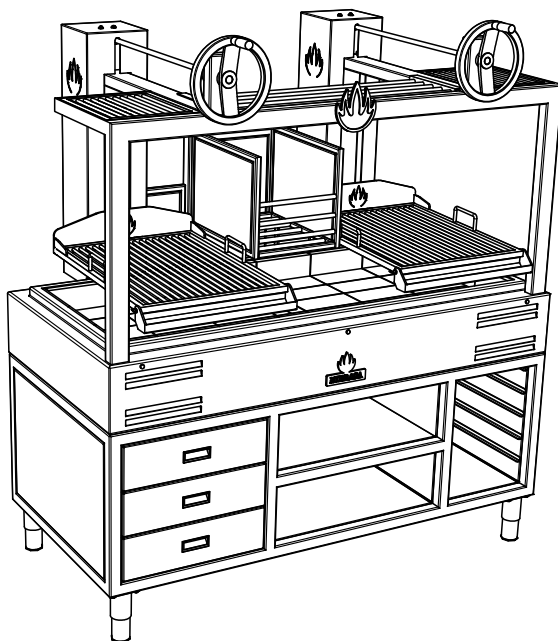




MIBRASA[®]

PARRILLA FIRE

USER MANUAL



READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE.
SAVE THESE INSTRUCTIONS.

A MAJOR CAUSE OF PARRILLA-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PARRILLA BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

The Craftsmen of Fire!

www.mibrasa.com

PLEASE READ THIS ENTIRE MANUAL YOU INSTALL THE OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH. SAVE THESE INSTRUCTIONS



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1. Introduction

Precision and strength defines the new Mibrasa® Parrilla Fire. Thanks to the carefully engineered design with elevation system and positional brake, the Mibrasa® Parrilla Fire effortlessly regulates the height of the grill from the heat of embers with maximum safety and minimum maintenance.

The Mibrasa® Parrilla Fire lets us sear, cook and rest our ingredients, achieving the optimal result every time.

The Mibrasa® Parrilla Fire is manufactured with steels of the latest technology following the most rigorous quality controls. Like all Mibrasa® units, they comply to the strict standards & regulations set by internationally recognized certifications of quality.

Parrilla Fire by Mibrasa®

Ergonomic design, maximum quality and security.

Our Parrilla Fire has an elevating system designed and patented by Mibrasa® that enables height adjustments between the grill and hot coals to provide the chef with total control allowing them to cook with more efficiency.

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. The built-in cooling system in the outer case guarantees maximum safety.

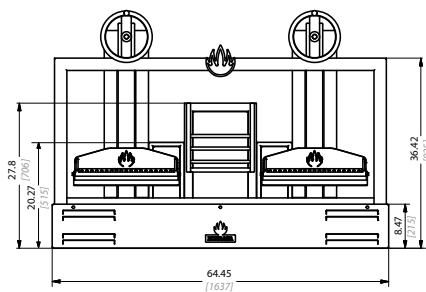
Built using quality steels providing strength and durability; ergonomically designed for practicality and ease of use, each feature plays a crucial part in delivering the ultimate grilling machine for every chef.

Parrilla grilling lends itself to an array of foods from meat, fish, seafood and vegetables, imparting light smoky aromas and flavours we seek in grill cooking. Any other use instead of cooking food is not allowed

