlage ist eine Option und muss separat bestellt werden.
La planche à trancher et un accessoire. Il la faut commander à part.
The cutting board is a accessory and has to be ordered separately.



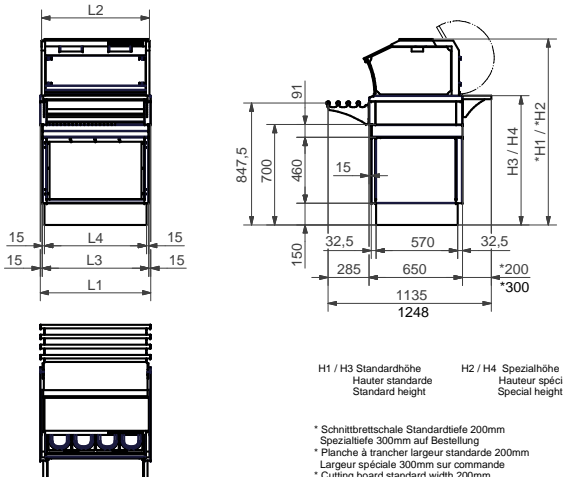
* Schnittbrettschale Standardtiefe 200mm
Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standarde 200mm
Largeur spéciale 300mm sur commande
* Cutting board standard width 200mm
Special width 300mm on request

Standmodell mit Sockel
Modèle sur socle
Free standing model



Kabelausgang
Sortie du câble
Cable outlet

Schnittbretanlage und Tabletrutsche sind Optionen und müssen separat bestellt werden.
La planche à trancher et glissière pour plateaux sont accessoires. Il les faut commander à part.
Cutting board and tray sliding unit are accessories. They have to be ordered separately.

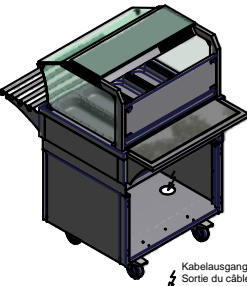


H1 / H3 Standardhöhe
Hauter standarde
Standard height

H2 / H4 Spezialhöhe
Hauter spéciale
Special height

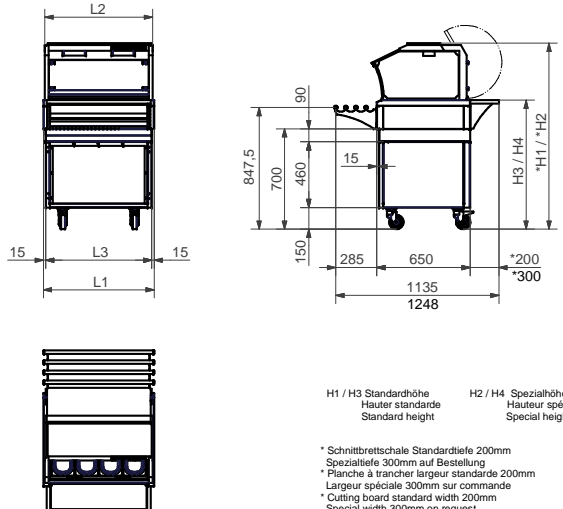
* Schnittbrettschale Standardtiefe 200mm
Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standarde 200mm
Largeur spéciale 300mm sur commande
* Cutting board standard width 200mm
Special width 300mm on request

Modell fahrbar
Modèle mobile
Mobile model



Kabelausgang
Sortie du câble
Cable outlet

Schnittbretanlage und Tabletrutsche sind Optionen und müssen separat bestellt werden.
La planche à trancher et glissière pour plateaux sont accessoires. Il les faut commander à part.
Cutting board and tray sliding unit are accessories. They have to be ordered separately.

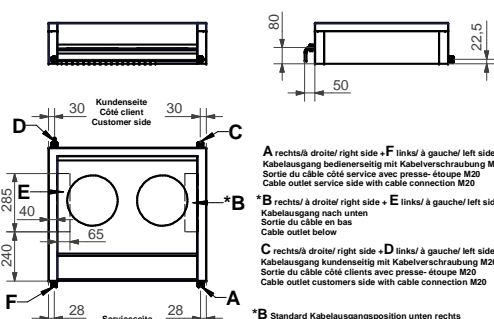


H1 / H3 Standardhöhe
Hauter standarde
Standard height

H2 / H4 Spezialhöhe
Hauter spéciale
Special height

* 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

Kabelausgangspositionen (nur für Tischmodell links oben)
Sortie du câble (pour modèle de table seulement à gauche en haut)
Cable outlet - positions (for table top units only left side on top)



