CULINARIO
MASTER TOUCH

The presentation of hot foods
with intuitive touch control

Operating Manual
Installation & Technical Specifications

OPERATING MANUAL:

We reserve the right to make technical changes

Carefully read these installation and operating instructions before installing the appliance and putting it into service, and strictly follow the notices herein, thus contributing to keeping the appliance in a perfect and functioning state. Due to ongoing development, illustrations, operating steps and technical data may slightly differ from the supplied equipment.

i Warranty claims can only be forwarded if all instructions are strictly followed.

Date	Mutation
12.11.2018	textual adjustments, supplement safety instruction, new icon "hot surface"
22.05.2019	Supplement pt. no. 3 (warranty and liabilities)

1   Introduction

1.1   Welcome

This operating and installation manual contains important basic information which needs to be considered during installation, operation and maintenance. Therefore, the operations manager and the operators must read the entire manual before the unit is installed and put into operation. The manual must always be kept close to 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.

1.2   Symbols and notes

⚠	This symbol indicates important references for the proper use of the unit. Not paying attention to these references can lead to malfunctions of the unit or adverse effects to the environment.
♨	Caution – hot surface! Indicates a possibly dangerous situation due to hot surfaces. Failure to observe the instruction may result in burns and/or damage to property.
i	This symbol points to operation tips and especially useful information. Helps you to use all functions on your unit optimally.
⏚	Potential equalization
♻	This symbol indicates references to materials or operating media that must be handled and/or disposed according to legal standards and regulations.

⚠	This appliance may be used and operated by children aged at least 8 years and persons with reduced physical, sensory or mental abilities or lacking experience and/or knowledge, provided they are supervised or have been trained and instructed in the safe use of the appliance and understand the dangers possibly resulting from misuse. Children must not be allowed to play with the equipment. Cleaning and operator's maintenance must not be performed by children without supervision.

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2 Safety references

2.1 Heating with steam

It is absolutely prohibited to run the Culinario with empty water bins. Therefore the water level has to be checked continuously. Your Culinario is equipped with a warning for water level control.

> Beer Grill AG repudiates liability for consequential damage from running the Culinario without water!

2.2 Heating dry (without water)

Culinario must be equipped with universal frames.

Set lower heating elements max. to level 40 %

Caution, danger of fire!
When running dry. Ceran heating plate gets very hot. Danger of fire, when oil or liquid fat drops onto hot heating plate. Therefore mount universal frame, grill plate and fat collecting bowls correctly, so fat or oil flows into bowls. Check fat or oil level in fat collecting bowls frequently and drain it if necessary. (Dispose oil or fat according to regulations of local authorities!).

> **Caution, when draining fat collecting bowls!**
> Oil or fat is very hot. Touch and carry bowls with protective gloves or cloth only. When lifting out fat collecting bowl be careful that oil does not slope onto heating plates (fire danger) or on hands or legs (danger of getting burned).

> **Never put out fire with water!** Use always fire blankets. When getting burned consult doctor.

Grill plate

Fat collecting bowl

Universal frame
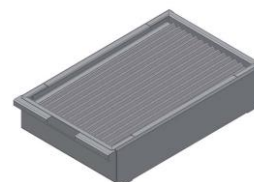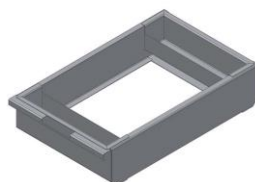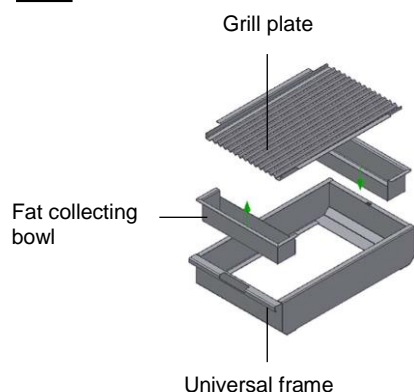
Hotty's are not suitable for grills!
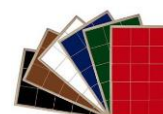
2.3   Cold running

Heating elements and infrared lamps have to be switched off (Culinario can programmed, to prevent switching on heating elements).

2.4   Attention danger of burning!

The following parts will become very hot, when Culinario is activated and, if touched, it exist danger of burning:
– Water bins and parts which are in touch with it.
– Ceran plate, if heating elements switched on and until they are completely cooled down.
– Shatter protection glass with bracket, lamp and housing.
– Cover of illumination bridge.

> Before Water bins are drained (tap) and/or taken out, the Culinario has to be cooled down completely. This should also happen, before a mobile Culinario is displaced.

> **Safety Notice:**
> When using the cutting board, make sure that the two brackets (clampsc) that support the surround of the cutting board are properly anchored to the frame of the device so that the cutting board fixture can be properly hung. ATTENTION: Failure to do so may result in injury!

2.5   Procedure by lamp bursting and breakage of glass

Your Culinario is equipped with lamp bursting alarm (see operation manual). In case of lamp bursting glass shelves, sneeze screen, front and lateral glasses, proceed immediately as follows:

– Switch off and close counter.
– Self-service counter: Avoid guests taking food contaminated with glass splinter.
– Collect and replace all plates filled with food from guests, who have been nearby when the incident happened.
– Take out all food containers of the counter. Dispose food in rubbish bin (not in bin for leftovers).
– Take off shatter protection glass of defective lamp and clean it (see instruction 60-M-07-021-00).
– Clean Culinario and its environment (counter and floor).
– Replace broken items.
– Refit shatter protection glass with bracket (see instruction 60-M-07-021-00).
– Refill counter.
– Counter is again ready for operation.

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2.6   Glazing/Danger of accident

Beer counters are equipped with one sheet safety glass (ESG).

Incorrect, badly mounted or damaged glass may fall out and cause serious injuries. Be sure to check before opening the self-service counter, but also after cleaning the glass (especially the front- glass) if:

– The glass is placed properly e.g.: In the lower glass holders in the intended slots (not in the rack separations, nor the discontinued racks). Both sides in the above designed mounted holders.

– The glasses have no damage (damaged edges and corners = cut risk and insufficient support). The safety glass may crack or burst due to internal tension, even without contact with the damaged edge.

– The glass holder for damage and upper front holder (customer side) is well fitted. (Upper part must rest on the upper glass edge). These holders are glued. Loosen holders must be re-glued by qualified personnel. If the glass holder moves upwards, the upper stop ridge (arrest) of the front glass may be affected and the glass can fall out by strong contrast shock.

Damaged glass panels must be replaced immediately, glass holders refitted by qualified personnel. In a pinch, continue working without the glass panels until the required spare parts arrive.

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Removing side glass panels, structure 5E

Hold the panel with both hands, with one hand reaching from inside, the other from the outside of the side frame, carefully lift the panel vertically from its holder, first tilt the bottom side of the glass panel towards the inside, then you can carefully tilt the upper part of the pane towards the outside and finally remove the panel.

Removing side glass panels, structure 1E
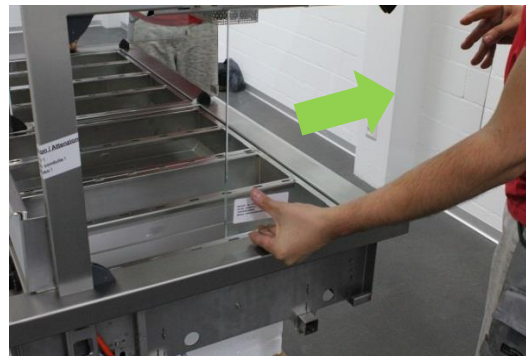
Support the panel with one hand on the front side, using your other hand to lift the panel from its holder on the back side.

Then you can carefully pull the panel out of its holder towards the front. Take care to pull straightly, **not** sideways or askew, which could damage the holder.

To refit the panels, simply proceed in the reverse order.

⚠ Beer Grill take no responsibility for damage to glass panels due to improper handling during removal or replacement.

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3   Warranty and liabilities

Basically, the "General Terms and Conditions" of the Beer Grill AG company, Allmendstrasse 7, CH-5612 Villmergen, apply in which the details of the guarantee claims are regulated. Claims of warranty are excluded if they result from one or more of the following causes:

– Improper use of the unit.

– Improper assembling, starting up, operating and servicing of the unit.

– Operating the unit with defective safety devices or safety devices which have not been installed properly and are not in working condition.

– Disregard of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.

– Unauthorized mechanical or electrical changes to the unit.

– Insufficient maintenance of wear and tear parts.

– Unauthorized repairs.

– Force majeure.

4   Transport and installation of Culinario

For transport and installation please note:

Solid substructure
Culinarios are not self-supporting, that means, tabletop and built-in models need a solid base for transport and installation with the same basic overall dimensions like the Culinario.

Levelling
All Culinarios have to be levelled, so that water covers the whole ground of the water bins.

Blocking castors
Mobile models have to be equipped with two castors with blocking system. These have to be blocked before start working.

Ambient-temperature
Culinarios are equipped with microprocessor controls and work with forced air circulation. Therefore do not place any heat producing apparatus nearby.

Forced air-circulation
Culinarios are equipped with cooling ventilators, one (two) in the upper [3] and one in the lower [4] part. The air inlets [5] (upper part left side in plastic cover, lover part left side in front below the water collecting bowl) and the air outlets [6] (upper part right side in plastic cover, lower part in the front on right side under the water collection bowl) should not be closed or blocked by other apparatus or items.

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Built-in units

When building in units in a niche or cut out of a table top you have to assure the airflow of the forced air-circulation. For handling- and thermal-reasons we recommend the first version. When using fully closed substructure you have to plan cut-outs in the front to assure cooling air [5] can be sucked in from the outside of the substructure. On the right side the exhaust air [6] should also be blown to the outside of the substructure. Without this cut-outs temperature of electronic control rises too high and the thermal fuse switches off the unit frequently.

5   Connecting Culinario

5.1   Electrical connection

Connection and start up has to be done by a skilled/trained person only. For connection of the Culinario proceed as follows:

a) Check up if electrical data of mains correspond with those on the rating plate of the Culinario. The rating plate is placed on the right side behind the watercollecting bowl [1]. The wiring diagram you find on page 14 of this instruction.

b) Connection to conform to IEC resp. CEI 335-1 and local regulations. Connection with plug: Fit plug conforming to nominal current to cable. Fix connection: Main switch with necessary number of poles and a minimal contact-distance of 3 mm has to be provided.

c) The Culinario has to be connected to a potential-equalisation system (conform to VDE 0700, part 36/IEC 335-2-36).

d) Take off adhesive label "Attention electric cable in tube" (on side bracket).

e) After installing the Culinario, socket for electric connection has to remain accessible if possible. The replacement of the connection cable has strictly to be done by the manufacturer, after sales service or a authorized technician only.

Electric connection

a) Single phase for GN 2/1 and GN 3/1 (EU only)
AC 230 V, 50 Hz
L + N + PE

b) 2 phases for GN 3/1 (CH only) and GN 4/1
2 NAC 400 V, 50 Hz
2 L + N + PE

c) 3 phases for GN 5/1
3 NAC 400 V, 50 Hz
3 L + N + PE

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Fuses:

Type	GN 2/1	GN 3/1	GN 4/1	GN 5/1
Power (kW)	2.10	3.15	4.20	5.25
Connection CH Fuse (A)	AC230 V 10 A	2AC400 V 10 A	2AC400 V 10 A	3AC400 V 10 A
Connection EU Fuse (A)	AC230 V 10 A	AC230 V 16 A	2AC400 V 10 A	3AC400 V 10 A

5.2 Sanitary connection

To avoid odour emissions the Culinario should be connected to a fix drain with siphon. The drain (option) has a 1½" outside thread. The inside-diameter of the drain tube should be not less then 1½".

6 Dry Run Warning

The Culinario Master Touch is equipped with a dry run warning. After 3 hours operation with water bowls, this emits an acoustic and visual signal and reduces the bottom burner to protect the materials.

⚠️ If a message from the dry run protection system is not confirmed, the bottom burner reduced and your food is no longer kept warm!

⚠️ The water level must be checked every 3 h and if necessary refilled with hot water.

⚠️ **Important note:**
Layers of calcium deposits reduce the transfer of heat to the water in the dishes and result in damages and increase energy consumption.

7 Operating Manual

The easy to follow touch screen of the Culinario controller makes is easy and safe to set cold, warm light and heating per field or field group. These settings can be saved and re-loaded.

7.1 Control Panel/Keys

1. ON/OFF button
2. Touch display

3.   Scroll key up to browse the product photos or to increase a setting value
4.   Program key
5.   USB key
6.   Confirmation key
7.   Scroll key up to browse the product photos or to decrease a setting value
8.   The Login Status indicates whether and with which level you are logged in
9.   Login key
10. Lighting key
11.   Top/Bottom Burner key
12. Back key
13. Cancel key
14. Energy Option key (optional)
15. Status bar warm-up phase
16. Setting key for light and heat
17. Delete key
18. Save key
19. Save key NEW
20. Time/Date key
21. Language key

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Programme :
005 Mittag Freitag
007 Mittagsmenue Freitag
008 Mittagsmenue Samstag
009 Salate Sandwich
010 Sea Food
011 Abendmenue Montag
012 Abendmenue Mittwoch

⚠️ **Attention:**
The control elements on the display are hidden after a certain amount of time without contact. To make them visible again, touch the touchscreen on any side.

7.2   Turning on the Machine

Ensure that the machine is plugged into the power supply in accordance with regulations. Now move the On/Off button (1) in position I. The Beer logo is shown during the start-up phase. The machine is ready to operate as soon as a product screen is displayed.
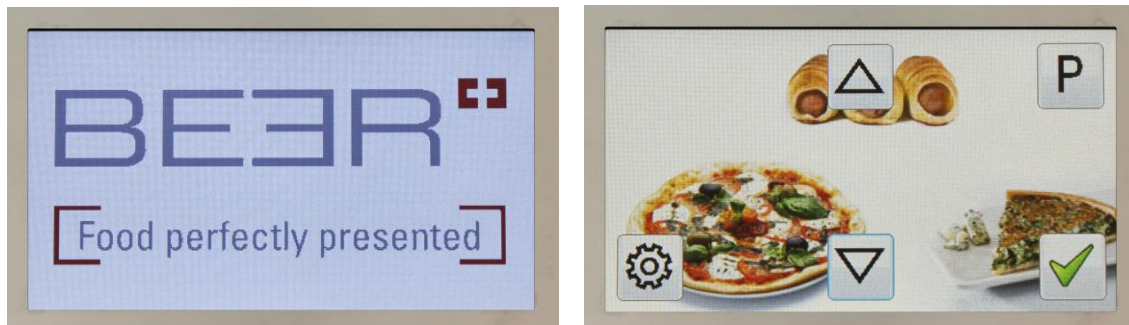
7.3   Turning Off the Machine

Move the On/Off key (1) into position O. The display disappears and the machine is switched off.

7.4   Changing Setting Values Without a Password

The setting values for light and for the top and bottom burner can be set very easily at any time. Press the Settings key for light and heat (16) to display the page with settings and now adjust the desired value with the scroll keys (3) and (7). In this area, the setting range is limited to +/- 10 % without an access code.
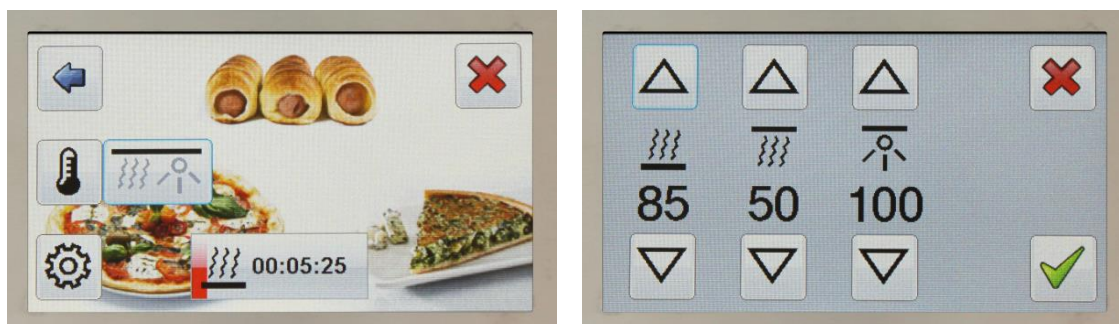
Attention:
If the energy option (14) is active (top burner and light off), the values for top open and light are not shown.

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8 Working with Default Settings

The processes can be different depending on the product and the associated associated accessories (water bowl/drying tray).

8.1 Working with Drying trays

For example: Pastries, pizza, "pigs in a blanket", etc.

1. Browse with the scroll keys (3) and (7) to the desired product group and confirm and confirm your selection with the Confirmation key (6).

2. On the next page, you have to choose whether you want to work with a drying tray or a water bowl. The dishes suggested by the system or defined by the user are displayed (first choice with a green tray) and saved with their ideal settings. Press on the desired dish.
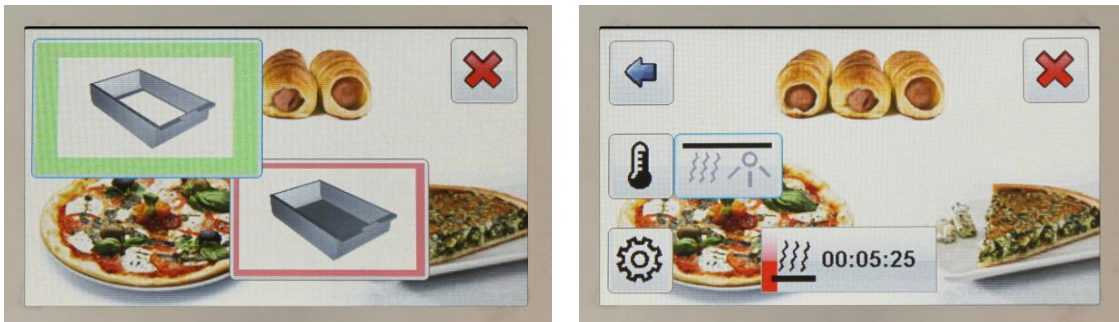
3. The machine begins the heat-up phase after you select the drying tray. The remaining time is shown as a bar (15) in the display. The bar disappears as soon as the required temperature has been reached.

i The heat-up time is reduced if the machine has already been warmed up.
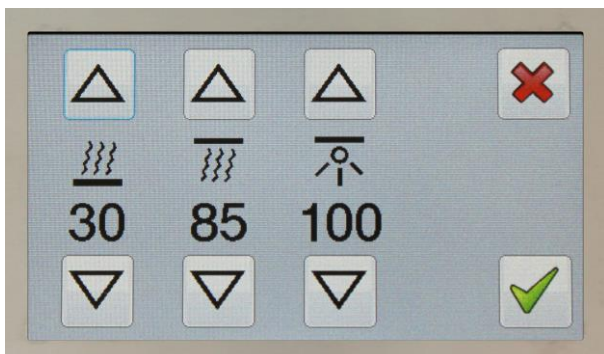
Settings can be changed via the Settings key (16) (+/- 10 %). Adjust the desired value with the scroll keys (3) und (7) and confirm with the Confirmation key (6).

> ⚠ When using the drying tray, the bottom burner is limited to 40 % because damage to the machine can result otherwise.

> ⚠ **Attention:**
> The values for the top burner and light are only shown when the energy option (14) is deactivated.

8.2 Working with a Water Bowl

Example: Pastas, etc.

