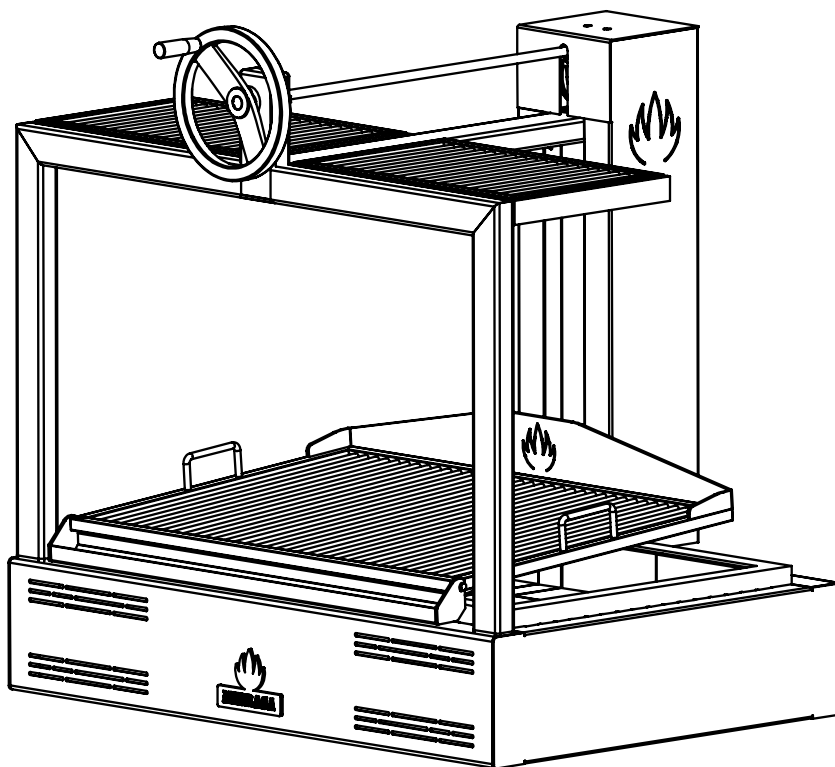




MIBRASA® PARRILLA

USER MANUAL



Read all instructions before installing and using the appliance.
Save these instructions.

www.mibrasa.com

Feeding the Senses!

Mibrasa, the Masters of fire!



We are fascinated by fire and invite you to experience grill cooking for yourselves. Cook and create in a way that awakens your taste buds and remind us of the beauty in simplicity.





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1. Introduction

Precision and strength defines the new Mibrasa® Parrilla. Thanks to the carefully engineered design with elevation system and positional brake, the Mibrasa® Parrilla effortlessly regulates the height of the grill from the heat of embers with maximum safety and minimum maintenance.

The Mibrasa® Parrilla lets us sear, cook and rest our ingredients, achieving the optimal result every time.

The Mibrasa® Parrilla is manufactured with steels of the latest technology following the most rigorous quality controls. Like all Mibrasa® units, they comply to the strict standards & regulations set by internationally recognized certifications of quality.



Our Parrilla

Ergonomic design, maximum quality and security.

Our Parrilla has an elevating system designed and patented by Mibrasa® that enables height adjustments between the grill and hot coals to provide the chef with total control allowing them to cook with more efficiency.

With a sloping grill, the grease runs down the weld-free grill bars to prevent grease build-up. Grease drips down to the collector with an easy to remove mechanism ready to clean.

