

INSTRUCTION MANUAL



MIBRASA® - CHARCOAL OVENS

WWW.MIBRASA.COM

CONTENTS

Page

1. Introduction	2
2. Description of MIBRASA® .	3
3. Models	4-6
4. Installation Instructions	7-11
4.1 Installation and assembly instructions.	
4.2 Fume extraction	
5. Instructions of use	12-14
5.1 Loading the charcoal	
5.2 Lighting the charcoal	
5.3 Before cooking	
5.4 Ready to cook	
5.5 After use	
5.6 Using the oven again	
6. Safety and maintenance standards	15-16
6.1 Safety standards	
6.2 Daily cleaning	
6.3 Weekly cleaning	
6.4 Special care	
7. Where to find us	17

1. INTRODUCTION

Congratulations on the purchase of one of our **MIBRASA®** ovens. We guarantee you will not be disappointed.

Our **Charcoal Oven MIBRASA®** is robust and solid, an essential piece of equipment for any kitchen, which will give unique and delicious flavour to all your foods.

Charcoal Ovens MIBRASA® - QUALITY AND PRICE.



EUROPEAN STANDARD
UNE-EN 12815/2002
UNE-EN 95/2001



GOST-R

OUR OVENS

MIBRASA® is a closed barbaque grill designed and developed in our workshops. Made from the best quality steel by experts 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 heat 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 flavours and bringing out a unique taste.

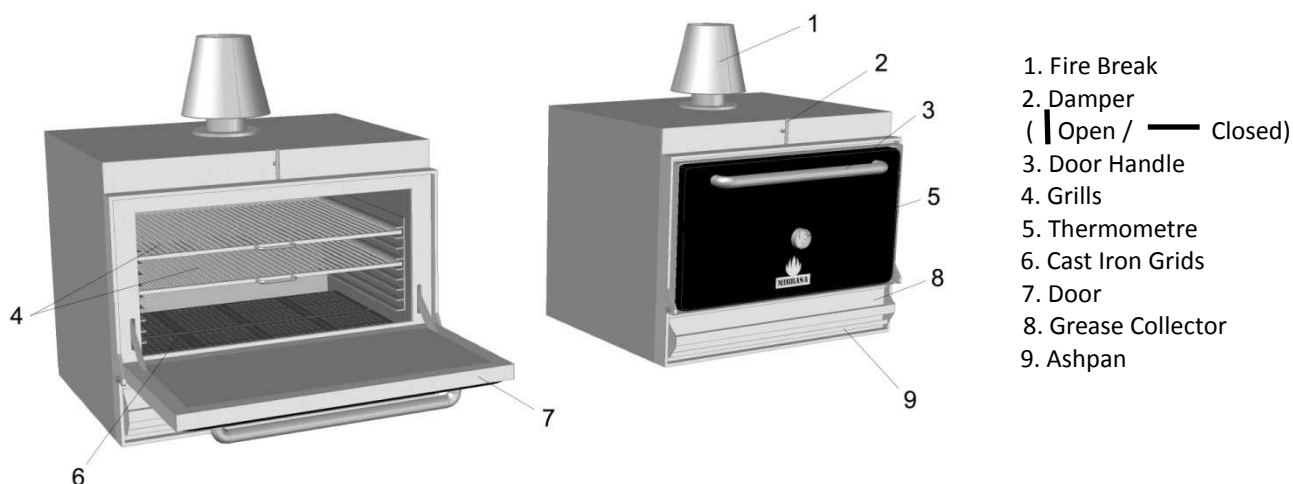
THE VERSATILITY OF OUR PRODUCTS

We have a wide range of high quality products and accessories allowing you to completely personalize your **MIBRASA®** oven, adapting it to your needs.

THE ADVANTAGES OF OUR MIBRASA® OVENS

- The flavour and aroma of the foods cooked using our ovens is unbeatable.
- It can function as both a grill and an oven at the same time.
- Braising foods using a **MIBRASA®** oven is easier and quicker than with any traditional oven.
- It has a high energy efficiency which will save a large quantity of coal, compared to an open oven. Furthermore, it can reduce electricity and gas bills.
- With all of our models, it is possible to cook simultaneously with two grills.
- It's a strong product made from only the highest quality materials, and with very low maintenance.