1. Browse with the scroll keys (3) and (7) to the desired product group and confirm your selection with the Confirmation key (6).
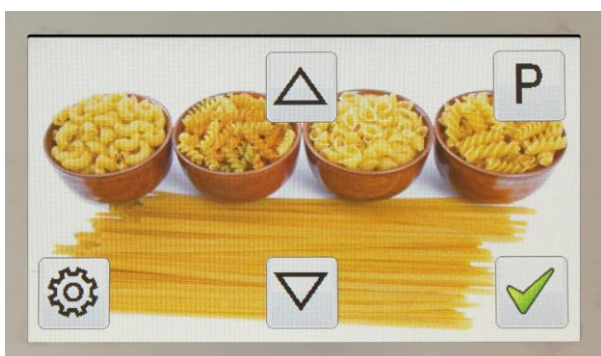
2. On the next page you have to choose whether you want to work with a water bowl or a drying tray. The dishes suggested by the system or defined by the user are displayed (first choice with a green tray) and saved with their ideal settings. Press on the desired dish.
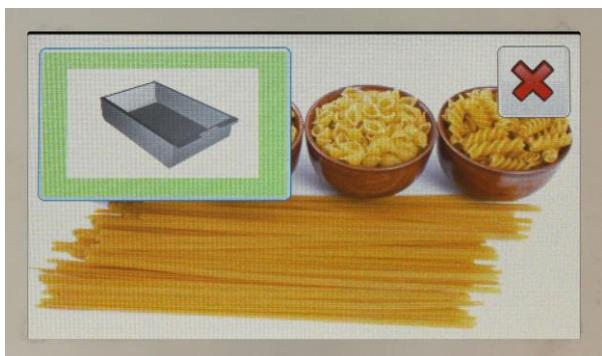
3. The water must be poured into the bowl after you select the water bowl. Fill the water bowls with water up to the marker, approx. 30 mm (indentation on the left and right wall of the water bowl). Now only use warm and demineralized water. Confirm with the Confirmation key (6) when you have filled up the water.

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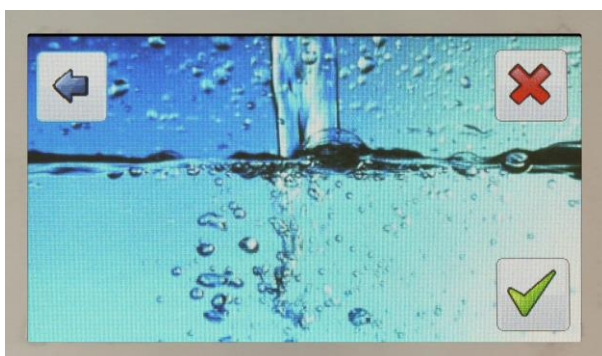
4. The machine now starts with the heat-up phase. The remaining time is shown as a bar (15) in the display. The bar disappears as soon as the required temperature has been reached.

The displayed heat-up time decreases if the machine has already been warmed up.
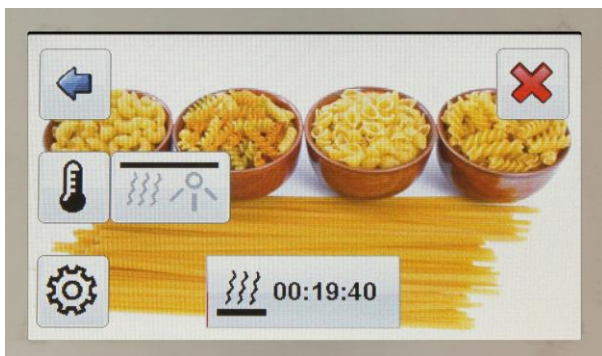
Settings can now be changed via the Settings key for light and heat (16) (+/- 10 %). Adjust the desired value with the scroll keys (3) und (7) and confirm with the Confirmation key (6).
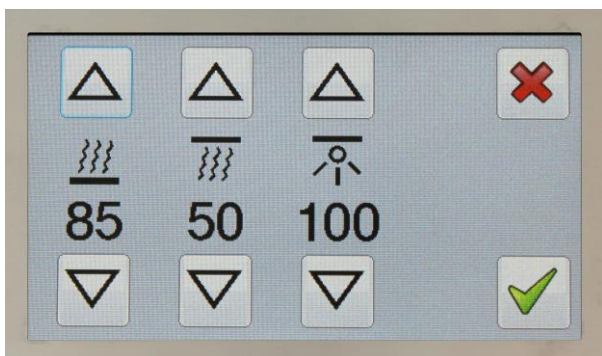
Attention:
The values for the top burner and light are only shown when the energy option (14) is deactivated.

Attention:
If your machine has the energy option (14) and it is active (gray symbol), the top burner and light remain off for energy saving purposes until this option is deactivated again. Here the bottom burner remains in operation.

8.3   Working with Crushed Ice

Example: Salad, fruit, etc.

1. Browse with the scroll keys (3) and (7) to the desired product group and confirm and confirm your selection with the Confirmation key (6).
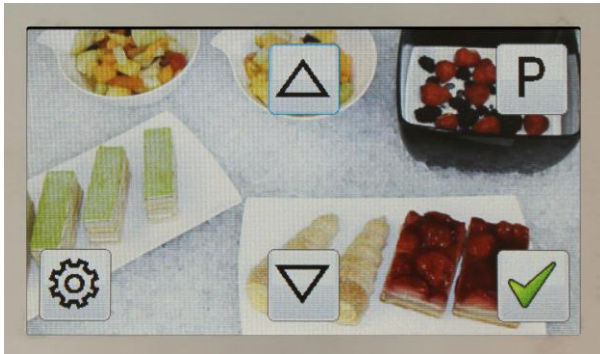

2. On the next page you have to choose whether you want to work with an insulated pan or the water bowl. The dishes suggested by the system or defined by the user are displayed (first choice with a green tray) and saved with their ideal settings. Press on the desired dish.
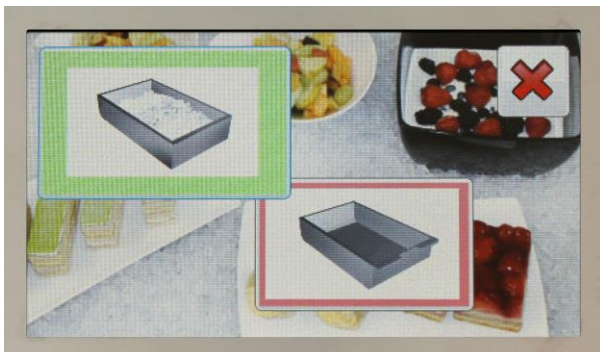
3. You have to pour ice into the dish after you select the dish. Confirm with Confirmation key (6) when you have filled with pan with ice.

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4. The machine is now ready to operate.
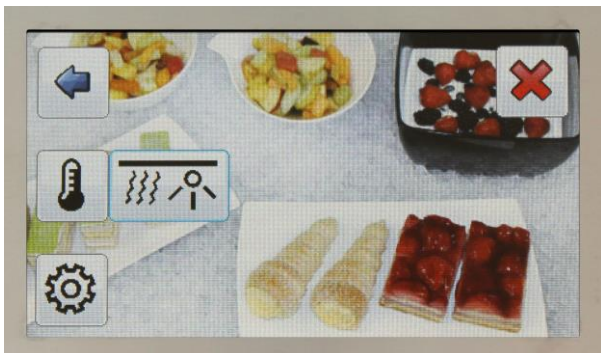
Settings can now be changed via the Settings key for light and heat (16) (+/- 10 %).

The bottom burner and top burner are shown as switched off in the system when the machine is operating with crushed ice.
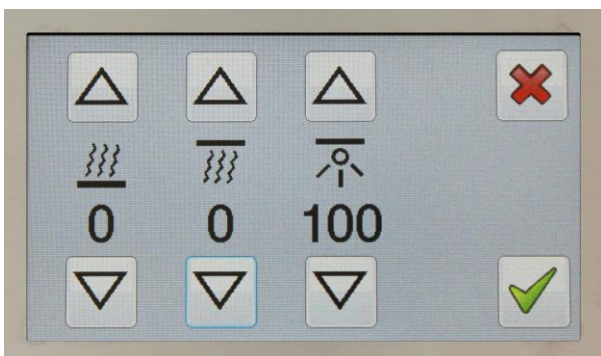
Attention:
If your machine has the energy option (14) and it is active (gray symbol), the top burner and light remain off for energy saving purposes until this option is deactivated again. Here the bottom burner remains in operation.

Attention:
The values for the top burner and light are only shown when the energy option (14) is deactivated.

# 9   Changing the Top/Bottom Burner and the Light 0 – 100 %

The values for the top and bottom burner can be adjusted by 0 – 100 % and the light colour/intensity can be changed with the password for user level 1. To do this, proceed as follows:

9.1   Setting the top/bottom burner 0 – 100

1. Press the Login key for a previously selected product (9) and log in with user level 1.
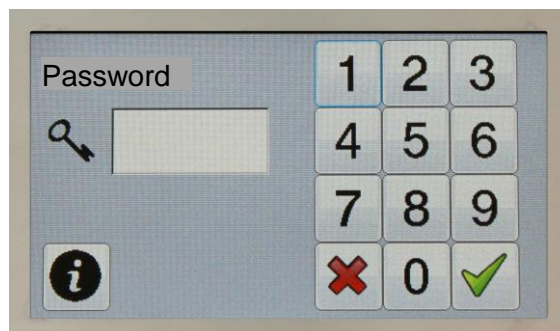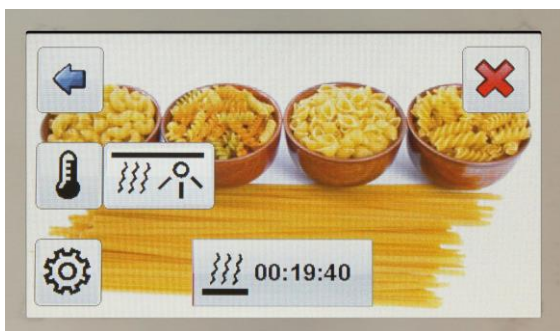
2. Press the Lighting key (10) and set the desired value with the scroll keys (3) and (7). Confirm your input with the Confirmation key (6).
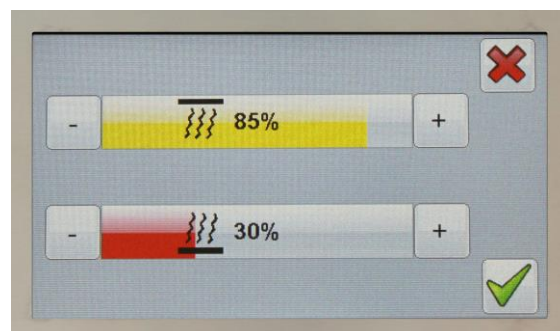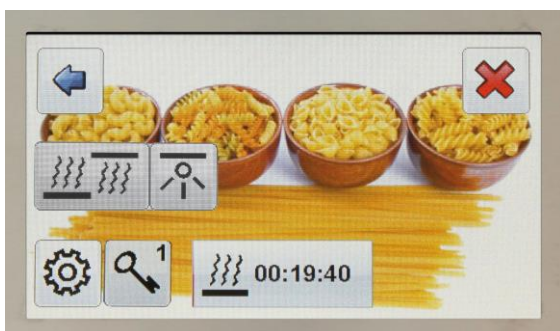
3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

> **Attention:**
> For products with a drying tray, the bottom burner is limited to 40 %.
> For products with ice pans, the top burner and the bottom burner are switched off.

9.2   Setting the Light Colour/Intensity 0 – 100 %

1. Press the Login key for a previously selected product (9) and log in with user level 1.
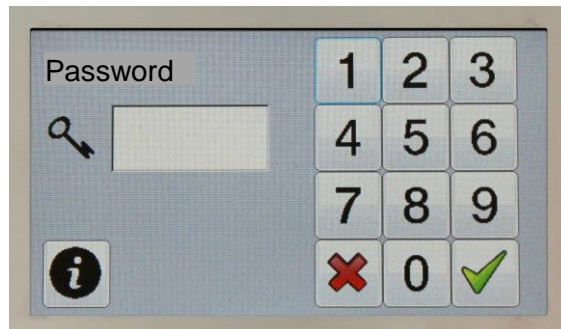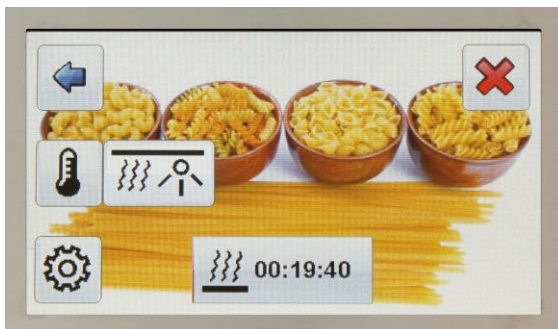
2. Press the Bottom/top burner key (11) and set the desired value with the scroll keys (3) and (7). Confirm your input with the Confirmation key (6).

3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

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10   Working with Programs

Up to 999 freely definable programs can be saved in the Culinario Master Touch.

10.1 Loading Programs

Press the program key (4) and select the desired program by pushing it between the red markers. Confirm your selection with the Confirmation key (6) and follow the additional steps on the displays.
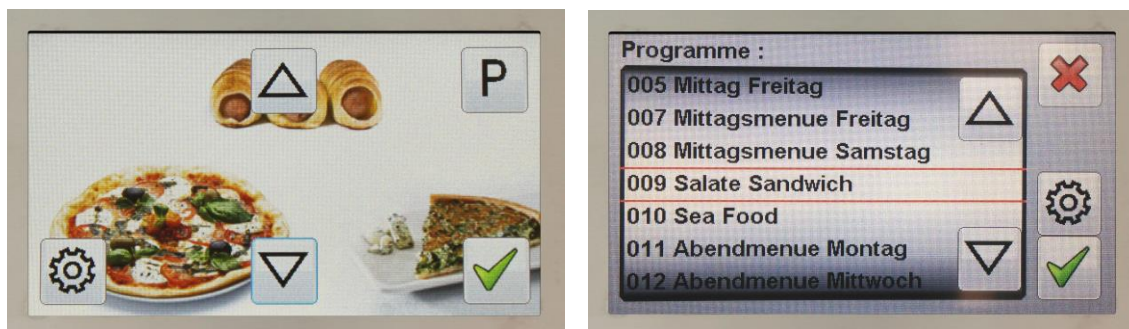
10.2 Creating new programs

New programs can be easily created on the machine or very conveniently created on your computer with the included software (see under Software).

1. Switch the countertop on
2. Carry out the desired settings for all GN sections by switching to the desired product on the respective display per GN section – do not load the product!
3. Press the Program key (4)
4. Log in with the Login key (9) (Level 1)
5. Press the New memory key (19)

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6. Select the desired memory slot number and Confirm your selection with the Confirmation key (6). The next free memory slot number is set as default.
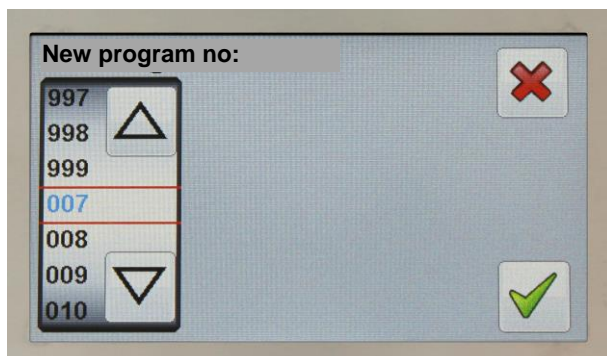
7. Name your program name and confirm it with Enter.
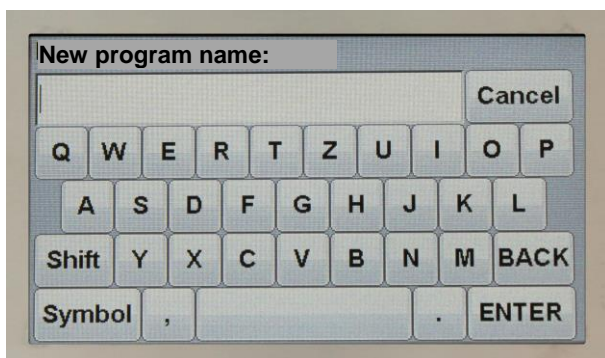
8. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

> **Attention:**
> Programs can be overwritten! This can happen if the memory button (18) is pressed with changed settings and no other program name is entered.

10.3 Deleting a program
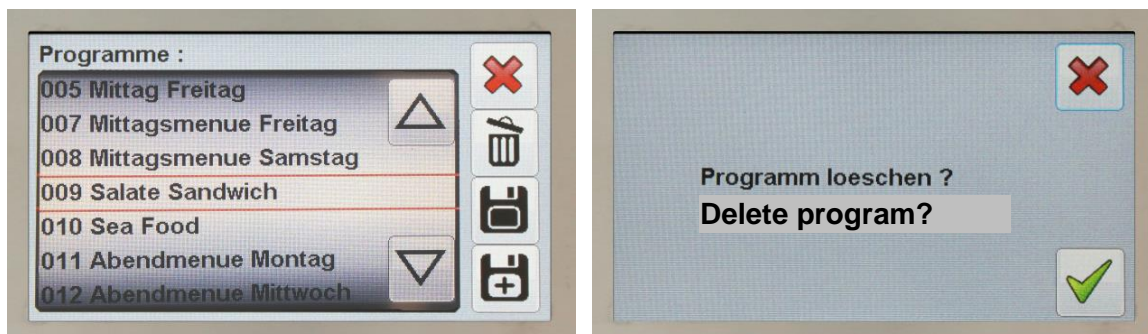
Log in and then press the program to be deleted into the red markers. Press the Delete key (17) and confirm the following message with the Confirmation key (6) to permanently delete the program.

Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

11 Expanded Settings

With the password for level 2, the **Date/Time** and **Language** can be set or other **trays** can be assigned. **Products** which you do not use can be **hidden**.

