



Food perfectly presented

BEER

Contact grill TX

Type TX-246 / TX-247 (single-plate appliance) Type TX-258 / TX-259 (two-plate appliance)



Operating instructions
Installation & technical data



Caution: Always read the instructions before use!



TABLE OF CONTENTS

1	Introduction.....	4
1.1	Welcome to.....	4
1.2	Symbols.....	4
2	Operating instructions and general notes	5
2.1	Operating instructions.....	5
2.2	General information.....	5
3	Hazard warnings.....	6
3.1	Electrical energy	6
3.2	General safety instructions	6
4	Warranty and liability	7
5	Technical data.....	8
6	Transport of the devices	9
7	Setting up the devices	10
7.1	Set up	10
7.2	Location and storage.....	10
7.3	Packaging.....	10
8	Connecting the devices	11
8.1	Electrical connection.....	11
9	Commissioning / Operating instructions	11
9.1	Utilisation	11
9.2	Advice for grilling and roasting	13
9.3	Contact grill TX grill and plate spray.....	13
9.4	Barbecuing and roasting	13
9.5	Grill temperature settings and grilling times.....	14
9.6	Operating the Multi-Timer.....	16
9.7	Accessories.....	18
9.8	Special accessories and cleaning agents	18
10	Cleaning.....	19
10.1	General recommendations	19
10.2	Avoid the following:	19
11	Maintenance.....	20
12	Waste disposal	21
13	Appendices.....	21



Subject to technical changes

Before installing and operating the appliance, read the operating and installation instructions carefully and follow the instructions contained therein. You are responsible for ensuring that your device is in perfect working order. Due to continuous further development, illustrations, functional steps and technical data may vary slightly.



Failure to follow the instructions given here will invalidate the warranty!

Version	Creator	date	Remarks
A	bbi	17.11.2016	Created
B	bbi	03.07.2017	Image transport inserted
C	bbi	19.05.2021	Hot surface" symbol changed, Service Germany
D	mah	9.4.2024	Name change



1 Introduction

1.1 Welcome to

With the purchase of your new appliance, you have chosen a product that combines the highest technical standards with practical ease of use. We recommend that you read these operating and installation instructions carefully so that you quickly familiarise yourself with the product.

If handled correctly, you will enjoy the appliance for a long time. You should keep these operating and installation instructions in a safe place for future maintenance and repair work.

We hope you enjoy using the TX contact grill every day.

These operating and installation instructions contain fundamental information of great importance that must be taken into account during use and maintenance. The operating instructions must therefore be read in full by the person responsible for operation and the operating personnel before installation and commissioning. It must always be available for reference in the vicinity of the appliance.



Beer Grill AG accepts no liability or warranty obligations for damage caused by non-compliance with the installation and operating instructions or by improper handling.

1.2 Symbols



This symbol indicates important instructions for the safe and correct use of the appliance. Failure to observe these instructions may result in injury or damage to the appliance or the equipment.



Caution hot surface! Indicates a potentially dangerous situation due to hot surfaces. Failure to observe this can lead to burns and/or damage to property.



This symbol indicates instructions for operation or particularly helpful information. It is intended to help you make optimum use of all the functions on the appliance.



This symbol indicates materials / operating materials that must be handled and / or disposed of in accordance with the law.



Read the operating instructions carefully before initial commissioning and ensure that all users read these operating instructions before use. The operating instructions must always be available at the place of use.

2 Operating instructions and general information

2.1 Operating instructions

Any modification to the appliance or the use of individual parts and functionally important spare parts that are not original Beer parts, as well as non-compliance with the instructions in the operating instructions, will invalidate the guarantee and exclude any liability claims.

2.2 General information

- + The appliance is intended for commercial use and may only be operated by qualified personnel.
- + The appliance must be checked regularly, at least once a year, by an authorised specialist.
- + Suitable tools are recommended for operating the appliance, e.g. barbecue tongs, turner, spatula and barbecue gloves.
- + The user of the appliance must be instructed by the operator.
- + These appliances are intended for commercial applications, e.g. in kitchens in restaurants, canteens, hospitals and commercial operations such as bakeries and butchers, but not for the continuous mass production of food.
- + These devices are not intended for use by laypersons in the home and similar applications, e.g.:
 - o Unattended staff kitchens in shops
 - o Farmhouses
 - o In hotels, motels and other living spaces that are not serviced
 - o Non-serviced "bed and breakfast" environment or similar



Attention!