2. **MIBRASA**® OVEN'S DESCRIPTION



Note: Regulating the entrance of airflow is controlled through the opening and closing of the ash pan whilst the outflow of air is controlled using the damper.

Grill sizes and capacity of diners::

Models	Size of Grill	Diners
HMB MINI	550 x 345 mm	+/- 35
HMB 75	550 x 595 mm	+/- 75
HMB 110	770 x 595 mm	+/- 110
HMB 160	770 x 800 mm	+/- 160

- Accesories included:

1 Tongs



1 Grills



Cast iron grids
 (3, 6 o 8 units
 according to models)



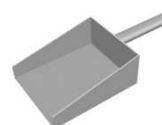
1 Charcoal poker



1 Grill brush



1 Shovel to collect ashes

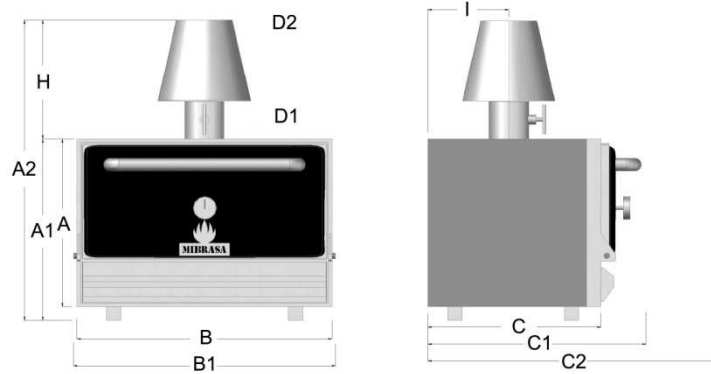


Note: You can see all the accesories available at www.mibrasa.com

3. MODELS

- WORKTOP OVENS

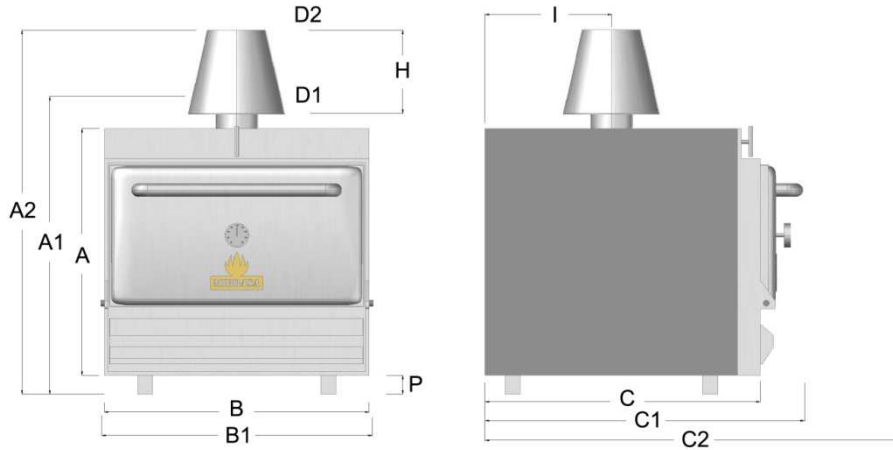
HMB MINI



Model	A	A1	A2	B	B1	C	C1	C2	H	I	D1	D2
HMB MINI	460	520	880	700	720	450	570	760	360	160	115	150

Note: The HMB MINI should be set upon a worktop, 85cm above floor level.