11.1 Setting the Date and Time

1. Press the Login key (9) on the product level and log in with user level 2.
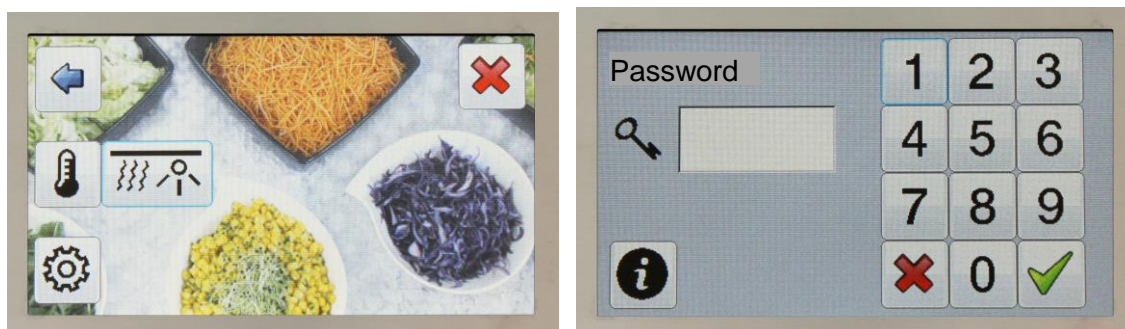
2. Press the Time/Date key (20) and set the time and date. Confirm your input with the Confirmation key (6).
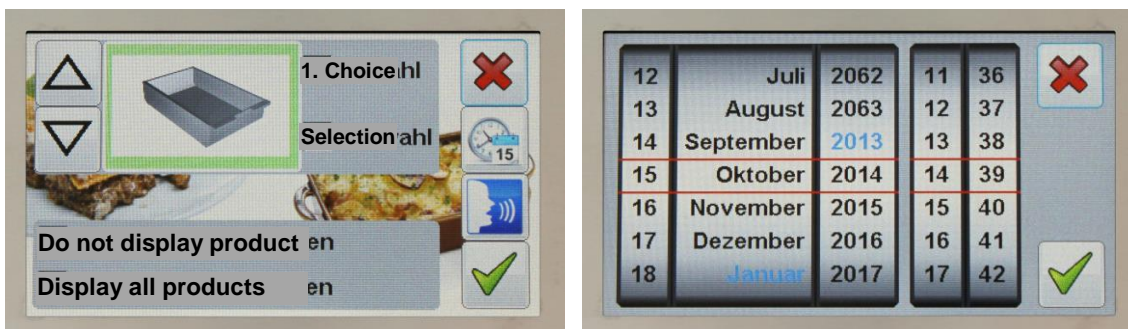
3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

11.2 Changing the Language

1. Press the Login key (9) on the product level and log in with user level 2.
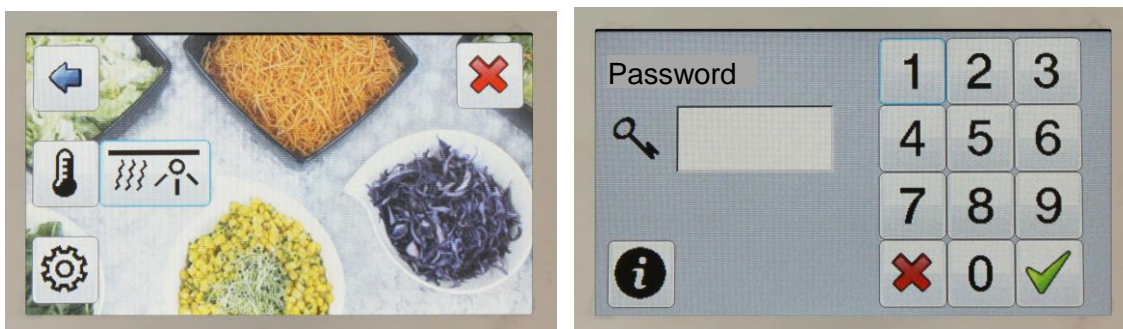
2. Press the Language key (21) and set the desired language. Confirm your input with the Confirmation key (6).
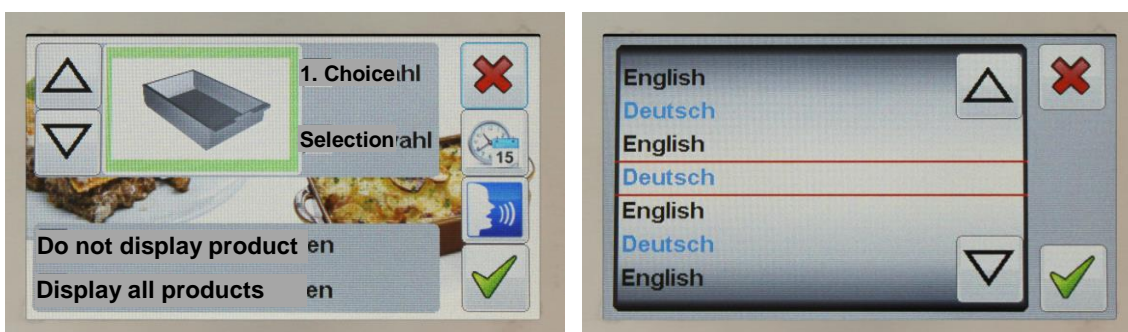
3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

11.3 Hiding products

Products which you do not use can be hidden. This should help you to flip through the product list more quickly and just see products which you really need.

1. Browse with the scroll keys (3) and (7) to the desired product group and press Login key (9) and then log in with user level 2.
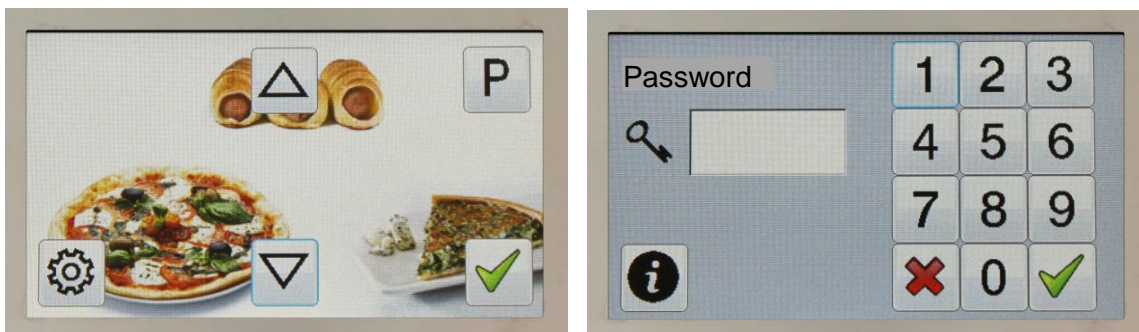
2. Put a check on "Do Not Display the Product" and confirm with Confirmation key (6).

The product is not now displayed when you browse.

3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

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11.4 Showing all products

Proceed as follows to show all products again. Not only single, non-displayed products can be shown again.

1. Press the Login key (9) on the product level and log in with user level 2.
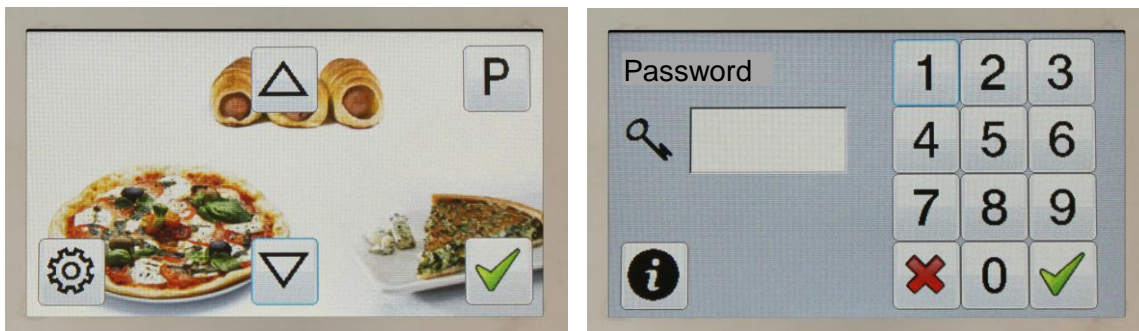
2. Put a check on "Display all products" and confirm with Confirmation key (6).
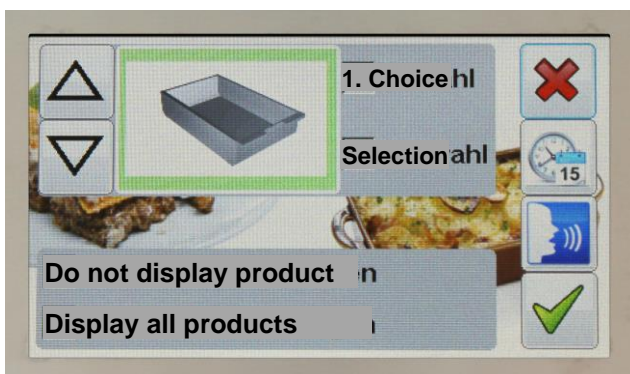
Now all products will be displayed when you browse.

3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.
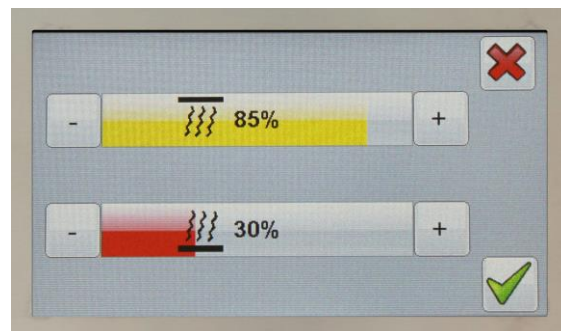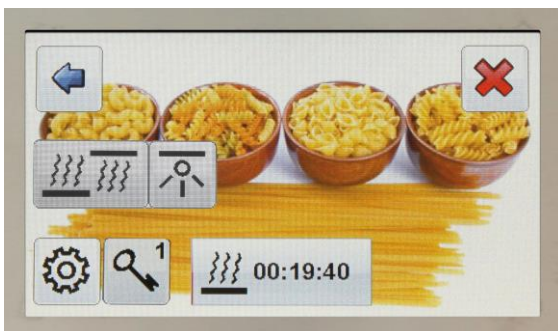
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11.5 Changing a Default Tray/Dish

To change the preset tray/pan, proceed as follows:

1. Browse with the scroll keys (3) and (7) to the desired product group and press Login key (9) and then log in with user level 2.
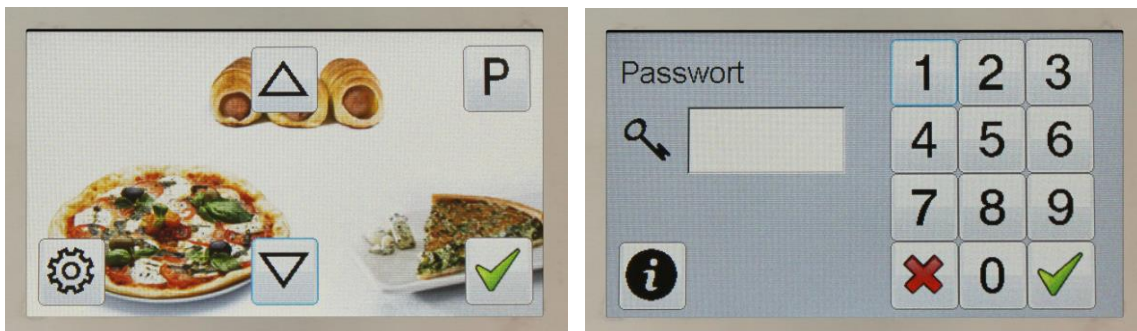
2. Flip with the scroll keys (3) and (7) to the desired tray/dish and carry out your personal settings. If, for example, you mark the water bowl as the first choice, put a check on "1st choice" + "Selection".

    A tray/dish which was marked as "1st choice" + "Selection" are saved with a green tray when a product is loaded. trays/dishes which have no check for "1st choice" but do have a check for "Selection" are saved with a red tray.

    If, for example, you only want to work with the water bowl for a product, you can hid the other trays/dishes. You can do this by removing the check from the tray/dish you do not want for "Selection" and "1st Choice".

   Confirm your change with the Confirmation key (6).
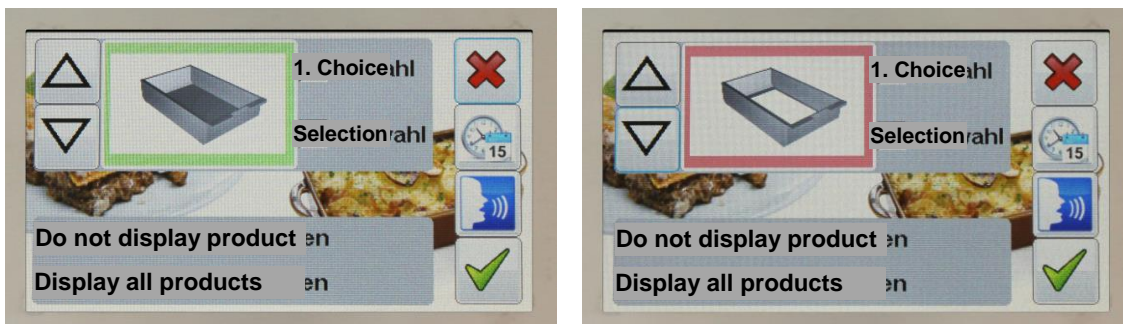
3. Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

12 Energy Option

Your machine can optionally be equipped with the energy option for energy-saving operation. The energy option makes it possible to switch off the light and the top burner so that energy can be saved during the warm-up phase.
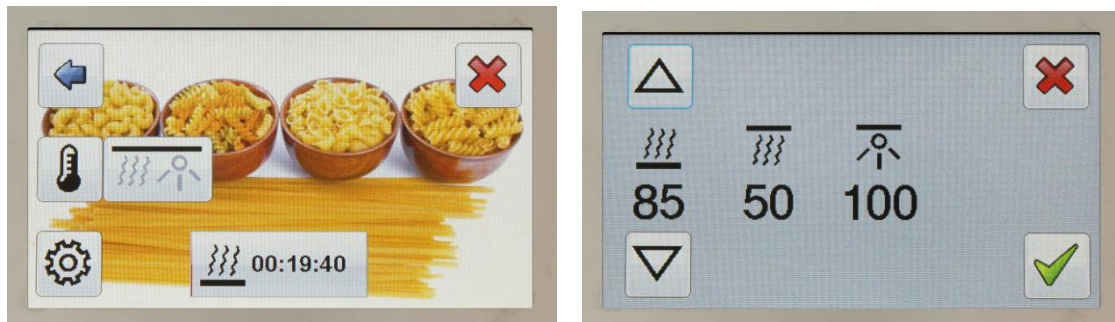
When the energy option is activated (14) (symbol is gray) the top burner and the LED light are switched off. Here the bottom burner remains in operation. Therefore, no setting values can be changed for them at this time.
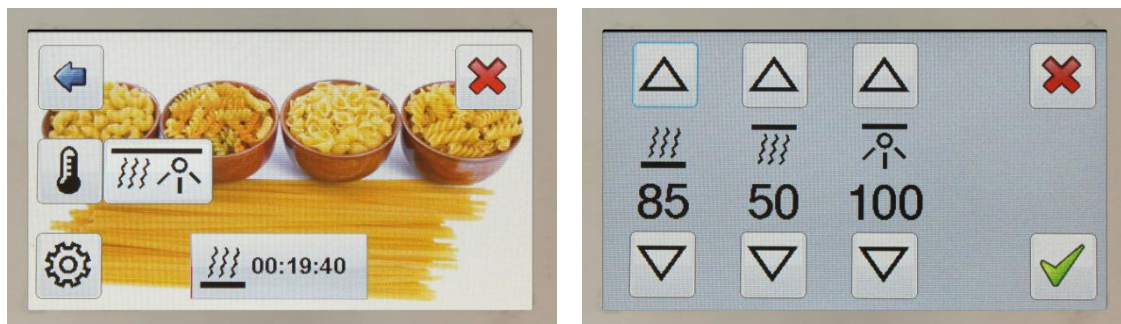
With a deactivated energy option (14) (symbol is black) the top burner and the LED light are active and the accompanying setting values can be changed.

13 HACCP Log

The Culinario Master Touch saves all processes/steps including the setting values in a HACCP log as a SVG file to the integrated memory. This can then be transferred to a computer on a USB. In the following part of a HACCP Log you see the recorded data.

	A	B	C	D	E	F	G	H	I	J	K
1	Date	Time	Event	ProgNr	GN	GNType	Product	LoginLev	Heat	Heat-Light	Temperature
2	18.09.2015	16:01:55	PowerOn								
3	18.09.2015	16:03:11	PreHeatingOn	0	1	1	AMBREAKF	1	100	0	23
4	18.09.2015	16:03:44	PreHeatingOn	0	2	1	AMBREAKF	0	100	0	24
5	18.09.2015	16:03:59	PreHeatingOn	0	3	1	AMBREAKF	0	100	0	23
6	18.09.2015	16:04:13	HeatingValueChanged	0	1	1	AMBREAKF	0	100	100	105
7	18.09.2015	16:05:03	HeatingValueChanged	0	3	1	AMBREAKF	0	100	100	119
8	18.09.2015	16:05:07	HeatingOff	0	1	1	AMBREAKF	0	0	0	157
9	18.09.2015	16:05:08	HeatingValueChanged	0	2	1	AMBREAKF	0	100	100	120
10	18.09.2015	16:05:13	HeatingOff	0	2	1	AMBREAKF	0	0	0	126
11	18.09.2015	16:05:16	HeatingOff	0	3	1	AMBREAKF	0	0	0	130
12	18.09.2015	16:05:32	PreHeatingOn	0	1	1	AMBREAKF	1	100	0	151
13	18.09.2015	16:05:54	PreHeatingOn	0	2	1	AMBREAKF	0	100	0	124
14	18.09.2015	16:06:10	HeatingOff	0	1	1	AMBREAKF	0	0	0	194
15	18.09.2015	16:06:20	PreHeatingOn	0	1	1	WURSWAS	0	100	0	194
16	18.09.2015	16:06:33	HeatingOff	0	2	1	AMBREAKF	0	0	0	167
17	18.09.2015	16:06:37	PreHeatingOn	0	2	1	WURSWAS	0	100	0	170
18	18.09.2015	16:06:52	PreHeatingOn	0	3	1	WURSWAS	0	100	0	110
19	18.09.2015	16:07:22	HeatingValueChanged	0	1	1	WURSWAS	0	100	90	249
20	18.09.2015	16:07:29	HeatingOff	0	1	1	WURSWAS	0	0	0	255
21	18.09.2015	16:07:37	HeatingOff	0	2	1	WURSWAS	0	0	0	226
22	18.09.2015	16:07:38	HeatingOff	0	3	1	WURSWAS	0	0	0	169

Date: Date of the event
Time: Time of the event
Event: Event
ProgNr: Loaded program number, 0 = no program were loaded
GN: GN-Field number (from left to right)
GNType: 1 = drying tray, 2 = water bowl, 3 = insulated crushed ice bowl
Product: Loaded product
LoginLev: Login Level
Heat: Bottom heat in percent
Heat-Light   Top heat in percent
Temperature: Measured temperature of temperature sensor. Sensor located direct under the ceran field. The recorded temperature does not correspond to the actual temperature in the bowl!

i   The HACCP protocol can be transferred to a computer with a USB stick.

13.1 Saving an HACCP Log onto a USB Stick

The connection for the USB stick is located on the left side (from the user perspective), on the bottom of the strip light.
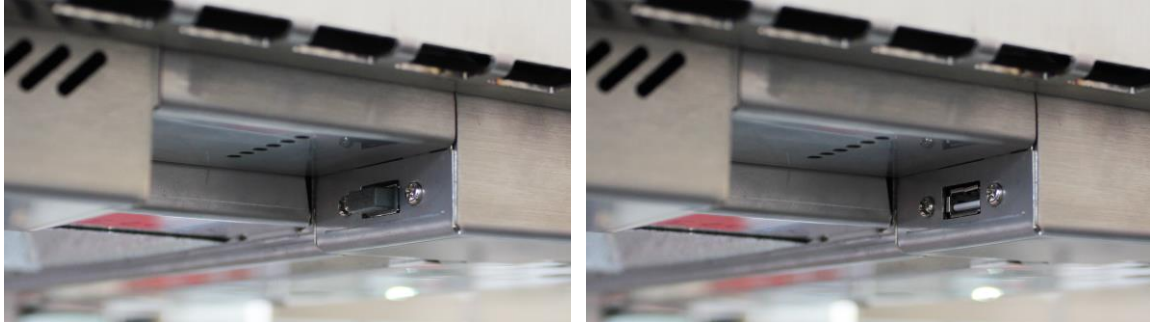
Remove the safety cover and insert the USB stick. The stick is displayed as a USB key (5) on the master display (display to the far left on the user).

