



Culinario Mistral

The mobile front cooking station — a highlight in gastronomic experience

Impress your guests with your culinary skills

Culinario Mistral, the mobile front cooking station, is a true highlight in gastronomic experience. Prepare appetising dishes while letting your guests look over your shoulder - without any tiresome odour.

Flexibility

The mobile plug-in front cooking station guarantees the highest flexibility. Thanks to the three-way extraction and integrated active carbon filter, no external ventilation device is required. In this way, the Culinario Mistral can be used everywhere where you want to prepare fresh dishes, be it in a banqueting room, a restaurant or outdoors. The wide selection of cooking modules enables you to fry, grill, boil, wok-fry or deep fry right in front of your guests

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

- Mobile front cooking station with the proven Culinario illumination technology
- Plug-in compact station guarantees the highest flexibility in use
- System with integrated technology for odour, fat and steam disposal
- 3-way extraction with no external ventilation required
- Optionally available with 3-way painting, suiting your individual colour concept
- Optionally available with fold down tray slide
- Ergonomic station for comfortable working



Front cooking station - Culinario Mistral



Various cooking modules that can be exchanged at any time enable you to fry, grill, boil, wok-fry or deep fry right in front of your guests

Technical specifications

Model	Dimensions (W x D x H)	Insertion slot	Electrical connection	Safety fuse	Plug
Culinario Mistral - mobile - free-standing	1100 x 700 x 1295/ 1350 mm	for 2 cooking modules	400 V	32 A	CEE 32

* Two various glass covers available. For more information please contact your sales advisor.



Various cooking modules for individual deployment in Culinarario Mistral or as independent cooking module



- 1. Bain-Marie**
 - ☑ Directly heated deep-drawn inner container
 - ☑ Thermostatic temperature regulation
 - ☑ With drainage valve
 - ☑ Suitable for Gastronorm containers in the range GN 1/1 to 9/1 - 150 mm



- 2. Narrow grill plate**
 - ☑ Grooved grill area, made of special steel
 - ☑ With seamless transition to the internal housing
 - ☑ Inbuilt collection basin in the front of grill area for fat runoff
 - ☑ Temperature regulation up to 250° C



- 3. Narrow griddle plate**
 - ☑ Smooth griddle area, made of special steel
 - ☑ With seamless transition to the internal housing
 - ☑ Runoff in the front griddle area with Teflon closure and front drainage
 - ☑ Continuously variable thermostatic temperature regulation up to 250° C



- 4. Combi-griddle**
 - ☑ Smooth griddle area, made of special steel
 - ☑ With seamless transition to the internal housing
 - ☑ Runoff in the front griddle area with Teflon closure and front drainage
 - ☑ Continuously variable thermostatic temperature regulation up to 250° C



- 5. Pasta cooker**
 - ☑ Directly heated deep-drawn inner container
 - ☑ Thermostatic temperature regulation
 - ☑ Suitable for use with round or angular pasta vessels, as well as for perforated Gastronorm containers
 - ☑ Can prepare up to 80 portions of ready-to-cook pasta in an hour



- 6. Induction cooking unit**
 - ☑ Comprising one or two cooking zones for induction-capable pans with a base diameter from 130 to 260 mm
 - ☑ The cooking zone can be regulated in a range from 150 to 3500/5000 watts
 - ☑ Electronic saucepan recognition
 - ☑ Optical display for non-suitable pans



- 7. Ceran cooking unit**
 - ☑ Two large, rapid glass ceramic cooking surfaces with no special requirements for specialised cooking utensils
 - ☑ Continuously variable regulation
 - ☑ Starts cooking immediately and highly efficient
 - ☑ Temperature can be separately regulated at front and back



- 8. Induction wok**
 - ☑ A large cuvette (bowl) for induction-capable wok pans
 - ☑ The cooking zone can be regulated in a range from 150 to 3500/ 5000 watts
 - ☑ Electronic saucepan recognition
 - ☑ Optical display for non-suitable pans