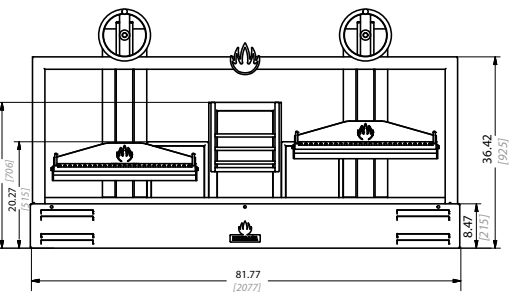
2. Mibrasa® Parrilla Fire dimensions

Dimensions in inches

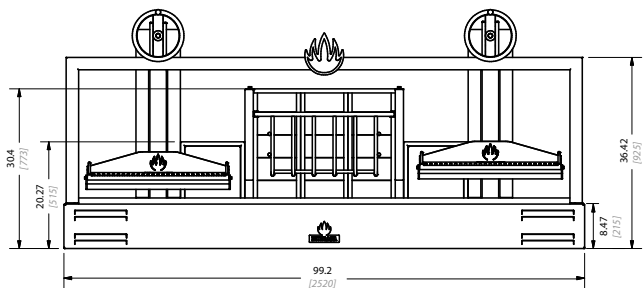
FRONT VIEW
GMB 160 FIRE



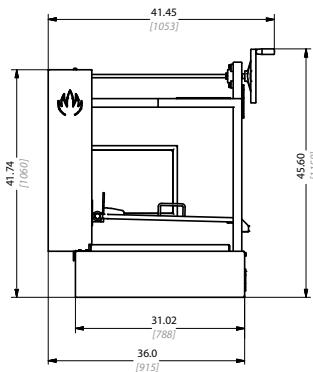
FRON VIEW
GMB 200 FIRE



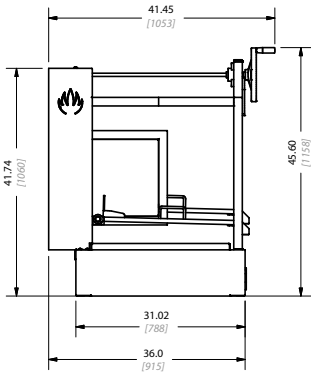
FRONT VIEW
GMB 252 FIRE



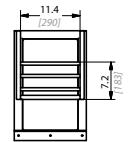
SIDE VIEW
GMB 160 FIRE & GMB 200 FIRE



SIDE VIEW
GMB 252 FIRE

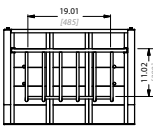


FIR BASKET GMB
160 FIRE & 200 FIRE



Depth 16.5

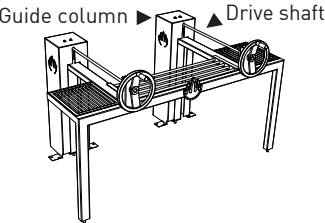
GMB 252 FIRE



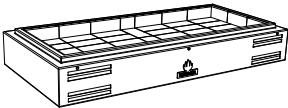
Depth 12.4

3. Parts of the Mibrasa® Parrilla Fire

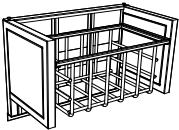
1. Structure



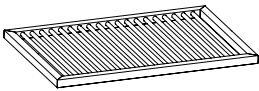
2. Main body



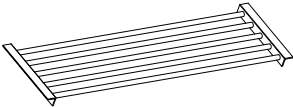
3. Fire basket



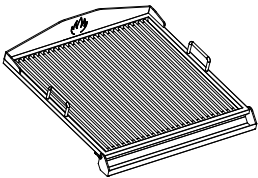
4. Heating rack grids



5. Cooking support rack



6. Rod grill



7. Elevating wheel



8. Grease collector

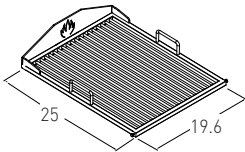


9. Refractory bricks



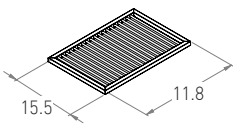
Cooking Grill

GMB 160 FIRE



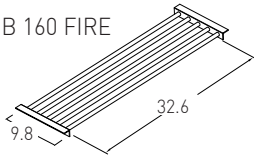
Heating rack

GMB 160 FIRE

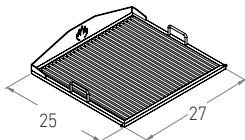


Cooking support rack

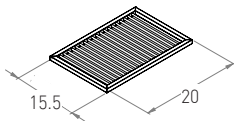
GMB 160 FIRE



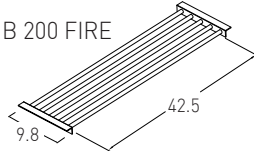
GMB 200 FIRE & 252 FIRE



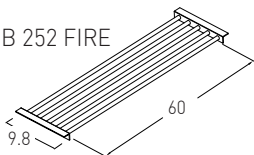
GMB 200 FIRE & 252 FIRE



GMB 200 FIRE

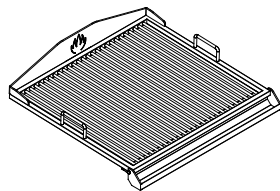


GMB 252 FIRE

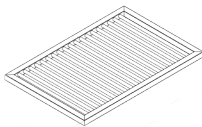


Included accessories:

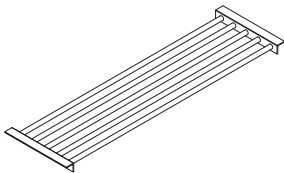
Rod grill (x2)



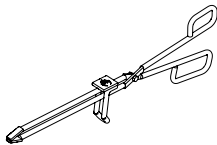
Heating rack grids (x2)



Cooking support rack



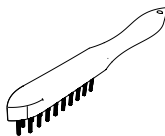
Mibrasa tongs (x2)



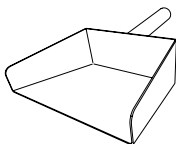
Swivel hook (x2)



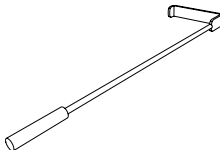
Grill brush (x2)



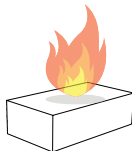
Ash shovel



Ember poker

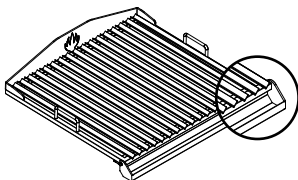


Mibrasa Ecofire firelighters

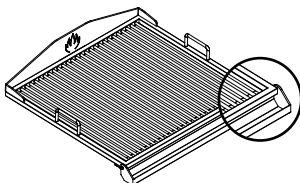


Optional accessories:

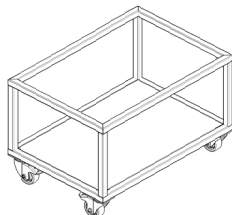
V-channel grill



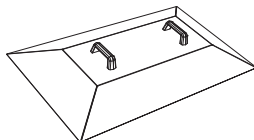
Extra rod grill



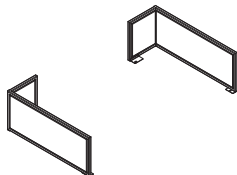
Stand / Complete stand



End of service lid



Thermic protective structure



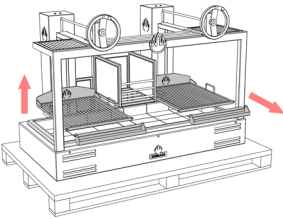
Kitchenware



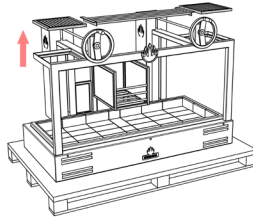
(Consult our catalog at
www.mibrasa.com)

