Project:



VERTICAL MAX-L

Oven with top and lower heated cabinet



FEATURES

OUR CHARCOAL OVENS

QUALITY GUARANTEE

Rev. 9/23

The Mibrasa[®] oven is a closed grill designed and engineered 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.

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

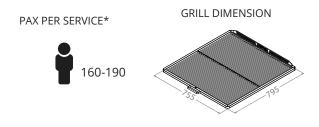
THE VERSATILITY OF MIBRASA® CHARCOAL OVENS

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

TECHNICAL INFORMATION

Reference	HMB AC 160
Fire up time ¹	45 min
Cooking temperature	250 - 350 °C
Initial charcoal load ¹	18 kg
Production*	120 kg/h
Charcoal load duration ²	8 h
Equivalent power*	6 kW
Exhaust rate	3500 m3/h
Net weight ³	737 kg
Crated weight	889 kg
Crate dimensions (WxDxH)	1) 1100 x 1100 x 1350 mm 2) 1100 x 1100 x 2050 mm

*Approximate data 1. Consult instruction manual 2. Will vary depending on quality of charcoal 3. Weight with accessories included



INCLUDED ACCESSORIES

Grill [GT160]

.

- Mibrasa tongs [TG]
- •
- Poker [PK160]

- Ash shovel [PALA]

- Grill brush [CEP]

RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
 - Extra grill [G160]
- Removable grease collector [REG3/4]
- Consult catalogue for kitchenware and grillware

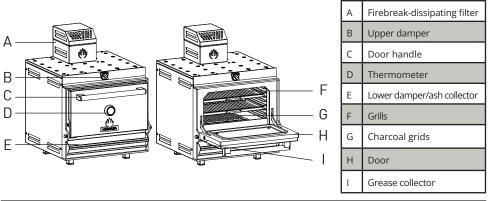
Casters [WINOX]





Front view Side view

Dimensions in mm Revit drawings available on request at mibrasa@mibrasa.com

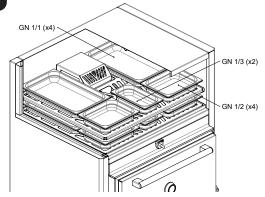


GASTORNORM CAPACITY

HEATING RACK (x2)

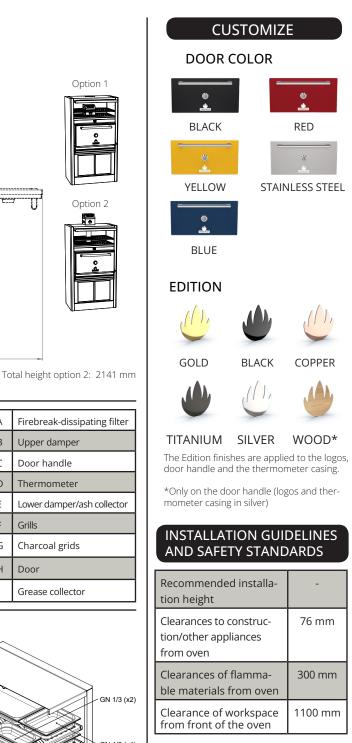
Compatible with Mibrasa GN.

Residual temperatures of the heating rack in the top cabinet approximately 150°C, based on the oven working at 300°C.



VERTICAL MAX-L

Oven with top and lower heated cabinet





It is recommended to use a lifting device to lift the oven and place on the countertop/cabinet. Consult oven instruction manual for further information.

Specifications and design are subject to change without notice.

Mibrasa[®] Charcoal Ovens S.L C/Joan Rovira i Bastons, 26 17230 Palamós - Spain +34 972 601 942 - mibrasa@mibrasa.com www.mibrasa.com