Turmix
Infra contact grill with Multi-Timer function

Quick start guide

Advice for grilling and roasting

Lightly oil the grill plates only when the grill plates have reached the required temperature. Use pure groundnut oil. Meat should be seasoned shortly before cooking, marinated or brushed with oil and placed on a heated grill. Ensure the upper plate comes into good contact with the food. Olive oil should not be used if possible, because it is not sufficiently stable at high temperatures. The best oil to use is a neutral cooking oil, e.g. peanut oil. After approximately half of the grilling time gently turn the food over to achieve a particularly nice grill pattern. Irregularly-cut meat or cutlets with bones etc may need turning again.
Both plates of the Turmix are already pre-treated so cooking can begin immediately after the device is plugged in. If the grid plates have been taken off the grill, the upper surface of the plates should be quickly cleaned with a damp cloth whilst they are still warm. After servicing, clean the grill as stated in the instruction manual.

Turmix grill and plate spray
To be used on hot, well-cleaned, grill and roasting plates and prevents food from sticking. It should be used after every basic plate clean (anti adhesion effect). Spray can also be used instead of oil for grilling, if required. (Spray on the grill plate, oil on the meat).

Grilling and roasting
Red meat
Ensure that the grill plates are sufficiently heated.
- If the meat feels tender and does not resist when lightly pressed then it is only slightly coloured and is still raw in the middle (blue).
- If the meat feels firm, similar to a rubber ball, then it is cooked medium rare.
- If the meat, however, feels hard, then it is well-done.

White meat
Ensure that the grill is reasonably hot.

Fish (small or large)
Always cook on a fairly hot grill to avoid sticking. Before grilling, dry the fish well, then season and leave to marinade in a little oil for a while. Use spray if necessary.

Toast
Comes out wonderfully crisp when you use clean, non-greased grill plates.

Warm sandwiches
Prepare open or club sandwiches.

Cooking large pieces (joints, poultry)
Separate the section required from, for example the bird, regardless of whether fresh or frozen, wrap in cooking foil and place it between the hot grill plates. In this case you can deviate from the general rule: 'The fatter the meat, the lower the heat' and work with very hot plates so that the grilling process does not take much longer than if the meat was not wrapped in cooking foil.

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Seite 2

Turmix grill and roasting appliances

Item		Thermostat position	Min.	Sec.
1.	**Red meat**			
	Beef or ox			
	Rib steak, 150 – 200 g	4 △ 5	1 – 2	
	Loin steak, 180 – 200 g	4 △ 5	1 ½ – 3	
	Rump steak, 180 g	4 △ 5	–	45
	Mutton or lamb			
	Cutlet	4 △ 5	1 – 2	
	Chops	4 △ 5	1 – 2	
	Game (venison and wild boar)			
	Escalopes	4 △ 5	–	15 – 20
	Filet Mignon, 60 – 80 g	4 △ 5	–	30
	Cutlet	4 △ 5	1	
2.	**White meat**			
	Veal			
	Steaks, approx. 150 g	4 △ 5	1	20
	Escalopes, approx. 80 – 100 g	4 △ 5	–	30 – 45
	Cutlets, 160 – 180 g	4 △ 5	2 – 3	
	Pork			
	Chops, 150 – 180 g	4 △ 5	3 – 5	
	Escalopes, 100 – 120 g	4 △ 5	1 – 2	
	Breaded escalopes	4 △ 5	–	30 – 50
	Poultry			
	½ chicken in cooking foil	4 △ 5	10	
	without cooking foil	4 △ 5	10	
	Pigeon	4 △ 5	5	
3.	**Fish and shellfish**			
	Filet of sole		–	50
	Sole		4 – 6	
	Pike		5 – 6	
	Fish fillet		3 – 4	
	Whitefish	4 △ 5	4 – 5	
	Salmon		6 – 8	
	Turbot		4 – 6	
	Perch		–	30 – 40
	Lobster		5 – 6	
	Crayfish		7 – 8	

Item		Thermostat position	Min.	Sec.
4.	**Sausages, burgers, calves head**	4 ∆ 5		20 – 40
	Bratwurst (blanched, cold, warm)		-	
	Wieners, Frankfurters		3 – 4	
	Cervelat		3 – 6	
	Minced beef steak, 150 g		3 – 5	
	Hamburger		4 – 5	
	Minced veal steak, 100 g		1 – 2	
	Sausage loaf (Fleischkäse)		1 ½ – 3	
	Meat loaf		8 – 12	
	Rissoles		3 – 4	
	Calves head		2 – 3	
	Calves feet or pigs trotters		2 – 3	
5.	**Grill specialities**	4 ∆ 5		
	Mixed grill (each piece 40 – 60 g)		–	20 – 40
	Kebabs		1 – 3	
	Cordon bleu		1 – 2	
	Calf's liver		–	20
	Pork liver		–	20
	Kidney (according to thickness)		–	20 – 30
	Bacon and ham		–	5 – 10
	Calf's tongue or ox tongue		1	
6.	**Vegetable, fruit**	4 ∆ 5		
	Tomatoes, unstuffed (whole)		5 – 6	
	Tomatoes, stuffed		5 – 8	
	Stuffed aubergines (halved)		5 – 7	
	Stuffed aubergines (slices)		–	20
	Celery slices		2 – 3	
	Bananas		4 – 5	
	Apple jackets (in cooking foil)		4 – 5	
7.	**Toast**		–	50 – 60
	Warmed sandwiches	4 ∆ 5	1 – 2	
	'Au gratin', browned	4 ∆ 5	4 – 5	

Please note
Water has the largest infrared radiation resistance (poor conductor of heat) so items with a larger water content e.g. fish, tomatoes, apples etc require a longer cooking time.