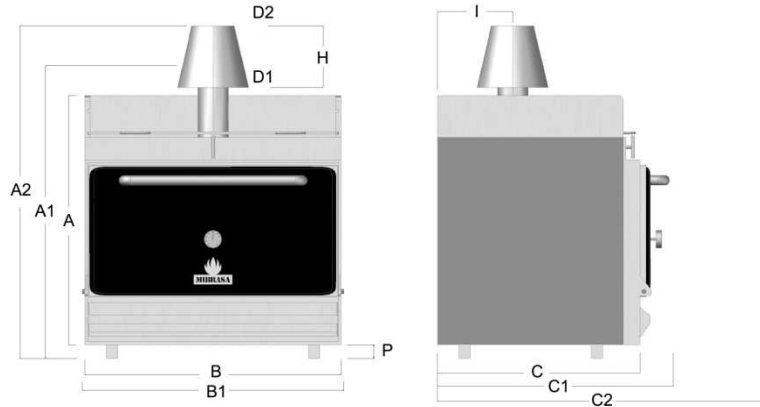
HMB 75, 110, 160



Model	A	A1	A2	B	B1	P	C	C1	C2	H	I	D1	D2
HMB 75	650	850	1030	700	720	100	700	820	1080	230	300	115	150
HMB 110	740	940	1120	920	940	100	700	820	1170	230	300	115	150
HMB 160	740	940	1120	920	940	100	900	1020	1360	230	350	115	150

Note: Make sure to set upon on a worktop +/- 60cm above the floor level.

HMB SB 75, 110, 160

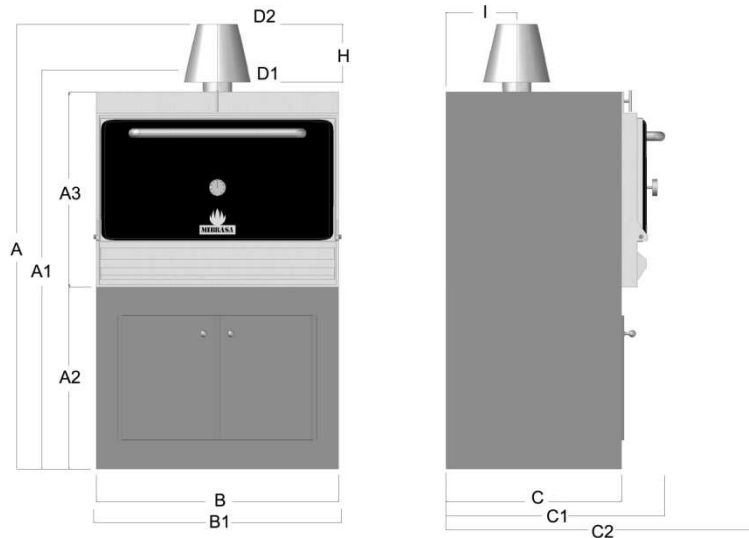


Model	A	A1	A2	B	B1	P	C	C1	C2	H	I	D1	D2
HMB SB 75	800	1000	1180	700	720	100	700	820	1080	230	300	115	150
HMB SB 110	890	1090	1270	920	940	100	700	820	1170	230	300	115	150
HMB SB 160	890	1090	1270	920	940	100	900	1020	1360	230	350	115	150

Note: The HMB SB should be set upon a worktop +/- 60cm above the floor level.

