



Food perfectly presented

BEER

Contact grill TX

Contact grill with multi-timer function



Quick guide



Advice for grilling and roasting

Only when the grill plates have reached the required temperature should they be lightly oiled. Only pure peanut oil should be used. The meat is seasoned shortly before grilling, turned in oil or oiled and placed on the heated grill. Make contact with the top plate on the food to be grilled. Olive oil should not be used if possible, as it is not heat-resistant enough. A neutral cooking oil, e.g. arachide oil, is best. After about half the grilling time, you can turn the food slightly to achieve a particularly attractive grill mark. Irregularly cut meat or cutlets with bones etc. may need to be turned once.

The two plates of the TX contact grill are already pre-treated so that you can start grilling immediately after connecting to the socket. Once you have removed the food from the grill, you should briefly clean the surface of the hot plates with a damp cloth. After servicing, clean the grill as described in the enclosed operating instructions.

Contact grill TX Grill and plate spray

Applied to hot, well-cleaned grill and roasting plates, it prevents food from sticking. It should be sprayed on after every thorough plate cleaning (non-stick effect). If necessary, you can also grill with spray instead of oil afterwards. (Spray on the grill plate, oil on the meat).

Barbecuing and roasting

Red meat

Make sure the grill plate is well heated.

- If the meat feels soft and can be easily pressed in with a finger without resistance, then it has only been browned briefly and is still raw on the inside (bleu - saignant = English or rare roast).
- If the meat feels full, like a rubber ball, then it is roasted pink on the inside (à point).
- If the meat feels hard, it is cooked through.

White meat

Make sure the grill is moderately hot.

Fish (small or large)

Always grill on a fairly hot grill to prevent sticking. Dry the fish well before grilling, then season and place in a little oil for a while. Use a spray if necessary.

Toast slices

They turn out wonderfully crispy on clean, ungreased grill plates.

Hot sandwiches

Are prepared as open sandwiches or so-called club sandwiches.

Roasting large pieces (roasts, poultry)

For example, the appropriate piece of poultry, whether fresh or frozen, is cut off, wrapped in aluminium foil and placed between the hot grill plates. In this case, contrary to the general rule: "The thicker the meat, the lower the heat", you can work with very hot plates so that the grilling process does not take longer than with unwrapped food.



Grill temperature settings and grilling times

Barbecue food		Thermostat position	Min.	Sec.
1.	Red meat			
	Beef or ox			
	Intermediate rib = entrecôtes, 150 - 200 g	4 Δ 5	1 - 2	45
	Loin cuts = tournedos, 180 - 200 g	4 Δ 5	1 ½ - 3	
	Rump steaks = rump steaks, 180 g	4 Δ 5	-	
	Mutton or lamb			
	Cutlets = Côtelettes	4 Δ 5	1 - 2	
	mutton chops = chops	4 Δ 5	1 - 2	
	Game (roe deer and wild boar)			
	Schnitzel = Médailles, Escalopes	4 Δ 5	-	15 - 20
Mignon fillets, 60 - 80 g	4 Δ 5	-	30	
Cutlets = Côtelettes	4 Δ 5	1		
2.	White meat			
	Veal			
	Schnitzel = steaks, approx. 150 g	4 Δ 5	1	20
	Escalopes, about 80 - 100 g	4 Δ 5	-	30 - 45
	Cutlets = Côtelettes (Côtes), 160 - 180 g	4 Δ 5	2 - 3	
	Pork			
	Cutlets = Côtelettes (Côtes), 150 - 180 g	4 Δ 5	3 - 5	30 - 50
	Escalope = Escalopes, 100 - 120 g	4 Δ 5	1 - 2	
	Breaded schnitzel	4 Δ 5	-	
	Poultry			
½ Chicken in silver paper	4 Δ 5	10		
without silver paper	4 Δ 5	10		
Pigeons = Pigeon	4 Δ 5	5		
3.	Fish and crustaceans			
	Sole fillet = Filet de Sole	4 Δ 5	-	50
	Sole = Whole brine		4 - 6	
	Pike = Brochet		5 - 6	
	Fish fillet = Filet de Poisson		3 - 4	
	Whitefish = Féras		4 - 5	
	Salm = Saumon		6 - 8	
	Turbot = Turbot		4 - 6	
	Perch, perch = Filet de Perche		-	
	Lobster		5 - 6	
Lobster	7 - 8			
			30 - 40	



