

Food perfectly presented

BEER⁺

CONVENIENCE STATION PLUS

Dry + active humid heat in one appliance



Perfect solution for a versatile, efficient range of dishes

Convenience Station plus is the new appliance from Beer Grill. The fusion of the best features of the proven Culinario Touch food dispensing showcase with the BEER Hot Tower.

This convenience shelf not only offers you the opportunity to present your food in a sales-promoting way, but also to individually adjust the climate per GN compartment for maximum shelf life and optimum product quality.

With its 3 levels, the Convenience Station plus offers the perfect platform for a varied selection of products. On the lowest level, your dishes are presented with either dry or actively humid heat. Your packaged and unpackaged convenience food is kept perfectly warm on the two levels above. The top and bottom heat can be controlled individually for each GN shelf for fresh, delicious food at the perfect temperature.

Thanks to the latest touch control and **energy-saving technology (ESS)**, operation is very simple and saves resources.

Your benefits

- ❑ Showcase with 3 levels for individually temperature-controlled food
- ❑ Bottom level optionally with dry or actively humid heat
- ❑ The two upper levels with dry heat
- ❑ Infinitely adjustable surface temperature of the BEER warming plates, 30 °C – 90 °C
- ❑ Light individually adjustable per level
- ❑ Energy saving thanks to the option of switching off levels during off-peak periods – this is also visually enhanced with an optional night blind
- ❑ Manual touch control in the substructure
- ❑ **Energy-saving technology (ESS)** at the lowest level
- ❑ Rear hinged doors with mirror on the operator side
- ❑ Can be filled from the front and/or rear
- ❑ Front and/or rear control possible
- ❑ **NEW** also **Convenience Station**, complete with dry heat only using BEER warming plates





CONVENIENCE STATION PLUS

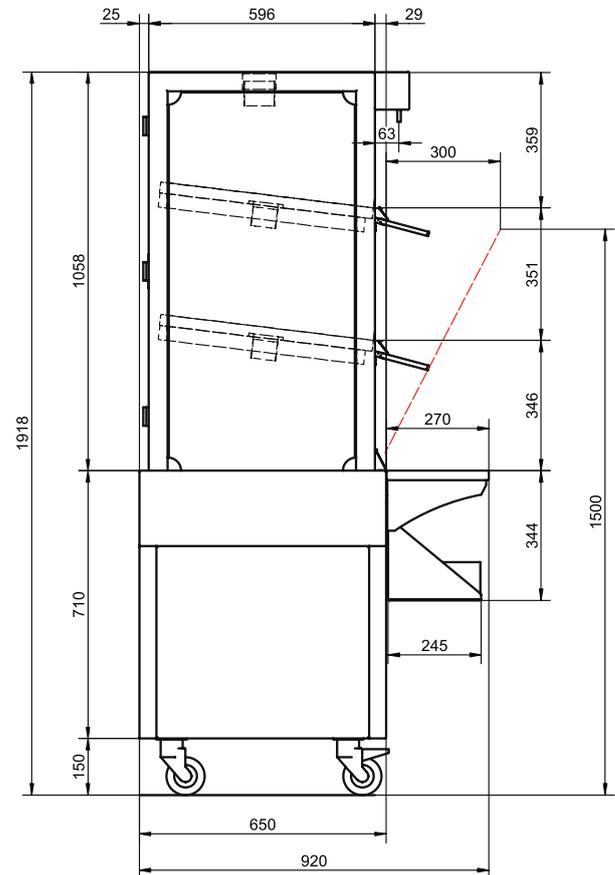
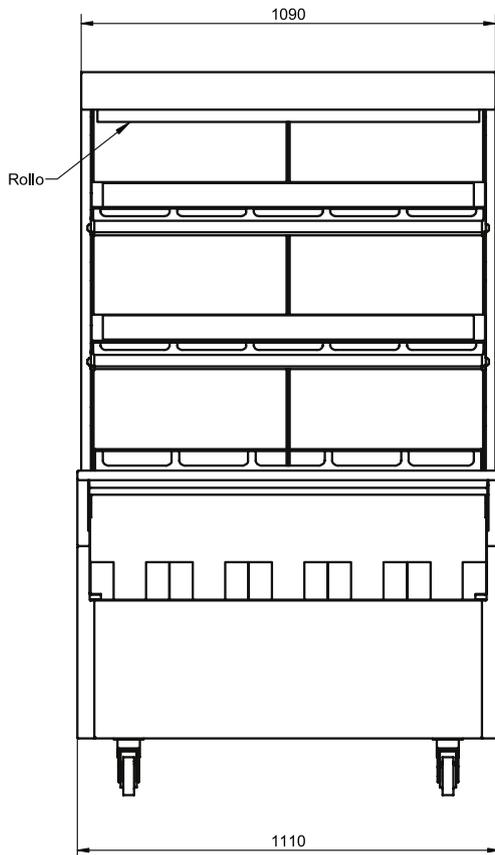
Dry + active humid heat in one appliance

