

# Грили левосторонние и правосторонние Parrilla Grill

## Технические характеристики

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# Bertha Parrilla Grill – Left Hand



Our Bertha Parrilla Grills are crafted for the essence of open fire cooking. They have been crafted with cutting-edge engineering while honouring the most fundamental and authentic ancestral culinary methods. With an extensive cooking surface, and our ultra-strong lifting system, you have the freedom to regulate the grill's position over the fire, enabling you to diversify your cooking methods and achieve the perfect outcome every time.

Bertha Parrilla Grill - Left Hand quantity



## MADE IN BRITAIN

British design & manufactured in Lancashire, manufactured using the finest quality materials.



## ENGINEERED FOR CONTROL

Our lifting system offers versatility, ensuring effortless heat control, whether you're cooking over a blazing inferno or indulging in a slow, low-temperature barbecue session.



## HEAT EFFICIENCY

Our Bertha insulating tiles reflect heat back into the grill thus making the temperatures more consistent and are specially designed to withstand temperatures of up to almost 1,200°C/  
2,200°F

## WHY A BERTHA PARRILLA GRILL

Handcrafted in our Lancashire factory, each component of the Bertha Parrilla Grill is meticulously fashioned from 304 stainless steel, then hand-welded and brushed to perfection. Our Parrilla Grills distinguish themselves with an ultra-strong adjustable cooking-height feature and a superior juice collection system, setting them apart from the competition. Effortlessly adjusting the grill rack to raise or lower it allows for swift regulation of the cooking temperature, granting you effortless control over your culinary endeavours. Additionally, our cooking surface comes equipped with removable V-groove grids, providing unparalleled flexibility & adaptability for all your grilling needs.

### KEY FEATURES

#### LIFTING SYSTEM

Innovative wheel mechanism enables smooth and effortless adjustment of the grill bed, providing unparalleled convenience and control.

#### V GROOVES

The cooking surface is furnished with dishwasher-safe removable V-groove grids for easy cleaning and maintenance.

#### REMOVABLE DRIP TRAY

Effortlessly dispose of cooking juices with our convenient drainage system.

#### REMOVABLE ASH DRAW

Removable ash drawer for convenient disposal of embers, ensuring hassle-free maintenance and cleanup.

#### LOW RUNNING COSTS

The Parrilla design and insulation result in low consumption of wood and charcoal, maximising efficiency and minimising fuel usage.

#### UNBEATABLE HEAT RETENTION

Bertha's insulating tiles are designed to efficiently reflect heat back into the grill

## MULTI-FUEL

Well-suited for wood or charcoal cooking, guaranteeing optimal performance regardless of your preferred fuel choice.

## COMMERCIAL GRADE CONSTRUCTION

Fabricated with precision from durable 304 stainless steel and meticulously hand-welded for impeccable craftsmanship.

## WHATS INCLUDED?

V GROOVES COOKING  
SURFACE

PARRILLA GRILL

REMOVABLE DRIP TRAY

USER MANUAL

REMOVALABLE ASH DRAW

## VERSATILE COOKING

The distinctive feature of a Parrilla grill is its adjustable height mechanism, which allows the distance between the food and the flame to be easily adjusted. This feature provides precise control over the cooking temperature and allows for various cooking techniques, from searing meats at high heat to slow-cooking them over a lower flame.

Parrilla grills are often used to cook a variety of meats, including beef, pork, chicken, and sausages, as well as vegetables. They are prized for imparting a delicious smoky flavour to the food and are an integral part of traditional South American barbecue (asado) culture.

The UK and Europe has a diverse food culture, and Parrilla grills offer a unique way to prepare various types of meat, seafood, and vegetables, providing a new and exciting culinary experience.

Parrilla grills, with their ability to create authentic wood-fired Flavours, appeal to enthusiasts seeking a more traditional and flavourful grilling experience.

## BRITISH MADE

British design, British engineering, British made.

Bertha has been designed and manufactured in the UK since 2008. Manufactured from 304 British Stainless Steel the Bertha Parrilla is extremely versatile due to its adjustable height mechanism, which allows the distance between the food and the flame to be easily adjusted. This feature provides precise control over the cooking temperature and allows for various cooking techniques, from searing meats at high heat to slow-cooking them over a lower flame, giving you unbelievably succulent, chargrilled food every time.

## PRODUCT SPECIFICATION

- Overall dimensions: (765x510x410) mm
- Cooking Surface dimensions: (400 x 290) mm
- Height adjustment from Coals: 20mm to 290mm
- Adjustable and removable grill rack.
- Removable Ash Draw for convenient disposal of embers.
- Removable Drip Pan for effortless disposal of cooking juices.
- Unbeatable Heat Retention due to Bertha's insulating tiles that are designed to efficiently reflect heat back into the grill.
- Wheel mechanism allows for effortless adjustment of the grill bed height, enabling precise temperature control for cooking with wood or coal.
- Comes complete with ember poker and grill brush.
- 2 Years Parts & Labour Warranty



## Bertha Parrilla Grill – Right Hand

**£1150.00** excl VAT & £1380.00 incl VAT

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Bertha Parrilla Grill - Right Hand quantity



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