



MIBRASA®

PARRILLA

User manual

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

LINCOLN
ELECTRIC

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 12816:2002



GOST-R



UL US
LISTED
M363714



CLASSIFIED
UL
EPH



FCSI
FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL



MAFSI
Manufacturer's Agents for the Food Service Industry

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INTRODUCTION AND PARRILLA FEATURES

MIBRASA PARRILA

Designed and built using cutting-edge engineering while respecting the purest and simplest ancestral culinary techniques.

Built using quality steels providing strength and durability; ergonomically designed for practicality and ease of use, each feature plays a crucial part in delivering the ultimate grilling machine for every chef.



COOK WITH MAXIMUM VERSATILITY AND FUNCTIONALITY

ABSOLUTE CONTROL FOR OPTIMAL COOKING

The elevating system allows you to control the grill over the coals to vary your cooking techniques and obtain the optimal result.

EXTENSIVE COOKING SURFACE

Cook multiple products simultaneously with up to 3 cooking grills on one machine.

ZERO MAINTENANCE

Remove the grills with ease for general cleaning and maintenance. In the same burning pit, scoop out the ashes at the end of every service.

MULTI-COOKING SURFACES HOLD AND REST INGREDIENTS with the heating rack by making use of the residual heat off the coals.

HANG INGREDIENTS FOR UNIQUE FLAVORS

Position the vertical cooking rack over and swivel hooks over the coals or in front of the GMB Fire basket.

SUSPENDED COOKING

with the movable cooking rack module for extra cooking surface.

BUILT-IN COOLING SYSTEM IN THE BODY MAXIMUM SAFETY FOR THE CHEF

Residual heat transmitted from the hearth to the exterior is cooled down via the ventilation circuit built into the walls.

HEAT INSULATION AROUND THE BURNING PIT

The design and build quality ensures heat is retained within the walls and the burning area.

REFRACTORY BASE

Combine charcoal and firewood for a high performing grill, and enhance your cooking experience.

MAXIMUM HEAT EFFICIENCY

The hearth lined with refractory bricks is designed to harness heat energy to the max.

2

MODELS & DIMENSIONS

2. Models and dimensions

2.1.1 SLIM Single



2.1.2 SLIM Double



Size	Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
75	GMB 75	750 x 700 x 1043	500 x 460	1	8
100	GMB 100-2GR	1127 x 700 x 1043	435 x 460	2	10

2.2 CLASSIC Single



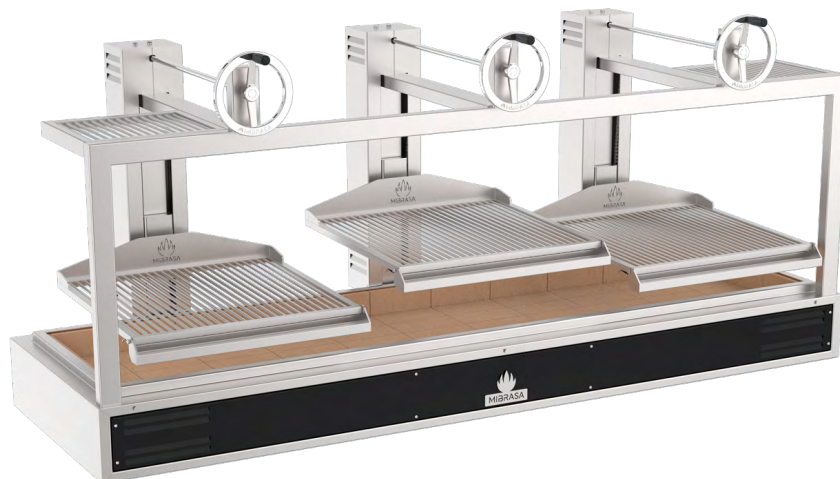
Size	Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
100	GMB 100	1127 x 863 x 1143	890 x 630	1	10

2.3 CLASSIC Double



Size	Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
130	GMB 130	1265 x 863 x 1143	500 x 630	2	12
160	GMB 160	1637 x 863 x 1143	685 x 630	2	15
200	GMB 200	2077 x 863 x 1143	890 x 630	2	20