Technical data

Convenience Station plus – mobile model

Size	Dimensions mm (W x D x H)	Voltage	Power	Max. rated current	Plug
GN 3/1	1110 x 650* x 1918	400 V	3630 W	5.3 A	Type 15/CEE 16

*Dimensions without cutting board (270 mm)



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Beer Grill AG

Allmendstrasse 7
CH-5612 Villmergen

Phone +41 (0)56 618 78 00
Fax +41 (0)56 618 78 49

Beer Grill GmbH

Körnerstrasse 14a
D-79539 Lörrach

Phone +49 (0)7161 659 876
Fax +49 (0)7161 659 879

info@beergrill.com
www.beergrill.com



BEER Hot Tower

Heated Self-Service Showcase in Classy Beer Culinario Design

High Quality and Classy Design - Beer's new Hot Tower

With their new Hot Tower, Beer offer an ideal professional solution for enhancing impulsive buying of hot packaged snacks and meals from your dispensary.

With its classy high-quality workmanship and its design aligned with the proven Culinario range, the Hot Tower integrates into any sales concept. The low construction height enables an optimum overview at the point of sale and the showcase can be deployed as a standalone solution or combined with mobile Beer Culinarios to form a uniform sales line. The transparent design with large glass areas and rear side mirrors provides for an optimum top view of the presented dishes, creating the desired sales pressure and attracting customers. With the optional rear side glass door the showcase is perfect for use as a freestanding situation, offering a 360° insight. As you expect from Beer Grill, the food on every shelf is appetizingly illuminated and keeps its core temperature for an extended length of time.

The Beer Hot Tower is available in various sizes and with different numbers of sales levels and also as a table-top model.

Some features:

- ❑ Multi-shelf presentation for warm packaged food in self-service
- ❑ Low constructive height for an optimum overview at your point of sale
- ❑ Individual temperature control for each shelf
- ❑ Simple operation
- ❑ Sales-enhancing illumination of the presented foods on every level
- ❑ Enhanced sales pressure due to mirrored doors
- ❑ The optional rear side glass doors offer an all-side view of your products
- ❑ Proven Beer technology
- ❑ Classy high-quality glass and stainless steel design
- ❑ Easy to clean surfaces



BEER Hot Tower



Front view



Rear view with closed doors



Rear with open doors

Beer Hot Tower - Specifications

Models	Presentation surface	Active surface	Voltage	Power	Plug	Dimensions (WxDxH in mm)
Hot Tower Width GN 2/1	3 Shelves	1.02 m ²	230 V	2,3 kW	T 12/Schuko	770 x 650 x 1354*
Hot Tower Width GN 3/1	3 Shelves	1.53 m ²	400 V	3,63 kW	T 15/CEE 16	1110 x 650 x 1354*
Hot Tower Width GN 4/1	3 Shelves	2.04 m ²	400 V	4.62 kW	T 15/CEE 16	1450 x 650 x 1354*
Hot Tower Width GN 5/1	3 Shelves	2.55 m ²	400 V	5,94 kW	T 15/CEE 16	1790 x 650 x 1354*

*Corresponds to the total height of a mobile Culinario with a 5E 450 showcase

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BEER Hot Rack

Heated Self-Service Shelf in Classy Beer Design

Classy and Sales-Enhancing: Beer's New Hot Rack

With their new Hot Rack, Beer offer an ideal professional solution for enhancing impulsive food purchases. Height-adjustable and inclinable shelves and temperatures individually controllable for each sales level guarantee maximum flexibility for presenting various types of food.

