



Culinario Elements



Proven Beer Technology Integrated into Individual Counter Design

Flexibility for your Food Counter

Culinario Elements are the optimum solution if you have your own ideas for the design of your food counter or want to integrate it into the concept of your shop builder using Beer Grill's proven climate system.

Choose the equipment solution that suits you best from our Culinario Easy, Culinario Arctis or Solaris ranges and combine it with an individual glass superstructure made by your trusted partner.

Ambient Climate System for all Requirements

Beer Grill offer the best possible solution for an attractive food presentation with the choice of five different ambient climate zones: hot steamy, hot dry, neutral, contact cooled on crushed ice or active airstream refrigeration. Installing the Beer components and the glass showcase superstructure is in the customer's responsibility.

Culinario Elements' Further Advantages:

- Beer Grill's know-how for optimum food presentation can be combined with any individually designed showcase superstructure
- Various equipment units available for five different ambient climate zones in GN 2/1 to 5/1 formats
- Base units and lighting/heating channels are available separately



Culinario Elements

Culinario Elements Easy

Culinario Elements easy with their handy, easily accessible control knobs offer you four different ambient climates. In addition to hot dry, hot steamy and neutral, you may also present your food contact cooled on crushed ice. With the optional lighting/heating channel solutions you can set your food into the best possible light.

The Culinario Elements Easy base unit with bottom heating and the lighting/heating channel solutions of the Easy and Solaris ranges are available separately.

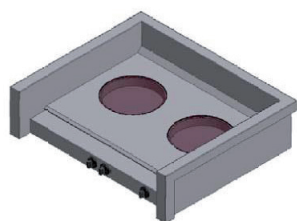


Illustration: Culinario Elements Easy, base unit

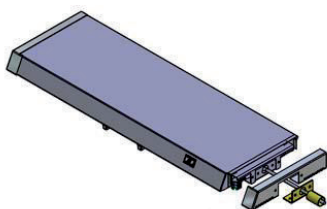


Illustration: Culinario Elements Easy lighting/heating channel

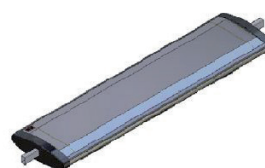


Illustration: Solaris lighting/heating channel

Technical data Culinario Elements Easy

Models	Dimensions	Voltage	Power
Elements Easy 2/1	770 x 650 x 200 mm	230 V	1400 W
Elements Easy 3/1	1110 x 650 x 200 mm	230 V	2100 W
Elements Easy 4/1	1450 x 650 x 200 mm	400 V	2800 W
Elements Easy 5/1	1790 x 650 x 200 mm	400 V	3500 W

Technical data lighting/heating channels Easy and Solaris ranges

Models	Dimensions Easy *	Power	Dimensions Solaris	Power	Voltage
Warm and cold light 2/1	770 x 269 x 82 mm	650 W	768 x 277 x 79 mm	600 W	230 V
Warm and cold light 3/1	1110 x 269 x 82 mm	950 W	1108 x 277 x 79 mm	900 W	230 V
Warm and cold light 4/1	1450 x 269 x 82 mm	1250 W	1448 x 277 x 79 mm	1200 W	230 V
Warm and cold light 5/1	1790 x 269 x 82 mm	1550 W	1788 x 277 x 79 mm	1500 W	230 V

* incl. connection profile 3300878



Culinario Elements

Culinario Elements Arctis

Salads, breakfast treats, desserts, juices or pasta – whatever you present in Culinario Elements Arctis, your guests will indulge with pleasure. The airstream-cooled Arctis showcase gives you the option of random variations – from the breakfast buffet to the late-evening cold dinner.

