US



MIBRASA®

PARRILLA CUSTOM

User manual

Read all instructions before installing and using the Mibrasa® Parrilla. Save these instructions



The Craftsmen of Fire!

We invite you to experience Mibrasa® grill cooking for yourselves. Cook and create in a way that awakens your taste buds and reminds us of the beauty in simplicity.

QUALITY GUARANTEE

EUROPEAN STANDARD
UNE-EN 12815/2002

GOST-R

LISTED
MH6371

FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

Manufacturer's Agents for the Food Service Industry

Index

Pg.

1. Introduction and Mibrasa® Parrilla Custom features 1

2. Parrilla Custom dimensions 2

3. Parts of the Parrilla Custom 3
   - 3.1 Parts of the Parrilla Custom 4
   - 3.2 Included accessories 4
   - 3.3 Optional accessories

4. Installation instructions 7
   - 4.1 Safety requirements for Parrilla Custom surroundings 8
   - 4.2 Ventilation and exhaust recommendations 8
   - 4.3 Installation and assembly instructions

5. Operation 10
   - 5.1 Lighting up 10
   - 5.2 During service 11

6. Maintenance and safety standards 13
   - 6.1. Daily cleaning 13
   - 6.2. Special care 14
   - 6.3. Safety standards 14
   - 6.4 DANGERS

7. General conditions
   - 7.1. Warranty 15
   - 7.2. Returns 15
   - 7.3. Property reserve 16

1
INTRODUCTION AND PARRILLA CUSTOM FEATURES

PARRILLA CUSTOM

The Mibrasa® Parrilla Custom is totally made-to-measure and is based on a personalized and functional design for optimal utilization. Your Parrilla Custom will be designed and built to your specifications.



REFRACTORY WALL GRID SYSTEM
Effortless and versatile. Hook, place, and freely rearrange multiple grids in any position along the side and back walls.

3 COOKING GRILL SIZES
Multiple options to best fit the ingredient or tool in use.



2
DIMENSIONS

CUSTOM-S



Reference	Dimensions	Grill dimensions			Charcoal load
CMB S	425.2 x 393.7 x 406.7 in. 1080 x 1000 x 1033 mm	1x (102.4 x 133.86 in.) 1x (250 x 340 mm)	1x (192.9 x 133.86 in.) 1x (480 x 340 mm)	1x (279.5 x 133.86 in.) 1x (700 x 340 mm)	26.5 lb 12 kg

CUSTOM-M



Reference	Dimensions	Grill dimensions			Charcoal load
CMB M	787.4 x 393.7 x 406.7 in. 2000 x 1000 x 1033 mm	2x (102.4 x 133.86 in.) 2x (250 x 340 mm)	2x (192.9 x 133.86 in.) 2x (480 x 340 mm)	2x (279.5 x 133.86 in.) 2x (700 x 340 mm)	55 lb 25 kg

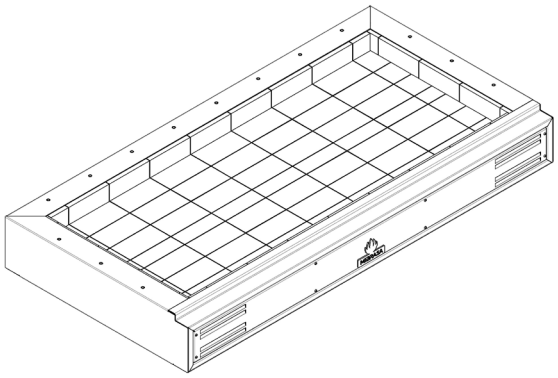
CUSTOM-L



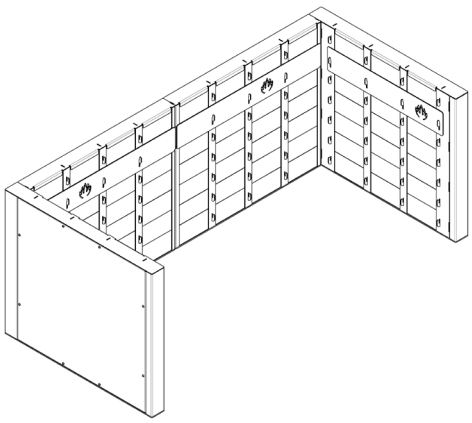
Reference	Dimensions	Grill dimensions			Charcoal load
CMB L	1149.6 x 393.7 x 406.7 in 2920 x 1000 x 1033 mm	3x (102.4 x 133.86 in.) 3x (250 x 340 mm)	3x (192.9 x 133.86 in.) 3x (480 x 340 mm)	3x (279.5 x 133.86 in.) 3x (700 x 340 mm)	88 lb 40 kg

