



MIBRASA®

CHARCOAL OVEN

User manual

LINCOLN
ELECTRIC

The Craftsmen of Fire!

We invite you to experience Mibrasa® grill cooking for yourselves. Cook and create in a way that awakens your taste buds and reminds us of the beauty in simplicity.

QUALITY GUARANTEE



Index

Pg.

1. Introduction and oven features	1
2. Models	
2.1 Compact (HMB) Space (HMB SB)	3
2.2 Base (HMB MA) Base Space (HMB MA SB)	3
2.3 Vertical (HMB AB) Vertical Space (HMB AB SB)	4
2.4 Hot (HMB HOT) Hot Space (HMB HOT SB)	4
2.5 Vertical Max (HMB AC) Hot Max (HMB HOT AC)	5
2.6 Parts of the oven	6
2.7 Gastronorm capacities	6
2.8 Oven accessories	7
3. Installation instructions	
3.1 Requirements for oven surroundings	9
3.2 Installation and assembly instructions	9
a. Worktop oven with forklift	
b. Worktop oven over trim base worktop with forklift	
c. Manual installation for worktop oven (not recommended)	
d. Heating rack over oven	
e. Oven on stand	
f. Casters on stand	
g. Oven with complete cabinet	
4. Smoke extraction	
4.1 Protection system with firebreak and integrated dissipating filter	11
4.2 Installation options	
a. Oven with independent extraction	12
b. Oven installed under exhaust hood with other cooking appliances	13
5. Instructions of use	
5.1 Loading the charcoal	15
5.2 Lighting the charcoal	
5.3 Prior to cooking	
5.4 Ready to cook	
6. Maintenance and safety standards	
6.1 Daily cleaning	16
6.2 Weekly cleaning	16
6.3 Special care	16
6.4 Safety standards	17
7. General conditions	
7.1 Warranty	19
7.2 Returns	19
7.3 Property reserve	19

1

INTRODUCTION AND OPEN FEATURES

MIBRASA OVEN

BUILT LIKE A TANK. ENGINEERED TO LAST.

Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance. The Mibrasa® oven's functional and ergonomic features make time-pressured services run smoothly and problem-free.



FIRE PROTECTION SYSTEM WITH FIRE-BREAK AND INTEGRATED DISSIPATING FILTER

DOUBLE FUNCTIONALITY

Acting as a filter to the smoke outlet, it collects ash and solid particles, keeping the oven safe and under control. It then dissipates the smoke and cools down the temperature through the air louvers.

OPTIMIZED SPACE

Engineered to be extra compact, sitting tightly at the back of the oven so you get more heating rack surface area.

EASY MAINTENANCE & CLEANING

With easily removable components that are dishwasher-friendly.

HEAVY DUTY COUNTER BALANCE DOOR

HEAVY-DUTY DOOR

Creating a heat-free kitchen environment for the chef.

EFFORTLESS DOOR OPENING SYSTEM.

The patented counter-balance design makes door handling easy during every service.

ZERO MAINTENANCE

The totally mechanical system requires zero maintenance and fewer spare parts to ensure a smooth service.

SAFE AND ACCURATE AIRFLOW CONTROL

ERGONOMIC AIRFLOW REGULATOR

The top and lower dampers are located on the robust steel frame on the front of the oven for easy handling and within safe reach for the chef.

INFINITE CONTROL for instant precision and accuracy to regulate air flow.

INCREASED TEMPERATURE AND FLAME CONTROL

The damper system effectively controls temperature and airflow to create a flameless environment.

MULTIFUNCTIONAL ASH COLLECTOR

OPTIMIZED FUNCTIONS

The lower drawer acts as a second damper, ash collector and chamber for ancestral cooking techniques.

FAST AIR ENTRY

Ashes fall from the charcoal grid directly into the collector below, so it is obstruction free and in turn offers continuous airflow and an extra air boost if needed.

CLEAN WORKSPACE thanks to the enclosed ash collector coupled with a removable grease collector integrated on the front.