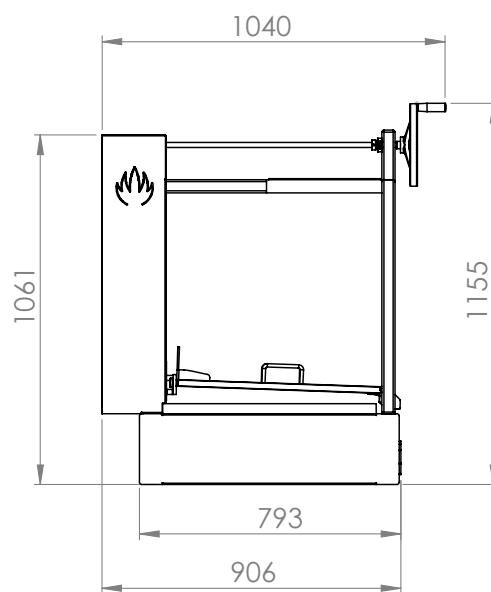
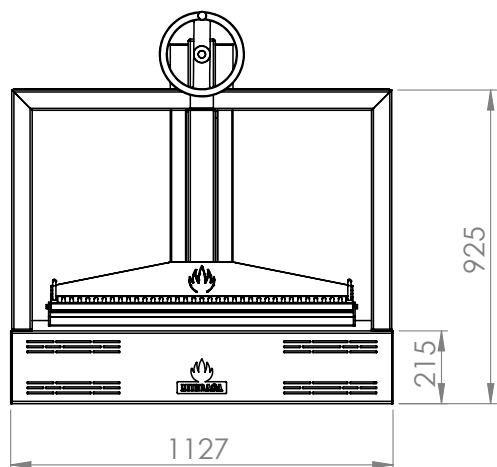
The base is lined with refractory bricks to ensure maximum heat efficiency and resistance to pure fire. The built-in cooling system in the outer case guarantees maximum level of safety.

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.

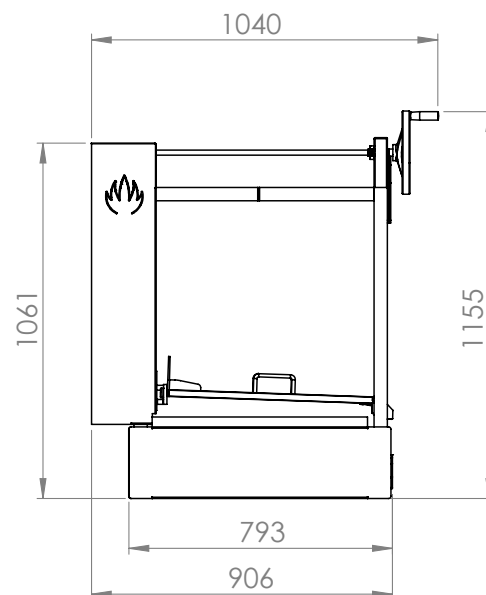
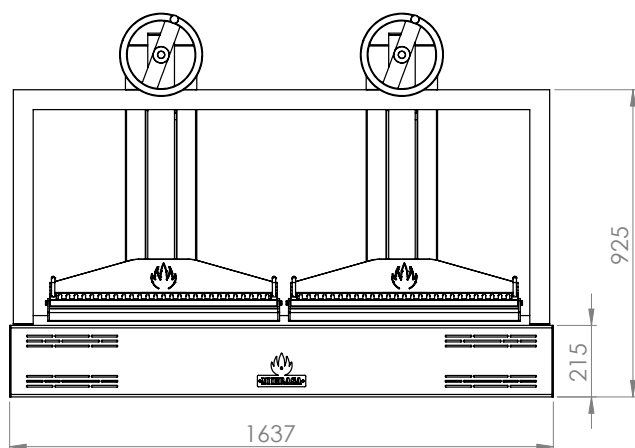
2. Mibrasa® Parrilla dimensions

