



**Berner- Kochsysteme GmbH & Co. KG**

Sudetenstrasse 5 - D-87471 Durach  
Tel. +49 (0) 831/697247-0; Fax. - 15  
Email: [Berner@induktion.de](mailto:Berner@induktion.de) | [www.induktion.de](http://www.induktion.de)

Manual  
Beef-Star mini

Beef-Star mini XL



BBFSM and BBFSMXL

Be **sure to** read the instructions for use and assembly before installation - installation - commissioning. This protects you and prevents damage.

## Table

Table.....	1
Safety .....	2
Safety regulations .....	3
Description of Hazard Symbols .....	3
Dangers in case of non-compliance with safety regulations .....	3
Safe use .....	3
Safety regulations for operators.....	3
General.....	4
Application .....	4
Product.....	4
Products .....	4
Technical data.....	4
Operation and control .....	4
Technical device data .....	4
Funktionsbedingungen .....	4
Installation .....	5
Electrical data of the devices .....	5
Devices by power (3,2 kW, BBFSM).....	5
Devices by power (4.8 kW, BBFSMXL) .....	5
Installationsvoraussetzungen .....	5
Installationsvorschriften .....	5
Commissioning .....	6
Mounting.....	6
Controls .....	7
Gag main switch.....	7
Gag time setting: .....	7
Operation.....	8
Improper operation.....	8
Changes / use of spare parts.....	8
Monitoring of the heating zone .....	8
Decommissioning .....	9
Fehlerfindung .....	9
Troubleshooting .....	9
Cleaning .....	9
Maintenance .....	10
Disposal.....	10
Warranty.....	10
Repair during the warranty period.....	10
List of spare parts BBFSM .....	11
Schematic BBFSM.....	12
List of spare parts BBFSMXL.....	13
Schematic BBFSMXL .....	14

## Safety



Read this guide carefully. Keep the instructions for use and assembly for later use or for subsequent owners. Check the device after unpacking. Do not connect in the event of transport damage. Record the damage in writing and call the customer service, otherwise the warranty claim will not be waived. The installation or the device must be installed in accordance with the attached installation instructions.

Use the device only for preparing food. Supervise the device during operation. The device can only be used in enclosed spaces. Do not use covers. They can lead to accidents, e.B. due to overheating, inflammation or cracking materials. Do not use unsuitable protective devices or child protection screens. They can lead to accidents. This device is not intended for operation with an external timer or remote control.

### **Fire hazard !**

- Hot oil and fat ignite quickly. Never leave hot oil and grease unattended. Never extinguish a fire with water. Switch off the cooking place. Carefully suffocate flames with lid, extinguishing blanket or similar.
- The heaters get very hot. Never place or store flammable items in or on the device.
- The device gets hot. Keep non-flammable objects or spray cans in drawers directly under the device.

### **Incineration hazard !**

- Note the elevated temperatures, which can lead to burns in the handling area. The device and its surroundings, in particular a possible hob frame, become hot. Never touch the hot surfaces. Keep children away.
- The device heats, but the display does not work. Pull the power plug or turn off fuse in the fuse box. Call customer service.
- Metal objects get hot very quickly in the device. Never use metal objects such as knives, forks, spoons and lids in or on the device.
- After each use, turn off the device with the main switch.
- Grill grate only with included gloves!

### **Stromschlaggefahr !**

- Improper repairs are dangerous. Only a customer service technician trained by us is allowed to carry out repairs and replace damaged connecting lines. If the device is defective, pull the power plug or switch off the fuse in the fuse box. Call customer service.
- Invading moisture can cause an electric shock. Do not use a high-pressure cleaner or steam cleaner. Do not spray with a hose or similar.
- A defective device can cause an electric shock. Never turn on a defective device. Pull the power plug or turn off fuse in the fuse box. Call customer service.
- Jumps or fractures on the heating system (ceramic) can cause electric shocks. Pull the power plug or turn off fuse in the fuse box. Call customer service.

### **Beschädigungsgefahr !**

- The device is equipped with electronics. Do not damage them.

