

Beer Electric grill R-55 / R-55FB / R-85



Operating manual
Installation & technical specifications

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Before putting the unit into operation for the first time, please make sure you have carefully read this operating and installation manual!

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We reserve the right to make technical changes

Version	Date	Revision
1.00	03/01/2017	-





1 Introduction

This operating and installation manual contains important basic information which needs to be considered during installation, operation and maintenance. Therefore, the employee in charge and the operators must read the entire manual before the unit is installed and put into operation. The manual must always be near the unit and easily accessible.

Important!

Beer Grill AG cannot assume any responsibility or warranty obligations for any damage sustained due to non-adherence to the installation and operating instructions or due to improper use.

Symbols and markings used

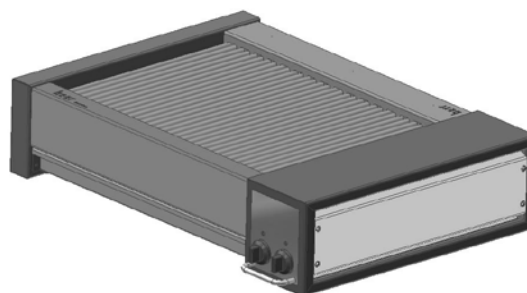
	<p>This symbol is used to mark important information provided to ensure proper use of the unit (general hazard symbol). Not following these instructions exposes the unit, people or your environment to potential damages/injuries.</p>
	<p>Careful: hot surface! Indicates a potentially dangerous situation due to hot surfaces. Not following this warning can lead to burns and/or damage to property.</p>
	<p>This symbol indicates instructions for operating the unit or particularly helpful information. Support material that will help you get the most out of your unit and all its functions.</p>
	<p>This symbol indicates instructions regarding the use of materials/consumables that must be handled and/or disposed of in accordance with legal regulations.</p>

2 Technical specifications

Model	Heating areas	Dimensions of unit (WxDxH)	Dimensions of the grill surface	Voltage	Max. rated current	Output	Weight
R-55	2	715 x 490 (+40) x 185 mm	520 x 365 mm	400 V 2 PNE	11.3 A	5.2 kW	21 kg
R-55FB	2	490 x 715 (+20) x 190 mm	365 x 520 mm	400 V 2 PNE	11.3 A	5.2 kW	21 kg
R-85	3	1005 x 490 (+40) x 185 mm	810 x 365 mm	400 V 3 PNE	11.3 A	7.8 kW	43 kg

Electric grill R-55

Table model with 2 heating areas,
continuously adjustable 1-12 to 350° C
Control from the wide side



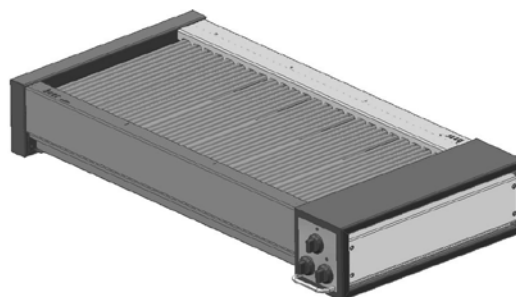
Electric grill R-55 FB

Table model with 2 heating areas,
continuously adjustable 1-12 to 350° C
Control from the narrow side



Electric grill R-85

Table model with 3 heating areas,
continuously adjustable 1-12 to 350° C
Control from the wide side



3 Hazard warnings

3.1 Burn hazard



The sheet metal parts of the housing, frame, cooking grid and grease drippings container become very hot when the unit is being used. Protective gloves must be worn at all times when emptying the grease drippings container. Watch out for spills of hot grease/water during emptying.

3.2 Fire hazard



Hot grease and oil on the cooking grid and in the grease drippings container can ignite far below 200°C, especially if it is older and contaminated.

Attention!

Never extinguish burning grease with water. Use a fire blanket or a special fire extinguisher instead.

4 Operating rules and general instructions

4.1 Operating rules

Any modification of the unit or any use of components and crucial spare parts that are not original Beer parts as well as non-adherence to instructions stated in the manual will render the warranty null and void and lead to a loss of any liability claims.

4.2 General instructions

- This unit was designed for commercial purposes and may only be used by qualified specialists
- The unit must be checked regularly, at least once a year, by an authorized specialist
- It is recommended to use appropriate tools (e.g. barbecue tongs, spatula, grill scraper) and grill gloves to operate the grill
- The person using the grill must be trained by the operator

5 Installing the units

If the unit is positioned on an easily inflammable surface or against a wall that is not protected against fire, it is crucial to use heat-insulating, non-flammable materials that offer radiation protection. A minimum distance of 10 cm must be kept on every side to non-flammable materials. Above the grill surface, there must be open space with a height of at least 70 cm.

In case of electric grills, the following must be taken into account:

There must **always** be a **distance of at least 10 cm between non-flammable materials** and the sides and the rear wall of the grill, so that the ventilation slots in the housing remain unobstructed. This is necessary in order to avoid an overheating of the unit. The unit must not be covered with aluminum foil or similar materials.

The fire protection regulations must be strictly adhered to.



Important!

The manufacturer cannot assume any responsibility or warranty obligations for any damage sustained due to non-adherence to the installation and operating instructions or due to improper use.

