



# HOT SPACE-M

## HMB HOT SB 110

Mibrasa oven with heated holding drawers and heating rack



### TECHNICAL INFORMATION

| Item                                | HMB HOT SB 110                                |
|-------------------------------------|---|
| Fire up time <sup>1</sup>           | 45 min  |
| Cooking temperature                 | 482 – 662 °F / 250 - 350 °C                   |
| Initial charcoal load <sup>1</sup>  | 33 lb / 15 kg                                 |
| Production*                         | 220.5 lb/h / 100 kg/h                         |
| Charcoal load duration <sup>2</sup> | 8 h   |
| Equivalent power*                   | 6,7 hp / 5 kW                                 |
| Exhaust rate                        | 1883 cfm / 3200 m <sup>3</sup> /h             |
| Net weight <sup>3</sup>             | 1237 lb / 561 kg                              |
| Crated weight                       | 1407 lb / 638 kg                              |
| Crate dimensions (WxDxH)            | 43.3 x 43.3 x 74.8 in / 1100 x 1100 x 1900 mm |

\*Approximate data

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

### FEATURES

OUR CHARCOAL OVENS WITH



HEATED HOLDING DRAWERS

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.

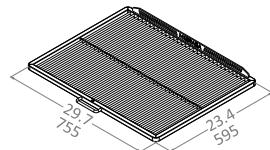
With the HOT series take full control by optimizing the residual-heat from the Mibrasa® oven to hold ingredients in three temperature zones on the unit. The seamless lineal design makes the Mibrasa® HOT the most comprehensive charcoal oven station for any chef that prioritizes an effective and cost-efficient kitchen.

### PAX PER SERVICE\*



110-130

### GRILL DIMENSIONS



### INCLUDED ACCESSORIES

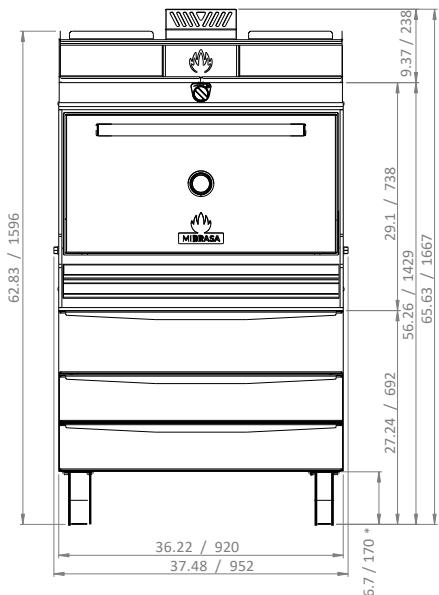
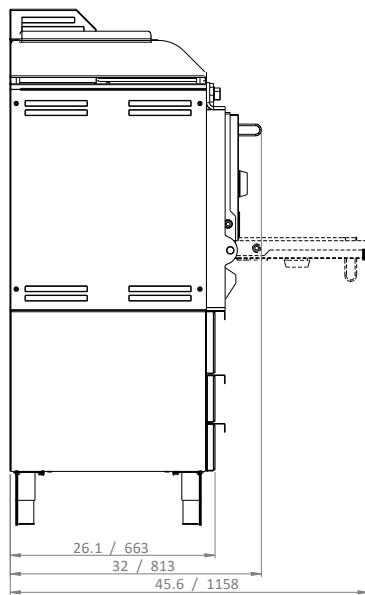
- Grill [2] [GT110]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Firebreak-dissipating filter [FB-DF]
- Ember poker [PK110]
- Grill brush [CEP]
- Gastronorms [1x GN1/2, 1x GN1/1]

### RECOMMENDED ACCESSORIES

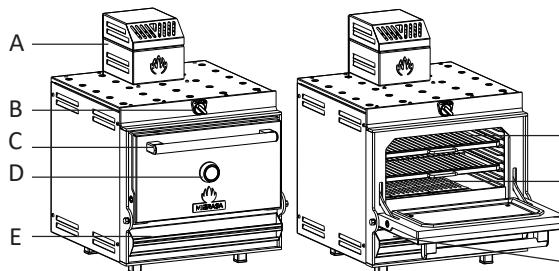
- Castors [WINOX]
- Removable grease collector [REG3/4]
- Consult catalogue for kitchenware and grillware

### QUALITY GUARANTEE

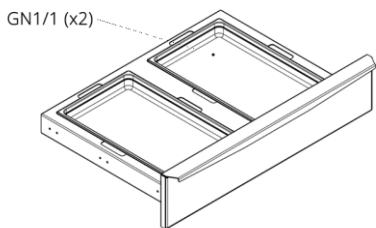
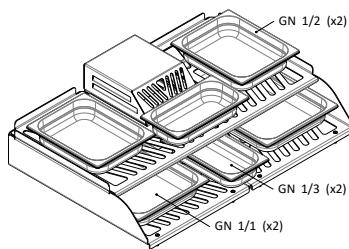


**Front view**

**Side view**


Dimensions in in / mm

Revit drawings available on request at [usa@mibrasa.com](mailto:usa@mibrasa.com)


|   |                              |
|---|------------------------------|
| A | Firebreak-dissipating filter |
| B | Upper damper                 |
| C | Door handle                  |
| D | Thermometer                  |
| E | Lower damper/ash collector   |
| F | Cooking grills               |
| G | Charcoal grids               |
| H | Door                         |
| I | Grease collector             |

**GASTRONORM CAPACITY**
**HOT DRAWER (x3)**

**HEATING RACK**


Residual temperatures of the drawers between 131 °F / 55 °C and 194 °F / 90 °C based on oven working at 572 °F / 300 °C. Maximum gastronorm height 2.36in / 6 cm.

Residual temperatures of the heating rack between 122 °F / 50 °C and 158 °F / 70 °C, based on the oven working at 572 °F / 300 °C.

**CUSTOMIZE**
**DOOR COLOR**


BLACK



RED



YELLOW



STAINLESS STEEL



BLUE

**EDITION**


GOLD



BLACK



COPPER



TITANIUM



SILVER



WOOD\*

The Edition finishes are applied to the logos, door handle and the thermometer casing.

\*Only on the door handle (logos and thermometer casing in silver)

**INSTALLATION GUIDELINES AND SAFETY STANDARDS**

|   |                 |
|---|-----------------|
| Clearances to construction / other appliances from oven | 3 in / 76 mm    |
| Clearances of flammable materials from oven             | 12 in / 300 mm  |
| Clearance of workspace from front of the oven           | 44 in / 1100 mm |



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.