



HIBACHI MH 300

FEATURES

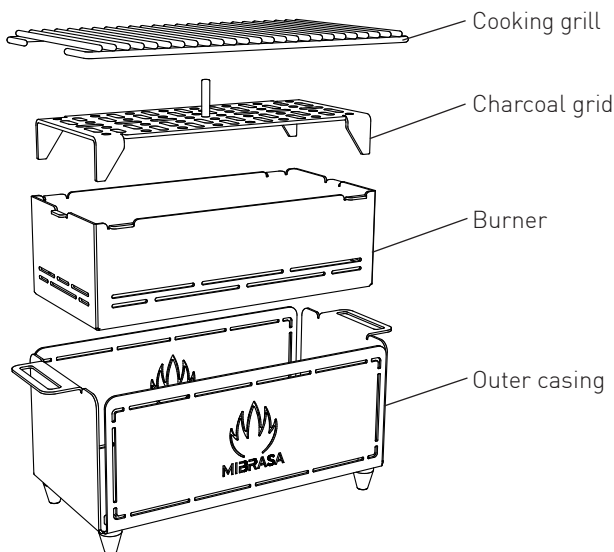
The Mibrasa Hibachi is a high quality, portable mini charcoal grill, created for use in restaurants on a professional level as well as for personal use for cooking at home with friends and family in all environments.

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!



PARTS OF THE HIBACHI



TECHNICAL INFORMATION

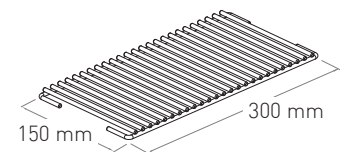
Fire up time*	25 min-average
Cooking temperature*	250 °C
Initial charcoal load*	0.8 kg
Charcoal load duration*	3 h
Net weight	5 kg

*Approximate data

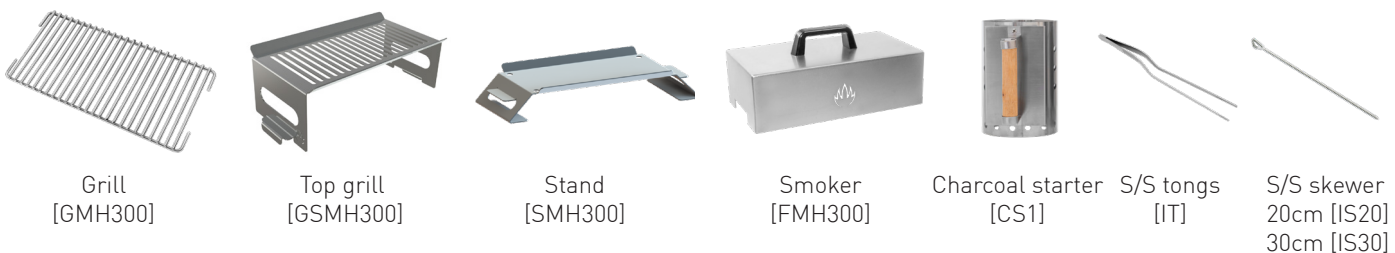
DIMENSIONS

HIBACHI
300 x 150 x 140 mm
(W x D x H)

Cooking grill surface



OPTIONAL ACCESSORIES



Specifications and design are subject to change without notice.

QUALITY GUARANTEE



Rev. 08/22

Mibrasa® Charcoal Ovens S.L

C/Joan Rovira i Bastons, 26
17230 Palamós - Spain

+34 972 601 942 - mibrasa@mibrasa.com

www.mibrasa.com