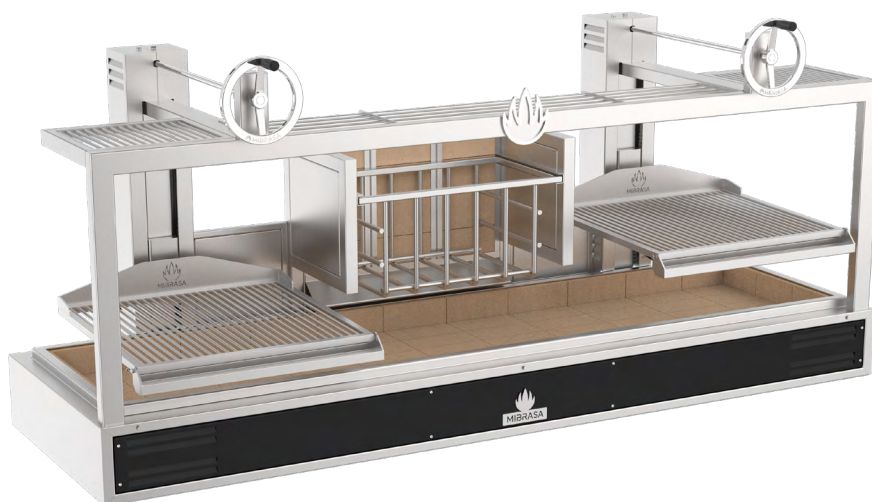
2.4 CLASSIC Triple



Size	Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
200	GMB 200-3GR	2077 x 863 x 1143	500 x 630 685 x 630	2 1	20
252	GMB 252-3GR	2520 x 863 x 1143	685 x 630	3	25

2. Models and dimensions

2.5 FIRE

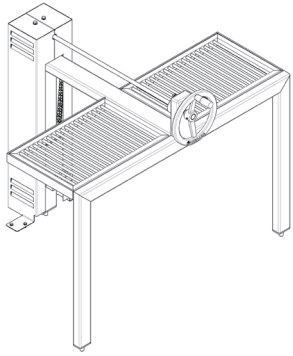


Size	Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
160	GMB 160-FIRE	1637 x 863 x 1143	500 x 630	2	12
200	GMB 200-FIRE	2077 x 863 x 1143	685 x 630	2	15
252	GMB 252-FIRE	2520 x 863 x 1143	685 x 630	2	15

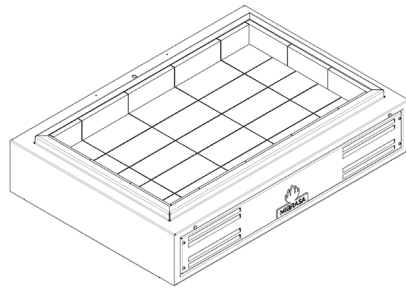
3

PARTS OF THE PARRILLA

3. Parts of the Parrilla



Frame structure (CLASSIC and FIRE Models)



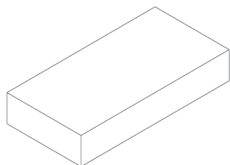
Burning pit base



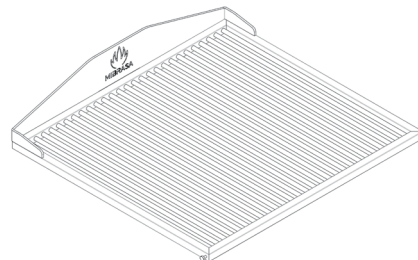
Elevating wheel



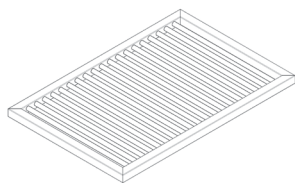
Grease collector



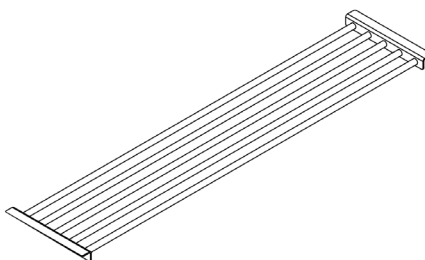
Refractory bricks



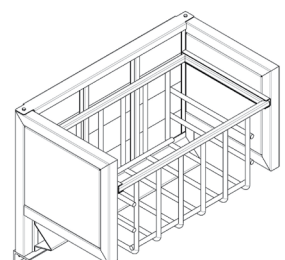
Rod cooking grill



Heating grill racks



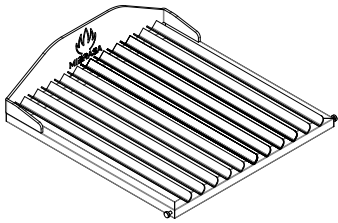
Vertical cooking rack
(FIRE models)



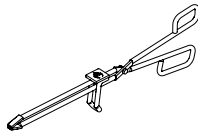
Fire Basket
(Model FIRE)