4. Installation instructions

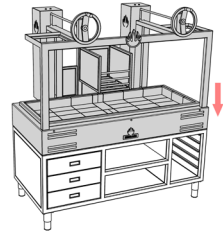
- 1 Remove the grease collectors and the grills



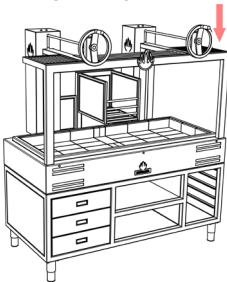
- 2 Remove the cooking support rack and the heating rack grids



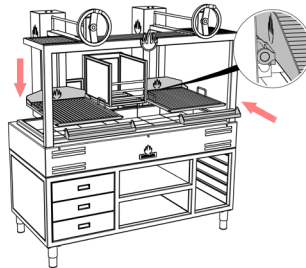
- 3 Place the main body on top of the stand. *A certified "NSF" silicone shall be used to seal the main body to the countertop.



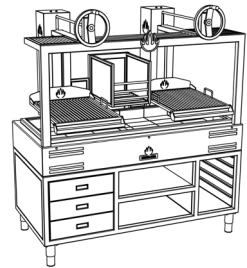
- 4 Replace the cooking support rack and the heating rack grids



- 5 Replace the grills and the grease collectors

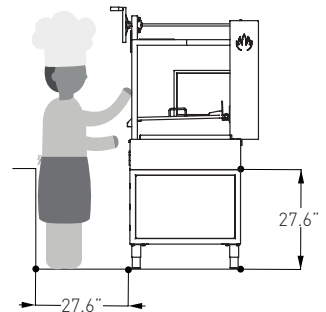


- 6 Ready to work



4.1 Installation and safety standards

- Clearances to construction:
Unit to backwalls: 7" (180 mm)
Unit to sidewalls: 28" (720 mm)
- Workspace for the chef and recommended height of the worktop (see image).



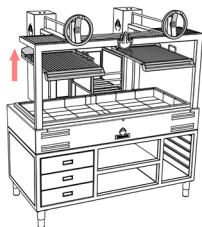
Ventilation recommendations

Model	Flow rate (gal/s)	Hood dimensions (Width x depth in inches)	Minimum height of hood from floor (in)
GMB 160 FIRE	300	59.05 x 51.18	78.74
GMB 200 FIRE	337	78.74 x 51.18	78.74
GMB 252 FIRE	374	98.43 x 51.18	78.74

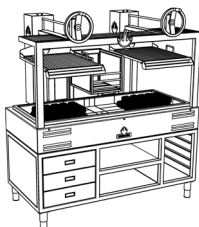
Installation of the exhaust hood with the Standard for Ventilation Control and Fire Protection of Commercial cooking operations, NFPA 96.

5. Lighting up

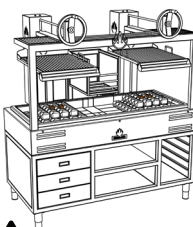
1 Raise the grills



2 Load the charcoal

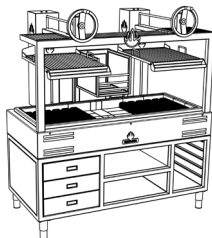


3 Place and light the Ecofire firelighters

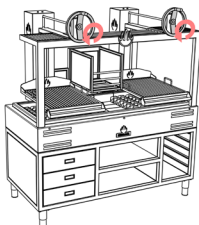


Always light the charcoal inside the refractory base.

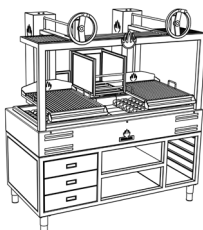
4 Spread the embers



5 Regulate the grill to the desired height



6 Ready to cook



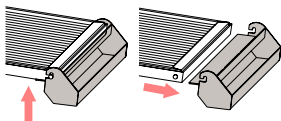
Approximate quantity of charcoal according to Parrilla model:

Model	Initial charcoal load
GMB 160 FIRE	26 lb
GMB 200 FIRE	33 lb
GMB 252 FIRE	33 lb

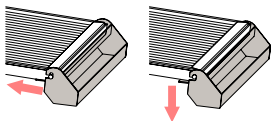
6. Parrilla operation

Grease collector:

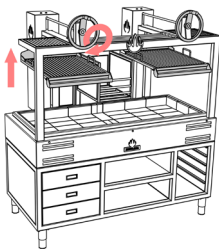
Remove



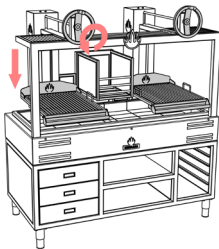
Return



To raise



To lower



Adjusting grill height:

7. Maintenance and safety standards

7.1. Daily cleaning

Do not use chemical products or water to clean the inside of the Parrilla.

Lifting system: Once cold, clean the entire surface of the **guide column** and the **drive shaft** with degreaser.