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

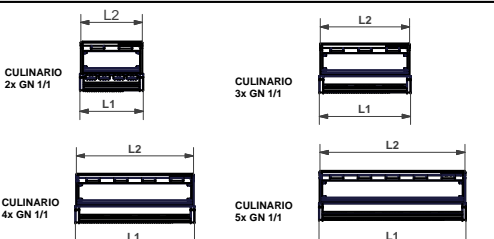
B rechts/à droite/ right side + E links/à gauche/ left side
Kabelausgang nach unten
Sortie du câble en bas
Cable outlet below

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

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

Einzelgeräte
Appareils individuelles
Single units



CULINARIO 2x GN 1/1


CULINARIO 3x GN 1/1

CULINARIO 4x GN 1/1

CULINARIO 5x GN 1/1

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

Zusammengebaute Geräte (2-teilig)
Appareils assemblés (en 2 parties)
BUILT TOGETHER UNITS (2 sections)



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

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

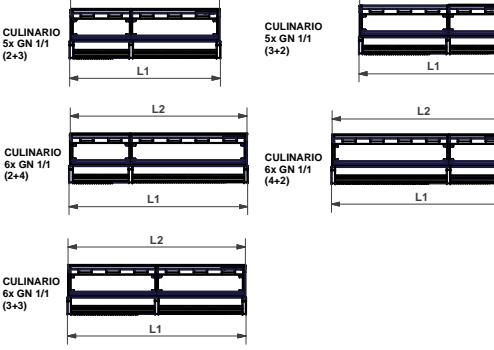
CULINARIO 6x GN 1/1 (2+4)

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

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

Zusammengebaute Geräte (3-teilig)
Appareils assemblés (en 3 parties)
BUILT TOGETHER UNITS (3 sections)



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

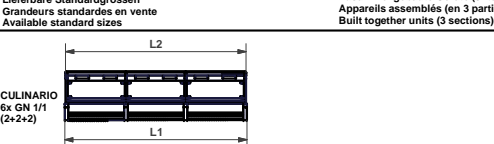
CULINARIO 5x GN 1/1 (3+2)

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

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

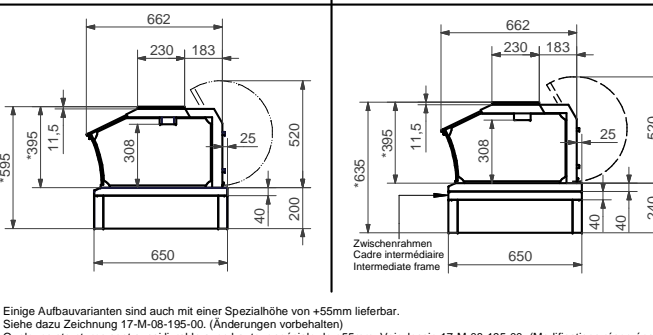
Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

Zusammengebaute Geräte (3-teilig)
Appareils assemblés (en 3 parties)
BUILT TOGETHER UNITS (3 sections)

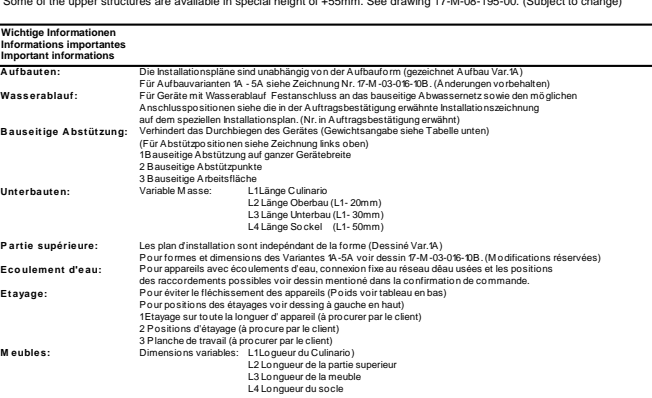


CULINARIO 6x GN 1/1 (2+2+2)

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.)



Geräte - Höhe speziell (Tiefe der GN-Schalen max. 150mm)
Hauteur des appareils spéciale (Profondeur des cuves GN 150mm max.)
Special height of units (Depth of GN-bowls 150mm max.)



Einige Aufbauvarianten sind auch mit einer Spezialhöhe von +55mm lieferbar.
Siehe dazu Zeichnung 17-M-08-195-00. (Änderungen vorbehalten)
Quelques structures sont aussi livrables avec hauteur spéciale de +55mm. Voir dessin 17-M-08-195-00. (Modifications réservées)
Some of the upper structures are available in special height of +55mm. See drawing 17-M-08-195-00. (Subject to change)

Wichtige Informationen
Informations importantes
Important informations

Aufbauten: Die Installationspläne sind unabhängig von der Aufbauform (gezeichnet Aufbau Var. A)
Für Aufbauvarianten A - 5A siehe Zeichnung Nr. 17-M-03-08-108. (Änderungen vorbehalten)
Für Geräte mit Wasserablauf: Festanschluss an das baauseitige Abwasserzweig sowie den möglichen Anschlusspositionen siehe die in der Auftragsbestätigung erwähnte Installationszeichnung auf dem speziellen Installationsplan. (Nr. in Auftragsbestätigung erwähnt)

