

MIBRASA®

hot

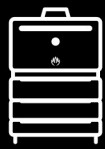
MIBRASA OVEN WITH HEATED HOLDING DRAWERS

The most comprehensive charcoal oven.



*Residual temperatures based on oven working at 550°F.





Mibrasa[®] Hot

MIBRASA OVEN WITH HEATED HOLDING DRAWERS

Take full control by optimizing the residual heat from the Mibrasa[®] oven to hold ingredients in three temperature zones on the unit. The seamless lineal design makes the Mibrasa[®] Hot the most comprehensive charcoal oven station for any chef that prioritizes an effective and cost-efficient kitchen.



Combine
**MULTI-COOKING
TECHNIQUES**
in an All-in-One unit

ENERGY-SAVING
thanks to
NATURAL HEAT
from oven

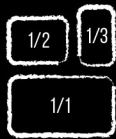


**MAINTAIN
FOOD QUALITY**
with 3 holding
temperatures

MIBRASA[®]

hot

OPTIMIZED
kitchen space



COMPATIBLE
with **GN PANS**

**NO OPERATING
COSTS.** No bills.





Mibrasa® Hot Series

MIBRASA OVEN WITH HEATED HOLDING DRAWERS

HMB HOT

OVEN WITH HEATED HOLDING DRAWERS



3 temperature zones

HMB HOT 75
28.9 x 27.6 x 66.9

HMB HOT 110
37.6 x 27.6 x 68.5

HMB HOT 160
37.6 x 35.4 x 68.5

HMB HOT SB

OVEN WITH HEATED HOLDING DRAWERS AND HEATING RACK



3 temperature zones

HMB HOT SB 75
28.9 x 27.6 x 72

HMB HOT SB 110
37.6 x 27.6 x 73.6

HMB HOT SB 160
37.6 x 35.4 x 73.6

HMB HOT AC

OVEN WITH HEATED HOLDING DRAWERS AND TOP HEATED CUPBOARD



4 temperature zones

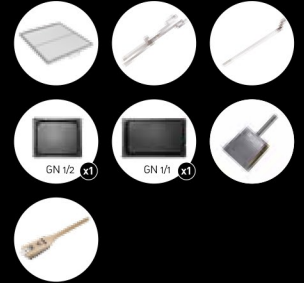
HMB HOT AC 75
33.5 x 27.7 x 74.8

HMB HOT AC 110
42.1 x 27.7 x 74.8

HMB HOT AC 160
42.1 x 35.6 x 74.8



ALL MIBRASA HOT OVENS INCLUDE:



DOOR AND HOT DRAWERS COLOR



W x D x H (in)

21.3 x 23.4 | 75-95
GN 1/1, 1/2, 1/4*

29.9 x 23.4 | 110-130
GN 1/1, 1/2, 1/3*

29.9 x 31.3 | 160-190
GN 1/1, 1/2, 1/3*

* Gastronorms compatible with corresponding models

MIBRASA®
HOT SERIES

Optimize
Economize
Personalize



MIBRASA®

hot

Confit | Slowcook |
Regenerate | Sit | Rest |
Hold | Dehydrate