Grills: Clean using the grill brush before and after each use.

Ash extraction: Use the ash shovel to remove the ash. Once the ashes have completely cooled down they can be disposed of or used as fertilizer.

WARNING Do not dispose the ashes in a flammable-container or heat-deformable container.

Weekly cleaning

If dirt is detected inside the lifting system that cannot be cleaned externally with the daily cleaning of the guide column, when it is cold, proceed to remove the protection casing by unscrewing the four lower and two upper screws. Once clean, proceed in reverse to mount the protection.

7.2. Maintenance

Every six months, remove the protection casing from the gears and clean the gears, pulleys and the lift system with degreaser. Once this cleaning has been carried out, grease the entire system with special grease for high temperatures (minimum use temperature 300°).

It is recommended to review the status of the steel cable of the elevation system every two years.

7.3. Special care

Exhaust hood: It is very important to keep the exhaust hood filters clean as well as the interior and ducts to avoid a build up of soot, fat and creosote¹, which could result in a possible fire.

Mibrasa® is not responsible for any damages occurred caused by wrongful use, when the installation instructions have not been followed or wrongful maintenance of the exhaust hood.

¹ Creosote – Formation and need for removal. When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire. The oven flue should be inspected at least twice a year to determine when creosote buildup has occurred. When creosote has accumulated, it should be removed to reduce risk of fire.

Please read this entire manual before you install the Mibrasa® Parrilla.
Failure to follow instructions may result in property damage, bodily injury, or even death.

7.4. Safety standards

WARNINGS

- Do not pack required air spaces with insulation or other materials.
- Only use charcoal in the Mibrasa® Parrilla.
- The first time the Parrilla is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® Parrilla. Never leave it unattended when lit.
- **CAUTION** Do not overload/fire. Consult the loading table of point 5 when flames spill out of the oven, you are over-firing.
- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- Do not attempt to pour water over the hot coals.
- Do not clean the Parrilla when it is in operation or still hot.
- Do not use chemical products to clean the exterior of the Parrilla when in use or hot.

DANGERS

- If the Parrilla is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.
- Keep children and pets away from the oven and flammable products. Accessible parts of the Parrilla may be very hot.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this oven. Keep such liquids well away from the oven when in use.
- In the case of installing the Parrilla in an outdoor setting, do not cover it with any type of protective cover or inflammable material when it is in operation or hot.
- Read the restrictions in point 4.1 on minimum distances from combustible materials.

8. General conditions

8.1. Warranty

- All Mibrasa® Parrilla grills have a 2-year warranty against any manufacturing defect.
- The customer will be responsible for the installation, fine-tuning and maintenance of the goods.
- The warranty is void of:
 - (I) damage caused by misuse or poor product installation,
 - (II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,
 - (III) those defects not immediately notified within the warranty period stated above,
 - (IV) those defects or damage due to negligence not attributable to Mibrasa®, or an accident, misuse, improper installation, mishandling or abnormal conditions of temperature, humidity or dirt,
 - (VI) that have become damaged through no fault of Mibrasa®.

8.2. Returns

- All goods must be returned in the original condition.
- All returns must be notified in writing, and must be confirmed by our sales department.
- All returns must reach Mibrasa® prepaid. Returned material must enclose the invoice and delivery note number.
- Returns of goods will only be accepted in its original packaging, unused and in re-sellable condition. Returned goods that are used, obsolete or worn out will not be considered under warranty and a credit note will not be issued.
- For all returned goods, there will be a 10% fee of the refund amount to cover depreciation, demerit and administrative tasks.

8.3. Property Reserve

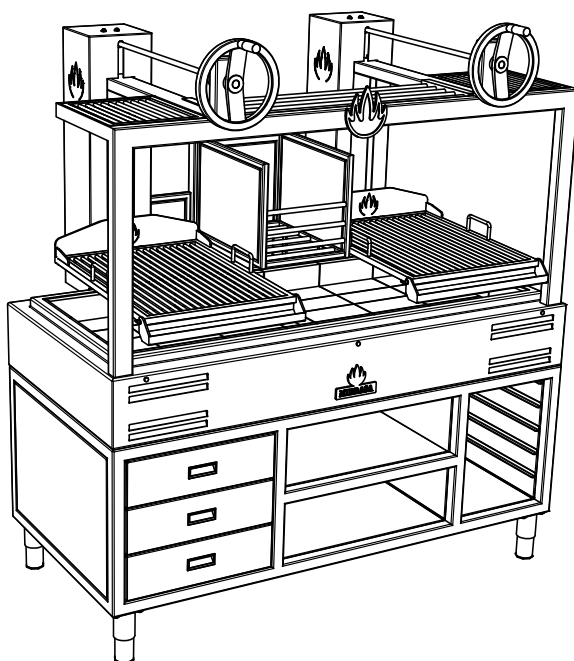
- Mibrasa® retains title to the goods to the total amount of the price integrity.
- Mibrasa® reserves the right to change their products and prices without notice.



GRILL OUVERT FIRE

MIBRASA®

MANUEL D'INSTRUCTIONS



UNE DES PRINCIPALES CAUSES D'INCENDIE PROVOQUÉ PAR LE GRILL OUVERT SE DOIT AU NON-RESPECT DE LA MAINTENANCE DES ESPACES D'AIR REQUIS POUR TOUT MATÉRIAU COMBUSTIBLE. IL EST DE LA PLUS HAUTE IMPORTANCE QUE LE GRILL OUVERT SOIT INSTALLÉ CONFORMÉMENT AUX INSTRUCTIONS DE CE GUIDE.