### **Attention!**

- Rough detergents and sponges scratch the device.
- Never pour water into the hot fat or oil. Risk of combustion!
- If hard and pointed objects act on the heating system, damage can occur.
- Aluminum foil and plastic vessels melt on the hot heater.

## Safety regulations

### Description of Hazard Symbols

#### General danger symbol

Failure to comply with safety regulations means danger (injuries)



This symbol warns of **dangerous tension**.  
(Bildzeichen 5036 der IEC 60417-1)

**Danger symbols directly attached to the device must be followed and readability must be ensured at all times.**

#### Attention

**In case of improper use  
may cause minor injuries or  
damage to property!**

#### Attention

**The user manual must be read before using or  
maintaining the device.**

### Dangers in case of non-compliance with safety regulations

Failure to comply with the safety regulations can endanger people, the environment and the device itself. In the event of non-compliance with the safety regulations, there is no right to claim any damages.

#### In detail, failure to observe can lead to the following risks (examples):

- Danger to persons due to electrical causes
- Danger to people from hot fat
- Danger to people due to hot components

### Safe use

The safety regulations of this manual, the existing national regulations on electricity to prevent accidents and any internal working, application and safety regulations must be followed.

### Safety regulations for operators

- The ceramic heats are heated strongly during operation. In order to avoid injuries (burns), do not touch them with your bare hands.
- Do not operate the grill with your bare hands, always use the included gloves!
- The device cover serves as a re-cooking or warming area and becomes correspondingly hot. Do not touch it with your bare hands.
- Do not place paper, cardboard, fabric etc. on the housing cover, or the rust, as it could ignite.
- Avoid the entry of liquids into the device. This also includes vapours from below e.B. fryers.
- Do not spray the device with a water or steam jet!
- Turn off the device before each cleaning device and allow to cool. Shock-like cooling of any hot appliance components should be avoided.
- The grease collection container under the grate must be emptied and cleaned regularly, including during operation, if necessary, in order to avoid the risk of ignition of larger amounts of fat.
- When pulling out the grease collection tray during operation/shortly after operation, there is an acute risk of burns!
- Chrome-plated device components (rust/rotary gag) must not be machined with sharp-edged objects (steel filler, steel wire brush) or aggressive cleaning agents, otherwise the surface will be damaged. Only spatulas made of wood or plastic are suitable for this purpose!
- Never fight oil / or fat fire with water (risk of explosion)!
- **PLEASE NOTE:** Warning of possibly slippery ground in the vicinity of the device. This can lead to injuries.
- **ATTENTION:** When installing or installing the device, the local safety regulations and the installation method must be observed.

- Avoid the entry of liquids into the device. Do not clean the device with a water jet.

## General

This manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operating personnel before installation and commissioning and must always be located near the cooking station for a look-up.

## Application

The devices are used for grilling food.

## Product

### Products

#### BBFSM

- Servicefreundlich
- Easy operation with controllers and electronics
- Easy operation with different insertion heights

### Technical data

#### Operation and control

Digital display      **"Power and error display"**      red  
Summer

#### Technical device data

<b>Type</b>	<b>inner height</b> in mm	<b>external</b> BxTxH in mm	<b>dimensions</b>	<b>Weight</b>
BBFSM330			400x360x570	28kg
BBFSMXML330580x360x570			45kg	

<b>Type</b>	<b>Voltage</b>	<b>Power</b>	<b>Heaters</b>
BBFSM	230V/1x/N/PE	3.2 kW	2x1600W
BBFSMXML	400V/3~/N/PE	4.8 kW	3x1600W

### Funktionsbedingungen

- max. tolerance of mains voltage nominal voltage +5%/-10%
- Frequenz 50 / 60 Hz
- Protection class (in delivery state)      IP 31

## Installation

Electrical data of the devices

Devices by power (3,2 kW, BBFSM)

### 1-phasig (voltage 230V/1/N/PE +5% / -10%)

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Steuersicherung</b>
Phase	Brown, Black	50 Hz / 60 Hz	-
N	Blue		
On	Yellow/Green		