2

MODELS

2. Models

2.1

COMPACT^{HMB}



SPACE^{HMB SB}



Size	Reference COMPACT SPACE	Pax	Dimensions	Grill dimensions	Charcoal load (kg)
Nano	HMB Nano	25 - 35	532 x 580 x 742	345 x 355	3
Mini	HMB Mini HMB SB Mini	35 - 45	732 x 604 x 843	540 x 345	5
Mini Plus	HMB Mini Plus HMB SB Mini Plus	45 - 60	732 x 628 x 953	540 x 395	5
S	HMB 75 HMB SB 75	75 - 95	732 x 815 x 953	540 x 595	10
M	HMB 110 HMB SB 110	110 - 160	952 x 815 x 1043	755 x 595	15
L	HMB 160 HMB SB 160	160 - 190	952 x 1004 x 1043	755 x 795	18

2.2

BASE^{HMB MA}



BASE SPACE^{HMB MA SB}



Size	Reference BASE BASE SPACE	Pax	Dimensions	Grill dimensions	Charcoal load (kg)
S	HMB MA 75 HMB MA SB 75	75 - 95	732 x 815 x 1628	540 x 595	10
M	HMB MA 110 HMB MA SB 110	110 - 160	952 x 815 x 1667	755 x 595	15
L	HMB MA 160 HMB MA SB 160	160 - 190	952 x 1013 x 1667	755 x 795	18

2. Models

2.3

VERTICAL

HMB AB

VERTICAL SPACE

HMB AB SB



Size	Reference VERTICAL VERTICAL SPACE	Pax	Dimensions	Grill dimensions	Charcoal load (kg)
S	HMB AB 75 HMB AB SB 75	75 - 95	732 x 815 x 1628	540 x 595	10
M	HMB AB 110 HMB AB SB 110	110 - 160	952 x 815 x 1667	755 x 595	15
L	HMB AB 160 HMB AB SB 160	160 - 190	952 x 1013 x 1667	755 x 795	18

2.4

HOT

HMB HOT

HOT SPACE

HMB HOT SB



Size	Reference HOT HOT SPACE	Pax	Dimensions	Grill dimensions	Charcoal load (kg)
S	HMB HOT 75 HMB HOT SB 75	75 - 95	732 x 815 x 1628	540 x 595	10
M	HMB HOT 110 HMB HOT SB 110	110 - 160	952 x 815 x 1667	755 x 595	15
L	HMB HOT 160 HMB HOT SB 160	160 - 190	952 x 1013 x 1667	755 x 795	18

2. Models

2.5

VERTICAL MAX
HMB AC



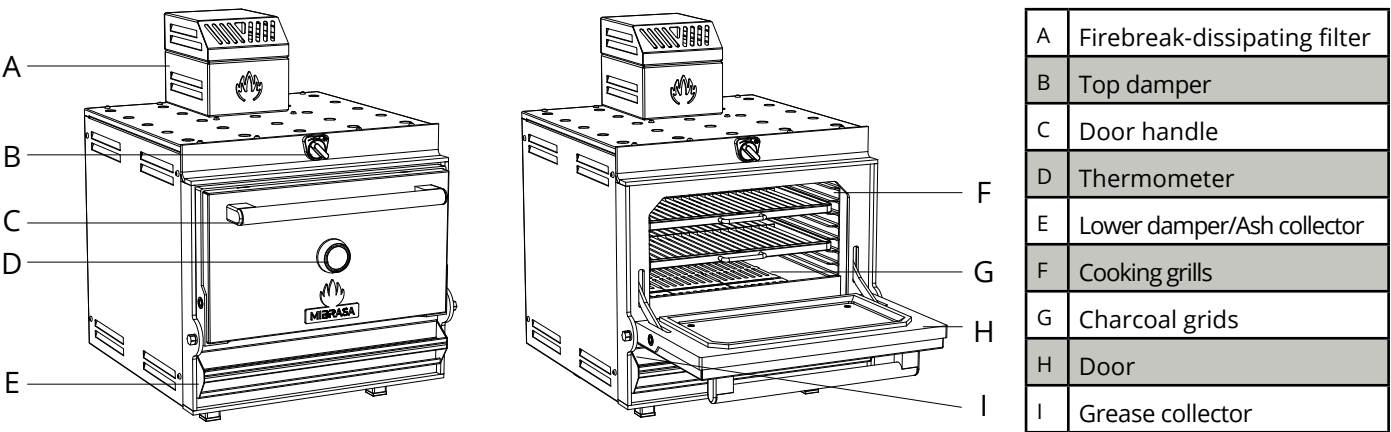
HOT MAX
HMB HOT AC



Size	Reference VERTICAL MAX HOT MAX	Pax	Dimensions	Grill dimensions	Charcoal load (kg)
S	HMB AC 75 HMB HOT AC 75	75 -95	850 x 818 x 1900	540 x 595	10
M	HMB AC 110 HMB HOT AC 110	110 - 160	1070 x 818 x 1900	755 x 595	15
L	HMB AC 160 HMB HOT AC 160	160 - 190	1070 x 1030 x 1900	755 x 795	18