The Craftsmen of Fire!

www.mibrasa.com

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1. Introduction

Précision et solidité définissent le Grill Ouvert Fire Mibrasa®. Son design soigné est muni d'un système d'élévation sans effort avec frein automatique à fin de positionner la grille à sa guise, ce qui permet un réglage optimal vis à vis des braises avec la plus grande sécurité et un minimum d'entretien.

Le Grill Ouvert Fire Mibrasa® permet de marquer, braiser et reposer le produit en obtenant à chaque fois le résultat de cuisson souhaité.

Le Grill Ouvert Fire Mibrasa® est fabriqué avec des aciers de dernière technologie et suivant des contrôles rigoureux de qualité, comme tous les équipements Mibrasa®.

Nos Grills Ouverts Fire

Design ergonomique. Qualité et sécurité maximales.

Le Grill Ouvert Fire Mibrasa® incorpore un système d'élévation dessiné et breveté par Mibrasa® qui permet d'adapter à souhait la distance entre la grille et la braise. Le cuisinier peut ainsi contrôler la cuisson des aliments avec beaucoup plus d'efficacité.

La surface de la grille est légèrement inclinée pour que la graisse s'écoule jusqu'au collecteur amovible pour faciliter le nettoyage.

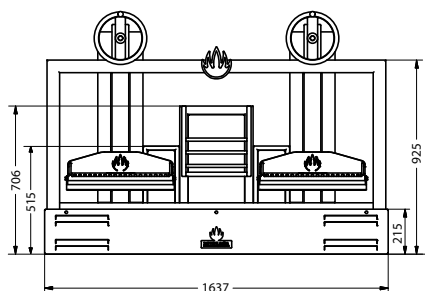
Sa base réfractaire assure une efficacité énergétique totale et le système d'isolation de châsis extérieur garantit la plus grande sécurité pour le chef.

La qualité des matériaux, l'ergonomie et le design apportent au chef une durabilité, un confort et de parfaites cuissons.

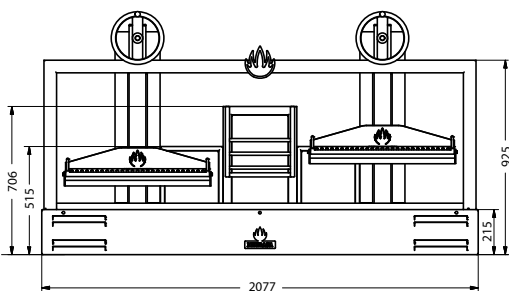
2. Dimensions du Grill Ouvert Fire Mibrasa®

Dimensions en mm

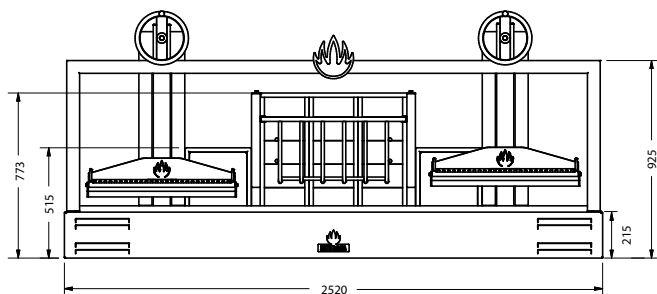
VUE FRONTALE
GMB 160 FIRE



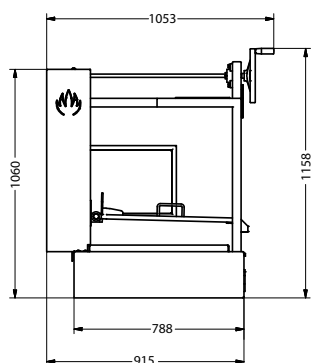
VUE FRONTALE
GMB 200 FIRE



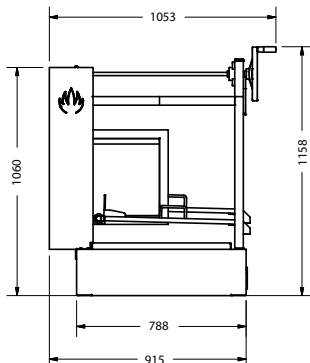
VUE FRONTALE
GMB 252 FIRE



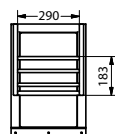
VUE LATÉRALE
GMB 160 FIRE & GMB 200 FIRE