3.1 Included accessories

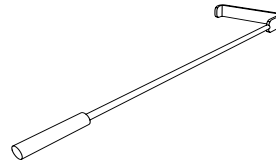
Model	Included accessories
SLIM	Cooking grill/s, Mibrasa tongs, ember poker, ash shovel and metal grill brush.
CLASSIC	
FIRE	Cooking grills, vertical cooking rack, 2 swivel hooks, Mibrasa tongs, ember poker, ash shovel, metal grill brush



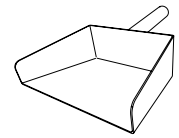
Rod cooking grill/s



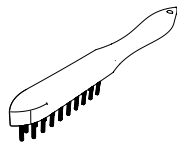
Mibrasa tongs



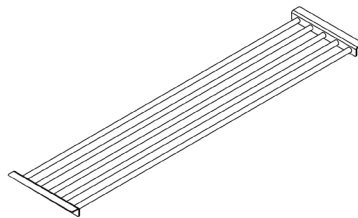
Ember poker



Ash shovel



Metal grill brush



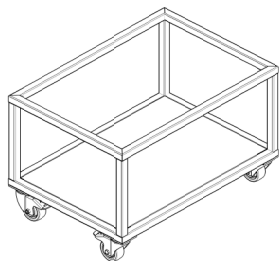
Vertical cooking rack
(FIRE models)



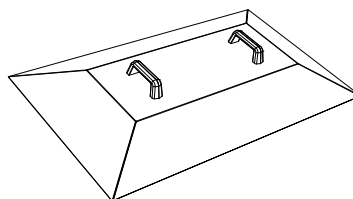
Swivel hooks
(FIRE models)

3.2 Optional accessories

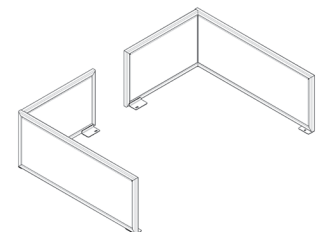
Model	Optional recommended accessories
SLIM	Stand, protective structure, end of service lid, vertical cooking rack, swivel hooks
CLASSIC	
FIRE	Stand, protective structure, end of service lid



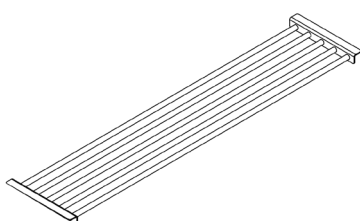
Complete stand/skeleton stand



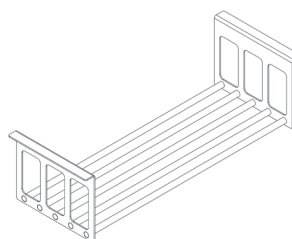
End of service lid



Protective structure



Vertical cooking rack



Extra cooking module



Swivel hooks

4

INSTALLATION INSTRUCTIONS

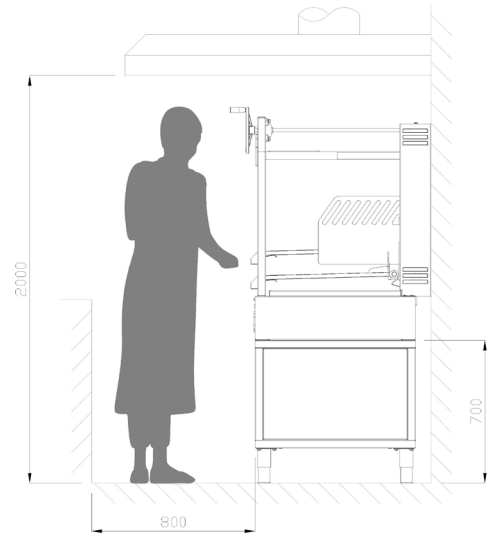
4. Installation instructions

4.1 Safety requirements for Mibrasa® Parrilla grill surroundings

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

- Do not place combustible materials within a distance of 300mm from the bottom, rear or side of the Mibrasa® Parrilla.
- Clearances to construction/other appliances from unit back and sidewalls: 76mm.