Width x Depth x Height (mm)

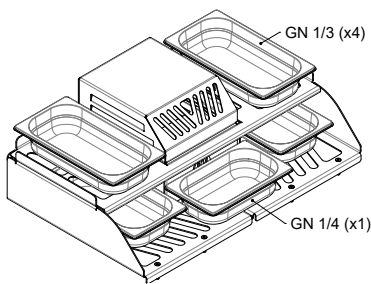
2.6 Parts of the oven



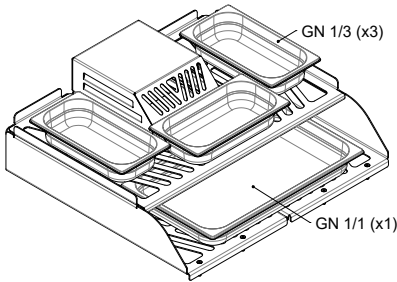
2.7 Gastronorm capacities

SPACE models

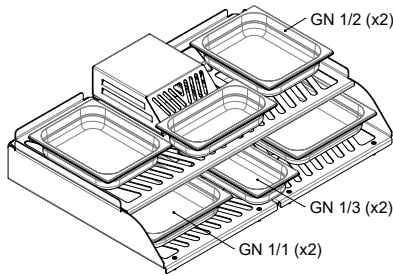
SPACE MINI/MINI PLUS



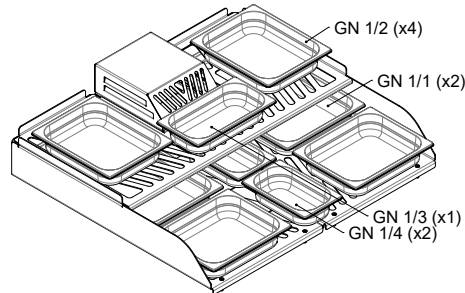
SPACE S



SPACE M

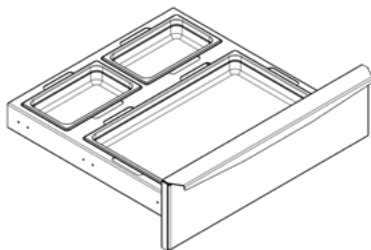


SPACE L



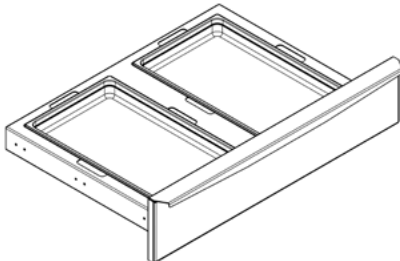
HOT models

HOT S



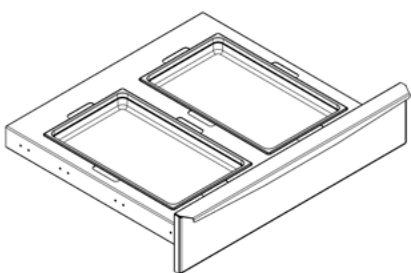
3x (1 GN 1/1 + 2 GN 1/4)

HOT M



3x (2 GN 1/1)

HOT L

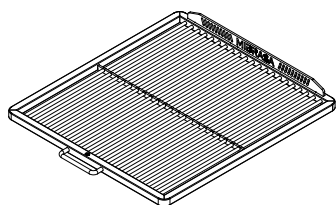


3x (2 GN 1/1)

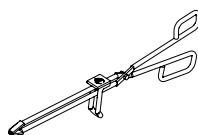
2.8 Oven accessories

Model	Included accessories	Recommended accessories
COMPACT SPACE	Cooking grill, Mibrasa tongs, ember poker, ash shovel and metal grill brush. All made from stainless steel	Fire protection system with firebreak and dissipating filter, trim base worktop and removable grease collector
BASE BASE SPACE VERTICAL VERTICAL SPACE VERTICAL MAX		Fire protection system with firebreak and dissipating filter, trim base worktop, removable grease collector, gastronorm rack and casters.
HOT HOT SPACE HOT MAX	Cooking grill, Mibrasa tongs, ember poker, ash shovel, metal grill brush and gastronorms GN 1/1, GN 1/2.	Fire protection system with firebreak and dissipating filter, removable grease collector and casters