Wasserablauf: Verhindert das Durchbiegen des Gerätes (Gewichtsausgabe siehe Tabelle unten)
(Für Abstützpositionen siehe Zeichnung links oben)
1 Bauseitige Abstützung auf ganzer Gerätebreite
2 Bauseitige Abstützpunkte
3 Bauseitige Arbeitsfläche

Bauseitige Abstützung: L1 Länge Culinario
L2 Länge Oberbau (L1-20mm)
L3 Länge Unterbau (L1-30mm)
L4 Länge Sockel (L1-50mm)

Unterbauten: Les plans d'installation sont indépendants de la forme (Dessiné Var. A)
Pour formes et dimensions des Variantes A-5A voir dessin 17-M-03-08-108. (Modifications réservées)
Pour appareils avec écoulements d'eau, connexion fixe au réseau d'eau usées et les positions des raccords possibles voir dessin mentionné dans la confirmation de commande.
Pour éviter le fléchissement des appareils (Poids voir tableau en bas)
Pour positions des étayages voir dessin à gauche en haut)
1 Étayage sur toute la longueur d'appareil (à procurer par le client)
2 Positions d'étayage (à procurer par le client)
3 Plancher de travail (à procurer par le client)

Partie supérieure: Dimensions variables: L1 Longueur du Culinario
L2 Longueur de la partie supérieure
L3 Longueur de la meuble
L4 Longueur du socle

Écoulement d'eau: Installation instructions are independent of the shape (Drawn Var. A)
For units ordered with a fix water drain and for the possible connecting position see the drawing indicated in the confirmation of order.

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

Meubles: Variable dimensions: L1 Length of Culinario
L2 Length of upper part
L3 Length of substructure
L4 Length of base

Apparate-Typ M o d e l l M o d e l s	Einzelgeräte Appareils individuels Single units				Zusammengebaute Geräte Appareils assemblés Built together units			
	Einteilig Single units				2-teilig 2-part			
Grösse/ Grandeur/ Siz	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
Elektrischer Anschluss Connection électrique Electrical connection	230V A C N P E	230/400V A C N P E / 2 N P E	400V A C 2 N P E	400V A C 3 N P E	400V A C 3 N P E	400V A C 3 N P E	400V A C 3 N P E	400V A C 3 N P E
Kabel/ Câble/ Cable	9 A	13.4 A / 9 A	4050 W	5050 W	4050 W	5050 W	6050 W	6050 W
Stecker/ Fiche/ P. C. H. EU GB/ IR	T 12 Schuko			T 15 CEE 16				
Gewicht/ Poids/ Weight	165 kg	230 kg	295 kg	360 kg	290 kg	355 kg	440 kg	450 kg
Dimensionen Dimensions	L1 770 mm	L1 1100 mm	L1 1450 mm	L1 1790 mm	L1 1495 mm	L1 1835 mm	L1 2175 mm	L1 2220 mm
	L2 750 mm	L2 1090 mm	L2 1430 mm	L2 1770 mm	L2 1475 mm	L2 1815 mm	L2 2155 mm	L2 2200 mm
	L3 740 mm	L3 1080 mm	L3 1420 mm	L3 1760 mm	L3 1465 mm	L3 1805 mm	L3 2145 mm	L3 2190 mm
	L4 710 mm	L4 1050 mm	L4 1390 mm	L4 1730 mm	L4 1435 mm	L4 1775 mm	L4 2115 mm	L4 2160 mm
H1	*1295 mm							
H2	*1335 mm							
H3	900 mm							
H4	940 mm							

Culinario Master + Easy
Aufstellvorschriften
Spécification d'installation
Specification of installation

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

beer
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-08-192-00A

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.

Tischgeräte eingebaut in offene Nischen (Modelle Master und Easy)
Modèles de table encastrés dans niche ouverte (Modèles Master et Easy)
Table top built in in open niche (Models Master and Easy)

Tischgeräte eingebaut in offene Nischen (Modelle Master und Easy)
Modèles de table encastrés dans niche ouverte (Modèles Master et Easy)
Table top built in in open niche (Models Master and Easy)

Tischgeräte eingebaut in offene Nischen (Modelle Master und Easy)
Modèles de table encastrés dans niche ouverte (Modèles Master et Easy)
Table top built in in open niche (Models Master and Easy)

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

Kundenseite
Côté client
Customer side

4 Abgeschrägter Frontrahmen
Cadre frontal biaisé
Slanted front frame

* Schnittbrettschale Standardtiefe 200mm
Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standard 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

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

Tischgerät mit eikigem Rahmen flächenbündig
Modèle de table, cadre rectangulaire affleurant avec plan de travail
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