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Seite 4

Additional information and tips

In general, use as little fat as possible when grilling. If little fat is required then brush this onto the food itself or onto the part of the grill that the food rests on. If possible only brush the fat onto the German silver wire.

Grey iron has a very porous surface, which is visible under a microscope (similar to human skin). Thereby the grey iron section becomes so soaked with fat, that the fat is practically redundant. Use the Beer grill spray to spray the hot plates before the food is placed on the grill. Afterwards cook as normal, use the short break from barbecuing to scrap both grill plates and the grooves well (with the supplied implements). Afterwards immediately warm both plates and use the supplied brush to make the plates wet. Then spray the hot plates again with the grill spray. Repeatedly carrying out this procedure will remove burnt in traces of fat and fat which accumulates in the drip tray.

Thanks to the 1.5 cm wide grey iron plates and the 4000/8000 Watt performance and with repeated cleaning the Turmix contact grill is a high performer and suffers from no loss of performance in the long term.

Tip: To simplify cleaning ensure that the hot plates are only folded together when clean.

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Seite 5

Muti-Timer Operation

Start timer
By briefly pressing the **Start/Stop** button, the timer starts. The remaining time is counted down in seconds and the colon flashes in the display.

Pause timer
If the **Start/Stop** button is pressed again during the timer cycle, the sequence is interrupted and the display flashes. To continue the timer cycle press the **Start/Stop** button again briefly.

Cancel timer
If the **Start/Stop** button is pressed for 3 seconds after start or pause, the timer cycle is cancelled and the display changes to "00:00 ". After releasing the **Start/Stop** button, the initial operation time is shown.

Timer stop
After completion of the timer cycle the buzzer sounds for 5 seconds and the display flashes "00:00". The buzzer can be acknowledged with the **Down** button. Note that the acknowledgment is required before a restart or before time settings. The duration of the buzzer sound can be adjusted. As well the buzzer can be deactivated completely.

Timer selection
The seven adjustable operating times can be selected with the respective button. Each press will switch to the following operating time and the selection is indicated by the corresponding LED 1...7. Upon change, the new operating time is ready for launch. The timer selection is saved after power off.

Temporary setting
After selecting one of the provided operating times it can be adjusted using the up or down button on the momentary needs, without saving the new value. The timer LED goes off to indicate the temporary operating time. This time is valid until a new operating time 1...7 is selected (or at mains off). The new operating time can be started as often as required.
Note that adjustment during the current timer cycle is indeed possible, but the new setting is not yet effective for the current timer.

How to adjust operating times
If you press the **Up** or **Down** button to adjust an operating time there is a short delay after which the setting is unlocked. This "adjusting mode" is indicated by the flashing colon in the display. The value can now be set by tapping or permanently pressing the button. If no button is pressed for more than 3 seconds, the controller returns to the initial state and the colon in the display stops flashing.

Programming operating times
To permanently set the operating times, press the **Prog** button for 1 second. The LED of the current selection flashes and indicates that the programming mode is accessed. The selection and adjustment is now in the same manner as above, however, the values now are stored in the permanent memory when returning to initial state.
Return to initial state takes place by pressing the **Prog** button, or automatically after 5 seconds.

Operating times 1-7
As described above the operating times can be reached by directly pressing the specific button.
If operating times are to be stored permanently, the programming mod has to be accessed with the **Prog** button.

Parameter	Function	Operating range	Standard value	Customer value
Group "Operating times"				
S1	Operating time 1	00:00...99:59 min.	00:30 min.	
S2	Operating time 2	00:00...99:59 min.	00:45 min.	
S3	Operating time 3	00:00...99:59 min.	01:00 min.	
S4	Operating time 4	00:00...99:59 min.	01:30 min.	
S5	Operating time 5	00:00...99:59 min.	02:00 min.	
S6	Operating time 6	00:00...99:59 min.	02:30 min.	
S7	Operating time 7	00:00...99:59 min.	04:30 min.	

Parameter level P and A
These parameters are accessible by pressing the **Up** and the **Down** button for 3 seconds at the same time. This will give the first parameter of the P-level "P1". The delay is to prevent unauthorized access. The selection of other P-parameters is now only by pressing the **Up** or **Down** button.
The value of the selected parameter appears after pressing the **Prog** button. His adjustment is done by pressing the up or down button in addition to the **Prog** key.
Pressing only the **Up** button for 6 seconds after reaching the last P-parameter, an intermediate level "PA" is accessed. Now, press the **Up** and **Down** button simultaneously for 3 seconds again.
This will give the first parameter of the A-level "A1". The adjustment corresponds to the P-level.
Note: Due to the "one-finger-setup" of operating times, it is possible that the apparently simultaneous press of the **Up** and **Down** button falls accidentally into the operating times setting before reaching the P level. The keys must then be re-released shortly.

Parameter	Function	Operating range	Standard value	Customer value
Parameter group P				
P1	Buzzer duration	0...60 sec. (0 = inactiv)	5 sec.	
P2	No function			
P3	No function			
P4	No function			
P19	Operating times locking	0: not locked 1: operating times locked	0	
Intermediate level „PA"				
A1	No function			
A2	No function			
A3	No function			
A4	No function			
A19	Settings lock	0: not locked 1: P parameter locked 2: A parameter locked	0	
Pro	Programm version	----		

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Seite 8

After sales service

In case of an electric breakdown contact the after sales service. Before calling check mains connecting cable and fuses.

Important: When contacting after sales service always indicate serial-no. and type (on ratIng plate) of the Culinario Easy.

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