



Churrasqueiras



## CHARCOAL Grill 320S



EXAMPLE PHOTO: 2,50m WIDE CHARCOAL  
GRILL 320S 32 SKEWERS WITH 3 GALLERIES  
AND SIDE FIRE BOX

Wildwood Ovens & BBQ's  
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## FEATURES | BENEFITS

### CUSTOMIZED CONSTRUCTION

- Equipment's length customized according to the customer needs from 13 skewers (39 3/8" - 1,00m) up to 50 skewers (78 3/4" - 2m) with 02 or 03 galleries as table below.

### FIRE BOX

- This is area is for burning charcoal or wood to create coal's for cooking. You can burn wood or charcoal mixture to be used in fire pit.

### HYGIENE

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

### STAINLESS STEEL SKEWERS

- Skewers made with 304 stainless steel blade, and aluminum handle.

### MAINTENANCE FREE BUSHINGS

- Special Wildwood bushings that do not require lubrication.

### HIGH QUALITY

- Equipment designed and built to the highest standards provide excellent grilling.

### SIMPLE TO USE

- Equipment provides ease of use and consistent results.

### DRIVE MECHANISM

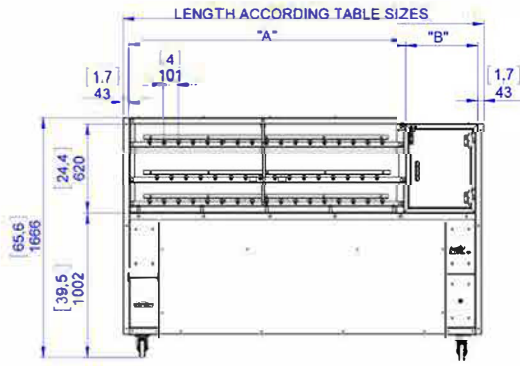
- Individual gear drives each skewer, skewers next to each other rotate in opposite directions to avoid clipping of meats.

### MACHINE STRUCTURE

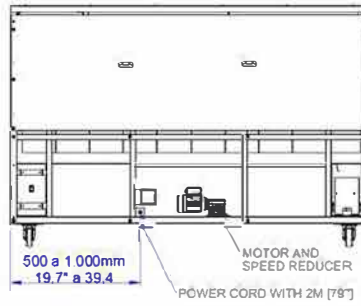
- Internal tube structure carbon steel;
- 5" casters allow for easy moving for maintenance and cleaning;
- Carbon steel tank SAE 1020 cover with refractory bricks;
- High performance insulated refractory bricks in fire pit saves 20-30% charcoal usage;
- Easy to maintain refractory bricks with "T" bar system;
- Two years parts and labor warranty from date of purchase;
- Solid carbon steel bar of 1 1/4" with guide for the gears;
- Cast Iron gears 4"-101mm diameter (space between the skewers).



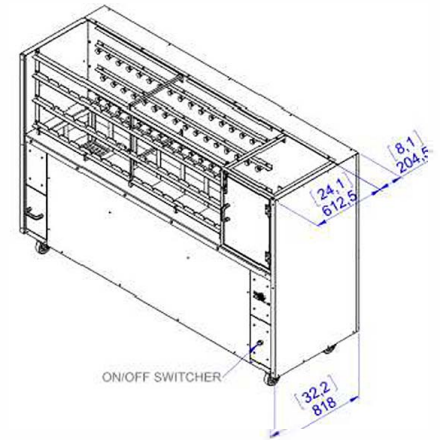
FRONT



BACK\*



SIDE



\*Back clearance 100mm / 4 inches;  
 \*\*Fire pit cooking area depth 460mm / 18 inches x Length from table below.

## TABEL SIZES

### "A" - ROTISSERIE\*\*

Overall Length	Galleries	Skewers
1000 / 39 3/8	2	13
	3	20
	3	26
1200 / 47 1/4	2	17
	3	26
1500 / 59 1/16	2	23
	3	35
1800 / 70 7/8	2	29
	3	44
2000 / 78 3/4	2	33
	3	50

### "B" - FIRE LIGHTER Overall Length

400 / 15 3/4
500 / 19 11/16
600 / 23 5/8
700 / 27 9/16

\*\*Dimensions in milimetres / inches.

## UTILITY INFORMATION

### ELECTRICITY

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

### 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.

Max Cooking Surface Temp °F	Minimum Exhaust Airflow (cfm/ft)*
400	135
600	150
700	270

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

Max Cooking Surface Temp °F	Length (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

\*\* Hood lengths are available in 1 inch increments. Max length is the length of a single section. Total hood lengths can be greater than 16 feet, but will be manufactured in multiple sections.

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

### 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;
- Front bar 4.75mm (stronger);
- Side Lifter Grill - It is an automatic up/down grill located on the side panel of the unit. This part increases in 60mm / 2 23/64 the overall length of this equipment. Two Grill Options:



500 / 19 11/16  
1000 / 39 3/8