- 9. Deep fryer**
 - ☑ Thermostatic temperature regulation in a range from 100 to 190° C
 - ☑ Oil container deep-drawn in one piece with the frame profile
 - ☑ Heating bodies can be tilted out
 - ☑ Including frying basket and flat cover



Technical specifications - cooking modules

Model	Article	external dimensions * (W x D x H)	Electrical power	Electrical connection	Safety fuse
1. Bain-Marie	201 132	380 x 600 x 210 mm	1800 W	230 V 1 N/AC	10 A
2. Narrow grill plate	201 147	380 x 600 x 210 mm	4000 W	400 V 2 N/AC	10 A
3. Narrow griddle plate	201 140	380 x 600 x 210 mm	4000 W	400 V 2 N/AC	10 A
4. Combi-griddle	201 142	380 x 600 x 210 mm	4000 W	400 V 2 N/AC	10 A
5. Pasta cooker	201 136	380 x 600 x 210 mm	6000 W	400 V 3 N/AC	16 A
6. Induction cooking unit with 1 or 2 zone		380 x 600 x 210 mm			
- 1 x 3500 W	201 138		1 x 3500 W	230 V / 1 N/AC	10 A
- 1 x 5000 W	201 139		1 x 5000 W	400 V / 3 N/AC	10 A
- 2 x 3500 W	201 131		2 x 3500 W	400 V / 3 N/AC	16 A
- 2 x 5000 W	201 135		2 x 5000 W	400 V / 3 N/AC	16 A
7. Ceran cooking unit	201 134	380 x 600 x 210 mm	2 x 2500 W	400 V 3 N/AC	16 A
8. Induction wok		380 x 600 x 210 mm			
- 3500 W	201 130		3500 W	230 V / 1 N/AC	16 A
- 5000 W	201 133		5000 W	400 V / 3 N/AC	10 A
9. Deep fryer	201 137	380 x 600 x 210 mm	6000 W	400 V 3 N/AC	10 A

* Feet are height-adjustable = Device height 208 - 218 mm

Food perfectly presented

BEER⁺



BEER TOP GRILL

Energy-efficient grilling and keeping warm



Stepless temperature regulation for the highest flexibility

The BEER Top Grill is characterised by short heat-up times and exceptional heating power. Whether meat, fish or vegetables of any kind, grilling and keeping warm is simply effortless with the BEER Top Grill.

An additional selector switch for standby operation allows fantastic energy savings of 67% during off-peak periods, and also greatly reduces heat dispersion from the appliance. The CNS housing is easy to clean and the robust construction also guarantees a long working life, even with regular use. The continuous temperature control up to 350 °C gives you flexibility when using the appliance. In this way, your food can be grilled and kept warm appetisingly and gently.

Wealth of models

The BEER Top Grill is available in two various sizes. The smaller S-55 model offers 3 separate heatable zones, while the larger S-80 has 4 separately heatable zones. For optimal room utilisation, the BEER Top Grill can be fitted to the wall by means of a practical wall console.

Your benefits

- ❑ Continuous temperature control up to 350 °C
- ❑ Selector switch for standby operation
- ❑ Quick heating up
- ❑ Excellent heating power
- ❑ Energy saving up to 67%
- ❑ Low heat emission
- ❑ Available in two different models: S-55 with 3 heating zones, S-80 with 4 heating zones
- ❑ Ideal in combination with the grill grate R-55/R-85 from Beer
- ❑ Made of stainless steel





