

Project:

# HMB SB 110

Mibrasa® worktop charcoal oven with heating rack

| 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>  | 33 lb          |
|                                     | 15 kg          |
| Production*                         | 220.46 lb/h    |
|                                     | 100 kg/h       |
| Charcoal load duration <sup>2</sup> | 8 h            |
| Gastronorm / grill                  | 2 x GN 1/1     |
| Equivalent power*                   | 6.71 hp        |
|                                     | 5 kW           |
| Exhaust rate                        | 235 gal/s      |
|                                     | 3200 m³/h      |
| Installation height*                | 23.62 in       |
|                                     | 600 mm         |
| Net weight <sup>3</sup>             | 1082 lb        |
|                                     | 490.95 kg      |

#### \*Approximate data

Consult instruction manual
 Will vary depending on quality of charcoal
 Weight with accessories included

DINERS PER SERVICE\*

### GRILL DIMENSIONS 29.92 in [760 mm] 23.43 in [595 mm]

Grill brush [CEP]

Dissipating filter [DF]

Firebreak [FB]

#### INCLUDED ACCESSORIES

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- Grills (2)[G110]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
  - Ember poker [PK110]
- Mibrasa Ecofire
- firelighters [FL]
  OPTIONAL ACCESSORIES
- Stand [OT110]
- Kitchenware (consult online catalog)
  - Specifications and design are subject to change without notice.



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#### FEATURES

#### OUR CHARCOAL OVENS

MIBRASA<sup>®</sup> 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.

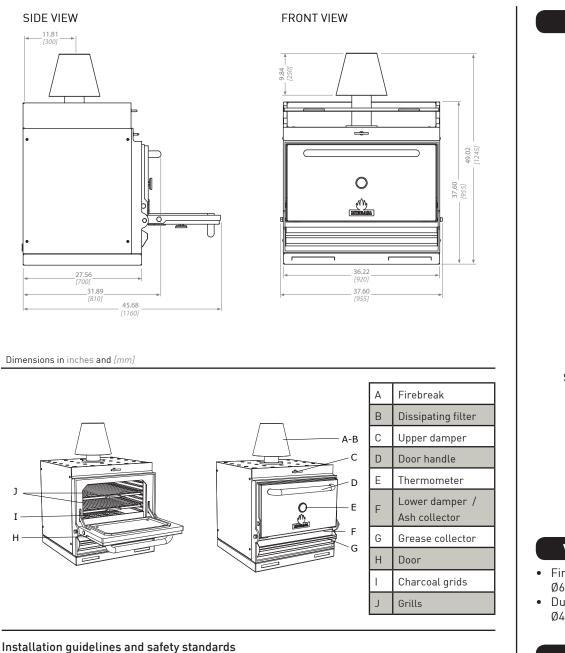
#### THE VERSATILITY OF MIBRASA® CHARCOAL OVENS

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.



## **HMB SB 110**

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#### • 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.



BLUE

### VENTILATION

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

#### SHIPMENT

- Crated weight: 1252 lb [567.95 kg]
- Crated size (WxDxH): 43.3 x 43.3 x 59.1 in [1100 x 1100 x 1500 mm]

Revit drawings available on request at usa@mibrasa.com

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