



Beer Hot Cube – self serviced

Attractive self-service food dispensing showcase for the food to go area

Slim design with optimum use of space

Full of variety, state of the art design: the new Hot Cube series. Designed for maximum turnover at the point of sale, the new extremely filigree showcase for self-service sales requires only a minimum of table space and stages your products in perfection.

Individually adjustable temperatures for each display level allow maximum flexibility for presenting a variety of products. As you expect from Beer Grill, the dishes on each shelf are attractively illuminated and maintain their core temperature for prolonged periods. The classy design with large glass panes enables an optimum overview of all the dishes to lure your customers.

With its compact construction, the system ideally adapts to concepts directly at the sales front in take away, bakery, butcher shop, petrol station or kiosk areas. The Hot Cube showcase is available in various sizes with a different number of display levels.

Some Advantages

- ❑ Compact, plug-in tabletop appliance
- ❑ Classy high-quality stainless steel and glass design
- ❑ Sales-enhancing lighting for your food selection
- ❑ Continuously adjustable hotplate service temperature from 30° to 95° C (86° to 203° F)
- ❑ Guaranteed equal temperature on the whole surface
- ❑ Enhanced merchandise pressure from mirrored rear door
- ❑ Heat support from above from powerful infrared radiators
- ❑ Temperature individually adjustable for each level
- ❑ Easy to clean surfaces
- ❑ Simple operation
- ❑ Fulfills hygiene standards with sneeze shield
- ❑ Wing door on rear side
- ❑ Rear-side wing door
- ❑ Available as single, double or triple unit in GN 1/2 and GN 2/1 sizes
- ❑ **NEW! in size GN 1/1**

Food perfectly presented

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Beer Hot Cube – self serviced



Hot Cube Series GN 1/1



Hot Cube GN 1/1 Duplex

Specifications

Model	Number of levels	Active surface	Dimensions in mm (W x D x H)	Power	Voltage	Max. nominal current	Plug
GN 1/1 Simplex	1	1x 1/1 GN	388 x 683 x 367	490 W	230 V	2.1 A	Type 12 / Schuko
GN 1/1crossways, Simplex	1	1x 1/1 GN	535 x 328 x 260	490 W	230 V	2.2 A	Type 12 / Schuko
GN 1/1 Duplex	2	2x 1/1 GN	388 x 683 x 685	980 W	230 V	4.3 A	Type 12 / Schuko
GN 1/1 Triplex	3	3x 1/1 GN	388 x 683 x 1003	1470 W	230 V	6.4 A	Type 12 / Schuko
GN 2/1 Simplex	1	1x 2/1 GN	713 x 683 x 367	870 W	230 V	3.8 A	Type 12 / Schuko
GN 2/1 Duplex	2	2x 2/1 GN	713 x 683 x 685	1740 W	230 V	7.6 A	Type 12 / Schuko
GN 2/1 Triplex	3	3x 2/1 GN	713 x 683 x 1003	2610 W	400 / 230 V	7.4 / 11.4 A	Type 15 / Schuko



Beer Hot Cube – serviced

Attractive food dispensing showcase — serviced for the food to go area

Slim design with optimum use of space

Full of variety, state of the art design: the new Hot Cube series. Designed for maximum turnover at the point of sale, the new extremely filigree showcase for serviced sales requires only a minimum of table space and stages your products in perfection.

Individually adjustable temperatures for each display level allow maximum flexibility for presenting a variety of products. As you expect from Beer Grill, the dishes on each shelf are attractively illuminated and maintain their core temperature for prolonged periods. The classy design with large glass panes enables an optimum overview of all the dishes to lure your customers.

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- ❑ Simple operation
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- ❑ Rear-side wing door
- ❑ Available as single, double or triple unit in GN 1/2 and GN 2/1 sizes
- ❑ **NEW! in size GN 1/1**



Beer Hot Cube – serviced



Hot Cube GN 1/1 Duplex



Hot Cube GN 2/1 Duplex

Specifications

Model	Number of levels	Active surface	Dimensions in mm (W x D x H)	Power	Voltage	Max. nominal current	Plug
GN 1/1 Simplex	1	1x 1/1 GN	388 x 683 x 367	490 W	230 V	2.1 A	Type 12 / Schuko
GN 1/1crossways, Simplex	1	1x 1/1 GN	535 x 328 x 260	490 W	230 V	2.2 A	Type 12 / Schuko
GN 1/1 Duplex	2	2x 1/1 GN	388 x 683 x 685	980 W	230 V	4.3 A	Type 12 / Schuko
GN 1/1 Triplex	3	3x 1/1 GN	388 x 683 x 1003	1470 W	230 V	6.4 A	Type 12 / Schuko
GN 2/1 Simplex	1	1x 2/1 GN	713 x 683 x 367	870 W	230 V	3.8 A	Type 12 / Schuko
GN 2/1 Duplex	2	2x 2/1 GN	713 x 683 x 685	1740 W	230 V	7.6 A	Type 12 / Schuko
GN 2/1 Triplex	3	3x 2/1 GN	713 x 683 x 1003	2610 W	400 / 230 V	7.4 / 11.4 A	Type 15 / Schuko