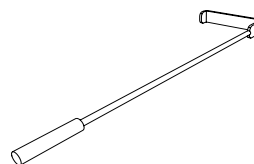
Included accessories with all models



Cooking grill

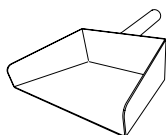


Mibrasa tongs

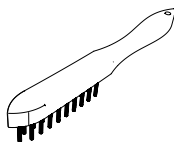


Ember poker

Additionally, all HOT models include:



Ash shovel



Metal grill brush

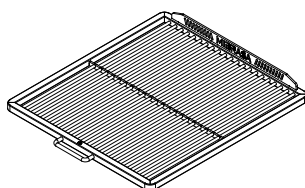


Gastronorms
1x GN 1/1 y 1x GN1/2

Recommended accessories for all models



Fire protection system
with firebreak and
dissipating filter



Second cooking grill



Removable grease
collector

3

INSTALLATION INSTRUCTIONS

3. Installation instructions

3.1 Requirements for oven surroundings

The installer should contact the local building or fire officials concerning any installation restrictions or need for inspection of the oven installation.

The minimum hearth extension areas to be covered with relationship to the door opening of the oven for combustible floors should be the following:

- a. 762 mm to each side of the door opening
- b. 914 mm in front of the door opening

Clearances to combustible construction/other appliances:

- a. Unit to backwall = 76 mm
- b. Unit to sidewalls = 76 mm

Worktop models should be placed on a fireproof material table or stand, preferably metals: stainless steel, etc. Such support must be strong enough to support the weight of the oven.

3.2 Installation and assembly instructions



- a. Worktop oven with
forklift
Models: Compact | Space



- b. Worktop oven over trim
base worktop with forklift
Models: Compact | Space



- c. Manual instalation for
worktop oven
(not recommended)
Models: Compact | Space



- d. Heating rack over oven
Models: Space | Base Space |
Vertical Space | Hot Space



- e. Oven on stand
Models: Base | Base Space
Vertical | Vertical Space | Hot
Hot Space | Vertical Max
Hot Max



- f. Casters on stand
Models: Base | Base Space |
Vertical | Vertical Space | Hot |
Hot Space | Vertical Max | Hot Max



- g. Oven with complete cabinet
Models: Vertical Max | Hot Max

4

SMOKE EXHAUST

4. Smoke exhaust

When the oven is installed in the interior of a closed building an extractor hood of sufficient dimensions is required.

The extractor hood must have a suitable depth in order to cover the opening of the oven and stand out laterally by 150 mm on both sides.

The ductwork must be either galvanized steel or stainless steel, uniform and well sealed throughout. It is important to avoid installing horizontal pipes and must provide frequent access points to remove the build up of solid/liquid residues and creosote, see point 6.3 on cleaning and special care.

It is recommended that the ductwork is installed with a vent cap in order to improve the removal of smoke.

4.1 Fire protection system with firebreak and integrated dissipating filter

DOUBLE FUNCTIONALITY

Acting as a filter to the smoke outlet, it collects ash and solid particles, keeping the oven safe and under control. It then dissipates the smoke and cools down the temperature through the air louvers.

OPTIMIZED SPACE

Engineered to be extra compact, sitting tightly at the back of the oven so you get more heating rack surface area.



To guarantee the correct operation of the said components, the recommended charcoal loads mentioned in point 2 should be respected.

4.2 Installation options

This type of installation applies to an independent exhaust hood for the oven or under an exhaust hood shared with other appliances. The ductwork must be either galvanized or stainless steel, 300/350 mm in diameter up to the highest part of the building. Installation of the fire protection system with firebreak and integrated dissipating filter are needed.