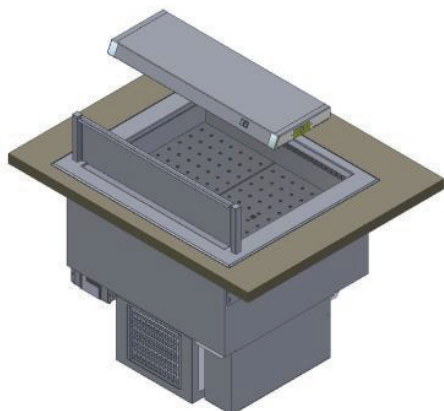


Illustration: Culinario Elements Arctis, model GN base unit with Easy light channel

Technical data Culinario Elements Arctis

Models	Dimensions EK *	Dimensions ZK *	Voltage	Power EK *	Power ZK *
Elements Arctis GN 2/1	835 x 725 x 673 mm	835 x 725 x 493 mm	230 V	315 W	24 W
Elements Arctis GN 3/1	1160 x 725 x 673 mm	1160 x 725 x 493 mm	230 V	470 W	28 W
Elements Arctis GN 4/1	1485 x 725 x 673 mm	1485 x 725 x 493 mm	230 V	510 W	34 W
Elements Arctis GN 5/1	1810 x 725 x 713 mm	1810 x 725 x 493 mm	230 V	600 W	39 W

* EK = autonomous refrigeration (with refrigerant R290a) / ZK = central refrigeration

Technical data light channels Easy and Solaris ranges

Models	Dimensions Easy *	Dimensions Solaris	Voltage	Power
Cold light PLL 2/1	770 x 269 x 67 mm	768 x 167 x 79 mm	230 V	90 W
Cold light PLL 3/1	1110 x 269 x 67 mm	1108 x 167 x 79 mm	230 V	180 W
Cold light PLL 4/1	1450 x 269 x 67 mm	1448 x 167 x 79 mm	230 V	270 W
Cold light PLL 5/1	1790 x 269 x 67 mm	1788 x 167 x 79 mm	230 V	270 W

* incl. connection profile 3300878

Food perfectly presented **BEER**

Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Tel. +41 (0)56 618 7800
Fax +41 (0)56 618 7849

Beer Grill GmbH
Körnerstrasse 14a
D-79539 Lörrach

Tel. +49 (0)7161 659 876
Fax +49 (0)7161 659 879

info@beergrill.com
www.beergrill.com



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

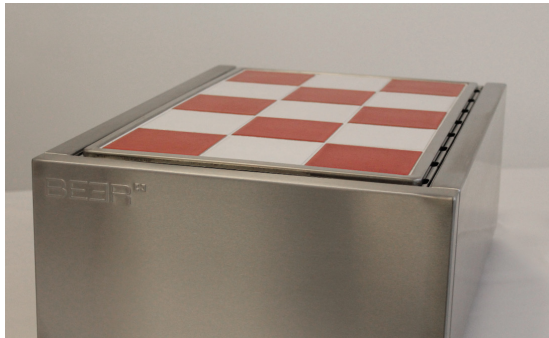
Uno Compact is a real quick-change artist with its inserts made of stainless steel serving to accommodate various presentation surfaces. From the BBQ platter through practical ceramic or glass hotplates to the wok insert - your meals can be presented in a varied way and always attractively using the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



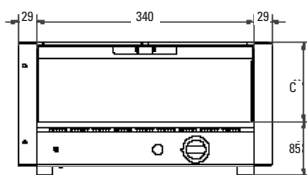
Practical accessory: ceramic hotplate



Uno Compact combined with Solaris-design light/heat bridge

Données techniques Uno Compact

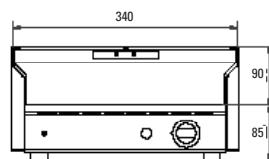
Models	Article	Dimensions mm (W x D x H)	GN basin insert (max. height)	Insert plates (format)	Voltage	Power	Max. nominal current	Plug
Uno Compact 150	3307 011	398 x 584 x 250	150 mm	GN 1/1	230 V	700 W	3.1 A	Type 12 / Schuko
Uno Compact 100	3307 001	398 x 584 x 210	100 mm	GN 1/1	230 V	700 W	3.1 A	Type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

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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