With its classy high-quality workmanship the Hot Rack can be integrated into any sales concept. The self-service shelf in plug-in configuration is ready to use, and due to its slim base, it can be set up almost anywhere. As you expect from Beer Grill, the food on every level is appetizingly illuminated and keeps its core temperature for an extended length of time. Optionally, the Hot Rack is available with additional LED lighting for neutral product presentation.

The Beer Hot Racks are available in the widths GN 2/1, GN 3/1 and GN 4/1 on casters and as stationary models. In combination with the Beer Cold Rack for refrigerated products, the self-service shelves make a sales concept with uniform design possible.

Some features:

- ❑ Multi-shelf presentation for warm packaged food in self-service
- ❑ Individual temperature control for each shelf
- ❑ Temperature range 30 - 90°C
- ❑ Shelves height-adjustable and inclinable (+/- 50mm, horizontal or tilted by 6°) with price tag holders
- ❑ Sales-enhancing illumination of the presented foods on every level
- ❑ Doubled product image due to mirrored rear panels
- ❑ Simple operation
- ❑ Proven Beer technology
- ❑ Classy high-quality glass and stainless steel design
- ❑ Storage space in the substructure
- ❑ Easy to clean surfaces
- ❑ Optionally available with manually operated night roller blinds, LED lighting and rear or guest side winged doors
- ❑ Available in the widths GN 2/1, GN 3/1 and GN 4/1 on casters and as stationary models



BEER Hot Rack



Front view



Rear view with open mirror door



Front view with partially closed night roller blinds



Storage space with double wing doors and controls in the substructure



Beer Hot Rack - specifications

Models	Presentation surface	Active surface	Voltage	Power	Plug	Dimensions (WxDxH in mm)
Hot Rack Width GN 2/1	4 Shelves*	1.50 m ²	230 V/400 V	3,18 kW	T 15/Schuko	800 x 770 x 1980
Hot Rack Width GN 3/1	4 Shelves*	2.30 m ²	400 V	4,99 kW	T 15/CEE 16	1125 x 770 x 1980
Hot Rack Width GN 4/1	4 Shelves*	3.00 m ²	400 V	6,36 kW	T 25/CEE 16	1450 x 770 x 1980

*3 and 5 shelves on request

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With
refrigerant
R290a



BEER Hot & Cold Rack

Heated + Refrigerated Self-Service Shelf in Classy Beer Design

Classy and Sales-Enhancing: Beer's New Hot & Cold Rack

Kill two birds with one stone! The newly-developed self-service shelf from Beer Grill combines 2 climates in one device, whereby this display case is excellent for impulse sales of hot or chilled packaged food in the "to-go" business. Height adjustable and inclinable intermediate shelves guarantee maximum flexibility for presenting various types of food.

The showcase with its classy high-quality workmanship is available with built-in cooling (EK) and due to its slim base, it can be set up almost anywhere. So the BEER Hot & Cold Rack can be integrated into any sales concept.

As you would expect from Beer Grill, the food on every level is appetizingly illuminated by high-performance LED lighting and keeps its core temperature for an extended length of time.

With this display case, you get the best presentation options in this sector. Simple and just brilliant!

Some features:

- ❑ Multi-shelf presentation for self-service warm and refrigerated packaged food
- ❑ Ideal for enhancing impulsive food purchases
- ❑ 2 climates in just one piece of equipment
- ❑ Intermediate shelves are height-adjustable and inclinable with price tag holders
- ❑ Sales-enhancing illumination of the presented foods with powerful LED-lighting
- ❑ Simple operation
- ❑ Built-in cooling (EK)
- ❑ Proven Beer technology
- ❑ Classy high-quality glass and stainless steel design
- ❑ Easy to clean surfaces
- ❑ Available in the width GN 2/1, mobile model



BEER Hot & Cold Rack



Front view



Equipped with food



Also available only as heated self-service shelf or refrigerated self-service shelf



Controls and refrigeration unit in the base



BEER Hot & Cold Rack – Specification

Model	Temperature range	Presentation surface	Display surface	Voltage	Power	Plug	Dimensions (LxBxH) mm
Width GN 2/1, mobile	cold area +4° C /+12° C	cold area 2 Shelves	0.50 m ²	230/400 V	3000 W	T 15/CEE 16	800 x 685 x 1966
	warm area 30 - 90° C	warm area 2 Shelves	0.75 m ²				

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