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 readably 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 (optical)



Uno Top Hot

For each the appropriate format

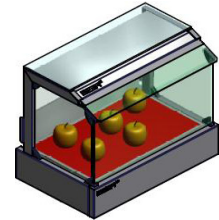
Uno Top Hot GN 1/1

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



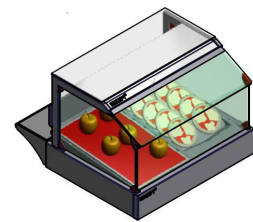
Uno Top Hot Q

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



Uno Top Hot GN 2/1-40

- 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 type
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

Food perfectly presented **BEER**

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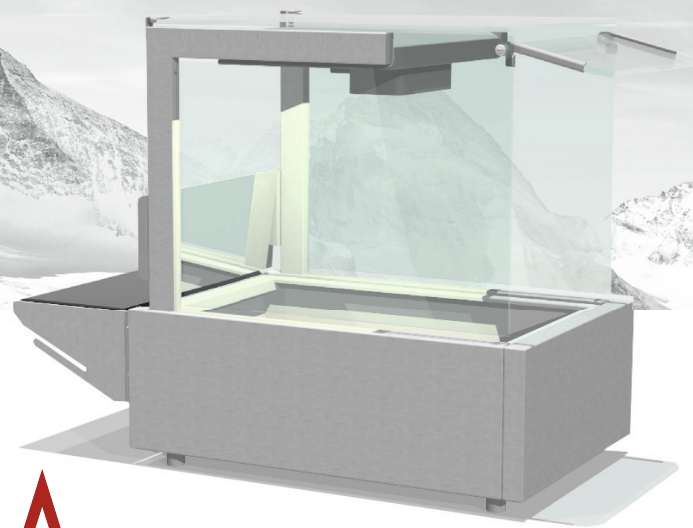
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Food perfectly presented

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QUADRO HOT

Practical and good in a square design – the perfect solution for hot food



The flexible solution for your food presentation

Experience the perfect combination of appealing design and intelligent technology with the Quadro Hot food dispensing showcase. Present your warm convenience food in the best quality and light, any time of day. With individually controllable upper and lower heat for each GN tray and four different climate settings, the Quadro Hot allows for targeted and flexible food presentation.

The sales-promoting LED lighting makes your food even more appetizing, and the compact design allows flexible integration into any daily concept. The clear and targeted controls ensure easy operation, and the optional self-service function offers your customers an additional experience.

The Quadro Hot food dispensing showcase – your perfect solution for take-away, bakery, butchery, petrol station, or kiosk areas directly at the sales front.

Your benefits

- ❑ Set top and bottom heat individually for each GN field
- ❑ Portable system for use anywhere
- ❑ Flexible integration into your daily routine
- ❑ Compact food showcase for smallest sales areas
- ❑ The add-on mirror can be stowed in the cutting-board console
- ❑ 4 types of climate for each GN field to suit various food selections: warm & dry, warm & humid/steamy, neutral or on crushed ice
- ❑ Optionally available with cutting board
- ❑ Optional colour finish to suit your colour scheme
- ❑ Optional water replenishing reminder incl. buzzer
- ❑ Wide selection of accessories to suit varying food selections, from breakfast to evening snacks





QUADRO HOT

Practical and good in a square design

Technical data

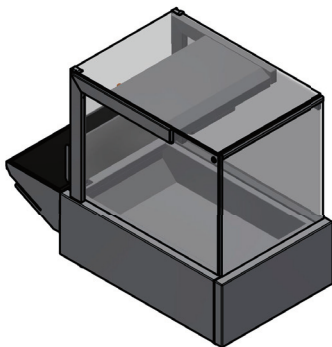
Quadro Hot – tabletop model

Size	Image	Inserts of	Dimensions mm (W x D* x H)	Glass structure type	Connection values	Plug
GN 1/1-40		GN inserts to max. depth of 40 mm	398 x 584/784 x 552	square	230 V / 1000 W / 4.4 A	type 12 / Schuko
GN 1/1-100		GN inserts to max. depth of 100 mm	398 x 584/784 x 612	square	230 V / 1000 W / 4.4 A	type 12 / Schuko
GN 2/1-40		GN inserts to max. depth of 40 mm	738 x 584/784 x 552	square	230 V / 2000 W / 8.7 A	type 12 / Schuko
GN 2/1-100		GN inserts to max. depth of 100 mm	738 x 584/784 x 612	square	230 V / 2000 W / 8.7 A	type 12 / Schuko

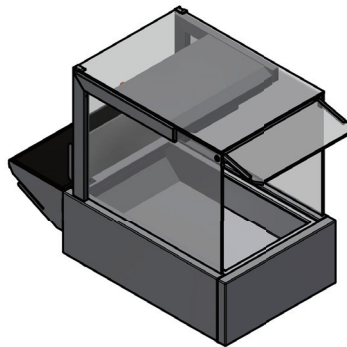
*Dimensions without/with cutting board on operator side

Quadro Hot GN 2/1, two different climates are possible

with front glass



with cough protection



The basic unit price includes either a front glass or a cough protection. Please specify the desired option when ordering.

