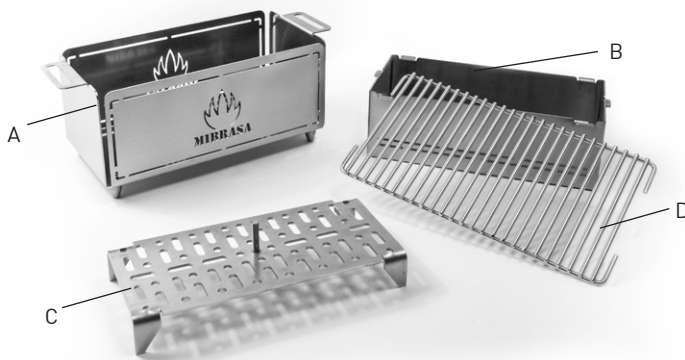


Hibachi MH 300

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!



A	Outer casing
B	Burning chamber
C	Charcoal grid
D	Grill

TECHNICAL INFORMATION

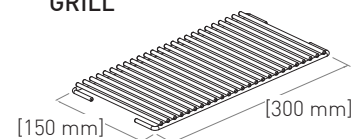
Fire up time*	25 min-average
Cooking temperature*	250 °C
Initial charcoal load*	0,8 kg
Charcoal load duration*	3 h
Net weight	5 kg

*Approximate data

DIMENSIONS

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

GRILL

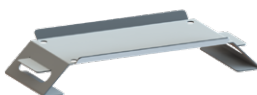


Specifications and design are subject to change without notice.

OPTIONAL ACCESSORIES



Extra grill
[GMH300]



Stand
[SMH300]



Charcoal starter
[CS1]



Smoker
[FMH300]



S/S Tongs
[IT]



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

QUALITY GUARANTEE

