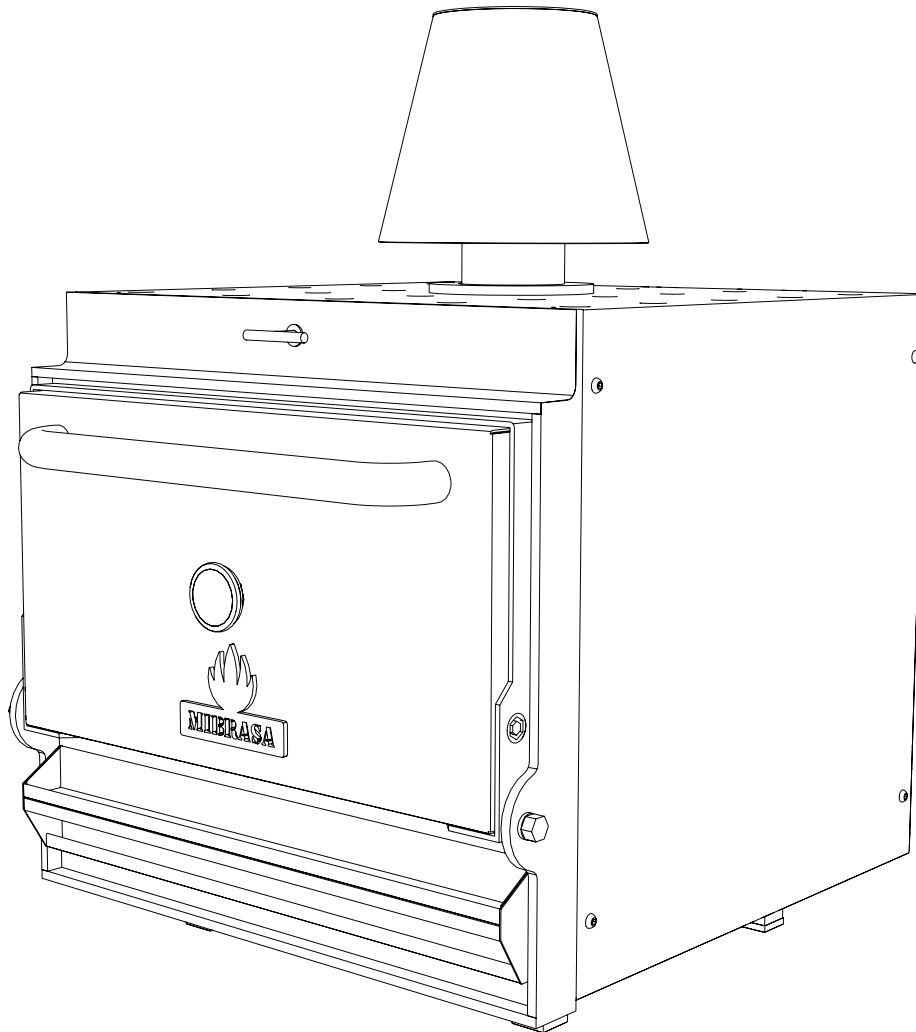




MIBRASA[®] OVEN

USER MANUAL



Read all instructions before installing and using the appliance.
Save these instructions.

www.mibrasa.com

Feeding the Senses!

Mibrasa, the Masters of fire!



We are fascinated by fire and invite you to experience grill cooking for yourselves. Cook and create in a way that awakens your taste buds and reminds us of the beauty in simplicity.





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1. Introduction

Mibrasa® charcoal ovens are robust and solid, an essential piece of equipment for any kitchen, giving a unique and delicious flavor to all your ingredients.

Mibrasa® charcoal ovens comply to the strict standards & regulations set by internationally recognized certifications of quality.



Our ovens

Mibrasa® is a closed grill designed and developed 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 airflow through the oven, regulating the intensity of the heat of the embers to grant a highly efficient way of cooking while significantly reducing the consumption of charcoal.

Mibrasa® charcoal ovens allow you to cook all types of foods retaining the natural flavors while bringing out a unique taste.

The versatility of Mibrasa® ovens

We have a wide range of models and accessories allowing you to completely personalize your Mibrasa® oven and adapt it to your needs.

The advantages of Mibrasa® ovens:



2x1 GRILL AND OVEN
in one sole machine

COOK ALL TYPES OF INGREDIENTS
meat, fish, seafood,
vegetables & desserts

FUELED SOLELY BY CHARCOAL
to bring about the
DEEP RICH FLAVORS
distinct to coal-fired cooking

With the capacity to last
an entire service between
250°C AND 350°C

EFFORTLESS DOOR OPENING SYSTEM
with zero maintenance

FASTER & CLEANER
than an open grill
consuming approx.
40% LESS CHARCOAL

HEAT-FREE KITCHEN ENVIRONMENT
for the chef

CLEANER WORKSPACE
with enclosed ash drawer
and grease collector

INCREASED FLAME AND TEMPERATURE CONTROL
through effective airflow system

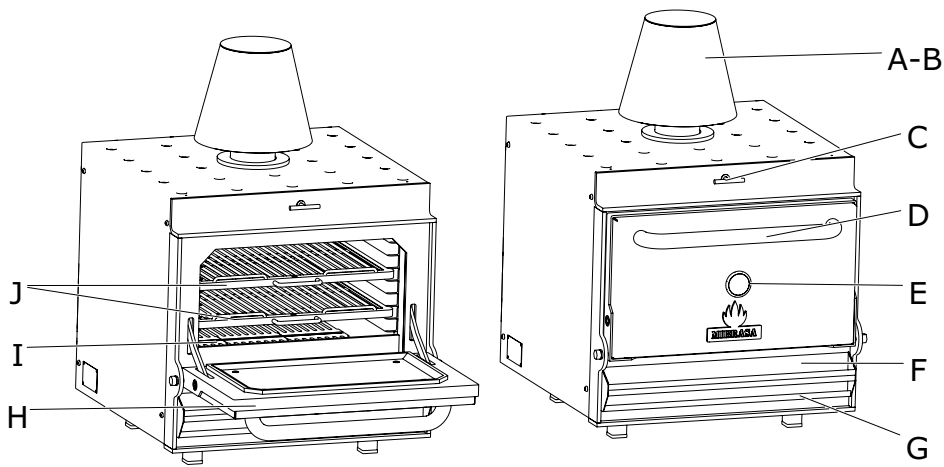
FASTER MAILLARD REACTION
with optimal results

Working at high temperatures
sears and grills the product
**SEALING IN ITS JUICES
& ENHANCING ITS FLAVOR**

Easy to manage, secure & ergonomic
AIRFLOW SYSTEM FOR THE CHEF

! The MIBRASA® HMB AB SB has a heating rack with an average temperature of 40°C, perfect for bringing the meat to temperature and keeping ingredients warm. It also comes with a natural heated holding cupboard below with a temperature between 50° and 70°C.

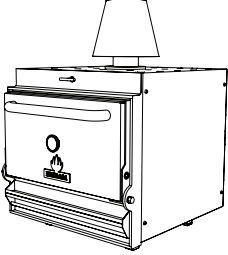
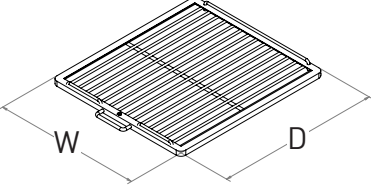

2. Mibrasa® oven description



A	Firebreak
B	Dissipating filter
C	Upper damper
D	Door handle
E	Thermometer
F	Lower damper / Ash collector
G	Grease collector
H	Door
I	Charcoal grids
J	Grills

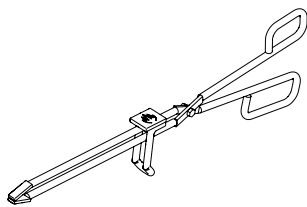
Note: Regulating the entry of airflow is controlled through the opening and closing of the lower damper whilst the air outlet is controlled using the upper damper.