Food perfectly presented

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NEW
IN OUR
COLLECTION

 Uno Wall

Uno Wall – the compact self-service display unit for wall positioning

Professional food presentation

Uno Wall is the newest device from the production lines of Beer Grill. This display unit combines innovative design with sophisticated technology. The result is a compact self-service display unit which was explicitly designed for the "wall position". Thanks to the four climate zones per GN area, it can be used perfectly and flexibly throughout the day for different food offerings.

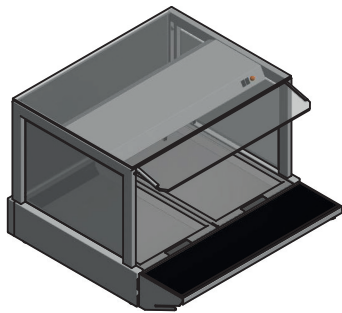
Using a rotary switch, the temperatures can be set individually for each GN unit. Whether it is bakery products, deep-fried or breaded products, meat, vegetables, pasta and much more – the manual control with separately adjustable bottom- and top heat, as well as the LED light, allow you to keep your food fresh for as long as possible and to present it looking its best at any time of day.

Further advantages

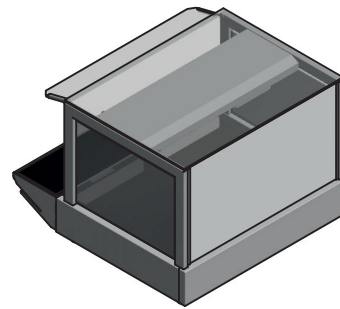
- ❑ 4 climate zones per GN field for different types of food: Hot-dry, hot-steamy, neutral or cold with crushed ice
- ❑ Specially developed for wall positioning
- ❑ Flexible integration into your all-day concept
- ❑ Individually controlled top heat and heat from below for each GN field
- ❑ Innovative design and intelligent technology
- ❑ Large variety of inserts for flexible adaption to varying food selections
- ❑ Compact display case for even the smallest display spaces
- ❑ Optional water refill prompting
- ❑ Optionally available with paint colour finish to match your colour concept

Food perfectly presented

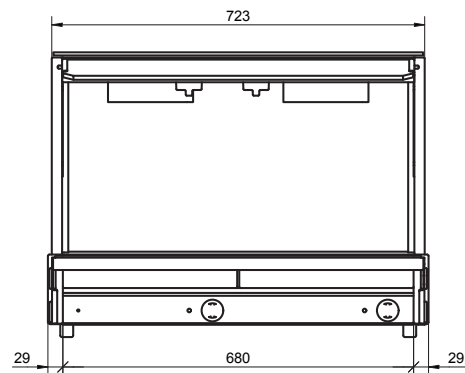
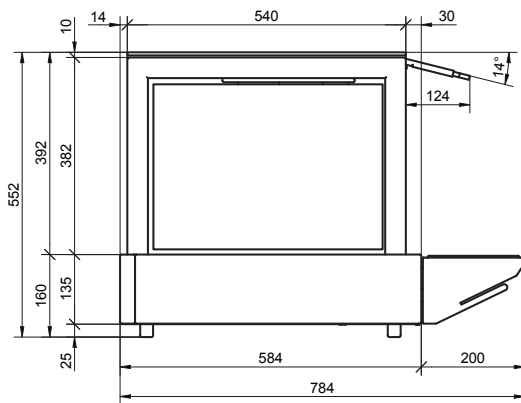
BEER 



Customer side



Fixed rear panel with mirror



Technical specifications

Model	Inserts of	Dimensions W x D x H (mm)	Electrical connection	Max. nominal current	Electrical power	Plug
Uno Wall GN 2/1-40	GN inserts to max. depth of 40 mm	738 x 784* x 552	230 V, 1N	8.7 A	2,0	Type 12/Schuko

* Dimensions including cutting board device



New with
**refrigerant
R600a**



Uno Top Cold

Uno Top Cold - the World's Most Compact Refrigerated Showcase System

Professional Presentation of your Chilled Food

Uno Top Cold ingeniously combines innovative design and intelligent technology, focusing on the essentials. Due to its compact design, the system ideally and flexibly adapts to your concepts for the sales front in take-away, bakery, butcher shop, service station or kiosk deployment.

Pastries, breakfast products, desserts, snacks and a lot more - your refrigerated food is presented fresh and at its best at any time of day. Uno Top Cold's flat display surface is suitable for almost any kind of food.

