

MIBRASA® CHARCOAL OVENS

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

Allowing you to cook all types of foods retaining their natural flavors whilst bringing out a unique taste.

2x1 GRILL AND OVEN
in one sole machine



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

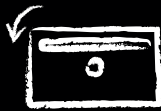


FUELED SOLELY BY CHARCOAL

to bring about the
DEEP RICH FLAVORS
distinct to coal-fired cooking



With the capacity to last
an entire service between
500°F AND 700°F



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 TEMPERATURE AND FLAME 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 110°F, 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 125°F and 160°F.