Grill sizes and approximate diners per service:

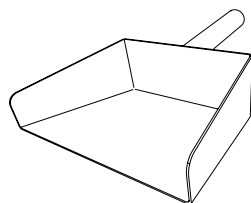
Model	Grill dimensions (mm)	Diners per service
		
HMB MINI	540 x 345	35-45
HMB MINI PLUS	540 x 395	45-65
HMB 75	540 x 595	75-95
HMB 110	760 x 595	110-130
HMB 160	760 x 795	160-190

Included accessories:

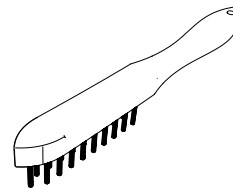
Mibrasa® tongs



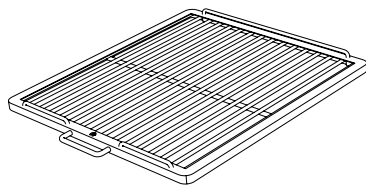
Ash shovel



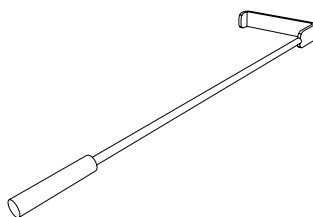
Grill brush



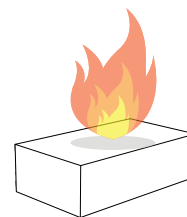
Grill



Ember poker

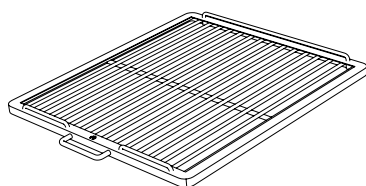


Mibrasa® Ecofire firelighters

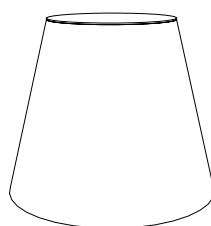


Optional accessories:

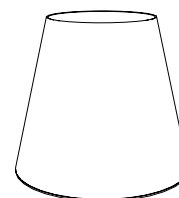
Extra grill



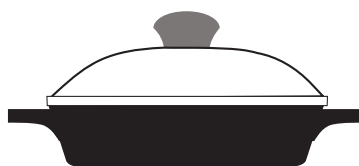
Dissipating filter



Firebreak



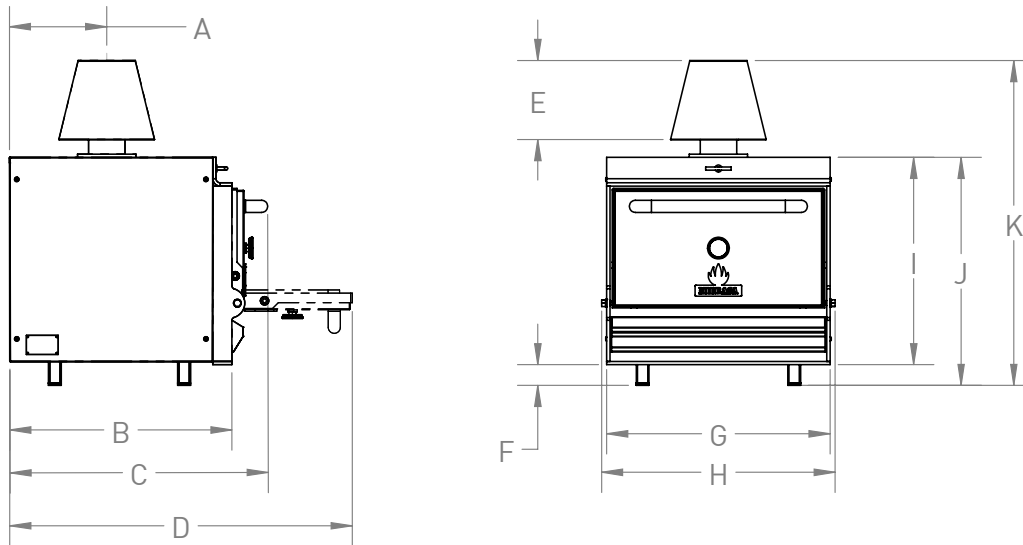
Kitchenware (consult online catalog at www.mibrasa.com)



3. Models

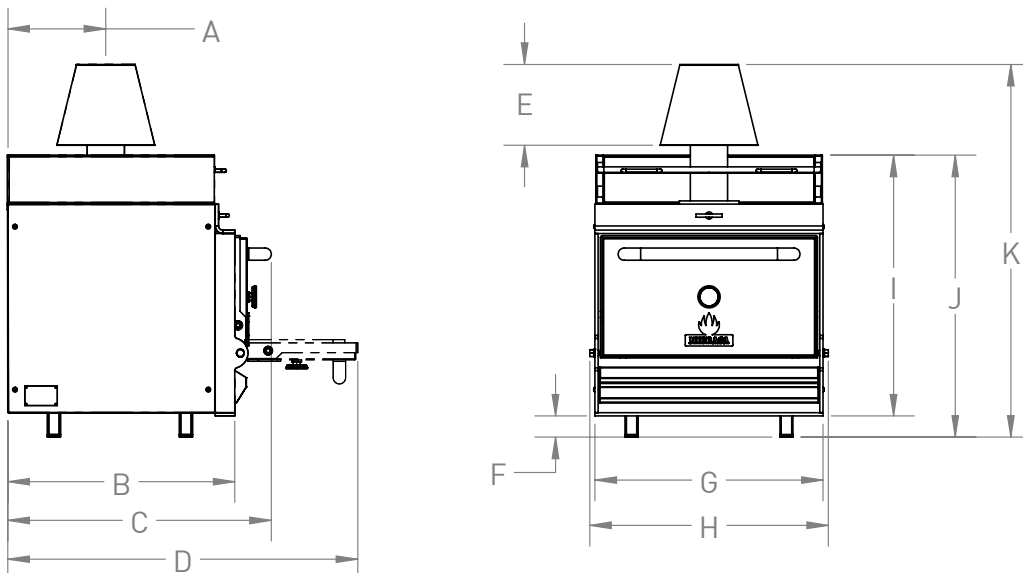
Dimensions in mm

HMB Worktop models



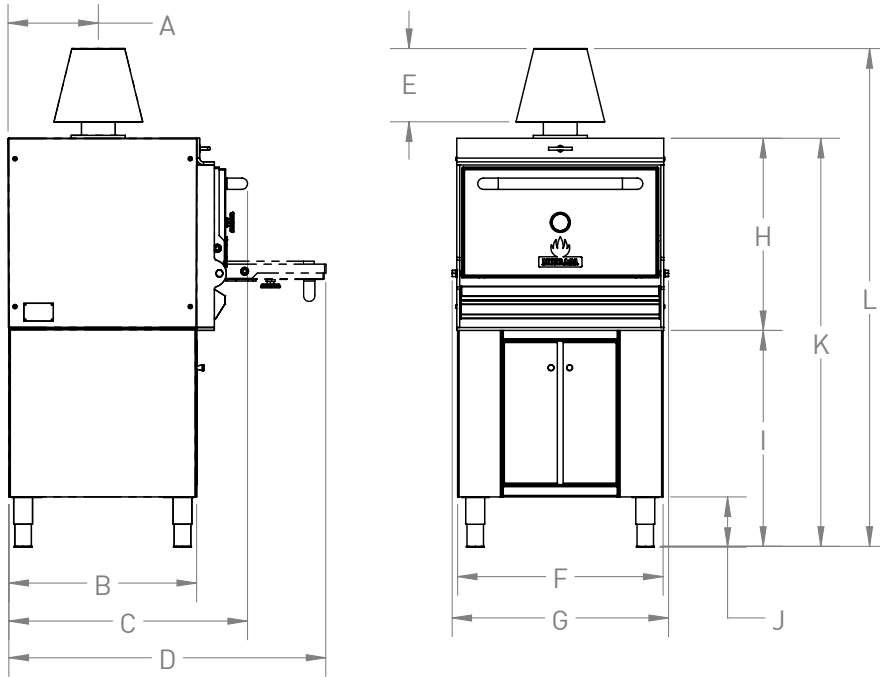
Models	A	B	C	D	E	F	G	H	I	J	K
HMB MINI	200	490	600	810	250	65	700	735	520	585	895
HMB MINI PLUS	230	510	625	890	250	65	700	735	650	715	1025
HMB 75	300	700	810	1075	250	65	700	735	650	715	1025
HMB 110	300	700	810	1160	250	65	920	955	740	805	1115
HMB 160	350	900	1010	1360	250	65	920	955	740	805	1115

HMB SB Worktop model with heating rack



Models	A	B	C	D	E	F	G	H	I	J	K
HMB SB 75	300	700	810	1075	250	65	700	735	800	865	1155
HMB SB 110	300	700	810	1160	250	65	920	955	890	955	1245
HMB SB 160	350	900	1010	1360	250	65	920	955	890	955	1245