Devices by power (4.8 kW, BBFSMXL)

### 3-phasig (voltage 400V/3/N/PE +5% / -10%)

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Steuersicherung</b>
Phase	Brown,Black,grey	50 Hz / 60 Hz	-
N	Blue		
On	Yellow/Green		

## Installationsvoraussetzungen

The Beef Star must be placed on a straight, non-combustible surface. The storage area should be horizontal if possible and the Beefstar should be adjusted horizontally by means of the adjustable feet. Eat safety distance to the wall of 50mm so that cooling air circulation can take place. Since the device is completely disconnected from the main surge by the main switch, but the mains voltage is always present in the device, an external and easily accessible mains disconnectdevice should be installed for cleaning purposes.

## Installationsvorschriften

### The following points must be observed:

- Check and make sure that the voltage of the main supply line matches that of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be compliedwith.
- The Beef-Star is equipped with a power cable including plug, which can be connected to a suitable socket.
- The socket should have its own circuit (16A)
- The socket must be freely accessible or equipped with an all-pole disconnecter, e..B fuses or load switches, so that a device can be disconnected from the mains at any time. As a device of protection class 1, it must always be connected to the protective conductor.
- If incorrect current circuit breakers are used, they must be designed for a fault current of at least 30mA.
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.
- The list must be checked for practicality.

**For the electrical connection of the device, the regulations of the respective country!**

### Attention

**Incorrect voltage can damage the device**

### Attention

**Theelectric connections must be made by a specialist executed.**

## Commissioning

### Mounting

The device is equipped with a power cable incl. device plug (Schuko). It must be connected to a wall socket. This should have its own circuit (16A). The electrical installations must be carried out by approved installers in compliance with specific national and local regulations. The installers are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.

**Check and make sure that the voltage of the mains current and the device (according to the name plate) match.**



**When installing this device in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative cladding, etc., care must be taken to ensure that they are made of non-combustible material; otherwise, they must be clad with suitable non-combustible, heat insulating material, and the fire protection regulations must be observed with the most careful care!**

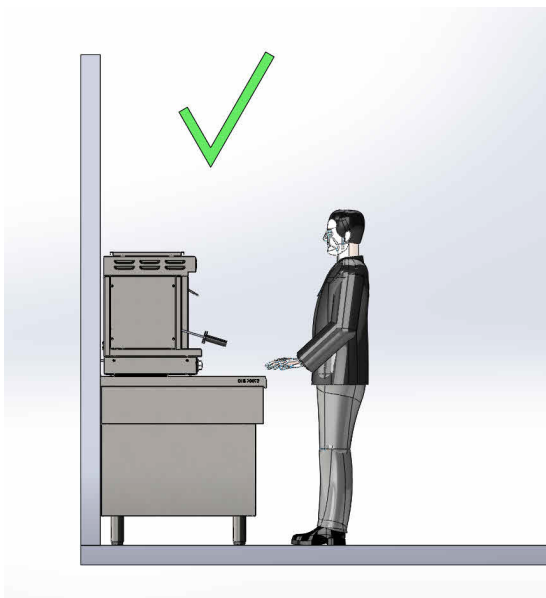
Turn the main switch to the OFF position (0) before connecting the device to the power supply.

**Before performing the functional test, the user must know how to operate the devices.**

Any production residues or packaging residues must be completely removed before the first commissioning. Then, as described in Chapter 10, thoroughly clean the device.

The Beef-Star must stand on a clean, straight, non-combustible surface (table, combination, etc.) at its final destination. The device stands on height-adjustable feet. Installation must not be carried out near combustible walls and installation surfaces. Turn the main switch to the OFF position (0) before connecting the BeefStar to the power supply.

**Attention: Care must be taken to ensure that the device is placed below the eye level.**



The Beef-Star has an air cooling system. Under no circumstances may the openings for supply air (in the floor) and exhaust air (side in the lid) be covered or delivered.

**Remove all items from the heating zone. If the device has a defect, stop commissioning immediately. Turn off the device immediately and unplug the power plug.**

## Attention

The heating heats up strongly. To avoid injury, do not touch the heating zone.

