



Project: _____ Item# _____

Hibachi MH 300



FEATURES

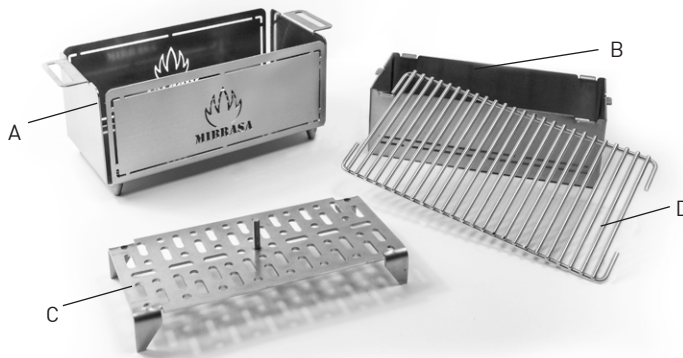
The Mibrasa Hibachi is a high quality, portable mini charcoal grill, created to be used in restaurants on a professional level as well as for personal use for cooking at home with friends and family in all kinds of environment.

Its combination with Mibrasa Ovens is perfect, allowing for the diner to interact and become an active participant in the creative process in the making of the dish. The Mibrasa Hibachi is ideal for all types of products: meats, fish and vegetables. The imagination and creativity of the chef with the Mibrasa Hibachi know no limits!

TECHNICAL INFORMATION

Fire up time*	25 min-average
Cooking temperature*	482 °F
	250 °C
Initial charcoal load*	1.7 lb
	0,8 kg
Charcoal load duration*	3 h
Net weight*	11 lb
	5 kg

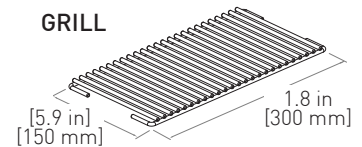
*Approximate data



A	Outer casing
B	Burning chamber
C	Charcoal grid
D	Grill

DIMENSIONS

HIBACHI
5.9 x 11.8 x 5.5 in
150 x 300 x 140 mm
(W x D x H)

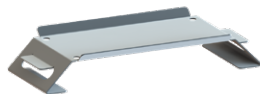


Specifications and design are subject to change without notice.

OPTIONAL ACCESSORIES



Extra grill
[GMH300]



Stand
[SMH300]



Charcoal Starter
[CS1]



Smoker
[FMH300]



S/S Tongs
[IT]



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