VUE LATÉRALE
GMB 252 FIRE

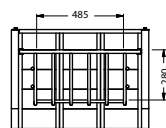


BRÛLEUR GMB
160 FIRE & 200 FIRE



Largeur 420

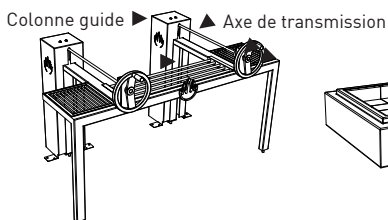
GMB 252 FIRE



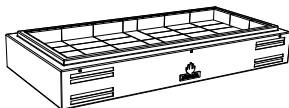
Largeur 315

3. Parties du Grill Ouvert Fire Mibrasa®

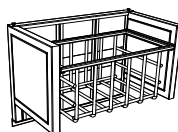
1. Structure



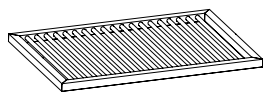
2. Foyer principal



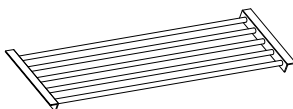
3. Brûleur



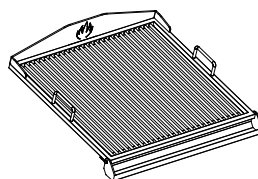
4. Grilles de support de plateaux



5. Support de cuisson



6. Grille ronde



7. Volant d'élévation



8. Collecteur de graisse

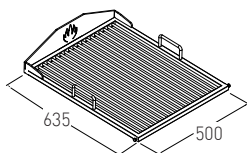


9. Briques réfractaires



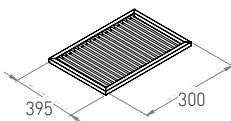
Grilles

GMB 160 FIRE



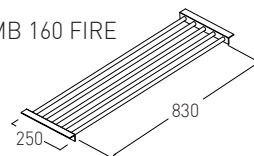
Support de plateaux:

GMB 160 FIRE

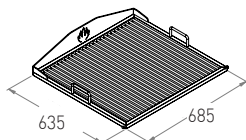


Support de cuisson

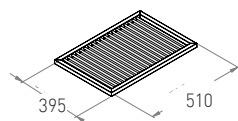
GMB 160 FIRE



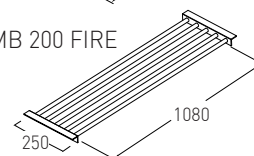
GMB 200 FIRE & 252 FIRE



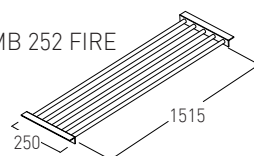
GMB 200 FIRE & 252 FIRE



GMB 200 FIRE

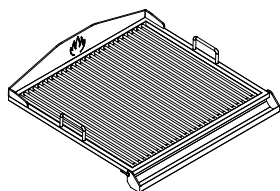


GMB 252 FIRE

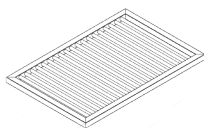


Accessoires inclus:

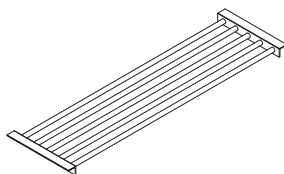
Grille ronde (x2)



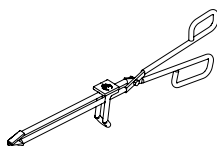
Grilles de support de plateaux (x2)



Support de cuisson



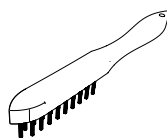
Pinces Mibrasa (x2)



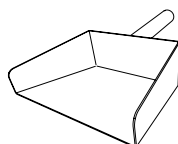
Crochet rotatif (x2)



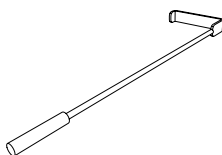
Brosse métallique (x2)



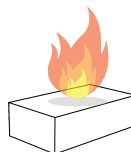
Pelle à cendre



Tisonnier

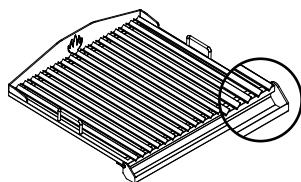


Tablettes allume-feu
Ecofire Mibrasa®

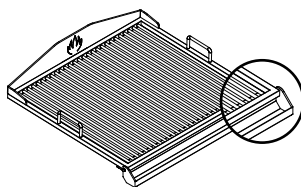


Accessoires optionnels:

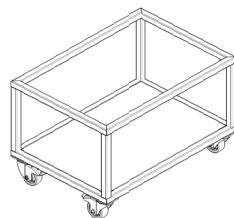
Grille en V



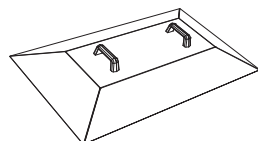
Grille ronde



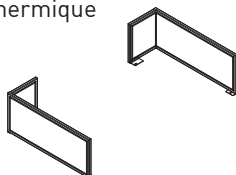
Meuble/Meuble complet



Couvercle



Structure protectrice
thermique



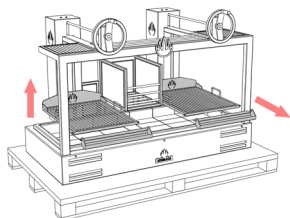
Ustensiles



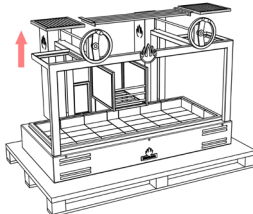
[Consulter le catalogue
sur www.mibrasa.com]

4. Instructions d'installation

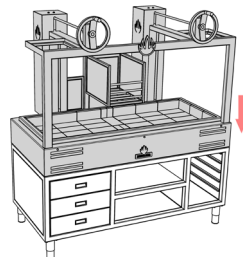
- 1 Enlever les grilles et les collecteurs de graisse



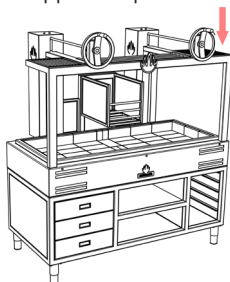
- 2 Enlever le support de cuisson et les grilles de support de plateaux



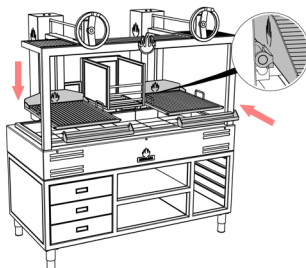
- 3 Placez le corps principal sur le meuble. *Un silicone certifié «NSF» doit être utilisé pour sceller le corps principal au comptoir.



