



## Culinario Master Touch

### Intuitive, patented control combined with proven Culinario technology

#### Clear control by display

The newly developed Culinario Master Touch food showcase combines the proven advantages of the Culinario system with new, intuitive controls by 4.3" touch displays.

The operator can individually select pre-set programmes for each GN area by way of clearly structured pictures. If, for example, the operator wants to present schnitzels on one GN field, he selects the matching picture, in this case breaded schnitzels; this leads him to the ideal programme settings for that product.

With the included software, you may also create your own pictures and upload them to the showcase with a USB stick.

Culinario Master Touch allows you to work with the programmes as well as manually – the settings may be adjusted at any time in accordance with the user authorizations. Likewise, standard dish placement layouts can be saved as complete programmes and recalled for future use.

#### Modern LED technology

Additionally, the modern Master Touch showcase convinces with its 4-colour LED lighting. The resulting optimum colour balance guarantees an ideal and appealing lighting of most diverse dishes in a single showcase.

#### The advantages of Culinario Master Touch:

- ❑ Intuitive menus on the 4.3" touch screens easily guide the operating personnel to the ideal climate settings
- ❑ Optional customer-side displays for product declarations, price labels, etc.
- ❑ Pre-set product-specific settings guarantee optimum product quality and perfect lighting
- ❑ 4-colour LEDs for perfect colour settings for each GN
- ❑ 2,500 lumen light intensity
- ❑ Product configuration plans can be set and stored as a comprehensive programme and selected as needed
- ❑ Optical and acoustic reminders to replenish water for process safety
- ❑ The included software makes it easy to create your own product programme images
- ❑ USB interface allows you to upload your own images and transfer programmes between appliances

# Culinario Master Touch



Dish placement plans can be saved as overall programmes and recalled.



4-colour-LEDs for perfect colour balance on each GN.



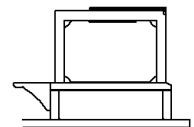
Optionally available with displays on the customer side for product declarations, price information, etc.



The Intuitive menu navigation via 4.3" touch displays surely guides the service personnel to the right climate settings.

## Culinario Master Touch - Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power	Plug	Dimensions mm (WxDxH)
GN 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	230 V	2.10 kW	12/Schuko	770 x 650 x 604 770 x 650 x 1304
GN 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	400/230 V	3.15 kW	15/Schuko	1110 x 650 x 604 1110 x 650 x 1304
GN 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	400 V	4.20 kW	15/CEE 16	1450 x 650 x 604 1450 x 650 x 1304
GN 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	400 V	5.25 kW	15/CEE 16	1790 x 650 x 604 1790 x 650 x 1304



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





Culinario *Touch*

## Innovation Meets Functionality

### A real world of enjoyment and experiences

The Culinario Touch display cabinet fulfils the highest requirements in terms of the presentation and dispensing of food. It provides the opportunity of offering your dishes in accordance with the respective environment (heated with steam, dry heat, neutral or cold to the touch using crushed ice). The latest generation's innovative touch control enables you to set the desired climate individually for each GN field and give it optimum illumination by warm or neutral light or a combination of both. You can store up to 8 stocking layouts as comprehensive programmes and recall them at any time.

Using various modules, Culinario Touch can be adapted into your individual unique food presentation system. Apart from that, with just a few deft adjustments, Culinario Touch can be converted from a self-service buffet into a manned sales station.

### Your Advantages:

- ❑ 4 climate options per GN unit for different food selections: hot & dry, hot & humid, neutral or cold with crushed ice
- ❑ Individually controlled top heat and heat from below for each GN field
- ❑ Super simple latest generation touch control
- ❑ 8 programme storage slots
- ❑ Neutral LED lighting is switched automatically to supplement the warm light for each GN unit
- ❑ Adjustable LED with 2 shades of white
- ❑ Energy-saving technology
- ❑ Visual and acoustic water refill prompting
- ❑ Visual and acoustic fault display
- ❑ Available as tabletop, integratable, stand-alone and mobile models
- ❑ Comprehensive range of flexible accessories

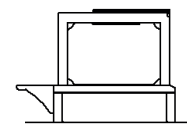


### Touch Control with Programme Function

Set climate and temperature with the ergonomically located touch panel separately for each GN unit or jointly for all GN fields. . Whether it is vegetables, meat, pasta or pizza: the newest touch-control with its maximum and minimum heat that can be set separately lets you keep your dishes at an optimal state of freshness over a long period. Control can be performed either manually or by program and the programs can be simply set, saved and run later when required.

### Culinario Touch - Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power	Plug	Dimensions mm (WxDxH)
GN 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	230 V	2.10 kW	12/Schuko	770 x 650 x 604 770 x 650 x 1304
GN 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	400/230 V	3.15 kW	15/Schuko	1110 x 650 x 604 1110 x 650 x 1304
GN 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	400 V	4.20 kW	15/CEE 16	1450 x 650 x 604 1450 x 650 x 1304
GN 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	400 V	5.25 kW	15/CEE 16	1790 x 650 x 604 1790 x 650 x 1304



Please ask your local sales advisor for information concerning the variations available and their dimensions.

### Accessories for professional food presentation

With an extensive range of practical accessories, you can present and combine your dishes in varying styles so that you are ideally equipped for every daily situation and possible theme.







## Culinario Easy

### Technology for functionality and design

#### A real world of enjoyment and experiences

The Culinario Easy display cabinet fulfils the highest requirements in terms of the presentation and dispensing of food. It provides the opportunity of offering your dishes in accordance with the respective environment (heated with steam, dry heat, neutral or cold to the touch using crushed ice). The Beer control allows you to set the required temperature individually and illuminate it optimally using warming and/or neutral light. Using various modules, Culinario Easy can be adapted into your individual unique food presentation system. Apart from that, with just a few deft adjustments, Culinario Easy can be converted from a self-service buffet into a manned sales station.

#### Easy to use

Using a rotary switch, the temperatures can be set individually for each GN unit. Whether it is vegetables, meat, pasta or pizza: the easy control with its maximum and minimum heat that can be set separately lets you keep your dishes at an optimal state of freshness over a long period. With Culinario Master Duplex, you also have the possibility of presenting your dishes at two levels.



Simple manual operation using a rotary switch

#### Further advantages

- ❑ Ergonomically-mounted switch on the light channel
- ❑ Heat from below can be set to any of 12 levels with a rotary switch
- ❑ Heat from above can be dimmed to any of 5 levels with a rotary switch
- ❑ Neutral light can be switched on for each GN unit as a supplement to warming light
- ❑ Various designs and a wide variety of versions to fully suit your requirements
- ❑ Optional water refill prompting



# Culinario Easy

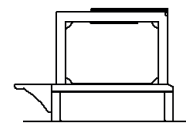
## Accessories for professional food presentation

With an extensive range of practical accessories, you can present and combine your dishes in varying styles so that you are ideally equipped for every daily situation and possible theme.



