

Perfect for all meat and fish barbecues

Appetising, fine grill score marks

These robust Beer electrical grills convince with their short warm-up times and very good heat output. The grilling area separated into various heating zones offers you great flexibility in barbecuing. The fine, appetising grill score marks as well as low requirement for oil and fat will surprise you and your guests.

Optimal grill results

All three Beer electrical grills have stepless temperature regulation up to 350°. With the compact dimensions of the grill, as well as the consistently generous grill area, the Beer electrical grills are ideal for everyday use and can be deployed on a mobile basis. They are perfect for all meat, fish and vegetable barbecues.

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

- Short warming-up time and very good heat output
- Stepless temperature regulation up to 350° C
- Ideally combined with the Beer Salamander
- Practical accessories such as fat splash protection and insertion grill
- Appetising fine grill score marks
- The grills are ideal for use on a mobile basis (for example catering companies)





Beer electric grills



Beer electric grill R-55



Beer electric grill R-85

Technical specifications

Model	Article	Dimensions (W x D x H)	Dimension surface grill	Electrical connection	Max. nominal current	Electrical power	Weight	Plug
R-55 (switches on spreads side)	200603	715 x 490 (+40) x 175 mm	520 x 365 mm	400 V 2 PNE	11.3 A	5.2 kW	21 kg	without plug
R-55FB (switches on narrow side)	200611	490 x 715 (+20) x 190 mm	365 x 520 mm	400 V 2 PNE	11.3 A	5.2 kW	21 kg	without plug
R-85 (switches on spreads side)	200602	1005 x 490 (+40) x 175 mm	810 x 365 mm	400 V 3 PNE	11.3 A	7.8 kW	43 kg	without plug

Models incl. approx. 2 m connection cable without plug.

Type 25 plug (max. 16 A) available by request or CEE 16 plug (max. 16 A) fitted to the connection cable.



Practical accessories: 3-part plug-in fat splash protection



Insertion grill in various sizes