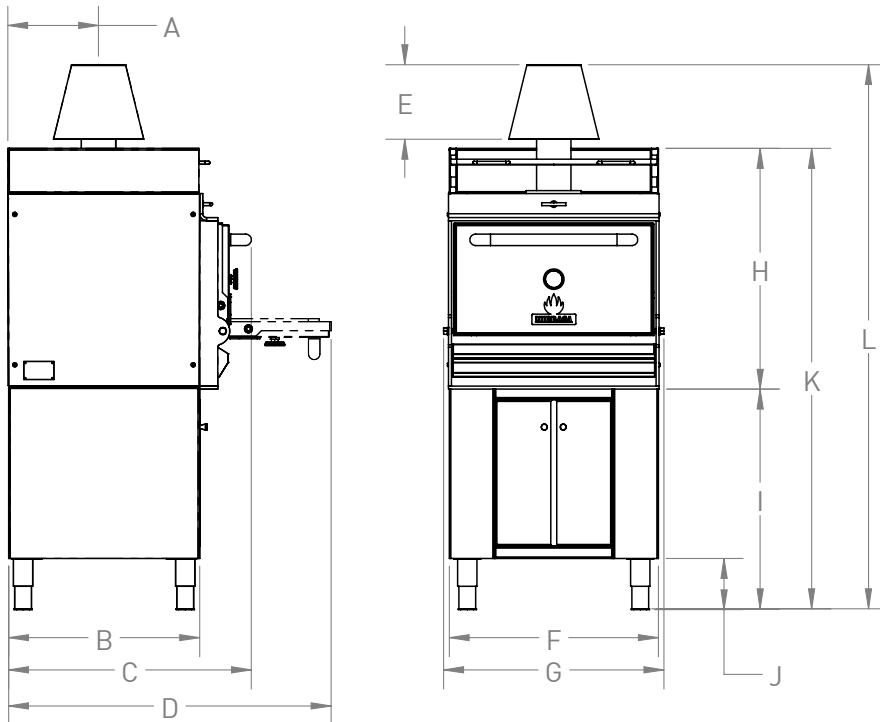
HMB AB with cupboard below



Models	A	B	C	D	E	F	G	H	I	J*	K	L
HMB AB 75	300	635	810	1075	250	695	735	650	740	170	1390	1700
HMB AB 110	300	635	810	1160	250	920	955	740	690	170	1430	1740
HMB AB 160	350	835	1010	1360	250	920	955	740	690	170	1430	1740

* Adjustable leg height: 135-195 mm

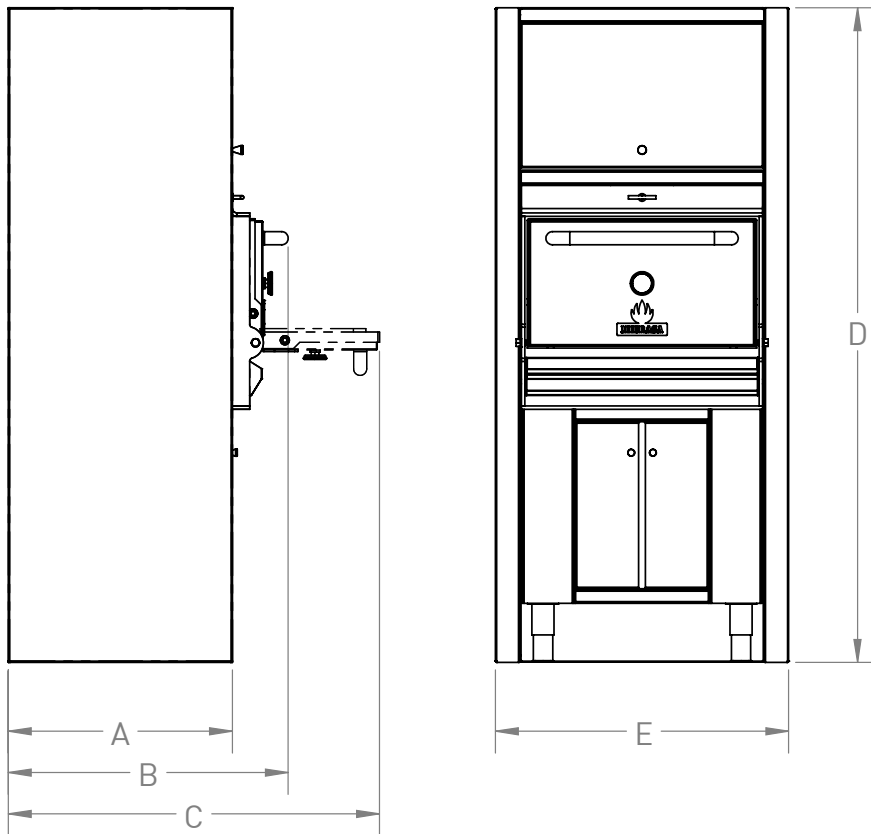
HMB AB SB with cupboard below and heating rack



Models	A	B	C	D	E	F	G	H	I	J*	K	L
HMB AB SB 75	300	635	810	1075	250	695	735	800	740	170	1540	1830
HMB AB SB 110	300	635	810	1160	250	920	955	890	690	170	1580	1870
HMB AB SB 160	350	835	1010	1360	250	920	955	890	690	170	1580	1870

* Adjustable leg height: 135-195 mm

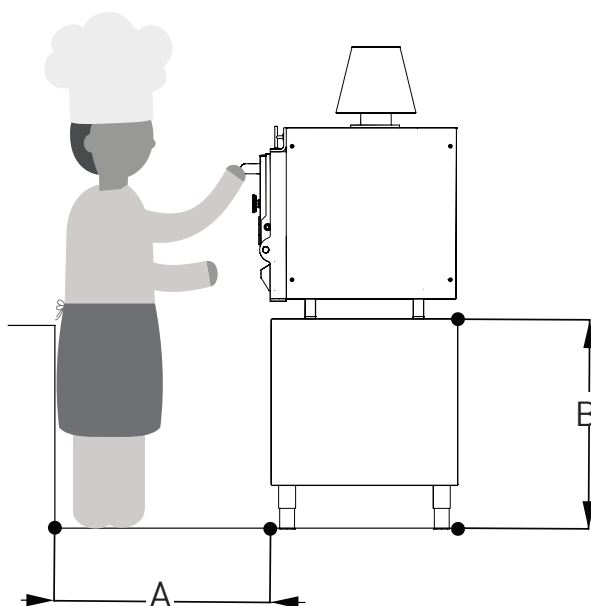
HMB AC with complete cupboard



Models	A	B	C	D	E
HMB AC 75	650	815	1080	1900	850
HMB AC 110	650	815	1165	1900	1070
HMB AC 160	850	1015	1365	1900	1070

Measurements are subject to technical changes.

Workspace for the chef and recommended height of the worktop models



Models	A	B
HMB MINI	1100	800
HMB MINI PLUS	1100	700
HMB 75	1100	700
HMB 110	1100	600
HMB 160	1100	600

4. Installation instructions

4.1. Requirements for oven surroundings

The installer should contact the local building or fire officials concerning any installation restrictions or need for inspection of the oven installation.

The minimum hearth extension areas to be covered with relationship to the door opening of the oven for combustible floors should be the following:

- a. 762 mm to each side of the door opening
- b. 914 mm in front of the door opening

Clearances to combustible construction/other appliances:

- a. Unit to backwall = 76 mm
- b. Unit to sidewalls = 76 mm

Countertop models should be placed on a fireproof material table or stand, preferably metals: stainless steel, etc. Such support must be strong enough to support the weight of the oven.

4.2. Installation and assembly instructions

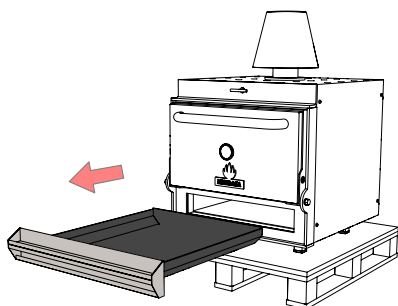


Due to the high weight of the ovens, it is always necessary to use lifting equipment to handle them safely. If no such equipment is available, there must be an adequate number of personnel in compliance with local safety regulations, to assist with the installation.