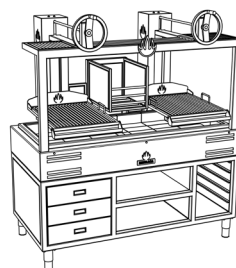
- 4 Repositionner le support de cuisson et les grilles de support de plateaux



- 5 Repositionner les grilles et les collecteurs de graisse

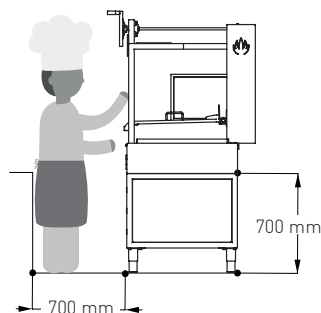


- 6 Prêt à être utilisé



4.1 Indications de montage et normes de sécurité

- Espace libre requis aux éléments construits:
Des murs latéraux: 180 mm
Murs arrières: 720 mm
- Espace du travail du chef et hauteur d'installation recommandée:

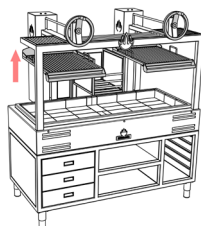


Recommandations de ventilation:

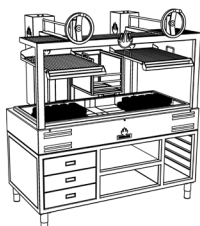
Modèle	Débit (m³/h)	Mesures hotte centrale (Largeur x Profondeur en mm)	Hauteur min. entre sol et hotte (mm)
GMB 160 FIRE	4600	2000 x 1300	2000
GMB 200 FIRE	5100	2500 x 1300	2000
GMB 252 FIRE	5600	3000 x 1300	2000

5. Mise en route

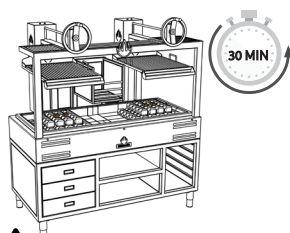
1 Monter les grilles



2 Charger le charbon

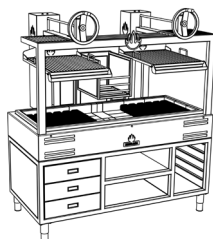


3 Placer et allumer les tablettes allume-feu

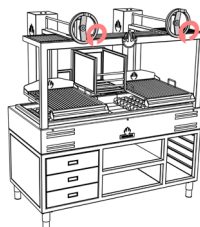


Allumez toujours le charbon à l'intérieur de la base réfractaire.

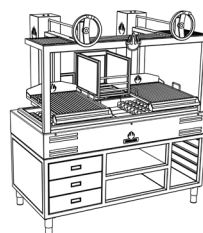
4 Étaler les braises



5 Régler la hauteur de la grille



6 Prêt pour la cuisson



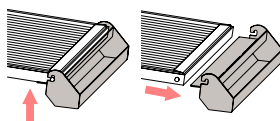
Quantité approximative de charbon selon le modèle:

Modèle	Charge initiale de charbon
GMB 160 FIRE	12 Kg
GMB 200 FIRE	15 Kg
GMB 252 FIRE	15 kg

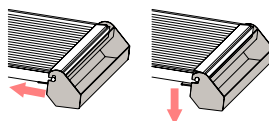
6. Fonctionnement

Collecteur de graisse:

Retirer

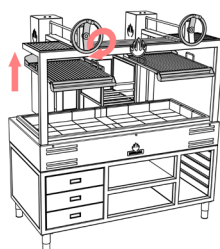


Remettre en position

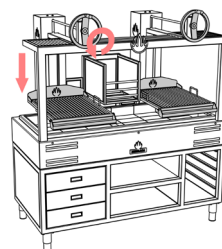


Pour monter

Régler la hauteur de la grille:



Pour baisser



7. Normes de maintenance et de sécurité

7.1. Nettoyage quotidien

Ne pas utiliser de produits chimiques ou de l'eau pour nettoyer l'intérieur du Grill Ouvert.

Système d'élévation: une fois refroidie, laver toute la surface de la colonne guide et de l'axe de transmission avec un dégraissant.

Grilles: Nettoyer à l'aide d'une brosse métallique avant et après chaque service.

Extraction des cendres: Retirer les cendres à l'aide d'une pelle métallique. Une fois refroidies, elles peuvent être utilisées comme engrais.

ATTENTION! N'oubliez pas de vider les cendres de charbon dans un récipient non inflammable ou déformable. Placer les dans un récipient métallique.

Nettoyage hebdomadaire

Si le système de levage est sale et ne peut pas être nettoyé de l'extérieur avec un nettoyage quotidien, lorsque le parrilla est froid, retirez le boîtier de protection en dévissant les quatre vis inférieures et les deux supérieures. Une fois le système propre, procédez à l'assemblage du boîtier et revissez-le dans la même position initiale.