The appliance may only be operated by trained personnel. The installation must be carried out in such a way that the public has no access to the appliance.

This device must not be installed in places where the public has access.

3 Hazard warnings

3.1 Electrical energy



Attention!

In the event of faults in the electrical power supply, switch off the appliance immediately!

Work on electrical systems or equipment may only be carried out by an authorised electrician or by instructed persons under the guidance and supervision of a qualified electrician in accordance with the electrotechnical regulations.

Devices and system components on which inspection, maintenance and repair work is being carried out must be de-energised.

First check that the disconnected parts are de-energised, then earth and short-circuit them. Insulate neighbouring live parts!

3.2 General safety instructions

- + Connection or technical modifications to the appliance may only be carried out by specialists. This applies in particular to work on the technology, electrical installation and mechanics.
- + The control unit may only be opened by an authorised specialist.
- + Every modification must be authorised by the manufacturer.
- + Components and operating materials may only be replaced with original parts.
- + Covers labelled with warning notices may only be opened by specialists.
- + Protective covers and devices must not be removed, otherwise there is a risk of injury.
- + The appliances must not be cleaned with a water jet.
- + Installation may only be carried out by an authorised specialist and the minimum clearances must be observed. Sharp objects must not be stored loose in the appliance, otherwise there is a risk of injury.
- + If the mains cable is damaged, it must be replaced by the manufacturer, its customer service centre or a similarly qualified person in order to avoid hazards.



Caution - risk of burns!

The sheet metal parts of the housing, frame, grill plates and fat collection tray become very hot during operation.

Only empty the grease collection tray when wearing protective gloves. Beware of hot grease / water spilling over when emptying



Attention - fire hazard!

Hot grease and oil on a grate or in a grease drip tray can ignite at temperatures well below 200°C, especially if it is old and dirty.

Never extinguish burning fat with water! Use an extinguishing blanket or a special fire extinguisher.



4 Warranty and liability

The "General Terms and Conditions" of Beer Grill AG, Allmendstrasse 7, CH-5612 Villmergen, in which the details of the warranty claims are regulated, apply in principle. Warranty claims and liability for personal injury and damage to property are excluded if they are attributable to one or more of the following reasons:

- + Improper use of the appliance.
- + Improper installation, commissioning, operation and maintenance of the appliance.
- + Operation of the appliance with defective safety components or safety components that have not been properly installed and are not operational.
- + Failure to comply with the instructions in the operating manual regarding correct transport, installation, commissioning, operation, maintenance and assembly of the appliance.
- + Unauthorised mechanical or technical modifications to the device.
- + Inadequate maintenance of working and wearing parts.
- + Unauthorised repairs.
- + Force of nature or force majeure.