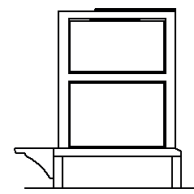
## Culinario Easy - Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power	Plug	Dimensions mm (WxDxH)
Culinario Easy 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	230 V	2.05 kW	12/Schuko	770 x 650 x 604 770 x 650 x 1304
Culinario Easy 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	400/230 V	3.05 kW	15/Schuko	1110 x 650 x 604 1110 x 650 x 1304
Culinario Easy 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	400 V	4.05 kW	15/CEE 16	1450 x 650 x 604 1450 x 650 x 1304
Culinario Easy 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	400 V	5.05 kW	15/CEE 16	1790 x 650 x 604 1790 x 650 x 1304



## Culinario Easy Duplex - Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power	Plug	Dimensions mm (WxDxH)
Culinario Easy Duplex 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	400 V	2.45 kW	15/CEE 16	770 x 650 x 992 770 x 650 x 1692
Culinario Easy Duplex 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	400 V	3.45 kW	15/CEE 16	1110 x 650 x 992 1110 x 650 x 1692
Culinario Easy Duplex 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	400 V	4.85 kW	15/CEE 16	1450 x 650 x 992 1450 x 650 x 1692
Culinario Easy Duplex 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	400 V	6.05 kW	15/CEE 16	1790 x 650 x 992 1790 x 650 x 1692



Please ask your local sales advisor for information concerning the variations available and their dimensions.

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Beer Grill AG  
Allmendstraße 7  
CH-5612 Villmergen

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Fax +41 (0)56 618 7849

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Körnerstrasse 14a  
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Fax +49 (0)7161 659 879

info@beergrill.com  
www.beergrill.com





## BEER Marie

### Bain-Marie in Classy Beer Design

#### Functional and Convenient - the new Beer Marie

With their new Beer Marie, Beer Grill offer an individual and game-changing solution for the bain-marie sector. Easy to operate and equipped with our proven Culinario technology, the new Beer Marie satisfies even the highest demands.

Monitoring the water level and filling is done automatically, guaranteeing high process safety and ultra-simple handling. Due to its optimised heating technology, the Beer Marie produces substantial energy savings compared to conventional bain-marie systems.

The Beer Marie with its quality workmanship and classy Beer design integrates into any sales concept and fits seamlessly in combinations with other Beer cold and/or warm showcases.

In typical Beer Grill style, the dishes are attractively illuminated and maintain their core temperature for an extended length of time. It takes just a few manoeuvres to transform the Beer Marie from a self-service station into an attended point of sale. And, due to its sophisticated design, it's really easy to clean.

The Beer Marie is available in sizes from GN 2/1 to 5/1.

#### Some features:

- ❑ For use with GN containers up to 200mm depth
- ❑ Inner basins with rounded edges in hygienic design and incline for draining the water
- ❑ Proven Culinario Glass showcase with LED lighting
- ❑ Complementary neutral lighting is automatically switched on for each GN unit to provide perfect illumination
- ❑ Classy high-quality glass and stainless steel design
- ❑ Simple operation
- ❑ Digital thermostat control
- ❑ Water level monitoring with automatic refilling
- ❑ Low energy consumption
- ❑ Fast warm-up
- ❑ Easy to clean surfaces
- ❑ Available in the sizes GN 2/1 to GN 5/1
- ❑ Optionally without glass showcase



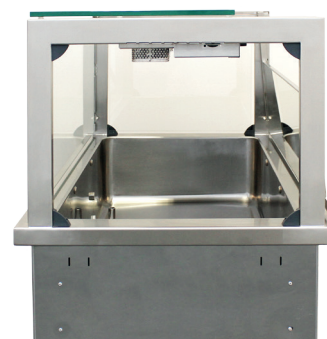
# BEER Marie



Front view:  
Open front pane serves as breath protection screen



Rear view with stashed away  
sliding mirror



Side view with closed front pane  
and sliding mirror

## Beer Marie - Specifications (dimensions for variation 5E)

Models	Presentation surface	Voltage	Power	Plug	Dimensions (WxDxH in mm)
Beer Marie 2/1	2 x GN 1/1	400 V/230 V	2,65 kW	15/Schuko	760 x 650 x 779
Beer Marie 3/1	3 x GN 1/1	400 V	3,95 kW	15/CEE 16	1110 x 650 x 779
Beer Marie 4/1	4 x GN 1/1	400 V	4,25 kW	15/CEE 16	1440 x 650 x 779
Beer Marie 5/1	5 x GN 1/1	400 V	6,55 kW	15/CEE 16	1780 x 650 x 779





## Culinario Arctis

New with  
refrigerant  
R290a

# Culinario Arctis - the refrigerated cabinet to keep your dishes fresh

### To present your dishes according to requirements and style

Whether you have salads, breakfast delicacies, desserts, juices in crushed ice or pasta on offer: with Culinario Arctis you can give your guests a special treat. Vary at random, from a breakfast buffet to a cold supper buffet. Culinario Arctis makes it simple and supports your combination ideas.

### As innovative system for your cold dishes

This display cabinet using circulating air cooling reliably ensures that you can present your dishes in a sustainably fresh and appetising way in an optimally-cool temperate environment and the correct light. Perfectly designed for your requirements, Culinario Arctis offers a wide variety of models, designs and versions because of its modular construction. The refrigerated cabinet can be converted from a manned unit to a self-service unit with just a few deft adjustments. With Culinario Arctis Duplex, you also have the possibility of presenting your dishes at two levels.

### These are just a few of the many advantages you benefit from:

- In gastronorm format
- Ease of cleaning thanks to fold-up finned evaporator
- Provides a uniform and consistent total concept together with the other sales units from the Culinario range
- Comprehensive and flexible range of accessories



Food perfectly presented

BEER





## Technical details - valid for all models

- ❑ Insulated cooling tray
- ❑ Removable inner tray
- ❑ Temperature range +4 to +12°C (Culinario Arctis Duplex with second level for neutral food presentation)
- ❑ The refrigerants R134a, R404a are available for central cooled cooling trays. Further refrigerants on request
- ❑ Environmental requirements: Max. relative humidity 60 %, max. environmental temperature +25° C
- ❑ Low voltage ventilators
- ❑ Built-in cooling (EK) or connection to a central cooling system (ZK)
- ❑ Automatic defrosting
- ❑ Height-adjustable shelves



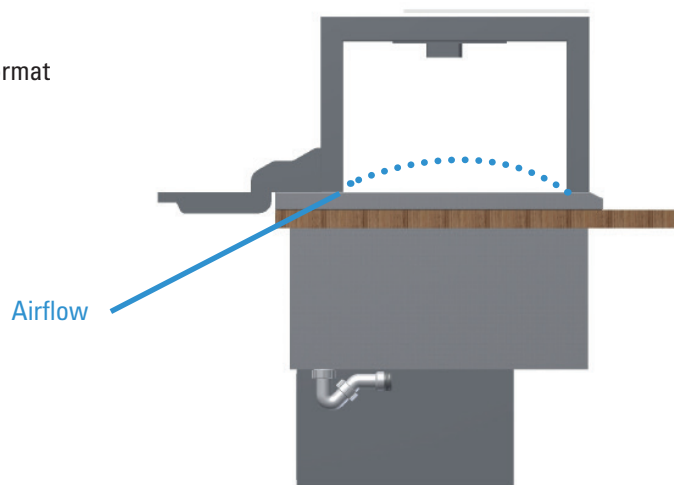




# Culinario Arctis

## Model Culinario Arctis GN

Present your cold dishes in the practical gastronorm format  
(1GN = 325 x 530 mm).



