

## Beer Hot Rack

Heated self-service showcase  
for convenience food.



Operating instructions  
Installation & Technical Data



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**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.



The warranty claim will be forfeited if the instructions listed here are not followed.

Version	Creator	Date	Comments
A		10.09.2018	created
B	gsc	13.08.2021	revised (Layout); Adjustments / Additions (4.2; 4.3; 6; 7; 8; 11.2)



# 1 Introduction

## 1.1 Welcome

With the purchase of your new Beer Hot Rack you have chosen a product that combines the highest technical standards with practical service comfort. We recommend reading these operating and maintenance instructions carefully in order to become familiar with the product quickly.

With proper treatment you will enjoy this appliance for a long time. Please keep these operating and maintenance instructions to consult in case any maintenance and repairs are needed.

We wish you successful business and much pleasure with the Beer Hot Rack.

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.



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 used



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.



Attention 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.



This symbol indicates potential or direct danger to the life and health of persons and / or a possibly dangerous situation. Ignoring these notices may result in dire consequences for your health and / or can lead to property damages!



This symbol points to operation tips and especially useful information. Helps you to use all functions on your unit optimally.



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.

## 2 Technical data

Models	Presentation surface	Dimensions W x D x H (mm)	Active surface	Power	Cable length
Width GN 2/1	4 levels*	800 x 770 x 1980	1.5 m <sup>2</sup>	3580 W	approx. 2 m
Width GN 3/1	4 levels*	1125 x 770 x 1980	2.3 m <sup>2</sup>	5590 W	approx. 2 m
Width GN 4/1	4 levels*	1450 x 770 x 1980	3.0 m <sup>2</sup>	7160 W	approx. 2 m

\*3 and 5 shelves on request

### CH

Models	Voltage	Max. nominal current	Plug
Width GN 2/1	400VAC / 3LN+PE	5.3 A	Type 15
Width GN 3/1	400VAC / 3LN+PE	8.2 A	Type 15
Width GN 4/1	400VAC / 3LN+PE	10.7 A	Type 25

### EU

Models	Voltage	Max. nominal current	Plug
Width GN 2/1	230VAC / LN+PE	15.6 A	Schuko
Width GN 3/1	400VAC / 3LN+PE	8.2 A	CEE 16/5P
Width GN 4/1	400VAC / 3LN+PE	10.7 A	CEE 16/5P



## 3 Operating regulations and general information

### 3.1 Operating regulations

Any changes or alterations of the appliance or the use of individual spare parts and especially parts essential for the functioning of the appliance that are not original Beer Grill parts as well as non-adherence to notes in the operating manual will cause the lapse of our warranty and the exclusion of liability claims.

The warming units conform to state-of-the-art technology, are constructed in accordance with the recognized safety regulations and are reliable. However, health and / or life threatening circumstances could arise for the user or a third party or damage could be done to the appliance or other property or equipment should the unit be operated by non-trained personnel in a manner that is improper or non-conform.

### 3.2 General information

- + The device is designed for commercial use and may only be operated by trained and qualified personnel.
- + The device must be checked and serviced regularly, at least once per year by qualified personnel.
- + Suitable tools are recommended for operating the device.
- + The operator of the device must be thoroughly instructed by the owner.

### 3.3 Security guidelines

All safety regulations were followed during manufacturing, particularly international CEE regulations. The appliance was subject to a comprehensive final check at the plant.



The appliance may only be operated in a technically acceptable condition and in accordance with all regulations, safety regulations and conscious of risks with regard to the operating instructions! Any other uses beyond those intended are to be considered as not being in compliance with the regulations. The manufacturer / supplier is not liable for any damages resulting from such actions. The user bears the entire risk. Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping with the inspection and maintenance regulations.



## 4 Hazard warnings

### 4.1 Electrical energy



**Attention**, switch off the appliance immediately in case of interruptions of power supply!

Any work carried out on the electrical units or utilities may only be performed in accordance with electrical regulations by a qualified electrician or by a person instructed and supervised by a qualified electrician.

Appliances and unit components which are subject to inspection, maintenance and repair work have to be completely disconnected from the power source and free of voltage. First, check as to whether the activated parts have indeed been disconnected and are voltage-free, then ground and short them out. Insulate any adjacent parts that are also energized!

### 4.2 General safety instructions

- + The connection and any technical adaptations of the appliance must be carried out by specialists! This is especially valid for any work on the electrical installation and mechanical work.
- + Any alteration must be authorized by the manufacturer in order to maintain warranty.
- + Covers may only be opened by specialists.
- + Protective covers and devices may not be removed due to risk of injury.
- + The control system may only be opened by an authorised specialist.
- + Due to risk of injury, sharp objects are not to be stored loosely in the warming device.
- + Any glass parts are to be treated with the necessary care in order to avoid injuries resulting from broken glass.
- + Components and operating equipment may only be replaced by original parts.
- + Depending on the site of deployment, the sneeze screen may have to be checked for conformity to regulations and adapted if necessary.

**Attention**, the following parts become hot during operation and there is a risk of burns if they are touched!



- + Parts of the cabinet
- + The glass surfaces of the hotplate

With infrared heating channels, the operating temperature is reached in a short time. The metal parts of these fixtures become very hot!



### 4.3 Behaviour in the event of glass breakage



**Attention**, glass splinters!

In the event of breakage of sneeze screen, tray and side glasses, the following precautions must be taken immediately:

- + Switch off and close counter.
- + Self-service counter: Avoid guests taking food contaminated with glass splinters.
- + 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).
- + Clean the appliance and its environment (counter and floor).
- + Replace broken items.
- + Refill counter.
- + Counter is again ready for operation.

### 4.4 Glazing / Risk of accident

The Beer glass structure of the sales counters is equipped with single-pane safety glass (ESG).

Incorrect, badly mounted or damaged panels may fall out and cause serious injuries. Be sure to check before opening the counter, but also after cleaning the panels that:

- + Are the side glasses or intermediate board glasses correctly inserted, i.e. are they properly fixed.
- + If the glasses do not show any damage (damaged edges and corners = risk of insufficient support and possible injury).