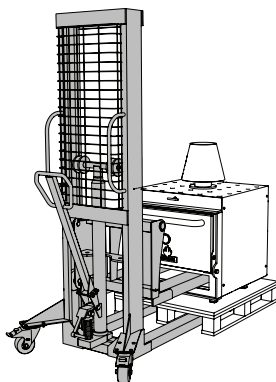
Worktop models: - HMB MINI, MINI PLUS, 75, 110, 160
- HMB SB 75, 110, 160

Lifting using a lifting device (recommended)

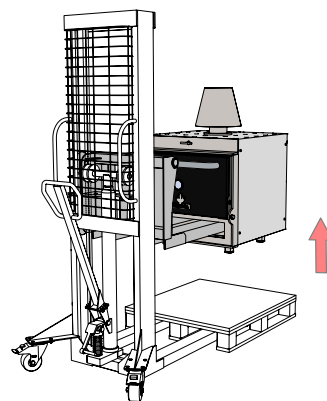
1 Remove the ash collector



2 Insert the forks of a lifting device in the ash collector space

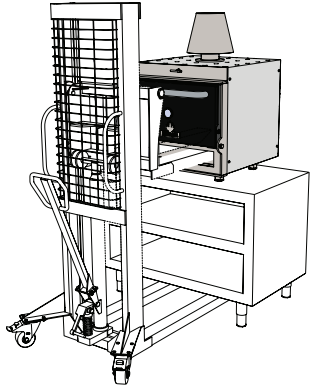


3 Lift the oven

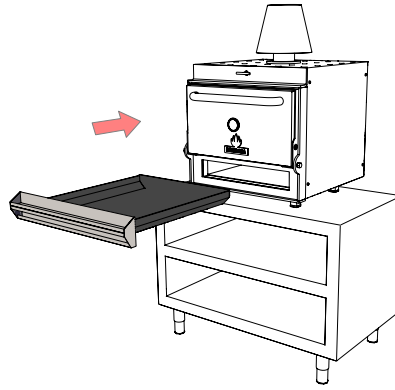


Make sure the forks reach the end of the oven.

4 Place the oven on the countertop

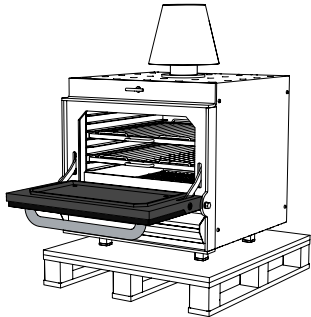


5 Place back the ash collector

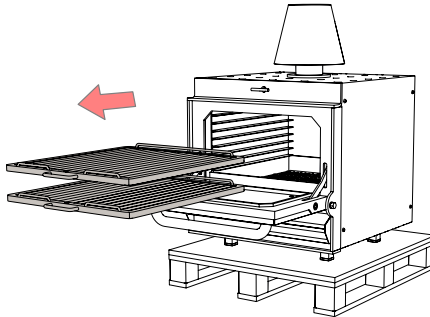


Lifting by hand (not recommended)

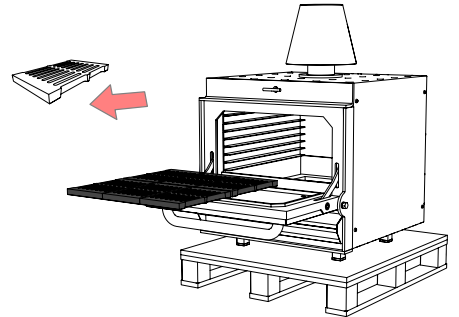
1 Open the door



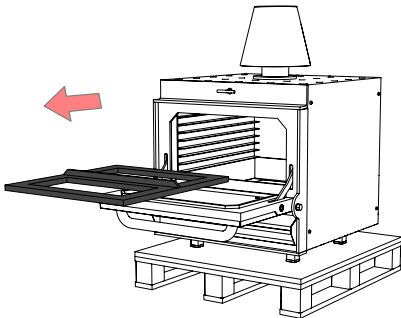
2 Remove the grills



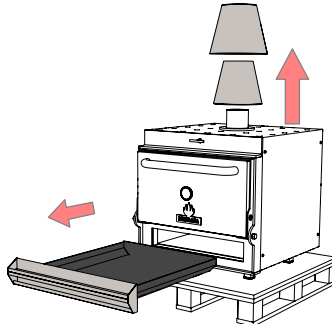
3 Remove the charcoal grids



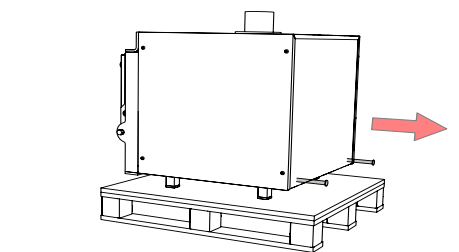
4 Remove the charcoal grids support




5 Remove the ash collector, dissipating filter and firebreak

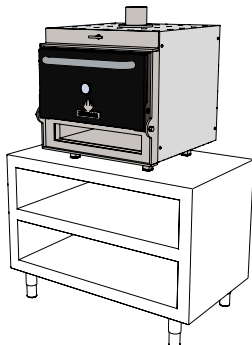


6 If lifting by hand use the two pull-out handle bars

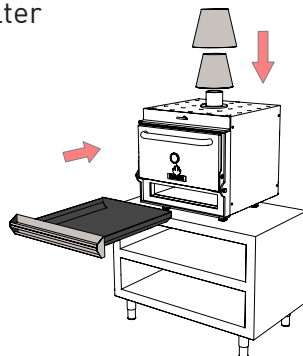


 Do not lift the oven from the door handle

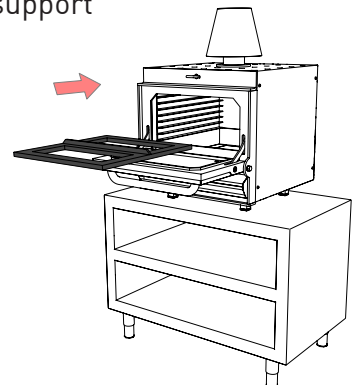
7 Place the oven on the countertop




8 Place back the ash collector, firebreak and dissipating filter

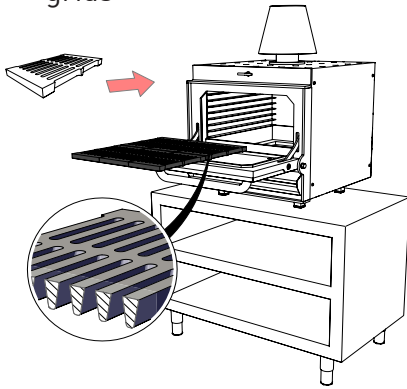


9 Place back the charcoal grids support



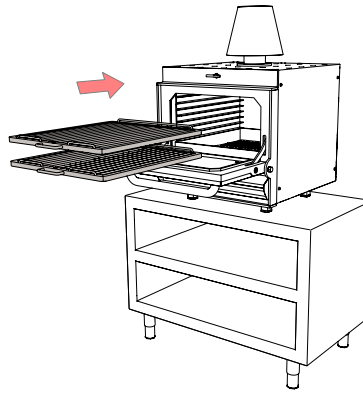
 Majority of the weight is at the front of the oven

10 Place back the charcoal grids



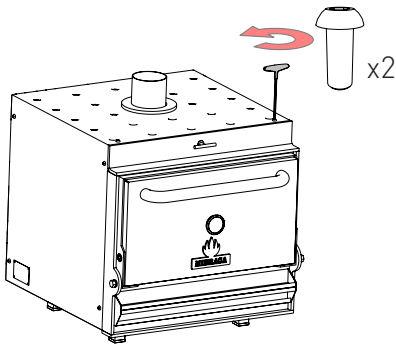
Side with narrower slits facing up

11 Place back the grills

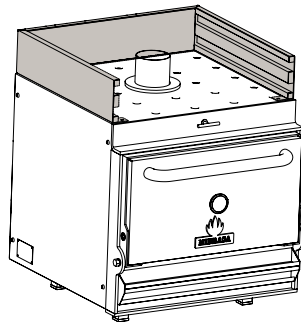


Models with heating rack: - HMB SB 75, 110, 160
- HMB AB SB 75, 110, 160

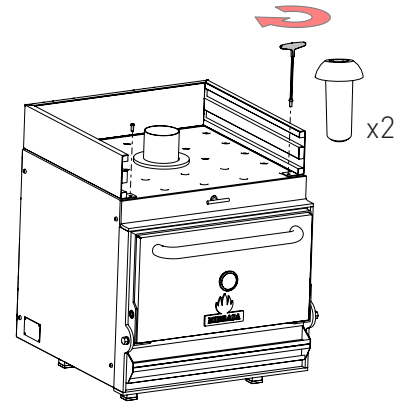
1 Unscrew the two screws on the roof of the oven