If the device is working, see below the Troubleshooting / Troubleshooting after.

### Controls

#### Gag main switch

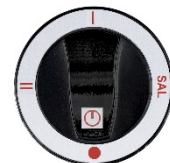
**Position OFF: Position Be operated: Position Grill**

**0** shows for marking ( )o

**II** shows for marking ( )o

**operation:**

**I** shows for marking ( )o



#### Position Salamanderbetrieb:

**SAL** shows for marking ( )o



#### Gag time setting:

**Position MIN – Max**

The time corresponding to the position is displayed in the LED display.



**BBFSMXL only**

#### Gag heating zones:

Switching between a and two heating zones





## Operation

When the main switch (turning switch on the left) is turned to a specific function, the device is ready for operation after the heating-up time. The heating-up time is finished when the preset temperature on the display is permanently lit and no longer flashes.

Position II Funktion Beefen 800°C

Position I Grill Funktion 600°C

Position „SAL“ Salamander Funktion 400°C

The twisting of the middle rotary switch determines whether one or both heating zones are in operation. (BBFSMXL only)

When the timer is activated (turning switch on the right), the temperature indicator goes off and the time is displayed, which can be set by turning the switch clockwise from at min. 10 seconds to a maximum of 5 minutes.

The time period begins after the time setting has been selected and the rotary switch has stopped moving. A simple acoustic signal is heard. When the countdown is finished, a triple acoustic signal sounds. The expiry of the time is then signaled by displaying the set power level (400/600/800).

If the timer switch is rotated to zero position, the previously set time appears.

If further work is to be carried out with this time, the switch is only slightly turned to the right. The countdown starts again.

If you want to continue working with a changed time, the timer switch will be rotated quickly until the desired time appears.

The countdown function only serves as support for the user. It has no effect on heating performance. The heating is not switched off, even if the time is finished.

By using the different insertion levels, the cooking result can be influenced. The higher the insertion level is selected, the more temperature affects the cooking material.

Attention: The height-adjustable support grate gets very hot ! Use only with the gloves included.

The storage east on the equipment floor serves as a re-cooking zone. The rust is in a tub that absorbs fat and cooking residues.

The storage east on the device cover serves as a pull-up and warming zone. The rust is in a tub that absorbs grease and cooking residues

The collecting trays must be thoroughly cleaned regularly to avoid inflighting of larger amounts of fat.

**Attention: The Beef Star Mini may only be operated with the supplied attachment containers incl. rust.**

### Improper operation

The functionality of the device can only be guaranteed if used correctly. The limit values in accordance with the technical data may not be exceeded or exceeded under any circumstances.

### Changes / use of spare parts

There are no maintenance-relevant components within the device. In the event of malfunctions and/or failure of the device, a corresponding technically competent service facility of the manufacturer must be contacted. In the case of service and repair, only original spare parts from the manufacturer are to be used. When using non-original components, all liability for follow-up costs expires.

### Monitoring of the heating zone

The ceramic radiators are monitored by an overtemperature safety switch. Overheated the device (e.B. due to failure of the integrated ventilation) the heating switches off all pole. The message FAIL appears on the display

## Decommissioning

If the device is not in use, make sure that the knob is not turned on unattended. If you are not using the device for an extended period of time (several days), disconnect the device from the power supply. Make sure that no liquid can get into the device and do not clean the device with liquid.

## Fehlerfindung

**WARNING: During cleaning or maintenance and when replacing parts, the equipment must be disconnected from the power supply.**

### Attention

**Do not open the device!  
Dangerous tension!**

In the event of any malfunctions of the device which are not due to external influences or contamination, only approved and trained service personnel may open the device. The device must be switched off immediately and disconnected from the power supply. The cause determination or correction of errors may only be carried out by experts.

