



beef it or leave it!





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Foreword:

Dear Meat Lover: Now you are among the lucky ones who can call the Beefer their own. Experience the taste of eating meat as you have never been able to enjoy it at home before.

This user manual explains everything you need to know about how you should operate the Beefer safely so that will immensely enjoy making a perfect and tasty meat preparation.

Before using the Beefer, it is absolutely essential to read these instructions carefully and to follow precisely all instructions in this manual and in the given sequence.

Failure to comply with the instructions can impair the function of your Beefer, damage the appliance or, in the worst scenario, cause injury to humans or material damage.

Therefore, read this manual before each use, if you have doubts about the steps to be followed when using the Beefer.

Please keep this manual in a safe place along with the Beefer and make it available to others who wish to use the Beefer.

The Beefer is exclusively designed for outdoor use and may be used only for home needs. Make sure at all times that your Beefer is placed exclusively in a safe place outdoors and that it is not left unattended and does not pose a danger to children, pets and objects while it is in operation.

The appliance is suitable only for the intended use. Any deviation or modification to the appliance will make the warranty null and void.

Technical information:

Use only outdoors

Read the operating instructions before using the equipment.

ATTENTION: Accessible parts may be extremely hot. Keep children away. Always use the oven mitt included in the delivery to hold the grate handle and to turn the rotating knob.

Country of destination	DE
Manufacturer:	Beefer Grillgeräte GmbH
Name:	Beefer I
Thermal load:	3,5KW
Calorific value:	0,28kg/h
Type of gas	Propan
Inlet pressure:	50 mBar
Regulator according to EN:	12864 (01.12.2001)
Appliance category:	I3P (50) nach DIN EN 498



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Safety instructions:

Operation:

During operation parts of the housing become extremely hot. Especially in the area surrounding the ceramic burner temperatures are generated which can cause severe burns, if you touch any surface, or cause fire or damage upon contact with substances or objects.

Make sure that the Beefer is placed on a sufficiently large heat-proof surface base. The temperature is very high especially in front of the front opening. Under any circumstances, the cooking grate handle must not remain fixed to the grate while it is inside the Beefer; because the handle can become extremely hot and cause severe burns if touched. Always use the oven mitt supplied if you have to hold the handle. The surface must be even and do not move the Beefer during use. Make sure that the flame is not affected by strong winds. Wind could blow out the flame or cause an irregular combustion. Do not keep any combustible or heat-sensitive substances or objects near the Beefer. Also bear in mind - when placing the appliance close to a building wall - that it may contain heat-sensitive insulation material.

Never leave the Beefer unattended during operation and make sure that children or pets do not go near the Beefer.

For any work on the Beefer's housing, wait till it is cooled down completely.

- LP gas is highly flammable and highly explosive.
- LP gas is heavier than oxygen and may lead to harmful gas concentrations at the bottom of sinks or, for example, in small poorly ventilated courtyards in case of uncontrolled outflow.
- Make sure that there is no uncontrolled outflow of the LP gas.
- Too high concentration of gas can cause suffocation from lack of oxygen.
- When you are using the gas cylinders, follow the requirements of the manufacturer or those of its lender.
- Use the Beefer exclusively outdoors and always make sure of adequate ventilation.
- Make sure that the gas tube does not come into contact with the Beefer.
- The gas cylinder and the tube may not be exposed to temperatures exceeding 50°C.
- Ignite the Beefer's ceramic burner element exclusively with a sufficiently long match and follow exactly the ignition procedure described in the section "Getting started".
- If the ceramic burner unit should go out, close the gas supply and wait until the Beefer is cooled down before reigniting it.
- When you are connecting the gas cylinder there should not any source of ignition in the vicinity of the Beefer; especially no open flames or burning cigarettes, candles, lamps and so on. Even electrical equipment can pose a danger; if the gas escapes when connecting it.
- Before each use, make sure to check the gas tubes and connections. And after a long gap, check the burner area and venturi tube for traces of foreign bodies, such as insects, which could clog the gas supply. Remove them carefully with suitable instruments.
- Do not use the Beefer if the gas tube is porous or defective.
- If the hose pipe has a maximum prescribed period of use, if local regulations require it and/or it has expired or shows porous or damaged areas, it should be replaced immediately.