**Attention**, the safety glass may crack or burst due to internal tension, even without contact with the damaged edge!

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.



## 5 Warranty and liability

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 under warranty and liability for personal injury and damage to property are impossible if they are due to one or more of the following reasons:

- + Improper use of the unit.
- + Improper assembling, starting up, operating and servicing of the unit.
- + Operating the unit with defective safety appliances or safety appliances which have not been installed properly and are not in working condition.
- + Disregard of the references in the operating instructions 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.



Beer Grill AG grants a one-year guarantee on all parts of the Beer Hot Rack provided that the damage has not been caused by improper handling and the appliance has been operated in accordance with the operating and installation instructions.

## 6 Transport

Special care must be taken when transporting the unit to avoid damage due to the effects of force, careless loading / unloading and shocks. The units are high and may tip over if improperly handled. On ramps, inclines or uneven surfaces, the appliance must be transported and handled by 2 persons.

The appliances mains cable outlet is located on the bottom with the cable leading down-ward. The fork lift truck therefore may only be inserted at the marked points (see drawing 19Ma179-00 in the appendix).



**Attention**, cable damage may result if this direction is not followed!



Immediately check the delivery after receipt for completeness and transport damage. In case of externally recognisable transport damage, do not accept the delivery or accept only with reservation. The extent of the damage must be noted on the transport documents / delivery note and a complaint started.



File a complaint immediately for hidden damage, since compensation claims can only be asserted within the existing complaint period.

When transporting the device, please note the following points:

- + The pallet must be secured against slipping and tipping.
- + Always transport the packaged device upright and do not tip.
- + Always lift or push the device from underneath, never laterally or from the top.
- + Observe the weight details on the packaging.

## 7 Packing

Before commissioning, completely remove the external and internal packaging material from the device.



If you wish to dispose of the packaging, observe the regulations that are in force in your country. Bring usable packaging materials to the recycling facilities.

Please check that the device and its accessories are complete. If any part should be missing, please contact our customer service.



## 8 Set up

The following points must be observed when setting up the appliances:

+ **Solid substructure**

Make sure your warming units stand securely on a level surface. Make sure that the casters of mobile units are blocked during operation.

+ **Ambient temperature**

The appliances are equipped with electronic components that are ventilated. Therefore do not place any heat producing apparatus nearby (Griddle, Bainmarie, etc.). The warming showcases should be located in positions where they are not subject to draughts, i.e. not near doors or in areas where they are subject to considerable air currents, e.g. air conditioning, ventilation of heating vents.

+ **Built-in units**

The appliances may only be installed by qualified and authorized experts.

When installing units in a niche you have to assure the airflow of the forced air-circulation.

+ **Location and storage**

The appliances contain electronic components that may not be stored in cold and humid areas. Make sure that no condensate water can form during storage.

If an appliance has been out of service for a prolonged time and has been stored in a cool or humid area, it must be thoroughly checked before restarting.

Contact with salt water is strictly forbidden. If an appliance is installed at a swimming pool, it is essential to assure that the equipment does not get in contact with substances containing chlorine or acids that may affect the anti-corrosive protection of the metal construction.



**Attention**, stainless steel is not totally resistant to substances containing chlorine or acids. These may corrode the equipment's materials. The appliances must not get in contact with such substances!



## 9 Connection

### 9.1 Electrical connection



Connection and start-up have to be done only by a skilled / trained person.

When connecting the unit, proceed as follows:

- + Check if electrical data of mains correspond with those on the rating plate of the Beer Hot Rack.
- + Connection to conform to IEC resp. CEI 335-1 and local regulations, i.e. fit the mains plug to the oil-resistant connecting cable that is heat-resistant up to 90°C, and connect to a mains socket. For a permanent connection, an all-pole main switch with at least 3 mm contact clearance is to be provided.
- + The electric socket must be accessible after mounting or installation of the equipment. Replacement of the cable must be carried out only by the manufacturer, service technician, or authorized dealer.



For further information, please refer to the electrical diagrams in the appendix.

## 10 Start-up / Operating instructions

### 10.1 Intended use

Hot Rack and warming units are complete counters with glazed open structure. These have been specially developed for mounting in food and dispensing counters for keeping warm and presenting warm packaged and non-packaged food at temperatures between +30°C to +90°C.

We recommend switching off the warming showcases when not in use. Before the warming units are filled, please wait until the desired temperature has been reached.

### 10.2 Non-intended use

Warming units are not suitable for heating or even defrosting food. No foodstuffs having a lower temperature than indicated are to be filled into the tubs.



The manufacturer / supplier is not liable for any damages resulting from such actions. The user bears the entire risk.

Use in accordance with the regulations includes observance of the mounting and operating instructions and keeping with the inspection and maintenance regulations. Any changes to the appliance is to be made solely by the manufacturer!

### 10.3 Main switch

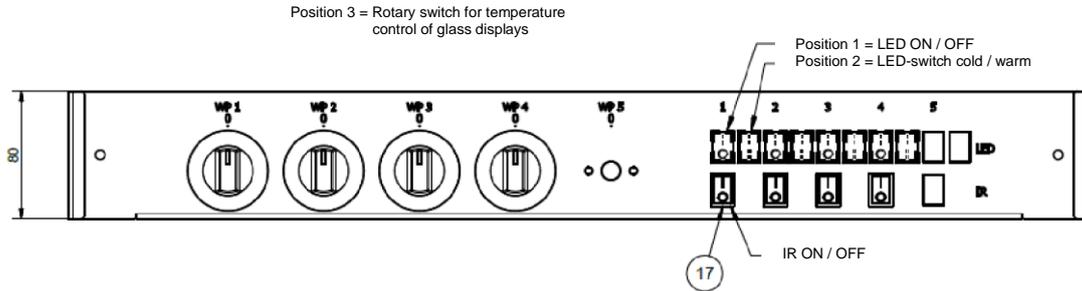
The mains switch is located at the bottom of the left side post of the base cabinet. The appliance is switched ON and OFF by the toggle switch.



### 10.4 Control

The controls are located in the base of the appliance. Wing doors or a cover to protect the controls are optional. The controls operate with toggle and revolving switches.