5 Rechteckiger Frontrahmen
Cadre frontal rectangulaire
Rectangular front frame

* Schnittbrettschale Standardtiefe 200mm
Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standard 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

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

Tischgerät mit abgeschrägtem Rahmen überstehend
Modèle de table avec cadre biaisé, encastré
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

4 Abgeschrägter Frontrahmen
Cadre frontal biaisé
Slanted front frame

* Schnittbrettschale Standardtiefe 200mm
Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standard 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

Achtung Belüftung!
Für spezielle Anforderungen an bauseitiges 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
Attention aération!
For special instructions for the design of substructure see plan for installation indicated in confirmation of order

Tischgerät mit eikigem Rahmen flächenbündig
Modèle de table, cadre rectangulaire affleurant avec plan de travail
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

5 Rechteckiger Frontrahmen
Cadre frontal rectangulaire
Rectangular front frame

* Schnittbrettschale Standardtiefe 200mm
Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standard 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

Achtung Belüftung!
Für spezielle Anforderungen an bauseitiges Einbaumöbel siehe den in der Auftragsbestätigung erwähnten Installationsplan.
Attention aération!
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Attention aération!
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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.

Kabelaussgangspositionen
Sortie du câble
Cable outlet- positions

A rechts/à droite/ right side + F links/à gauche/ left side
Kabelaussgang 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
Kabelaussgang nach unten
Sortie du câble en bas
Cable outlet below

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

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

Ausschnitte in Arbeitsflächen
Découpes 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 aération!

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

Einzelgeräte
Appareils individuels
Single units

CULINARIO 2x GN 1/1

CULINARIO 3x GN 1/1

CULINARIO 4x GN 1/1

CULINARIO 5x GN 1/1

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

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

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)

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

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

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

Lieferbare Standardgrößen
Grandeurs standards en vente
Available standard sizes

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

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 speziell (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.1A)
 Für Aufbauvarianten 1A - 5A siehe Zeichnung Nr. 17-M-03-016-10B Änderungen vorbehalten.

Rahmenform: 4 Abgeschrägter Frontrahmen für Tischmodelle versenkt eingebaut
 5 Rechteckiger Frontrahmen für flächenbündigen Einbau

Wasserablauf: Für Geräte mit Wasserablauf: Festanschluss an das bauseitige Abwassernetz sowie den möglichen Anschlusspositionen siehe Installationszeichnung 17-M-08-193-00, Änderungen vorbehalten

Belüftung: Für Geräte, die in eine geschlossene Nische eingebaut werden, sind an bauseitigem Einbaumöbel besondere konstruktive Massnahmen vorzunehmen. Die dazu nötigen Informationen befinden sich auf dem speziellen Installationsplan 17-M-08-190-00, Änderungen vorbehalten.

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

Partie supérieure: Les plans d'installation sont indépendants de la forme (Dessiné Var.1A)
 Pour formes et dimensions des Variantes 1A-5A voir dessin 17-M-03-016-10B, modifications réservées.

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

Écoulement d'eau: Pour appareils avec écoulements d'eau, connexion fixe au réseau d'eau usées et les positions des raccordements possibles voir dessin 17-M-08-193-00, modifications réservées.

Aération: Pour appareils encastrés dans des niches fermées les meubles sont à construire selon plan d'installation 17-M-08-190-00, modifications réservées.

Étagage: Pour éviter le fléchissement des appareils (Poids voir tableau en bas)
 Pour positions des étagages voir dessin à gauche en haut)
 1 Étagage sur toute la longueur d'appareil (à procurer par le client)
 2 Positions d'étagage (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.1A-5A see drawing no.17-M-03-016-10B. (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-08-193-00. (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-08-190-00. (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)
 1 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	
	GN 2 / 1	GN 3 / 1	GN 4 / 1	GN 5 / 1	GN 4 / 1	GN 5 / 1	GN 6 / 1	GN 6 / 1
Grösse/ Grandeur/ Size					2+2	2+3 / 3+2	2+4 / 4+2 / 3+3	2+2+2
Elektrischer Anschluss Connection électrique Electrical connection	230VAC NPE	230/400VAC NPE / 2 NPE	400VAC 2 NPE		400VAC 3 NPE			
	2050 W	3050 W	4050 W	5050 W	4050 W	5050 W	6050 W	
	9 A	13.4 A / 9 A			9 A			
Kabel/ Câble/ Cable	ca. 3 m							
Stecker/ Fiche/ Plug CH	T 12				T 15			
EU	Schuko				CEE 16			
GB/IR	without plug							
Gewicht/ Poids/ Weight	120 kg	170 kg	220 kg	270 kg	230 kg	280 kg	330 kg	340 kg
Dimensionen L 1	770mm	1100mm	1450mm	1790mm	1495mm	1835mm	2175mm	2220mm
Dimensions L 2	750mm	1090mm	1430mm	1770mm	1475mm	1815mm	2155mm	2200mm
Dimensions L 3	775mm	1155mm	1455mm	1795mm	1500mm	1840mm	2180mm	2225mm
T 1	0 - 185mm max.							
T 2	0 - 235mm max.							
T 3	200mm							
T 4	240mm							