Dimensions in mm

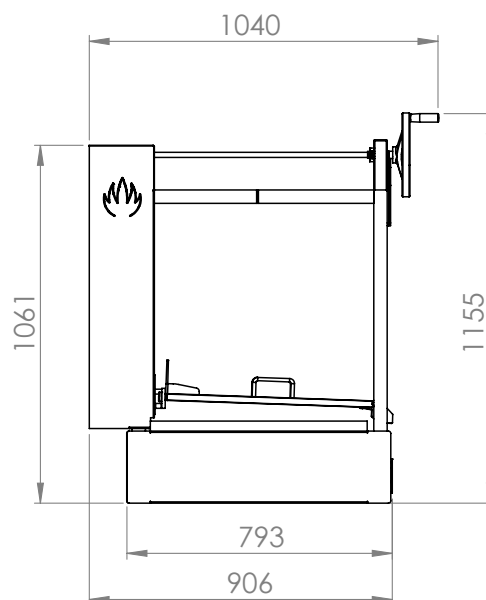
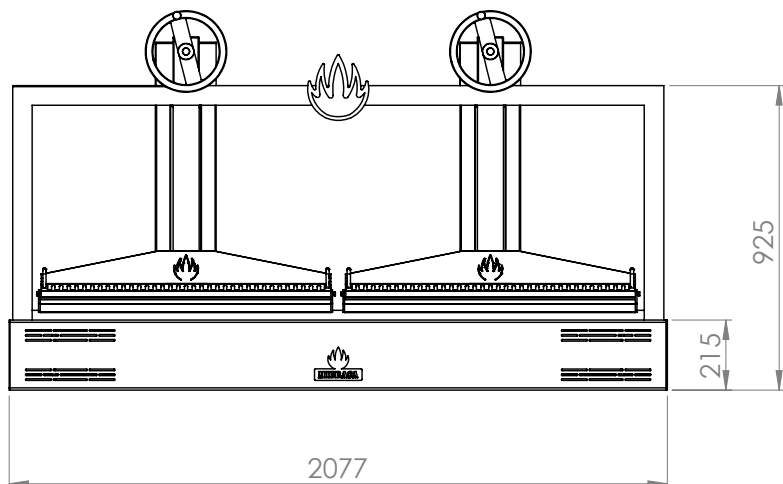
GMB 100



GMB 160



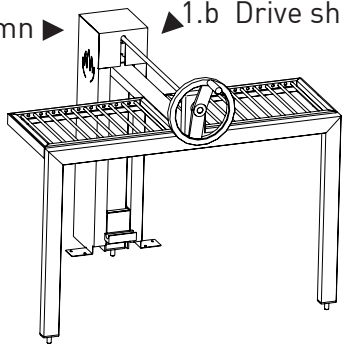
GMB 200



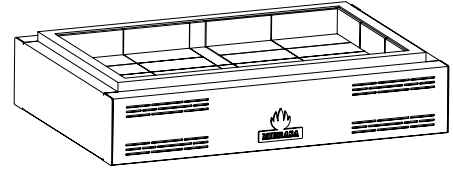
3. Parts of the Mibrasa® Parrilla

1. Structure

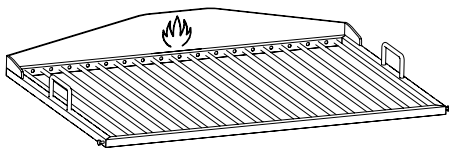
1.a Guide column ▶ 1.b Drive shaft



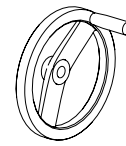
2. Main body



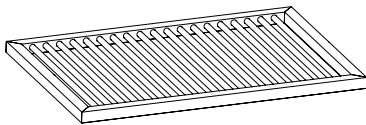
3. Round bar grill



4. Elevating wheel



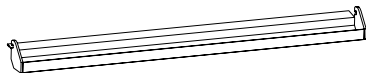
5. Heating rack grills



6. Refractory bricks

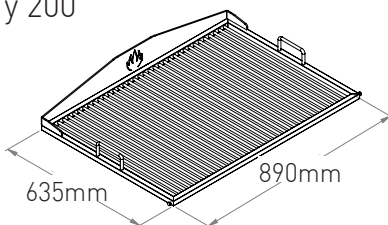


7. Grease collector

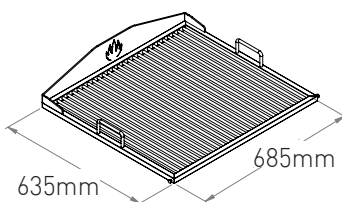


Grill dimensions:

GMB 100 y 200

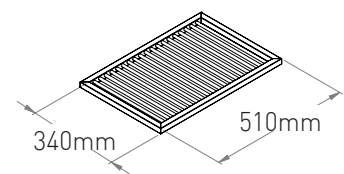


GMB 160

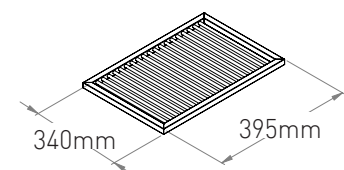


Heating rack grill dimensions:

GMB 100 y 200



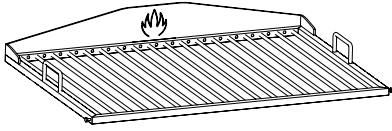
GMB 160



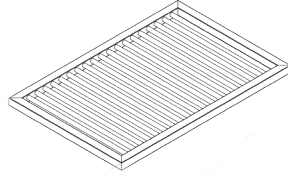
The Mibrasa® Parrilla is subject to technical and design changes.

Included accessories:

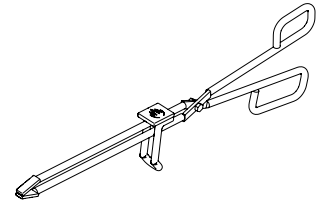
Round bar grill



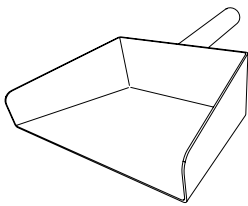
Heating rack grills (x2)



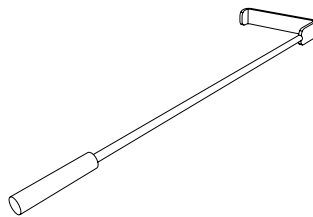
Mibrasa tongs



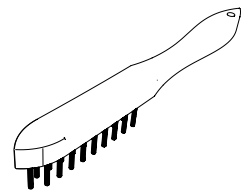
Ash shovel



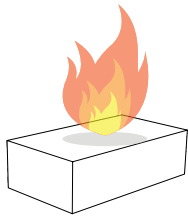
Ember poker



Grill brush



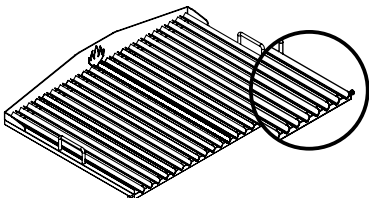
Mibrasa Ecofire firelighters



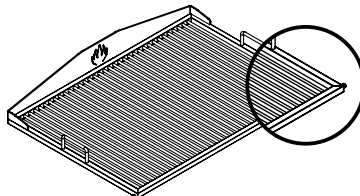
GMB 160 and 200 include 2 round bar grills, 2 Mibrasa tongs and 2 grill brushes.

Optional accessories:

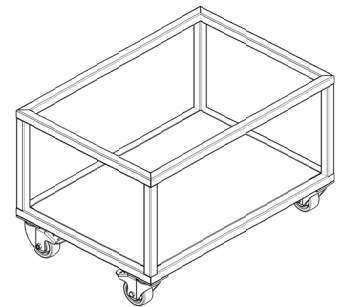
V-channel grill



Extra round bar grill



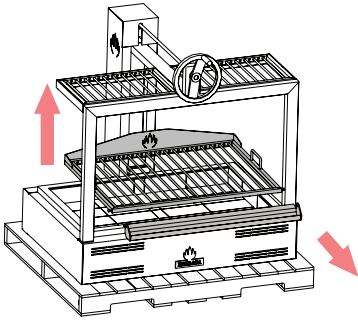
Parrilla stand



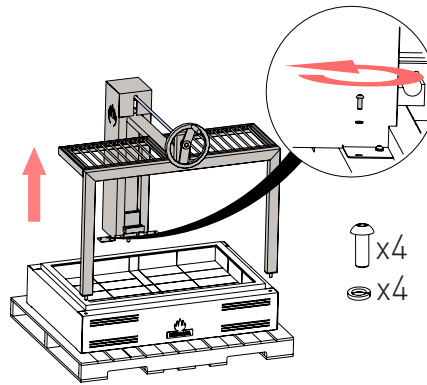
Kitchenware (consult our online catalogue at www.mibrasa.com)