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Function:

In the Beefer, the gas passes through the gas tube into the ceramic burner element. It must be manually ignited with a match. For ease of maintenance, among other reasons, an electrical ignition was not considered, since it tends to lose its reliability over time.

The heat radiation is about 800°C in the immediate vicinity of the ceramic burner element. The extreme heat has a sort of superficial caramelizing effect on the meat placed on the grate. Thus, the meat is done well and gets a unique taste.

Scope of delivery:

On delivery, the Beefer includes the following articles. Before use, check the package contents for completeness.

1	x	Beefer with gas tube and pressure regulator
1	x	Grill grate
1	x	Beefer's grill grate handle
1	x	Standard catering tray
1	x	Oven mitt
1	x	Matches



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Connecting the gas cylinder :

Precautions:

- LP gas is highly flammable and highly explosive.
- Too high concentration of gas can cause suffocation from lack of oxygen.
- LP gas is heavier than oxygen and may lead to harmful gas concentrations at the bottom of sinks or, for example, in small poorly ventilated courtyards in case of uncontrolled outflow.
- Make sure that there is no uncontrolled outflow of the LP gas.
- When you are using the gas cylinders, follow the requirements of the manufacturer or those of its lender.
- Use the Beefer exclusively outdoors and always make sure of adequate ventilation.
- Make sure that the gas tube does not come into contact with the Beefer.
- The gas cylinder and the tube may not be exposed to temperatures exceeding 50°C. (122°F)
- When you are connecting the gas cylinder there should not any source of ignition in the vicinity of the Beefer; especially no open flames or burning cigarettes, candles, lamps and so on. Even electrical equipment can pose a danger, if the gas escapes when connecting it.
- Do not use the Beefer if the gas tube is porous or defective.
- Before each use, make sure to check the gas tubes and connections. And after a long gap, check the burner area and venturi tube for traces of foreign bodies, such as insects, which could clog the gas supply. Remove them carefully with suitable instruments

Once you have placed the Beefer in a location that satisfies the above-mentioned safety instructions, you can start connecting it with the gas cylinder:

The gas cylinder must be placed in an upright stable position at a distance from the Beefer without overstretching the tube and without touching parts of the Beefer at any point. But at the same time it should be so far away so that heat radiation from the Beefers does not reach the surface of the gas cylinder or the gas tube.

Now you must connect the pressure regulator to the gas cylinder's valve.

Note that the screw joints are of left-handed thread.

Use a suitable tool and do not use the pressure regulator for tightening the screw joint with the gas cylinder.

ATTENTION:

If the tube has a maximum prescribed period of use, if the local regulations require it and/or it is expired or shows porous or damaged areas, replace it. If you smell gas during the Beefer's operation or suspect any leakage of gas-bearing components, you must cut off the gas supply immediately. You may start the Beefer again only after rectifying the cause of leakage.



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Leak test:

You must carry out a leak test for all gas-bearing components after connecting the gas cylinder for the first time, every time after changing the cylinder or a prolonged gap. For this purpose, you can use a commercially available leak detection spray.

Turn on the gas supply and use the spray according to the manufacturer's instructions.

Do not use a naked flame to detect leaks under any circumstances.

If you detect a leaky connection, turn off the gas supply immediately and retighten the corresponding connection. Run the leak test all over again.

If you are about how to connect the gas cylinder and the tube, or you are doubtful about the leak test, please get a qualified technician to do the job of connecting the gas-bearing components.



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The philosophy:

New York Steakhouse quality at home! The Beefer is the answer to the increasing demand for the quality of grilled meats and it follows the trend to let you enjoy high-quality meat preparations and forget the mass production and inferior quality.

The Beefer has been originally developed for preparing the perfect steaks. However, experience has shown that, for example, even tuna, salmon, scallops, shrimp, pork, lamb, vegetables, including crème brûlée and many other preparations come out perfectly and open up entirely new perspectives of taste.

For this, a ceramic high-performance burner with optimized surface structure provides extremely high barbeque temperatures of about 800°C (1.472°F)

The Beefer is characterized by two main features: on the one hand, it operates with top heat and, on the other hand, it does this with such high temperature that other conventional grills cannot achieve it.