### Technical specifications (dimensions for variation 5E)

Model	Presentation surface	Electrical connection	Electrical power EK	Electrical power ZK	Plug	Cooling capacity at evaporating temperature -10°C	Dimensions EK mm (WxDxH)	Dimension ZK mm (WxDxH)
Arctis GN 2/1 - fitted / table top - mobile/ free-standing	2 x GN 1/1	230 V	405 W	114 W	12/ Schuko	370 W	835 x 725 x 1061 835 x 725 x 1304	835 x 725 x 887 835 x 725 x 1304
Arctis GN 3/1 - fitted / table top - mobile/ free-standing	3 x GN 1/1	230 V	650 W	208 W	12/ Schuko	480 W	1160 x 725 x 1061 1160 x 725 x 1304	1160 x 725 x 887 1160 x 725 x 1304
Arctis GN 4/1 - fitted / table top - mobile/ free-standing	4 x GN 1/1	230 V	780 W	302 W	12/ Schuko	600 W	1485 x 725 x 1061 1485 x 725 x 1304	1485 x 725 x 887 1485 x 725 x 1304
Arctis GN 5/1 - fitted / table top - mobile/ free-standing	5 x GN 1/1	230 V	870 W	308 W	12/ Schuko	700 W	1810 x 725 x 1061 1810 x 725 x 1304	1810 x 725 x 887 1810 x 725 x 1304

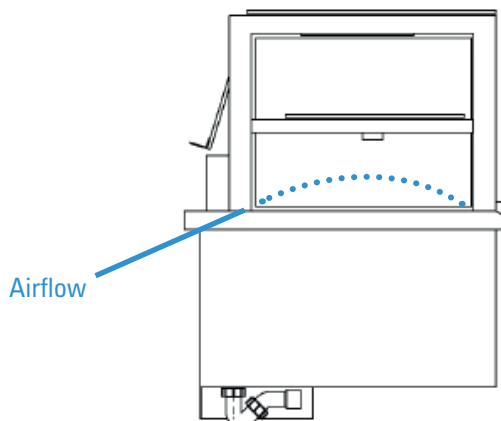


# Culinario Arctis

## Model Culinario Arctis Duplex

Present your dishes at two levels:

- 1. level for food presentation in cold climate
- 2. level offers even more display area for the food presentation in neutral climate
- The light can be set separately for each level, so that your dishes can be illuminated with great effect



## Technical specifications (dimensions for variation 5E)

Model	1. Level	2. Level (mm)	Electrical connection	Electrical power EK	Electrical power ZK	Plug	Cooling capacity at evaporating temperature -10°C	Dimensions EK mm (WxDxH)	Dimensions ZK mm (WxDxH)
Arctis Duplex GN 2/1 - table top - mobile/ free-standing	2/1 GN	293 x 692	230 V	540 W	110 W	12/Schuko	970 W	835 x 725 x 1158 835 x 725 x 1354	835 x 725 x 939 835 x 725 x 1354
Arctis Duplex GN 3/1 - table top - mobile/ free-standing	3/1 GN	293 x 1032	230 V	650 W	140 W	12/Schuko	1170 W	1160 x 725 x 1158 1160 x 725 x 1354	1160 x 725 x 939 1160 x 725 x 1354
Arctis Duplex GN 4/1 - table top - mobile/ free-standing	4/1 GN	293 x 1372	230 V	780 W	180 W	12/Schuko	1330 W	1485 x 725 x 1158 1485 x 725 x 1354	1485 x 725 x 939 1485 x 725 x 1354
Arctis Duplex GN 5/1 - table top - mobile/ free-standing	5/1 GN	293 x 1712	230 V	920 W	210 W	12/Schuko	1615 W	1810 x 725 x 1158 1810 x 725 x 1354	1810 x 725 x 939 1810 x 725 x 1354

Please ask your local sales advisor for information concerning the variations available and their dimensions.



Beer Grill AG  
Allmendstrasse 7  
CH-5612 Villmergen

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Fax +41 (0)56 618 7849

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Körnerstrasse 14a  
D-79539 Lörrach

Tel. +49 (0)7161 659 876  
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info@beergrill.com  
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## Culinario Fire & Ice

New with  
**refrigerant  
R290a**

# Culinario Fire & Ice – Combination Showcase for Hot and Cold Food

### Optimum All-day Concept for the Sales Front

Culinario Fire & Ice is the space-saving solution offering maximum flexibility for presenting hot and cold food in the same showcase. Due to its separate ambient climate zones you can present snacks and whole meals extremely attractively under optimum lighting and ambient conditions.

The showcase's hot area offers several variations of ambient conditions: hot steamy, hot dry, neutral and even contact cold on crushed ice. Culinario Fire & Ice's cold area features gentle air veil cooling by its integrated circulating ventilation system.

The Culinario Fire & Ice Duplex additionally allows you to present your food on two levels.

### Your many advantages, just to name a few:

- Two different ambient climate zones, combining hot and cold in a single attractive showcase
- Hot area with four adjustable ambient climate variations: hot steamy, hot dry, neutral and, if necessary, also cold presentation on crushed ice
- Available in plug-in autonomous models or for connection to a central refrigeration unit
- Size and layout of the two climate zones according to your specifications
- Practical GN format
- Simple controls with rotary switches
- Mirrored rear front visually increases the presented food
- The showcase is easy to convert from attended service to self-service
- Range of attractive accessories for hot and cold presentation





## Separate hot and cold areas

Size and positioning of the hot and cold areas within the GN norm according to your specifications

### Hot Area

- ❑ Lower heat adjustable in 12 levels by rotary switch
- ❑ Upper heat dimmable in 5 levels by rotary switch
- ❑ Neutral light per GN unit automatically switchable in addition to infrared lamp
- ❑ Optional reminder to replenish water
- ❑ Stainless steel support unit with integrated ceran radiation heater
- ❑ Stainless steel (V4A) elements to hold various types of presentation surfaces
- ❑ PLL compact lamp and dimmable infrared heater with shatter protection guard (300 watts per GN unit)
- ❑ Mirror rear front included



### Cold Area

- ❑ Autonomous plug-in cooling or connection to central refrigeration system
- ❑ Insulated stainless steel circulating air cooling basin with baffles and condensate drain
- ❑ Removable interior basin
- ❑ Automatic defrosting
- ❑ Height adjustable shelves GN 1/1 and hook-in supporting rails
- ❑ Temperature range + 4 to + 12°C (Culinario Fire & Ice Duplex with 2nd level for temperature-neutral food presentation)
- ❑ Fold-up lamellae evaporator for easy cleaning
- ❑ The refrigerants R134a, R404a are available for central cooled cooling trays. Further refrigerants on request
- ❑ PLL compact lamp with shatter guard
- ❑ Incl. mirror effects



## Accessories for professional food presentation

A wide range of accessories allows you to easily and quickly change the selection of your presented foods.