Barbecue food		Position Thermostat	Min.	Sec.	
4.	Sausages, minced beef steak, veal head	4 Δ 5	-	20 - 40	
	Bratwurst (blanched, cold, warm)		-		
	Wienerli, Frankfurter		3 - 4		
	Cervelat (red sausage)		3 - 6		
	Minced beef steak, 150 g		3 - 5		
	German beefsteak (hamburger)		4 - 5		
	Chopped veal steak, 100 g		1 - 2		
	meat loaf		1 ½ - 3		
	Net and meat loaf		8 - 12		
	Mesh patties		3 - 4		
	Calf's head		2 - 3		
Veal or pig's trotters	2 - 3				
5.	Barbecue specialities	4 Δ 5	-	20 - 40	
	Mixed grill (40 - 60 g per individual piece)		-		
	Grill skewers		1 - 3		
	Cordon bleu		1 - 2		
	Calf's liver		-		20
	Pork liver		-		20
	Kidney (depending on thickness)		-		20 - 30
	Bacon and ham		-		5 - 10
	Veal or beef tongue		1		
6.	Vegetables, fruit	4 Δ 5	5 - 6	20	
	Tomatoes, unfilled (whole)		5 - 8		
	Tomato, stuffed		5 - 7		
	Stuffed egg plant (halved, aubergines)		-		
	Stuffed egg plant (slices)		2 - 3		
	Celery slices		4 - 5		
	Bananas		4 - 5		
	Apple in a dressing gown (in silver paper)		4 - 5		
7.	Toast slices	4 Δ 5	-	50 - 60	
	Warm bread = sandwiches		1 - 2		
	Gratinating, over-browning		4 - 5		

Please note!

Water offers the greatest resistance to infrared rays (poor heat conductor). This is why foods with a high water content, such as fish, tomatoes, apples, etc., require longer roasting times.



Additional hints and tips

Generally use little to no fat when frying. If little fat is required, only brush it onto the food itself or apply a thin layer to the part of the plate used by the food; if possible, apply only with the nickel silver wire fat brush.

Grey cast iron has a very porous surface, which is clearly visible under the microscope (similar to human skin). As a result, the grey cast iron plate soaks up fat, i.e. fat is practically superfluous. Use the Beer Grill Spray to spray the hot plate before actually frying. Afterwards, fry as normal, but use the short breaks between grilling to scrape both grill plates several times (with the spatula provided) or to scrape out the grooves (with the scraper provided). Immediately after this work, both plates should be wet-brushed with the sweeping brush supplied while still warm. Then spray the grill spray onto the hot plates again. By repeating this process, grease residues that would otherwise be burnt on are rinsed away and collect in the grease drip tray.

Thanks to the 1.5 cm thick grey cast iron plates and the power of 4000/8000 watts, the TX contact grill remains powerful even during continuous grilling and through repeated short cleanings and there is no drop in performance.

A tip: Cleaning is easier if the hot plates are folded on top of each other in a clean state during stand-by phases!



Operating the multi-timer:

Sequence start

Briefly press the start button to start the timer. The remaining time is counted down every second and the colon within the time display flashes.

Stopover

If the start button is pressed again after the start of the sequence, the sequence is interrupted and the entire time display flashes. The sequence can be continued by briefly pressing the start button again.

