



Uno Top Hot

Uno Top Hot - the compact cabinet system

Professional food presentation

Uno Top Hot ingeniously combines innovative design and intelligent technology, focusing on the essentials. The flexible system is ideally suited for all-day use in takeaway, bakery, butcher shop, petrol station or kiosk - integrating smoothly into the sales front.

Bakery products, deep-fried or breaded products, meat products and much more - the dishes are presented fresh and in optimal light all day long. The various inserts readily and flexibly adapt to suit your food selection. With just a few deft adjustments, Uno Top Hot can be converted from self-service into a manned sales station (optional with parking rail to secure the front glass below the cabinet).

Further advantages

- ❑ 4 climate zones per GN field for different types of food: hot-dry, hot-steamy, neutral or cold with crush ice
- ❑ Flexible integration into your all-day concept
- ❑ Individually controlled top heat and heat from below for each GN field
- ❑ Innovative design and intelligent technology
- ❑ Large variety of inserts for flexible adaption to varying food selections - from breakfast to dinner
- ❑ Portable systems for use anywhere
- ❑ Cutting-board available
- ❑ Inserting mirror could be secured completely into the cutting-board console
- ❑ Optionally available with paint colour finish to match your colour concept
- ❑ Optional water refill prompting incl. buzzer
- ❑ **Now** also available as GN 3/1-40



Uno Top Hot

For each the appropriate format

Uno Top Hot GN 1/1

- Attractive, space-saving cabinet, GN format lengthwise
- Available with straight or curved glass covers to suit your needs

Uno Top Hot Q

- Small casing depth saves space, transverse format
- Perfect accessibility

Uno Top Hot GN 2/1

- Attractive, space-saving cabinet, Gastronorm 2/1 format
- Possibility of two different climates

Specifications

Models	Pictures	Inserts of	Dimensions in mm (W x D x H)	Weight	Voltage	Max. nominal current	Power	Plug
Uno Top Hot GN 1/1-40 Curved version		GN inserts to max. depth of 40 mm	398 x 584/784 x 556	35 kg	230 V	4.4 A	1,0	Type 12/Schuko
Uno Top Hot GN 1/1-40 Straight version		GN inserts to max. depth of 40 mm	398 x 584/784 x 554	35 kg	230 V	4.4 A	1,0	Type 12/Schuko
Uno Top Hot GN 1/1-100 Curved version		GN inserts to max. depth of 100 mm	398 x 584/784 x 615	37 kg	230 V	4.4 A	1,0	Type 12/Schuko
Uno Top Hot GN 1/1-100 Straight version		GN inserts to max. depth of 100 mm	398 x 584/784 x 614	37 kg	230 V	4.4 A	1,0	Type 12/Schuko
Uno Top Hot Q-40 Straight version		GN inserts to max. depth of 40 mm	598 x 378 x 552	35 kg	230 V	4.4 A	1,0	Type 12/Schuko
Uno Top Hot GN 2/1-40 Straight version		GN inserts to max. depth of 40 mm	738 x 584/784 x 552	65 kg	230 V	8.7 A	2,0	Type 12/Schuko
Uno Top Hot GN 3/1-40 Straight version		GN inserts to max. depth of 40 mm	1078 x 584/784 x 552	approx. 90 kg	400/230 V	9.1/13.2 A	3,0	Type 15/23 or Schuko

Food perfectly presented **BEER**

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