Your Advantages:

- ❑ Extremely compact plug-in unit
- ❑ Gentle air veil refrigeration with circulating air ventilation system
- ❑ Temperature range +2°C / +8°C
- ❑ Individual control of cooling temperature
- ❑ Innovative design and intelligent technology
- ❑ Flexible integration into your all-day concept
- ❑ Portable systems for use anywhere
- ❑ Sales-enhancing illumination of the presented foods
- ❑ Ideally combinable with Uno Top Hot
- ❑ Also available with curved glass case

Food perfectly presented

BEER



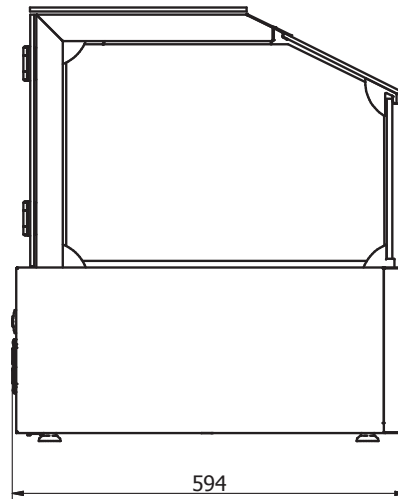
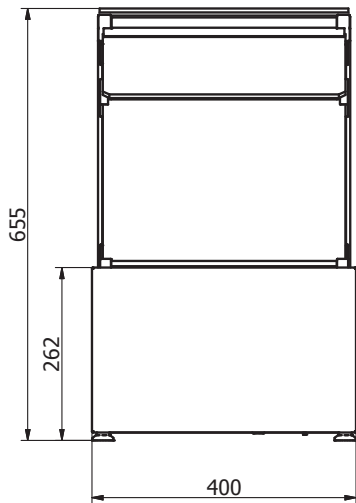
Uno Top Cold



Side view



Rear view with open cabinet door and control panel

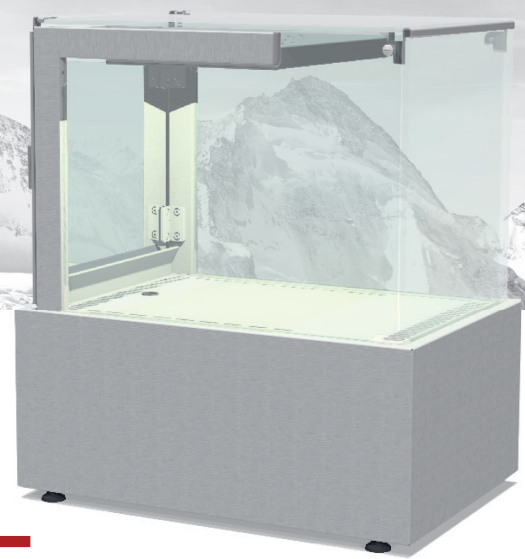


Specifications

Model	Picture	Temperature range	Dimensions in mm (W x D x H)	Weight	Voltage	Max. nominal current	Plug type
Uno Top Cold GN 1/1		+2 °C to +8 °C	400 x 594 x 655	40 kg	230 V	1.1 A	Typ 12/ Schuko

Food perfectly presented

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QUADRO COLD

Cool innovation for your enjoyment



The ultimate solution for your chilled delicacies

This compact food showcase is not only an eye-catcher but also extremely versatile. Whether it's tempting pastries, delicious breakfast items, enticing desserts – the Quadro Cold offers the perfect presentation platform for your culinary creations.

Thanks to its slim and compact design, it effortlessly fits into any gastronomic environment without compromising on product presentation.

Variety and enjoyment on the plates

This food dispensing showcase also ensures maximum durability and optimal product quality. With gentle air curtain cooling through the innovative air circulation ventilation system, the temperature remains constant between +2 °C and +8 °C. This keeps your products fresh, appetising, and perfectly chilled.

Another advantage of the Quadro Cold is its flexible integration into your daily concept. Whether you want to offer snacks, salads, or other chilled products – this showcase is the ideal solution. You can adjust your offerings at any time and provide your customers with a diverse selection.

Your benefits

- ❑ Gentle air curtain cooling through innovative recirculating air ventilation system
- ❑ Temperature range +2 °C / +8 °C
- ❑ Individually controllable cooling temperature
- ❑ Sales-promoting lighting thanks to powerful LED lighting
- ❑ Slim and compact design
- ❑ Maximum durability and optimum product quality
- ❑ Flexible integration into your daily concept
- ❑ Enables a versatile food offer
- ❑ Designed for smallest footprints
- ❑ Excellent in combination with Quadro Hot






