



## CHARCOAL PARRILLA 620S



EXAMPLE PHOTO:  
1200mm / 47 1/4  
LENGTH UNIT

### FEATURES | BENEFITS

#### CUSTOMIZED CONSTRUCTION

- This equipment can be customized according to the customer needs from 800mm to 2500mm.

#### LIFT GRILL SYSTEM

- Grilling area is equipped with removable rods to lift it up/down when necessary.

#### HYGIENE

- Equipment coated in brushed stainless steel AISI 304 or AISI 430 (please specify when ordering).

#### HIGH QUALITY

- Equipment designed and built with high quality to provide the best results to the final user.

#### SIMPLE TO USE

- Equipment easy and simple to use.

#### MACHINE STRUCTURE

- Internal tube structure carbon steel;
- 5" casters which helps the displacement for maintenance and cleaning;
- Carbon steel tank SAE 1020 cover with refractory bricks;
- High grade heat insulation under refractory bricks in fire pit saves 20-30% charcoal usage;
- Easy way to remove and maintain the refractory bricks with "T" bar system;
- Two years parts and labor warranty from date of purchase;

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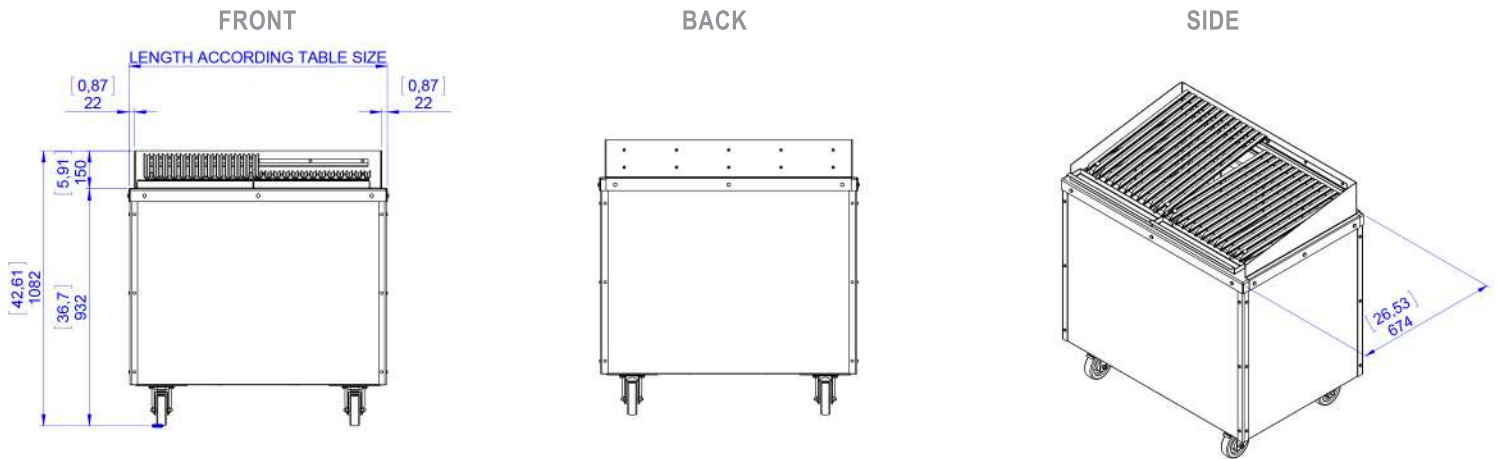
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\*Back clearance 100mm / 4 inches

### TABLE SIZES

PARRILLA** OVERALL LENGTH	COOKING AREA LENGHT	/	DEPTH
800 / 31 3/8	680 / 26,77"	/	564 / 22,20"
1000 / 39 3/8	880 / 34,64"	/	564 / 22,20"
1200 / 47 1/4	1080 / 42,51"	/	564 / 22,20"
1500 / 59 1/16	1380 / 54,33"	/	564 / 22,20"
1800 / 70 7/8	1680 / 66,13"	/	564 / 22,20"
2000 / 78 3/4	1880 / 74,01"	/	564 / 22,20"
2200 / 86 5/8	2080 / 81,88"	/	564 / 22,20"
2500 / 98 7/16	2380 / 93,70"	/	564 / 22,20"

\*Dimensions in milimetres / inches;

\*\*For special size consult our staff;

\*\*\*The gas model length goes up to 2000 / 86 5/8 and the charcoal model goes up to 2500 / 98 7/16.

### UTILITY INFORMATION

#### MISCELLANEOUS

- Check local codes for fire and sanitary regulations, manufacturer is not responsible for installation.

#### OPTIONAL ITEMS

- Front counter to help chef's operation (foldable or not) and it can come with opening for GN tray;
- Ash collector drawer;
- Charcoal storage compartment;
- Rest vegetable grill;
- Round stainless steel grid;
- Flat stainless steel grid for fish;
- Black carbon steel finishing plate version instead of stainless steel.

#### HOOD

Ventilation calculations need to be confirmed by a local specialist mechanical ventilation consultant or contractor to make sure the system meets local codes.

For USA only:

MAX COOKING SURFACE TEMP °F	MINIMUM EXHAUST AIRFLOW (CFM/FT)*
400	275
600	300
700	300+

\*Exhaust airflow is capable of being as low as listed above.

MAX COOKING SURFACE TEMP °F	LENGHT (FT)**	WIDTH (IN)***
400	3 min / 16 max	39 min / 72 max
600	3 min / 16 max	39 min / 72 max
700	3 min / 16 max	39 min / 72 max

\*\* Hoods lenghts are avaiable in 1 inch increments. Max lenght is the lenght of a single section. Total hood lenghts can be greater than 16 feet, but will be manufactured in multiple sections.

\*\*\*Hood widths are available in 3 inch increments.