- Workspace for the chef and recommended height of the worktop:

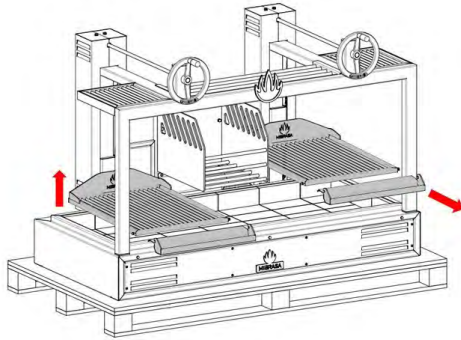


4.2 Ventilation and exhaust recommendations

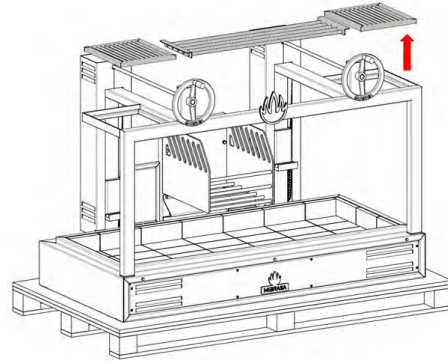
Reference	Flow rate (m ³ /h)	Hood dimensions (width x depth in mm)	Minimum height of hood from floor (mm)
GMB 75	3500	1300 x 1300	2000
GMB100-2GR GMB 100	4100	1500 x 1300	
GMB 130	4300	1800 x 1300	
GMB 160 GMB 160-FIRE	4600	2000 x 1300	
GMB 200 GMB 200-3GR GMB 200-FIRE	5100	2500 x 1300	
GMB 252-3GR GMB 252-FIRE	5600	3000 x 1300	

4.3 Installation and assembly instructions

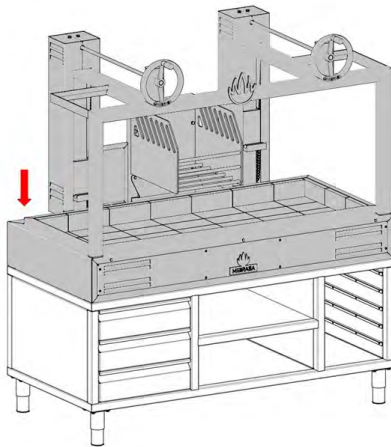
1 Remove the grease collector and the grills



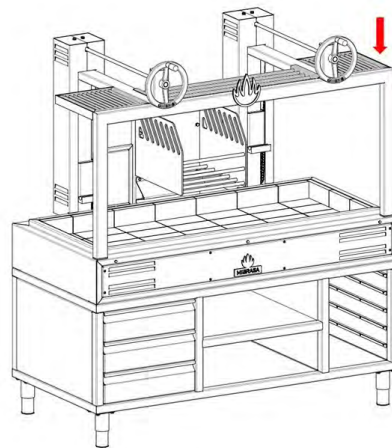
2 Remove the heating rack grids and the vertical cooking rack (Fire models)



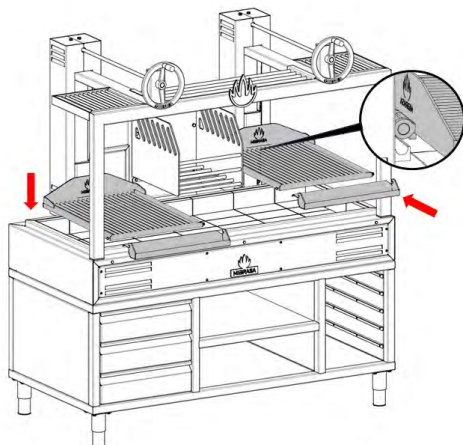
3 Place the main body on top of the stand/worktop



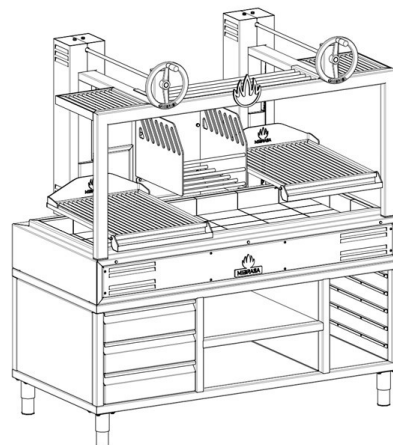
4 Replace the vertical cooking rack and the heating rack grids



