



Project: \_\_\_\_\_ Item# \_\_\_\_\_

## HMB HOT SB 160

Mibrasa® oven with heated holding drawers and heating rack



### FEATURES

OUR CHARCOAL OVENS **hot** WITH HEATED HOLDING DRAWERS

MIBRASA® is a closed grill invented and made in our workshops. 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.

With the HOT series take full control by optimizing the residual heat from the Mibrasa® oven to hold ingredients in three temperature zones on the unit. The seamless lineal design makes the MIBRASA® HOT the most comprehensive charcoal oven station for any chef that prioritizes an effective and cost-efficient kitchen.

### TECHNICAL INFORMATION

Fire up time <sup>1</sup>	45 min-average
Cooking temperature	482 - 662 °F
	250 - 350 °C
Initial charcoal load <sup>1</sup>	40 lb
	18 kg
Production*	264.55 lb/h
	120 kg/h
Charcoal load duration <sup>2</sup>	8 h
Equivalent power*	8.05 hp
	6 kW
Exhaust rate	257 gal/s
	3500 m³/h
Crated size (W x D x H)	43.70 x 43.70 x 74.80 in
	1110 x 1110 x 1900 mm

\*Approximate data

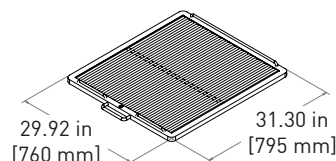
1. Consult instruction manual
2. Will vary depending on quality of charcoal
3. Weight with accessories included

DINERS  
PER SERVICE\*



160-190

GRILL DIMENSIONS



### INCLUDED ACCESSORIES

- Grills (2) [G160]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Ember poker [PK160]
- Grill brush [CEP]
- Firebreak [FB]
- Dissipating filter [DF]
- Gastronorm [GN1/1]
- Gastronorm [GN1/2]

### OPTIONAL ACCESSORIES

- Locking stainless steel casters [WINOX]
- Kitchenware (consult online catalog)

Specifications and design are subject to change without notice.

### QUALITY GUARANTEE

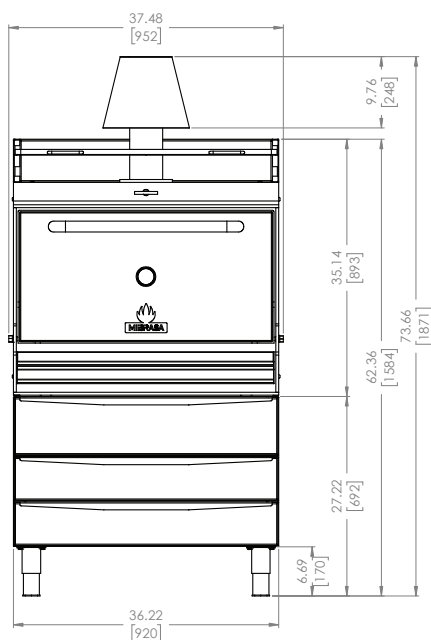




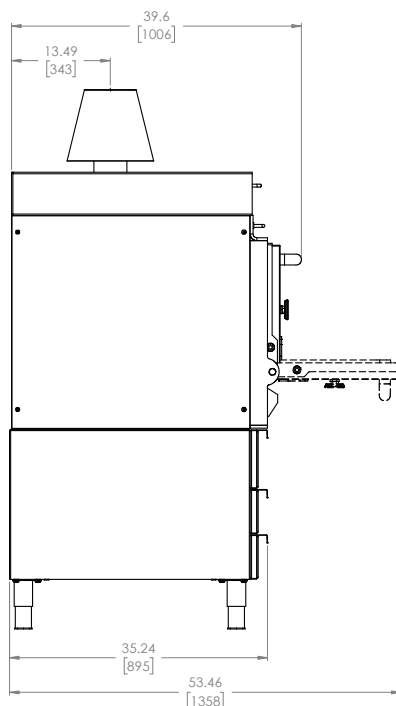
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## SIDE VIEW



## FRONT VIEW



Dimensions in inches [mm]

## DOOR COLOUR



BLACK



RED



YELLOW



STAINLESS STEEL

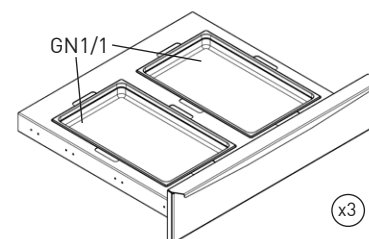


BLUE

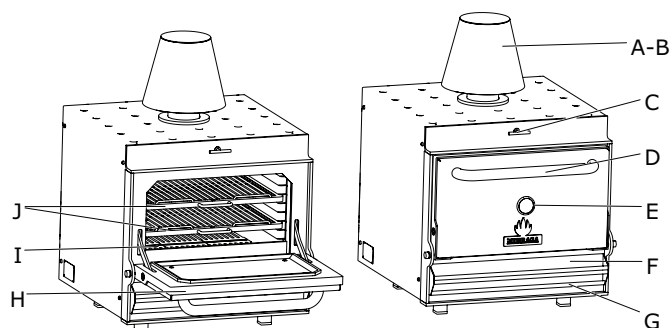
## VENTILATION

- Firebreak diameter:  
Ø6.06 in [154 mm]
- Duct diameter:  
Ø4.50 in [114 mm]

## GN CAPACITY PER DRAWER



\*Residual temperatures of drawers between 130-195°F based on oven working at 550°C.



A	Firebreak
B	Dissipating filter
C	Upper damper
D	Door handle
E	Thermometer
F	Lower d/ash collector
G	Grease collector
H	Door
I	Charcoal grids
J	Grills

## Installation guidelines and safety standards

- Combustible floor protection dimensions: a. 30 in [762 mm] to each side of the door opening  
b. 36 in [914 mm] in front of the door opening
- Clearances to combustible constructions: a. Unit to backwall = 3 in [76 mm]  
b. Unit to sidewalls = 3 in [76 mm]
- The workspace for the chef should be 43.31 in [1100 mm] from the front of the oven.
- A lifting device should be used whenever possible to lift the oven and place on the countertop/cupboard.

For further information, consult the instruction manual.

Specifications and design are subject to change without notice.

Revit drawings available on request at  
usa@mibrasa.com