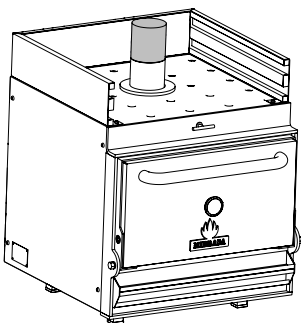
2 Position the heating rack in place



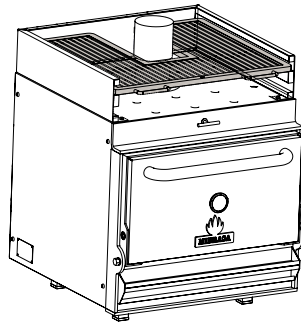
3 Align the screws with their holes and screw in tightly using an allen key 5



4 Connect the extension flue

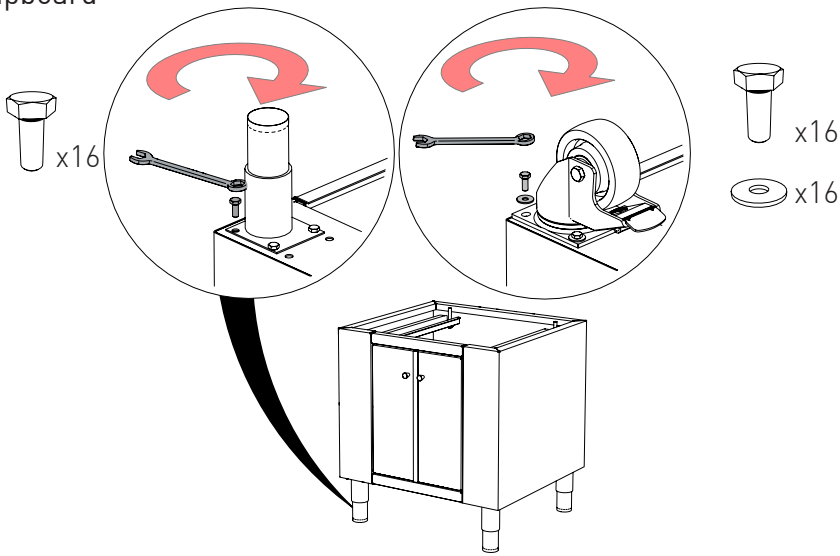


5 Insert the grill

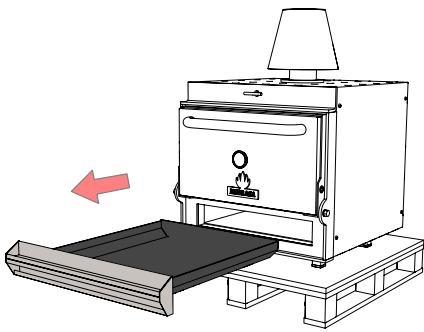


Models with cupboard below: - HMB AB 75, 110, 160
 - HMB AB SB 75, 110, 160
 - HMB AC 75, 110, 160

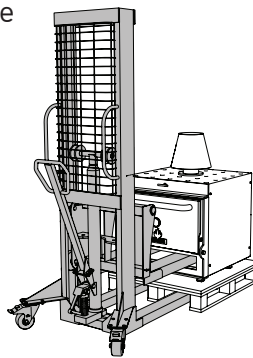
1 Install the legs/wheels of the cupboard



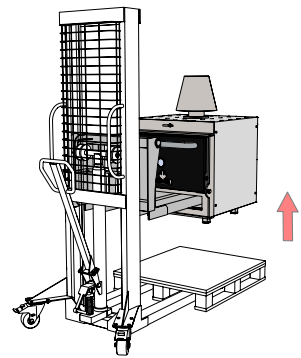
2 Remove the ash collector



3 Insert the forks of a lifting device in the ash collector space

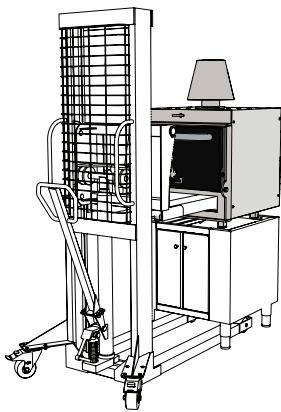


4 Lift the oven



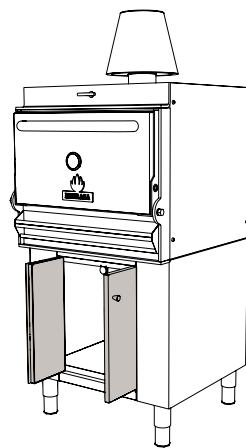
Make sure the forks reach the end of the oven.

5 Place the oven on the cupboard

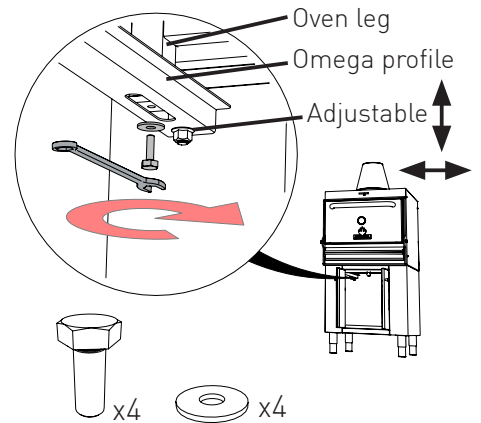


6 Assemble the oven with the cupboard

a) Open the cupboard doors



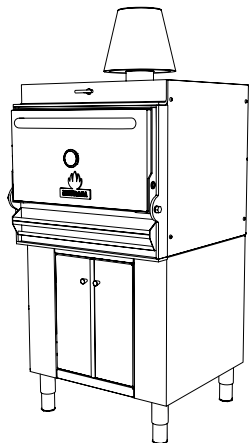
b) Attach the oven to the cupboard



The open stand is equipped with the same fittings

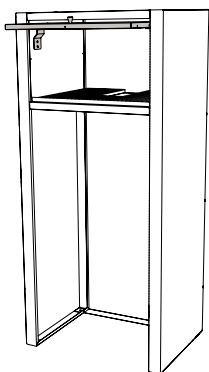
Models with full cupboard: - HMB AC 75, 110, 160

1 Assemble the oven with cupboard below

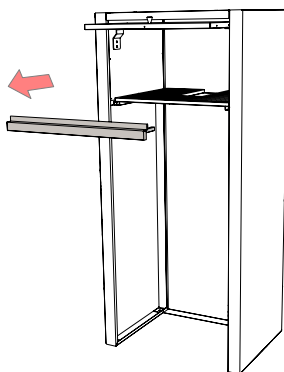


Follow the steps for models with cupboard below

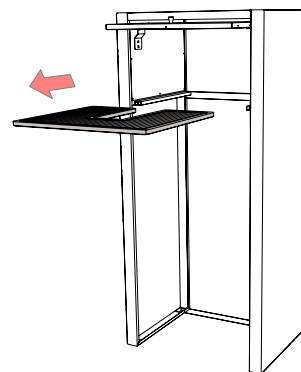
2 Open the door



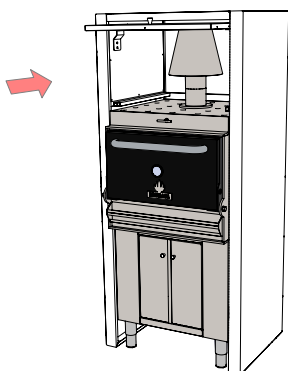
3 Remove the frontal panel



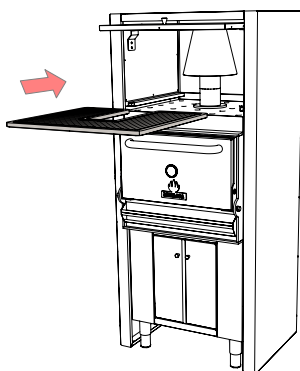
4 Remove the grill



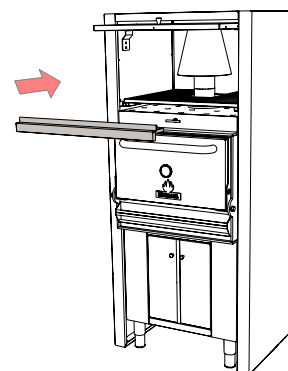
5 Place oven with cupboard below in position



6 Place back the grill

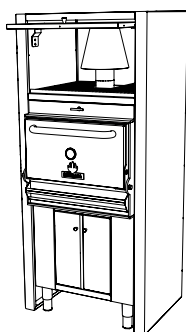


7 Place back the frontal panel

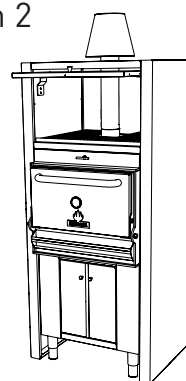


An alternative option to provide more working space inside the heating cabinet is to install the security accessories outside of the cabinet. In order to do this, connect the extended flue duct to the oven smoke outlet penetrating the cabinet's roof. Assemble the firebreak and dissipating filter over the duct.