3
PARTS OF THE PARRILLA CUSTOM

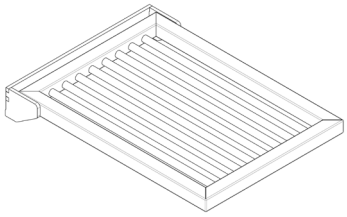
3.1 Parts of the Parrilla Custom



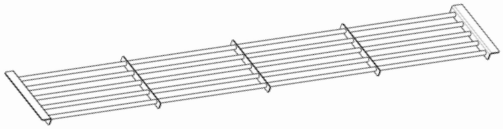
Burning pit base



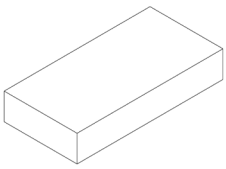
Refractory wall



Grill

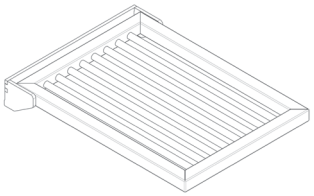


Vertical cooking rack

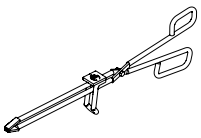


Refractory bricks

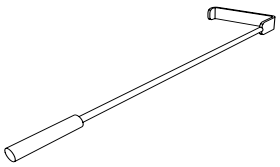
3.2 Included accessories



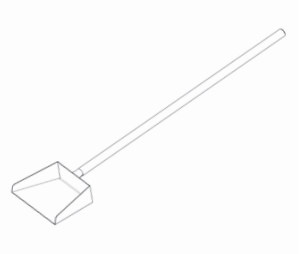
Cooking grill



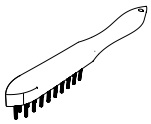
Mibrasa tongs



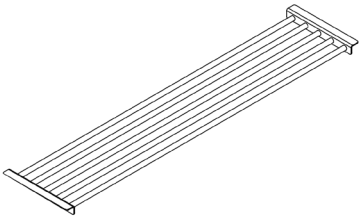
Ember poker



Ash shovel



Metal grill brush

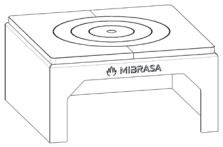


Vertical cooking rack



Swivel hooks

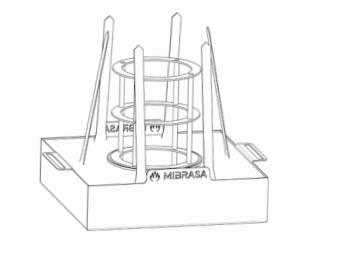
3.3 Optional accessories



Coup de feu



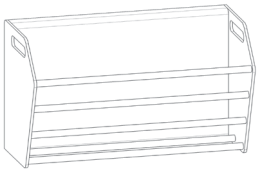
Paella stand



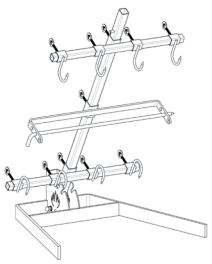
Irori



Closed fire basket



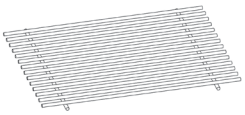
Open fire basket



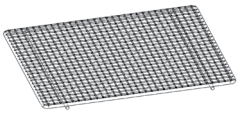
Grill stake



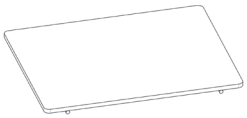
Multi-cooking support



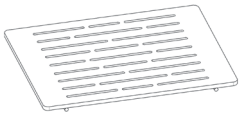