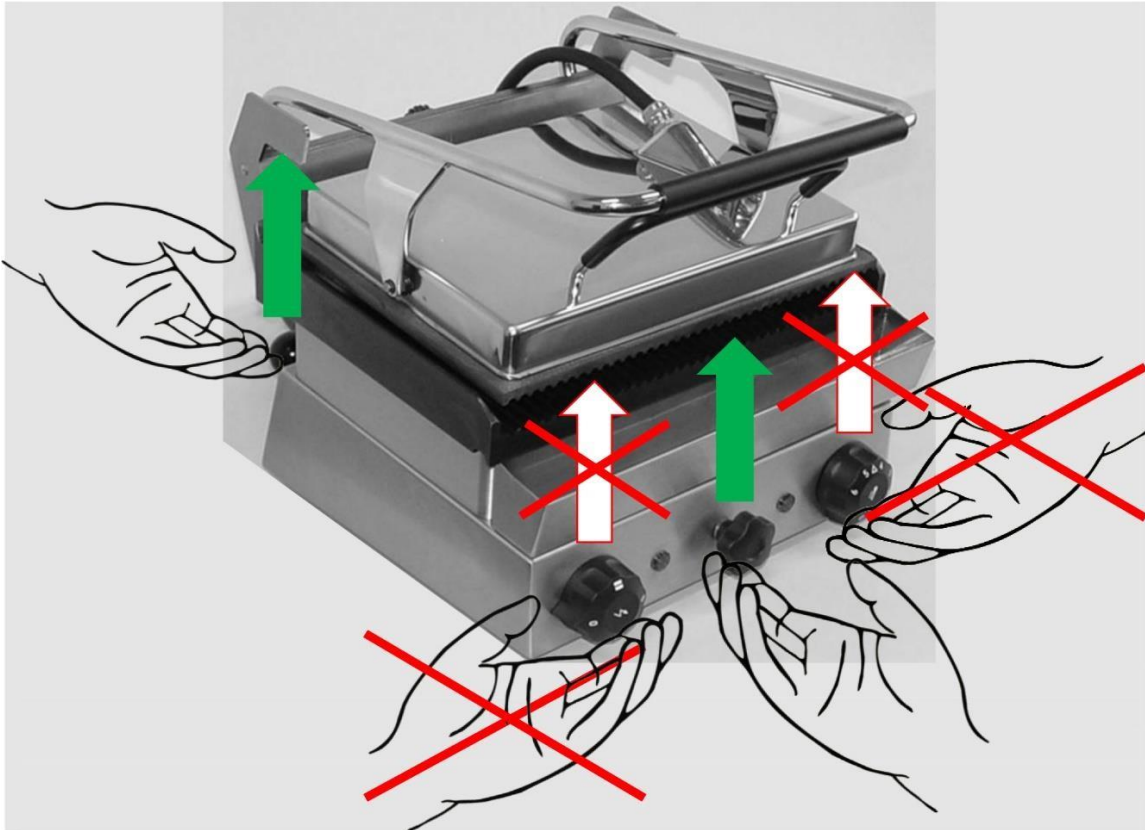


5 Technical data

Type	Dimensions, weight and special features	Technical data	Cables and plugs
TX-246	External dimension: 380 x 500 x 330 mm Grill surface: 359 x 268 mm Weight: approx. 43 kg Features Grooved top shelf, grooved bottom shelf	400 V / 50Hz 3 PE, 4000 W Max. Rated current 6A CE certification	2 m connection cable, Without plug Type 15 or CEE 16
TX-247	External dimension: 390 x 500 x 330 mm Grill surface: 359 x 268 mm Weight: approx. 43 kg Due to height adjustment device 10 mm wider than 246 (1 lever) Features Grooved top shelf, grooved bottom shelf Upper and lower plate can be switched on separately Lower plate can be adjusted horizontally or at an angle	400 V / 50Hz 3 PE, 4000 W Max. Rated current 6A CE certification	2 m connection cable, Without plug Type 15 or CEE16
TX-258	External dimension: 745 x 500 x 330 mm Grill surface: 719 x 268 mm Weight: approx. 85 kg Properties Grooved top panels, grooved bottom panel	400 V / 50Hz 3 PE, 8000 watts Max. Rated current 12 A CE certification	2 m connection cable, Without plug Type 25 or CEE 16
TX-259	External dimension: 765 x 500 x 330 mm Grill surface: 719 x 268 mm Weight: approx. 85 kg Due to height adjustment device 20 mm wider than 258 (2 levers) Features Grooved top panels, smooth bottom panel Upper and lower plate can be switched on separately Lower plate can be adjusted horizontally or at an angle	400 V / 50Hz 3 PE, 8000 Watt Max. Rated current 12 A CE certification	2 m connection cable, Without plug Type 25 or CEE 16

6 Transport of the devices

Special care must be taken when transporting the appliance to avoid damage caused by force, careless loading and unloading and impacts. Only the handles provided for this purpose may be used to carry the appliance.



Check the delivery immediately upon receipt for completeness and transport damage.

In the event of externally recognisable transport damage, do not accept the delivery or only accept it with reservations.

The extent of the damage must be noted on the transport documents / delivery note of the carrier and the complaint must be initiated.

Before using the device for the first time, remove any shipping aids or padding, as well as the protective film from the housing.



Complain about hidden defects as soon as they are recognised, as claims for compensation can only be asserted within the existing complaint period.



7 Setting up the devices

7.1 Set up

Installation may only be carried out by authorised specialists.