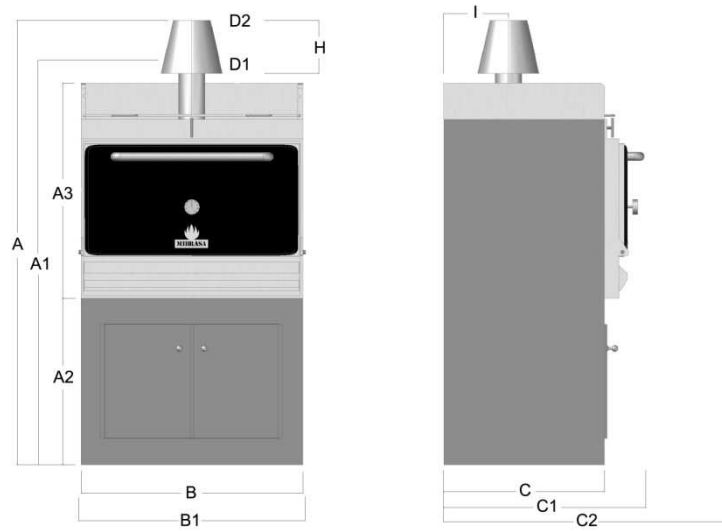
- OVENS WITH CUPBOARD BELOW

HMB AB 75, 110, 160



Model	A	A1	A2	A3	B	B1	C	C1	C2	H	I	D1	D2
HMB AB 75	1660	1480	730	650	700	720	640	820	1080	230	300	115	150
HMB AB 110	1710	1530	690	740	920	940	640	820	1170	230	300	115	150
HMB AB 160	1710	1530	690	740	920	940	840	1020	1360	230	350	115	150

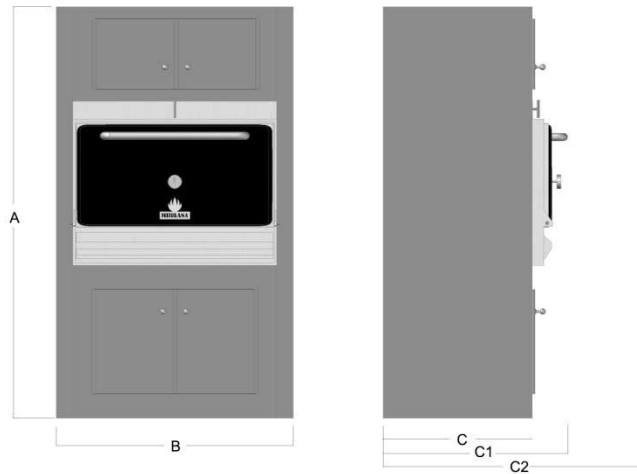
HMB AB SB 75, 110, 160



Model	A	A1	A2	A3	B	B1	C	C1	C2	H	I	D1	D2
HMB AB SB 75	1810	1630	730	800	700	720	640	820	1080	230	300	115	150
HMB AB SB 110	1860	1680	690	890	920	940	640	820	1170	230	300	115	150
HMB AB SB 160	1860	1680	690	890	920	940	840	1020	1360	230	350	115	150

- OVENS WITH FULL CUPBOARD

HMB AC 75, 110, 160



Model	A	B	C	C1	C2
HMB AC 75	1870	850	650	830	1090
HMB AC 110	1870	1070	650	830	1180
HMB AC 160	1870	1070	850	1030	1370

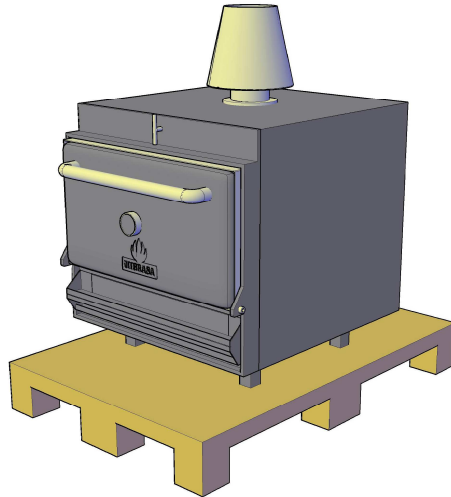
Measures subject to technical changes.

4. INSTALATION INSTRUCTIONS

4.1 INSTALLATION AND ASSEMBLY INSTRUCTIONS

Due to the heavy weight of the ovens it is recommended using mechanical means for moving and/or lifting.