4. Installation instructions

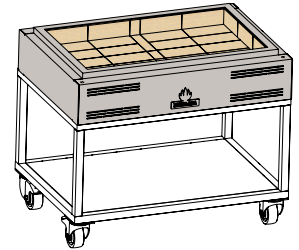
1 Remove the grease collector and the grill



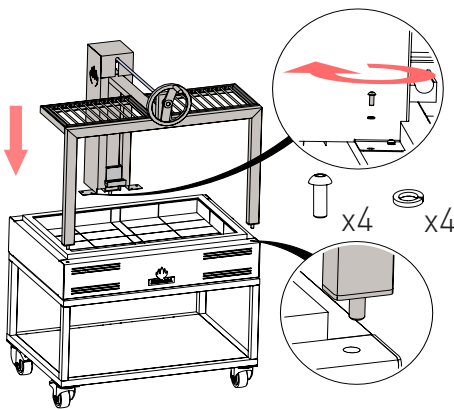
2 Dismantle the structure



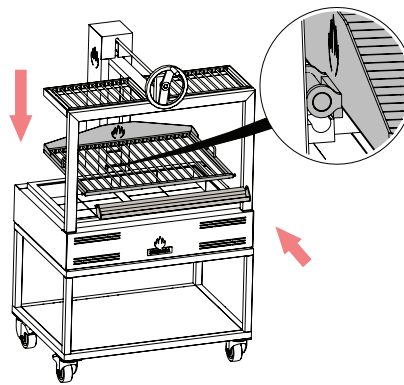
3 Place the main body on top of the table



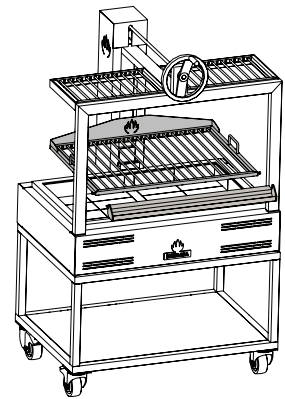
4 Replace the structure



5 Relocate the grill

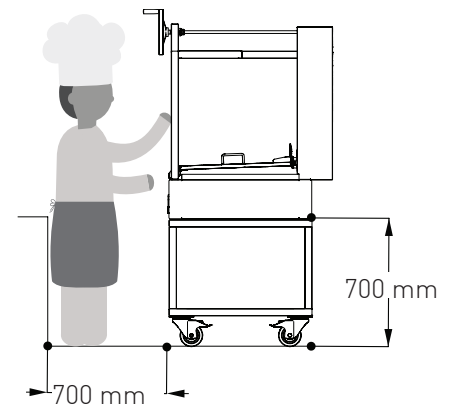


6 Ready to work



4.1 Installation and safety standards

- 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: Unit to back and sidewalls: 100mm.
- Workspace for the chef and recommended height of the worktop:

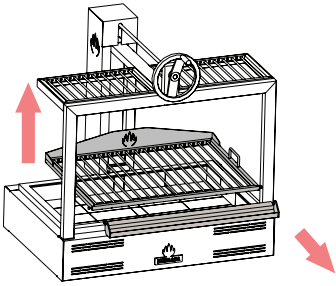


Ventilation recommendations

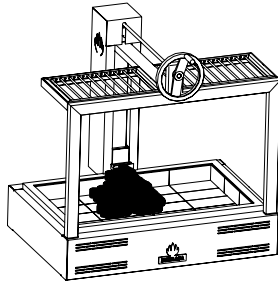
Model	Flow rate (m ³ /h)	Hood dimensions (Width x depth in mm)	Minimum height of hood from floor (mm)
GMB 100	2800	1800 x 1200	2000
GMB 160	3200	2300 x 1200	2000
GMB 200	4000	2700 x 1200	2000

5. Lighting up

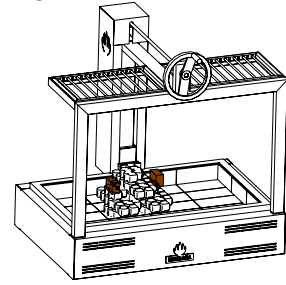
1 Remove the grease collector and the grill