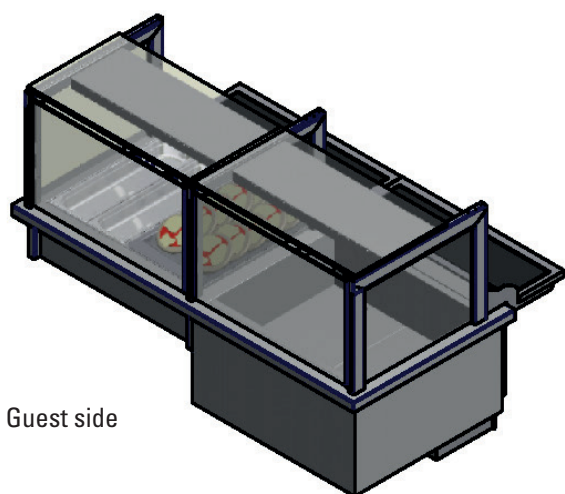


## Specifications Culinario Fire & Ice, built-in version (cart and stand-alone versions on request)

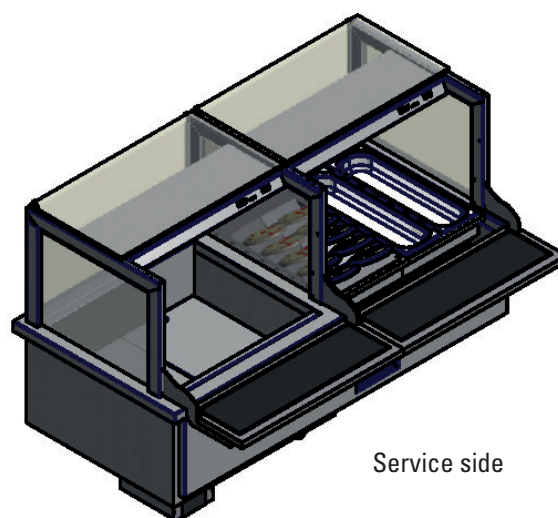
Model	Presentation area	Voltage	Power EK version, watts	Power ZK version, watts	Plug	Cooling power at evaporator temperature -10°C in watts	Dimensions in mm (WxDxH) EK version	Dimensions in mm (WxDxH) ZK version
Culinario Fire & Ice 2 - 1 Cold / 1 Hot	2 x GN 1/1	230	1435	1160	Type 12/ Schuko	305	915 x 725 x 1121	915 x 725 x 887
Culinario Fire & Ice 3 - 2 Cold / 1 Hot - 1 Cold / 2 Hot	3 x GN 1/1	230 400 / 230	1475 2435	1164 2160	Type 12/ Schuko Type 15/ Schuko	370 305	1195 x 725 x 1061 1255 x 725 x 1121	1195 x 725 x 887 1255 x 725 x 887
Culinario Fire & Ice 4 - 3 Cold / 1 Hot - 2 Cold / 2 Hot - 1 Cold / 3 Hot	4 x GN 1/1	230 400 / 230 400 / 230	1720 2475 3435	1258 2164 3160	Type 12/ Schuko Type 15/ Schuko Type 15/ Schuko	480 370 305	1535 x 725 x 1061 1535 x 725 x 1061 1595 x 725 x 1121	1535 x 725 x 887 1535 x 725 x 887 1595 x 725 x 887
Culinario Fire & Ice 5 - 4 Cold / 1 Hot - 3 Cold / 2 Hot - 2 Cold / 3 Hot - 1 Cold / 4 Hot	5 x GN 1/1	230 400 / 230 400 400	1850 2720 3475 4435	1352 2258 3164 4160	Type 12/ Schuko Type 15/ Schuko Type 15/ CEE16 Type 15/ CEE16	600 480 370 305	1875 x 725 x 1061 1875 x 725 x 1061 1875 x 725 x 1061 1935 x 725 x 1121	1875 x 725 x 887 1875 x 725 x 887 1875 x 725 x 887 1935 x 725 x 887
Culinario Fire & Ice 6 - 3 Cold / 3 Hot - 2 Cold / 4 Hot	6 x GN 1/1	400 400	3720 4475	3258 4164	Type 15/ CEE16 Type 15/ CEE16	480 370	2215 x 725 x 1061 2215 x 725 x 1061	2215 x 725 x 887 2215 x 725 x 887

EK = version with autonomous refrigeration / ZK = version with central refrigeration

Please contact your sales consultant for information on further possible combinations and configurations.



Guest side



Service side



## Culinario Fire & Ice Duplex – the combination showcase with 2nd shelf in the cold area

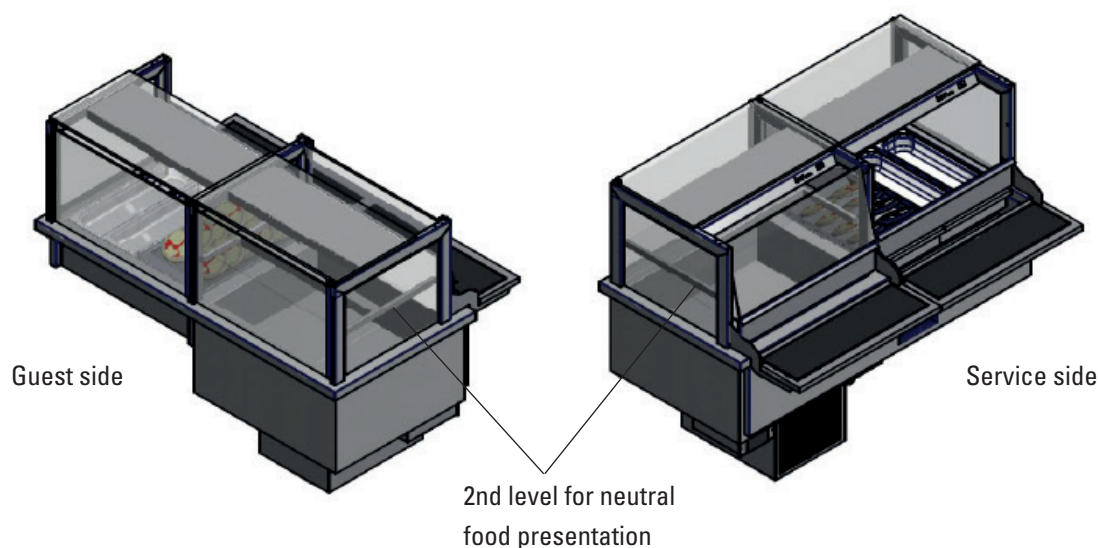
■ With additional intermediate shelf for neutral food presentation in the cold area

