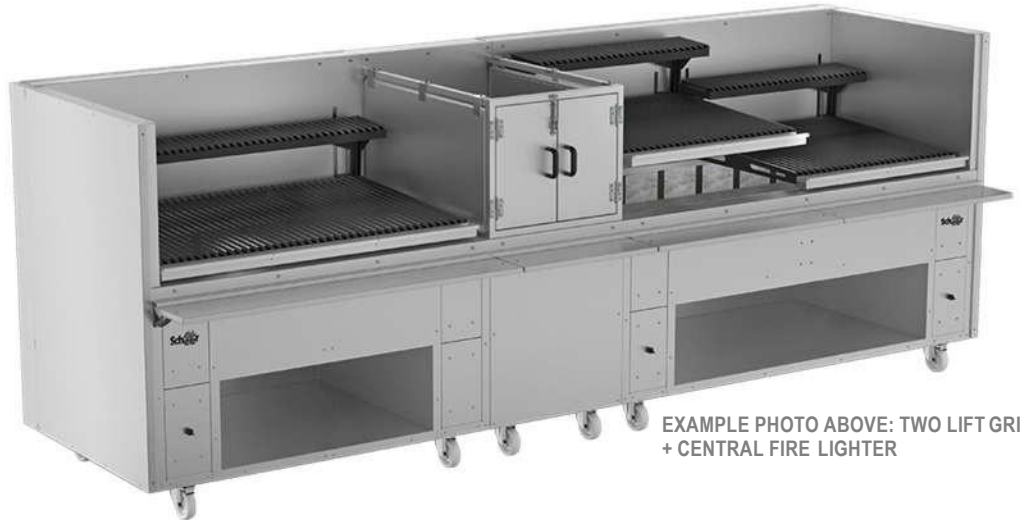




Churrasqueiras e Parrillas



CHARCOAL PARRILLA 680



EXAMPLE PHOTO ABOVE: TWO LIFT GRILLS
+ CENTRAL FIRE LIGHTER

FEATURES | BENEFITS

CUSTOMIZED CONSTRUCTION

• This equipment can be customized according to the customer needs being chosen fire lighter module and lift grill module configurated next to each other it will be given the total length of the unit according to the table below.

FIRE LIGHTER

• This is a particular area with door to feed the unit with charcoal, wood or a mixture can be used in fire pit so when charcoal is hot you just spread it along the fire pit. When using wood a fire wood basket is required.

LIFT GRILL SYSTEM

• Grilling area can be equipped with motorized or 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
CAXIAS DO SUL | RS | BRAZIL

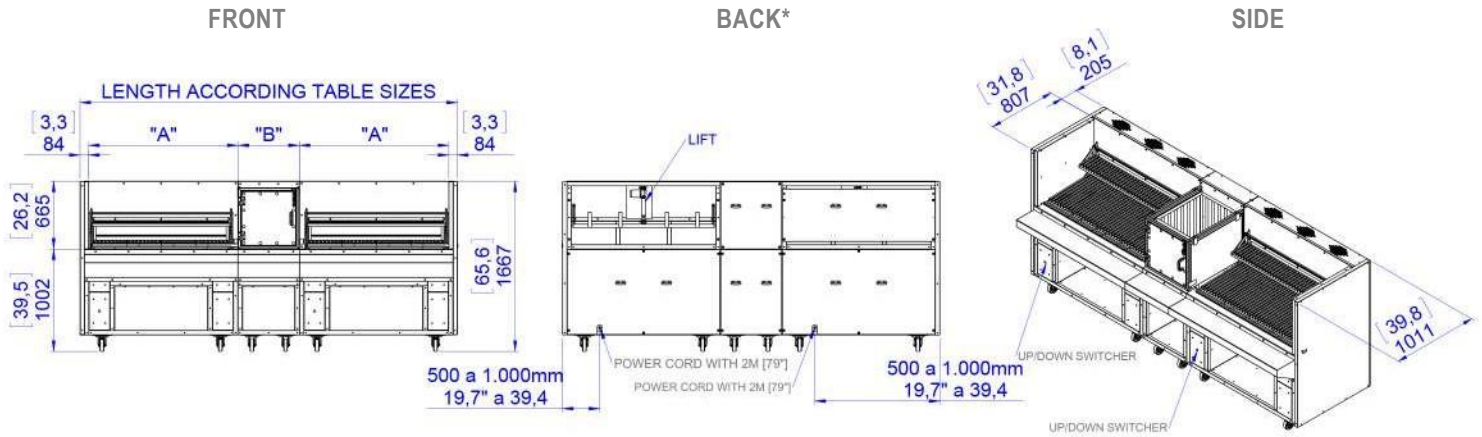
BRAZIL:
+55 54 3224.3066
SCHEER.COM.BR

UNITED STATES:
+1 954 4152161
SCHEERUSA.COM

JAPAN:
+81 3 3280 1035
KYODAIMARKET.
COM

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





*Back clearance 100mm / 4 inches;

**Fire pit cooking area depth 800mm / 31 3/8 inches x Length from table

TABEL SIZES

"A" - PARRILLA** OVERALL LENGTH****	"B" - FIRE LIGHTER OVERALL LENGTH	COOKING AREA / LENGHT	DEPTH
800 / 31 3/8	400 / 15 3/4	560 / 22,04"	631 / 24,84"
1000 / 39 3/8	500 / 19 11/16	760 / 29,92"	631 / 24,84"
1200 / 47 1/4	600 / 23 5/8	960 / 37,79"	631 / 24,84"
1500 / 59 1/16	700 / 27 9/16	1260 / 49,60"	631 / 24,84"
1800 / 70 7/8		1560 / 61,41"	631 / 24,84"
2000 / 78 3/4		1760 / 69,29"	631 / 24,84"
2200 / 86 5/8		1960 / 77,16"	631 / 24,84"
2500 / 98 7/16		2260 / 88,97"	631 / 24,84"

**Dimensions in milimetres / inches;

***For special size consult our staff;

****When motorised lift grill maximum length 1500mm / 59 1/16 per module;

*****When manual lift grill maximum length 1000mm / 39 3/8 per module.

UTILITY INFORMATION

ELECTRICITY

- This machine requires motor 110V or 240 V, 5.85 Amp, 50HZ or 60HZ single phase power; please specify when ordering;
- Electricity plug finished with 79' (2,00m) cord. Depending of the unit size this cord can vary;

MISCELLANEOUS

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

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:

1. 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".

2. 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.

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