Culinario Master + (Easy)

Einbauvorschriften
Instructions d'installation
Installation instructions

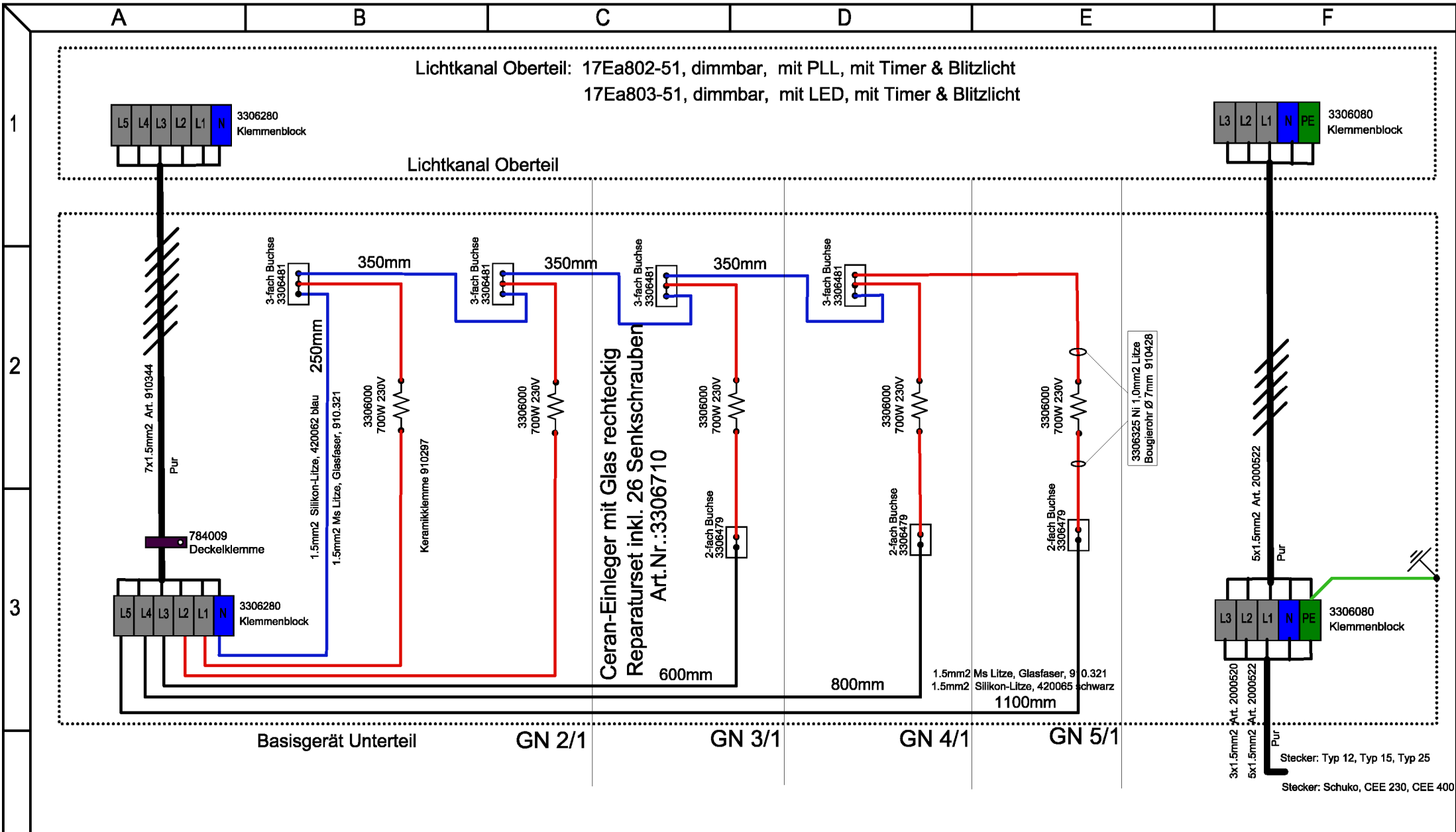
Ers. durch:
 Ers. für:
 Komm.
 Gezeich. Gerhard 11.06.2008
 Geprüft:
 Masstab Blatt 1
 : von 1