### Specifications Culinario Fire & Ice Duplex, built-in version (cart and stand-alone versions on request)

Model	1. level	2. level (in mm)	Voltage	Power EK version, watts	Power ZK version, watts	Plug	Cooling power at evaporator temperature -10°C in watts	Dimensions in mm (WxDxH) EK version	Dimensions in mm (WxDxH) ZK version
Culinario Fire & Ice 2 - 1 Cold / 1 Hot	2 x GN 1/1	293 x 352	230	1435	1160	Type 12/ Schuko	305	915 x 725 x 1171	915 x 725 x 937
Culinario Fire & Ice 3 - 2 Cold / 1 Hot	3 x GN 1/1	293 x 692	230	1610	1160	Type 12/ Schuko	970	1195 x 725 x 1156	1195 x 725 x 937
- 1 Cold / 2 Hot	3 x GN 1/1	293 x 352	400 / 230	2435	2160	Type 15/ Schuko	305	1255 x 725 x 1171	1255 x 725 x 937
Culinario Fire & Ice 4 - 3 Cold / 1 Hot	4 x GN 1/1	293 x 1032	230	1720	1190	Type 12/ Schuko	1170	1535 x 725 x 1156	1535 x 725 x 937
- 2 Cold / 2 Hot	4 x GN 1/1	293 x 692	400 / 230	2610	2160	Type 15/ Schuko	970	1535 x 725 x 1156	1535 x 725 x 937
- 1 Cold / 3 Hot	4 x GN 1/1	293 x 352	400 / 230	3435	3160	Type 15/ Schuko	305	1595 x 725 x 1171	1595 x 725 x 937
Culinario Fire & Ice 5 - 4 Cold / 1 Hot	5 x GN 1/1	293 x 1372	230	1850	1230	Type 12/ Schuko	1330	1875 x 725 x 1156	1875 x 725 x 937
- 3 Cold / 2 Hot	5 x GN 1/1	293 x 1032	400 / 230	2720	2190	Type 15/ Schuko	1170	1875 x 725 x 1156	1875 x 725 x 937
- 2 Cold / 3 Hot	5 x GN 1/1	293 x 692	400	3610	3160	Type 15/ CEE16	970	1875 x 725 x 1156	1875 x 725 x 937
- 1 Cold / 4 Hot	5 x GN 1/1	293 x 352	400	4435	4160	Type 15/ CEE16	305	1935 x 725 x 1171	1935 x 725 x 937
Culinario Fire & Ice 6 - 3 Kalt / 3 Warm	6 x GN 1/1	293 x 1032	400	3720	3190	Typ 15/ CEE16	1170	2215 x 725 x 1156	2215 x 725 x 937
- 2 Kalt / 4 Warm	6 x GN 1/1	293 x 692	400	4610	4160	Typ 15/ CEE16	970	2215 x 725 x 1156	2215 x 725 x 937

EK = version with autonomous refrigeration / ZK = version with central refrigeration.

Please contact your sales consultant for information on further possible combinations and configurations







New with  
**refrigerant  
R290a**



Vulcano

## The World's First multifunctional food showcase

Vulcano enables you to present your food in its ideal ambience conditions: hot and dry, hot and humid, refrigerated or neutral. With its ultra-short changing cycles of only 30 minutes, the showcase adapts to your varying selection of dishes in an optimum and flexible manner, thus making perfect use of space and offering maximum flexibility in its usage.

The large seamless presentation area offers greatest versatility in the use of dishes and accessories of various shapes and sizes. This unique showcase combines induction heating with an active, variable fresh steam system and state of the art circulating-air refrigeration, thus guaranteeing enduring freshness of your dishes. The LED lighting (2 shades of white) provides perfect illumination.

Vulcano enables you to quickly adapt your selection to the changing demands of your customers on a 24/7 basis.

### Your advantages

- ❑ Maximum variability with slight space requirements
- ❑ Short switching and changing intervals for four different ambience conditions: hot and dry, hot and humid, refrigerated or neutral
- ❑ Enduring, continuous freshness of the dishes on account of the variable fresh steam system
- ❑ Heat generation by large-area induction
- ❑ Chilled products stay fresh longer due to active circulating-air refrigeration (class 2 cooling energy)
- ❑ State of the art energy-efficient technology
- ❑ Attractive food presentation due to LED and infra-red lighting
- ❑ Fast switching between attended and self-service by simply inserting the front glass
- ❑ Available in build-in, free standing and mobile versions
- ❑ Versions with self-cooling or connection to central cooling
- ❑ Comprehensive range of flexible accessories



Set the ambience conditions to suit your needs



Warm food presentation



Neutral food presentation



Refrigerated food presentation

### Technical specifications

Model	Dimensions (W x D x H)	Presentation surface (W x D x H)	Voltage	Electrical power with fresh steam	Electrical power without fresh steam	Max. nominal current	Plug
Vulcano 2	780 x 900 x 1300 mm	650 x 600 mm	400 V	3800 W	2250 W	7.0 A	CEE 16A
Vulcano 3	1120 x 900 x 1300 mm	975 x 600 mm	400 V	4900 W	3350 W	10.5 A	CEE 16A
Vulcano 4	1460 x 900 x 1300 mm	1300 x 600 mm	400 V	6000 W	4450 W	14.0 A	CEE 16A

Please contact your sales representative for further versions and configuration options.



Food perfectly presented

BEER<sup>+</sup>

## BEER FOOD TROLLEY

Flexibility in food distribution



### Essential assistant in the mobile food distribution

The BEER Food Trolley has been specially developed for the quick and easy transport and presentation of food. The well thought-out design of the trolley enables dishes to be presented perfect at any location.

With the 3 individually selectable climate types: warm & dry, neutral or with crushed ice, the freshness of your food is ensured and the strict requirements in the food sector are met. The 2-section warming cabinet in the base is controlled separately and designed for a capacity of 4 GN1/1 trays (H: 75 mm) per cabinet.

The BEER Food Trolley offers you the choice of either a serviced or self-service version. Thanks to its special castors and the option of locking the front and rear axles, it is very dynamic and extremely easy to handle. The optional electronic starting aid provides additional comfort. The BEER Food Trolley also has a power socket directly on the trolley, ideal for a plate warmer.

