Project: _



HIBACHI MH 300 PLUS

FEATURES

The Mibrasa Hibachi is a high quality, portable mini charcoal grill, created for use in restaurants on a professional level as well as for personal use for cooking at home with friends and family in all environments.

It has an elegant and operational design, made with steel of the highest resilience by the same hands which make the Mibrasa charcoal ovens. Ideal for all types of products: meats, fish and vegetables.

The imagination and creativity of the chef with the Mibrasa Hibachi know no limits!

TECHNICAL INFORMATION

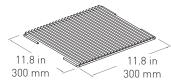
Fire up time*	25 min-average	
Cooking temperature*	250 °C	482 °F
Initial charcoal load*	1.6 kg	3.5 lb
Charcoal load duration*	3 h	
Net weight	8 kg	17.6 lb

*Approximate data

DIMENSIONS

HIBACHI 11.8 x 11.8 x 5.5 in 300 x 300 x 140 mm $(W \times D \times H)$

Cooking grill surface



OPTIONAL ACCESSORIES

AM

MIBRÁSA

NY



[GMH300P]



Top grill [GSMH300P]



Cooking grill

Charcoal grid

Outer casing

Burner



Smoker [FMH300P]











S/S skewer 20cm [IS20] 30cm [IS30]

Specifications and design are subject to change without notice.

Mibrasa® USA Corp 8950 SW 74th Ct., Suite 1406 Miami, Florida 33156 (408) 348-7607 - usa@mibrasa.com www.mibrasa.com



PARTS OF THE HIBACHI