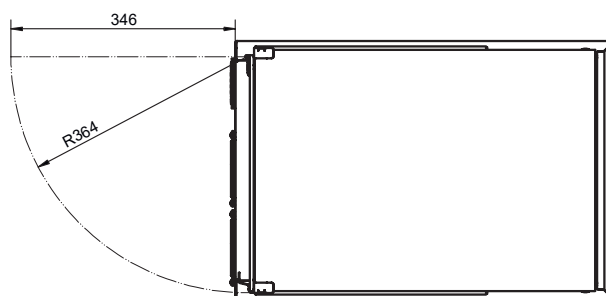
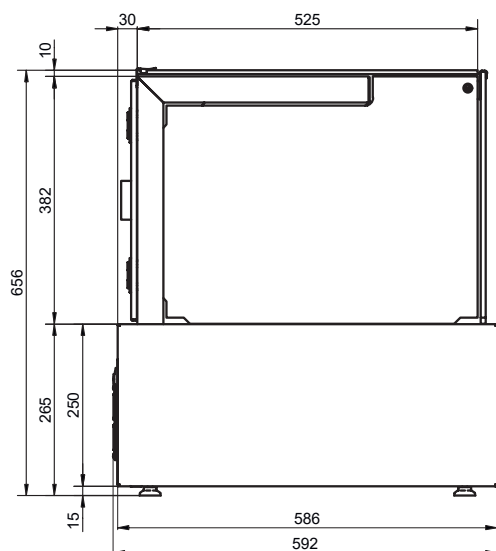
QUADRO COLD

Cool innovation for your enjoyment

Technical data

Quadro Cold – tabletop model with front glass and rear door

Size	Image	Dimensions mm (W x D x H)	Glass structure type	Connection values	Plug
GN 1/1		400 x 592 x 656	square	230 V / 290 W / 1.3 A	type 12 / Schuko



Food perfectly presented **BEER** 

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Uno Compact

Uno Compact - the handy way to keep your food hot and cold

Uno Compact - the climate-control system that takes up very little space

You can have your hot and cold meals presented at the right temperature, with the right moisture content and in a way that promotes sales with the space-saving Uno Compact. The Uno Compact which is extremely handy and which can be used as a mobile unit offers four climate-control variants. You can thus present your meals hot-steamed, hot and dry, neutral or contact-cold on crushed ice and you can always give your meals the best possible temperature and moisture content.

Accessories for even greater flexibility

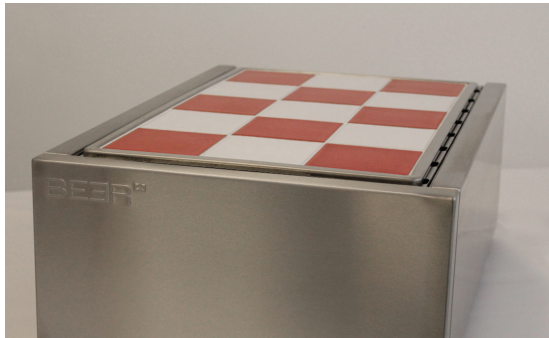
Uno Compact is a real quick-change artist with its inserts made of stainless steel serving to accommodate various presentation surfaces. From the BBQ platter through practical ceramic or glass hotplates to the wok insert - your meals can be presented in a varied way and always attractively using the versatile range of accessories.

Benefits for you

- Tried-and-tested Culinario technology on a very small scale indeed as GN 1/1
- 4 climate-control zones - hot-steamed, hot and dry, neutral or cold on crushed ice
- Optimal for mobile use thanks to its compact size
- Practical range of accessories available
- Optimum energy budget with only 700 W per unit
- Optionally available with paint colour finish to match your colour concept
- Also ideal for combined use with Solaris-design light/heat bridge



Uno Compact



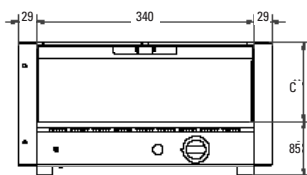
Practical accessory: ceramic hotplate



Uno Compact combined with Solaris-design light/heat bridge

Données techniques Uno Compact

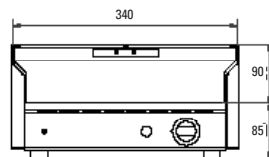
Models	Article	Dimensions mm (W x D x H)	GN basin insert (max. height)	Insert plates (format)	Voltage	Power	Max. nominal current	Plug
Uno Compact 150	3307 011	398 x 584 x 250	150 mm	GN 1/1	230 V	700 W	3.1 A	Type 12 / Schuko
Uno Compact 100	3307 001	398 x 584 x 210	100 mm	GN 1/1	230 V	700 W	3.1 A	Type 12 / Schuko
Uno Compact 65	3307 031	345 x 575 x 175	65 mm	GN 1/1	230 V	700 W	3.1 A	Type 12 / Schuko



Uno Compact 100 / Uno Compact 150

Uno Compact 100 = C = 125 mm

Uno Compact 150 = C = 165 mm



Uno Compact 65



Solaris



Solaris - Design Light/Heat Bridge for perfectly-presented dishes

Flexibility and variety

Use of the modern Solaris light/heat bridge ensures perfect illumination of your dishes on offer and heat from above. This combines innovative design and the highest quality with top-quality materials and pioneering technology.

