



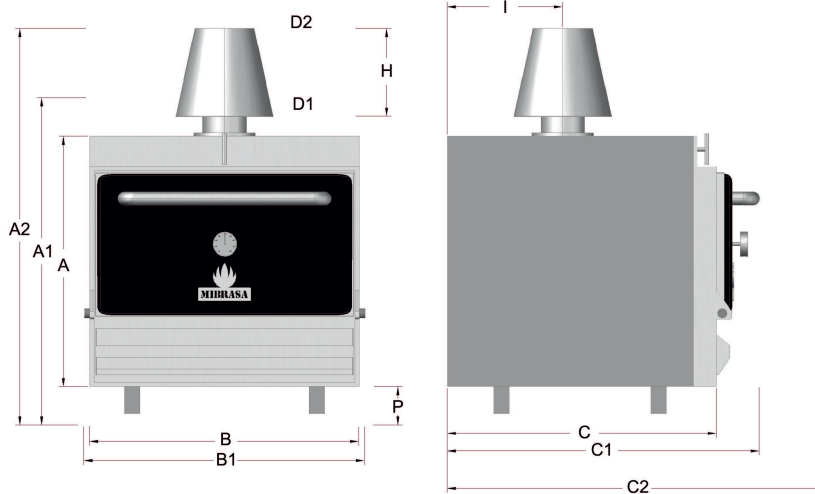
MIBRASA CHARCOAL OVEN HMB 75, 110, 160

Worktop oven

MIBRASA®

TECHNICAL INFORMATION	HMB MINI	HMB 75	HMB 110	HMB 160
Diners*	35	75	110	160
Fire up time* (min)	20	25	30	35
Cooking temperature (°F)	482-662	482-662	482-662	482-662
Cooking temperature (°C)	250-350	250-350	250-350	250-350
Charcoal consumption* (lb/day)	16	29	40	45
Production* (lb/h)	55	154	220	265
Performance* (h)	8	9	10	10
Useful dimensions of grill (mm)	500 x 350	500 x 600	720 x 600	720 x 800
Equivalent power* (hp)	2,7	4,7	6,7	8
Exhaust rate (ft ³ /s)	24,52	27,47	31,39	34,33

* Approximate data



Model	A	A1	A2	B	B1	P	C	C1	C2	H	I	D1	D2
HMB 75	650	850	1030	700	730	100	700	820	1080	230	300	115	150
HMB 110	740	940	1120	920	950	100	700	820	1170	230	300	115	150
HMB 160	740	940	1120	920	950	100	900	1020	1360	230	350	115	150



INCLUDED ACCESSORIES

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

OPTIONAL ACCESSORIES

- Extra grill
- Firebreak
- Dissipating filter
- Cookware

OVEN'S DESCRIPTION

The air inlet is controlled by opening or closing the ash collector.



1. Firebreak
2. Pull regulator (■ Closed / ▨ Open)
3. Door handle
4. Grills
5. Thermometer
6. Indoor grids
7. Door
8. Grease collector
9. Ash collector