Grill



Mesh grill



Flat top teppanyaki



Perforated teppanyaki

4 INSTALLATION INSTRUCTIONS

4. Installation instructions

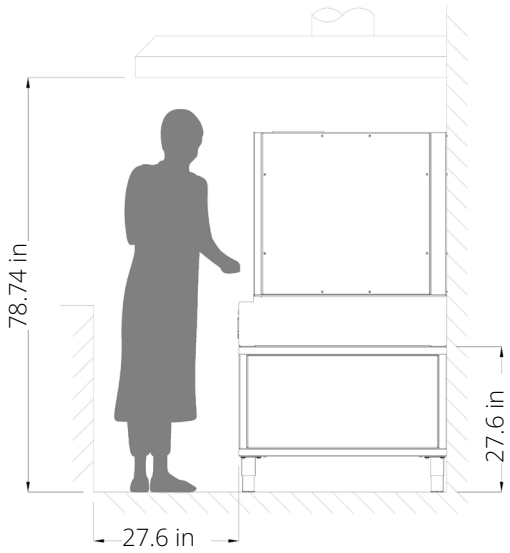
4.1 Safety requirements for Parrilla Custom surroundings

- The installer should contact the local building or fire officials concerning any installation restrictions or need for inspection of the Parrilla Custom installation.

Clearances to construction:

- Unit to backwalls: 7 in. / 180 mm
- Unit to sidewalls: 28 in. / 720 mm

Workspace for the chef and recommended height of the worktop:

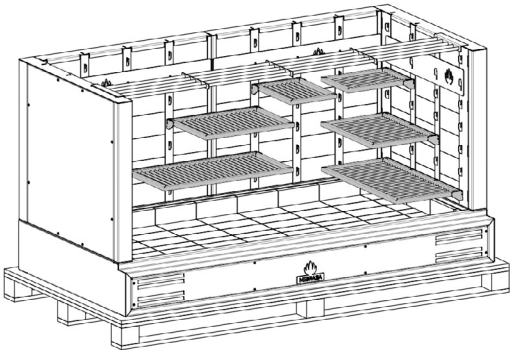


4.2 Ventilation and exhaust recomendations

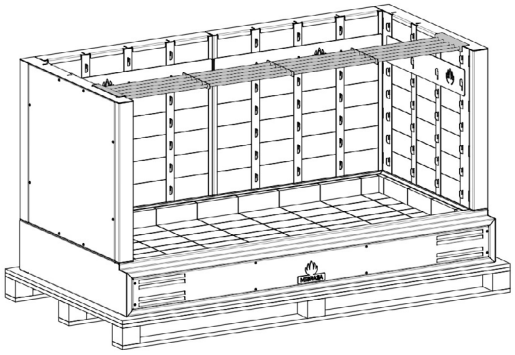
Reference	Flow rate	Hood dimensions (width x depth)	Mininum height of hood from floor
CMB S	2406.26 CFM 4100 m3/h	59.05 x 51.18 in. 1500 x 1300 mm	78.74 inches 2000 mm
CMB M	2999.8 CFM 5100 m3/h	98.43 x 51.18 in. 2500 x 1300 mm	
CMB L	4594 cfm 7800 m3/h	137.8 x 51.18 in. 3500 x 1300	

4.3 Installation and assembly instructions

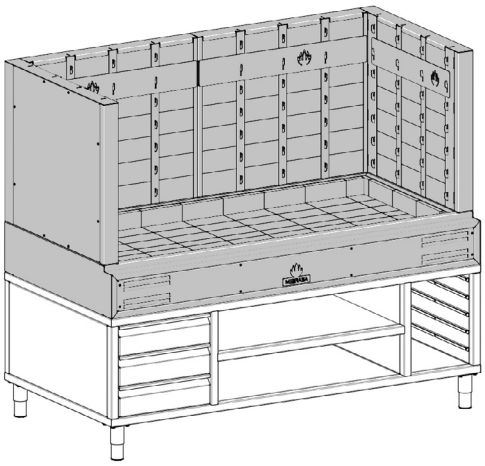
1 Remove the grills.



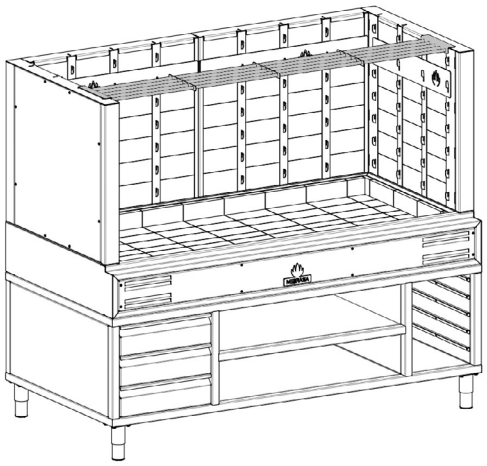
2 Remove the vertical cooking rack.