Press the USB key (5) and then save with the HACCP key. The log is now transferred to your USB stick. As soon as this is completed, you must still decide whether the log should be deleted in the machine memory or if it should be saved. As soon as you have done this, you can remove the USB stick and put the safety cover back on.

⚠ Ensure that the safety cover is always on the USB connection. Vapor and moisture could otherwise penetrate into the machine and cause damage.

Save HACCP   4%

01.01.2009 – 15.10.2014
Delete save log to machine
(Free log memory 96%) ?
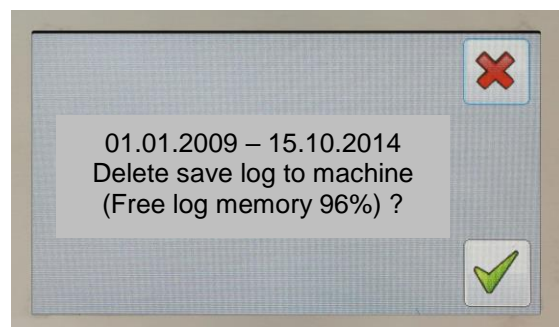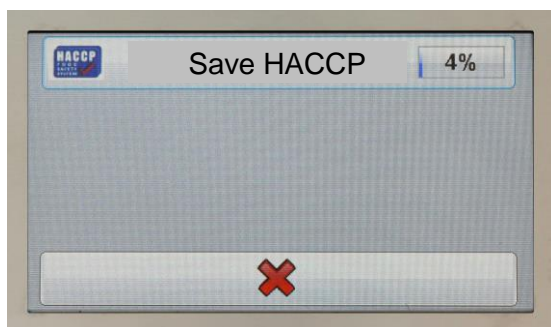
13.2 Reading Out a HAPPC Log on the Computer

Connect the USB stick to your computer and open the CSV file with Excel. The file contains all of the saved information from your showcase.

Beer Grill AG recommends that you output the HACCP log once a week.

For information:
A maximum of 2 blocks of 64 KB are saved in the internal memory. The older block is over-written if a newer one runs over it. The last 2700 entries are always guaranteed to be saved. In total, 5400 entries can be saved.

14 Loading Data from a USB/Saving Data to a USB

For this process, you need the password for service level 2.

Remove the safety cover of the USB connection and insert the USB stick (the connection is located on the left side (from the perspective of the user) and the end of the strip light). Log in via the login key (9) with the password for service level 2. Your login status is displayed with the symbol (8). Now press the USB key (5) which is displayed on the master display (left display on the user side).
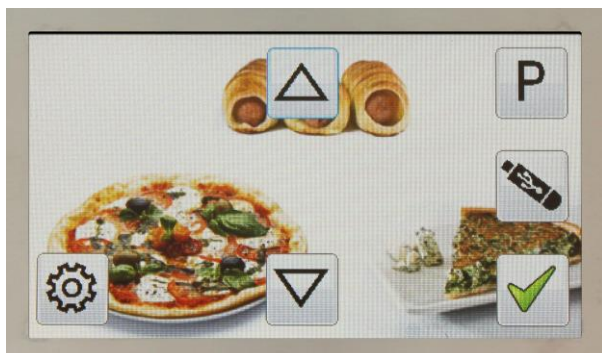
As soon as you are correctly logged in, the following image will be displayed to you. Now press "Load Data" to save data from the USB stick onto the machine.

Attention:
Here the countertop memory is overwritten.

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Or select "Save Data" to save data from the countertop onto the USB stick. No confirmation is shown after you press.
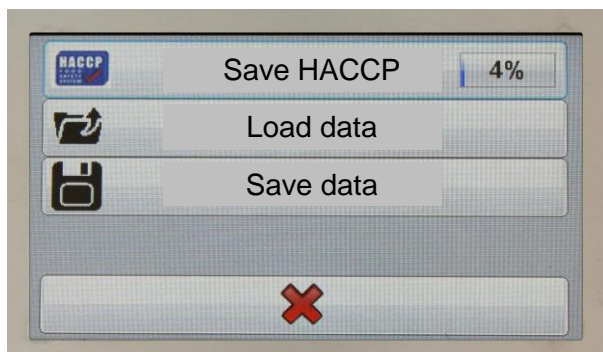
Then log back out by first pressing the Login key (9) and then press the Confirmation key (6) without inputting a code. The login symbol (8) is hidden and you are logged out.

> ⚠ Ensure that the safety cover is always on the USB connection. Vapor and moisture could otherwise penetrate into the machine and cause damage.

15 Cleaning

The Culinario is an electrical appliance. Disconnect Culinario of the mains. (pull out plug/switch off main switch).

Purifier
Use a smooth cloth and a usual, non-abrasive household cleaner. Do not clean the silicone joints of the ceran heating element (heating below) with any cleaning agent. The silicone joints may decompose due to residues of cleaning agent.

Absolutely prohibited!
Hosing down the Culinario, or using a pressure cleaner.
Cleaning under running water or in dish washing machine.

Display
The surface of the display is made of glass. Use a standard, non-abrasive, mild glass cleaner for cleaning. Do not spray the detergent directly on the display.

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Vitroceramic

The vitroceramic should always be kept clean to ensure a perfect operation of the dry run protection.

The silicone joints of the vitroceramic (bottom heat) must not come into contact with cleaning agents. Otherwise the silicone joints may decompose due to detergent residues in the longer term.

Water bins

Water bins can be cleaned in professional dish washing machines. Water bins have to be checked regularly for scale and, if necessary, must be cleaned with a food proof decalcifier. Following decalcification, the water basins must be thoroughly rinsed with water.

> ⚠️ **Important information:**
> Scale reduces heat transmission to the water in water bins. Water does not achieve the necessary temperature for creating steam. In the heating-zone a heat accumulation will be created. This can cause damage to the Ceran-glass, the silicone joint and later to the heating element!

Cleaning of glass

Glass panes can be accidently lifted out of their holders during cleaning. To avoid this, proceed according to the following instructions:

Do **not** clean glass panes with vertical wiping motions. Clean glass panes with horizontal movements only, so that the panels cannot be lifted out of their holders. This applies to all glass structures.
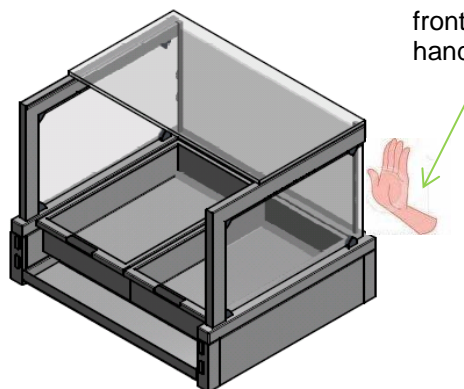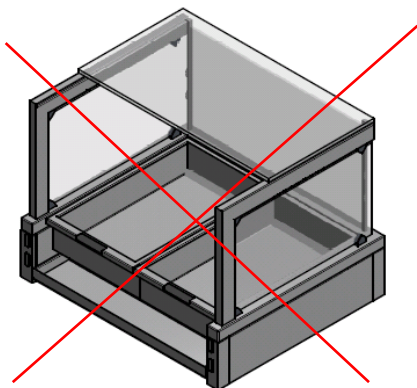
Important: When cleaning a 1E cabinet, additionally retain the glass panel on the front side with your other hand.

16 Maintenance

When replacing lamps and heating elements please note:

LED-lamps
Use only lamps with identical power ratings.

Fluorescent lamps
Depending on use select appropriate light-colour of lamps! Lamps with other power ratings can destroy the ballasts.

Infrared lamps
Use only lamps with max. 300 Watt. Lamps with higher power ratings become hotter. This heat can destroy the electric installation and increases the danger of burning.

Remove combusted food carefully from the Ceran surface by using a Ceran scraper.

Flat receptacle base = optimal heat transfer. Do not use bumpy water receptacle; replace them

Correct insertion of the infrared heater
Please insert the infrared heater exactly the way it is indicated on the drawings below.

Art. 2002 663, IR-Lampe 300W 240V

Oben
Top side
En haut

Unterseite
Bottom
En bas

Bei falschem Einsetzen kann die Lampe brechen.
Incorrect installation can break the lamp.
Une installation incorrecte peut casser la lampe.

A (2:1)

B (2:1)
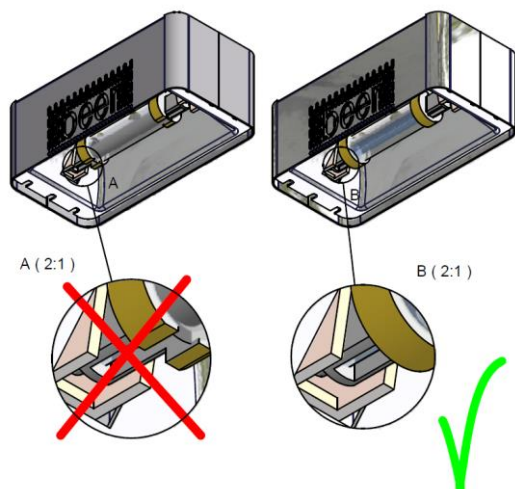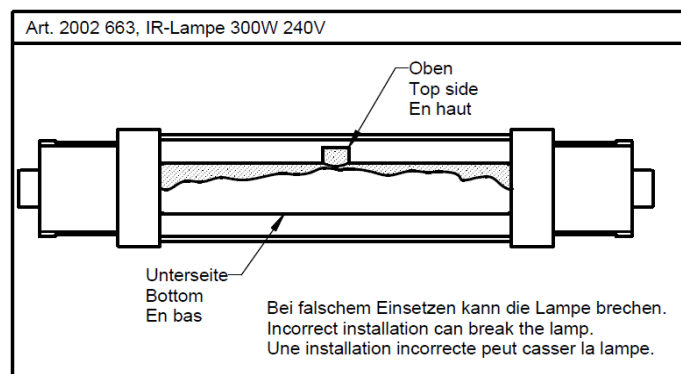
Attention danger of burning!

17 Technical data

Size	Tension	Power	Plug (CH/EU)	Fuse
2 x GN 1/1	230 VAC (L + N + PE)	2.10 kW	T13/Schuko	10 A
3 x GN 1/1	230 VAC (L + N + PE)	3.15 kW	Schuko	16 A
3 x GN 1/1	400 VAC (2 L + N + PE)	3.15 kW	T15	10 A
4 x GN 1/1	400 VAC (2 L + N + PE)	4.20 kW	T15/CEE 16	10 A
5 x GN 1/1	400 VAC (3 L + N + PE)	5.25 kW	T15/CEE 16	10 A

17.1 Dimensions
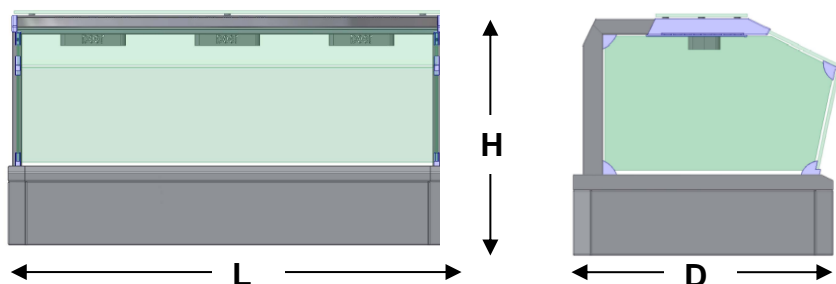
	2 x GN 1/1	3 x GN 1/1	4 x GN 1/1	5 x GN 1/1	6 x GN 1/1
Length L	770 mm	1110 mm	1450 mm	1790 mm	2175 mm
Depth D	650 mm	650 mm	650 mm	650 mm	650 mm
Height H	Look at drawing No. 17-M-03-016-10F				

18 Installation instructions

The following installation instructions and specification of installation apply:

According to the drawing No.17Tb154-00 which includes

- Technical data sheet
- Specification of installation
- Installation instructions
- Built-in in closed niche

(The drawings are attached)

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19 After sales service

In case of faults on the electrical system you must contact service department. Please control feeder and fuse.

> ⚠ Make sure you are aware of serial number and type (on power rating shield) once you call after sales service department.

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Crown Chambers
7 Market Place
GB-Melksham Wiltshire SN12 6ES

Phone: 0044 1225 791848

Ireland: Broderick Brothers Ltd
Cloverhill Industrial Estate,
Cloverhill Rd,
Ballymanaggin,
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20 Appendix

No. 17Tb154-00A   technical data sheet

No. 17Eb268-40   wiring diagram GN 4/1, Double/Single 4 colored

No. 17Eb268-42   wiring diagram GN 4/1, Double/Single LED white

No. 17Eb268-50   wiring diagram GN 5/1, Double/Single 4 colored

No. 17Eb268-52   wiring diagram GN 5/1, Double/Single LED white

5E (400)

5E (450)   1E (400)   1E (450)

Apparate-Typ		Einzelgeräte			
GN		**GN-2/1**	**GN- 3/1**	**GN- 4/1**	**GN 5 / 1**
Dimensionen					
L1	mm	770	1110	1450	1790
L2	mm	750	1090	1430	1770
Elektrischer Anschluss		230VAC LN+PE	230 / 400VAC LN+PE / 2LN+PE	400VAC 3LN+PE	400VAC 3LN+PE
Leistung	W	2100 W	3100 W	4100 W	5150 W
Max. Nennstrom	A	9.2 A	13.5A / 9.1A	6.1A	9.1A
Stecker	CH	T 12		T 15	
	EU	Schuko		CEE 16	
	GB/ IR	no plug			
Kabellänge ca.	m	3			
Données électrique		230VAC LN+PE	230 / 400VAC LN+PE / 2LN+PE	400VAC 3LN+PE	400VAC 3LN+PE
Puissance électrique	W	2100 W	3100 W	4100 W	5150 W
Courant nominal max.	A	9.2 A	13.5A / 9.1A	6.1A	9.1A
Fiche	CH	T 12		T 15	
	EU	Schuko		CEE 16	
	GB/ IR	no plug			
Loungueur du câble env.	m	3			
Electrical connection		230VAC LN+PE	230 / 400VAC LN+PE / 2LN+PE	400VAC 3LN+PE	400VAC 3LN+PE
electrical power	W	2100 W	3100 W	4100 W	5150 W
Max. nominal current	A	9.2 A	13.5A / 9.1A	6.1A	9.1A
Plug	CH	T 12		T 15	
	EU	Schuko		CEE 16	
	GB/ IR	no plug			
Length of cable	m	3			
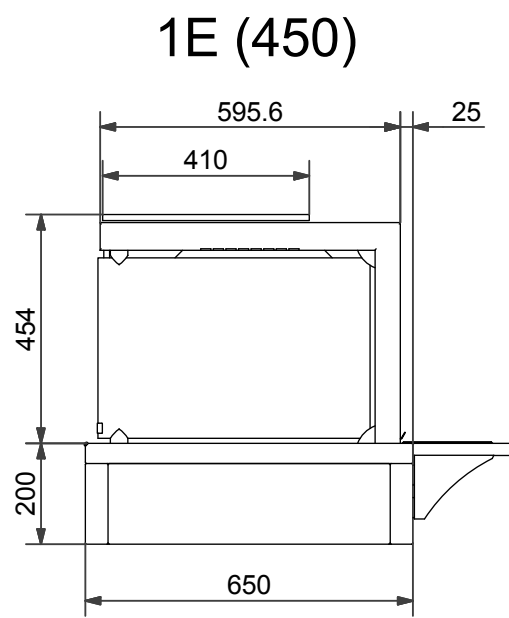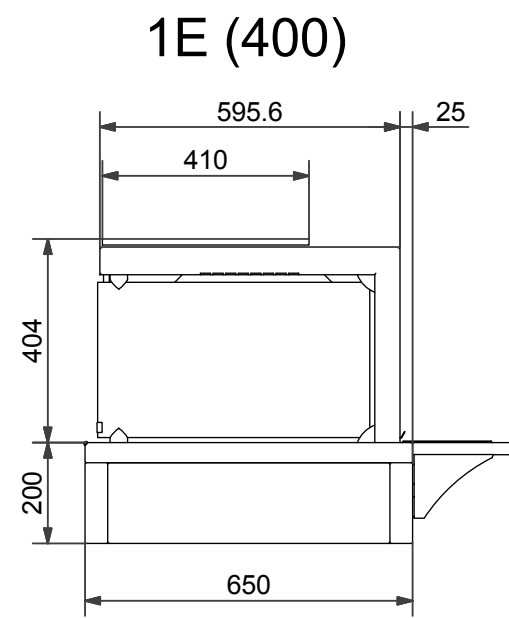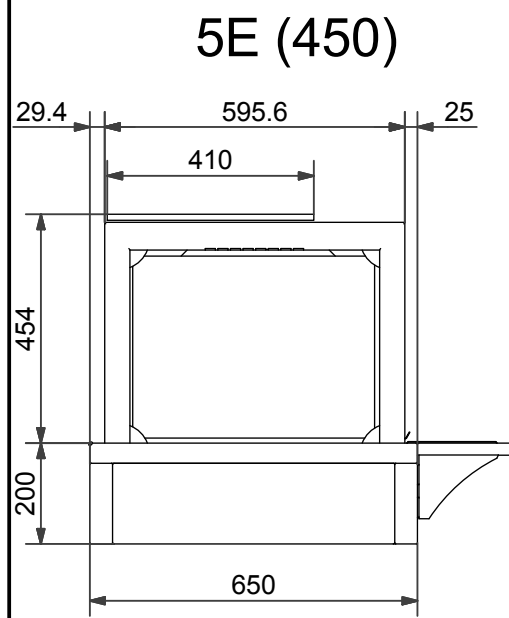
Installationsvorschrift gemäss Zeichnung Nr. 17Tb154-00 Seite 2 & 3
Installation selon dessine N° 17Tb154-00 page 2 & 3
Installation according drawing No. 17Tb154-00 page 2 & 3

Aender.	Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	
	A	08.06.2017	mab	Elektrische Daten angepasst					Ers. durch:
									Ers. für:
									Komm.