The appliances must be placed on a level, solid and fireproof surface.

TX contact grills are free-standing appliances and must not be installed in recesses. The lateral distance to non-combustible materials or parts of buildings must be at least 10 cm.

If the appliance is placed on a highly flammable surface or against a wall where there is a risk of fire, it is essential to use heat-insulating, radiation-protective and non-combustible materials.

It must be ensured that the fire protection regulations are observed to the highest degree! There is a risk of fire if the above instructions are not followed!



The manufacturer accepts no liability or warranty obligation for damage caused by non-compliance with the installation or operating instructions or by improper handling.

7.2 Location and storage

The appliances contain control units with electronic components. These parts must not be stored in cold and damp rooms. Condensation must also not form during storage.

If the appliances have been out of operation for a longer period of time and have also been stored in a cool or damp place, a check must be carried out before commissioning.

Contact with salt water is prohibited. It is also important to ensure that the appliances in swimming pools do not come into contact with substances containing acid or chlorine, which can attack the metal's corrosion protection.

Do not expose the device to aggressive media. Avoid mechanical shocks.



Attention!

Stainless steel is unstable to acidic and chlorinated substances. They cause the material to corrode. The appliances and accessories must never come into contact with these substances.

The appliance must be positioned so that walls, partition walls, kitchen furniture, decorative surfaces, etc. that are in the area of the adjustable heat radiated by the heater must be made of non-combustible material.

7.3 Packaging

Completely remove the outer and inner packaging materials from the appliance before commissioning.



If you wish to dispose of the packaging, observe the regulations applicable in your country. Send recyclable packaging materials for recycling.



Please check that the appliance and accessories are complete. If any parts are missing, please contact our customer service.

8 Connecting the devices

8.1 Electrical connection

Connection and commissioning may only be carried out by qualified personnel. Proceed as follows when connecting the device:

- + Check whether the mains data relating to voltage, power and frequency match the data on the rating plate of the appliance. The rating plate is located at the rear by the cable outlet. A second rating plate is located inside the appliance.
- + Connection in accordance with IEC or CEI 335-1 and local regulations, i.e: Installation of the mains plug for the corresponding rated current to the oil-resistant and up to 90°C heat-resistant connection cable, connection via the socket. In the case of a fixed connection, a main switch for all-pole disconnection with a contact gap of at least 3 mm must be provided.
- + The appliance must be connected to a potential equalisation system (in accordance with VDE 0700, Part 36/IEC 335- 2-36).
- + The socket outlet must be accessible after setting up or installing the appliances. The connecting cable may only be replaced by the manufacturer, customer service or authorised specialists.
- + The socket outlet circuit must be fused with at least 16A. Only connect directly to a wall socket. Distributors or multiple sockets must not be used (risk of overheating!).
- + The mains connection cable must never be wrapped around the appliance, risk of overheating and smouldering of the cable. If the mains connection cable is damaged, it must be replaced by the manufacturer or its customer service centre.

9 Commissioning / operating instructions

9.1 Utilisation

The operational safety of the appliance is only guaranteed if it is used as intended in accordance with the information in the operating instructions.

All technical interventions, including installation and maintenance, must be carried out exclusively by qualified service personnel.

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 loss of power.



1. Main switch/ on/off changeover switch for bottom heat or top and bottom heat
2. Thermostat (temperature setting)
3. Rotary handle for the spring tension of the cover (closing pressure)
4. Digital timer
5. Lever to straighten the TX contact grill so that products do not run off (only TYPE 247 259)
Cast iron plate flat at the bottom
6. Fat collection tray
7. Grill surface below (available in flat and grooved versions)
8. Top grill surface (available in flat and grooved versions)
9. Folding bracket
10. Retaining bracket
11. Ball handle for transport

Important



Before using the appliance for the first time, it should be heated up for approx. 30 minutes at level five to remove any residues on the grill plate and dust particles. This may cause smoke and odours.

