Project: _____ Item#_____

MIBRASA®

HIBACHI MH 300



FEATURES

The Hibachi Mibrasa is a high-quality portable mini grill designed to bring the essence of charcoal cooking to any venue, from compact kitchens, dining rooms, terraces, or private events.

With an elegant, compact, and functional design, it is manufactured from high-resistance steel using the same expertise and standards as all Mibrasa grills.

Designed with an integrated sloped grill and grease collector to channel grease away from the fire and keeping flare-ups under control for a cleaner, more controlled cooking process.

Fueled by charcoal, it allows you to cook all types of food, from meat and fish to vegetables, delivering authentic charcoal- grilled flavor in any setting.

PARTS OF THE HIBACHI



TECHNICAL INFORMATION

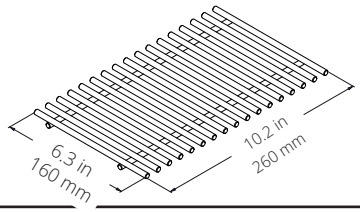
Fire up time*	25 min-average	
Cooking temperature*	250 °C	482 °F
Initial charcoal load*	0.8 kg	1.7 lb
Charcoal load duration*	2 h	
Net weight	6.7 kg	14.7 lb

*Approximate data

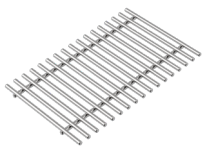
DIMENSIONS

HIBACHI
14.4 × 7.3 × 6.8 in
366 x 186 x 173 mm
(W x D x H)

Cooking grill surface



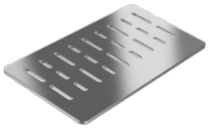
OPTIONAL ACCESSORIES



Rod grill
[RLG300]



V shaped grill
[GVMH300]



Perforated teppanyaki
[PTMH300]



Top grill
[GSMH300]



Stand
[SMH300]



Smoker lid
[FMH300]

Specifications and design are subject to change without notice.

QUALITY GUARANTEE

CE
EUROPEAN STANDARD
UNE-EN 12815/2002

Rev. 10/26

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