- **Worktop models: HMB MINI, 75, 110, 160; HMB SB 75, 110, 160**

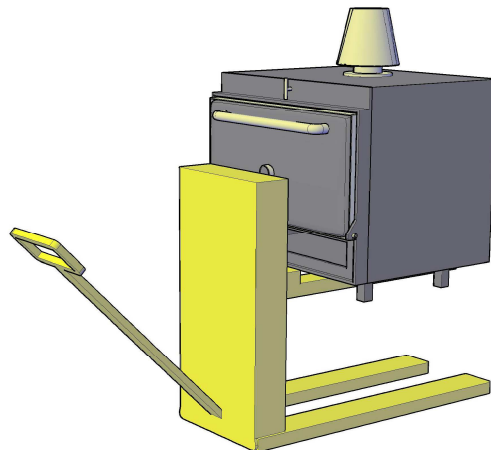


Countertop models should be placed on a fireproof material table or stand, preferably metals: stainless steel, etc. Such support must be strong enough to support the weight of the oven.

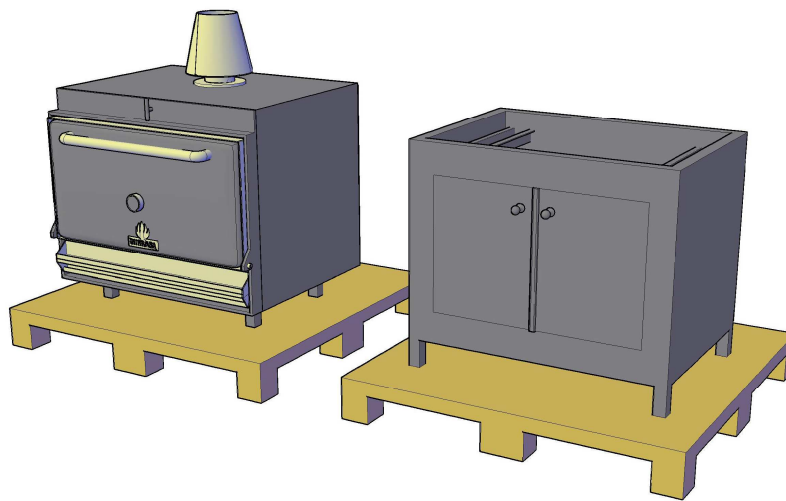
The height of the table or stand for HMB MINI oven should be about 85 cm, and the height for 75/110/160 HMB will be about 70 cm.

The elevation of the oven has to be made using a mechanical elevator whenever its possible (Fig.3) To reduce the maximum weight, we recommend removing the grills, the cast iron grids, the support of the charcoal grids and the ash drawer.

Fig. 3



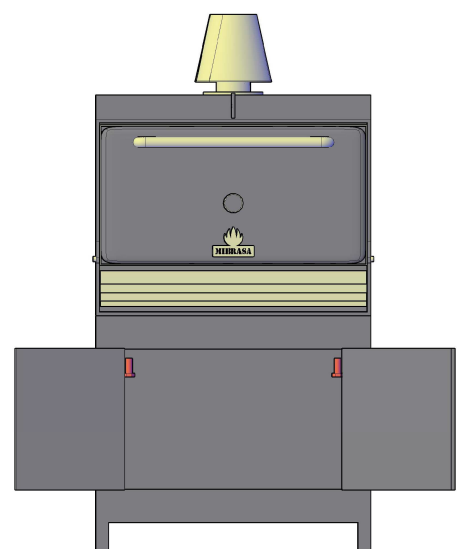
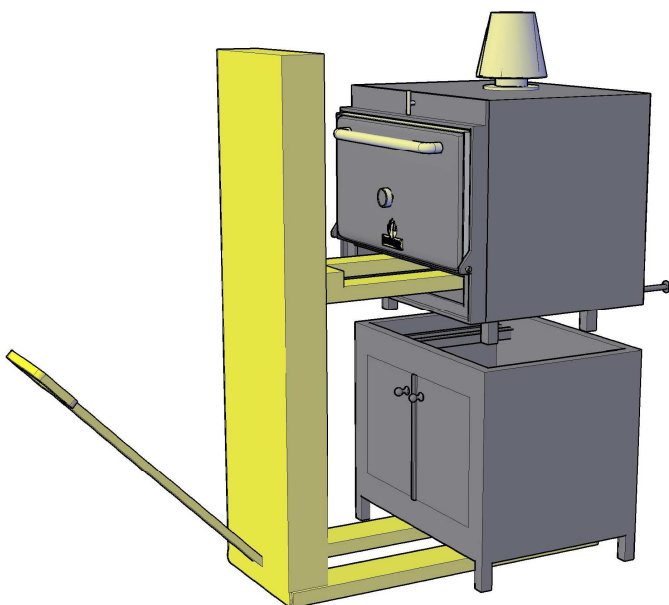
- Models with cupboard below: HMB AB 75, 110, 160 ; HMB AB SB 75, 110, 160