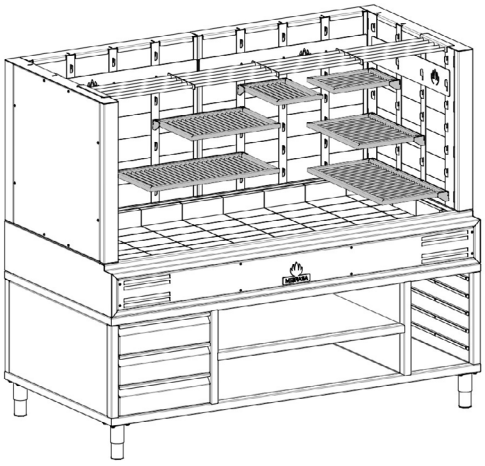
3 Place the main body on top of the stand/worktop.



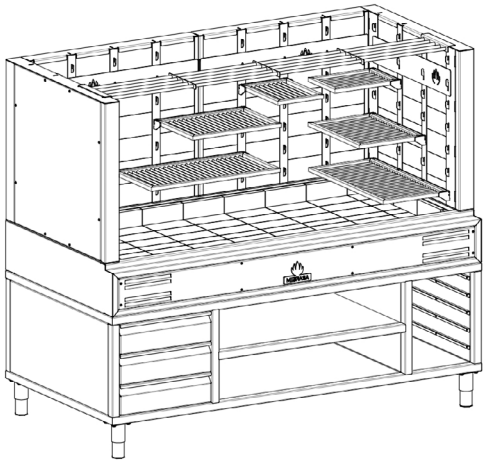
4 Replace the vertical cooking rack.



4 Replace the grills.



6 Ready to work.

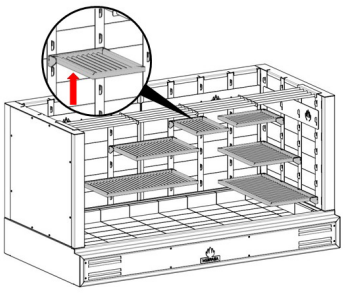


5
OPERATION

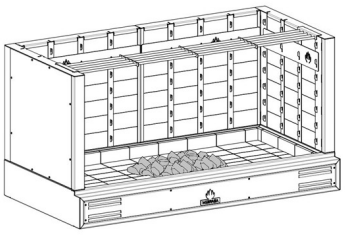
5. Operation

5.1 Lighting up

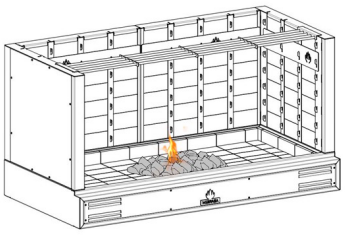
1 Remove the cooking grills.



2 Load the charcoal.

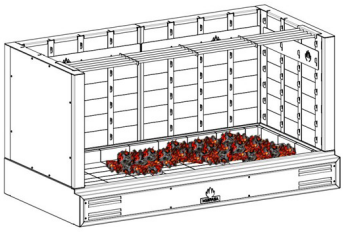


3 Place and light Mibrasa Ecofire firelighters.

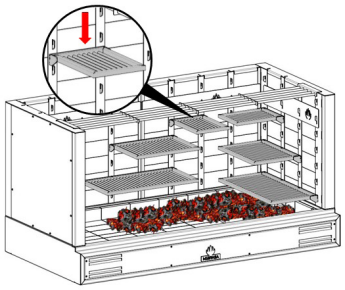


Always light the charcoal inside the refractory base.

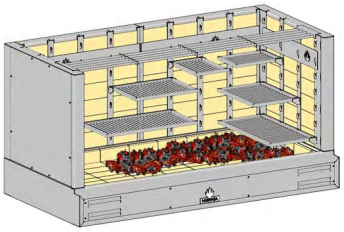
4 Spread the embers.



5 Replace the grills.



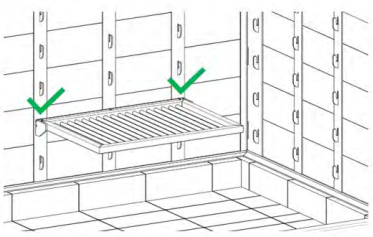
6 Ready to cook.