a. Oven with independent extraction

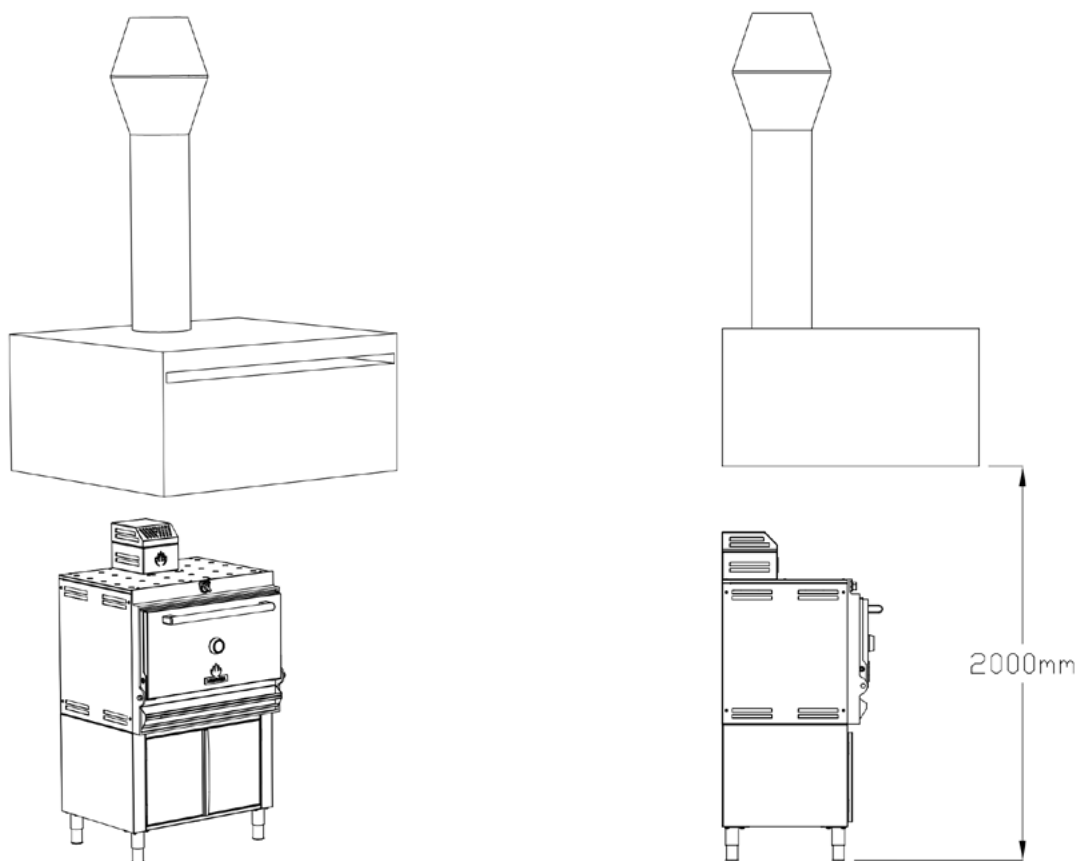
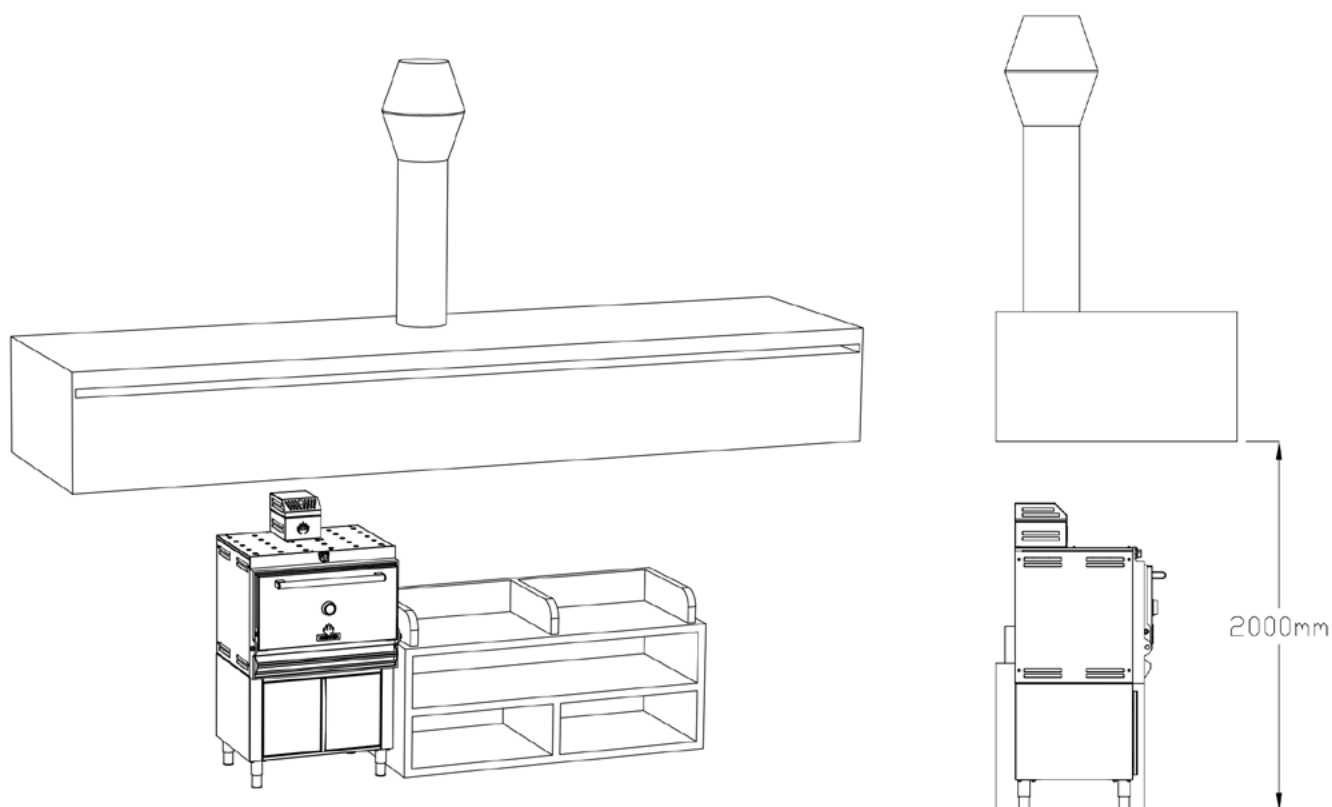