## Troubleshooting

Error	Possible cause	Measures taken by operators or service personnel
No light of the decimal point, or the LED indicator	No power supply	Check that the device is connected to the power supply (power cable plugged in), check power fuses.
No heating up	Device defective	Contact your repair service supplier. Pull out the power plug
	Main switch in From position	Main switch on
Insufficient or no heating capacity LED display (lights)	Radiators or electronics defective	Contact your repair service supplier. Pull out the power plug
No heating, FAIL lights up in the display	Safety temperature limiter has triggered	Contact your repair service supplier. Pull out the power plug

When replacing components, original parts must always be used according to the valid list of spare parts, the existing or new spare parts with the same fasteners; this also applies to the installation of outer housing parts, such as .B.dem bottom plate after a change of the mains connection line.

## Cleaning

Rust, grease collection containers and areas exposed to the radiant heat should be cleaned regularly with commercially available means, depending on the use and degree of contamination, at appropriate intervals.



Chrome-plated components/buttons cannot be machined with sharp-edged objects (steel fillers, steel wire brush) or aggressive cleaning agents, otherwise the surface will be damaged. Only spatulas made of wood or plastic are suitable for this purpose!

No liquids must enter the device!

## Maintenance

The user must ensure that all components relevant to safety are functional at all times. The device must be inspected at least once a year by a trained technician from your supplier.

### Attention

**Do not open the device!  
Dangerous tension!**

The device may only be opened by trained service personnel.

**Attention!** For technical control, the device must **be "visibly disconnected"** from the power supply.

## Disposal

Once the service life is reached, the device must be disposed of professionally.

### Avoid abuse:

The device must not be used by unqualified persons. Avoid recommissioning the device provided for disposal. The device consists of common electrical, electromechanical and electronic components. No batteries are used. The user is responsible for the professional and safe disposal of the device.

### Note on disposal

Devices intended for this purpose can be sent to us for disposal. Only enough prepaid packages are accepted by us.



### Delivery:

## Berner- Kochsysteme GmbH & Co. KG

Sudetenstrasse 5 – D - 87471 Durach  
Tel. +49 (0) 831/697247-0; Fax. - 15  
Email: Berner@induktion.de | www.induktion.de

### Warranty

You have purchased a high-quality product with a Bernese cooking appliance. We offer a guarantee of one year from the date of purchase.

