



Churrasqueiras e Parrillas



CHARCOAL PARRILLA 641



EXAMPLE PHOTO:
1000mm / 39 3/8
LIFT GRILL
400mm / 15 3/4
FIRE LIGHTER

FEATURES | BENEFITS

CUSTOMIZED CONSTRUCTION

- Equipment's length customized according to the customer needs.

FIRE LIGHTER

- This is a particular area with door to feed the unit with charcoal so when it is hot you just spread it along the fire pit.

LIFT GRILL SYSTEM

- Grilling area It can be equipped with manual up/down lifting grill system.

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.

SCHEER CHURRASQUEIRAS
RUA ROQUE CALLEGE, 133 |
CEP 95041-440 | BAIRRO UNIVERSITÁRIO
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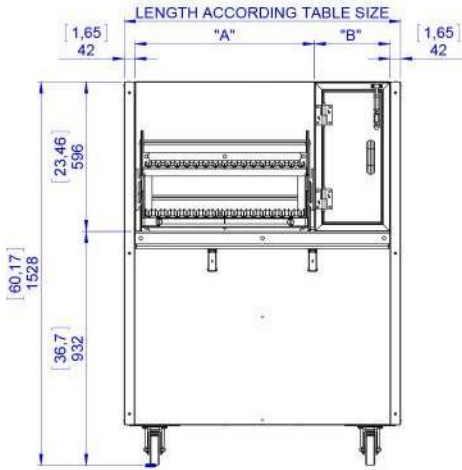
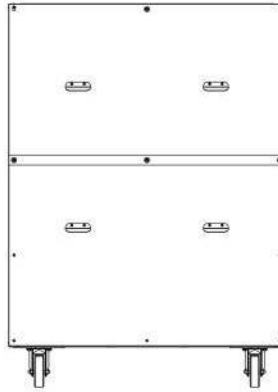
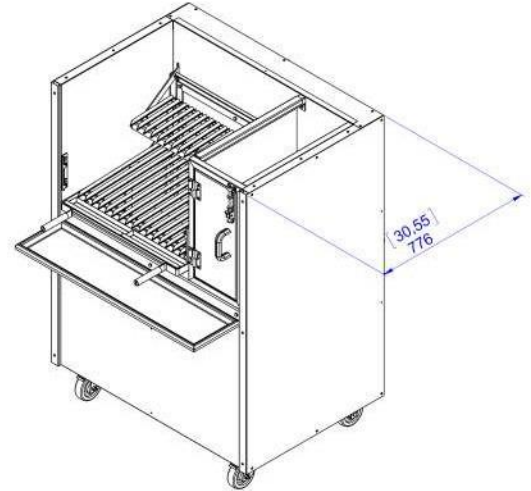
BRAZIL:
+55 54 3224.3066
SCHEER.COM.BR

UNITED STATES:
+1 954 4152161
SCHEERUSA.COM

JAPAN:
+81 3 3280 1035
KYODAIMARKET.
COM

AUSTRALIA:
+61 2 9986 2004
PROLINEEQUIPMENT.
COM.AU



FRONT

BACK*

SIDE


*Back clearance 100mm / 4 inches

TABLE SIZES

"A" - PARRILLA** OVERALL LENGTH	"B" - FIRE LIGHTER OVERALL LENGTH	COOKING AREA LENGHT /	DEPTH
800 / 31 3/8	400 / 15 3/4	685 / 26,96"	/ 551 / 21,69"
1000 / 39 3/8	500 / 19 11/16	885 / 34,84"	/ 551 / 21,69"
1200 / 47 1/4	600 / 23 5/8	1085 / 42,71"	/ 551 / 21,69"
1500 / 59 1/16		1385 / 54,52"	/ 551 / 21,69"
1800 / 70 7/8		1685 / 66,33"	/ 551 / 21,69"
2000 / 78 3/4		1885 / 74,21"	/ 551 / 21,69"
2200 / 86 5/8		2085 / 82,08"	/ 551 / 21,69"
2500 / 98 7/16		2385 / 93,89"	/ 551 / 21,69"

*Dimensions in milimetres / inches;

**For special size consult our staff;

***Grill section maximum length 1000mm / 39 3/8; when over this size unit will have two section or more.

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	275
700	300+

*Exhaust airflow is capable of being as low as listed above. Since charcoal will be giving off grease laden smoke, it is important to capture all the smoke by providing a larger amount of CFM for the capture of the smoke produced by these solid fuel appliances.

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	5 min / 16 max	39 min / 72 max

- Note:
- There needs to be a 6" overhang on either side of the appliance being used for correct sizing of the hood system. Ex: char broiler is 36". Hood length needs to be 42".
 - Charcoal (solid fuel) appliances need to be hooded separate from any other appliances. Cannot mix gas and solid fuel appliances under same hood.

Exception, if the hood is up against a sidewall, disregard 6" overhang where hood is on sidewall.

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;
- Round stainless steel grid;
- Fire wood basket;
- Flat stainless steel grid for fish;
- Black carbon steel finishing plate version instead of stainless steel.