6 Connecting the units

The electric grills must be connected to a 400 volt power supply source. It must be possible to disconnect them from the power supply completely, including the neutral with the plug or the main switch (contact distance at least 3 mm). The power supply cable must never be wrapped around the unit in order to avoid overheating and prevent the cable from charring.

If the power supply cable should be damaged, it must be replaced with a new one, type H05-BQ-F (temperature-resistant min. 90°C) by the manufacturer, their customer service or a qualified specialist in order to avoid any risks.

Only experts may connect the unit and put it into operation.

The power supply grid specifications pertaining to voltage, power and frequency must be identical to the specifications indicated on the unit's rating plate.

7 Operating manual

Fire hazard!

Remove any kind of foil or packaging and padding materials before turning on the unit for the first time.



Important!

When the grill is switched on for the first time, it must be put into operation for 5 - 8 minutes on full power in order to burn any oil residues.

R-55, R-55FB and R-85 models

Depending on the food to be grilled, set the continuously adjustable temperature regulator (0-12) to the required level. Position 1 means the lowest grill temperature, Position 12 the highest. In Position 0, the grill's heating areas are turned off. When the grill is no longer in use, all of the grill's rotary controls must be put into Position 0. The unit is now turned off.

The grill surface (usable surface) must not be covered completely, only 80% of it at most. There must be a heat conductivity of at least 20% between the foods to be grilled. When using the electric grill unit, the heat must be able to escape upwards or sideways via the grill surface.



For foods containing intestines (sausage etc.), Beer Grill AG recommends using the grid shelf.



Attention: Burn hazard!

The following parts become very hot when the unit is in operation. Touching them may lead to burns:

- entire housing
- grill grid
- framework
- grease drippings container
- as well as any potentially used accessories



Important!

The grease drippings container must be regularly checked, emptied and cleaned, and even more frequently if the unit is used a lot. Any accumulated dirt and grease must be removed (fire hazard).

Attention: Burn hazard!

Before doing so, let the grease cool down completely.

Carefully pull the container by its handle towards yourself. Touch the container with gloves and with both hands and carefully pull out the entire container.



Empty the grease and any residuals into a prepared receptacle container for the purpose of proper disposal. If necessary, use a grill scraper.

After emptying and cleaning the container, insert it back into the grill.

7.1 Working with accessories

Working with griddle or hamburger pan

Put the griddle on the grill grid

Attention! When working with the griddle or the hamburger pan, **set** the power in this area **to max. half power**, as the unit may sustain overheating damage if the power (heat) is greater than that.

Image	Description	Item No.
	3-part splash guard for R-55	200890
	3-part splash guard for R-55FB	200892
	3-part splash guard for R-85	200891
	Grid shelf 2/3 for R-85 or 2/2 for R-55	2042275
	Grid shelf 1/3 for R-85	2042276
	1-part griddle/roasting grid for R-55	200895
	2-part griddle/roasting grid for R-85	200893

Beer Grill AG cannot assume any responsibility for damages sustained due to improper use of accessories.

8 Cleaning

Before cleaning, the electric grill must be separated from the power supply (pull the plug/turn off the local master switch).

In order to make subsequent cleaning as easy as possible, spray a thin layer of grill spray every time before putting the unit into operation for prevention purposes (Article 201026). Use the wire brush in between (Article 200884). To carry out the final cleaning, let the grill cool down to 50-60°C, spray Beer Clean (Article 201004) and wipe using a damp cloth.

The unit must be cleaned daily. First, let the unit cool down to the lukewarm temperature. The units may only be cleaned using a damp cloth and non-abrasive detergents.

Loose parts such as the grid shelf, the grease drippings container, the splash guard, etc. may be cleaned in a dishwasher.



Never add salt or acids when cleaning units.

Splashing with the help of a pressure washer or a hose or cleaning it under running water or in a dishwasher is not allowed.

Cleaning the griddle

The griddle can be washed in a dishwasher or rubbed out using a cloth. **Attention!** The griddle is not made of stainless steel. In order to prevent corrosion, the griddle must be rubbed dry and slightly oiled after the cleaning.

9 Maintenance

Repair work may only be carried out by authorized specialists.

Only original parts may be used.

The unit must be checked regularly, at least once a year, by an authorized specialist.

10 Customer service

10.1 What to do in case of malfunctions

Should any components be lost or stop functioning properly, the grill may no longer be used. In this case, the grill must be repaired by an authorized specialist or by the Beer Grill AG customer service.

The customer service department must be informed about any malfunctions. Before doing so, check the mains cable and the fuses.

When contacting customer service, always indicate the unit's serial number and type (you can find both on the rating plate).

10.2 Warranty

Beer Grill AG grants a one-year warranty on all parts of Beer electric grills R-55, R-55FB and R-85, provided the damage was not a result of improper use and the unit was operated in accordance with the operating and installation manual.

10.3 Service and telephone

- Switzerland:** Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Phone-no. +41 (0)56 618 78 28
- Germany:** Servator
Lindenweg 36-42
D-97999 Igersheim

Service phone number +49 (0)7931-55555
- Ireland:** Caterline Catering Equipment Ltd.
U1, Block G
Greenogue Business Park
IE-Rathcoole Co. Dublin

Phone-no. +353 (0)1 401 90 11
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