**Caution: Risk of burns!**

The following parts become very hot during operation, so there is a risk of burns if they are touched:



- + Entire housing
- + Grill plates
- + Frame
- + Fat collection tray
- + As well as any accessories used

9.2 Advice for grilling and roasting

Only when the grill plates have reached the required temperature should they be lightly oiled. Season the meat just before grilling, turn it in oil or oil it and place it on the heated grill. Make contact with the top plate on the food. After about half the grilling time, you can turn the food slightly to achieve a particularly attractive grill mark. Irregularly cut meat or chops with bones etc. may need to be turned several times. A neutral cooking oil is best, e.g. peanut oil (arachidic oil). Olive oil should not be used if possible, as it is not heat-resistant enough.

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 serving, clean the grill as described in the enclosed operating instructions.

9.3 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).

9.4 Grilling and roasting**red meat**

Make sure the grill plate is well heated.

- + If the meat feels soft and can be easily pressed in with the 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 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 cook 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 separated, 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.

9.5 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	
	Loin cuts = tournedos, 180 - 200 g	4 Δ 5	1 ½ - 3	
	Rump steaks = rump steaks, 180 g	4 Δ 5	-	45
	Mutton or lamb			
	Cutlet = Côtelettes	4 Δ 5	1 - 2	
	Mutton nuts = Chops	4 Δ 5	1 - 2	
	Game (roe deer and wild boar)			
	Schnitzel = Médailles, Escalopes	4 Δ 5	-	15 - 20
Mignon filets, 60 - 80 g	4 Δ 5	-	30	
Cutlet = Côtelettes	4 Δ 5	1		
2.	White meat			
	Calf			
	Schnitzel = steaks, approx. 150 g	4 Δ 5	1	20
	Escalopes, about 80 - 100 g	4 Δ 5	-	30 - 45
	Cutlet = Côtelettes (Côtes), 160 - 180 g	4 Δ 5	2 - 3	
	Pig			
	Cutlet = Côtelettes (Côtes), 150 - 180 g	4 Δ 5	3 - 5	
	Escalope = Escalopes, 100 - 120 g	4 Δ 5	1 - 2	
	Breaded schnitzel	4 Δ 5	-	30 - 50
	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		-	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		-	30 - 40
	Lobster		5 - 6	
Lobster		7 - 8		



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



Please note

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



Important

The grease collection tray must be checked, emptied and cleaned regularly, or more frequently during peak periods. Dirt and grease deposits must be removed (fire hazard).

**Caution: Risk of burns!**

Allow the grease to cool down completely! Carefully pull the grease drip tray forwards by the handle. Grasp the grease collection tray with both hands and carefully pull it out completely.



Empty grease and residues into a suitable prepared container for proper disposal. Use a spatula if necessary. Replace the grease collection tray after emptying and cleaning.

9.6 Operating the Multi-Timer

sequence start

Press the start button briefly 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 timer has started or stopped, the timer run is cancelled and the display jumps to "00:00". After releasing the start button, the original elapsed time is displayed again.

Expiry date

After the time has elapsed, the horn sounds for 5 seconds and the display flashes "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 for 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, you can return to the initial state 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
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	Default 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	----	

9.7 Accessories

Type TX-246 / TX-247 (single-plate device)

Sample Beer Clean 1/4 l.	Art. No.
201006Sweeping brushArt	. No. 2000110
Wire brushArt	. No. 200884
ScraperArt	. No. 2000112
Operating instructionsArt	. No. 2000109
Quick guide	

Type TX-258 / TX-259 (two-plate device)

Sample Beer Clean 1/4 l.	Art. No.
201006Sweeping brushArt	. No. 2000110
Wire brushArt	. No. 200884
ScraperArt	. No. 2000112
FillerArt	. No. 2000111
Operating instructionsArt	. No. 2000109
Quick guide	

9.8 Special accessories and cleaning

agents Special accessories:

Atomiser filled with barbecue spray (0.5l)	Art. No. 201 026
Barbecue spray refill container (5.0l)	Art. No. 201 025
Nebuliser empty (0.5ml)	Art. No. 201 001
Grease brush with nickel silver wire (40mm)	Art. No. 200 270

Cleaning agents:

Atomiser filled with Beer Clean (0.5l)	ArtNo. 201 004
Grill cleaner Beer Clean (refill canister 10.0l)	Art. No. 201
000	



Important

Beer Grill AG accepts no liability for damage caused by improper use of the accessories.

10 Cleaning

Before cleaning, disconnect the appliance from the power supply (pull out the plug/switch off the main switch provided by the customer).

