



Project: _____ Item# _____

Parrilla GMB 200-3GR



FEATURES

Precision and strength is key to the PARRILLA by MIBRASA®. Effortlessly regulate the height of your grill surface thanks to the carefully engineered sprocket and chain system, keeping maintenance down to a minimum.

The system lets us sear, cook and rest our ingredients, to get the optimal result every time.

ERGONOMICALLY DESIGNED WITH MAXIMUM QUALITY AND SECURITY

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. And the built-in cooling system in outer case guarantees a maximum level of security.

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.

TECHNICAL INFORMATION

Fire up time ¹	30 min-average	
Cooking temperature	482 °F	250 °C
Total cooking surface area	2x (35" x 25") = 11.5 ft ²	2x (890 x 635mm) = 1.08 m ²
Grill height range	13.78"	350 mm
Initial charcoal load ¹	44 lb	20 kg
Charcoal load duration ²	7 h	
Equivalent power*	8 hp	6 kW
Exhaust rate	374 gal/s	5100 m ³ /h
Installation height*	27.56"	700 mm
Net weight ³	1135 lb	515 kg
Crated weight* ³	1510 lb	685 kg
Crated size (WxDxH)	44" x 87" x 54"	1120 x 2200 x 1380 mm

*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

INCLUDED ACCESSORIES

- 1 rod grill [CPV160]
- 2 Rod grills [CPV160F]
- Ember poker [PK]
- Ash shovel [PALA]
- 2 Mibrasa tongs [TG]
- 2 Grill brushes [CEP]

OPTIONAL ACCESSORIES

- V-shape grill [CPV160]
- V-shape grill [CPV160F]
- Extra rod grill [CPV160]
- Extra rod grill [CPV160F]
- Burning pit lid [TAPA50]
- Vertical cooking rack [CPH-200-3GR]
- Swivel hook [GGCV]
- Thermal protector [EPGMB200-3GR]
- Espeto skewer kit [KITESPGMB200]
- GN support kit [SGN200]

Specifications and design are subject to change without notice.

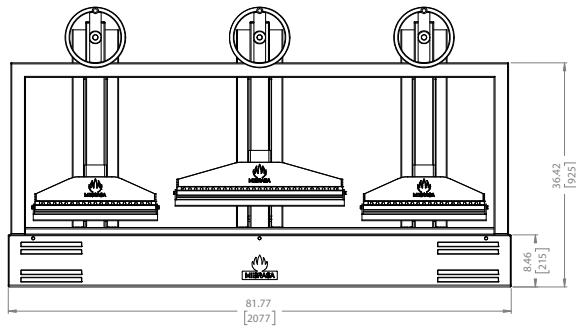
QUALITY GUARANTEE



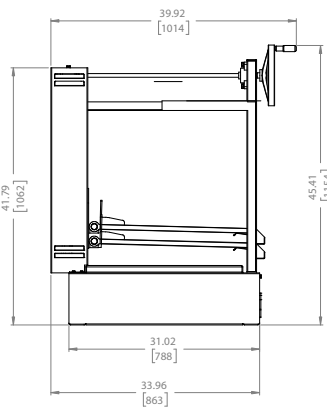


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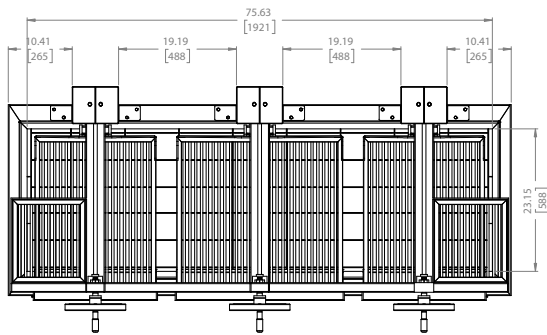
FRONT VIEW



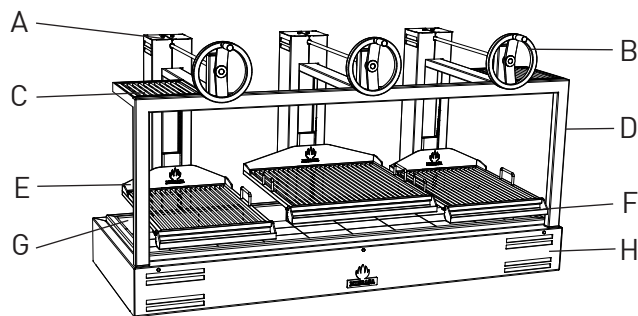
SIDE VIEW



TOP VIEW



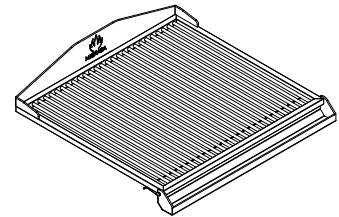
Dimensions in inches and [mm]