Expiry cancellation

If the start button remains pressed for 3 seconds after the start of the timer or an intermediate stop, the timer run is cancelled and the display jumps to "00:00". After the start button is released, the original elapsed time is displayed again.

Expiry date

After the time has elapsed, the horn sounds for 5 seconds and the display flashes with "00:00". The horn can be cancelled with the down button. Please note that acknowledgement is mandatory before a restart or before time settings. The horn time can be specified via the parameterisation; the horn can also be deactivated.

Time selection

The stored sequence times can be selected on a rolling basis using the selection button. Each press of the button switches to the next time setting and the selection lamp indicates the current status.

When the change is made, the new sequence time is stored in a foreground memory and is ready for the start. If the button is pressed and held down, the changeover continues automatically and on a rolling basis. The time selection remains saved after the power is switched off.

Foreground setting

The time value provided with the selection can be adjusted with the up or down button as required without being saved. The selection lamp then goes out and signals the temporary time setting. This remains in place as long as the mains voltage is applied and no change is made by reselection. The new timer can be set to run as often as required.

Please note that although it is possible to make a setting during the sequence, the new time setting does not yet take effect for the current sequence.

Setting mimicry

The characteristic of the setting provides for a short delay time when the up or down button is pressed, after which the setting is unlocked. This setting mode is characterised by the colon in the display becoming a flashing changeover point. The time value can now be set by tapping or holding down the button. If no more buttons are pressed, the system returns to the basic state after 3 seconds and the colon in the time display no longer flashes.



Programming

To permanently set the time settings, press the Prog button for 1 second. The selection lamp of the current selection position now flashes, signalling that programming mode has been reached. The selection and setting is now carried out in the same way as for the foreground setting, but the time values are now saved in the non-volatile memory after returning to the basic status or changing the selection. If no further time settings are to be selected, the system returns to the basic status by pressing the Prog button again or automatically after 5 seconds.

Time setpoints 1-7

As described above, the sequence times can be accessed by pressing the button directly. If times are to be set and saved permanently, press the Prog button to enter programming mode.

Parameters	Functional description	Setting range	Default value	Customer value
Group Expiry times				
S1	Expiry time 1	00:00...99:59 min.	00:30 min.	
S2	Expiry time 2	00:00...99:59 min.	00:45 min.	
S3	Expiry time 3	00:00...99:59 min.	01:00 min.	
S4	Expiry time 4	00:00...99:59 min.	01:30 min.	
S5	Expiry time 5	00:00...99:59 min.	02:00 min.	
S6	Expiry time 6	00:00...99:59 min.	02:30 min.	
S7	Expiry time 7	00:00...99:59 min.	04:30 min.	

Parameter level P and A

These parameters can be accessed by pressing the up and down buttons simultaneously for 3 seconds. The name "P1" of the first parameter of the P level then appears. The delay is intended to prevent unauthorised access. Other P parameters can now be selected by pressing the up or down button alone. The value of the selected parameter then appears after pressing the Prog button. It is adjusted by pressing the up or down button in addition to the Prog button. If you only press the up button for 6 seconds after reaching the last P parameter, an intermediate stage "PA" appears. Now press the up and down buttons again simultaneously for 3 seconds. The name "A1" of the first parameter of the A level then appears. The setting is carried out as in the P level.

Note: Due to the one-finger setup, it is possible to accidentally enter the setting mode before reaching the P level when the up and down buttons are pressed simultaneously. The buttons must then be briefly released again.



Parameters	Functional description	Setting range	Standard value	Custom er value
Group P parameters				
P1	Summertime	0...60 sec. (0 = inactive)	5 sec.	
P2	No function			
P3	No function			
P4	No function			
P19	Adjustment lock	0: Not locked 1: Time values locked	0	
PA" intermediate stage				
A1	No function			
A2	No function			
A3	No function			
A4	No function			
A19	Adjustment lock	0: Not locked 1: P parameter locked 2:A parameter locked	0	
Pro	Display programme version	----		



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