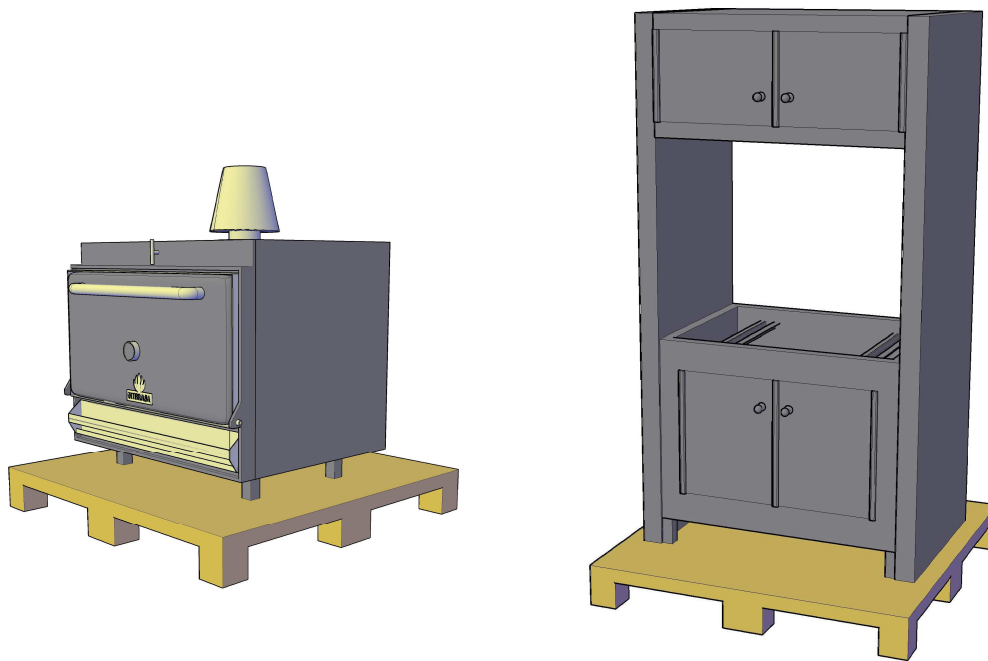
In order to attach the oven with the cupboard underneath, remove the grill, the cast iron bars, the supports and the ashpan. Carefully insert the forks of a suitable lifting device all the way into the space for the ashpan. Proceed to attach (fig 1). Once in the correct position tighten the 4 bolts in the interior of the cupboard (Fig.2).