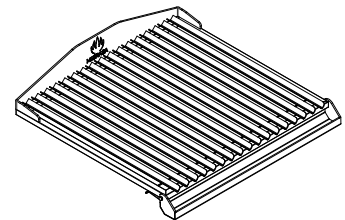
A	Reverse elevating system
B	Elevating wheel
C	Heating rack
D	Structure
E	Grill
F	Grease collector
G	Refractory bricks
H	Main body

GRILL TYPES

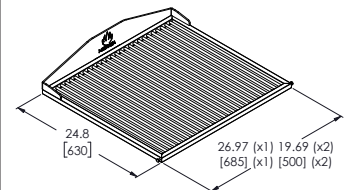
Rod bar grill



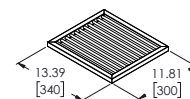
V-shape grill



GRILL DIMENSIONS



HEATING RACK DIMENSIONS



Revit drawings available on request at usa@mibrasa.com

Safety standards and installation guidelines

- Combustible floor protection dimensions: a. 30 in [762 mm] to each side of the Parrilla
b. 36 in [914 mm] in front of the Parrilla
- Clearances to combustible construction/other appliances: a. Unit to backwall = 7 in [180 mm]
b. Unit to sidewalls = 28 in [720 mm]
- The workspace for the chef should be 27.56 in [700 mm] from the front of the Parrilla.
- A lifting device should be used whenever possible to lift the Parrilla and place on the countertop/stand.

For further information, please consult the instruction manual.

Specifications and design are subject to change without notice.



Parrilla GMB 200-3GR

OPTIONAL COMPLETE STAND



TECHNICAL INFORMATION

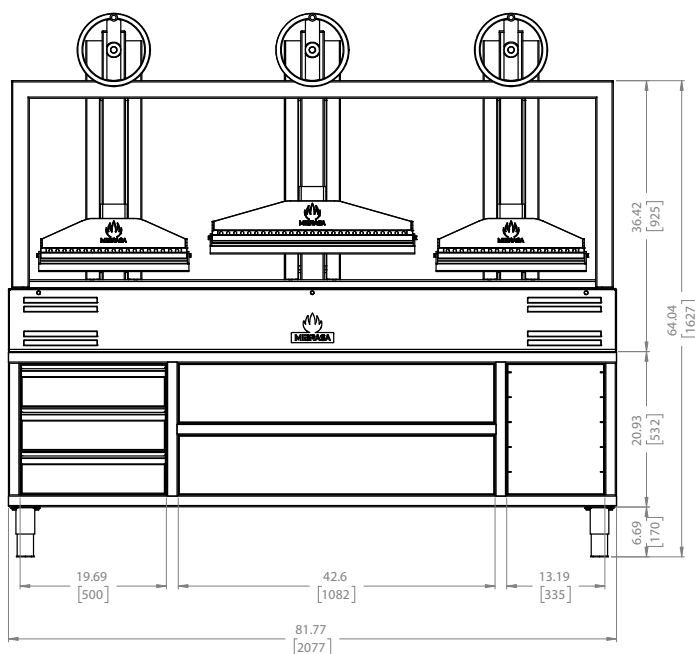
Ref.	GMB200-3GR + MCGMB200	
Net weight ³	1411 lb	640kg
Crated weight* ³	1786 lb	810 kg
Crated size (WxDxH)	44" x 87" x 85"	1120 x 2200 x 2150 mm

Ref.	MCGMB200	
Net weight ³	275.5 lb	125 kg
Crated weight* ³	320 lb	145 kg
Crated size (WxDxH)	44" x 87" x 28"	1120 x 2200 x 700 mm
No. drawers	3	
No. GN rack slots	5	

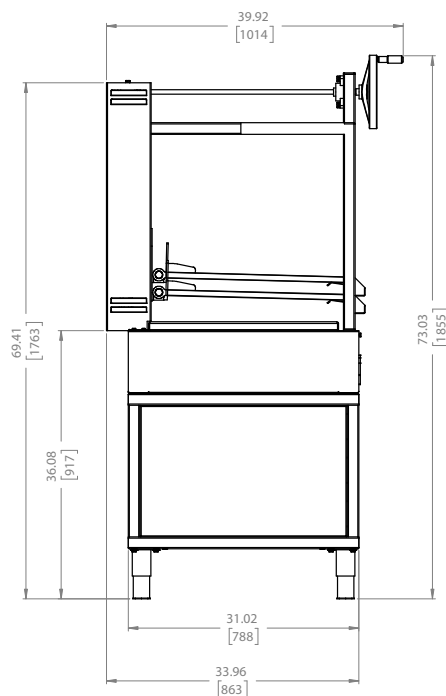
OPTIONAL ACCESSORIES

- S/S Casters [WINOXG]

FRONT VIEW



SIDE VIEW



Dimensions in inches and [mm]