Option 1



Option 2



4.3. Smoke extraction

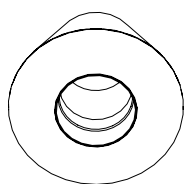
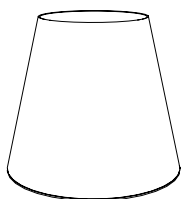
When the oven is installed in the interior of a closed building an extractor hood of sufficient dimensions is required.

The extractor hood must have a suitable depth in order to cover the opening of the oven and stand out laterally by 150 mm on both sides.

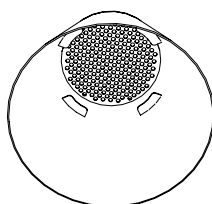
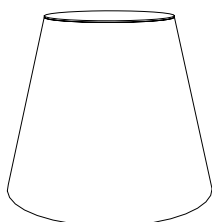
The ductwork must be either galvanized steel or stainless steel, uniform and well sealed throughout. It is important to avoid installing horizontal pipes and must provide frequent access points to remove the build up of solid/liquid residues and creosote, see point 6.3 on cleaning and special care.

It is recommended that the ductwork is installed with a vent cap in order to improve the removal of smoke.

MIBRASA® Protective components



Firebreak: Is installed where the smoke leaves the oven. Its function is to prevent flames or sparks from escaping the oven.



Dissipating filter: This is installed over the firebreak. It filters and spreads the flow of air, slowing it down and dropping its temperature.

To guarantee the correct operation of the said components, the recommended charcoal loads mentioned in point 5.1 should be respected.

Installation options

1) Oven with independent extraction

This type of installation consists of an exhaust hood, which is independent of the oven. The ductwork must be either galvanized or stainless steel, 300/350 mm in diameter up to the highest part of the building. Installation of the firebreak and the dissipating filter are needed.

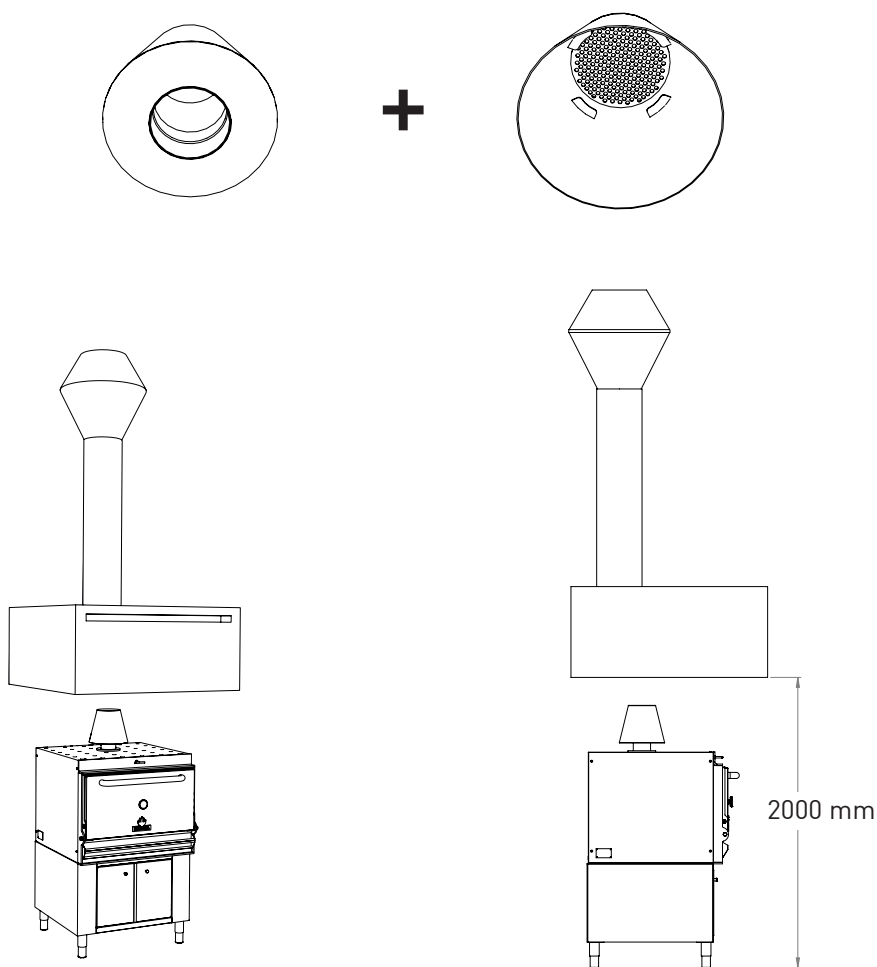


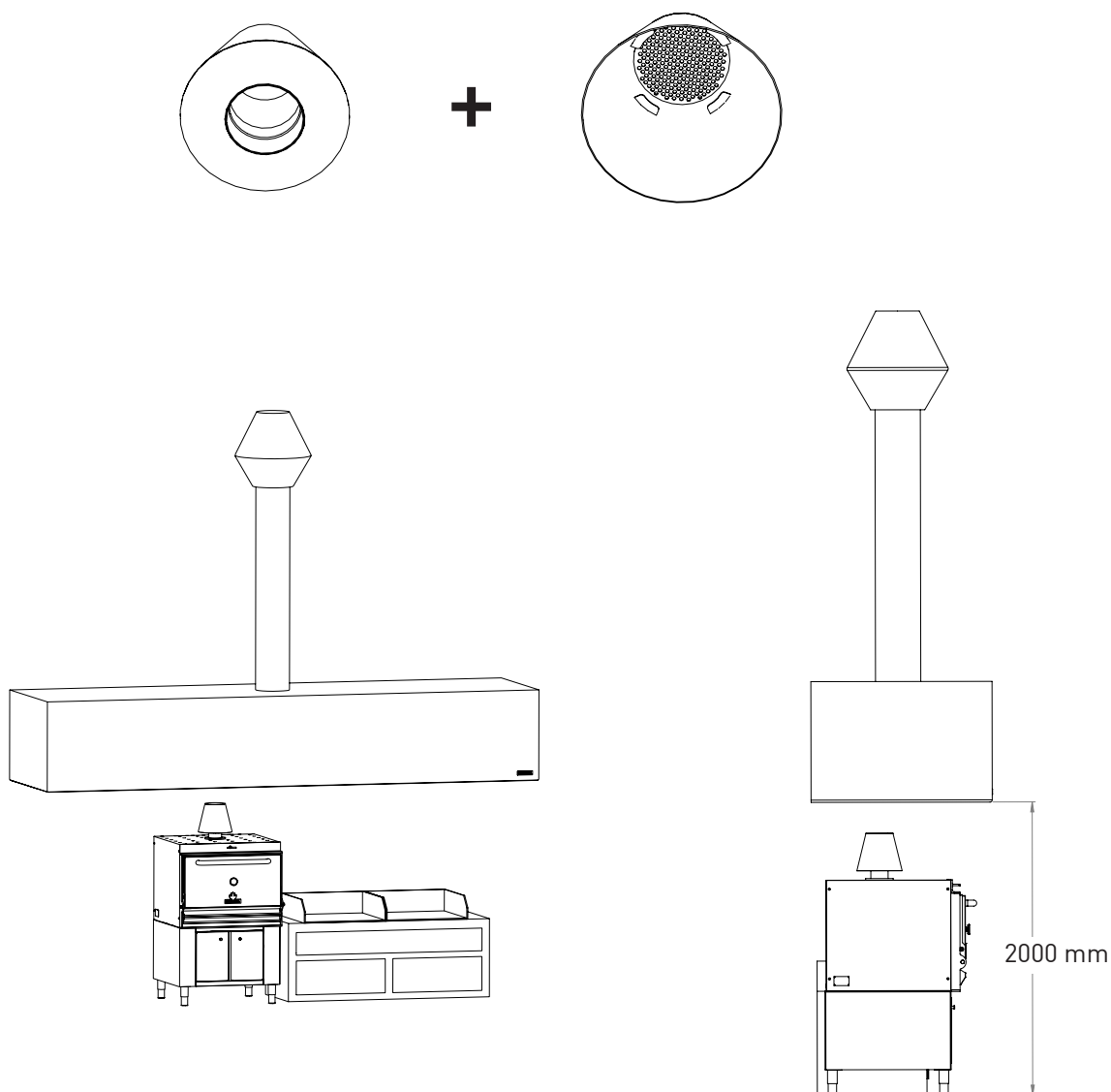
Table showing exhaust hood measurements and required flow rates:

Models	Flow rate (m ³ /h)	Minimum hood dimensions (mm) - (width, depth)	Minimum height from the floor (mm)
HMB MINI	2500	1000 x 1000	2000
HMB MINI PLUS	2500	1000 x 1000	2000
HMB 75	2800	1300 x 1300	2000
HMB 110	3200	1500 x 1300	2000
HMB 160	3500	1500 x 1500	2000

2) Oven installed under exhaust hood with other cooking appliances.

