



# SPACE-MINI PLUS

Mibrasa worktop oven with heating rack



## FEATURES

### OUR CHARCOAL OVENS

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® charcoal oven, adapting it to your needs.

## TECHNICAL INFORMATION

| Reference                           | HMB SB MINI PLUS       |
|-------------------------------------|------------------------|
| Fire up time <sup>1</sup>           | 45 min                 |
| Cooking temperature                 | 250 - 350 °C           |
| Initial charcoal load <sup>1</sup>  | 5 kg                   |
| Production*                         | 35 kg/h                |
| Charcoal load duration <sup>2</sup> | 7 h                    |
| Equivalent power*                   | 2 kW                   |
| Exhaust rate                        | 2500 m <sup>3</sup> /h |
| Net weight <sup>3</sup>             | 279 kg                 |
| Crated weight                       | 337 kg                 |
| Crate dimensions (WxDxH)            | 800 x 720 x 1350 mm    |

\*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

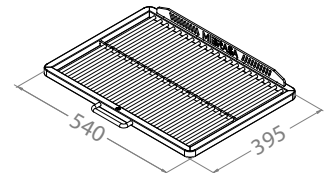
3. Weight with accessories included

### PAX PER SERVICE\*



45-60

### GRILL DIMENSION



## INCLUDED ACCESSORIES

- Grill [GTPLUS]
- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Poker [PKMPLUS]
- Grill brush [CEP]

## RECOMMENDED ACCESSORIES

- Firebreak-dissipating filter [FB-DF]
- Extra grill [G160]
- Removable grease collector [REG3/4]
- Base trim worktop [EMBHMB160]
- Consult catalogue for kitchenware and grillware

### QUALITY GUARANTEE



Rev. 9/23

Mibrasa® Charcoal Ovens S.L

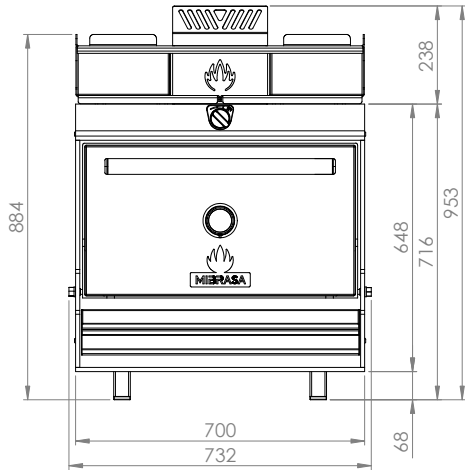
C/Joaquín Rovira i Bastons, 26

17230 Palamós - Spain

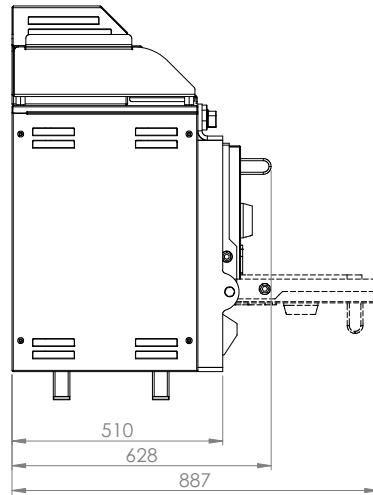
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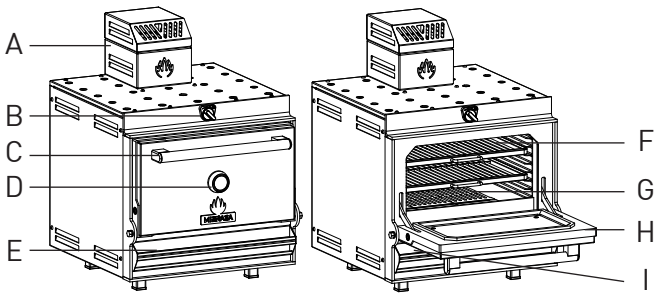
Front view



Side view



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



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

## CUSTOMIZE

### DOOR COLOR



### EDITION



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

|   |         |
|---|---------|
| Recommended installation height                       | 700 mm  |
| Clearances to construction/other appliances from oven | 76 mm   |
| Clearances of flammable materials from oven           | 300 mm  |
| Clearance of workspace from front of the oven         | 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.

## GASTORNORM CAPACITY

### HEATING RACK

Compatible with Mibrasa GN.

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

