



SPACE-MINI

Mibrasa worktop oven with heating rack



TECHNICAL INFORMATION

Reference	HMB SB MINI
Fire up time ¹	45 min
Cooking temperature	250 - 350 °C
Initial charcoal load ¹	5 kg
Production*	25 kg/h
Charcoal load duration ²	7 h
Equivalent power*	2 kW
Exhaust rate	2500 m3/h
Net weight ³	233 kg
Crated weight	291 kg
Crate dimensions (WxDxH)	800 x 720 x 1350 mm

*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

FEATURES

OUR CHARCOAL OVENS

The Mibrasa® oven is a closed grill designed and engineered 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

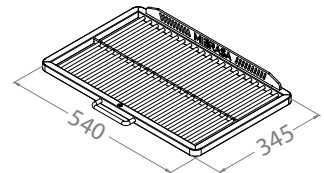
We have a wide range of high quality products and accessories allowing you to completely personalize your Mibrasa® charcoal oven, adapting it to your needs.

PAX PER SERVICE*



35-45

GRILL DIMENSION



INCLUDED ACCESSORIES

- Grill [GTMINI]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Poker [PKM]
- Grill brush [CEP]

RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
- Extra grill [GT110]
- Removable grease collector [REG3/4]
- Base trim worktop [EMBHMB110]
- Consult catalogue for kitchenware and grillware

QUALITY GUARANTEE



Rev. 9/23

Mibrasa® Charcoal Ovens S.L

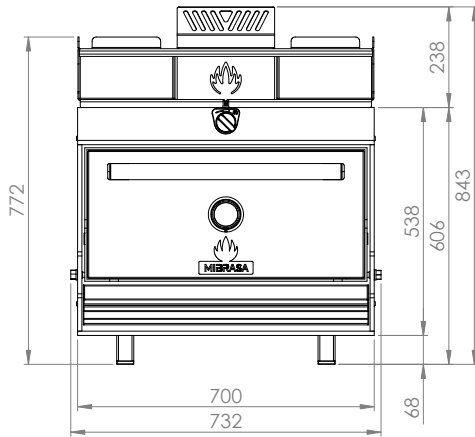
C/Joan Rovira i Bastons, 26

17230 Palamós - Spain

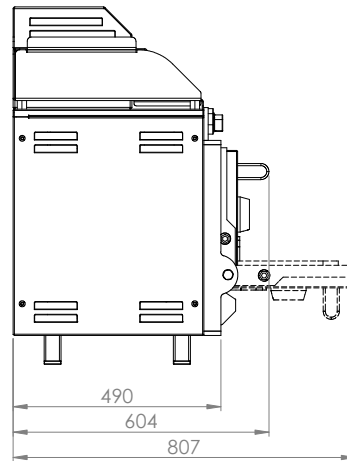
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www.mibrasa.com

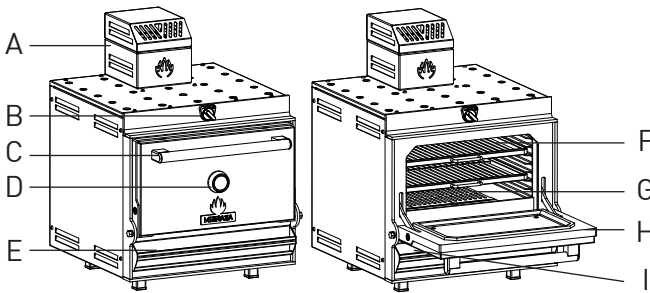
Front view



Side view



Dimensions in mm
 Revit drawings available on request at mibrasa@mibrasa.com



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

CUSTOMIZE

DOOR COLOR



EDITION



TITANIUM SILVER WOOD*

The Edition finishes are applied to the logos, door handle and the thermometer casing.

*Only on the door handle (logos and thermometer casing in silver)

INSTALLATION GUIDELINES AND SAFETY STANDARDS

Recommended installation height	700 mm
Clearances to construction/other appliances from oven	76 mm
Clearances of flammable materials from oven	300 mm
Clearance of workspace from front of the oven	1100 mm



It is recommended to use a lifting device to lift the oven and place on the countertop/cabinet. Consult oven instruction manual for further information.

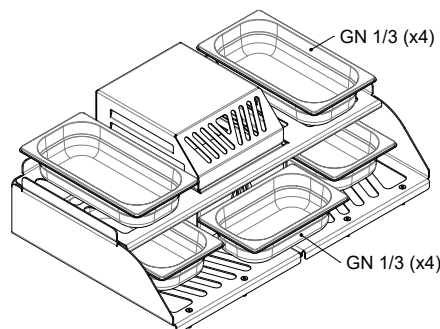
Specifications and design are subject to change without notice.