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

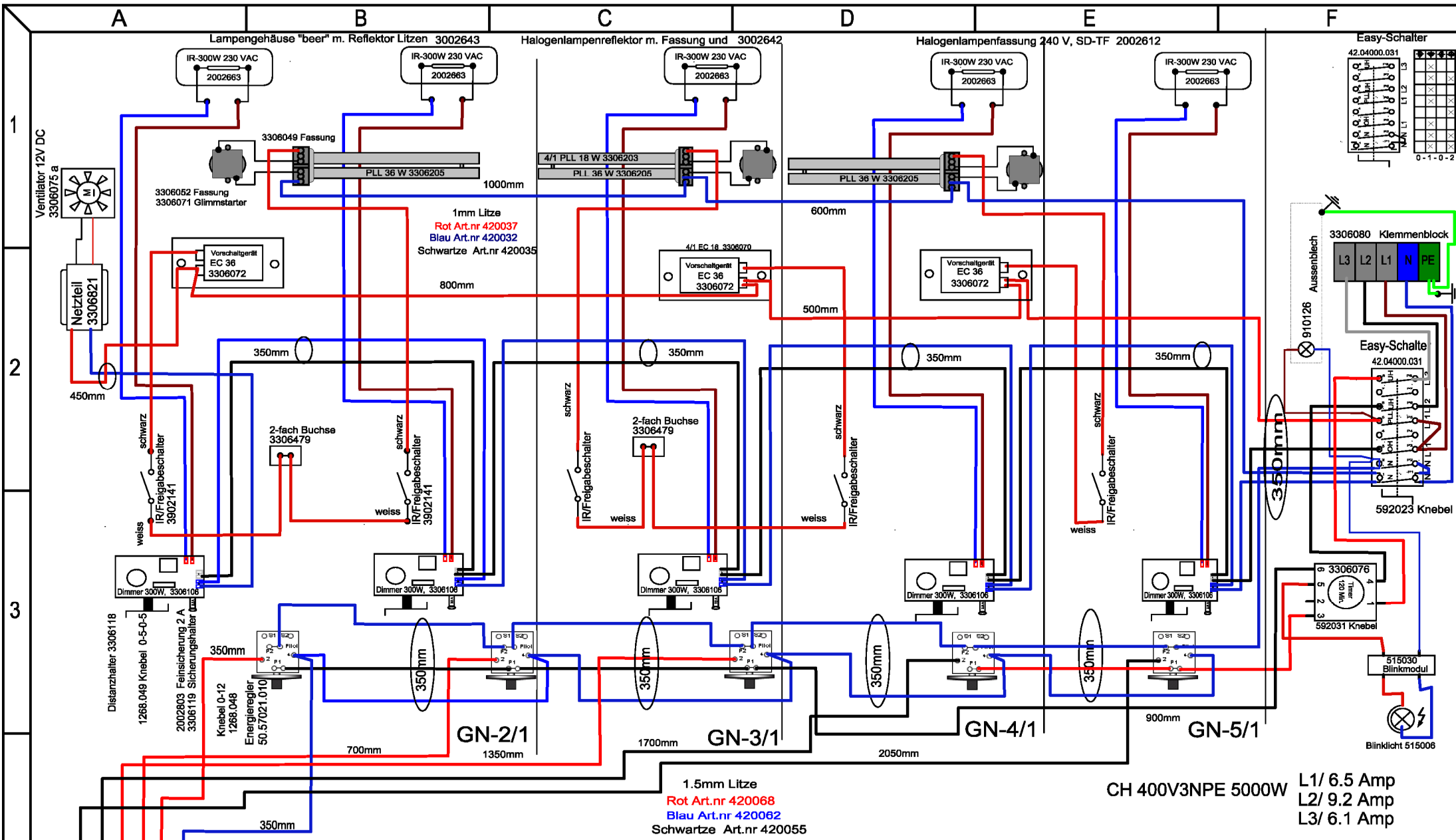
17-M-08-191-00

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



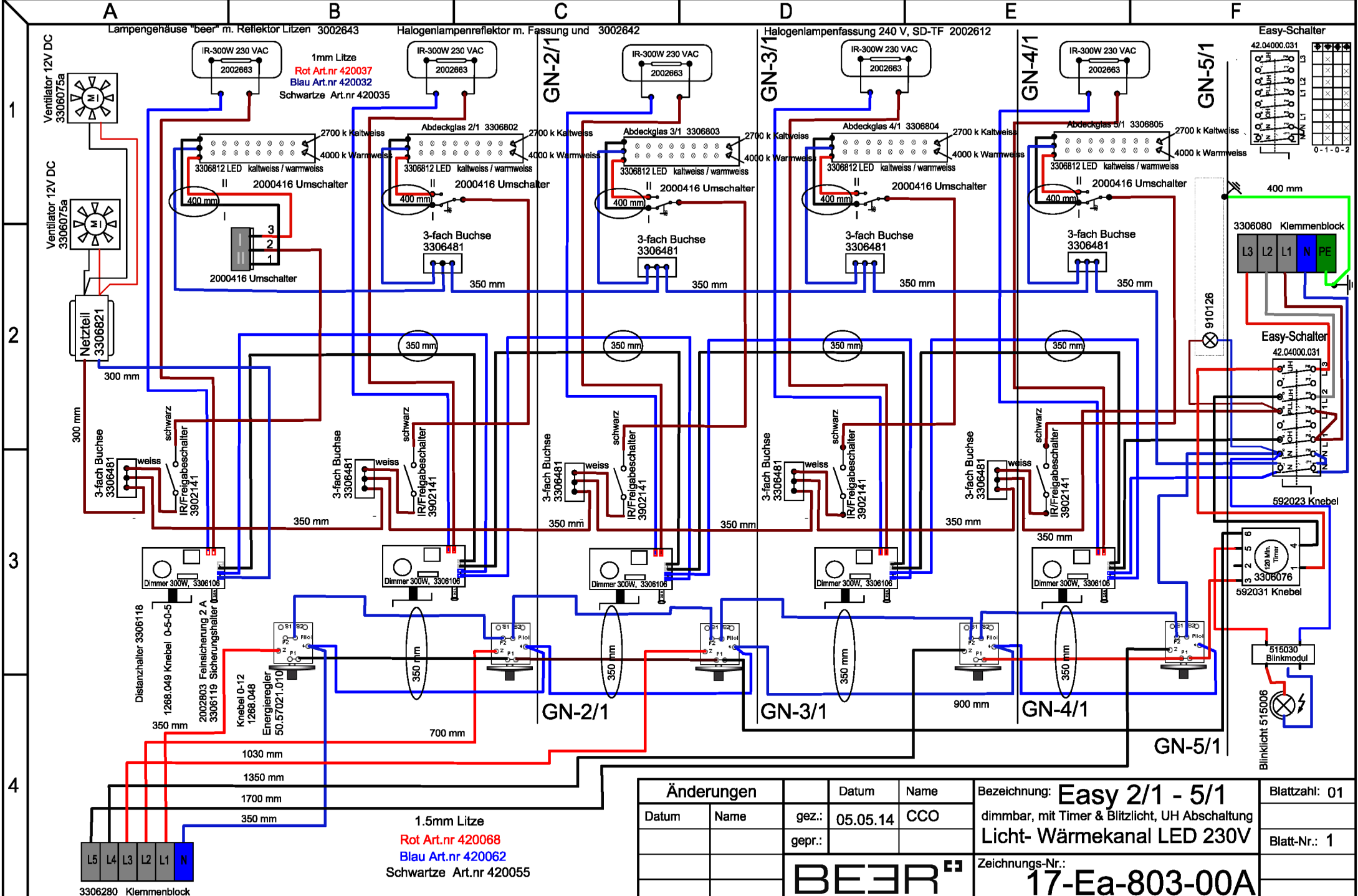
Änderungen		Datum	Name	Bezeichnung: Easy 2/1 - 5/1	Blattzahl: 01
Datum	Name	gez.: 08.07.13	CCO		Basisgerät mit Unterhitze
		gepr.:		Zeichnungs-Nr.: 17-Ea-800-01A	





1mm Litze		1.5mm Litze	
Rot Art.nr 420037	2100mm	Rot Art.nr 420068	2430mm
Blau Art.nr 420032	5200mm	Blau Art.nr 420062	3500mm
Schwarze Art.nr 420035	3500mm	Schwarze Art.nr 420065	4650mm