Table showing exhaust hood measurements and required flow rates:

Oven size	Flow rate (m ³ /h)	Minimum hood dimensions	Minimum height from the floor
NANO	2000	1000 x 1000	2000
MINI	2500	1000 x 1000	
MINI PLUS	2500	1000 x 1000	
S	2800	1300 x 1300	
M	3200	1500 x 1300	
L	3500	1500 x 1500	

Width x Depth x Height (mm)

b. Oven installed under exhaust hood with other cooking appliances



Never connect the oven outlet directly with the exhaust hood.

5. INSTRUCTIONS OF USE

5.1 Loading the charcoal

Open the door, remove the cooking grills, open the upper damper, and then load the Mibrasa charcoal to make a heap leaving roughly 150 mm of space at the back of the oven for air circulation.



Approximate amount of charcoal depending on Mibrasa® oven size:

Oven size	Quantity
Nano	3 kg
Mini	5 kg
Mini Plus	7 kg
75	10 kg
110	15 kg
160	18 kg

Mibrasa® offers different types of high quality long burning charcoal to get the best performance from the oven.

5.2 Lighting the charcoal

Open the bottom damper/ash drawer, light and place Ecofire Mibrasa tablets and then close the door. It is compulsory that a member of the kitchen staff is present for the entire lighting up process. During the fire-up, the door must remain closed. This will ensure the most effective light up while minimizing any risk of accidents. It is important to respect the maximum charcoal load in every Mibrasa® oven.

5.3 Prior to cooking

Wait until the charcoal turns into embers, open the door, replace the grills and close the door. Turn the upper damper regulator to 45° and close the lower damper /ash drawer.

5.4 Ready to cook

Turn the upper damper to the desired angle. The air outlet is controlled by using the upper damper with the minimum setting at 0° and the maximum at 90°. Remember that the ash collector/lower damper should remain closed when cooking. If the temperature of the oven needs to be increased quickly, open the lower 2-3 minutes maximum.

6

MAINTENANCE AND SAFETY STANDARDS

6. Maintenance and safety standards



6.1 Daily cleaning

Do not use chemical products or water to clean the inside of the oven.
Do not use solvents or abrasive materials to clean the Edition components.

Grills: Clean using the grill brush before and after each use.

Ash collector: Open the ash collector, use the ash shovel by Mibrasa® to remove the ash and transfer to a metal container with a tight-fitted lid. If necessary, the entire ash collector can be removed from the oven to facilitate cleaning. Once the ashes have completely cooled down they can be disposed of or used as fertilizer.