General ventilation ductwork

It is necessary to install the oven with the firebreak and dissipating filter. This will prevent sparks and flames from escaping the oven. The smoke will be filtered reducing the flow and cooling its temperature down prior to contact with the ventilation system.

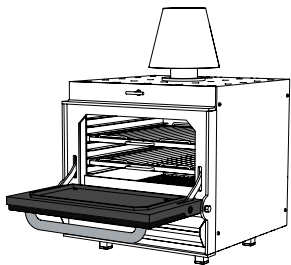


Never connect the oven outlet directly with the exhaust hood

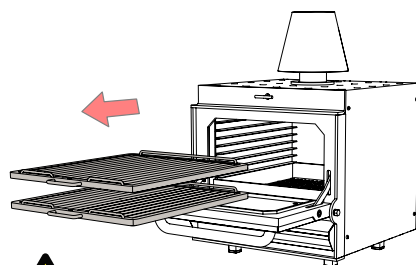
5. Instructions of use

5.1. Loading the charcoal

1 Open the door

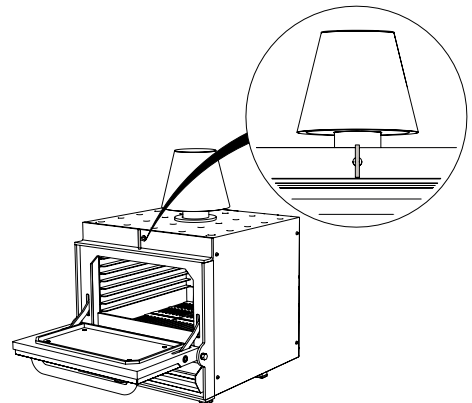


2 Remove the grills

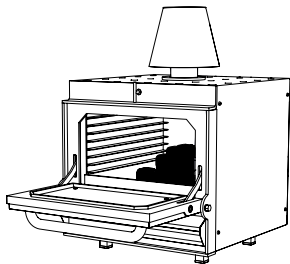


Important!

3 Open the upper damper



4 Load the Mibrasa® charcoal and make a heap



Approximate quantity of charcoal according to Mibrasa® model.

Model	Amount
HMB Mini	11 lbs / 5Kg
HMB Mini Plus	14 lbs / 7Kg
HMB 75	22 lbs / 10 Kg
HMB 110	33 lbs / 15 Kg
HMB 160	40 lbs / 18 Kg

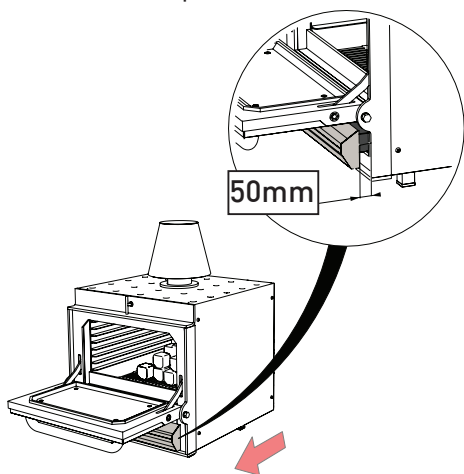


Leave about 150 mm of space at the back of the oven for air circulation

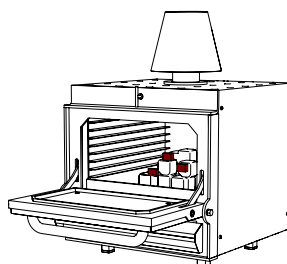
Mibrasa® has different types of high quality long burning charcoal to get the best performance from the oven.

5.2. Lighting the charcoal

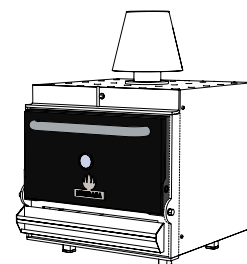
1 Open the ash collector/ lower damper



2 Place and light the Mibrasa® firelighters



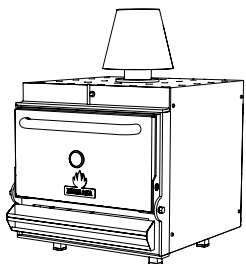
3 Close the door



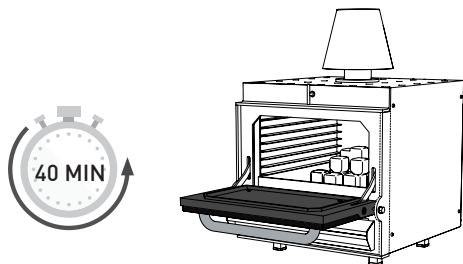
It is compulsory that a member of the kitchen staff is present for the entire lighting up process. During the fire-up, the door must remain closed. This will ensure the most effective light up while minimizing any risk of accidents. It is very important to respect the maximum charcoal load in every Mibrasa® oven.

5.3. Prior to cooking

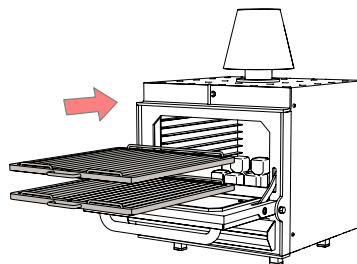
1 Wait until the charcoal has turned into embers



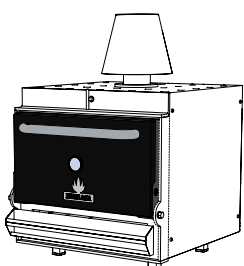
2 Open the door



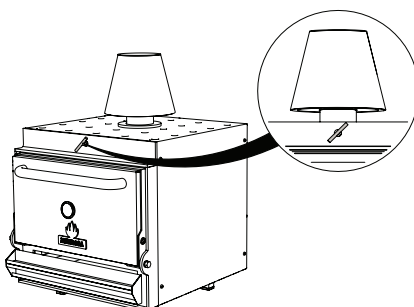
3 Place back the grills



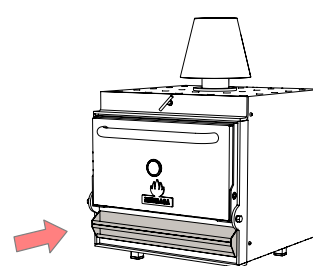
4 Close the door



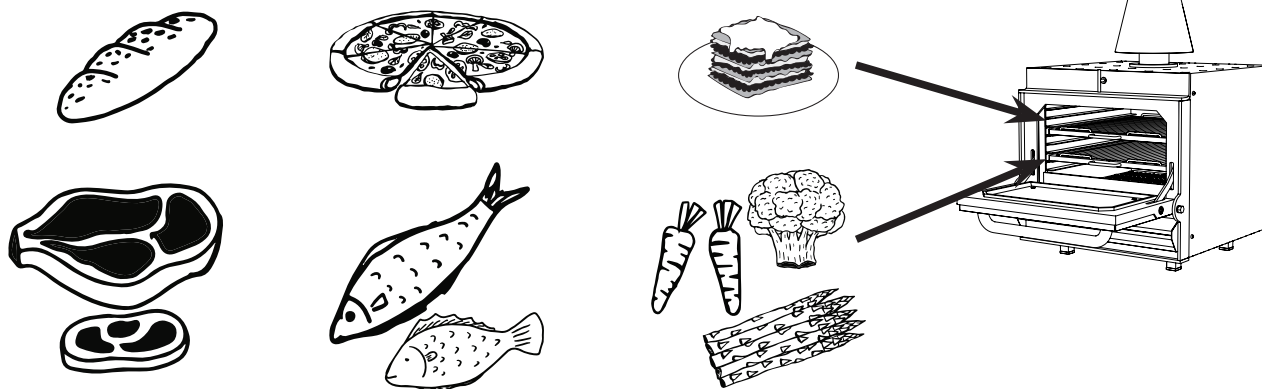
5 Turn the upper damper to 45°



6 Close the ash collector/ lower damper

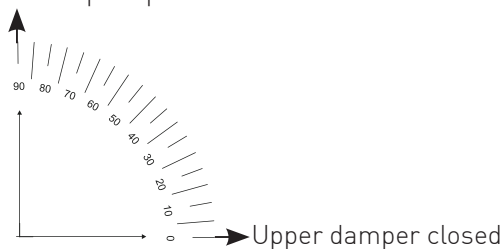


5.4. Ready to cook

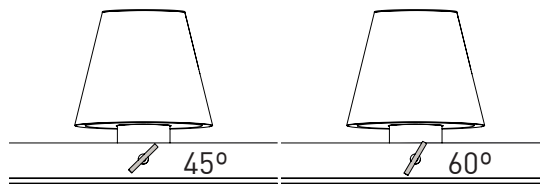


Turn the upper damper to the desired angle. The air outlet is controlled by using the upper damper with the minimum setting at 0° and the maximum at 90°.