7.2. Maintenance

Tous les six mois, enlever la carcasse de protection des engrenages et nettoyer les engrenages, les poulies et le chariot élévateur avec un dégraissant. Une fois ce nettoyage effectué, engraisser tout le système avec une graisse spéciale pour haute température (température minimum d'utilisation: 300°).

Il est recommandé de vérifier tous les deux ans l'état du câble en acier du système d'élévation.

7.3. Soins particuliers

Hotte d'extraction et conduits: Il est très important de conserver les filtres de la hotte d'extraction propres et de nettoyer l'intérieur du plénum et des conduits pour éviter une accumulation de suie et de graisse, ce qui pourrait conduire à la propagation d'un éventuel incendie.

Nettoyage hebdomadaire et entretien annuel de la hotte, du caisson de ventilation et des conduits selon les recommandations du fabricant de la hotte.

Mibrasa® ne sera en aucun cas responsable de possibles dommages qui pourraient être causés par une mauvaise utilisation du Grill Ouvert et des installations qui ne correspondraient pas aux recommandations données.

A lire attentivement avant d'utiliser le Grill Ouvert Mibrasa®.

Ne pas tenir compte des préventions de dangers, avertissements et précautions indiqués dans ce manuel, pourra occasionner de sérieuses lésions corporelles, un feu ou une explosion avec dommages matériels.

7.4. Normes de sécurité

- Utiliser uniquement du charbon végétal dans le Grill Ouvert Mibrasa®.
- Lors du premier allumage du Grill Ouvert Mibrasa®, attendre au minimum une heure avant la mise en service.
- Utiliser le Grill Ouvert Mibrasa® avec vigilance. Il ne doit jamais être laissé sans surveillance ou déplacé pendant son fonctionnement.
- **PRECAUTION** Ne pas surcharger le Grill Ouvert. Consulter la table de charge du point 5.
- Les cendres doivent être déposées dans un récipient métallique. Ce récipient doit être placé dans un lieu loin des matériaux combustibles en attendant d'être vidé. Avant de vider le récipient, les cendres doivent refroidir complètement.
- Ne pas essayer d'éteindre les braises avec de l'eau.
- Ne pas nettoyer le Grill Ouvert lorsqu'il est chaud ou en marche.
- Lorsque le Grill Ouvert est chaud ou en marche, ne pas utiliser des produits chimiques pour nettoyer l'extérieur.

LES DANGERS

- Une mauvaise installation du Grill Ouvert peut provoquer un incendie. Suivre les instructions d'installation recommandées.
- Éloigner les enfants et les animaux domestiques du Grill Ouvert. Certaines parties accessibles du Grill Ouvert peuvent être très chaudes.
- Ne pas utiliser d'alcool, d'essence ou autres liquides similaires pour allumer ou raviver les braises. Utiliser seulement les pastilles allume-feux Ecofire Mibrasa®.
- Si le Grill Ouvert Mibrasa® est installé à l'extérieur, ne pas le couvrir avec une housse ni aucun autre produit inflammable lorsqu'il est en fonctionnement ou chaud.
- Revoir les restrictions du point 4.1 concernant les distances minimales des matériaux combustibles.

8. Conditions générales

8.1. Garantie

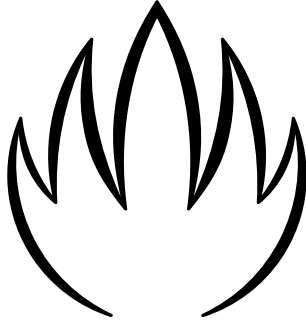
- Tous les Grills Ouvert Mibrasa® sont garantis 2 ans contre tout défaut de fabrication.
- Le client est responsable de l'installation, la mise en service et la maintenance du produit.
- La garantie est annulée en cas de:
 - (I) dommages causés par un mauvais usage ou mauvaise installation du produit,
 - (II) réparations, modifications ou réglages effectués par l'acheteur ou tierce sans l'autorisation préalable de Mibrasa®,
 - (III) défauts ou dommages non communiqués dans la période de garantie ci-dessus indiquée,
 - (IV) dommages dus à une négligence non attribuable à Mibrasa®, accident, mauvaise utilisation, installation inappropriée, mauvaise manipulation ou conditions anormales de température, humidité, salissure, corrosion ou toute autre cause extérieure à Mibrasa®.

8.2. Retours

- Le matériel retourné doit être en parfaite condition de conservation.
- Tous les retours doivent être notifiés par écrit et doivent être confirmés par notre service commercial.
- Tous les retours doivent être renvoyés à Mibrasa® aux frais du client et doivent être accompagnés de la facture et du numéro du bon de livraison.
- Les retours seront acceptés à condition que le four soit dans son emballage d'origine, non utilisé et à l'état neuf. Si le four est utilisé, obsolète ou abîmé, il sera détruit sans aucun remboursement effectué.
- Pour tout retour, une décote de 10 % sera appliquée pour couvrir les frais de gestion.

8.3. Réserve de propriété

- Mibrasa® conserve la propriété des biens vendus jusqu'au paiement effectif de l'intégralité de leur prix.
- Mibrasa® se réserve le droit de modifier sans préavis ses produits et ses prix.



MIBRASA®

The Craftsmen of Fire!

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