### Your benefits

- ❑ Maximum shelf life and optimum product quality of the food thanks to individually selectable climate types: warm & dry, neutral or with crushed ice
- ❑ Optimal presentation of the food
- ❑ Easy handling
- ❑ Quick changeover from serviced to self-service
- ❑ High flexibility
- ❑ All-round collision protection
- ❑ 2 independently controllable heating cabinets, on request as neutral or coolable with elements
- ❑ Special castors for easy turning
- ❑ Lockable front/rear axle
- ❑ 230 V type 13 socket for plate warmer directly on the trolley
- ❑ With EasySlide for easy insertion of the GN trays
- ❑ Optionally with electronic starting aid







# BEER FOOD TROLLEY

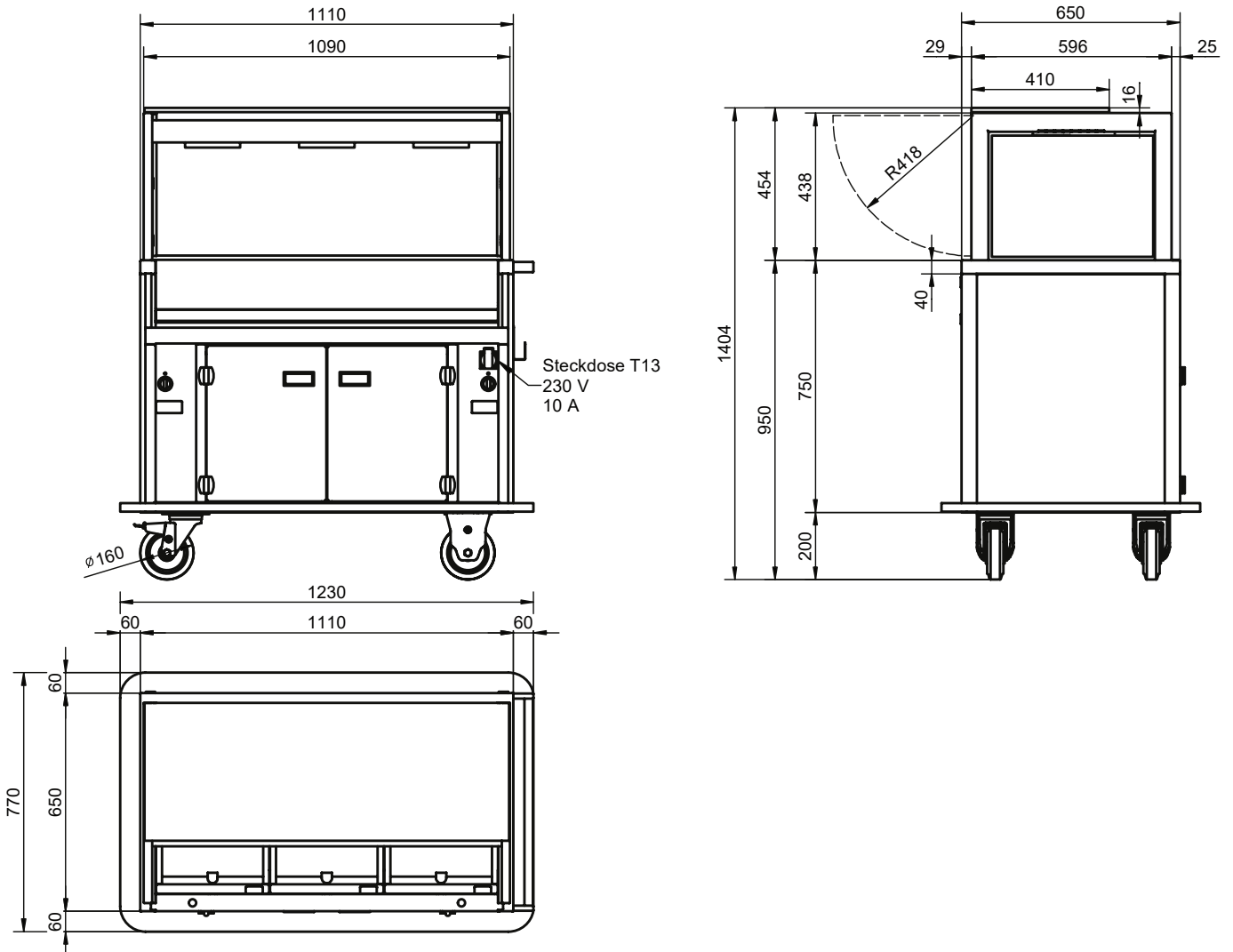
Flexibility in food distribution

## Technical data

### BEER Food Trolley – mobile model

Size	Dimensions* mm (W x D x H)	Voltage	Power without heating cabinet	Power with 1 heating cabinet	Power with 2 heating cabinets	Max. rated current	Plug
GN 3/1	1230 x 770 x 1404	400 V	4600 W	5200 W	5800 W	10.0A	Type 15/ CEE16

\*Dimensions incl. collision protection



Food perfectly presented **BEER**

#### 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

## CONVENIENCE STATION MINI

Versatile elegance in a table-top model



### The compact solution on your point of sales

Convenience Station mini – the excellent showcase for an extensive and effective food offering in a table-top model, containing the best features of the proven Culinario Easy food dispensing showcase combined with a second display to keep convenience products warm.

This compact table-top model is the small counterpart to our large Convenience Station plus.

Same here, your food is presented on the lower level with either dry or actively humid heat. You have the option of customising the climate to ensure maximum shelf life for your food. The level above, on the other hand, works with purely dry heat. The powerful IR radiant heaters from above ensure that your packaged and unpackaged convenience food is always kept in the best product quality.

The Convenience Station mini is versatile and is perfect for concepts in the segments of take-away, bakery, butchery, petrol station or kiosk.

### Your benefits

- ❑ Showcase with 2 levels for individually temperature-controlled food
- ❑ Lower level with either dry or actively humid heat
- ❑ Upper level with dry heat using powerful IR radiant heaters
- ❑ Control with separately adjustable bottom and top heat
- ❑ Simple, manual control via rotary switch
- ❑ Maximum shelf life and optimum product quality of the food
- ❑ Plug-in table-top appliance
- ❑ Flexible integration into your daily concept