- 1 = Toggle switch for LED lighting (optional)
- 2 = Toggle switch for changing the colour temperature of the LED lighting between 2700 K or 4000 K
- 3 = Revolving Switch for the warm shelf with 0 to 12 scale
- 4 = ON / OFF toggle switch for the IR radiator

The revolving switch «position 3» controls the temperature of the glass shelves. The scale runs from 0 to 12, with 0 = power off and 12 = full power.

The ON / OFF toggle switch «position 4» controls the IR radiators. Heating and lighting are always switched for the whole unit.

On units with LED lighting, the ON / OFF toggle switch «position 1» controls the LED lamps. The neighbouring toggle switch «position 2» switches the LED's colour temperature between warm white (2700 k) and cool white (4000 k).

### 10.5 Inserting and adjusting shelves



Grasp the shelf from the front with both hands.

Insert it at the desired position and angle (level or slanted at 6°).

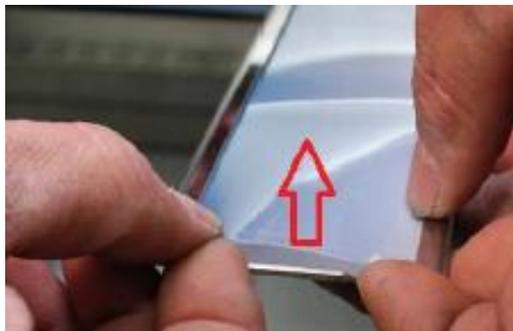
## 10.6 Fitting the price label holder



Price label holder clicked on.



Lift price label holder up.



Lift protective foil and pull it slightly out.



Keep the protective foil lifted with your finger so as not to scratch its interior side, then pull it out all the way.



Replace the newly lettered price label holder by clicking it into the notches in the shelf.



Push the tab down into the slot.

## 10.7 Manual night blind

The manual night roller blind should be closed overnight so save energy. It has individual stopping positions. It works with a spring mechanism. The grips of the night blind can be hooked on below the price label holder.



## 11 Cleaning

Afterwards we would like to give you some advice on maintenance, care, trouble shooting and service for your warming device. The appliance must be cleaned inside and outside daily according to the hygiene regulations, because only this guarantees an optimal presentation of the goods.



**Attention**, the Beer Hot Rack is an electrical appliance. Before cleaning disconnect the appliance of the mains (pull out plug / switch off main switch).

Before cleaning, let the unit cool down to hand temperature. Use only a damp cloth with non-scoring cleaning agents.

### 11.1 General recommendations

- + The appliance has to be cleaned daily.
- + After cleaning with special cleaners you have to wash all parts with clear water and dry them so that there is no cleaner residue on these parts.

It is absolutely necessary to bear some fundamental things in mind to keep this stainless steel warming device working and to maintain its long life. These are:

- + Always keep the stainless steel surface clean.
- + Make sure that there is always enough fresh air on the surface.
- + Never touch the surface with rusty material.

### 11.2 Cleaning agents

- + **Glass cleaner**  
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.
- + **Lukewarm soap water**  
Use lukewarm soap water for all surfaces that are in direct contact with the goods.
- + **Stainless steel cleaner**  
The stainless steel surfaces should be only cleaned with a stainless steel cleaner.
- + **Lighting**  
The lamps are to be cleaned only with soft paper or cloth.
- + **Shelves**  
Use only a damp cloth with non-scouring cleaning agents to clean the warming shelves.
- + **Rear wall / rear wall doors**  
Use only neutral cleanser and a soft cloth to clean the mirror.



### Avoid the following:

- + Do not use any strong-smelling, corrosive, solvent-containing, bleaching or chlorine-containing cleaning agents.
- + Do not use inflammable detergents.
- + Never use high-pressure, water pressure or steam jet cleaning machines.
- + Never clean under running water or in the dishwasher.
- + Never use sharp-edged or metallic tools like steel wool or scrubbing cleanser for cleaning.
- + Never clean appliances with the addition of salt or acids.



After all cleaning has been completed the warming device has to be returned to its original state in order to guarantee efficient operation!

In addition to daily cleaning, service and maintenance of the warming devices are required to be carried out in regular intervals by qualified specialists.

## 12 Maintenance

### 12.1 Optimal product presentation

In order to guarantee efficient operation of the warming device well along with optimum presentation of the goods, the entire technological equipment has to be checked and maintained regularly.

### 12.2 Behaviour in the event of malfunctions

The appliance may no longer be used if components have failed or no longer function properly. In this case, the appliance must be repaired by a qualified technician or by the Beer Grill customer service.

### 12.3 Self-checking

If the warming device does not work at all (operating light is dark), please check the following points before contacting the customer service:

- + Is the power supply interrupted?
- + Has a fuse blown (check auxiliary appliances)?
- + Is the plug correctly inserted in the socket?
- + Has the ON switch been turned on?
- + Have the electronics been set incorrectly?



If the warming device is working, but incorrect (the products are too tepid or too hot), please check the following points before contacting the customer service:

- + Is the ambient temperature too high?
- + Is there too much food in the cabinet or is it too cold?
- + Is the unit exposed to strong draughts
- + Are the positions of the rotary switches correct?



If the listed possibilities are not the cause of the malfunction, please contact the customer service.

The Beer Grill company is not liable for any loss of goods, even if the appliance is still covered by warranty. It is therefore recommended that the temperature of the appliance be checked periodically.

## 13 Customer service

The appliance may no longer be used if components have failed or no longer function properly. In this case, the appliance must be repaired by a qualified technician or by the Beer Grill customer service. Check the mains cable and fuses beforehand.



When contacting the customer service always indicate serial number and type (on power rating shield).