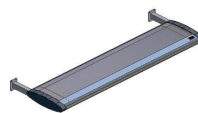
Solaris for free-standing



Solaris for mounting on ceilings



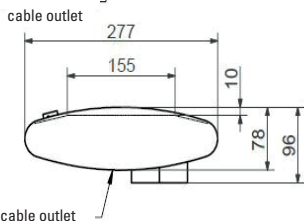
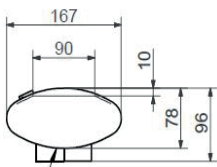
Solaris for table-top mounting



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

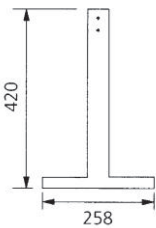


The range

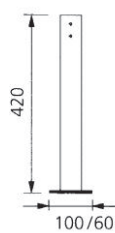
- Lighting/heating bridges in single- and double-row versions
- Various supports and consoles for installation above tables or suspended from ceilings or walls
- Range of standard sizes in lengths from 670 to 2354 mm
- Individual switching of lighting and heating by heat-proof revolving switch

Examples of console types and mounting brackets

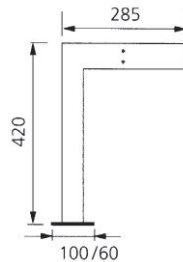
Standard console for non-fixed installation with central support



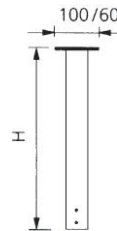
Standard console for fixed installation with central support



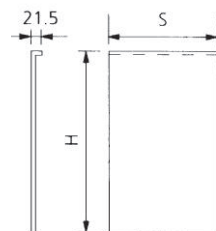
Standard console for fixed installation with rear support



Suspended console with central support



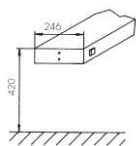
Bracket for suspended installation



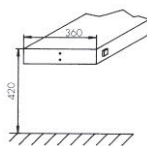
Please contact your sales partner for further details

Applications for heating bridges

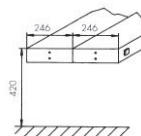
Single-row



Double-row



Double single-row



Food perfectly presented **BEER**

Beer Grill AG
Allmendstraße 7
CH-5612 Villmergen

Tel. +41 (0)56 618 7800
Fax +41 (0)56 618 7849

Beer Grill GmbH
Körnerstrasse 14a
D-79539 Lörrach

Tel. +49 (0)7161 659 876
Fax +49 (0)7161 659 879

info@beergrill.com
www.beergrill.com

Food perfectly presented

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VARIO HOT SPOT

Keeps your food nice and hot



Impressive performance

This stylish Vario Hot Spot is the latest addition to the BEER product range. Handmade in Villmergen, the lamp has all the hallmarks of Swiss quality.

Its attractive retro look comes in electropolished, black and, on request, in any RAL colour.

With 300 watts, the lamp Vario Hot Spot is extremely powerful and thus guarantees effective keeping your food warm. Thanks to the integrated dimmer, the temperature can be adjusted in a range from 1 to 5, ensuring perfect heating performance for each product. As you are used to from Beer Grill, the lamps are equipped with a splinter protection. This also applies to the new Vario Hot Spot.

The solid spiral cable ensures that the lamp is always in the right position.

