



HMB MINI WORKTOP CHARCOAL OVEN

MIBRASA® is a closed barbeque grill invented in Spain. Made from the best quality steel by expert hands, our grills are designed to satisfy even the most demanding chefs.

The technical specifications allow the user to accurately control the air flow through the grill, changing the intensity of the embers. This is an extremely efficient way of cooking and cuts down the amount of charcoal needed.

MIBRASA® charcoal ovens allow you to cook all types of foods retaining the natural flavours and bringing out a unique taste.

STANDARD FEATURES

- Amazing results for all types of foods: meat, fish, vegetables
- 2 in 1 = Oven and Grill
- Faster and cleaner than an open grill using less consumption of charcoal (approximately 40% less).
- Increased control of heat - for maximum grilling quality.
- Everyone loves the natural flavours that cooking over Coals impart!!



Shown with optional Firebreak

TECHNICAL INFORMATION	HMB MINI
Diners*	35
Fire up time* (min)	20
Cooking temperature (°C)	250-350
Charcoal consumption* (kg/day)	7
Production* (kg/h)	25
Performance* (h)	8
Useful dimensions of grill (mm)	500 x 350
Equivalent power* (kW)	2
Exhaust rate (m³/h)	1500

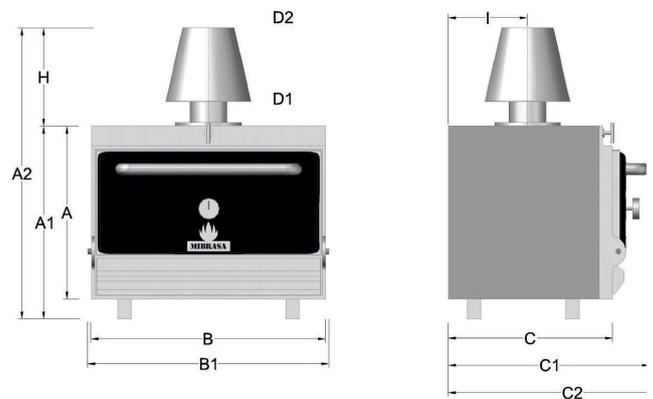
* Approximate data

INCLUDED ACCESSORIES

- Grill
- Oven tongs
- Charcoal ember poker
- Ash shovel
- Grill brush

OPTIONAL ACCESSORIES

- Extra grill
- Firebreak
- Dissipating filter
- Cookware



Model	A	A1	A2	B	B1	C	C1	C2	H	I	D1	D2
HMB MINI	520	580	880	700	730	490	610	800	300	200	115	150