BEER TOP GRILL



Energy-efficient grilling and keeping warm

Technical data

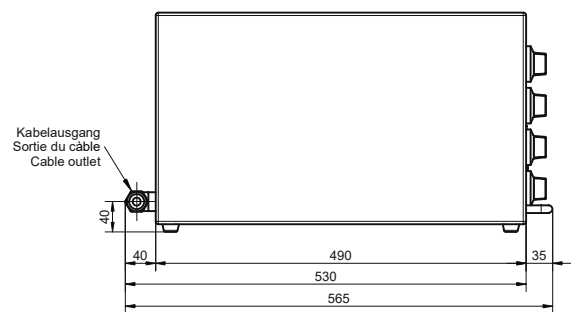
BEER Top Grill

Model	Item no.	Dimensions mm (W x D x H)	Usable grill surface mm	Power	Voltage	Max. rated current	Weight	Plug*
S-55	200654	710 x 490 (+75) x 290	530 x 450	4800 W	400 V	6.9 A	32 kg	without
S-80	200652	1000 x 490 (+35) x 370	780 x 400	7000 W	400 V	11.5 A	64 kg	without

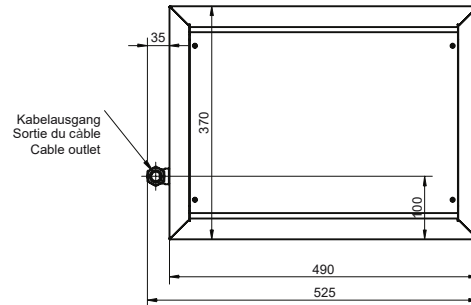
*all models incl. approx. 2 m connection cable, without plug. On request plug type 15 (max. 10 A), plug type 25 (max. 16 A) or plug CEE 16 (max. 16 A) mounted on connection cable



BEER Top Grill S-55, pictured right in side view



BEER Top Grill S-80, pictured right in side view



Practical folding grate, available as an accessory

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Beer electric grills

Perfect for all meat and fish barbecues

Appetising, fine grill score marks

These robust Beer electrical grills convince with their short warm-up times and very good heat output. The grilling area separated into various heating zones offers you great flexibility in barbecuing. The fine, appetising grill score marks as well as low requirement for oil and fat will surprise you and your guests.

Optimal grill results

All three Beer electrical grills have stepless temperature regulation up to 350 °C. With the compact dimensions of the grill, as well as the consistently generous grill area, the Beer electrical grills are ideal for everyday use and can be deployed on a mobile basis. They are perfect for all meat, fish and vegetable barbecues.

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

- ▣ Short warming-up time and very good heat output
- ▣ Stepless temperature regulation up to 350 °C
- ▣ Ideally combined with the BEER Top Grill
- ▣ Practical accessories such as fat splash protection and insertion grill
- ▣ Appetising fine grill score marks
- ▣ The grills are ideal for use on a mobile basis (for example catering companies)



Beer electric grills



Beer electric grill R-55



Beer electric grill R-85

Technical specifications

Model	Article	Dimensions (W x D x H)	Dimension surface grill	Electrical connection	Max. nominal current	Electrical power	Weight	Plug
R-55WH* (switches on spreads side)	200604	710 x 560 x 185 mm	520 x 365 mm	400 V 2 PNE	3.0 A	1.4 kW	21 kg	without plug
R-55 (switches on spreads side)	200603	710 x 560 x 185 mm	520 x 365 mm	400 V 2 PNE	11.3 A	5.2 kW	21 kg	without plug
R-55FB (switches on narrow side)	200611	491 x 735 x 190 mm	365 x 520 mm	400 V 2 PNE	11.3 A	5.2 kW	23 kg	without plug
R-85 (switches on spreads side)	200602	1000 x 560 x 185 mm	810 x 365 mm	400 V 3 PNE	11.3 A	7.8 kW	31 kg	without plug

Models incl. approx. 2 m connection cable without plug.

Type 15 plug (R-55WH in Switzerland), Type 25 plug (max. 16 A) available by request or CEE 16 plug (max. 16 A) fitted to the connection cable.

*WH = Electric grill only to keep warm



Practical accessories: 3-part plug-in fat splash protection



Insertion grill in various sizes

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UP TO
250 SAUSAGES
PER HOUR!