+ **Switzerland** Beer Grill AG  
Allmendstrasse 7  
CH-5612 Villmergen  
  
Helpdesk phone number +41 (0)56 618 78 28

+ **Germany** PENTAGAST Service GmbH  
Ruhrstrauch 4  
D-36100 Petersburg  
  
Helpdesk phone number +49 (0)7161 9863733



## 14 Appendix

Drawing 19Ma179-00

Drawing 19Ma176-00

Drawing 19Ea100-00

Drawing 19Ea101-00

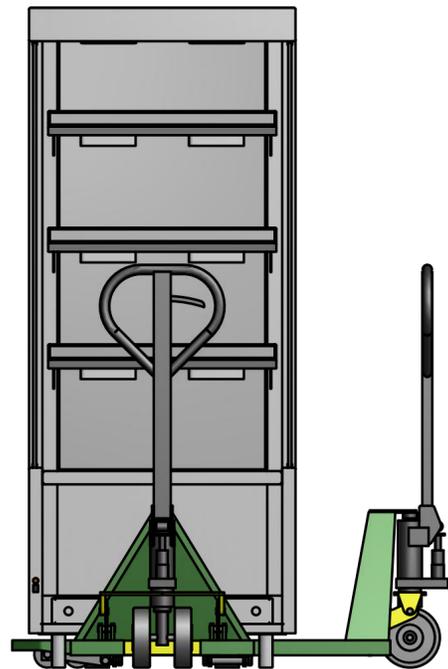
Transport regulations

Standard model

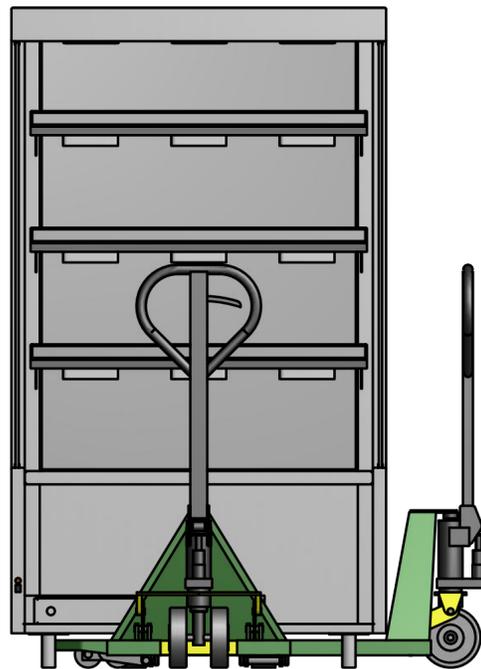
Electrical diagram with LED

Electrical diagram without LED

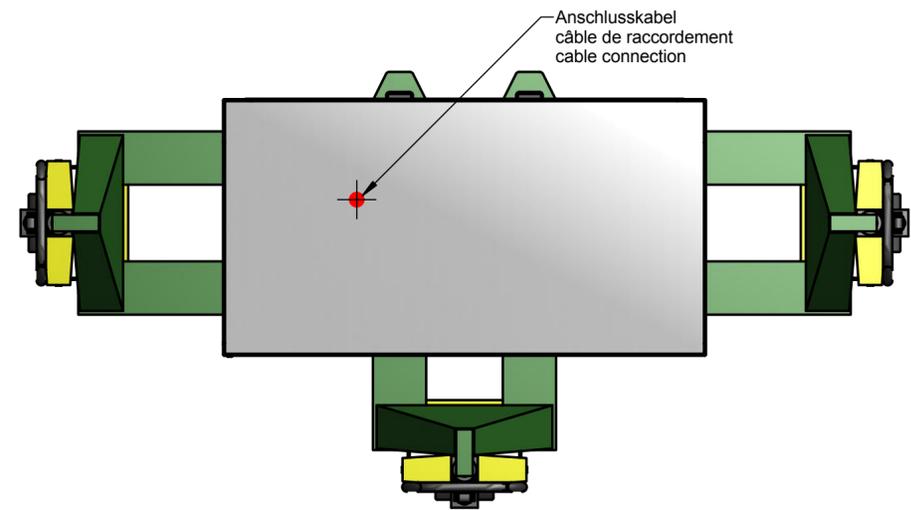
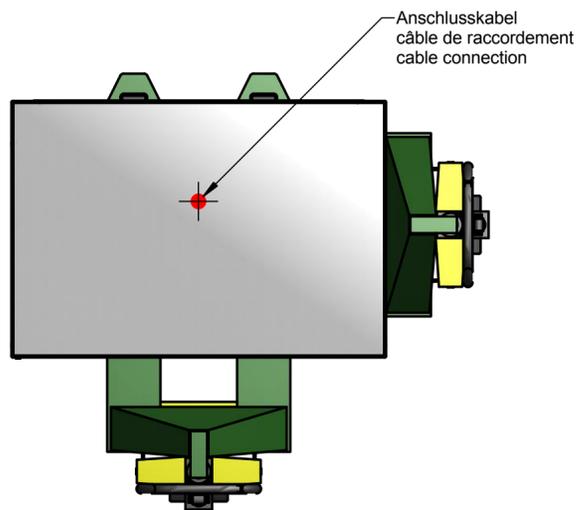
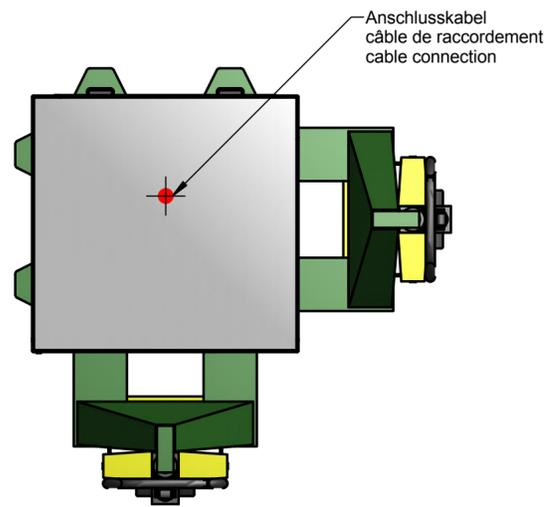
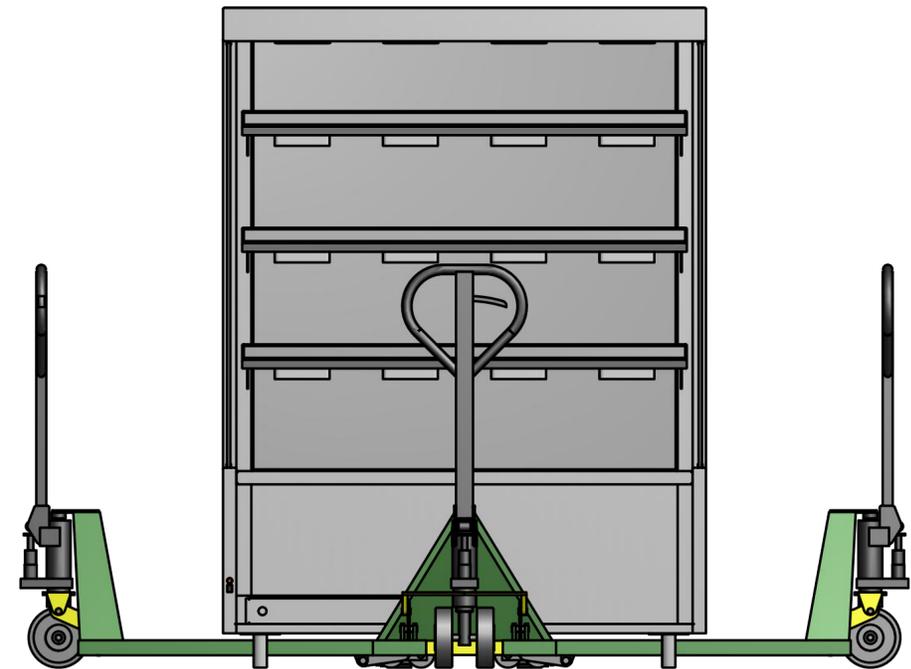
GN-2/1