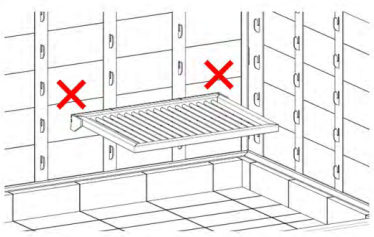


5.2 Parrilla Custom operation during service

Grill hook placement on the refractory wall

The brackets must rest on the columns, not on the refractory bricks.





6 MAINTENANCE AND SAFETY STANDARDS

6. Maintenance and safety standards

6.1 Daily cleaning

Do not use chemical products or water to clean the inside of the Mibrasa® Parrilla Custom.

Grills: clean using the grill brush before and after each use.

Ash removal: use the ash shovel to remove the ash. Once the ashes have completely cooled down they can be used as fertilizer.

WARNING Do not dispose the ashes in a flammable-container or heat-deformable container.

6.2 Special care

Exhaust hood and ductwork: it is important to keep the exhaust hood filters clean as well as the interior and ducts, to avoid a build up of soot and fat, which could result in a possible fire.

Follow the weekly cleaning procedures and annual maintenance of the hood, ventilation box and flue ducts in accordance to the exhaust hood manufacturer's requirements. Pulverisation (water mist) water filtration systems are also accepted to compliment the use of this Parrilla Custom. The ductwork should be inspected at least twice a year to determine when creosote build up has occured.

Mibrasa® is not responsible for any damages occurred caused by wrongful use, when the installation instructions have not been followed or wrongful maintenance of the exhaust hood.

6.3 Safety standards

- Only use charcoal or firewood with the Mibrasa® Parrilla Custom.
- The first time the Mibrasa® Parrilla Custom is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® Parrilla Custom. Never leave the Mibrasa® Parrilla Custom unattended when lit.
- Wear heatproof gloves while using the Mibrasa® Parrilla Custom.

CAUTION

Do not overload/fire - when flames spill out of the Mibrasa® Parrilla Custom grill, you are overfiring.

- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed they should be retained in the closed container until all cinders have thoroughly cooled.
- Do not attempt to pour water over the hot coals.
- Do not clean the Mibrasa® Parrilla Custom when it is in operation or hot.
- Do not use chemical products to clean the exterior of the Mibrasa® Parrilla Custom when in use or still hot.
- Do not use products that have not been specified for use with the Mibrasa® Parrilla Custom.

6.4 DANGERS

- If the Mibrasa® Parrilla Custom is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.
- Keep children and pets away from the Mibrasa® Parrilla Custom and flammable products. Accessible parts of the Mibrasa® Parrilla Custom may be very hot.
- Do not use alcohol, oil or other liquids similar to ignite or rekindle hot coals. Use only Mibrasa® Ecofire lighters.
- In the case of installing the Mibrasa® Parrilla Custom in an outdoor setting, do not cover it with any type of protective cover or inflammable material when it is in operation or hot.
- Read point 4.1 for restrictions on minimum distances from combustible materials.

7
GENERAL CONDITIONS

7. General conditions

7.1 Warranty

All Mibrasa® Parrilla Custom grills have a 2-year warranty against any manufacturing defect. The user will be responsible for the installation, fine tuning and maintenance of the goods. The warranty is void of:

(I) damage caused by misuse or poor product installation,

(II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,

(III) those defects not immediately notified within the warranty period stated above,

(IV) those defects or damage due to negligence not attributable to Mibrasa®, or an accident, misuse, improper installation, mishandling or abnormal conditions of temperature, humidity or dirt,

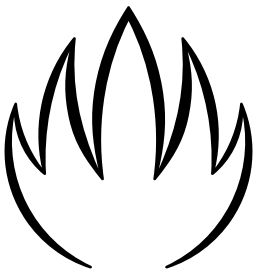
(VI) that have become damaged through no fault of Mibrasa®.

7.2 Returns

- All goods must be returned in the original condition.
- All returns must be notified in writing, and must be confirmed by our sales department. All returns must reach Mibrasa® prepaid. Returned material must enclose the invoice and delivery note number.
- Returns of goods will only be accepted in its original packaging, unused and in re-sellable condition. Returned goods that are used, obsolete or worn out will not be considered under warranty and a credit note will not be issued.
- For all returned goods, there will be a 10% fee of the refund amount to cover depreciation, demerit and administrative tasks.

7.3 Property reserve

Mibrasa® retains title to the goods to the total amount of the price integrity. Mibrasa® reserves the right to change their products and prices without notice.



MIBRASA®

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