

Project:

HMB AC 110 Mibrasa[®] charcoal oven with full cupboard

TECHNICAL INFORMATION

Fire up time ¹	45 min-average
Cooking temperature	482 - 662 °F
	250 - 350 °C
Initial charcoal load ¹	33 lb
	15 kg
Production*	220.46 lb/h
	100 kg/h
Charcoal load duration ²	8 h
Gastronorm / grill	2 x GN 1/1
Equivalent power*	6.71 hp
	5 kW
Exhaust rate	235 gal/s
	3200 m³/h
Net weight ³	666.15 kg
	1468.6 lb



FEATURES

OUR CHARCOAL OVENS

MIBRASA® is a closed barbecue 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.

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

THE VERSATILITY OF MIBRASA® CHARCOAL OVENS

We have a wide range of high quality products and accessories allowing you to completely personalize your MIBRASA® charcoal oven, adapting it to your needs.



2. Will vary depending on quality of charcoal

*Approximate data

1. Consult instruction manual

Grills (2)[G110] .

DINERS

PER SERVICE*

- Mibrasa tongs [TG]
- Ash shovel [PALA]
 - Ember poker [PK110]

110-130

- Firebreak [FB] • Dissipating filter [DF] •
 - Mibrasa Ecofire
 - firelighters [FL]

OPTIONAL ACCESSORIES

•

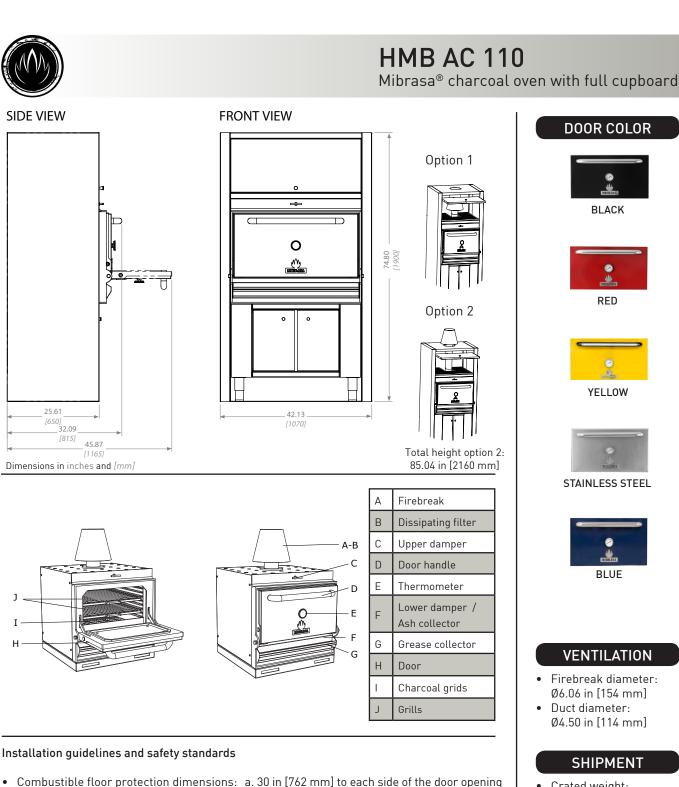
- Locking casters [WINOX]
- Gastronorm rack [SGNAB]
- Extra grill rack for top cabinet [GAC110]
- Kitchenware (consult online catalog)
 - Specifications and design are subject to change without notice.







MIBRASA[®] USA Corp. 8950 SW 74th Ct., Suite 1406 Miami, Florida 33156 - U.S.A Ph: (408) 348 7607 - usa@mibrasa.com www.mibrasa.com



b. 36 in [914 mm] in front of the door opening

Specifications and design are subject to change without notice.

b. Unit to sidewalls = 3 in [76 mm]

Clearances to combustible constructions: a. Unit to backwall = 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

- Crated weight:
 1) 1362.8 lb [618.15 kg]
 2) 580 lb [263 kg]

Revit drawings available on request at usa@mibrasa.com

MIBRASA® USA Corp.

8950 SW 74th Ct., Suite 1406 Miami, Florida 33156 - U.S.A Ph: (408) 348 7607 - usa@mibrasa.com www.mibrasa.com

countertop/cupboard.

For further information, consult the instruction manual.

•

•