



Magma - design-hotplate

MAGMA - touch of exclusivity

Top quality

MAGMA is the name of a new hotplate range, specially created for restaurateurs keen on treating clientele to sophisticated recipes and a touch of exclusivity. Guests can watch delicious dishes taking shape before their very eyes. Top quality and healthy nutrition are „in“ with good chefs - not only for fish, meat and poultry, but vegetables as well. MAGMA makes tableside cooking a special experience for everyone.

MAGMA - the new hotplate for theme gastronomy. Fry and boil food before your clientele. Mix and match, any way you choose. Complements any décor, from rustic-traditional to ultra-modern. The thermal insulation between the hotplate and the housing sets new standards, drastically reducing lateral heat emission and resulting in considerably higher efficiency with a lower power rating.

Your advantages:

- flexible utilization
- 3 different models: Magma 830 W for keeping your meals warm, Magma 2500 W and Magma 3500 W for cooking and roasting
- energy saving of 15 % to traditional hotplates
- 6 power levels
- operation control lamp
- modern design





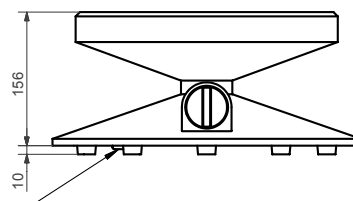
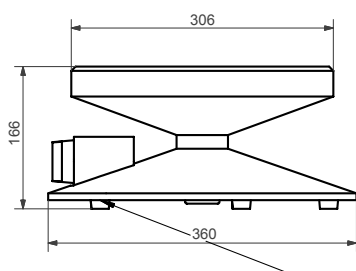
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Design-hotplate Magma in combination with Solaris desing light-/heat-bridge



Design-hotplate Magma for flexible cooking in front of your guests



Specifications

Model	Article	Dimensions	Dimensions hot-plate	Weight	Voltage	Nominal current	Plug
Magma 2500 Watt	311830	Ø 360 x 166 mm	Ø 306 mm	10.2 kg	230 V	11.0 A	Schuko
Magma 3500 Watt	311831	Ø 360 x 166 mm	Ø 306 mm	10.2 kg	230 V	15.5 A	Schuko
Magma 830 Watt	311630XD	Ø 360 x 166 mm	Ø 306 mm	10.2 kg	230 V	3.6 A	Schuko

Food perfectly presented **BEER**

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Beer electric hotplates

High-performance and mobile hotplates for professional use

Can be used anywhere - no fitting whatsoever

These practical electrical hotplates offer the highest flexibility. Can be used on a mobile basis, with practical mobile or fixed stands, these hotplates have proved their worth in various sectors. The high-performance hotplates are ideally suited to cooking and frying and for professional use as a flexible table cooker or soup cooker in a large kitchen.

The robust stainless steel construction is extremely easy to clean thanks to simple construction and consequently optimal for daily use. The various models in diverse sizes and the matching stands offer the optimal solution for all requirements.

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

- Can be used anywhere immediately without any fitting
- Available in various models and executions for the greatest flexibility
- 1 or 2 hotplates in a compact handy device
- Robust stainless steel construction
- Easy-care materials for simple cleaning
- 7-stage adjustable switch
- 1.5 m heat-resistant connection cable



Apart from many hotplate models, there also practical stands available.





Beer electric hotplates

Technical specifications - electric hotplates

Model	Article	Image	Dimensions W x D x H	Dimensions hotplate	Power levels	Electric connec- tion	Electric power	Plug
RE 22	200 200		305 x 305 x 140 mm	Ø 220 mm	6	230 V	2.0 kW	Type 12
RE 22 (flash hotplate)	200 202 200 222		305 x 305 x 140 mm	Ø 220 mm	6	400 V 230 V	2.6 kW	Type 15 Schuko
RE 30	200 205 200 224		408 x 408 x 186 mm	Ø 300 mm	6	400 V 230 V	3.0 kW 3.5 kW	Type 15 Schuko
RE 30 flash hotplate	200224		408 x 408 x 186 mm	Ø 300 mm	6	230 V	3.5 kW	Schuko
RE 40	200 206		405 x 405 x 207 mm	Ø 400 mm	6	400 V	5.0 kW	Type 25 CEE 16
2RE 22B * switches on spreads side	200 212		605 x 305 x 140 mm	Ø 220 mm	2x6	400 V	4.6 kW	Type 15
2RE 22S switches on narrow side	200 213		305 x 605 x 140 mm	Ø 220 mm	2x6	400 V	4.6 kW	Type 15
2RE 30B * switches on spreads side	200 214		752 x 408 x 186 mm	Ø 300 mm	2x6	400 V	6.0 kW	without plug
2RE 30S switches on narrow side	200 215		408 x 752 x 186 mm	Ø 300 mm	2x6	400 V	6.0 kW	without plug
2RE 33B switches on spreads side	200 216		752 x 408 x 186 mm	300 x 300 mm	2x6	400 V	6.0 kW	without plug

Technical specifications for stands

Model	Article	Image	For hotplate model	Dimensions stands (W x D x H)	Dimensions stands incl. hotplates (W x D x H)
Mobile	910 562 910 586		RE 30 / RE 40 2RE 30 / 2RE 33	398 x 398 x 400 mm 758 x 414 x 390 mm	398 x 398 x 576 / 607 mm 758 x 414 x 576 mm
Free-standing	910 559 910 560		RE 30 / RE 40 2RE 30 / 2RE 33	398 x 398 x 400 mm 758 x 414 x 390 mm	398 x 398 x 576 / 607 mm 758 x 414 x 576 mm

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