Upper damper open



Recommended upper damper position for cooking:



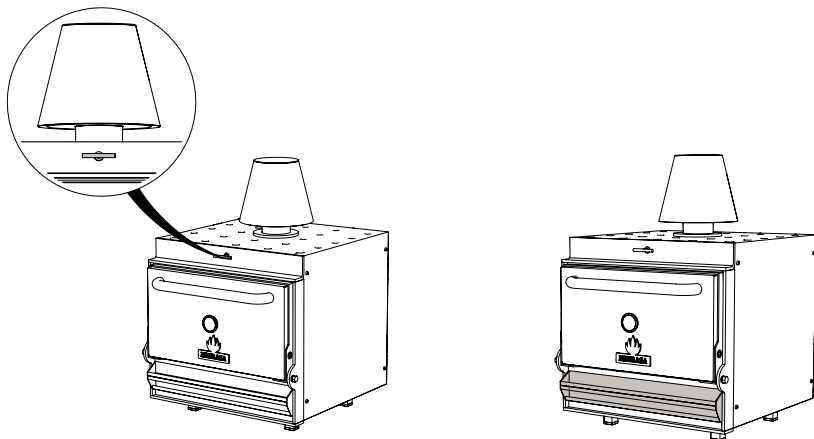
Remember that the ash collector/ lower damper should remain closed when cooking.



If the temperature of the oven needs to be increased quickly, open the lower damper 2-3 mins max.

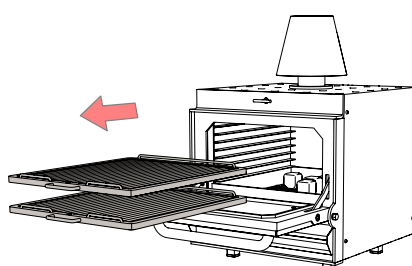
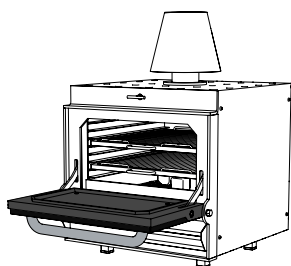
5.5. After service

- 1 Close the upper damper
- 2 Check the ash collector/ lower damper is closed

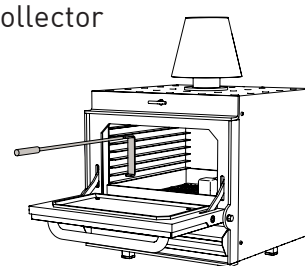


5.6. Reutilizing charcoal from the previous service

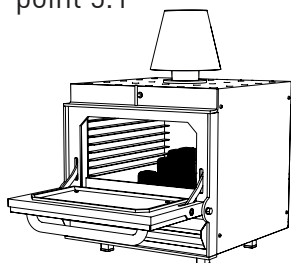
- 1 Open the door
- 2 Remove the grills
- 3 Move the charcoal around so the ash falls into the ash collector



It is necessary to use heat-proof gloves when removing the grills.



- 4 Load the charcoal and follow the steps indicated in point 5.1



6. Maintenance and Safety Standards

6.1. Daily cleaning

Do not use chemical products or water to clean the inside of the oven.

Grills: Clean using the grill brush before and after each use.

Ash collector: Open the ash collector, use the ash shovel by Mibrasa® to remove the ash and transfer to a metal container with a tight-fitted lid. If you think it is necessary, you can remove the ash collector completely from the oven to facilitate cleaning. Once the ashes have completely cooled down they can be disposed of or used as fertilizer.

WARNING Do not dispose the ashes in a flammable-container or heat-deformable container.

Space between the door and the frame: This should always be kept clean so that it can be closed properly.

6.2. Weekly cleaning

Dissipating filter: Remove the dissipating filter from the oven. Clean the inside part.

Firebreak: Remove the firebreak from the oven. Shake gently from side to side to allow the ash to fall. Never clean with water as the ash will stick to the base and can be difficult to remove.

Charcoal Grids: Remove the grids and use the grill brush to clean the slits. It is important for the operation of the oven to keep the slits clear of ash and debris.

Ash collector: Remove the ash collector and clean away any ash and cinders remaining. A build-up of ash can make closing the ash collector difficult.

6.3. Special care

Exhaust hood and ductwork: It is very important to keep the exhaust hood filters clean as well as the ducts to avoid a build up of soot and fat, which could result in a possible fire.

Follow the weekly cleaning procedures and annual maintenance of the hood, ventilation box and flue ducts in accordance to the exhaust hood manufacturer's requirements. Pulverisation water filtration systems are also accepted to compliment the use of this oven. The ductwork should be inspected at least twice a year to determine when creosote build up has occurred. When creosote has accumulated, it should be removed to reduce risk of fire.

Mibrasa® is not responsible for any damages occurred caused by wrongful use, when the installation instructions have not been followed or wrongful maintenance of the exhaust hood.

Please read this entire manual before you install the oven.

Failure to follow instructions may result in property damage, bodily injury, or even death.

6.4. Safety standards

WARNINGS

- Only use charcoal in the Mibrasa® oven.
- The first time the oven is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® oven. Never leave the oven unattended when lit.
- Wear heatproof gloves while using the oven.
- The door must remain closed during operation. Open only the door when handling food.
- **CAUTION** Do not overload/fire - when flames spill out of the oven, you are over-firing.
- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- Do not attempt to pour water over the hot coals, only close the upper and lower dampers.
- Do not clean the oven when it is in operation or hot.
- Do not use chemical products to clean the exterior of the oven when in use or still hot (the interior of the oven is self-cleaning).
- Do not use products not specified for use with this oven.

DANGERS

- When this oven is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.
- Keep children and pets away from the oven and flammable products. Accessible parts of the oven may be very hot.
- Do not fry food in the oven using oil. The temperature is very high and could cause serious harm or damage.
- Do not use alcohol, oil or other liquids similar to ignite or rekindle hot coals. Use only Mibrasa® ecofire firelighters.
- In the case of installing the oven in an outdoor setting, do not cover the Mibrasa® oven with any type of protective cover or inflammable material when it is in operation or hot.
- Read point 4.1 for restrictions on minimum distances from combustible materials.

7. General conditions

7.1. Warranty

- All Mibrasa® ovens have a 2-year warranty against any manufacturing defect.
- The customer will be responsible for the installation, fine-tuning and maintenance of the goods.
- The warranty is void of:
 - (I) damage caused by misuse or poor product installation,
 - (II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,
 - (III) those defects not immediately notified within the warranty period stated above,
 - (IV) those defects or damage due to negligence not attributable to Mibrasa®, or an accident, misuse, improper installation, mishandling or abnormal conditions of temperature, humidity or dirt,
 - (VI) that have become damaged through no fault of Mibrasa®.

7.2. Returns

- All goods must be returned in the original condition.
- All returns must be notified in writing, and must be confirmed by our sales department.
- All returns must reach Mibrasa® prepaid. Returned material must enclose the invoice and delivery note number.
- Returns of goods will only be accepted in its original packaging, unused and in re-sellable condition. Returned goods that are used, obsolete or worn out will not be considered under warranty and a credit note will not be issued.
- For all returned goods, there will be a 10% fee of the refund amount to cover depreciation, demerit and administrative tasks.

7.3. Property Reserve

- Mibrasa® retains title to the goods to the total amount of the price integrity.
- Mibrasa® reserves the right to change their products and prices without notice.





MIBRASA®

Feeding the Senses!

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