Culinario Master Touch	Gezeich.	G.Affolter 11.02.2014
Technisches Datenblatt	Geprüft	
Fiche technique	Massstab	Blatt 1
Technical data sheet	%	von 4

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17Tb154-00A

Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

Modell fahrbar / Modèle mobile / Mobile model
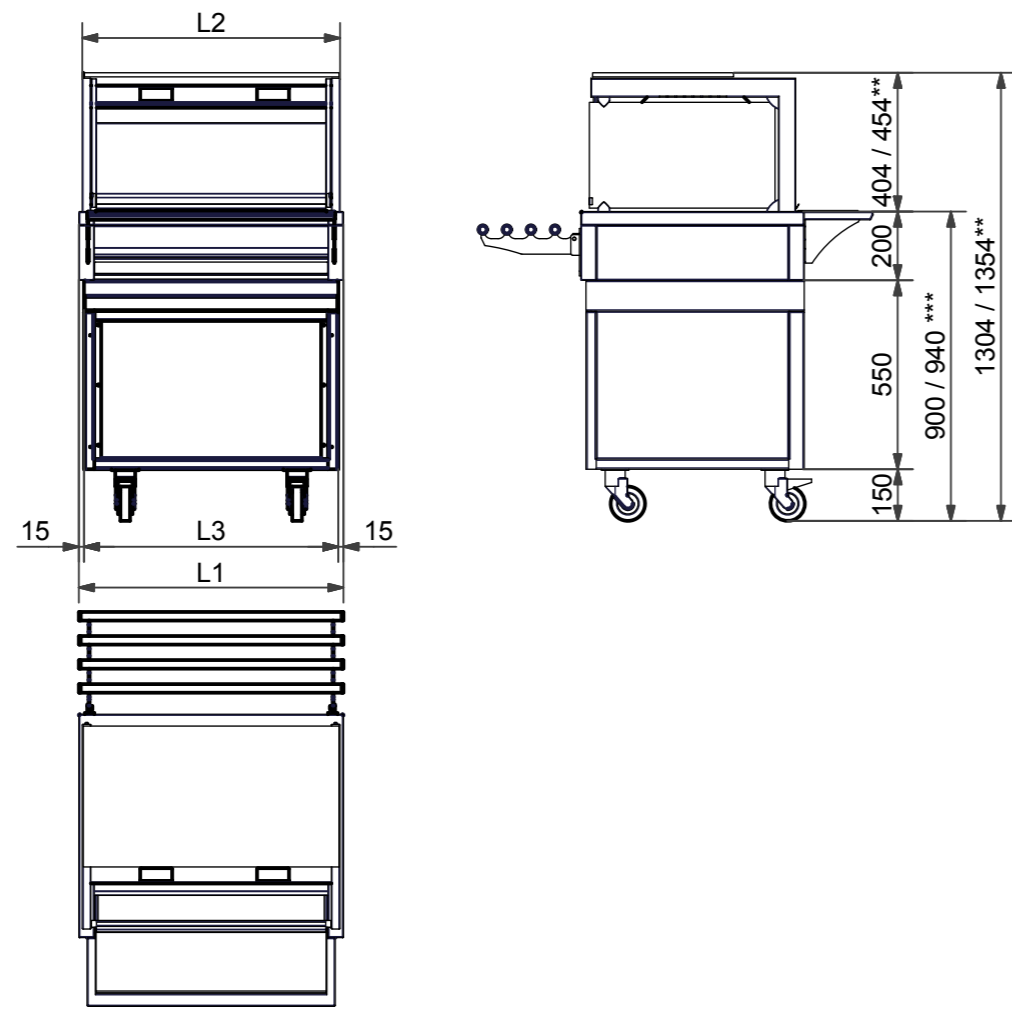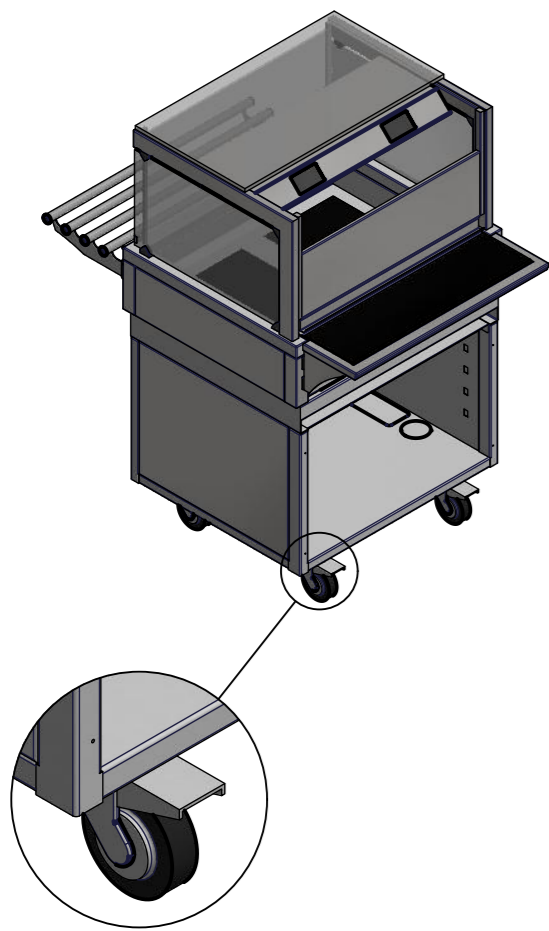
Standmodell mit Fuss / Model avec pied d'appareil / Floor Model

Modell mit Sockelblende / modèle avec plinthe / Model with base socle

Standard Abmessungen 1E (400) (GN- Schalen Tiefe max. 100mm)
Standard dimensionds 1E (400) (profundeur des bac GN max. 100mm)
Standard Dimensions 1E (400) (depth of GN- bowls max 100mm)

29.4 · 595.6 · 25 · 16 · 604 · 404 · 40 · 200 · 160 · 200* · 335 · 650 · 340 · 700

Standard Abmessungen 5E (400) (GN- Schalen Tiefe max. 150mm *)**
Standard dimensionds 5E (400) (profundeur des bac GN max. 150mm *)**
Standard Dimensions 5E (400) (depth of GN- bowls max 150mm *)**

29.4 · 595.6 · 25 · 16 · 644 · 404 · 388 · 240 *** · 160 · 80 · 650

Standard Abmessungen 5E (450) (GN- Schalen Tiefe max. 150mm *)**
Standard dimensionds 5E (450) (profundeur des bac GN max. 150mm *)**
Standard Dimensions 5E (450) (depth of GN- bowls max 150mm *)**

29.4 · 595.6 · 25 · 16 · 694 · 454 ** · 438 · 240 *** · 160 · 80 · 385 · 650 · 390
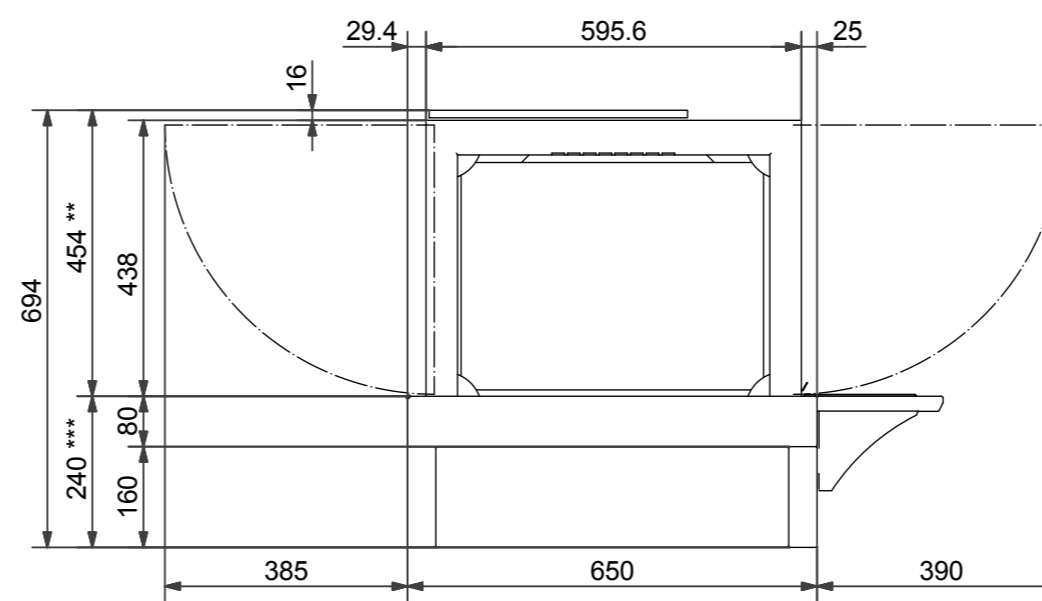
Zubehör!
Tablettrutsche **** und Tellerrutsche sind Optionen
und müssen separat bestellt werden.
Accessoires!
La glissière pour assiette **** et pour plateaux sont
accessoires. Il les faut commander à part.
Accessories!
Plate **** and tray sliding unit are accessories.
They have to be ordered separately.

* Schnittbrettschale Standardtiefe 200mm
  Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standarde 200mm
  Largeur spéciale 300mm sur commande
* Cutting board standard width 200mm
  Special width 300mm on request

Wichtige Informationen / Infornmations importantes / Importent informations

Aufbauten: Die Installationspläne sind unabhängig von der Aufbauform (gezeichnet Aufbau Var.1E (400), 5E (400) und 5E (450) **)

Unterbauten: Variable Masse:
- **L1** Breite Culinario
- **L2** Breite Oberbaue (L1 - 20mm)
- **L3** Breite Unterbau
- **L4** Breite Sockelblende

Partie supérieure: Les plan d'installation sont indépendant de la forme (Dessiné Var. 1E (400), 5E (400) et 5E (450) **)

Meubles: Dimensions variables:
- **L1** Largeur du Culinario
- **L2** Largeur de la partie superieur
- **L3** Largeur du fondation
- **L4** Largeur du plinthe

Upper parts: Installation instructions are indepedent of the shape (Drawn Var. 1E (400), 5E (400) and 5E (450) **)

Substructure: Variable dimensions:
- **L1** Widht of Culinario
- **L2** Widht of upper part
- **L3** Widht of substructure
- **L4** Widht of socle

Achtung Belüftung! Für spezielle Anforderungen an bauseitiges Einbaumöbel siehe den Installationsplan 17Tb154-00 Seite 4
Attention aération! Pour les directives specifiques pour la construction des meubles voir plan d'installation 17Tb154-00 page 4
Attention aeration! For special instructions for the design of substructure see plan for installation 17Tb154-00 page 4

Achtung Kabelausgang! Für Kabelausgänge siehe Zeichnung Nr. 17-M-03-110-34
Attention sortie du câble! Pour la sortie du câble voir dessine Nr. 17-M-03-110-34
Attention cable outlet! For cable outlet see drawing No. 17-M-03-110-34

Achtung Wasserablauf! Für Wasserabläufe siehe Zeichnung Nr. 17-M-03-109-38
Attention Écoulement d'eau! Pour l'écoulement d'eau voir dessine Nr. 17-M-03-109-38
Attention water drainage! For water drainage see drawing No. 17-M-03-109-38

Apparate-Typ / Modèle / Models	Einzelgeräte / Appareils individuels / Single units			
	Einteilig			
Grösse/ Grandeur/ Size	GN 2 / 1	GN 3 / 1	GN 4 / 1	GN 5 / 1
Gewicht/ Poid/ Weght	165 kg	230 kg	295 kg	360 kg
Dimensionen L 1	770 mm	1110mm	1450mm	1790mm
Dimensions L 2	750mm	1090mm	1430mm	1770mm
Dimensions L 3	740mm	1080mm	1420mm	1760mm
L 4	680 mm	1020 mm	1360 mm	1700 mm

Aender.							Ers. durch:	
	A	08.06.2017	mab	Elektrische Daten angepasst			Ers. für:	
	Ind.	Datum	Name	Aenderung	Ind. Datum Name Aenderung		Komm.	

Culinario Master Touch
Aufstellvorschriften
Spécification d'installation
Specification of installation

Gezeich.	G.Affolter	11.02.2014
Geprüft		
Massstab %	Blatt 2
	von 4

17Tb154-00A

Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

Left column (vertical labels)

Offene Nische bündig
Niche ouverte surface plane
Open niche let-in flush

L2
3
1
L1
125 | 285 | 240
2
652,5 ±2
Breite A ±2

Offene Nische ,aufgesetzt
Sus- jacent dans une niche ouverte
Open niche, fixed- point mounting

15 | L3 | 15
638 ±2
Breite B ±2

Geräteabstützung siehe oberste Zeichnung
Support des appareils voir dessing en haut
Support of units see drawing at the top

Geschlossene Nische, bündig
Niche fermé, surface plane
Closed niche, let-in flush

L2
L1
655 ±2
Breite A ±2

Geräteabstützung siehe oberste Zeichnung
Support des appareils voir dessing en haut
Support of units see drawing at the top

Center column

Standard Abmessungen 1E (400) (GN- Schalen Tiefe max. 100mm)
Standard dimensionds 1E (400) (profundeur des bac GN max. 100mm)
Standard Dimensions 1E (400) (depth of GN- bowls max 100mm)

29.4 | 595.6 | 25
16
604 | 404 | 40
200 | 160
335 | 650 | 340
200*

Standard Abmessungen 5E (400) (GN- Schalen Tiefe max. 150mm)
Standard dimensionds 5E (400) (profundeur des bac GN max. 150mm)
Standard Dimensions 5E (400) (depth of GN- bowls max 150mm)

29.4 | 595.6 | 25
16
644 | 404 | 388
240 | 160 | 80
650

Standard Abmessungen 5E (450) (GN- Schalen Tiefe max. 150mm *)**
Standard dimensionds 5E (450) (profundeur des bac GN max. 150mm *)**
Standard Dimensions 5E (450) (depth of GN- bowls max 150mm *)**

29.4 | 595.6 | 25
16
694 | 454 ** | 438
240 *** | 160 | 80
385 | 650 | 390

* Schnittbrettschale Standardtiefe 200mm
  Spezialtiefe 300mm auf Bestellung
* Planche à trancher largeur standarde 200mm
  Largeur spéciale 300mm sur commande
* Cutting board standard width 200mm
  Special width 300mm on request

Right column

Wichtige Informationen
Inlornmations importantes
Imporrtent informations

Aufbauten: Die Installationspläne sind unabhängig von der Aufbauform (gezeichnet Aufbau Var.1E (400), 5E (400) und 5E (450)**)
Bauseitige Abstützung: Verhindert das Durchbiegen des Gerätes (Gewichtsangabe siehe Tabelle unten)
(Für Abstützpositionen siehe Zeichnung links oben)
1 Bauseitige Abstützung auf ganzer Gerätebreite
2 Bauseitige Abstützpunkte
3 Bauseitige Arbeitsfläche

Partie supérieure: Les plan d'installation sont indépéndant de la forme (Dessiné Var. 1E (400), 5E (400) et 5E (450)**)
Etayage: Pour éviter le fléchissement des appareils (Poids voir tableau en bas)
(Pour positions des étayages voir dessing à gauche en haut)
1 Etayage sur toute la longuer d' appareil (à procurer par le client)
2 Positions d'étayage (à procure par le client)
3 Planche de travail (à procurer par le client)
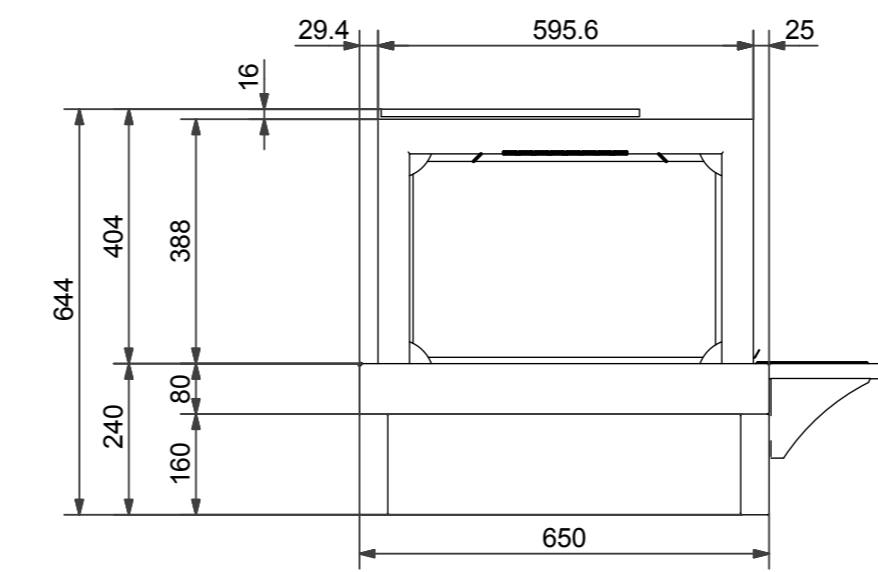
Upper parts: Installation instructions are indepedent of the shape (Drawn Var. 1E (400), 5E (400) and 5E (450)**)
Support of units: Prevents deflection of units (Weight of units see schedule below)
(Position of suppoert- points see drawing left on top)
1 Support on full length (to be made on site)
2 Position of support points (to be made on site)
3 Table top (supplied by customer)

Achtung Belüftung! Für spezielle Anforderungen an bauseitiges Einbaumöbel siehe den Installationsplan 17Tb154-00 Seite 4
Attention aération! Pour les directives specifiques pour la construction des meubles voir plan d'installation 17Tb154-00 page 4
Attention aeration! For special instructions for the design of substructure see plan for installation 17Tb154-00 page 4

Achtung Kabelausgang! Für Kabelausgänge siehe Zeichnung Nr. 17-M-03-110-34A
Attention sortie du câble! Pour la sortie du câble voir dessine Nr. 17-M-03-110-34A
Attention cable outlet! For cable outlet see drawing No. 17-M-03-110-34A

Achtung Wasserablauf! Für Wasserabläufe siehe Zeichnung Nr. 17-M-03-109-38
Attention Écoulement d'eau! Pour l'écoulement d'eau voir dessine Nr. 17-M-03-109-38
Attention water drainage! For water drainage see drawing No. 17-M-03-109-38

Apparate-Typ / Modèle / Models	Einzelgeräte / Appareils individuels / Single units			
	Einteilig			
Grösse/ Grandeur/ Size	GN 2 / 1	GN 3 / 1	GN 4 / 1	GN 5 / 1
Gewicht/ Poid/ Weght	165 kg	230 kg	295 kg	360 kg
Dimensionen L 1	770 mm	1110mm	1450mm	1790mm
Dimensions L 2	750mm	1090mm	1430mm	1770 mm
Dimensions L 3	740mm	1080mm	1420mm	1760mm
Ausschnitt Arbeitsplatte Breite A	775mm	1115mm	1455mm	1795mm
Découpes plans de travail Breite B	743mm	1083mm	1423mm	1763mm
working table cut out				

Aender.									Ers. durch:
	A	08.06.2017	mab	Elektrische Daten angepasst					Ers. für:
	Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.