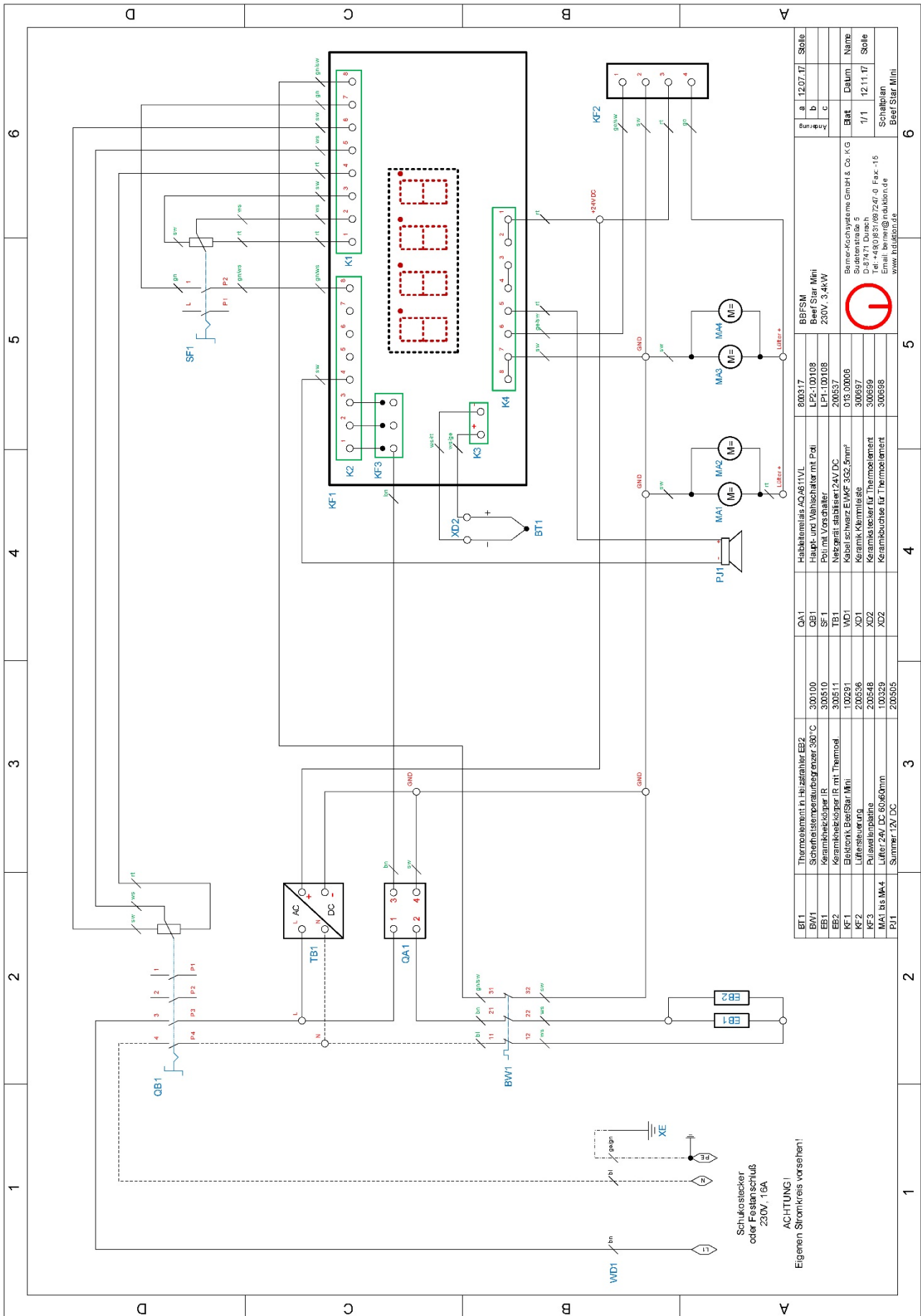
### Repair during the warranty period

Please contact your specialist wholesaler.

## List of spare parts BBFSM

Lot	Einh.	Item No.	Label
2	Pcs	400157	Ceramic Handle for Beef-Star SMALL
1	Pcs	800122-B	Gag for Performance Level Beef-Star Series 0-I-II-SAL
1	Pcs	800120-B	Gag for timer for Beef-Star series
1	Pcs	900515	Display glass 30x58x4mm 4 digits IO_4
1	Pcs	001.101/031	Mounting frame for I-O 4 glass for glass size 58x30 Beef Star
1	Pcs	.001.10050	Holding angle thermostat for tabletop devices
1	Pcs	300627	Screw-in M20 x 1.5 RED x5.0-12.0mm
1	Pcs	300619	Nut for screwing M20 counter nut
1	Pcs	300636	Plug Schuko Rubber Black
1	Pcs	300100	Sicherheitsbegrenzer 360°C -25K
1	Pcs	LP1-100108	Controller (pot.) complete with pre-switch and holding spring
1	Pcs	LP2-100108	Controller (Pot.) complete with clock switch and holding spring
1	Pcs	200537	Switching power supply closed 24V DC / 0.88A / 15W
1	Pcs	800320	Halbleiterrelais 25A 230V für Hot-Star, Beef-Star
1	Pcs	400435	Heat sink
1	Pcs	100193	Aluminium foil wärmeleitend ELCO und Panasonic SolidState
1	Pcs	100291	Beef-Star Electronics MINI for BBFSM
1	Pcs	200505	Signalgeber Summer Salamander / Hot-Star
4	Pcs	100329	Fan 60x60x25mm 24V 1.68W DC Axial K1541
1	Pcs	200536	Fan control for Beef-Star devices
1	Pcs	300510	Ceramic radiator SHTS140 for Beef-Star "mini"
1	Pcs	300511	Ceramic heater T-SHTS140 for Beef-Star "mini" with sensor
1	Pcs	300697	Ceramic clamping stone Weco 560
1	Pcs	300698	Socket for thermocouple type K ceramic
1	Pcs	300699	Plug for thermocouple TypeK ceramic
1	Pcs	100462	Cable ties stainless steel 150x4.6mm for beef-Star
1	Pcs	300750	Insulation for Beef Star Heating Material Calast
2	Pcs	.002.10192	Rosthalter links/rechts Beef-Star mini
1	Pcs	.002.10193	Grillrost Beef-Star mini
1	Pcs	.002.10194	Bodenschale Beef-Star mini
1	Pcs	.002.10195	Nachgarschale Beef-Star mini
1	Pcs	400386	Rust bottom shell
1	Pcs	400387	Rust aftercooking bowl