GASTORNORM CAPACITY

HEATING RACK

Compatible with Mibrasa GN.

Residual temperatures of the heating rack between 50°C and 70°C, based on the oven working at 300°C.





SPACE-MINI PLUS

Mibrasa worktop oven with heating rack



TECHNICAL INFORMATION

Reference	HMB SB MINI PLUS
Fire up time ¹	45 min
Cooking temperature	250 - 350 °C
Initial charcoal load ¹	5 kg
Production*	35 kg/h
Charcoal load duration ²	7 h
Equivalent power*	2 kW
Exhaust rate	2500 m ³ /h
Net weight ³	279 kg
Crated weight	337 kg
Crate dimensions (WxDxH)	800 x 720 x 1350 mm

*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

FEATURES

OUR CHARCOAL OVENS

The Mibrasa® oven is a closed grill designed and engineered 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.

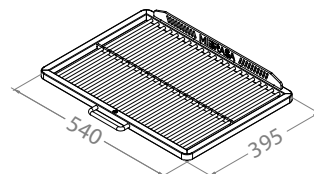
THE VERSATILITY OF MIBRASA® CHARCOAL OVENS

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PAX PER SERVICE*



GRILL DIMENSION



INCLUDED ACCESSORIES

- Grill [GTPLUS]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Poker [PKMPLUS]
- Grill brush [CEP]

RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
- Extra grill [G160]
- Removable grease collector [REG3/4]
- Base trim worktop [EMBHMB160]
- Consult catalogue for kitchenware and grillware

QUALITY GUARANTEE



Rev. 9/23

Mibrasa® Charcoal Ovens S.L

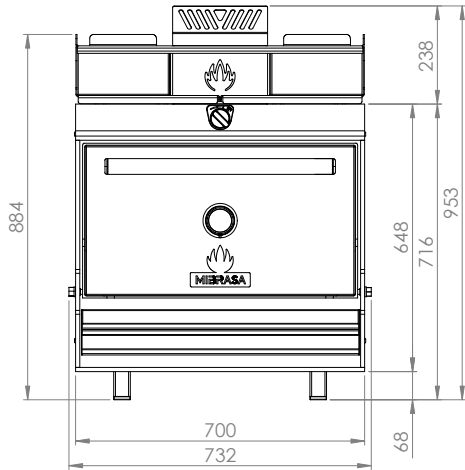
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17230 Palamós - Spain

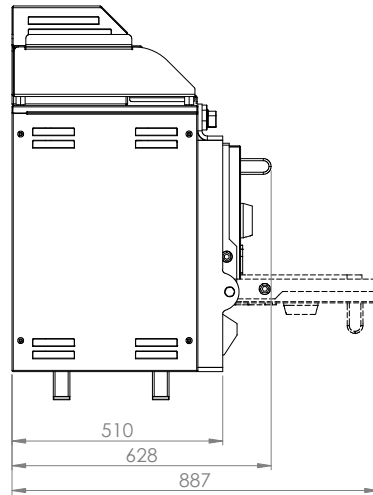
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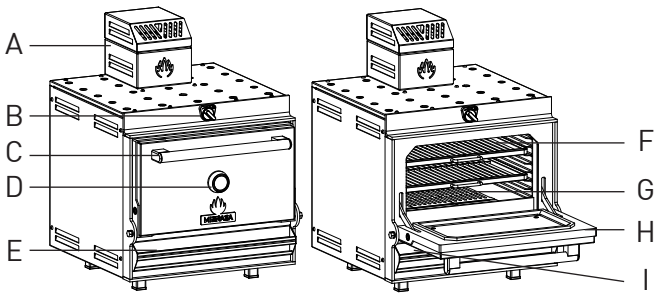
Front view



Side view



Dimensions in mm
 Revit drawings available on request at mibrasa@mibrasa.com



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

CUSTOMIZE

DOOR COLOR



BLACK



RED



YELLOW



STAINLESS STEEL



BLUE

EDITION



GOLD



BLACK



COPPER



TITANIUM



SILVER



WOOD*

The Edition finishes are applied to the logos, door handle and the thermometer casing.

*Only on the door handle (logos and thermometer casing in silver)

INSTALLATION GUIDELINES AND SAFETY STANDARDS

Recommended installation height	700 mm
Clearances to construction/other appliances from oven	76 mm
Clearances of flammable materials from oven	300 mm
Clearance of workspace from front of the oven	1100 mm



It is recommended to use a lifting device to lift the oven and place on the countertop/cabinet. Consult oven instruction manual for further information.