Diverse deployment and combination possibilities

Solaris can be deployed to save space independent of the presentation area and structural circumstances. It can be individually used in combination with hotplates, mobile table devices and also in combination with built-in devices. The many combination possibilities of light and heat provide optimal illumination of your culinary skills.

Your benefits

- Heat radiation from above with high-performance infrared radiators
- Warming light dimmable (option)
- Perfect presentation with powerful LED lighting
- Modern design
- Diverse deployment options
- Swift erection or simple assembly thanks to numerous supports and assembly fixtures
- Double or single channels with various equipment depending upon use and requirement
- Hygiene requirements fulfilled by breath protection
- Large selection of standard sizes, special sizes to suit customers' requirements available on request
- With optional coat of paint to match your colour concept
- Warm- and neutral light with anti-splinter cover

Food perfectly presented

BEER



Solaris - perfectly suitable for every concept

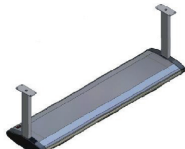


The range

- Solaris with individual or double channel (only neutral light, only warming light or both in combination)
- Various supports and consoles for table-top, ceiling or wall fitting
- Supports and consoles in right-angled tube (right-angled tube; adjustable for height or fixed)
- As plug-in device (T12 or Schuko plug) or fixed connection
- Breath protection in ESG safety glass on guest's side or both sides
- Divider shelf to suit Solaris individual or double channel
- Colour painting to customers' requirements
- Diverse standard sizes with a length of 598 to 2128 mm, special lengths to suit customers' requirements upon request



Solaris for free-standing



Solaris for mounting on ceilings



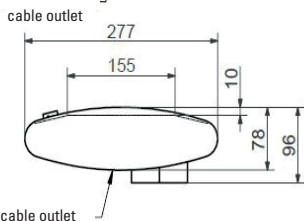
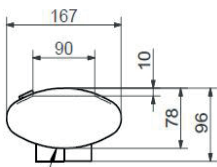
Solaris for table-top mounting



Solaris for wall-mounting



Solaris for mounting on the face side



Individual channel

- Individual channel with warming light (IR radiator 300 W per GN)
- Individual channel with neutral light (LED)
- One on/off switch each

Double channel

- Double channel with warming light or warming/neutral light with switching function
- Neutral light with on/off switch
- Warming light on/off switch or selectively with dimmer



Infrared Lighting/Heating Bridge

Optimum Warm Keeping and Illumination of Arranged Dishes

Warm Plates for Content Guests

Every chef has incurred the problem that, during rush hours, their service people may need some more time to bring the plates to the guests' tables – meaning that the carefully arranged dishes are delayed at the pass for a few moments before they can be served to the guests.

To ensure that every guest gets their dish warm and at its best in order to enjoy the chef's culinary art regardless of heavy traffic at the pass, Beer Grill have developed the infrared lighting/heating bridge that keeps plates with arranged food warm in an optimum way. Matching lighting channels are also available, providing optimum illumination that can be of great advantage when arranging food on the plates.

The infrared lighting/heating bridge is available in single-row and double-row models in various sizes. The heat is generated by ceramic heating elements.

Further advantages

- ❑ Available in single- or double-row models for one or two plates in line
- ❑ A variety of channel lengths: 670 / 920 / 1,262 / 1,512 / 1,762 / 2,104 / 2,354 mm for 2 - 7 plates side by side
- ❑ Single-row versions with 800 / 1,200 / 1,600 / 2,000 / 2,400 / 2,800 or 3,200 watts
- ❑ Double-row versions with 1,000 / 1,500 / 2,000 / 2,500 / 3,000 / 3,500 or 4,000 watts
- ❑ Stainless steel housing
- ❑ Control by heat-proof revolving switch on the right- or left-hand side
- ❑ Protective guard below the heating elements
- ❑ Side panels prepared for the installation of accessories and consoles
- ❑ Independent controls for lighting and heating
- ❑ Wide range of dedicated accessories for installation and configuration
- ❑ The heating channel of the larger models is divided into up to three zones



Infrared Lighting/Heating Bridge

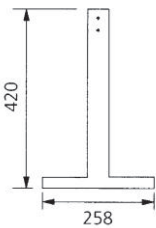


The range

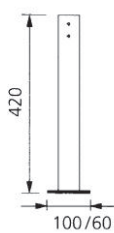
- Lighting/heating bridges in single- and double-row versions
- Various supports and consoles for installation above tables or suspended from ceilings or walls
- Range of standard sizes in lengths from 670 to 2354 mm
- Individual switching of lighting and heating by heat-proof revolving switch

Examples of console types and mounting brackets

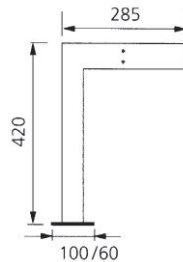
Standard console for non-fixed installation with central support