Sausage Grill Combination

The appliance for perfectly grilled food

The ideal equipment for small and large events

The banger is still a favourite at all occasions and very popular with the guests. With Beer Grill's sausage grill combination you are well equipped for any event. With its capacity of up to 250 sausages per hour, the sausage grill combination can cope with any rush! The sausages are grilled in the BEER Top Grill at the lower level and presented and kept warm on the topside grill. The sales-promoting lighting with high-power IR floods stages the sausages perfectly, creating an ideal climate with its supporting heat from above and attracting your guests who benefit from short queue time.

Continuous development - for your success

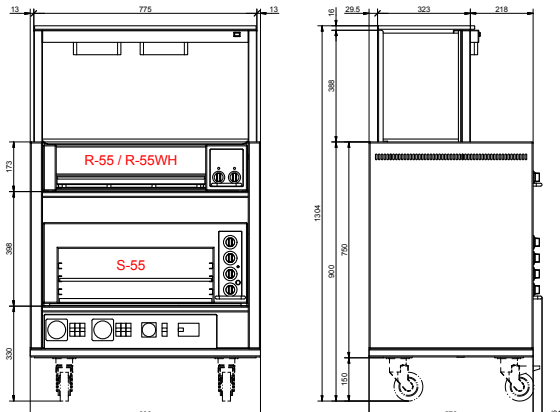
We have substantially reduced the power rating of the new sausage grill combination, enabling connection with a type 15 or CEE 16 plug instead of CEE 32.

Your advantages, just to name a few:

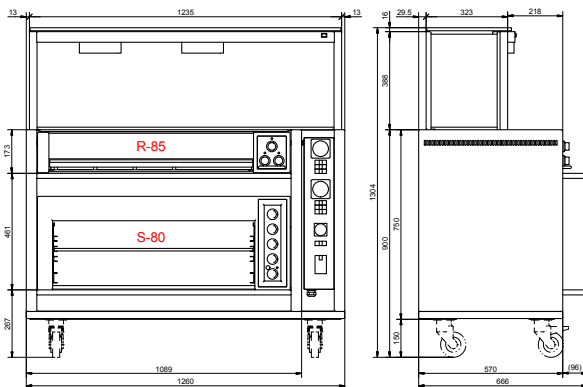
- ❑ Quick, time-saving grilling with the BEER Top Grill
- ❑ Optimised power consumption and reduced heat fallout
- ❑ Infrared technology for best grilling results
- ❑ Optional lighting and warm-keeping bridge sets your food in the best light and keeps it at optimum temperature for hours
- ❑ Available with front and side glass and glass shelf
- ❑ Sausage cart available in two different sizes
- ❑ The BEER Top Grill and electric grill are easy to remove from the sausage cart for stand-alone use
- ❑ Compact sausage cart offers unique mobility
- ❑ All equipment parts and wheeled chassis made of stainless steel
- ❑ Various handy accessories available



Sausage Grill Combination



Type RS-55 consisting of:	Item	Power
Sausage cart	see below	see below
BEER Top Grill S-55	200654	4800 W
Electric grill R-55 or Electric grill R-55WH	200603 200604	5200 W 1400 W
optional: 2 fold-away gridirons	200667	-



Type RS-85/80 consisting of:	Item	Power
Sausage cart	see below	see below
BEER Top Grill S-80	200652	7000 W
Electric grill R-85	200602	7800 W
optional: 3 fold-away gridirons	200667	-