# CONVENIENCE STATION MINI

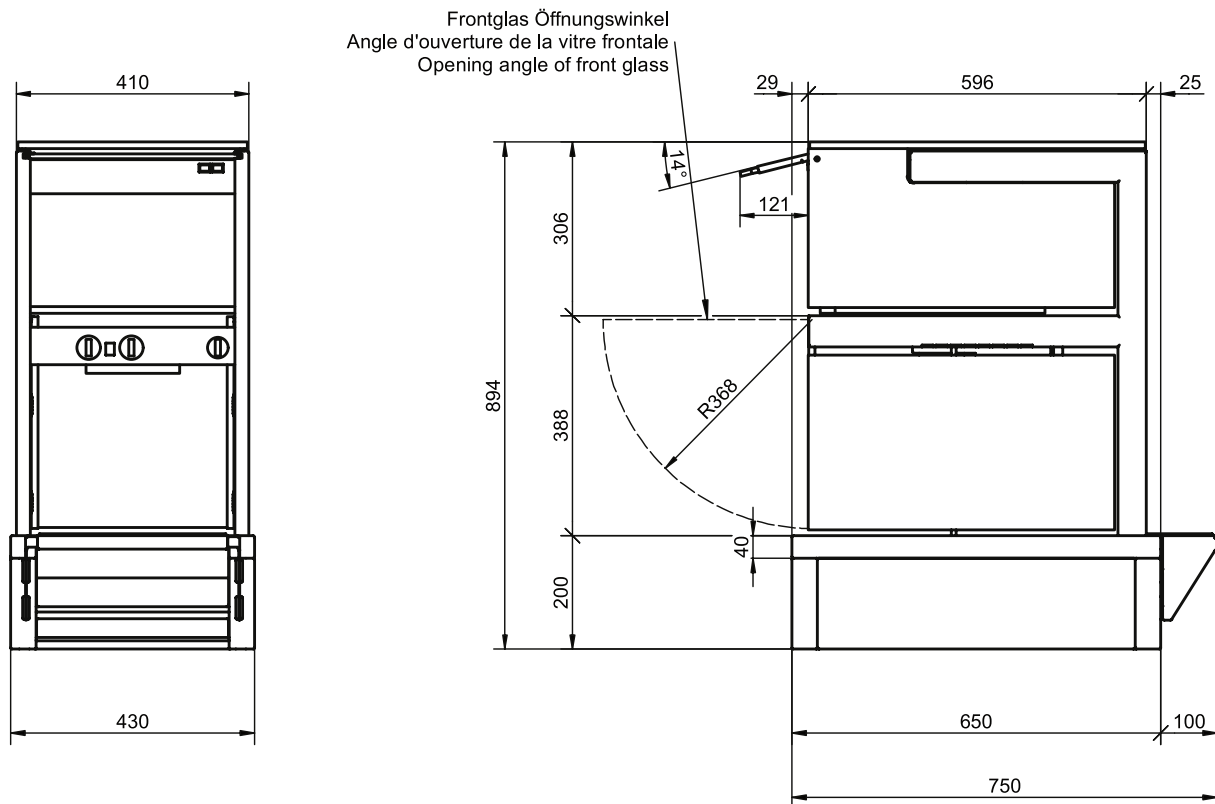
Versatile elegance in a table-top model

## Technical data

### Convenience Station mini – table-top model

Size	Dimensions mm (W x D x H)	Voltage	Power	Max. rated current	Plug
GN 1/1	430 x 650* x 894	230 V	1450 W	6.3 A	Type 12/Schuko

\*Dimensions without cutting board (special width of 100 mm)



Food perfectly presented

BEER 

#### 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





**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.

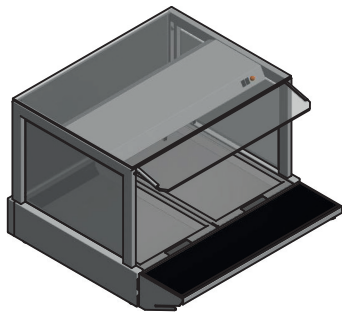
Using a rotary switch, the temperatures can be set individually for each GN unit. Whether it is bakery products, deep-fried or breaded products, meat, vegetables, pasta and much more – the manual control with separately adjustable bottom- and top heat, as well as the LED light, allow you to keep your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

#### Further advantages

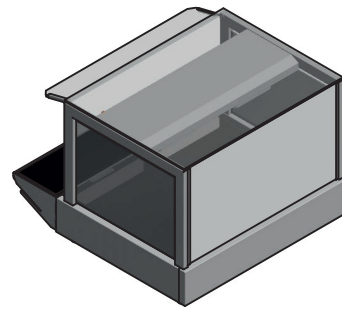
- ❑ 4 climate zones per GN field for different types of food: Hot-dry, hot-steamy, neutral or cold with crushed ice
- ❑ Specially developed for wall positioning
- ❑ Flexible integration into your all-day concept
- ❑ Individually controlled top heat and heat from below for each GN field
- ❑ Innovative 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



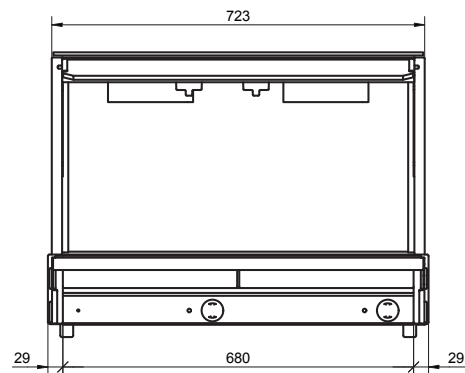
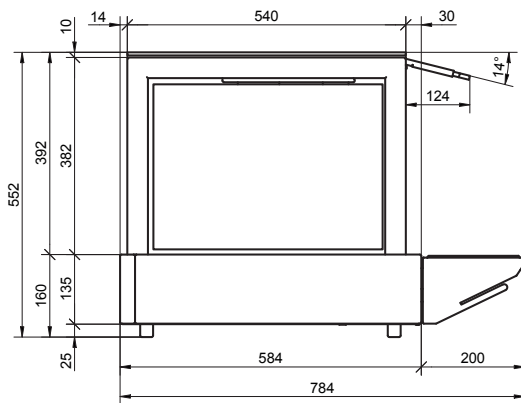
# Uno Wall



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

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



## Beer Hot Cube – self-service

### 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 Hot Cube series. Designed for maximum turnover at the point of sale, the extremely filigree showcase for self-service requires only a minimum of table space and can thus be used flexibly for concepts directly at the sales front.

The temperature of the hotplates can be continuously adjusted from 30°C to 95°C (86°F to 203°F) for each level. This prevents the food from cooking and thus keeps it longer. Your customers will be delighted.

This self-service showcase fulfils all hygiene requirements, from the integrated cough protection and the design incorporating easy maintenance and cleaning to the electronic control. Also permitted Hot Cube due to its transparent design your customers a comprehensive view of your selection, generating additional sales of packaged and non-packaged convenience food.

#### 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°C to 95°C (86°F 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
- ❑ Fulfils 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**
- ❑ Also available as a operated showcase





# Beer Hot Cube – self-service



Hot Cube Series GN 1/1, also available as self-service version



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 1/1 Simplex transverse	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

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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 Hot Cube – served

### Attractive served 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 Hot Cube series. Designed for maximum turnover at the point of sale, the extremely filigree showcase for serviced requires only a minimum of table space and can thus be used flexibly for concepts in the take-away, bakeries, butcher's shop, filling stations or kiosk area directly at the sales front.

Due to its transparent design, Hot Cube gives your customers a comprehensive view of your selection, generating additional sales of packaged and non-packaged convenience food.

The temperature of the hotplates can be continuously adjusted from 30°C to 95°C (86°F to 203°F) for each level. The dishes won't continue cooking and therefore remains at their best for a longer period. Your customers will be delighted.