# Schematic BFFSM



Symbol	Part Name	Value	Part No.	Notes
BT1	Thermosensoren in Heizerkabel EB2	300100	600317	
EB1	Strömtemperaturbegrenzer 300°C	300110	LP2-100108	
EB2	Keramtkontakt	300110	LP1-100108	
KF1	Keramtkontakt mit Thermobel	300201	300537	
KF2	Blöckchen BFFStar Mini	100201	300537	
KF3	Übersensoren	200206	300697	
MA1 bis MA4	Platzsignale	200206	300697	
PJ1	Lüfter 24V DC Ø30/60mm	100229	300698	
	Summer 12V DC	200205		

Symbol	Part Name	Value	Part No.	Notes
MA1	Heizerkabel AQ4511V1			
MA2	Heizerkabel AQ4511V1			
MA3	Heizerkabel AQ4511V1			
MA4	Heizerkabel AQ4511V1			
XD1	Heizerkabel AQ4511V1			
XD2	Heizerkabel AQ4511V1			
T1	Heizerkabel AQ4511V1			
SF1	Heizerkabel AQ4511V1			
P1	Heizerkabel AQ4511V1			
P2	Heizerkabel AQ4511V1			
P3	Heizerkabel AQ4511V1			
P4	Heizerkabel AQ4511V1			
QB1	Heizerkabel AQ4511V1			