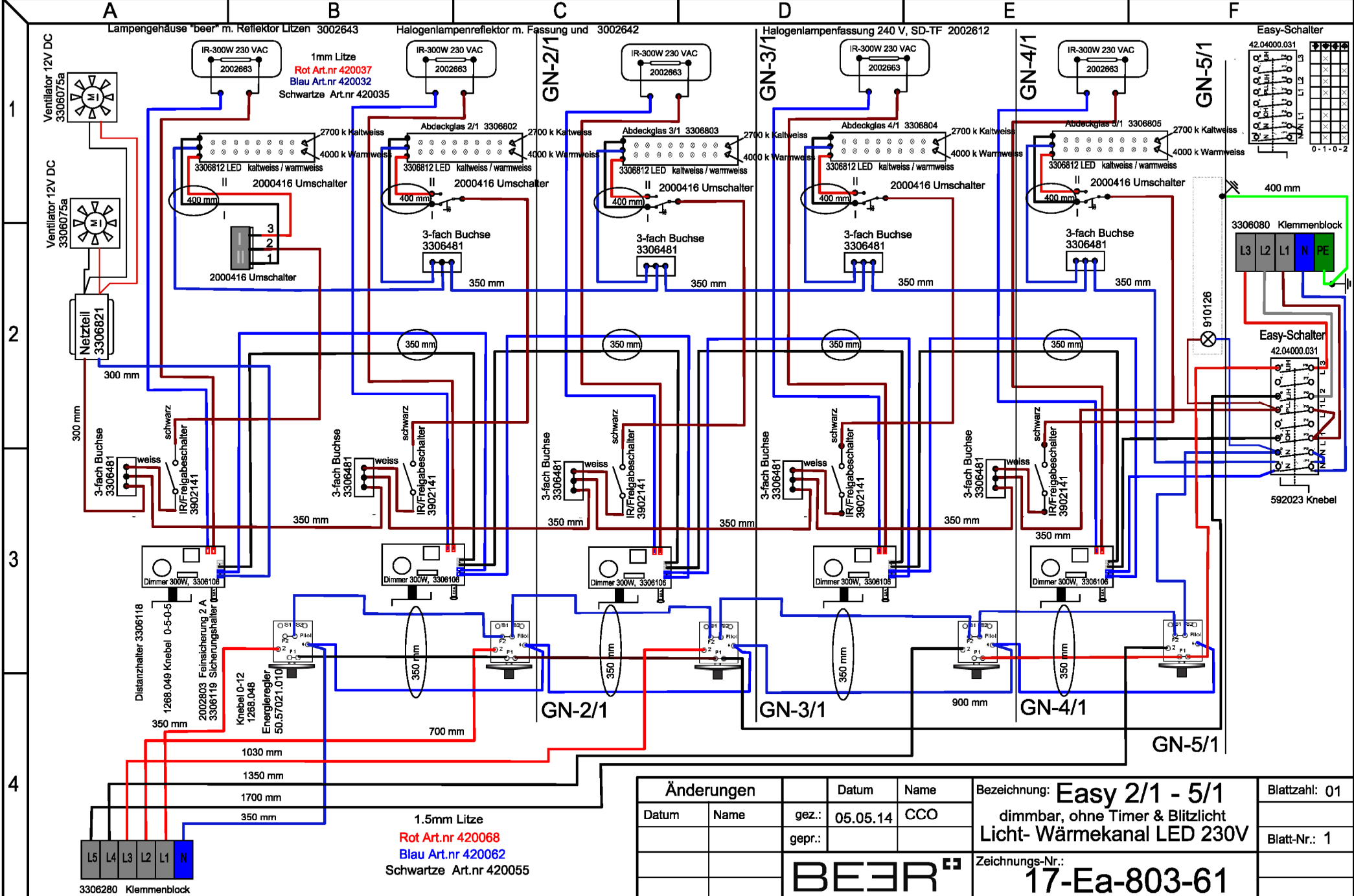
Änderungen		Datum	Name	Bezeichnung: Easy 2/1 - 5/1	Blattzahl: 01
Datum	Name	gez.: 28.7.13	CCO	dimmbar, mit Timer & Blitzlicht UH Abschaltung	Blatt-Nr.: 1
		gepr.:		Licht- Wärmekanal PLL	
BEER				Zeichnungs-Nr.: 17-Ea-802-51	



Änderungen		Datum	Name	Bezeichnung: Easy 2/1 - 5/1	Blattzahl: 01
Datum	Name	gez.: 05.05.14	CCO	dimmbar, mit Timer & Blitzlicht, UH Abschaltung	Blatt-Nr.: 1
		gepr.:		Licht- Wärmekanal LED 230V	
BEER				Zeichnungs-Nr.: 17-Ea-803-00A	

1mm Litze		1.5mm Litze	
Rot Art.nr 420037	3800mm	Rot Art.nr 420068	2430mm
Blau Art.nr 420032	5200mm	Blau Art.nr 420062	3500mm
Schwartz Art.nr 420035	3500mm	Schwartz Art.nr 420065	4650mm

CH 400V3NPE 5000W
 L1/ 6.5 Amp
 L2/ 9.2 Amp
 L3/ 6.1 Amp



1mm Litze		1.5mm Litze	
Rot Art.nr 420037	3800mm	Rot Art.nr 420068	2430mm
Blau Art.nr 420032	5200mm	Blau Art.nr 420062	3500mm
Schwartz Art.nr 420035	3500mm	Schwartz Art.nr 420065	4650mm

Änderungen			Datum	Name	Bezeichnung: Easy 2/1 - 5/1 dimmbar, ohne Timer & Blitzlicht Licht- Wärmekanal LED 230V	Blattzahl: 01
Datum	Name	gez.:	05.05.14	CCO		Blatt-Nr.: 1
BEER					Zeichnungs-Nr.: 17-Ea-803-61	

CH 400V3NPE 5000W
 L1/ 6.5 Amp
 L2/ 9.2 Amp
 L3/ 6.1 Amp