Culinario Master Touch
Einbauvorschriften
Instructions d'installation
Installation instructions

Gezeich. G.Affolter | 11.02.2014
Geprüft
Massstab % | Blatt 3 / von 4

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17Tb154-00A

Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

Möbel für Einbau- Einzelgeräte
Appareils individuels
Single units

11A

A

B
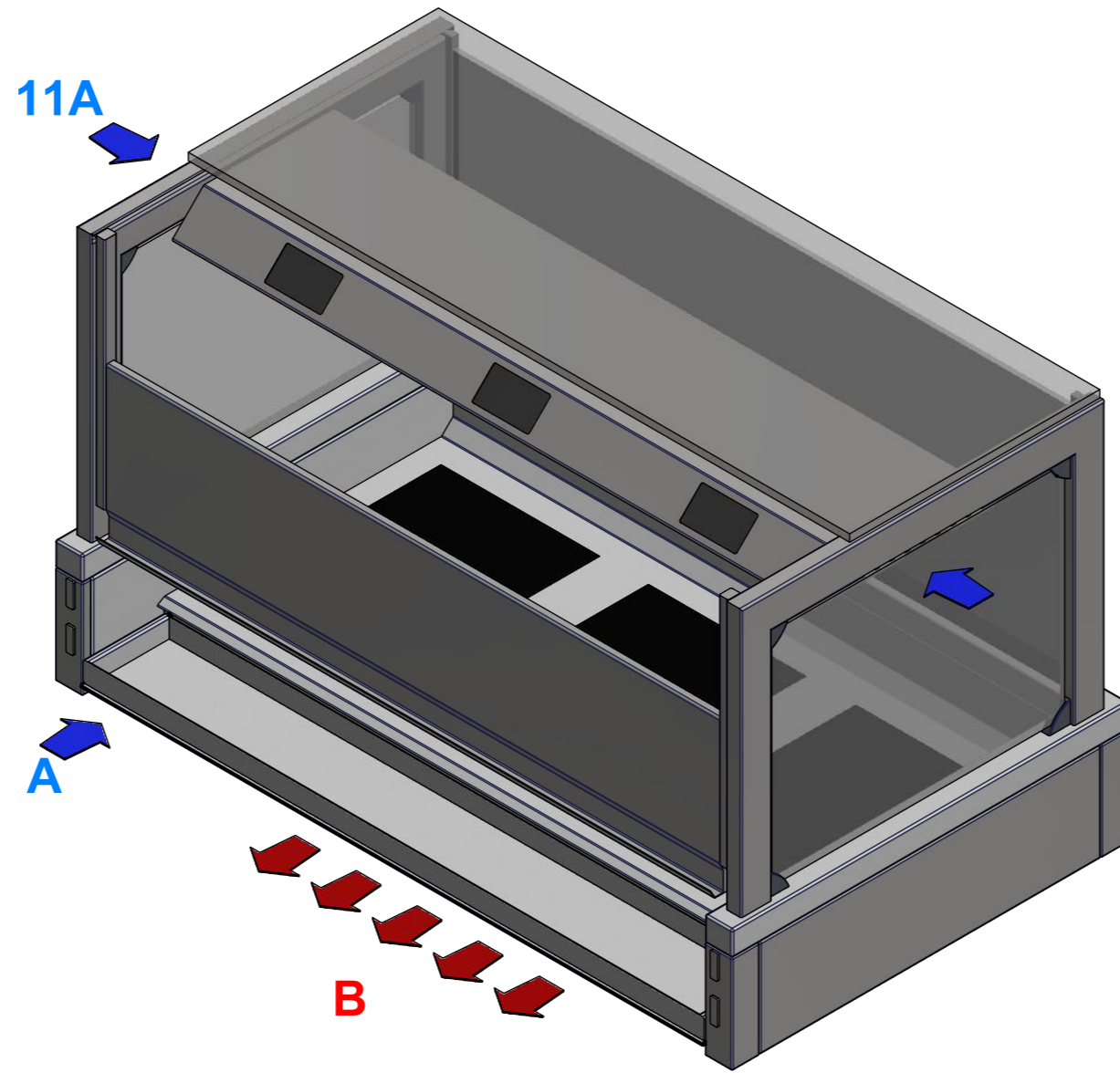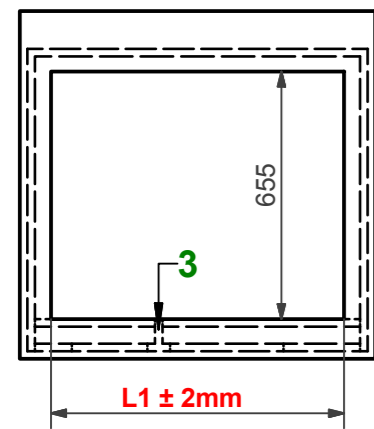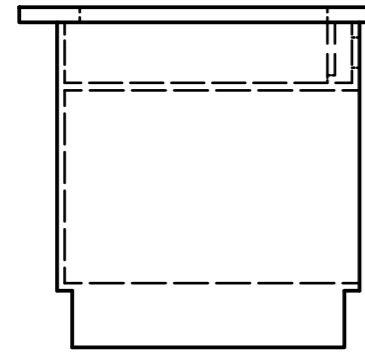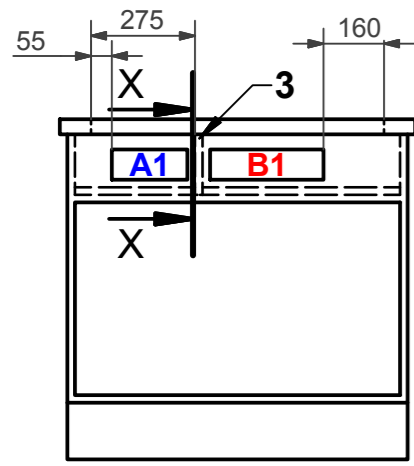
Möbel: *
Allgemeine Informationen

A1 **Öffnung für Kühlluft- Zufuhr**
Freier Luftdurchlass in Abdeckgitter
min. 40 cm2

B1 **Öffnung für Kühlluft- Austritt**
Freier Luftdurchlass in Abdeckgitter
min. 60 cm2

1 Zwischenboden:
- Abschluss gegen Möbel- Unterteil
- Abstützung für Culinario
- Ab GN 3/1 zusätzliche Abstützung gegen Durchbiegen vorsehen.
2 Frontwand innen
3 Trennwände vertikal (E)
4 Möbelfront
Arbeitsfläche (Bauseitig)

Meuble: *
Informations générales

A1 **Découpe pour arrivée de l'air à refroidissement**
Passage libre min. 40 cm2

B1 **Découpe pour sortie de l'air à refroidissement**
Passage libre min. 60 cm2

1 Fond intermédiaire:
- Fermeture vers meuble inférieure
- Support pour Culinario
- Dès GN 3/1 supports additionelles contre fléchissement
2 Façade inférieure
3 Cloison de séparation (E)
4 Front de la meuble
5 Planche de travail (à procurer par le client)

Sub structure: *
General informations

A1 **Cut-outs for cooling air intake**
Free air passage min. 40 cm2

B1 **Cut-outs for cooling air outlet**
Free air passage min. 60 cm2

1 Intermediate bottom:
- Closure bottom to lower part of substructure
- Support for Culinario
- Up from GN 3/1 additional support to prevent deflection
2 Inside frontage
3 Vertical baffle (E)
4 Frontage of substructure
5 Table top (by customer)

* **Bauseitig / à procurer par le client / made or supplied by customer**

275   160   55

A1   B1

X   3

655   3

L1 ± 2mm

Schnitt durch Oberteil von bauseitigem Möbel
Coupe partie supérieure du meuble procurée par le client
Section of upper part of sub structure provided by customer

655

X-X (1 : 10)

5
4
A1 / B1
2
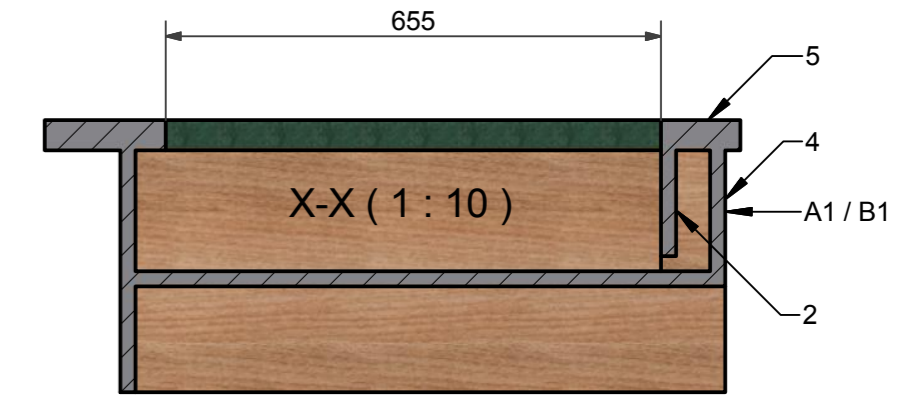
CULINARIO Touch
Belüftung der Steuerung im Unter- und Oberteil
Aération pour la commande dans la partie inferieure et superieure
Aeration of controle in lower and upper part

11A   **11A**

65   A2   B2
280   Y
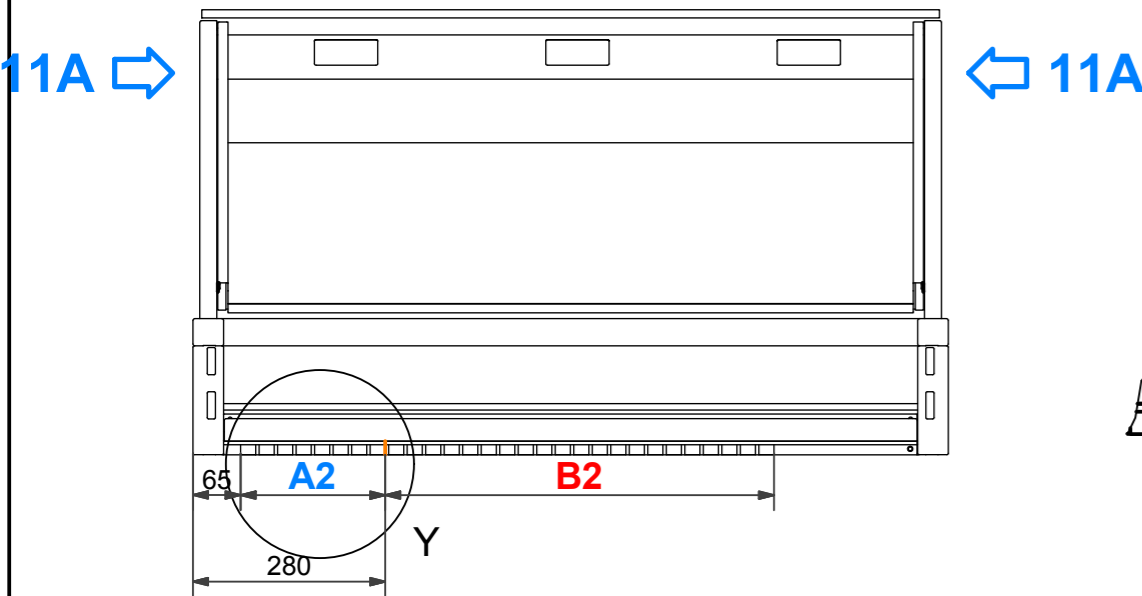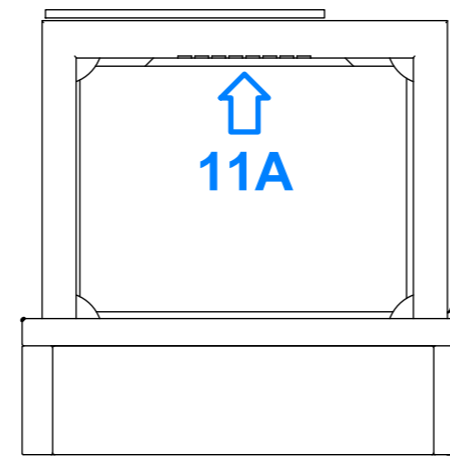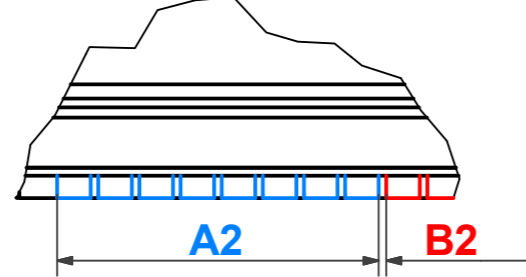
Hinweise zu Lüftungssystem

Lüftung in LW- Kanal
11 Lüftungsschlitze in Abdeckhaube links und rechts
11A Frischluft ansaugen. Beidseitig!
12A Kühluft Austritt

Lüftung im Basisgerät
A Frischluftzufuhr
A1 Ausschnitte in Möbelfront
A2 8 Öffnungen für Kühlluftzufuhr
B Kühlluft Austritt
B1 Ausschnitte in Möbelfront
B2 Restliche Öffnungen für Kühlluft- Austritt
C Zwischenwand zum Trennen der beiden Luftströme im Gerät (im Gerät eingebaut)
D Steuerungskanal im Basisgerät
E Bauseitige Trennung der Luftströme
F Möbelfront

Indications pour le système d'aération

Aération dans pont d'éclairage
11 Fentes d'aération dans capots à gauche et à droite
11A Aspiration de l'air frais des deux côtés!
12A Sortie de l'air de refroidissement

Aération dans appareil de base
A Aspiration de l'air frais
A1 Décupures des front des meubles
A2 8 découpures pour aspiration de l'air frais
B Sortie de l'air de refroidissement
B1 Sortie de l'air de refroidissement
B2 Découpures restantes pour sortie de l'air de refroidissement
C Cloisons de separation (montées dans les appareils)
D Boîtier de commande dans appareil de base.
E Separation de l'air de refroidissement dans les meubles fournies par le client
F Front de la meuble

Details for cooling system

Cooling system in light bridge
11 Ventilation slots in plastic covers on left and right hand side
11A Intake of fresh air on both sides!
12A Outlet of cooling air

Cooling system in basic unit
A Intake of fresh air
A1 Cut-outs in frontage of substructure
A2 8 cut-outs for cooling air intake
B Outlet of cooling air
B1 Cut-outs in frontage of substructure
B2 Remaining cut-outs for cooling air outlet
C Baffles built in to basic unit
D Controle in basic unit
E Vertical baffles in substructure (by manufactorer of sucstructure)
F Frontage of substructure

Licht/ Wärme- Kanal: Kühlluft- Ein- und Auslass
Pont d'éclairage: Entrée/ sortie d'air
Light bridge: Cooling air in- and outlet

Detail Y
Kühlluft- Ein- und Auslass unten
Entrée/ sortie d'air
Cooling air in- and outlet

A2   B2

11A

A2   B2

D
C
E   A   E   F   B

Wichtig!
Wird ein Gerät in ein Möbel (geschlossene Nische) eingebaut müssen folgende Punkte unbedingt befolgt werden:
1. Kühlluft **(A)** muss immer ausserhalb des Möbels angesaugt werden.
2. Abluft **(B)** muss immer ausserhalb des Möbels abgeleitet werden.
3. Zu- und Abluftströme müssen durch örtliche Massnamen (Trennwand/ separate Kanäle) getrennt geführt werden. Gefahr von Ansaugen von warmer Abluft (Strömungskurzschluss)

Important!
Si un Culinario est encastré dans une meuble (niche fermée) il faut absolument respecter les points suivantes:
1. L'air à refroidissement **(A)** est à aspirée à l'exterieur de la meuble.
2. L'air extrait **(B)** est toujours à évaquer à l'éxterieur de la meuble
3. Entré et sortie de l'air à refroidissement sont toujour à separer par des conduits à air separés

Important!
When a Culinario ist built- in to a substructure (closed niche) the following poits have to be respected:
1. Cooling air **(A)** has allways to be absorbed from the outside of the substructure.
2. Exhaust air **(B)** has to be guided to the outside of the substructure.
3. Air in- and outlet have to be separated by separate air ducts.

Apparate-Typ / Modèle / Models	Einzelgeräte / Appareils individuels / Single units			
	Einteilig			
Grösse/ Grandeur/ Size	GN 2/1	GN 3/1	GN 4/1	GN 5/1
Gewicht/ Poid/ Weight	120 Kg	170 Kg	220 Kg	270 Kg
Dimensionen L1	775 mm	1115 mm	1455 mm	1795 mm

Aender.	Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Ers. durch:
	A	08.06.2017	mab	Elektrische Daten angepasst					Ers. für:
	Ind.	Datum	Name	Aenderung	Ind.	Datum	Name	Aenderung	Komm.

Culinario Master Touch
Einbau in geschlossene Nischen
Encastré dans niche fermée
Built- in in closed niche

Gezeich. G.Affolter 11.02.2014
Geprüft
Massstab %
Blatt 4
von 4

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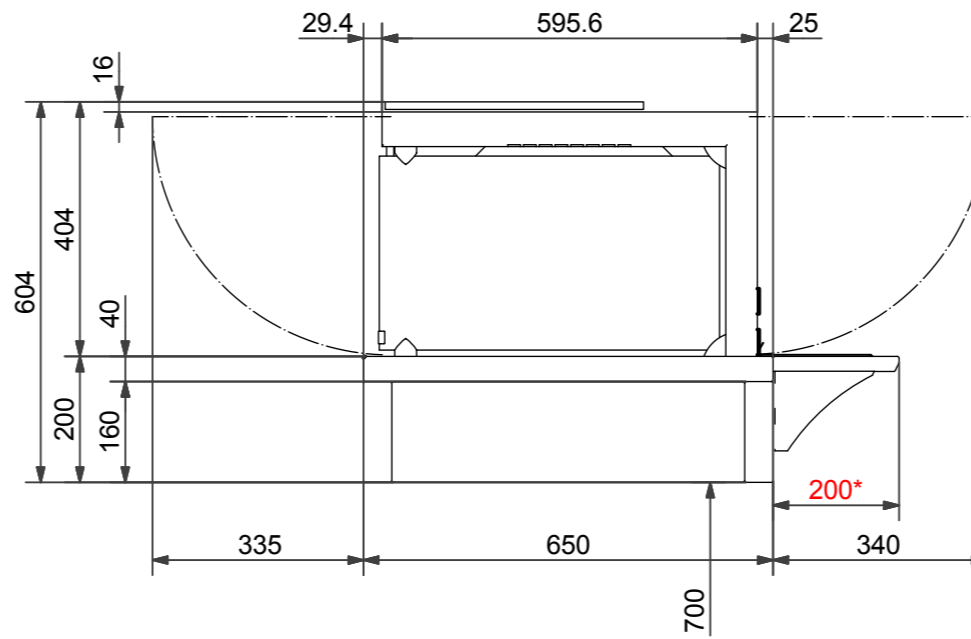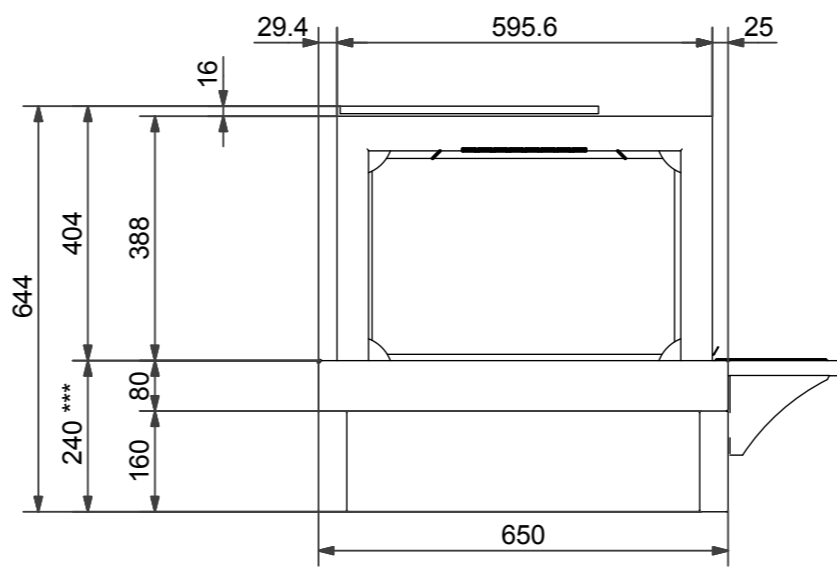Fax: +41 / (0) 56 618 78 49
e-Mail: info@beergrill.ch

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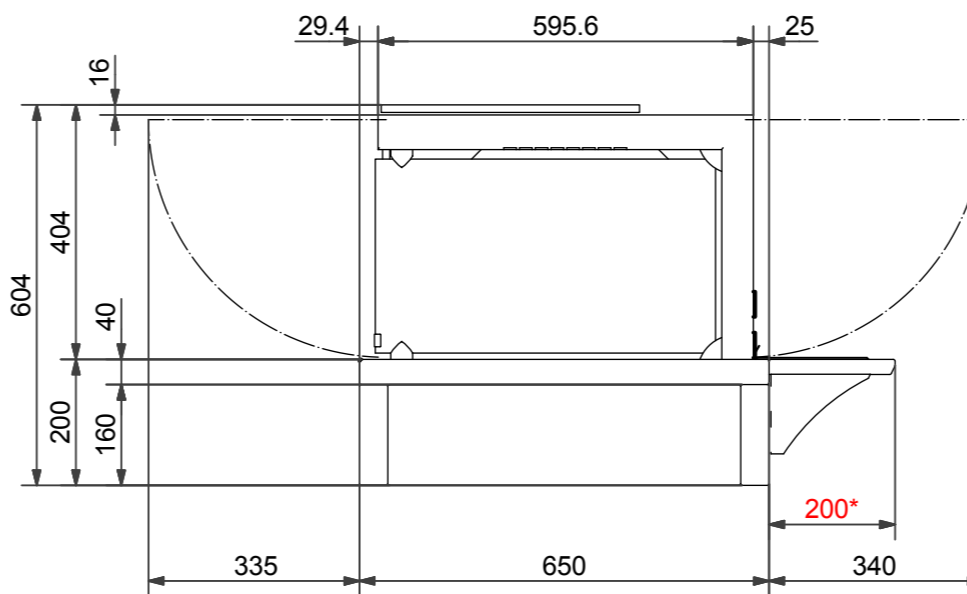Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice

A | B | C | D | E | F

Oberhitze / Top heat 1/1 2/1 3/1 4/1 **Gastseite Guest side**

Art.Nr.: 3306332 Busverbindungskabel 3C 12VDC 4-pol.430mm

0 8 Control Panel Master Culinario ohne Touch Art.Nr.4002110
1 8 Control Panel Master Culinario ohne Touch Art.Nr.4002110
2 8 Control Panel Master Culinario ohne Touch Art.Nr.4002110
3 8 Control Panel Master Culinario ohne Touch Art.Nr.4002110

Schutzglas CPM 4002006
Dichtung CPM 4002007

Art. Nr.:4002016 Schutzglas Touch-Bildschirm Service-Kit mit Dichtung aufgeklebt
Part No.:4002016 Protective glass Touch screen Service kit with Seal

2x Ventilator 2x Fan Art.Nr.: 4002010

IR-300W 230 VAC 2002663
2002612 IR-Lampenfassung 2002612 IR lamp holder 3100707 Reflektor

IR-300W 230 VAC 2002663
3306802 Lampenglass transparent 2/1 3306803 Lampenglass transparent 3/1 3306804 Lampenglass transparent 4/1
3306802 Lamp glass transparent 2/1 3306803 Lamp glass transparent 3/1 3306804 Lamp glass transparent 4/1

IR-300W 230 VAC 2002663

4002010 Ventilator Fan

Rocker switch 0 - I Wippenschalter 0 - I Art. Nr.:2000413

Color Panel, 4-farben LED, Art.Nr.4002104 LED W / R / G / B 24V

Art. Nr.910427 Ø12 =100mm
Art. Nr.3306421 = 260mm
Art. Nr.4002005 12- Pol 24 V

Art.Nr.: 3306431
3306430
Litze 1,5mm2
3306421 = 260mm

Art.Nr.: 3306331
3306437
3306436
3306312

Klemmenblock 3306080

420065 150mm 420063 150mm

1x Ventilator 1x Fan Art.Nr.: 4002012

Steuerung LED und OH Art.Nr.4002102 0
Steuerung LED und OH Art.Nr.4002102 1
Steuerung LED und OH Art.Nr.4002102 2
Steuerung LED und OH Art.Nr.4002102 3

24V DC

Art.Nr.: 4002002 USB Schnittstelle
Art.Nr.: 4002011 Schutzkappe für USB- A mit Griff

Art.Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

Art.Nr.: 3306332 Busverbindungskabel 3C 12VDC 4-pol.430mm

3306443
3306445
3306443
3306445

24 V DC
3306127 3306126

0 0 Control Panel Master Culinario Touch Art.Nr. 4002100
1 0 Control Panel Master Culinario Touch Art.Nr. 4002100
2 0 Control Panel Master Culinario Touch Art.Nr. 4002100
3 0 Control Panel Master Culinario Touch Art.Nr. 4002100

Schutzglas CPM 4002006
Dichtung CPM 4002007

Art. Nr.:4002107 Control Panel Service-Kit, zu Culinario mit kapazitivem Bildschirm,
Part No.:4002107 Control Panel Service Kit, To Culinario with capacitive screen

Kabelführung nach oben durch rechte Stütze auf Bedienerseite
Wirings is feeded throug rectangular tube on the right side of Culinario. (view operating side)

Feld / Field No.
Feld immer von links
Field from left

Unterhitze Bottom heat

3306710 Ceran-Glas Reparatur Set mit Rahmen
3306710 Ceramic glass repair kit with frame

Wichtig ! Allfällige Reparaturen an den Silikonfugen beim Cerenglas dürfen nur mit dem hoch Hitzebeständigem spez. Silikon Art. Nr. 2042169 ausgeführt werden.

Important ! Any repairs to the silicone joints the ceramic glass may only high with the Heat-resistant spec. silicone Part No. 2042169 are executed.

Nr. 1 700W 3306000   2 4
Nr. 2 700W 3306000   2 4
Nr. 3 700W 3306000   2 4
Nr. 4 700W 3306000   2 4

Busverbindungskabel 4-pol. 1500mm Art. Nr. 3306341

Power supply, AC / DC 400W,24V service Kit to Culinario Master Touch
Netzteil, AC/DC 400W, 24V Service-Kit zu Culinario Master Touch
Art. Nr.:4002122

3306421 = 260mm

DC 24 V

Art.Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

3306421 = 260mm

2x 3306325 Ms Litze 550mm

4002012

Control Unit Culinario Touch Art.Nr. 4002101 0
Control Unit Culinario Touch Art.Nr. 4002101 1
Control Unit Culinario Touch Art.Nr. 4002101 2
Control Unit Culinario Touch Art.Nr. 4002101 3

3306332

3306015 Distanzhalter Nylon zu Printplatinen
3306015 spacer nylon for Print

Art.Nr. 4002008
4002018 =250mm

Schwarz Black
Braun brown

ABC400-1024G
Netzteil 400W Art.Nr.4002120

Plug part Steckerteil 4-pol;RM Art. Nr.:3306085
Plug part Steckerteil 4-pol;RM Art. Nr.:3306086

3306437
3306436
3306312

Art.Nr.3306087 Klemmenblock Terminal Block

3306445
3306444
3306332
3306433
3306332
3306444
3306432
3306433
3306432

Art. Nr.3306344 Busverbindungskabel 2-pol.880mm 400W

420063 900 mm

Klemmenblock Art.Nr.3306087

L1 L2 L3 PE

2000520 = 1200mm
3306361 = 1200mm

Codierung der Control Unit,Control Panel,Dry Control, Steuerung LED und OH
Coding Control Unit, Control Panel, Dry Control, control LED and TH

Damit die Prints richtig angesteuert werden können, muss der Einbauort (Adresse) angegeben werden. Die Adressierung erfolgt (Siehe Jumperstellung auf dem jeweiligen Print)

So that the prints are controlled correctly , the installation location (address) must be specified with the jumper. (See Jumping placement on the respective print)

	EU		CH	
2 GN: 2100 Watt	LNPE 230VAC	9.2 A	LNPE 230VAC	9.2 A
3 GN: 3100 Watt	LNPE 230VAC	13.5 A	2LNPE 400VAC	4.4 /9.1 A
4 GN: 4100 Watt	3LNPE 400VAC	5.6 /6.1/ 6.1 A	3LNPE 400VAC	5.6 /6.1/ 6.1 A

Änderungen		Datum	Name
Datum	Name	gez.:	16.04.18 CCO
19.10.18	CCO	24VDC Ausgangkabel + und - Vestauschen 24VDC output cable + and - Interchange	

Bezeichnung: **Culinario Master Touch** GN- 4/1 **ab SN:68040** **Double / Singel 4 Farbige**

Blattzahl: 1
Blatt-Nr.: 1

Zeichnungs-Nr.: **17-Eb-268-40D**

BEER

	A		B		C		D		E		F

Oberhitze / Top heat   1/1   2/1   3/1   4/1   Gastseite / Guest side

Part No.:4002016
Schutzglas — Protective glass
Touch-Bildschirm — Touch screen
Service-Kit mit — Service kit with
Dichtung aufgeklebt — Seal

Schutzglas CPM — 4002006
Dichtung CPM — 4002007

0 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
1 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
2 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
3 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110

2x Ventilator / 2x fan
Art.Nr.: 4002010

2002612 IR-Lampenfassung — 2002612 IR lamp holder
2002615 Reflektor

3306802 Lampenglas transparent 2/1
3306803 Lampenglas transparent 3/1
3306804 Lampenglas transparent 4/1
Lamp glass transparent 2/1 3/1 4/1

IR-300W 230 VAC   2002663

Beträft nur GN 4/1
4002010 Ventilator fan

3306814 LED Panel Easy 2-farbig, 230V Service-Kit
3306814 LED Panel Easy 2- Color, 230V Service-Kit

4000 k Kaltweiss
3306812 LED kaltweiss / warmweiss
2700 k Warmweiss

910428 Ø7 =100mm   Art. Nr.3306421 = 260mm

3306481   Dosenklemme 3-polig

Litze 1.0mm2
Litze 1.5mm2

3306421 = 260mm

Rocker switch 0 - I
Wippenschalter 0 - I
Art. Nr.:2000413

Art.Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

420065 150mm
420063 150mm

Klemmenblock 3306080

3306445 = 355mm
3306444 = 355mm

Art. Nr.:4002107
Control Panel Service-Kit, zu Culinario mit kapazitivem Bildschirm

Part No.:4002107
Control Panel Service Kit, To Culinario with capacitive screen

1x Ventilator / 1x fan
Art.Nr.: 4002012

Steuerung LED und OH   Art.Nr.4002102   0
Steuerung LED und OH   Art.Nr.4002102   1
Steuerung LED und OH   Art.Nr.4002102   2
Steuerung LED und OH   Art.Nr.4002102   3

Art.Nr.: 4002002 USB Schnittstelle
Art.Nr.: 4002011 Schutzkappe für USB- A mit Griff

Art.Nr.: 3306332 Busverbindungskabel 3C 12VDC 4-pol.430mm

Art. Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

0 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
1 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
2 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
3 0   Control Panel Master Culinario Touch   Art.Nr. 4002100

Schutzglas CPM — 4002006
Dichtung CPM — 4002007

Bedienerseite / Operating side

3306361 = 1200mm
Kabelführung nach oben durch rechte Stütze auf Bedienerseite
Wirings is feeded throug rectangular tube on the right side of Culinario (view operating side)

Unterhitze / Bottom heat

Feld immer von links — Feld / Field No.
Field from left

Wichtig !
Allfällige Reparaturen an den Silikonfugen beim Ceranglas dürfen nur mit dem hoch Hitzebeständigem spez. Silikon Art. Nr. 2042169 ausgeführt werden.

Important !
Any repairs to the silicone joints the ceramic glass may only high with the Heat-resistant spec. silicone Part No. 2042169 are executed.

Nr. 1   700W 3306000
Nr. 2   700W 3306000
Nr. 3   700W 3306000
Nr. 4   700W 3306000

3306710 Ceran-Glas Reparatur Set mit Rahmen
3306710 ceramic glass repair kit with frame

3306421 = 260mm

DC 24 V

Art.Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

Busverbindungskabel 4-pol. 1500mm Art. Nr. 3306341

2x 3306325 Ms Litze 550mm

4002012

Control Unit Culinario Touch Art.Nr. 4002101   0
Control Unit Culinario Touch Art.Nr. 4002101   1
Control Unit Culinario Touch Art.Nr. 4002101   2
Control Unit Culinario Touch Art.Nr. 4002101   3

Litze 1.5mm2

Litze 1.5mm2

3306332 = 425mm
3306430 = 450mm
3306432 = 280mm
3306433 = 280mm

Art.Nr.3306343 Busverbindungskabel 2-pol.880mm 120W

3306015 Distanzhalter Nylon zu Printplatinen
3306015 spacer nylon for Print

Plug part Steckerteil 4-pol;RM Art. Nr.:3306085
Plug part Steckerteil 4-pol;RM Art. Nr.:3306086

Power supply, AC / DC 120W, service Kit to Culi. Touch / Master Touch
Netzteil, AC/DC 120W, Service-Kit zu Culi. Touch / Master Touch
Art.Nr.:4002123

brown Braun
Schwarz black

4002019
4002020 =250mm

Art.Nr.3306087
Klemmenblock — Terminal Block

2000521 2000522 5x1.5 mm2

PE   N   L1   L2   L3

Codierung der Control Unit, Control Panel, Dry Control, Steuerung LED und OH
Coding Control Unit, Control Panel, Dry Control, control LED and OH

Damit die Prints und Steuerung richtig angesteuert werden können, muss der Einbauort (Adresse) angegeben werden. Die Adressierung erfolgt (Siehe Jumperstellung auf dem jeweiligen Print)

So that the prints are controlled correctly, the installation location (address) must be specified with the jumper. (See Jumping placement on the respective print)

Änderungen		Datum	Name
Datum	Name	gez.: 20.04.18	CCO
		gepr.:	

Bezeichnung: **Culinario Master Touch**
GN 4/1   ab SN:68003
Doubel/Singel LED Weiss

Blattzahl: 1
Blatt-Nr.: 1

Zeichnungs-Nr.: **17Eb268-42C**

Technische Daten	EU		CH	
2 GN: 2050 Watt	LNPE 230VAC	8.8 A	LNPE 230VAC	8.8 A
3 GN: 3050 Watt	LNPE 230VAC	13.3 A	2LNPE 400VAC	4.2 /9.1 A
4 GN: 4050 Watt	3LNPE 400VAC	5.5 /6.1/ 6.1 A	3LNPE 400VAC	5.5 /6.1/ 6.1 A

BEER

Oberhitze / Top heat   1/1   2/1   3/1   4/1   5/1 Gastseite   Guest side

0 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
1 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
2 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
3 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110
4 8   Control Panel Master Culinario ohne Touch   Art.Nr.4002110

Schutzglas CPM 4002006
Dichtung CPM 4002007

Art. Nr.:4002016   Part No.:4002016
Schutzglas   Protective glass
Touch-Bildschirm   Touch screen
Service-Kit mit   Service kit with
Dichtung aufgeklebt   Seal

2x Ventilator / 2x fan   Art.Nr.: 4002010

2002612 IR-Lampenfassung
2002612 IR lamp holder
2002663
3100707 Reflektor
3306805 Lampenglas transparent 5/1

IR-300W 230 VAC   2002663 (×5)

Rocker switch 0 - I
Wippenschalter 0 - I
Art. Nr.:2000413

Art. Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

4002010 Ventilator fan

Color Panel, 4-farben LED.   Art.4002104 LED W / R / G / B 24V (×5)

Art. Nr.910427 Ø12 =100mm
Art. Nr.4002005 12- Pol 24 V

Art. Nr.3306421 = 260mm   3306421 = 260mm

Litze 1.5mm2

420065 150mm   420063 150mm

3306312
Klemmblock 3306080

3306445
3306444

Steuerung LED und OH   Art.Nr.4002102   0
Steuerung LED und OH   Art.Nr.4002102   1
Steuerung LED und OH   Art.Nr.4002102   2
Steuerung LED und OH   Art.Nr.4002102   3
Steuerung LED und OH   Art.Nr.4002102   4

24V DC

1x Ventilator / 1x fan   Art.Nr.4002012

Art.Nr.: 4002002 USB Schnittstelle
Art.Nr.: 4002011 Schutzkappe für USB- A mit Griff

Art.Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

Art. Nr.: 3306332 Busverbindungskabel 3C 12VDC 4-pol.430mm

3306443 = 355mm
3306445 = 355mm
3306443
3306445
24 V DC
Litze 1.5mm2
3306126 3306127

0 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
1 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
2 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
3 0   Control Panel Master Culinario Touch   Art.Nr. 4002100
4 0   Control Panel Master Culinario Touch   Art.Nr. 4002100

Schutzglas CPM 4002006
Dichtung CPM 4002007

Art. Nr.:4002107
Control Panel Service-Kit, zu Culinario mit kapazitivem Bildschirm
Part No.:4002107
Control Panel Service Kit, To Culinario with capacitive screen

Kabelführung nach oben durch rechte Stütze auf Bedienerseite
Wirings is feeded throug rectangular tube on the right side of Culinario.

2000522
3306361 = 1200mm

Feld immer von links / Field from left   Feld / Field No.

Nr. 1   Nr. 2   Nr. 3   Nr. 4   Nr. 5

Wichtig !
Allfällige Reparaturen an den Silikonfugen beim Ceranglas dürfen nur mit dem hoch Hitzebeständigem spez. Silikon Art. Nr. 2042169 ausgeführt werden.

Important !
Any repairs to the silicone joints the ceramic glass may only with the Heat-resistant spec. silicone Part No. 2042169 are executed.

Bedienerseite / Operating side

3306710 Ceran-Glas Reparatur Set mit Rahmen
3306710 ceramic glass repair kit with frame

Unterhitze / Bottom heat

700W 3306000 (×5)   2 4

Art.Nr.: 3306337 Busverbindungskabel 3B 12VDC 4-pol.1150mm

Art. Nr. 3306333

+ DC 24 V

Busverbindungskabel 4-pol. 1500mm Art. Nr. 3306341

3306421 = 260mm

2x 3306325 Ms Litze 550mm

4002012

4002018 =250mm
4002019 =250mm   Schwarz / black   brown / Braun

Control Unit Culinario Touch Art.Nr. 4002101   0
Control Unit Culinario Touch Art.Nr. 4002101   1
Control Unit Culinario Touch Art.Nr. 4002101   2
Control Unit Culinario Touch Art.Nr. 4002101   3
Control Unit Culinario Touch Art.Nr. 4002101   4

Art.Nr. 4002120   ABC4400-1024B   SBU120-108

4002020 =250mm   4002021 =250mm

4002017 =250mm

3306438

3306312

3306015 Distanzhalter Nylon zu Printplatinen
3306015 spacer nylon for Print

Litze 1.5mm2   Art. Nr.:3306333

3306430 = 450mm
3306444 = 355mm
Art. Nr.:3306332 = 425mm
3306445 = 355mm
Litze 1.5mm2
3306433 = 280mm
3306432 = 280mm

Busverbindungskabel 2-pol.880mm 120W Art. Nr.3306343

Art. Nr.:4002122
Netzteil, AC/DC 400W, 24V Service-Kit zu Culinario Master Touch
Power supply, AC / DC 400W,24V service Kit to Culinario Master Touch

Art.Nr.:4002123
Netzteil, AC/DC 120W, Service-Kit zu Culi. Touch / Master Touch
Power supply, AC / DC 120W, service Kit to Culi. Touch / Master Touch

Art. Nr.:3306085 Steckerteil 4-pol;RM Plug part
Art. Nr.:3306086 Steckerteil 4-pol;RM Plug part
Klemmblock Art.Nr.3306087 Terminal Block

L3 L2 L1 N PE   2000522

Codierung der Control Unit, Control Panel, Dry Control, Steuerung LED und OH
Coding Control Unit, Control Panel, Dry Control, control LED and TH