The extremely high grilling temperature results in a sort of caramelization of the surface of the grill item, that is to say, the meat gets a crispy surface crust that is sure to give you an undiscovered experience of taste. Currently, a rare grilled ribeye steak with such crispy surface cannot be achieved in this unique dimension with conventional grills.

You achieve the preferred degree of cooking, like Medium Rare or Medium by letting the meat rest after processing on the tray in front of the Beefer or on top of the Beefer and allow it to continue cooking.

The Beefer is ideally suited to refine sous-vide or low temperature cooked meat with a perfect crust.

The height adjustment permits you to fit the grill item perfectly according to its thickness.

With the Beefer you will be at last able to cook even thin pieces of meat perfectly, because, due to the high temperature, the meat takes only very little time to be cooked perfectly crispy outside and inside and still be done rare to medium.

In this process, the top heat prevents dripping meat juice from burning and thus harmful vapours from reaching the grill item.

The grate takes one to two pieces of meat. This is intentional because the meat preparation with the Beefer allows you to follow up with some other procedures, as described later, so that you can fully enjoy a range of unique meat preparations.

The Beefer is not a grill appliance to cater to a whole grill party with masses of meat, but it is intended to do justice to a precious food item like meat cooked to perfection.

With a little practice, anyone can prepare the perfect steak à la New York Steakhouse.



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Using the Beefer:

Which meat?

High quality beef is always the most suitable item. You achieve the best results with meat that is well air-dried, ideally ripened through Dry Age method. In this regard, fillet, rump steak with a small rim of fat, ribeye steak and all types of steaks on the bone, such as ox chop, Porterhouse or T-Bone are the best choice. Even with not really expensive beef from the bovine neck (tongue piece) you can achieve outstanding results thanks to the preparation in the Beefer.

Our personal favourite is the ribeye with the strongest possible marbling in the muscle tissue.

The meat must be at room temperature before cooking. Only in this way the desired degree of doneness can be reliably produced. Moreover, in the case of cold meat, the fat portions brown faster than muscle tissue, resulting in a non-uniform crust.

Fillets of tuna or salmon can be covered as well with a tasty very thin crust, where they retain their core raw in the middle. This is also difficult to achieve on conventional grills, since there always the risk of fish getting overcooked in the middle, and thus becoming dry, even if the outer crust has the desired roasting. Also the fish sticking to the grate is thing of the past.

Even deserts like crème brûlée and candied fruits can be prepared in the Beefer perfectly and easily.

Getting started:

Before operating the Beefer, you must be sure to have complied with all safety instructions described in the previous section with regard to connection and leak test.

First, remove the grate from the Beefer. Then, place the meat on a **cold** grate. The included standard catering tray should always be at the bottom in the Beefer, so that dripping meat juices are collected in it..

You must strictly adhere to the sequence of the next steps!!!

To start up the Beefer, first, open the gas cylinder valve.

At this point of time, gas should not flow out from any point or gas odour should not be perceptible. If this be the case, you must not operate the appliance.

Then, use a sufficiently long match or a lighter to ignite by holding it as vertically as possible under the ceramic burner element. Make sure to keep your hand as far as possible away from the burner.



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Getting started::

Then, turn the adjustment knob of the safety valve so that the large flame symbol is directed towards you (arrow on the cover plate ▼).

Only now depress the adjustment knob to open the gas supply into the burner. As soon as the gas is ignited, retract the match and release the adjustment knob of the safety valve just after about 5 seconds.

Note that the temperature of about 800°C (1.472°F) is achieved only when the maximum flame symbol is directed towards the arrow.

To cut off the Beefer simply close the gas cylinder valve.

You may reignite the Beefer only after it is cooled down.

In cold state the safety valve prevents gas from escaping at the cylinder's opened valve.

During operation, always make sure that the temperature sensor in the rear wall of the combustion chamber does not come into contact with the cold grill item, since otherwise the gas supply gets switched off by the safety valve.



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Preparation:

New York Steakhouse quality at home!

The Beefer is designed to prepare meat in a way as is customary in the exquisite and well-known steakhouses in the world.

The Beefer is answer to the increasing demand for the quality of grilled meat and it follows the trend in allowing you to enjoy high-quality meat preparations and away from mass production and inferior quality.

