



TX contact grill

Extremely fast and compact - grilling, frying, defrosting and keeping warm

First-class preparation of grilled specialities

With the Beer TX Contact grill for example, meat, fish, vegetables, toasts, cheese specialities or warm sandwiches can be gently and simply prepared with short cooking times. Because of the solid insulated grill plates, the heat from both sides reaches both sides of the food uniformly. Because of the heating effect from both sides, the pores close immediately and a minimum weight loss of the food as well as juicy, tasty meat are the result. Thanks to the new integrated multi-timer with memory function for 7 or 14 cooking times (depending on model) you will always prepare your food in consistent quality.

Proven technology

The freely-movable perfectly-balanced upper grill plate fits every piece of food and can be operated manually without problems. The insulated grill plates made from scratch-resistant grey cast iron guarantee constant temperature even with heavy use. The grilling temperature can be steplessly adjusted by thermostat from 50°C to 300°C.

These are just a few of the many advantages:

- Constant temperature guaranteed even with heavy use
- Programmable multi-timer function with 7 storage spaces at single plate device or 14 storage spaces at double plate device per griddle
- Very short cooking times as heat reaches the food from both sides
- Minimal loss of weight, food keeps its original size
- Barbecues remain tender and juicy
- Appetising grill score marks on the food
- Casing and faceplate in 18/10 stainless steel
- Main on/off switch with operational control lamp
- Upper plate balance can be set steplessly
- Removable grease collection tray
- Available in various sizes with grill plates in various finishes (grooved/smooth)
- Cost effective, as cooking can be practically performed without fat
- The scope of delivery already includes: Scraper, scouring brush, wire brush, instruction manual, sample of Beer Clean



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Double plate device: Upper plate grooved, lower plate smooth

Technical specifications

Models	Article	Dimension	Dimension surface of grill grid	Grill grid	Weight	Electrical power	Electrical connection	max. nominal current
TX Type 246 (Single plate device)	200246	380 x 500 x 330 mm	359 x 268 mm	upper plate grooved lower plate grooved	42 kg	4000 W	400 V	6 A
TX Type 247 (Single plate device)	200247	390 x 500 x 330 mm	359 x 268 mm	upper plate grooved lower plate smooth	44 kg	4000 W	400 V	6 A
TX Type 258 (Double plate device)	200258	745 x 500 x 330 mm	719 x 268 mm	upper plate grooved lower plate grooved	83 kg	8000 W	400 V	12 A
TX Type 259 (Double plate device)	200259	765 x 500 x 330 mm	719 x 268 mm	upper plate grooved lower plate smooth	87 kg	8000 W	400 V	12 A

All models incl. approx. 2 m connection cable without plug.
Plug type CEE16 (max. 16 A) fitted to connection cable on request.

In the case of models 247 and 259, the upper and lower plates can be switched separately.
Additionally, both of these models permit the lower plates to be set horizontally or at an angle.

All of our TX contact grills are CE-certified.

Food perfectly presented **BEER**

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