2 Load the charcoal

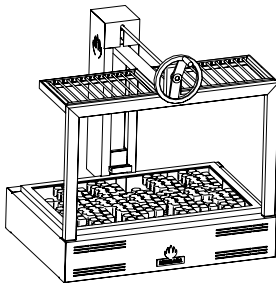


3 Place and light the Ecofire firelighters

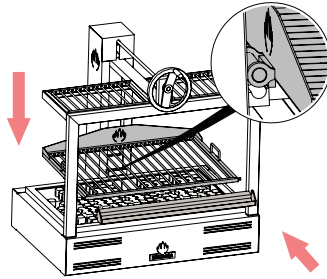


Always light the charcoal inside the refractory base.

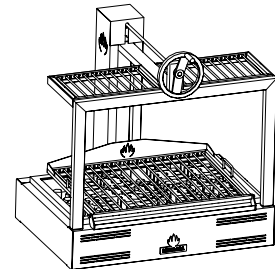
4 Spread the embers



5 Replace the grill and the grease collector



6 Ready to cook



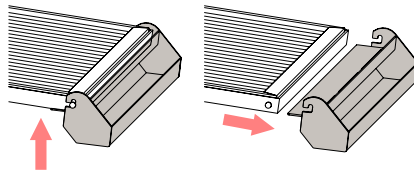
Approximate quantity of charcoal according to Parrilla model:

Model	Initial charcoal load
GMB 100	15 Kg
GMB 160	23 Kg
GMB 200	30 Kg

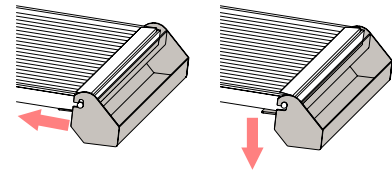
6. Parrilla operation

Grease collector:

Remove

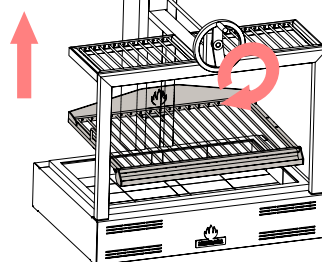


Return

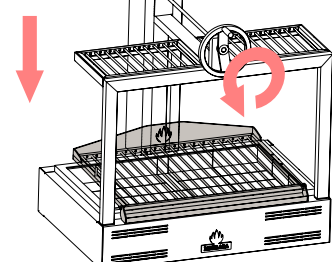


Adjusting grill height:

To raise



To lower



7. Maintenance and safety standards

7.1. Daily cleaning

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

Lifting 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.

7.2. Maintenance

Every six months, remove the protection casing from the gears and clean the gears, pulleys and the lift truck with degreaser. Once this cleaning has been carried out, grease the entire system with special grease for high temperatures (minimum use temperature 300°).

It is recommended, to review the status of the steel cable of the elevation system every two years.

7.3. Special care

Exhaust hood and ductwork: It is very 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 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.

Please read this entire manual before you install the Mibrasa® Parrilla.

Failure to follow instructions may result in property damage, bodily injury, or even death.

7.4. Safety standards

- Only use charcoal in the Mibrasa® Parrilla.
- The first time the 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 it unattended when lit.
- **CAUTION** Do not overload/fire. Consult the charcoal loads in the chart in point 5
- 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 by burial in soil or otherwise locally dispersed, 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 Parrilla when it is in operation or hot.
- Do not use chemical products to clean the exterior of the Parrilla when in use or hot.

DANGERS

- If the Parrilla is not correctly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.
- Keep children and pets away from the oven and flammable products. Accessible parts of the Parrilla may be very hot.
- Do not use alcohol, oil or other liquids similar to ignite or rekindle hot coals. Use only Mibrasa® ecofire firelighters.
- In the case of installing the 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 the restrictions in point 4.1 on minimum distances from combustible materials.

8. General conditions

8.1. Warranty

- All Mibrasa® Parrilla have a 2-year warranty against any manufacturing defect.
- The customer 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®.

8.2. 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.

8.3. 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[®]

Feeding the Senses!

Factory, head office and showroom:

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