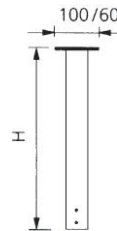
Standard console for fixed installation with central support



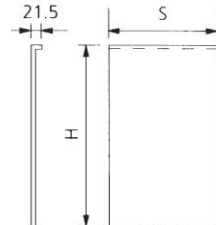
Standard console for fixed installation with rear support



Suspended console with central support



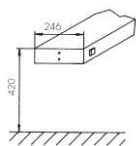
Bracket for suspended installation



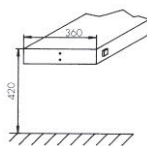
Please contact your sales partner for further details

Applications for heating bridges

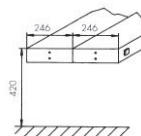
Single-row



Double-row



Double single-row



Food perfectly presented **BEER**

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WP 1/1 PRO



Flexible buffet solution for presenting your dishes and keeping them warm

Flexible and Simple Presentation and Temperature Holding

The Beer WP 1/1 PRO combines the advantages of the proven Beer hotplate with an efficient supporting IR radiator in the simplest possible way. The high-class tempered glass presentation surface is the base for keeping your dishes and beverages warm. Its even heat distribution across the whole glass surface combined with a powerful IR radiator maintains optimum food quality and provides sales-promoting illumination of the presented products.

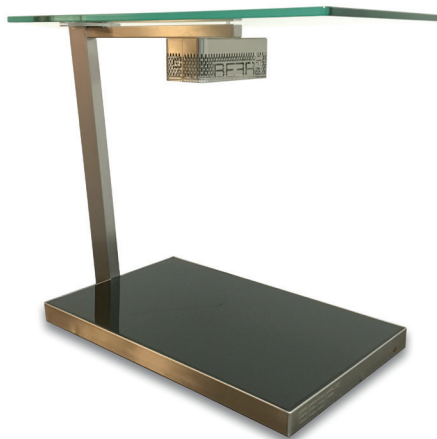
Due to its compact design, the flexible system is ideal for deployment at buffets as well as for solutions directly at the sales front. Its smart design allows seamless joining of multiple units in a row. WP 1/1 PRO is ideally suited for use in buffets and sales counters as well as catering.

Some Advantages

- ❑ Extremely compact plug-in tabletop appliance
- ❑ Slim modern stainless steel and glass design
- ❑ Sales-promoting lighting of the displayed products
- ❑ Continuously adjustable surface temperature, 30 - 90 °C
- ❑ Guaranteed even heat distribution
- ❑ Additional heat from above by powerful IR radiators
- ❑ Classy simple to clean black glass presentation surface
- ❑ Portable system for use anywhere
- ❑ Sturdy construction
- ❑ Ideal for buffets, sales counters and catering



WP 1/1 PRO



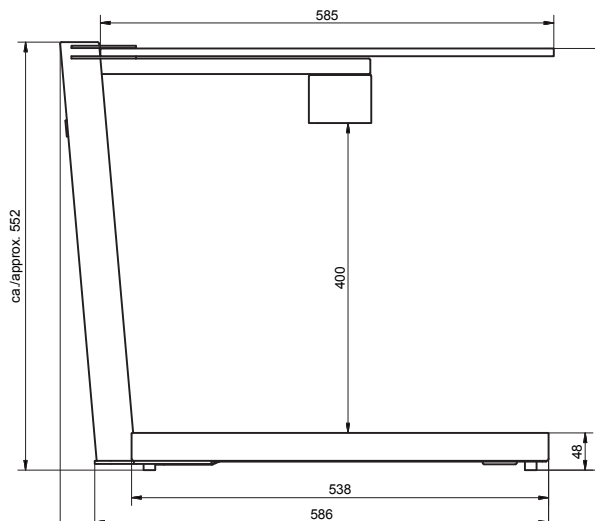
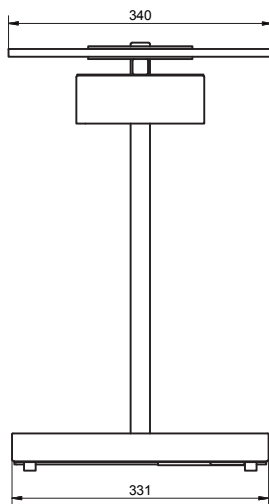
Side view



Rear view

On/off switch for IR radiators

Rotating switch for hotplate temperature control



Specifications

Model	Picture	Dimensions in mm (W x D x H)	Power	Voltage	Max. nominal current	Plug type
WP 1/1 PRO		331/340 x 630 x 552 mm (outermost dimensions)	640 W	230 V	2.8 A	Type 12 / Schuko



Versatile Cough Protection Screen

Simple, stylish and hygienic protection

Stylish and hygienic

In their newly developed versatile cough protection screen, Beer Grill provide a stylish and simple solution that complies with the latest hygiene requirements. Its sturdy stainless steel frame makes the screen ideal for use at buffets, points of sale or in the catering sector. It can be individually combined with table-top appliances, ice trays and other presentation equipment for flexible use. Due to its timeless attractive stainless steel and safety glass design the screen can be integrated into any food presentation concept and assembled and disassembled without any tools.