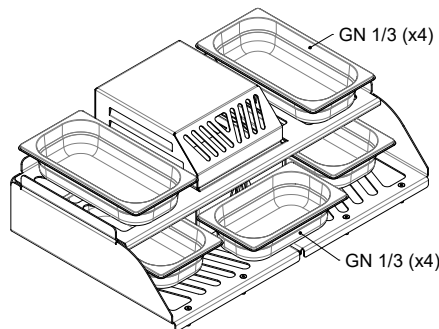
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GASTORNORM CAPACITY

HEATING RACK

Compatible with Mibrasa GN.

Residual temperatures of the heating rack between 50°C and 70°C, based on the oven working at 300°C.





SPACE-S

Mibrasa worktop oven with heating rack



TECHNICAL INFORMATION

Reference	HMB SB 75
Fire up time ¹	45 min
Cooking temperature	250 - 350 °C
Initial charcoal load ¹	10 kg
Production*	70 kg/h
Charcoal load duration ²	7 h
Equivalent power*	3,5 kW
Exhaust rate	2800 m ³ /h
Net weight ³	335 kg
Crated weight	400 kg
Crate dimensions (WxDxH)	900 x 800 x 1350 mm

*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

FEATURES

OUR CHARCOAL OVENS

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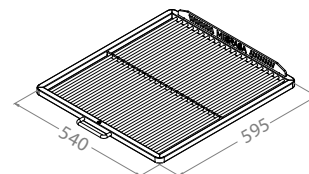
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PAX PER SERVICE*



GRILL DIMENSION



INCLUDED ACCESSORIES

- Grill [GT75]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Poker [PK75]
- Grill brush [CEP]

RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
- Extra grill [GT75]
- Removable grease collector [REG1P/2]
- Base trim worktop [EMBHMB75]
- Consult catalogue for kitchenware and grillware

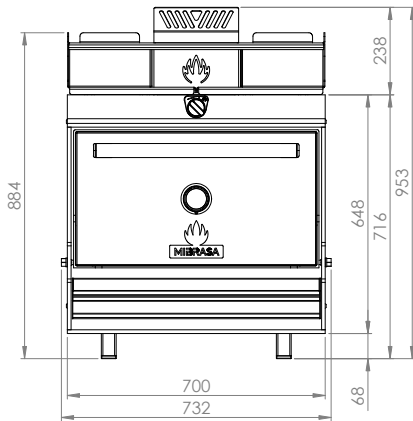
QUALITY GUARANTEE



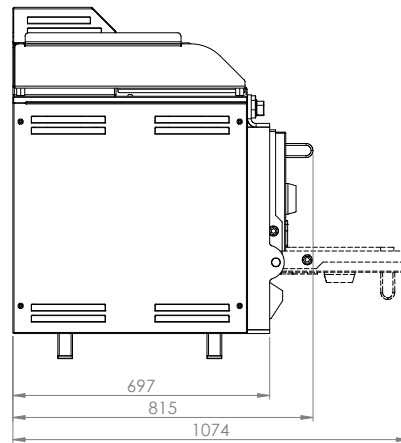
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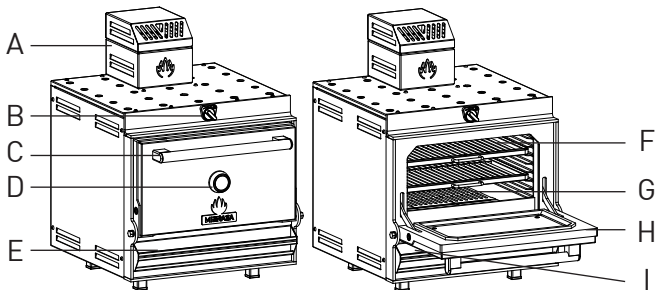
Front view



Side view



Dimensions in mm
 Revit drawings available on request at mibrasa@mibrasa.com



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

CUSTOMIZE

DOOR COLOR



EDITION



TITANIUM SILVER WOOD*

The Edition finishes are applied to the logos, door handle and the thermometer casing.

*Only on the door handle (logos and thermometer casing in silver)

INSTALLATION GUIDELINES AND SAFETY STANDARDS

Recommended installation height	700 mm
Clearances to construction/other appliances from oven	76 mm
Clearances of flammable materials from oven	300 mm
Clearance of workspace from front of the oven	1100 mm



It is recommended to use a lifting device to lift the oven and place on the countertop/cabinet. Consult oven instruction manual for further information.