Damit die Prints richtig angesteuert werden können, muss der Einbauort (Adresse) angegeben werden. Die Adressierung erfolgt (Siehe Jumperstellung auf dem jeweiligen Print)
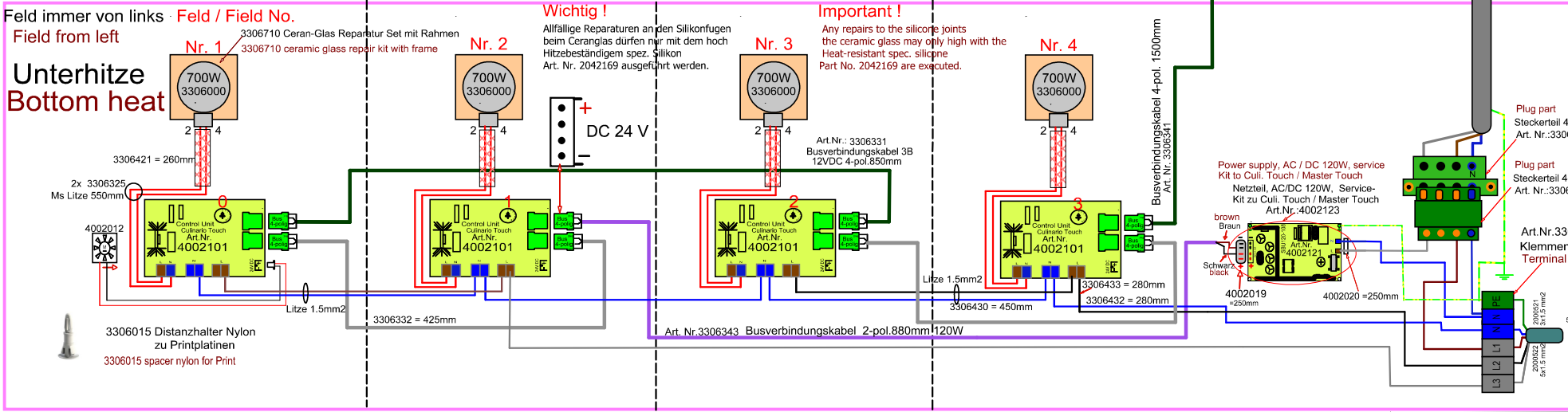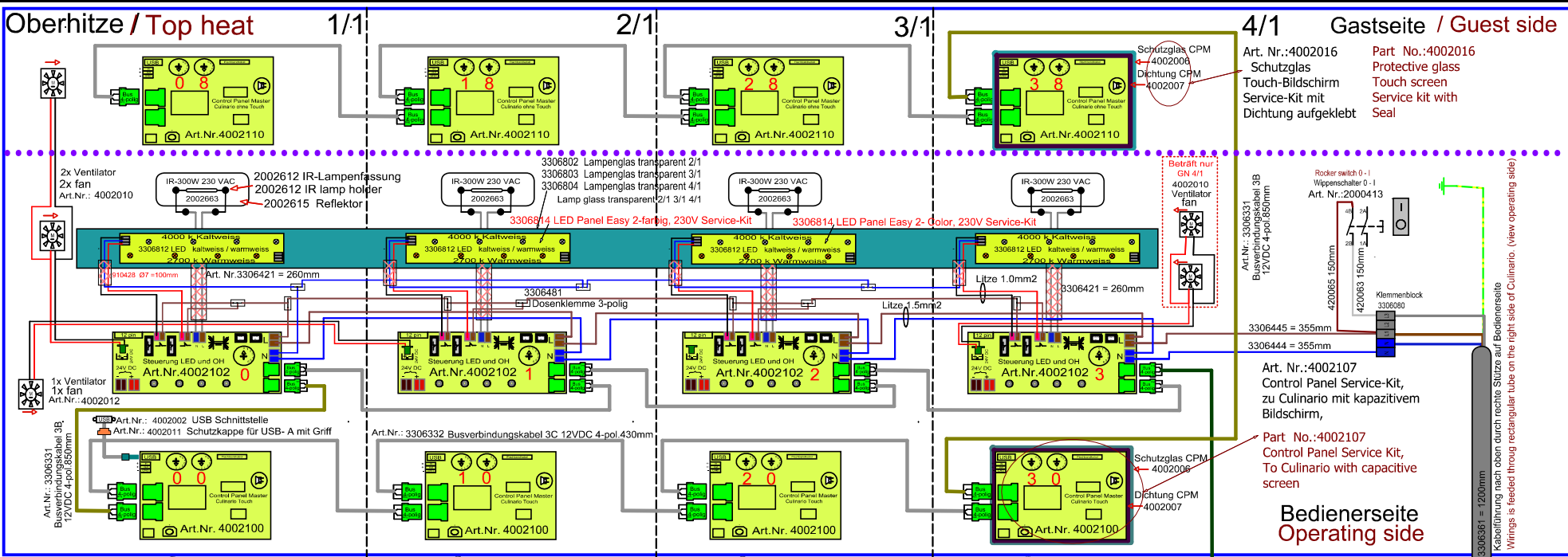
So that the prints are controlled correctly , the installation location (address) must be specified with the jumper, (See Jumping placement on the respective print)

EU   CH

5 GN: 5150 Watt   3LNPE 400VAC   7.2 / 6.1 / 9.1 A   3LNPE 400VAC   7.2 / 6.1 / 9.1 A

Änderungen		Datum	Name
Datum	Name	gez.: 20.04.18	CCO
19.10.18	CCO	24VDC Ausgangkabel + und - Vestauschen / 24VDC output cable + and - Interchange	

Bezeichnung: Culinario Master Touch
GN-5/1   ab SN:68040
Double/Singel 4 Farbige

BEER

Zeichnungs-Nr.:   17Eb268-50D

Blattzahl: 1
Blatt-Nr.:1

A	B	C	D	E	F

Oberhitze / **Top heat**   1/1   2/1   3/1   4/1   5/1 **Gastseite** / **Guest side**

Art. Nr.:4002016 — Part No.:4002016
Schutzglas — Protective glass
Touch-Bildschirm — Touch screen
Service-Kit mit — Service kit with
Dichtung aufgeklebt — Seal

Control Panel Master Culinario ohne Touch
0 8   1 8   2 8   3 8   4 8
Art.Nr.4002110

2x Ventilator / 2x fan / Art.Nr.: 4002010
2002612 IR-Lampenfassung / 2002612 IR lamp holder
2002615 Reflektor / Reflektor
3306805 Lampenglas transparent 5/1 / Lamp glass transparent 5/1

IR-300W 230 VAC   2002663

3306814 LED Panel Easy 2-farbig, 230V Service-Kit / 3306814 LED Panel Easy 2-Color, 230V Service-Kit

4000 k Kaltweiss
3306812 LED kaltweiss / warmweiss
2700 k Warmweiss

910428 Ø7 =100mm   Art. Nr.3306421 = 260mm
Litze 1.0mm2
3306421 = 260mm
Litze 1.5mm2

1x Ventilator / 1x fan / Art.Nr.:4002012

Steuerung LED und OH
Art.Nr.4002102   0   1   2   3   4

Rocker switch 0 - I / Wippenschalter 0 - I / Art. Nr.:2000413
420065 150mm   420063 150mm
Klemmenblock 3306070

Art.Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm
4002010 Ventilator fan
Art. Nr.: 3306331 Busverbindungskabel 3B 12VDC 4-pol.850mm

Art.Nr.: 4002002 USB Schnittstelle
Art.Nr.: 4002011 Schutzkappe für USB- A mit Griff
Art.Nr.: 3306332 Busverbindungskabel 3C 12VDC 4-pol.430mm

3306445 = 355mm
3306444 = 355mm

Art. Nr.:4002107
Control Panel Service-Kit, zu Culinario mit kapazitivem Bildschirm,

Part No.:4002107 Control Panel Service Kit, To Culinario with capacitive screen

Control Panel Master Culinario Touch
0 0   1 0   2 0   3 0   4 0
Art.Nr. 4002100

Schutzglas CPM 4002006
Dichtung CPM 4002007

Bedienerseite / **Operating side**

Feld immer von links / Field from left
Feld / Field No.

Unterhitze / **Bottom heat**

3306710 Ceran-Glas Reparatur Set mit Rahmen / 3306710 ceramic glass repair kit with frame

Wichtig ! Allfällige Reparaturen an den Silikonfugen beim Cerenglas dürfen nur mit dem hoch Hitzebeständigen spez. Silikon Art. Nr. 2042169 ausgeführt werden.

Important ! Any repairs to the silicone joints the ceramic glass may only with the Heat-resistant spec. silicone Part No. 2042169 are executed.

Nr. 1   Nr. 2   Nr. 3   Nr. 4   Nr. 5
700W 3306000

DC 24 V
Art.Nr.: 3306337 Busverbindungskabel 3B 12VDC 4-pol.1150mm

3306421 = 260mm
2x 3306325 Ms Litze 550mm
4002012

Control Unit Culinario Touch Art.Nr. 4002101   0   1   2   3   4

Busverbindungskabel 4-pol. 1500mm Art. Nr.3306341

Litze 1.5mm2
3306332 = 425mm

3306430 = 450mm
3306445 = 355mm
3306444 = 355mm
3306433 = 280mm
3306432 = 280mm
Litze 1.5mm2

Art. Nr.3306343 Busverbindungskabel 2-pol.880mm 120W

Plug part Steckerteil 4-pol;RM Art. Nr.:3306085
Plug part Steckerteil 4-pol;RM Art. Nr.:3306086

Power supply, AC / DC 120W, service Kit to Culi. Touch / Master Touch
Netzteil, AC/DC 120W, Service-Kit zu Culi. Touch / Master Touch Art. Nr.:4002123

brown / Braun
Schwarz / black
Art.Nr. 4002121
4002019 =250mm   4002020 =250mm

3306015 Distanzhalter Nylon zu Printplatinen
3306015 spacer nylon for Print

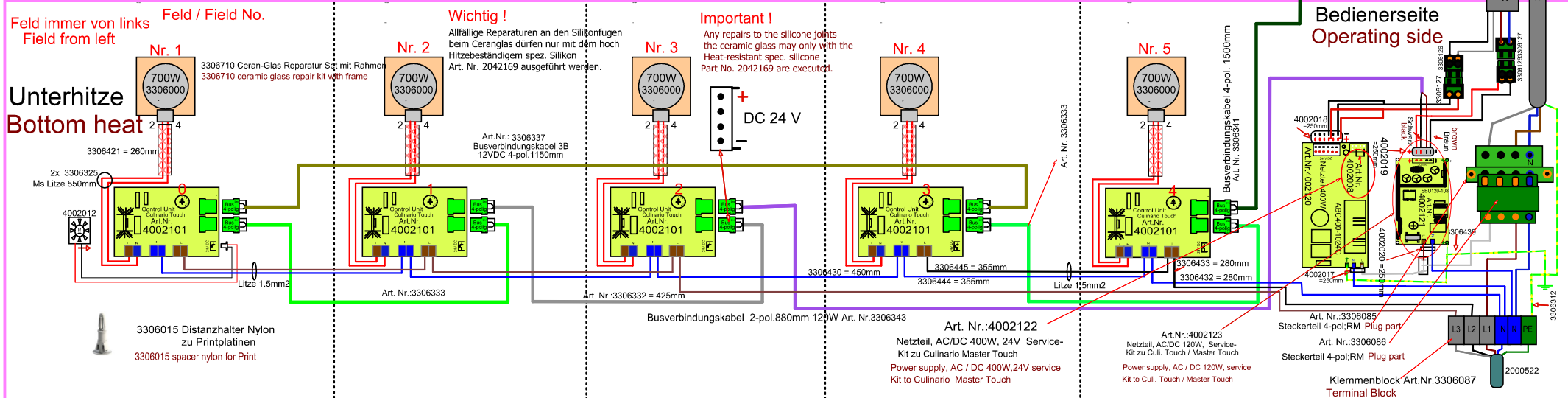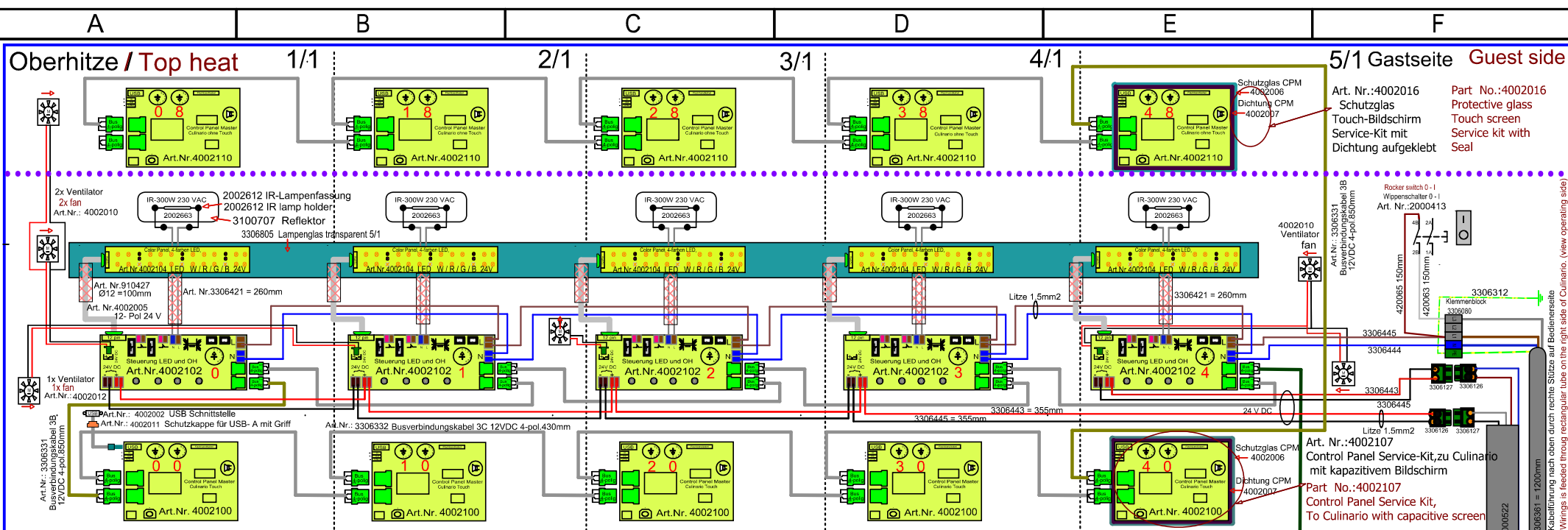Klemmenblock Art.Nr.3306087 / Terminal Block
L3 L2 L1 N PE
2000522

Codierung der Control Unit, Control Panel, Dry Control, Steuerung LED und OH
Coding Control Unit, Control Panel, Dry Control, control LED and TH

Damit die Prints richtig angesteuert werden können, muss der Einbauort (Adresse) angegeben werden. Die Adressierung erfolgt (Siehe Jumperstellung auf dem jeweiligen Print)

So that the prints are controlled correctly , the installation location (address) must be specified with the jumper. (See Jumping placement on the respective print)
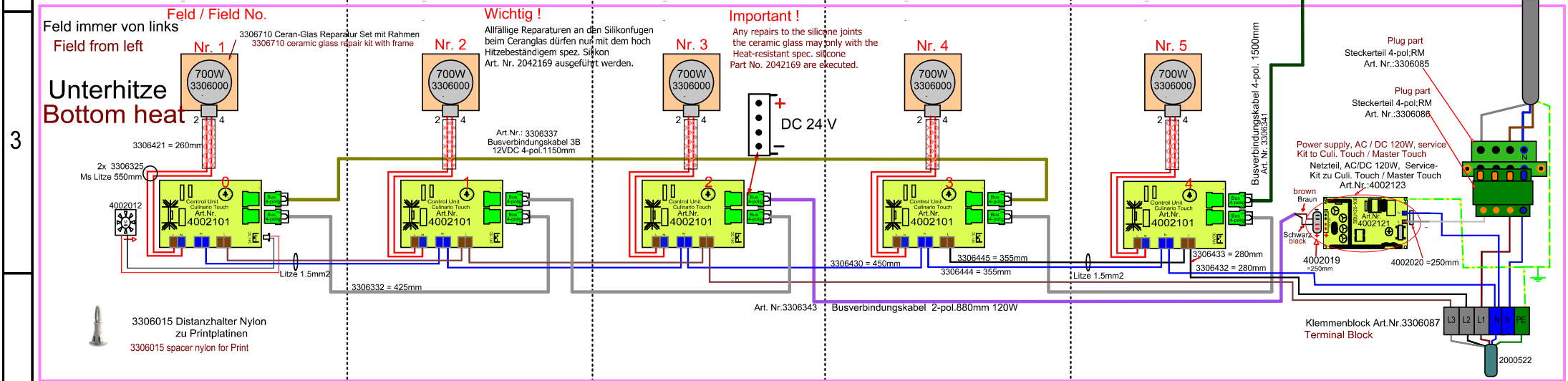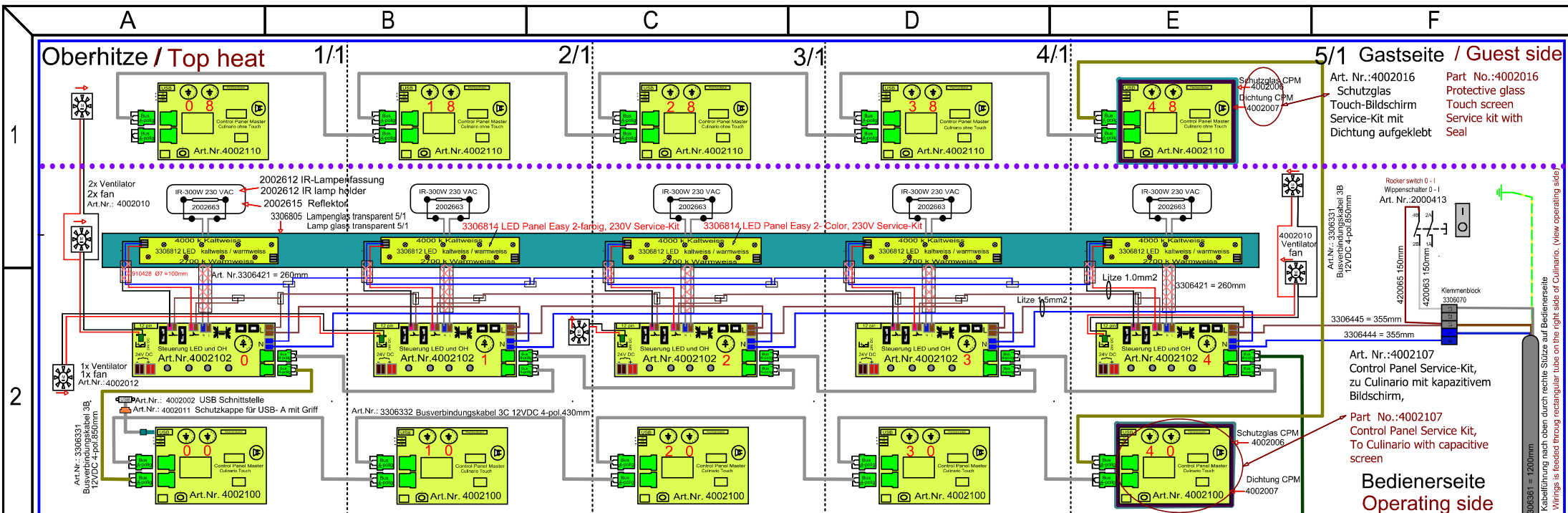
Änderungen			Datum	Name	Bezeichnung: **Culinario Master Touch**	Blattzahl: 1
Datum	Name	gez.:	20.04.18	CCO	GN-5/1 ab SN:68003	
08.08.18	CCO	gepr.:			**Doubel/Singel LED Weiss**	Blatt-Nr.: 1

Technische Daten	EU		CH		Zeichnungs-Nr.: **17Eb268-52C**
5 GN: 5100 Watt	3LNPE 400VAC	7.0 / 6.1 / 9.1 A	3LNPE 400VAC	7.0 / 6.1 / 9.1 A	

BEER