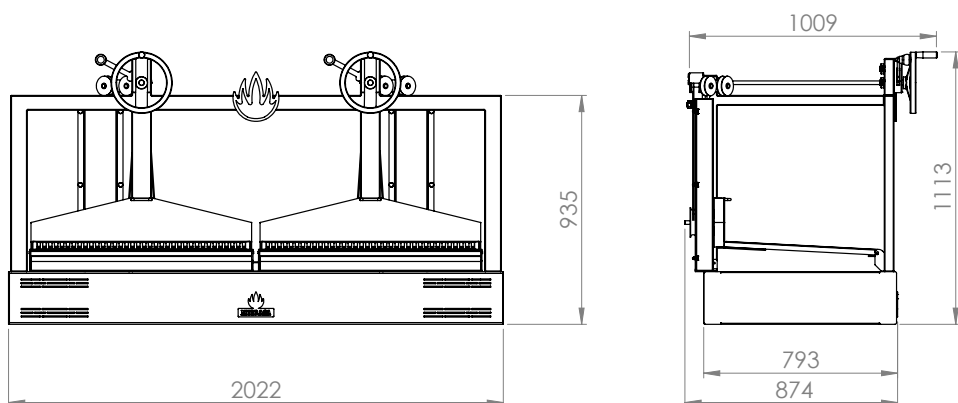
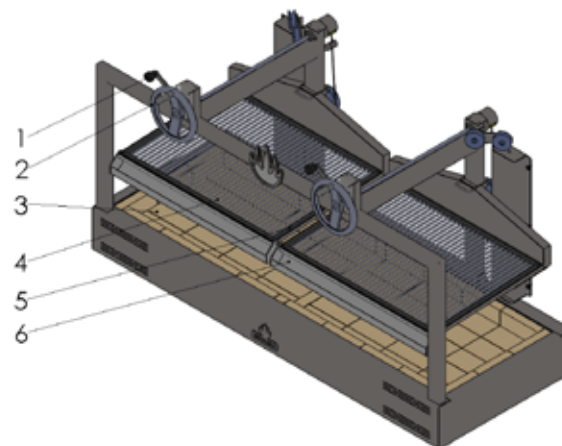


1. Dimensions



2. Parts of the PARRILLA




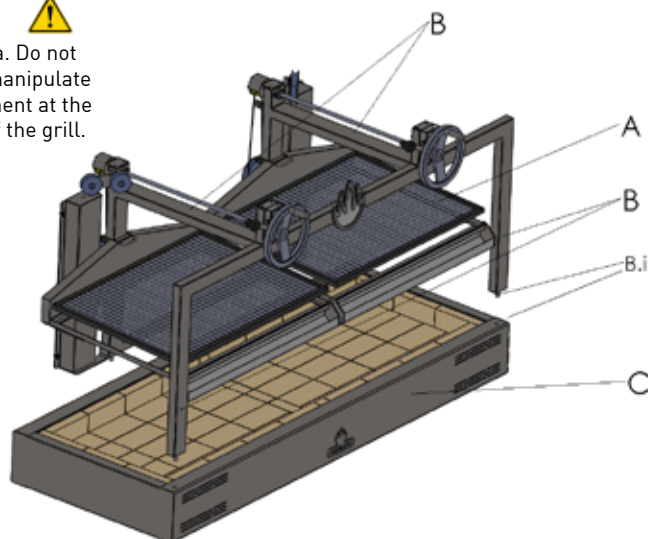
- Reverse elevating system
- Elevating wheel
- Refractory bricks (67)
- Round bar / V-shape grill
- Grill support
- Grease collector

Accessories included

- Round bar / V-shape grill (2)
- Mibrasa tongs (2)
- Ember poker
- Grill brush (2)
- Ash shovel

3. Installation

WARNING 
Fragile area. Do not handle or manipulate any component at the rear area of the grill.