Type	Sausage cart configuration	Item	Dimensions W x D x H (mm)	Connection	Plug
RS-55WH*	Sausage cart	210651WH	800 x 570 x 900 mm	6'200 W 400 V / 25 A	CEE 16A / Typ 15
RS-55WH*	Sausage cart with lighting / warm-keeping top - with front glass shield - with front and 2 side glass shields - with front and 2 side glass shields and glass shelf	210650WH	800 x 570 x 1304 mm	6'800 W 400 V / 25 A	CEE 16A / Typ 15
RS-55	Sausage cart	210651	800 x 570 x 900 mm	10'000 W 400 V / 25 A	CEE 32A
RS-55	Sausage cart with lighting / warm-keeping top - with front glass shield - with front and 2 side glass shields - with front and 2 side glass shields and glass shelf	210650	800 x 570 x 1304 mm	10'600 W 400 V / 25 A	CEE 32A
RS-85/80	Sausage cart	210653	1260 x 570 x 900 mm	14'800 W 400 V / 25 A	CEE 32A
RS-85/80	Sausage cart with lighting / warm-keeping top - with front glass shield - with front and 2 side glass shields - with front and 2 side glass shields and glass shelf	210652	1260 x 570 x 1304 mm	15'400 W 400 V / 25 A	CEE 32A

*WH = Sausage Grill Combination with electric grill only to keep warm



TX contact grill

Extremely fast and compact - grilling, frying, defrosting and keeping warm

First-class preparation of grilled specialities

With the Beer TX Contact grill for example, meat, fish, vegetables, toasts, cheese specialities or warm sandwiches can be gently and simply prepared with short cooking times. Because of the solid insulated grill plates, the heat from both sides reaches both sides of the food uniformly. Because of the heating effect from both sides, the pores close immediately and a minimum weight loss of the food as well as juicy, tasty meat are the result. Thanks to the new integrated multi-timer with memory function for 7 or 14 cooking times (depending on model) you will always prepare your food in consistent quality.

Proven technology

The freely-movable perfectly-balanced upper grill plate fits every piece of food and can be operated manually without problems. The insulated grill plates made from scratch-resistant grey cast iron guarantee constant temperature even with heavy use. The grilling temperature can be steplessly adjusted by thermostat from 50°C to 300°C.

These are just a few of the many advantages:

- Constant temperature guaranteed even with heavy use
- Programmable multi-timer function with 7 storage spaces at single plate device or 14 storage spaces at double plate device per griddle
- Very short cooking times as heat reaches the food from both sides
- Minimal loss of weight, food keeps its original size
- Barbecues remain tender and juicy
- Appetising grill score marks on the food
- Casing and faceplate in 18/10 stainless steel
- Main on/off switch with operational control lamp
- Upper plate balance can be set steplessly
- Removable grease collection tray
- Available in various sizes with grill plates in various finishes (grooved/smooth)
- Cost effective, as cooking can be practically performed without fat
- The scope of delivery already includes: Scraper, scouring brush, wire brush, instruction manual, sample of Beer Clean



TX contact grill



Double plate device: Upper plate grooved, lower plate smooth

Technical specifications

Models	Article	Dimension	Dimension surface of grill grid	Grill grid	Weight	Electrical power	Electrical connection	max. nominal current
TX Type 246 (Single plate device)	200246	380 x 500 x 330 mm	359 x 268 mm	upper plate grooved lower plate grooved	42 kg	4000 W	400 V	6 A
TX Type 247 (Single plate device)	200247	390 x 500 x 330 mm	359 x 268 mm	upper plate grooved lower plate smooth	44 kg	4000 W	400 V	6 A
TX Type 258 (Double plate device)	200258	745 x 500 x 330 mm	719 x 268 mm	upper plate grooved lower plate grooved	83 kg	8000 W	400 V	12 A
TX Type 259 (Double plate device)	200259	765 x 500 x 330 mm	719 x 268 mm	upper plate grooved lower plate smooth	87 kg	8000 W	400 V	12 A

All models incl. approx. 2 m connection cable without plug.
Plug type CEE16 (max. 16 A) fitted to connection cable on request.

In the case of models 247 and 259, the upper and lower plates can be switched separately.
Additionally, both of these models permit the lower plates to be set horizontally or at an angle.

All of our TX contact grills are CE-certified.

Food perfectly presented **BEER**

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