GN-3/1

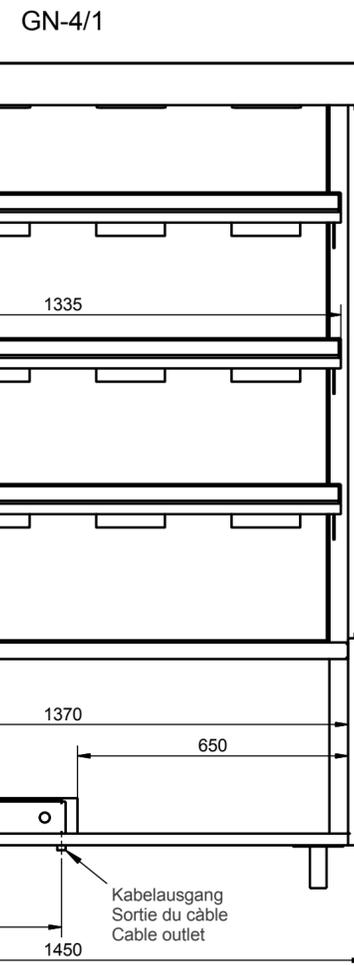
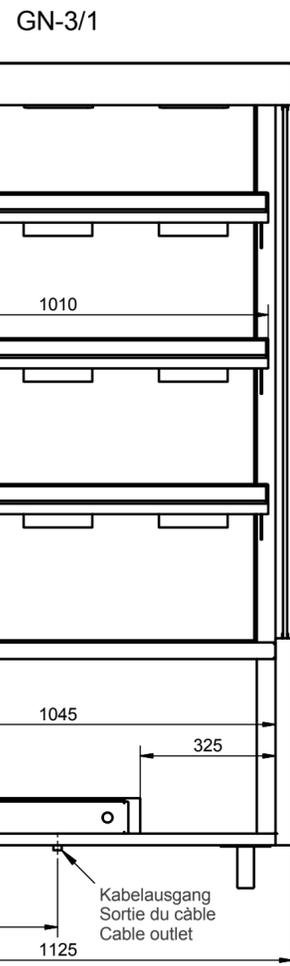