To minimise the cleaning effort, use the barbecue spray (item 201026) as a preventative measure before each grilling session by spraying on a thin layer. Use short breaks between grilling to scrape both grill plates several times (with the spatula supplied) or scrape out the grooves (with the scraper supplied). Immediately after this work, both plates should be wet-brushed while still warm using the sweeping brush supplied. 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.

The appliance must be cleaned daily. Allow the appliance to cool down to hand warmth first. The appliances may only be cleaned with a damp cloth and non-abrasive cleaning agent.

Loose parts such as the grease drip tray etc. can be cleaned in the dishwasher.

10.1 General recommendations

- + The appliance must be cleaned daily.
- + It is absolutely essential to pay attention to the following basic points to ensure that this stainless steel appliance works perfectly for a long time:
 - + 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.

10.2 Avoid the following:

- + Appliances must never be cleaned with the addition of salt or acids.
- + Do not use any pungent-smelling, corrosive, solvent-based, bleaching or chlorine-based cleaning agents.
- + Never use high pressure, water pressure or steam pressure cleaners.
- + Do not use flammable chemical cleaners.
- + Do not use scotches, scouring pads, steel wool, etc.



Attention!

Disconnect the power supply before cleaning the appliance! To do this, unplug the appliance or disconnect all poles from the mains using the main switch provided by the customer.

Appliances must never be cleaned with the addition of salt or acids. Spraying with a pressurised cleaner or water hose and cleaning under water are not permitted. running water or in the dishwasher are prohibited.



Risk of burns

Allow the appliance to cool down to hand warmth before cleaning.



Once all cleaning work has been completed, the TX contact grill must be returned to its original condition to ensure perfect functioning!



11 Maintenance

Repair work must only be carried out by authorised specialist personnel. Only original spare parts may be used. The appliance must be checked regularly, at least once a year, by authorised specialist personnel.

Problem	Cause	Remedy
No function	<ul style="list-style-type: none"> Mains plug not plugged in correctly. Securing the power supply has been triggered. 	<ul style="list-style-type: none"> Pull out the mains plug and plug it in correctly. Check fuse, switch appliance on test another socket.
No heat output	<ul style="list-style-type: none"> Mains supply line interrupted. Heating element defective. Temperature controller defective. 	<ul style="list-style-type: none"> Check power supply. Contact dealer. Contact dealer.

If components are damaged or no longer function properly, the appliance must no longer be used. In this case, the appliance must be repaired by an authorised specialist or by Beer Grill customer service. Before requesting customer service, check the mains cable and fuses and check the following points:

If the appliance does not work at all, please check the following points:

Operating light is dark:

- | | |
|---|---------------|
| + Power supply interrupted | Self-checking |
| + Fuse / RCD failed, check auxiliary devices..... | Self-checking |
| + Earthing contact plug firmly seated in socket | Self-checking |
| + Switch on activated | Self-checking |
| + Electronics set incorrectly | Self-checking |

The device is working, but incorrectly:

The products are burnt or not grilled:

- | | |
|---|-----------------|
| + Quality of the meat/ thickness/ | self-inspection |
| + Grilled food is frozen/ very cold/ room temperature | Self-check |
| + Timer times are not correct..... | Self-check |
| + Position of the control dials | Self-checking |



If the options listed are not the cause of the fault that has occurred, please contact your customer service centre.

We are not liable for loss of goods. Not even if the appliance is still under warranty. We therefore recommend that you check the temperature of your appliance periodically.



12 Waste disposal



The disused appliance must be disposed of at the end of its service life in accordance with national regulations. We recommend that you contact a company specialising in waste disposal or contact the waste disposal department of your local authority.



To prevent misuse and the associated risks, render your old appliance unusable before disposing of it. To do this, disconnect the appliance from the mains supply and remove the mains connection cable from the appliance.



NOTE:

When disposing of the appliance, observe the regulations applicable in your country and municipality.

13 Attachments

Scheme no. 31Ea246-00B TX 246 with digital clock

Scheme no. 31Ea247-00B TX 247 with digital clock

Scheme no. 31Ea258-00B TX 258 with digital clock

Scheme no. 31Ea259-00B TX 259 with digital clock