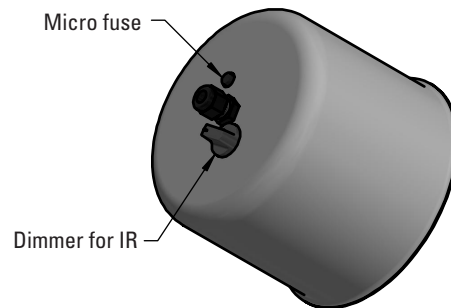
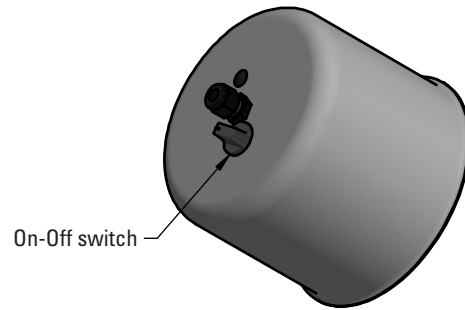
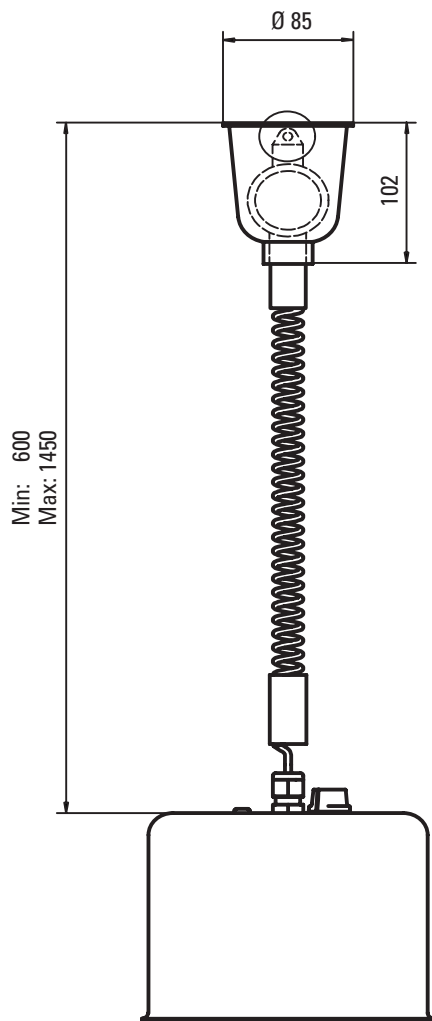
Your benefits

- ❑ Height-adjustable extension (max. length 1.45 m)
- ❑ Heavy duty spiral cable
- ❑ Temperature adjustable from 1 – 5
- ❑ Extremely powerful (300 Watt)
- ❑ Excellent heat retention of the products
- ❑ Equipped with splinter protection and reflector
- ❑ Cover made from stainless steel
- ❑ Easy to clean
- ❑ Available as dimmable model or without dimming function
- ❑ Available in electropolished or black
- ❑ Special colours on request





VARIO HOT SPOT



Technical specifications

Vario Hot Spot

Model	Version	Dimensions	Weight	max. rated current	Power	Voltage	Plug
dimnable or not dimmable	painted in RAL colour	ø 190 mm below ø 182 mm above 150 mm height*	2 kg	1.3 A	300 W	230 V	Type 12 / Schuko
	electropolished						

*Height excluding cable outlet, height of cable outlet 29 mm

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Beer Grill AG

Allmendstrasse 7
CH-5612 Villmergen

Tel. +41 (0)56 618 78 00
Fax +41 (0)56 618 78 49

Beer Grill GmbH

Körnerstrasse 14a
D-79539 Lörrach

Tel. +49 (0)7161 659 876
Fax +49 (0)7161 659 879

info@beergrill.com
www.beergrill.com



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.

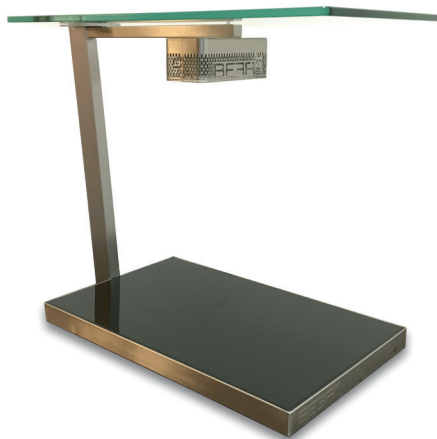
Due to its compact design, the flexible system is ideal for deployment at buffets as well as for solutions directly at the sales front. Its smart design allows seamless joining of multiple units in a row. WP 1/1 PRO is ideally suited for use in buffets and sales counters as well as catering.