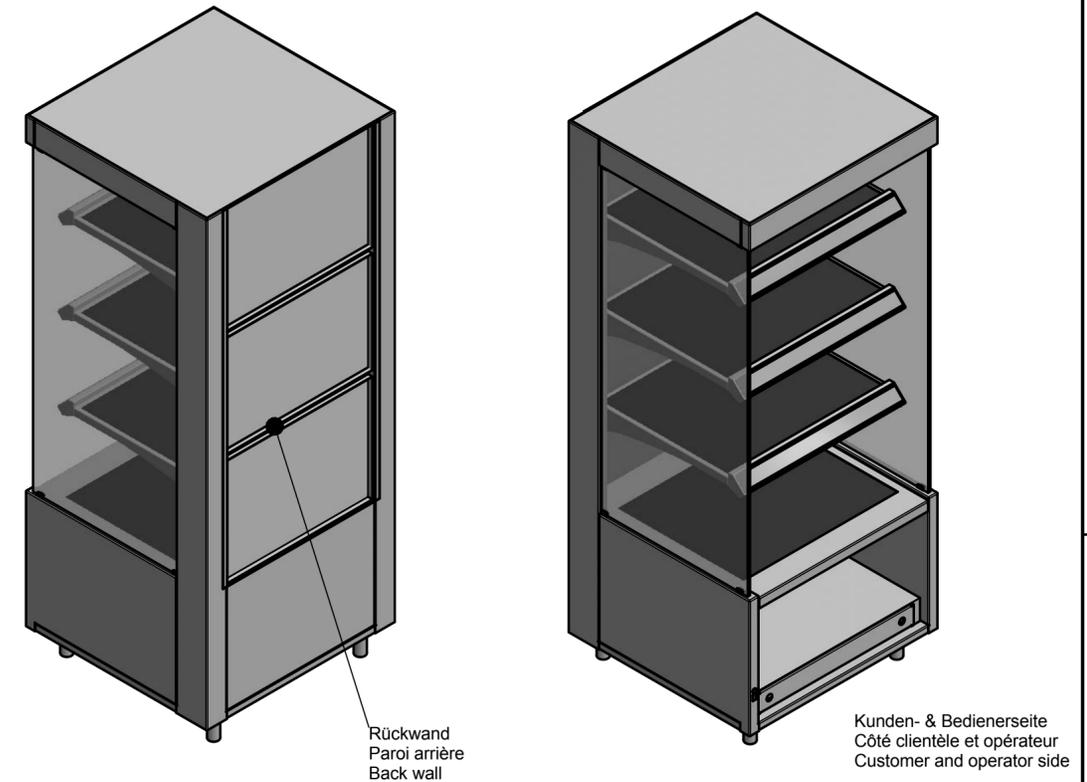
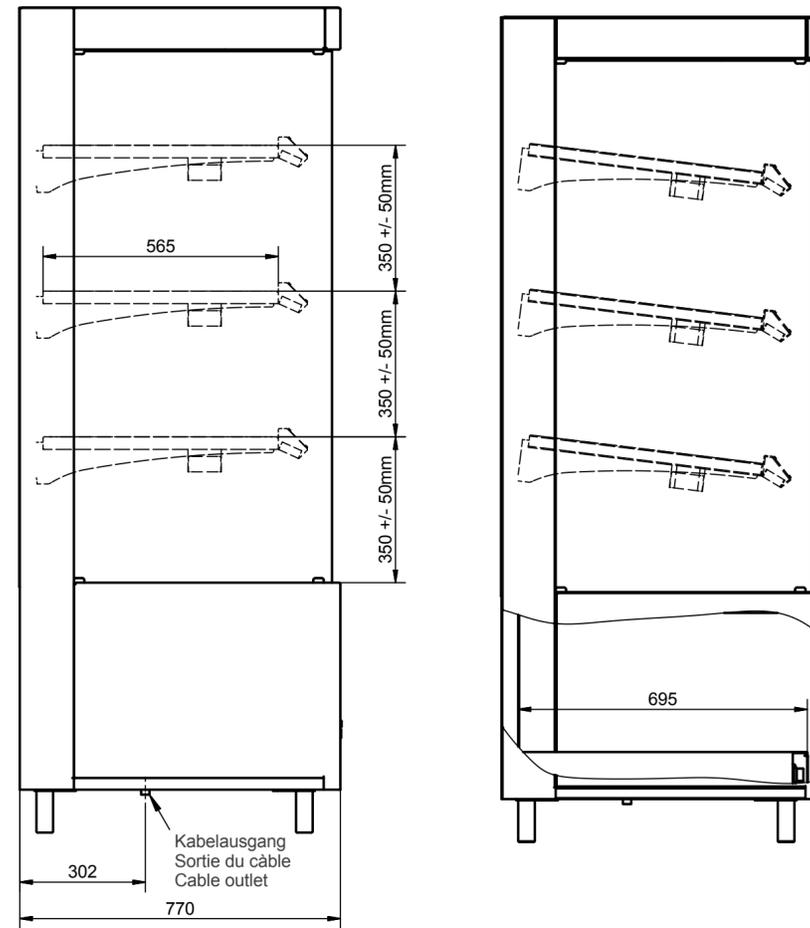
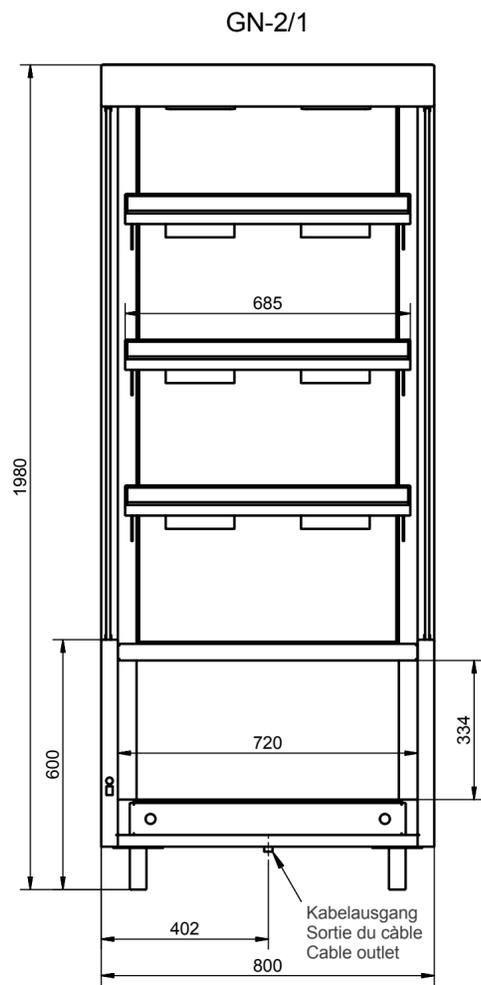