The space between the door and the frame should always be kept clean so that it can be closed properly.

WARNING Do not dispose the ashes in a flammable-container or heat-deformable container.

6.2 Weekly cleaning

Fire protection system (firebreak and dissipating filter): remove the dissipating filter from the oven. Clean the interior. Shake gently from side to side to allow the ash to fall out. Place in the dishwasher for easy cleaning.

Charcoal Grids: It is important for the operation of the oven to keep the slits clear of ash and debris. Remove the grids and use the grill brush to clean the grid slits.

Ash collector: remove the ash collector and clean away any ash and cinders remaining. A build-up of ash, especially in the back part of the oven, can make closing the ash collector difficult.

6.3 Special care

Exhaust hood and ductwork: it is very important to keep the exhaust hood filters clean as well as the ducts to avoid a build up of soot and fat, which could result in a possible fire.

Follow the weekly cleaning procedures and annual maintenance of the hood, ventilation box and flue ducts in accordance to the exhaust hood manufacturer's requirements. Pulverisation water filtration systems are also accepted to compliment the use of this oven. The ductwork should be inspected at least twice a year to determine when creosote build up has occurred. When creosote has accumulated, it should be removed to reduce risk of fire.

Mibrasa® is not responsible for any damages occurred caused by wrongful use, when the installation instructions have not been followed or wrongful maintenance of the exhaust hood.

6.4 Safety standards

- Only use charcoal in the Mibrasa® oven.
- The first time the oven is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® oven. Never leave the oven unattended when lit.
- Wear heatproof gloves while using the oven.
- The door must remain closed during operation. Open only the door when handling food.

CAUTION

Do not overload/fire - when flames spill out of the oven, you are overfiring.

- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed they should be retained in the closed container until all cinders have thoroughly cooled.
- Do not attempt to pour water over the hot coals, only close the upper and lower dampers.
- Do not clean the oven when it is in operation or hot.
- Do not use chemical products to clean the exterior of the oven when in use or still hot (the interior of the oven is self-cleaning).
- Do not use products that have not been specified for use with this oven.

DANGERS

- When the oven is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.
- Keep children and pets away from the oven and flammable products. Accessible parts of the oven may be very hot.
- Do not fry food in the oven using oil. The temperature is very high and could cause serious harm or damage.
- Do not use alcohol, oil or other liquids similar to ignite or rekindle hot coals. Use only Mibrasa® Ecofire lighters.
- In the case of installing the oven in an outdoor setting, do not cover the Mibrasa® oven with any type of protective cover or inflammable material when it is in operation or hot.
- Read point 3.1 for restrictions on minimum distances from combustible materials.

7 GENERAL CONDITIONS

7. General conditions

7.1 Warranty

All Mibrasa® ovens have a 2-year warranty against any manufacturing defect. The user will be responsible for the installation, fine tuning and maintenance of the goods.

The warranty is void of:

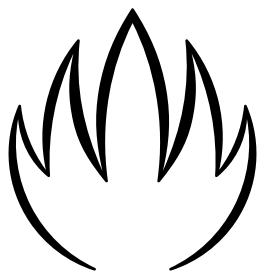
- (I) damage caused by misuse or poor product installation,
- (II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,
- (III) those defects not immediately notified within the warranty period stated above,
- (IV) those defects or damage due to negligence not attributable to Mibrasa®, or an accident, misuse, improper installation, mishandling or abnormal conditions of temperature, humidity or dirt,
- (VI) that have become damaged through no fault of Mibrasa®.

7.2 Returns

- All goods must be returned in the original condition.
- All returns must be notified in writing, and must be confirmed by our sales department. All returns must reach Mibrasa® prepaid. Returned material must enclose the invoice and delivery note number.
- Returns of goods will only be accepted in its original packaging, unused and in re-sellable condition. Returned goods that are used, obsolete or worn out will not be considered under warranty and a credit note will not be issued.
- For all returned goods, there will be a 10% fee of the refund amount to cover depreciation, demerit and administrative tasks.

7.3 Property reserve

Mibrasa® retains title to the goods to the total amount of the price integrity. Mibrasa® reserves the right to change their products and prices without notice.



MIBRASA®

Factory, Offices and Showroom
C/ Joan Rovira i Bastons, 26 17230
Palamós (Girona) Spain

+34 972 601 942
mibrasa@mibrasa.com
www.mibrasa.com

Version 9.25