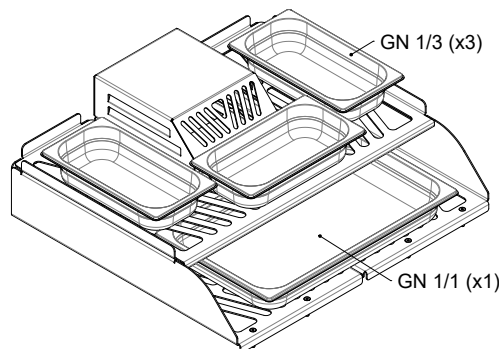
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GASTORNORM CAPACITY

HEATING RACK

Compatible with Mibrasa GN.

Residual temperatures of the heating rack between 50°C and 70°C, based on the oven working at 300°C.





SPACE-M

Mibrasa worktop oven with heating rack



TECHNICAL INFORMATION

Reference	HMB SB 110
Fire up time ¹	45 min
Cooking temperature	250 - 350 °C
Initial charcoal load ¹	15 kg
Production*	100 kg/h
Charcoal load duration ²	8 h
Equivalent power*	5 kW
Exhaust rate	3200 m ³ /h
Net weight ³	461 kg
Crated weight	538 kg
Crate dimensions (WxDxH)	1100 x 1100 x 1350 mm

*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

FEATURES

OUR CHARCOAL OVENS

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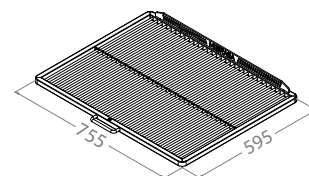
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PAX PER SERVICE*



GRILL DIMENSION



INCLUDED ACCESSORIES

- Grill [GT110]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Poker [PK110]
- Grill brush [CEP]

RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
- Extra grill [GT110]
- Removable grease collector [REG3/4]
- Base trim worktop [EMBHMB110]
- Consult catalogue for kitchenware and grillware

QUALITY GUARANTEE



Rev. 9/23

Mibrasa® Charcoal Ovens S.L

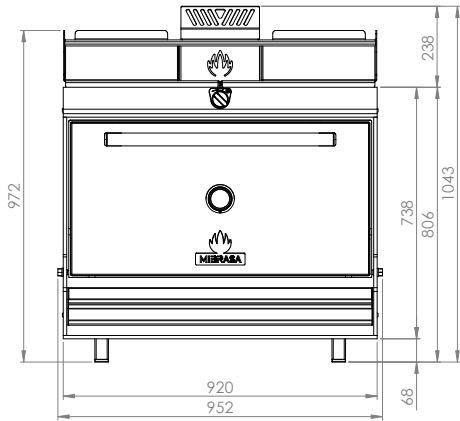
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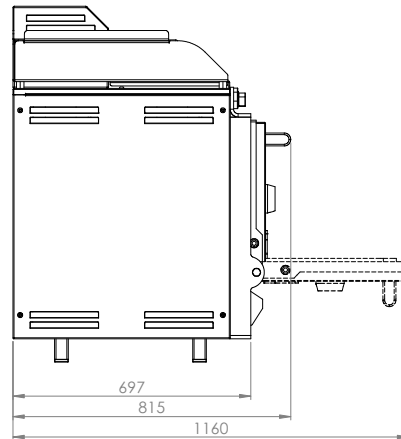
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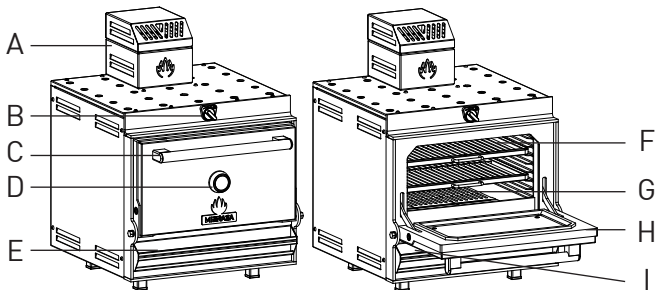
Front view



Side view



Dimensions in mm
 Revit drawings available on request at mibrasa@mibrasa.com



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

CUSTOMIZE

DOOR COLOR



EDITION




TITANIUM SILVER WOOD*

The Edition finishes are applied to the logos, door handle and the thermometer casing.

*Only on the door handle (logos and thermometer casing in silver)

INSTALLATION GUIDELINES AND SAFETY STANDARDS

Recommended installation height	700 mm
Clearances to construction/other appliances from oven	76 mm
Clearances of flammable materials from oven	300 mm
Clearance of workspace from front of the oven	1100 mm

 It is recommended to use a lifting device to lift the oven and place on the countertop/cabinet. Consult oven instruction manual for further information.