GN-4/1



**Achtung!**  
beim Frontseitigem einfahren mit dem Hubwagen, ist ab der Gerätegrösse GN-3/1 auf das Anschlusskabel zu achten.

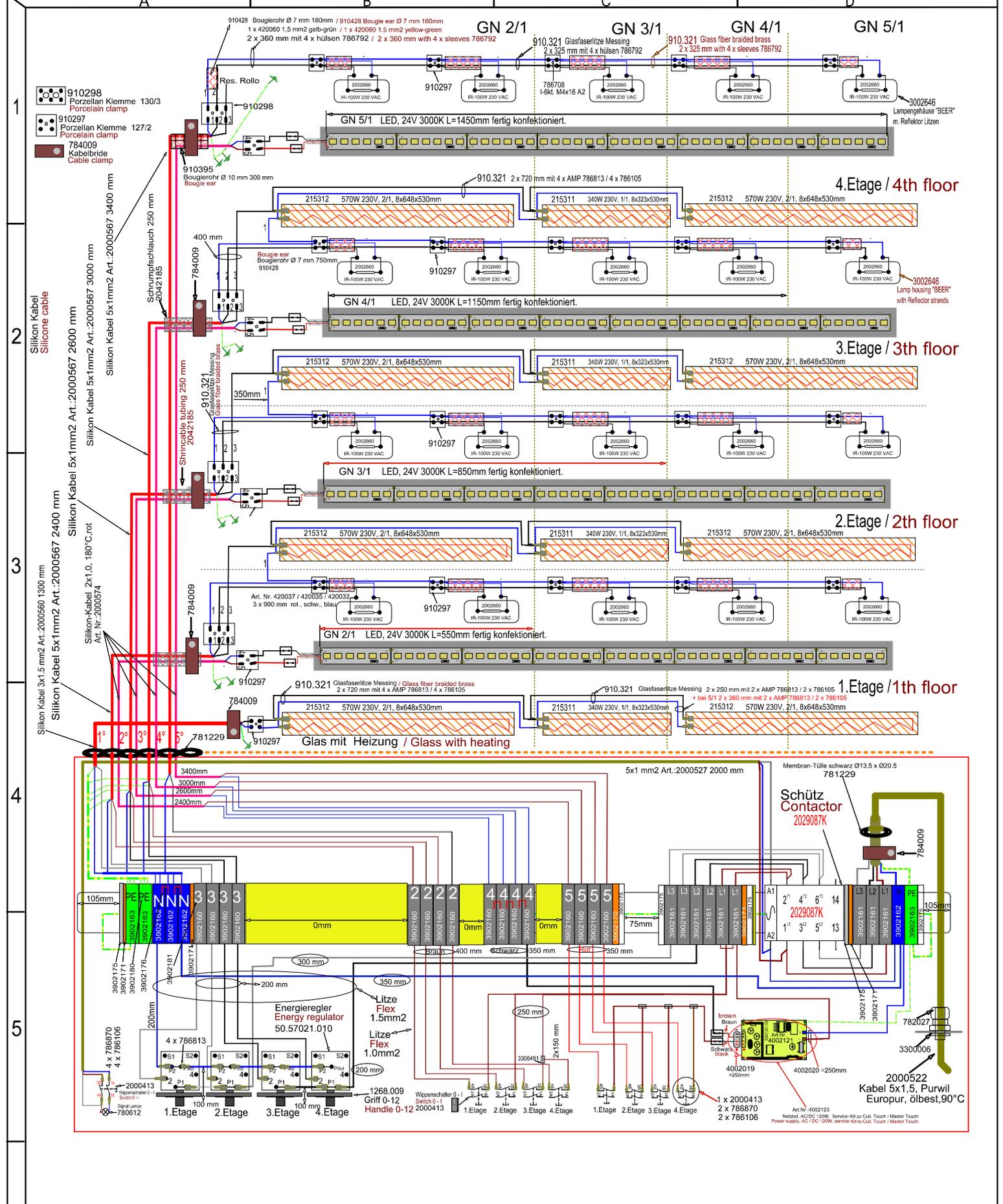
R2	R1				Ers. durch:
Aender.					Ers. für:
Ind.	Datum	Name	Aenderung		Komm.
<b>Transportvorschriften</b> <b>Hot Rack, Standmodell</b>					Gezeich. M.Bösch 27.04.2015
					Geprüft
					Massstab Format Blatt 1 % A2 von 1
 Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beerg grill.com					19Ma179-00
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice					



	<b>GN-2/1</b>	<b>GN-3/1</b>	<b>GN-4/1</b>
Abmessungen Dimensions	(L x T x H) 800 x 770 x 1980	(L x T x H) 1125 x 770 x 1980	(L x T x H) 1450 x 770 x 1980
<b>Elektrik</b> <b>Électrique</b> <b>Electrical</b>		400VAC 3LN+PE	400VAC 3LN+PE
Leistung Puissance électrique electrical power	[W] 3180	4990	6360
Kabellänge ca. Longueur du câble env. Length of cable	[m] 2	2	2
<b>Elektrik (CH)</b> <b>Électrique (CH)</b>	400VAC 3LN+PE		
Max. Nennstrom Courant nominal max.	[A] 5.2	8.2	10.4
Stecker / Fiche	Typ 15	Typ 15	Typ 25
<b>Elektrik (EU)</b> <b>Électrique (EU)</b> <b>Electrical (EU)</b>	230VAC LN+PE		
Max. Nennstrom Stecker / Fiche / Plug	[A] 13.8 Schuko	8.2 CEE 16/5P	10.4 CEE 16/5P
<b>Electrical</b>	230 / 400VAC LN+PE / 3LN+PE		
Max. nominal current Plug	[A] 13.8 / 5.2 no plug	8.2 no plug	10.4 no plug

Transporthinweise siehe Zeichnung 19Ma179-00  
Instructions de transport voir dessin 19Ma179-00  
Transport instructions see drawing 19Ma179-00

R2	R1	Aender.	B	01.12.2015	mab	Technische Daten geändert	Ers. durch:		
		A	01.12.2015	mab	Technische Daten geändert	Ers. für:	19Ma100-00		
		Ind.	Datum	Name	Aenderung	Komm.			
Hot Rack - Standmodell, 4 Etagen							Gezeich.	M.Bösch	14.04.2015
Übersichtzeichnung, Standart Modell							Geprüft		
							Massstab	Format	Blatt 1
							%	A2	von 1
<b>BEER</b>							19Ma176-00B		
Beer Grill AG CH - 5612 Villmergen Tel.: +41 / (0) 56 618 78 00 Fax: +41 / (0) 56 618 78 49 e-Mail: info@beergill.com									
Aenderungen vorbehalten / Sous réserve de modifications / Subject to change without notice									



**Technische Daten / Technical specifications Hot Rack 4. Etage**

	EU / CH	13.8 A	EU Stecker Typ	CH Stecker Typ	CH Option
2 GN: 3180 Watt / 4 Etage	LNPE 230VAC	13.8 A	Schuko Stecker	Typ 15 / 10 A 400V	CEE 16 A 400 V
2 GN: 3180 Watt / 4 Etage	3LNPE 400VAC	3.6 / 5.2 / 5.0 A	CEE 16 A 400 V	Typ 15 / 10 A 400V	CEE 16 A 400 V
3 GN: 4950 Watt / 4 Etage	3LNPE 400VAC	5.4 / 8.2 / 8.1 A	CEE 16 A 400 V	Typ 15 / 10 A 400V	CEE 16 A 400 V