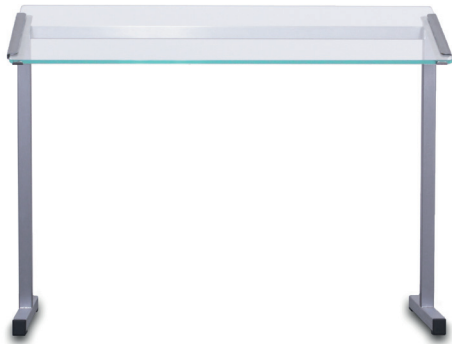
The versatile cough protection screen is the ideal accessory for temporary or permanent deployment, providing hygienic protection for your food.

These are just a few of its many advantages

- ▣▣ Ease to use
- ▣▣ Stylish design
- ▣▣ Made completely from stainless steel and safety glass
- ▣▣ Easy to clean
- ▣▣ Glass pane can be removed without tools
- ▣▣ Quick to assemble and disassemble
- ▣▣ Ideal for buffets, sales areas and catering
- ▣▣ Easy to combine with Beer's insulated crushed-ice trays



Versatile Cough Protection Screen



Technical specifications

Type	Dimensions (W x D x H)	Weight	Item
GN 2/1	800 x 390 x 609 mm	7.5 kg	3200452
GN 3/1	1140 x 390 x 609 mm	9.6 kg	3200453
GN 4/1	1480 x 390 x 609 mm	11.8 kg	3200454
GN 5/1	1820 x 390 x 609 mm	14.0 kg	3200455

Food perfectly presented **BEER**^{CH}

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BEER WARMING PLATE

Keeping warm in style



Easy-to-use, high-quality and solid

The fantastic warming plate from Beer Grill has been given a new look. What has changed? The scratch-resistant surface made of tempered glass with an anti-slip studded structure. These two attractive features mean that slipping containers and annoying and unsightly scratches on the surface are definitely a thing of the past.

Of course, the new BEER warming plate has the same unbeatable features as the old one.

Unlimited flexibility, the surface temperature can be set continuously from 30 °C to 90 °C, uniform heat delivery across the entire glass surface, easy to clean. The rugged stainless steel housing also makes the BEER warming plate ideal for use at buffets, sales counters or in catering.



Your benefits

- ❑ Scratch-resistant surface made of tempered glass, optionally in black or white
- ❑ Anti-slip studded structure
- ❑ High-quality, easy-to-clean presentation surface
- ❑ Rugged stainless AISI 304 steel housing with integrated glass-edge protection
- ❑ Continuous surface temperature setting from 30° to 90° C
- ❑ Guaranteed uniform heat delivery
- ❑ Energy-efficient thanks to innovative heating technology
- ❑ Compact dimensions, only 45 mm high
- ❑ Cable connection on the bottom side
- ❑ Modular design enables the combination of several units side by side
- ❑ Also available as a built-in model





BEER WARMING PLATE

Keeping warm in style

Technical data

BEER warming plate – tabletop model

Model	Image	Item no.	Dimensions* mm (W x D x H)	Active surface (W x D)	Heating zone	Power	Voltage	Plug
GN 1/1 lengthwise		299301	332 x 539 x 45	0.17 m ²	1	340 W	230 V	Type 12 / Schuko
GN 2/1 lengthwise		299302	657 x 539 x 45	0.34 m ²	2	680 W	230 V	Type 12 / Schuko
GN 3/1 lengthwise		299303	982 x 539 x 45	0.51 m ²	3	1020 W	230 V	Type 12 / Schuko
GN 1/1 crosswise		299321	539 x 332 x 45	0.17 m ²	1	340 W	230 V	Type 12 / Schuko
GN 2/1 crosswise		299322	539 x 657 x 45	0.34 m ²	2	680 W	230 V	Type 12 / Schuko
GN 3/1 crosswise		299323	539 x 982 x 45	0.51 m ²	3	1020 W	230 V	Type 12 / Schuko

*Dimensions without controller, incl. feet. Depth of controller = 18 mm, height of feet = 8 mm

BEER warming plate – built-in model

Model	Item no.	External dimensions* without angular support mm (W x D x H)	Active surface (W x D)	Heating zone	Power	Voltage	Plug
GN 1/1	299311	323 x 530 x 44	0.17 m ²	1	340 W	230 V	Type 12 / Schuko
GN 2/1	299312	648 x 530 x 44	0.34 m ²	2	680 W	230 V	Type 12 / Schuko
GN 3/1	299313	973 x 530 x 44	0.51 m ²	3	1020 W	230 V	Type 12 / Schuko

*Dimensions without controller. Depth of controller = 18 mm

Special formats are available on request

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