It is very important that the steak is at room temperature before grilling in the Beefer. Otherwise, the fat content in the meat becomes very dark during the grilling process, while the rest of the meat has not yet achieved the desired degree of browning.

It is enough if you preheat your Beefer for 5 to 10 minutes with the highest gas level (large flame symbol of the gas valve directed towards you), depending on the ambient temperature. At this point, the grill grate should not be inside the combustion chamber. The meat would otherwise be precooked on the bottom side.

Using the hand wheel on the right front side of the Beefer, you can adjust the height of the grate. Note that the hand wheel can become hot during prolonged use of the Beefer. For safety reasons, use always the supplied oven mitt to operate it.

Always set the height adjustment at a level so that the meat can be pushed through just under the lower edge of the front panel. Only in this way you can be sure that the surface of the meat is always done well with the maximum possible temperature.

Place the meat in the middle of the grate and guide it with the grate handle into the combustion chamber. Make sure that the grate fits into place behind the small edge of the grill grate support.

Thereafter, the grill grate handle must be detached immediately from the grate, since it heats up otherwise extremely and can cause burns. For safety, you should operate the handle and the hand wheel only with the supplied oven mitt.

You must turn the meat when it is dark browned on the surface. This happens at the highest level of the grill grate after a lapse of 45 sec to 1:15 min and depends primarily on the quality and the meat's degree of maturity, as well as the ambient temperature and that of the meat.

Now the meat is cooked "rare". You can leave it now in the optionally available standard catering tray on the Beefer's cover plate, depending on the thickness for about 5 to 7 minutes, or continue to cook it in the tray in front of the Beefer, while turning the meat off and on.

In the mean time, to improve the flavour, you can brown a piece of butter in the standard catering tray at the bottom in the Beefer (not butter). The butter gets mixed with the dripped down meat juice and can be seasoned according to taste with fresh herbs and garlic.



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After leaving the meat aside, you can slide it again in the Beefer for about 10 to 15 seconds for each side to perfect the crust.

Thereafter, cut the meat diagonally into thin strips and put into a preheated plate with the seething nut butter. You should make sure that the cur surfaces do not come into contact with the butter, since otherwise the cooking process will continue.

Now place the plate in the middle of the table and invite your guests to help themselves.

Thus, the pleasure of consuming meat is celebrated, which signifies proper appreciation of the quality and the taste of this high quality product.

TIP:

If a baking oven is near the Beefer, you can let the meat pass through a phase of de-stressing at 50°C (122°F) for 5 to 10 minutes in it. Moreover, you could also store the meat until you have cooked the other pieces. You can also continue to cook the meat at 80°C (176°F).

If you own a sous-vide appliance, you can refine the precooked meat with the perfect crust.

Care and storage:

The grate and the catering tray can be cleaned in the dishwasher.

Stubborn encrustations on the grate or the tray can also be removed with household steel wool.

The easiest way to clean the Beefer after each use is when it is in lukewarm state (not when it is hot); the best method is to use Daily Cleaner and Power Cleaner available in the Beefer Shop at www.beefer.de.

Store your Beefer dry, do not expose it to rain and remember that the bottom of the Beefer may show fat deposits after frequent use, which can cause stains if kept on wood or carpets. Before storage, disconnect the gas cylinder from the Beefer due to safety concerns.

Warranty and non-liability:

The appliance is only suitable for the use intended for it. Any deviation or modification will make the warranty null and void.

DO NOT ATTEMPT ANY MODIFICATIONS TO THE APPLIANCE!

Residual fat deposits on the grate and inside the combustion chamber cannot be prevented over time due to the high temperatures and are, therefore, no cause for complaints. Similarly, discoloration of the front panel is also unavoidable due to combustion fumes and the high temperature and complaints in this respect cannot be entertained.



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Dear Beefer customer,

To prepare your first basted steak with the Beefer, all you have to do is to connect the gas tube to the Beefer's valve. For this, please use a 17 mm open wrench to tighten the coupling nut of the gas tube by turning it **anti-clockwise**.

While doing so, hold the valve to secure it from skewing.

This does not require much force.

Then, check the connection for leaks as described in the instructions.

Have fun

Your Beefer team

„The Beefer appliance may only be operated with a country-specific 50mbar pressure regulator.“