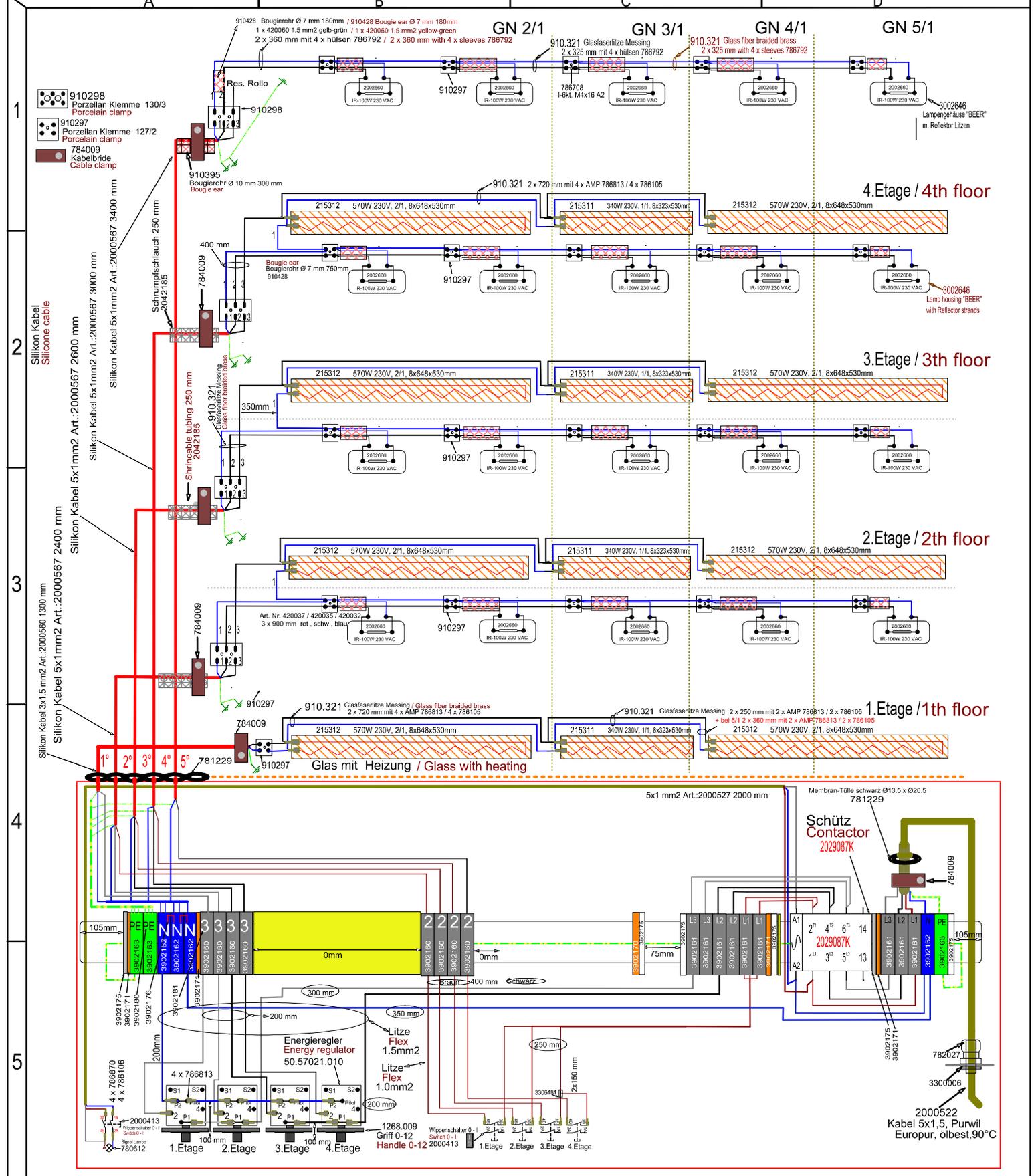
  

	EU	Stecker Typ	CH Stecker Typ	CH Option
4 GN: 6360 Watt / 4 Etage	3LNPE 400VAC	7.2 / 10.4 / 10.0 A	CEE 16 A 400 V	Typ 25 / 16 A 400V
5 GN: 8170 Watt / 4 Etage	3LNPE 400VAC	8.9 / 13.4 / 13.2 A	CEE 16 A 400 V	Typ 25 / 16 A 400V

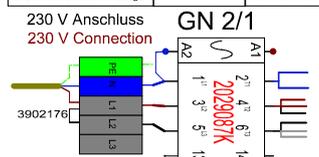
Änderungen	Datum	Name	Bezeichnung:	Blattzahl:
			<b>Hot Rack</b>	1
			<b>2/1 bis 5/1 - 4. Etage</b>	
			<b>IR Lampe und LED 24 V</b>	Blatt-Nr.: 1
			<b>Zeichnungs-Nr. 19Ea100-00C</b>	

**BEER**



Technische Daten / Technical specifications Hot Rack 4.Etage

	EU / CH	13.8 A	EU Stecker Typ	CH Stecker Typ	CH Option	EU	Stecker Typ	CH Stecker Typ	CH Option		
2 GN: 3180 Watt / 4.Etage	LNPE 230VAC	13.8 A	Schuko Stecker	Typ 15 / 10 A 400V	CEE 16 A 400 V	4 GN: 6360 Watt / 4.Etage	3LNPE 400VAC	7.2 / 10.4 / 10.0 A	CEE 16 A 400 V	Typ 25 / 16 A 400V	CEE 16 A 400 V
2 GN: 3180 Watt / 4.Etage	3LNPE 400VAC	3.6 / 5.2 / 5.0 A	CEE 16 A 400 V	Typ 15 / 10 A 400V	CEE 16 A 400 V	5 GN: 8170 Watt / 4.Etage	3LNPE 400VAC	8.9 / 13.4 / 13.2 A	CEE 16 A 400 V	Typ 25 / 16 A 400V	CEE 16 A 400 V
3 GN: 4990 Watt / 4.Etage	3LNPE 400VAC	5.4 / 8.2 / 8.1 A	CEE 16 A 400 V	Typ 15 / 10 A 400V	CEE 16 A 400 V						



Änderungen		Datum	Name	Bezeichnung: <b>Hot Rack</b> 2/1 bis 5/1 - 4.Etage IR Lampe ohne LED	Blattzahl: 1
Datum	Name	gez.: 08.05.18	CCO		
				Zeichnungs-Nr.: <b>19Ea101-00C</b>	

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