5 Replace the grills and the grease collectors



6 Ready to work



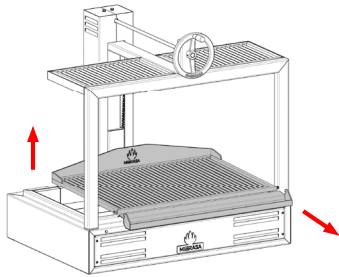
5

OPERATION

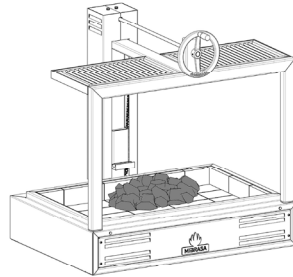
5. Operation

5.1 Lighting up

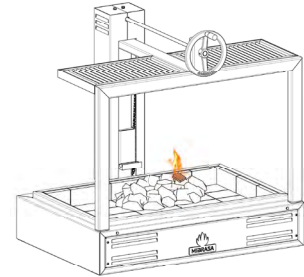
1 Remove the grease collector and the grill



2 Load the charcoal

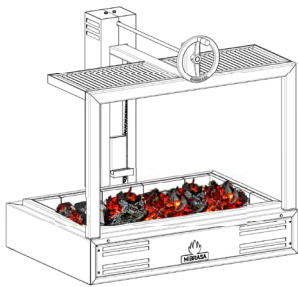


3 Place and light the Ecofire firelighters

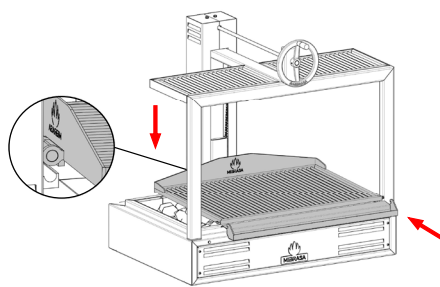


 Always light the charcoal inside the refractory base.

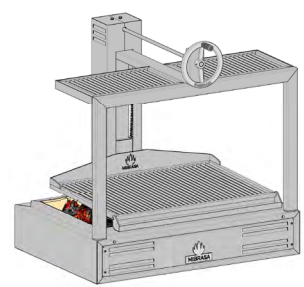
4 Spread the embers



5 Replace the grill and the grease collector



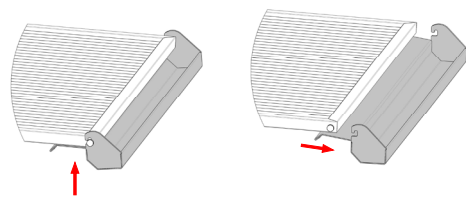
6 Ready to cook



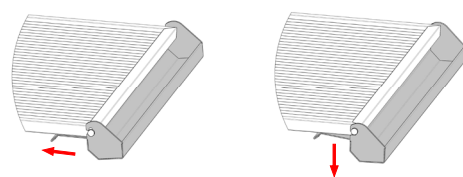
5.2 Parrilla operation

Grease collector:

Remove

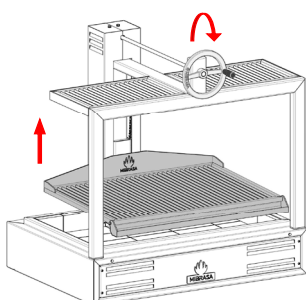


Return

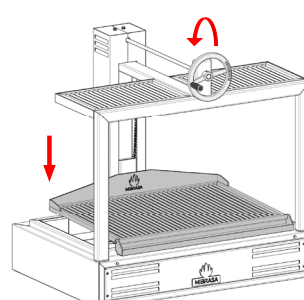


Adjusting grill height:

To raise



To lower



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.

Elevation system: once cold, clean the entire surface of the guide column and the drive shaft with degreaser.

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

Ash extraction: 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 Maintenance

Once a year, remove the elevating system casing and grease the chain with special high temperature grease (minimum temperature use 300°C).

6.3 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. The ductwork should be inspected at least twice a year to determine when creosote build up has occurred.

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.

6.4 Safety standards

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

CAUTION

Do not overload/fire - when flames spill out of the Mibrasa® Parrilla 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 when it is in operation or hot.
- Do not use chemical products to clean the exterior of the Mibrasa® Parrilla when in use or still hot.
- Do not use products that have not been specified for use with the Mibrasa® Parrilla.

6.5 DANGERS

- If the Parrilla 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 and flammable products. Accessible parts of the Mibrasa® Parrilla 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 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® Parrillas 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:

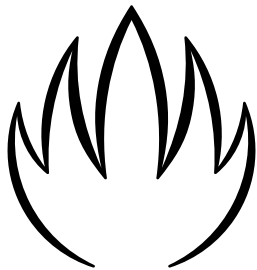
- (I) damage caused by misuse or poor product installation,
- (II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,
- (III) those defects not immediately notified within the warranty period stated above,
- (IV) those defects or damage 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.



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