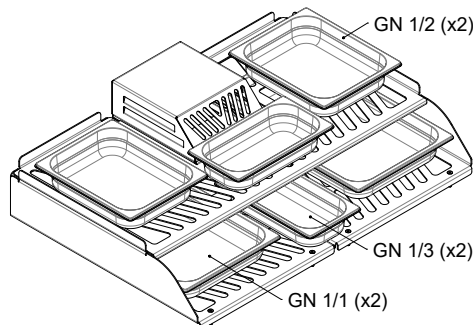
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GASTORNORM CAPACITY

HEATING RACK

Compatible with Mibrasa GN.

Residual temperatures of the heating rack between 50°C and 70°C, based on the oven working at 300°C.





SPACE-L

Mibrasa worktop oven with heating rack



TECHNICAL INFORMATION

Reference	HMB SB 160
Fire up time ¹	45 min
Cooking temperature	250 - 350 °C
Initial charcoal load ¹	18 kg
Production*	120 kg/h
Charcoal load duration ²	8 h
Equivalent power*	6 kW
Exhaust rate	3500 m ³ /h
Net weight ³	517 kg
Crated weight	606 kg
Crate dimensions (WxDxH)	1100 x 1100 x 1900 mm

*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

FEATURES

OUR CHARCOAL OVENS

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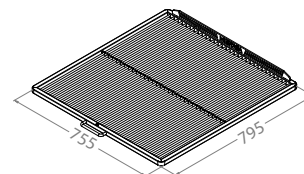
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PAX PER SERVICE*



GRILL DIMENSION



INCLUDED ACCESSORIES

- Grill [GT160]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Poker [PK160]
- Grill brush [CEP]

RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
- Extra grill [G160]
- Removable grease collector [REG3/4]
- Base trim worktop [EMBHMB160]
- Consult catalogue for kitchenware and grillware

QUALITY GUARANTEE



Rev. 9/23

Mibrasa® Charcoal Ovens S.L

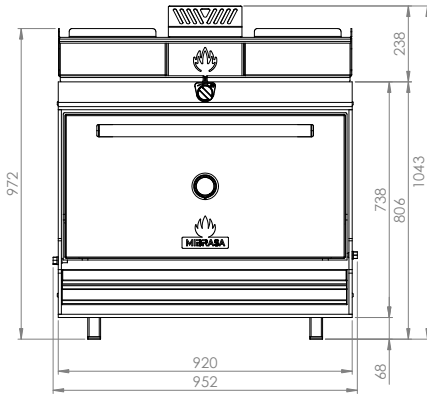
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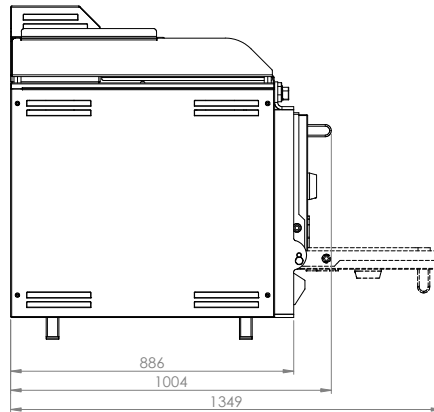
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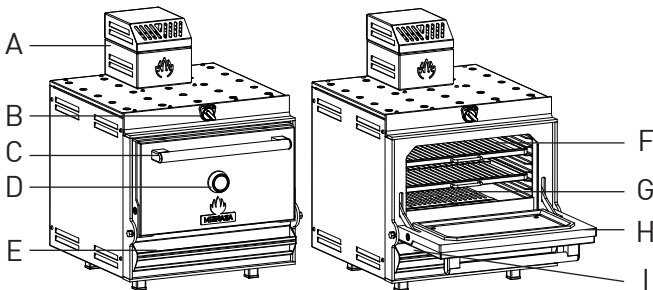
Front view



Side view



Dimensions in mm
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A	Firebreak-dissipating filter
B	Upper damper
C	Door handle
D	Thermometer
E	Lower damper/ash collector
F	Grills
G	Charcoal grids
H	Door
I	Grease collector

CUSTOMIZE

DOOR COLOR



EDITION



TITANIUM SILVER WOOD*

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INSTALLATION GUIDELINES AND SAFETY STANDARDS

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Clearances to construction/other appliances from oven	76 mm
Clearances of flammable materials from oven	300 mm
Clearance of workspace from front of the oven	1100 mm



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GASTORNORM CAPACITY

HEATING RACK

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Residual temperatures of the heating rack between 50°C and 70°C, based on the oven working at 300°C.