Ventilation recommendation

Flow rate (m ³ /h)	Hood dimensions (WxD mm)	Minimum height from floor (mm)
5500	2700 x 1200	2000

To remove the Parrilla off the pallet and install in place follow these steps:

1. Remove the round bar/V-shaped grill [A] from its support and place aside.
2. Lift the top section (B) off from the base at the points (B) indicated. Do not handle from the rear end near the pulley mechanism. Gently set aside.
3. Lift the base of the Parrilla [C] and position onto the worktop. The recommended height of the worktop and the recommended working space for the chef should be 700 mm.
4. Position pins B.i over the corresponding pin holes on the burning pit. Once aligned, carefully lower the top section into position. It is essential this point is handled with care.
5. Place the grill [A] back onto the support.

4. Get the PARRILLA started for first use

1. Refractory bricks

Remove the wedges between the tiles. There are 62 large bricks and 5 slim bricks. Check that the bricks are correctly positioned with the smooth side facing towards the embers.



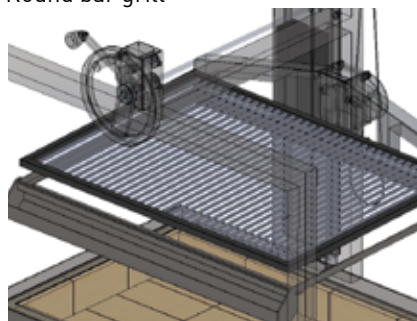
2. Wheel lock

Remove the safety lock from the elevating hand wheel.

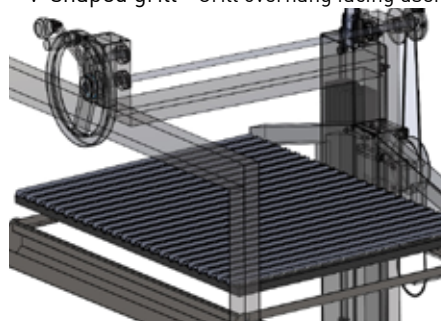
3. Grill position

Assemble the grill on the support.

Round bar grill



V-shaped grill - Grill overhang facing user



5. Lighting up

- 1. WARNING** Always fire up the charcoal on the refractory brick surface.
- Before lighting up, raise the grill to the highest point (see step 6.1 Adjusting grill height).
- Load the charcoal and form a mound. Place 2 Mibrasa Ecofire lighters for easy lighting.
- After 30 minutes or when the embers turn white, the grill is ready for cooking.
- Use the ember poker to evenly spread the embers over the refractory surface.

6. PARRILLA in operation


1. Adjusting grill height

To raise - Turn wheel clockwise

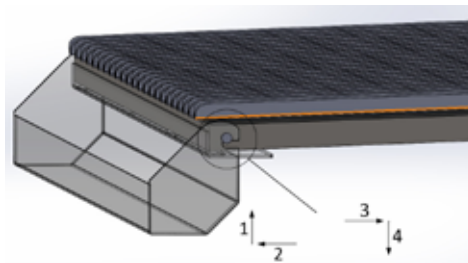


To lower - Turn the wheel anti-clockwise whilst pulling up the reverse lever. Always maintain grip of the wheel handle.



 Keep hands well clear from under the grill when in motion.

2. Grease collector



To remove the grease collector. Lift the collector and pull towards you as shown in steps 1 & 2.

To return the collector to its original position, re-insert following steps 3 & 4.

7. Maintenance & Cleaning

- Wait for the cinders to cool before removing. Scoop out the cinders using the ash shovel and dispose in a separate metal container.
- Do not use water or chemical products to clean any area of the Parrilla.
- Use the provided brush to remove burnt debris from the grill.
- To clean stainless steel areas of the Parrilla, use standard degrease product.
- It is not necessary to add oil/grease to any component on the Parrilla.
- When handling the hot grill, always wear heatproof gloves.

8. WARNINGS

- Several surface areas of the Parrilla can reach very high temperatures.
- Allow all areas of the Parrilla to cool down before handling or moving.
- Do not use alcohol, oil or other liquids to ignite or rekindle the hot coals. Only use Mibrasa Ecofire lighters.
- Keep hands well clear from under the grill when in motion.
- Do not allow children near the Parrilla.
- Keep hands clear of moving parts at the rear area of the Parrilla.