



MIBRASA® is a closed barbeque grill invented in Spain. 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 flavours and bringing out a unique taste.

STANDARD FEATURES

- Amazing results for all types of foods: meat, fish, vegetables
- 2 in 1 = Oven and Grill
- Faster and cleaner than an open grill using less consumption of charcoal (approximately 40% less).
- Increased control of heat - for maximum grilling quality.
- Everyone loves the natural flavours that cooking over Coals impart!!

TECHNICAL INFORMATION	HMB MINI
Diners*	35
Fire up time* (min)	20
Cooking temperature (°C)	250-350
Charcoal consumption* (kg/day)	7
Production* (kg/h)	25
Performance* (h)	8
Useful dimensions of grill (mm)	500 x 350
Equivalent power* (kW)	2
Exhaust rate (m ³ /h)	1500

* Approximate data

INCLUDED ACCESSORIES

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

OPTIONAL ACCESSORIES

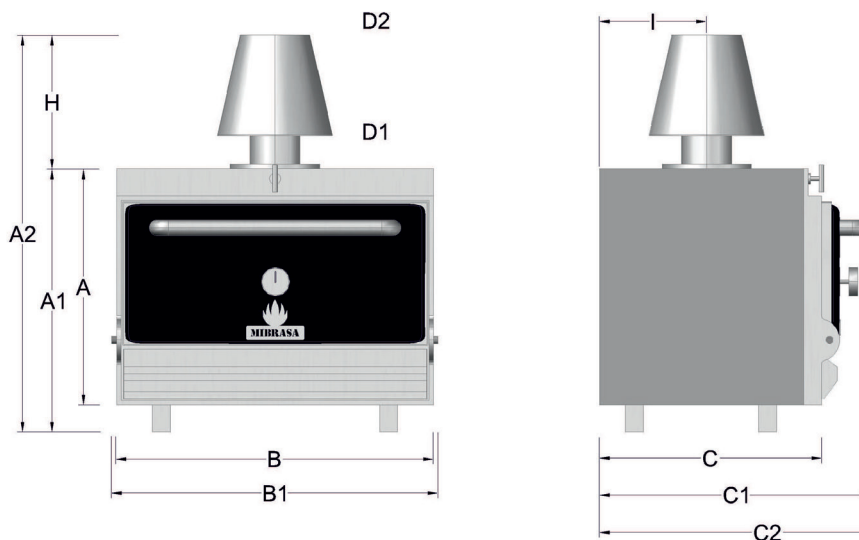
- Extra grill
- Firebreak
- Dissipating filter
- Cookware

HMB MINI

WORKTOP CHARCOAL OVEN



Shown with optional Firebreak



Model	A	A1	A2	B	B1	C	C1	C2	H	I	D1	D2
HMB MINI	520	580	880	700	730	490	610	800	300	200	115	150



National Head Office
156 Swann Drive
Derrimut VIC 3030
Tel: +61 3 8369 4600
Fax: +61 3 8369 4699
www.comcater.com.au

Melbourne
96-100 Tope Street
South Melbourne VIC 3205
Tel: +61 3 8369 4600
Fax: +61 3 8699 1299

Sydney
20/4 Avenue of the Americas
Newington, NSW 2127
Tel: +61 2 9748 3000
Fax: +61 2 9648 4762

Brisbane
1/62 Borthwick Avenue
Murarrie QLD 4172
Tel: +61 7 3399 3122
Fax: +61 7 3399 5311

Perth
Unit 16, 7 Abrams Street
Balcatta, WA 6021
Tel: +61 8 6217 0700
Fax: +61 8 6217 0799