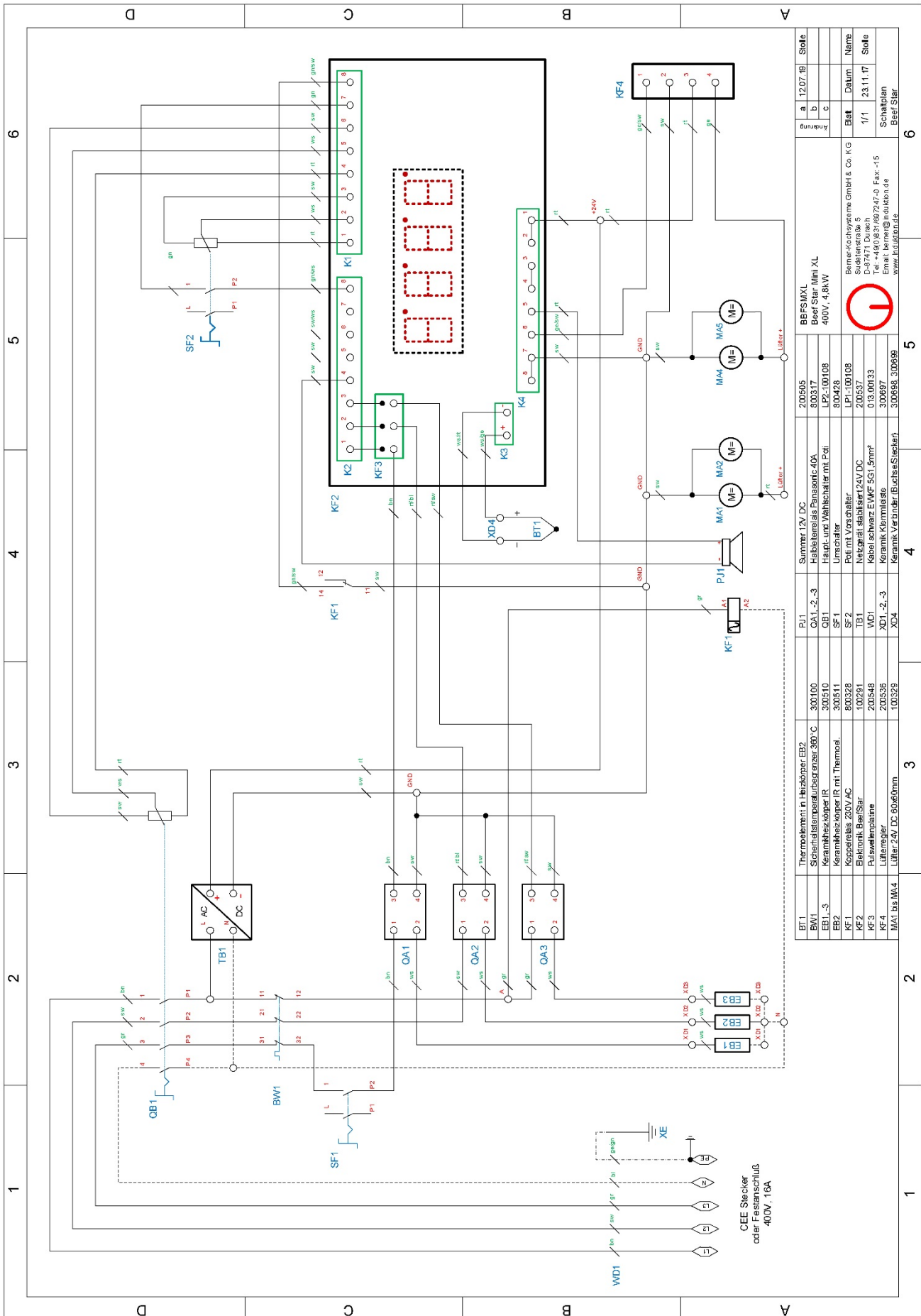
BFFSM  
Beer Star Mini  
230V, 3-4kW

Bayern-Kochsysteme GmbH & Co. KG  
Süddeutsches  
D-97471 Dornach  
Tel.: +49(0)931 89 247-0 Fax: -15  
Email: bsm@brkaktion.de  
www.tdgruppen.de

12.07.17

## List of spare parts BBFSMXL

# Schematic BBFSMXL



BBFSMXL		Beef Star Mini XL		200505		200505		200505		200505		200505		200505	
Art	Stufe	Art	Stufe	Art	Stufe	Art	Stufe	Art	Stufe	Art	Stufe	Art	Stufe	Art	Stufe
BT1	Thermobrennen in Heißkammer EB2	300100	300100	P11	Summer 12V DC	200517	200517	MA1	M	300597	300597	MA4	M	300597	300597
BM1	Stromkreisbrennen über einer 380°C	200510	200510	CA1_2_3	Halsbleistift Feinsensitiv 40A	800317	800317	MA5	M	300597	300597	MA5	M	300597	300597
EB1_3	Keramischelektrode	200510	200510	CB1	Halbleistige Feinsensitiv 40A	800317	800317								
EB2	Keramischelektrode	200510	200510	SF1	Halbleistige Feinsensitiv 40A	800317	800317								
KF1	Keramischelektrode mit Thermode	200511	200511	SF2	Halbleistige Feinsensitiv 40A	800317	800317								
KF2	Keramischelektrode mit Thermode	200511	200511	UB1	Halbleistige Feinsensitiv 40A	800317	800317								
KF3	Keramischelektrode mit Thermode	200511	200511	WD1	Halbleistige Feinsensitiv 40A	800317	800317								
KF4	Keramischelektrode mit Thermode	200511	200511	XD1_2_3	Halbleistige Feinsensitiv 40A	800317	800317								
MA1 bis MA4	Leistungsmotoren	100329	100329	XD4	Halbleistige Feinsensitiv 40A	800317	800317								



Berner Kochsysteme GmbH & Co. KG  
 Industriestraße 4  
 D-97471 Dornach  
 Tel.: +49(0)931/69747-0 Fax: -15  
 Email: berne@induktion.de  
 www.induktion.de