

PARRILLA MODEL 695

Length machine: 50,53 inches including Grill Wheel winder

Fire Box length: 15,75 inches

Grill section: 31,65 inches

Height : 63.16 inches plus wheel winder height on top

Width: 31.5 inches

Fuel Source (Charcoal/Wood): Depends on user and the burning quantity

Grill options: Standard with V shaped Grills made of carbon steel. Options in Stainless Steel V-shape, Stainless Steel U Shape, Stainless Steel round bars, carbon steel round bars and Flat Shape or partial style grills.

Grills operation: Manual lifting using the side wheel.



MACHINE STRUCTURE

- Internal tube structure carbon steel SAE 1020 16 Gauge thickness.
- 5 inch Casters for easy movement for maintenance and cleaning;
- Exterior clad in brushed stainless steel AISI 304.
- Carbon steel tank SAE 1020 cover with firebricks.
- Heat isolation using thermal material to keep the heat into the machine and save charcoal
- Easy way to remove and maintenance the fire bricks with "T" bar system.
- Drip tray to collect grease
- Side Wheel to adjust Grills height
- Optional front counter to help chefs operation with cut outs for 9 pan use.
- Machine standard equipped with "V" shaped grills made of carbon steel.
- Fire lighter to start fire on charcoal or wood, using a charcoal spreader to spread coals
- Easy access to the Fire pit by removing grills or spreading coals from the fire box.
- Open compartment to storage charcoal/wood or utensils underneath the unit

MISCELLANEOUS

- Installation under a proper class 2 hood;
- Check local codes for fire, installation and sanitary regulations.
- Two years parts and labor warranty from date of purchase
- Check cleaning/maintenance with Manufacturer/Distributor to keep the machine working smoothly



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

400
600
700

MINIMUM EXHAUST AIRFLOW (CFM/FT)*

275
275
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

400
600
700

LENGHT (FT)**

3 min / 16 max
3 min / 16 max
5 min / 16 max

WIDTH (IN)***

39 min / 72 max
39 min / 72 max
39 min / 72 max

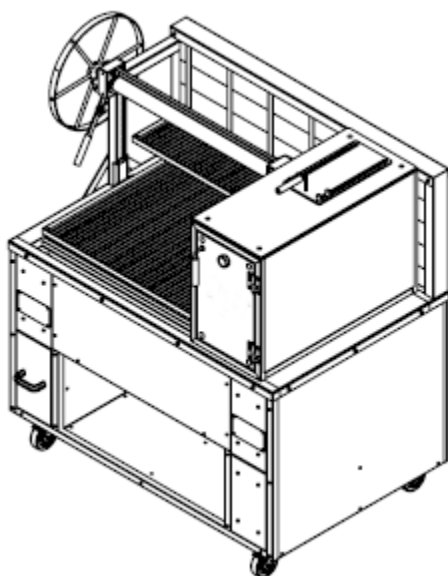
Note:

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.

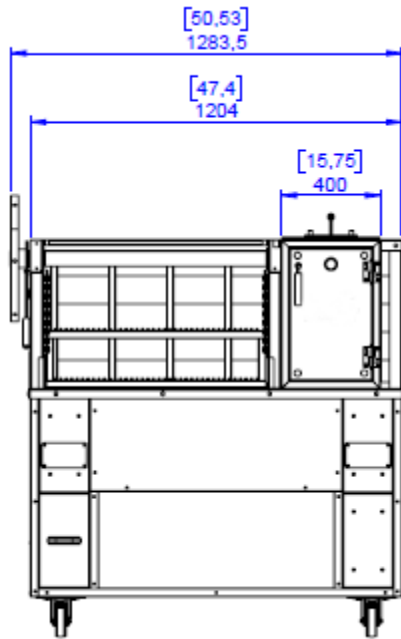
Exception, if the hood is up against a sidewall, disregard 6'' overhang where hood is on sidewall.

PERSPECTIVE VIEW

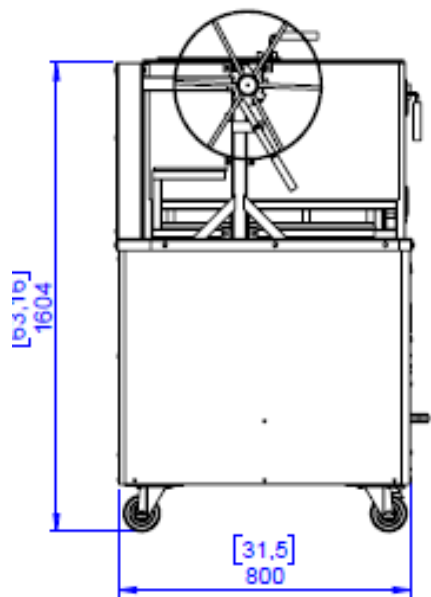




FRONT AND TOP VIEW



SIDE VIEW



FURTHER INFORMATION please contact Wildwood 323 255 6578