#### 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°C to 95°C (86°F 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
- ❑ 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**
- ❑ Also available as a self-service showcase



# Beer Hot Cube – served



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 1/1 Simplex transverse	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

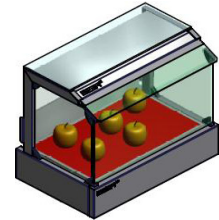
## Uno Top Hot GN 1/1

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



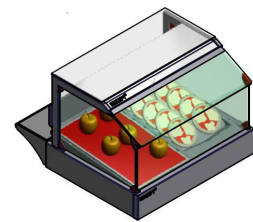
## Uno Top Hot Q

- 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**

Beer Grill AG  
 Allmendstraße 7 Tel. +41 (0)56 618 7800  
 CH-5612 Villmergen 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



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**





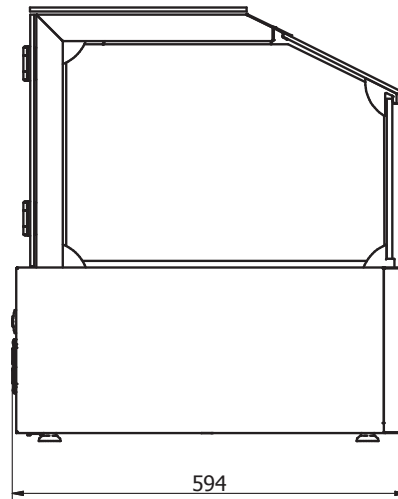
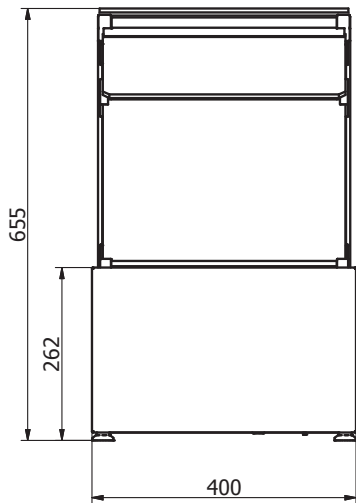
# Uno Top Cold



Side view



Rear view with open cabinet door and control panel

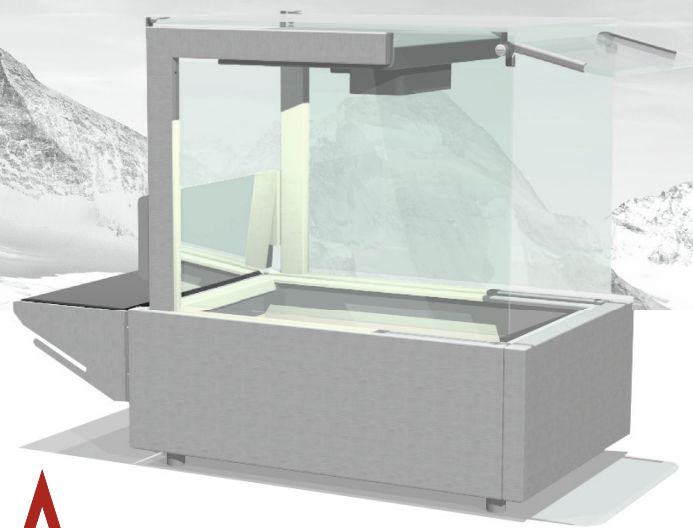


## Specifications

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

BEER<sup>+</sup>



## 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

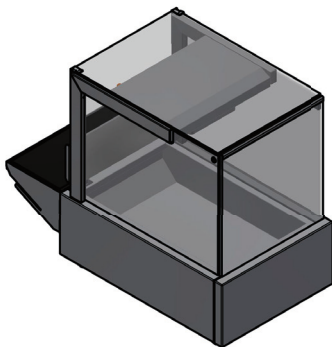
### Quadro Hot – tabletop model

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

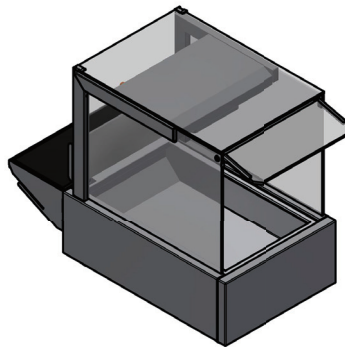
\*Dimensions without/with cutting board on operator side

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

BEER

#### 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

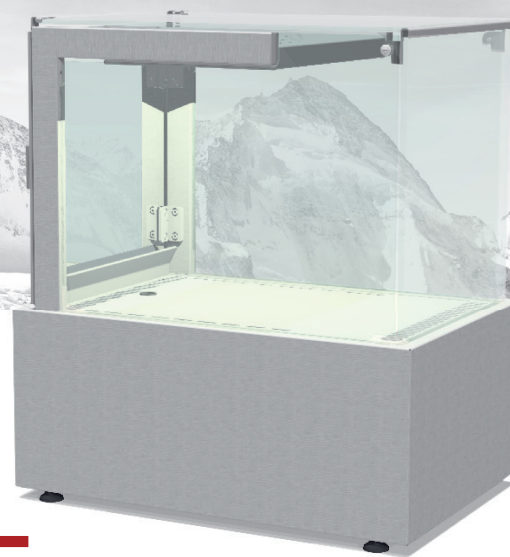
Phone +49 (0)7161 659 876  
Fax +49 (0)7161 659 879

info@beergrill.com  
www.beergrill.com



Food perfectly presented

BEER<sup>+</sup>



## 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






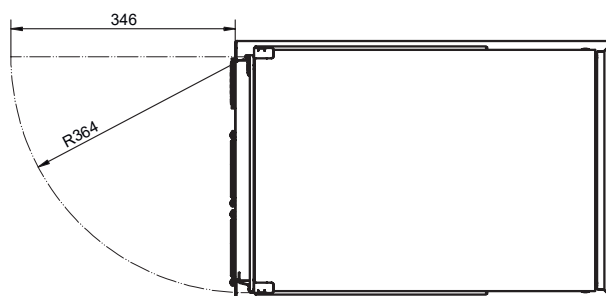
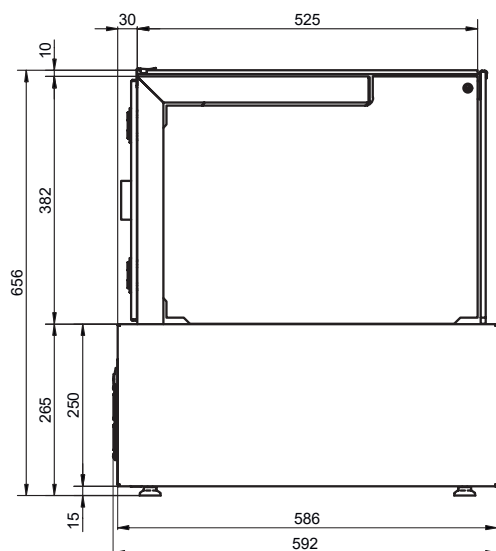
# QUADRO COLD

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** 

### 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