



Turmix contact grill

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

First-class preparation of grilled specialities

With the Beer Turmix 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.

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
- 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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Single plate device: Upper plate grooved, lower plate grooved



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
Turmix 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
Turmix 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
Turmix 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
Turmix 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

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

Type 15 plug available by request (max. 10 A) type 25 plug (max. 16 A) or CEE 16 plug (max. 16 A) fitted to the connection cable.

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 Turmix contact grills are CE-certified.

Food perfectly presented **BEER**

Beer Grill AG
Allmendstraße 7
CH-5612 Villmergen

Tel. +41 (0)56 618 7800
Fax +41 (0)56 618 7849

Beer Grill GmbH
Körnerstrasse 14a
D-79539 Lörrach

Tel. +49 (0)7161 659 876
Fax +49 (0)7161 659 879

info@beergrill.com
www.beergrill.com