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



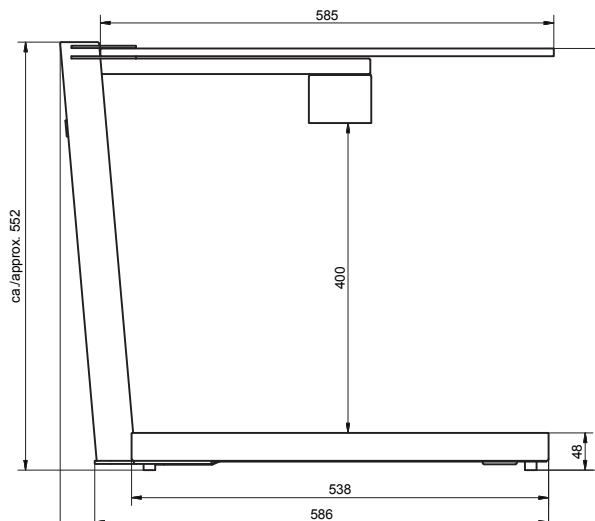
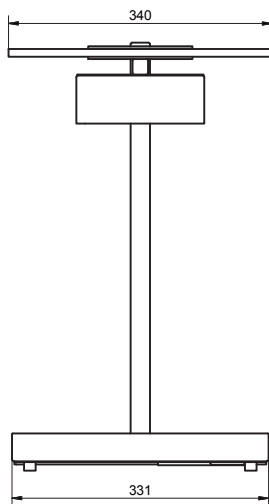
Side view



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.

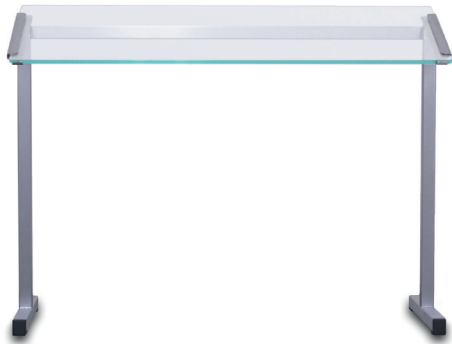
The versatile cough protection screen is the ideal accessory for temporary or permanent deployment, providing hygienic protection for your food.

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}

Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Tel. +41 (0)56 618 7800
Fax +41 (0)56 618 7849

Beer Grill GmbH
Körnerstrasse 14a
D-79539 Lörrach

Tel. +49 (0)7161 659 876
Fax +49 (0)7161 659 879

info@beergrill.com
www.beergrill.com

BEER WARMING PLATE

Keeping warm in style

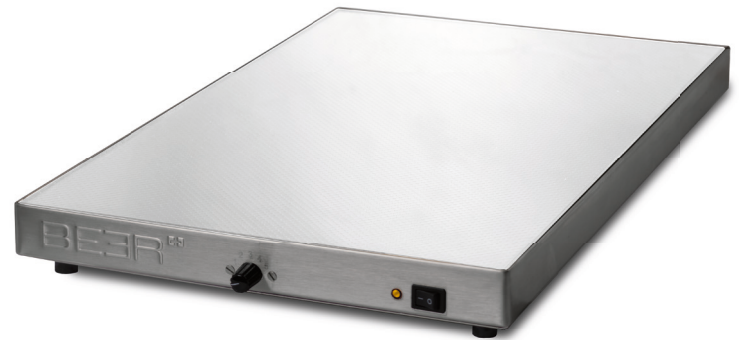


Easy-to-use, high-quality and solid

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.

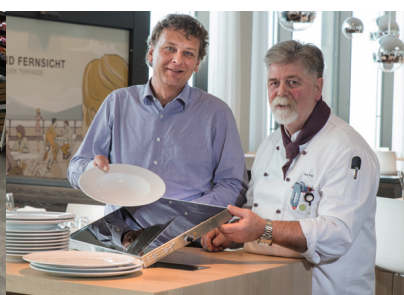
Of course, the new BEER warming plate has the same unbeatable features as the old one.

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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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