Fig.1

Fig.2



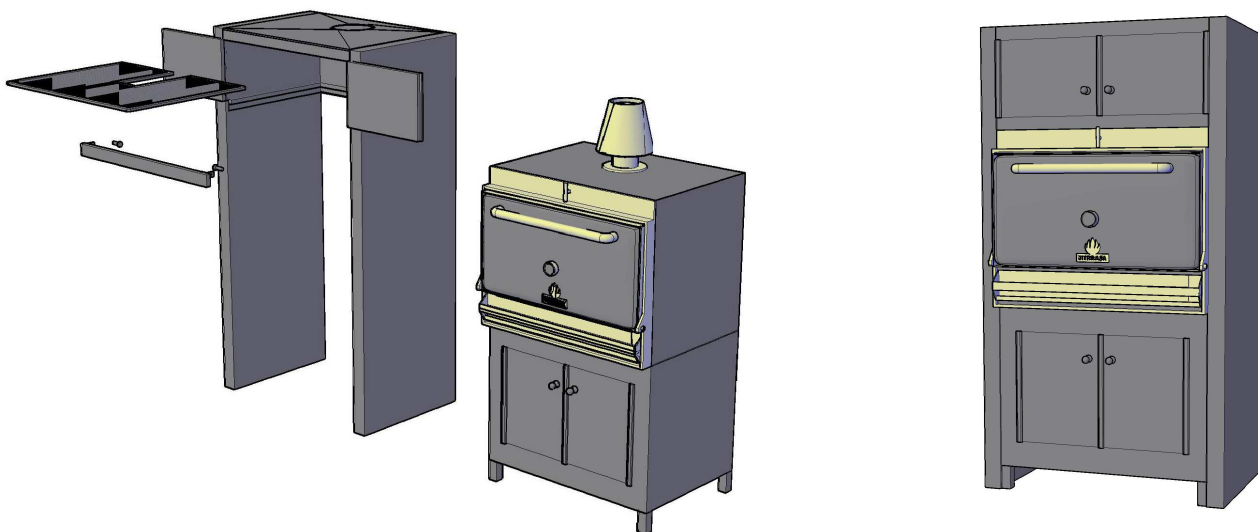
- Models with full cupboard: HMB AC 75, 110, 160



Remove the furniture beneath the cupboard. Place the cupboard in the desired position, open the cupboard doors and remove the grill and dismantle the front of the oven by removing the bolts found on both sides. Attach the oven to the cupboard below following the instructions given above (models HMB AB 75, 110,160) (Fig. 1). Finally replace the components of the oven and the cupboard above, reinstall the grill and reassemble the front of the oven (Fig. 2).

Fig.1

Fig.2



4.2 FUME EXTRACTION

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

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

The tubing must be either galvanized steel or stainless steel, straight and well sealed throughout. It is important to avoid installing horizontal tubing to avoid the build up of liquid and solid residues. It is recommended that the tubing is finished with a jet type impulsion cap in order to improve the removal of smoke.

Mibrasa protective components:



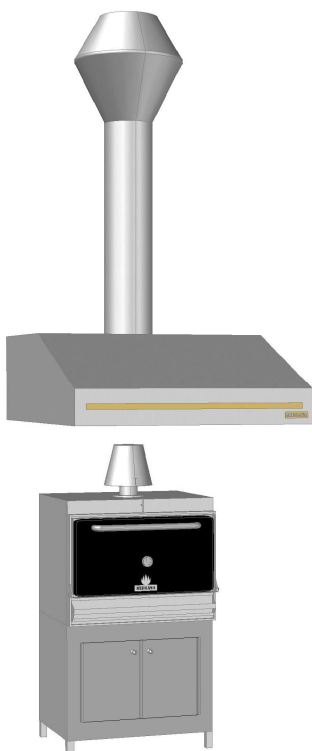
Firebreak: Is installed where the smoke leaves the oven. Its function is to prevent the escape of flames or sparks.



Filtro dissipador: This is installed over the firebreak. It filters and spreads the flow of air slowing it down and lowering its temperature.

INSTALLATION OPTIONS:

- Oven with independent extraction.



This type of installation consists of an extractor hood, which is independent of the oven. To make this possible the filtration system must be installed in the front part of the extractor hood. The tubing must be either galvanized or stainless steel, 300mm in diameter up to the highest part of the building. Installation of the firebreak and the dissipating filter are recommended.



Table of hood measurements and required flow rates:

Model	Flow rate (m3/h)	Hood measurements (cm) (width/depth.)
HMB MINI	2500	100 x 80
HMB 75	2800	100 x 130
HMB 110	3200	130 x 130
HMB 160	3200	130 x 150

- Oven installed under extractor hood with other cooking appliances.

General tubing:



It is necessary to install the oven with the firebreak and dissipating filter. In this way the possible escape of sparks or flames are avoided, the fumes are filtered and the flow of smoke is gently reduced, cooling its temperature prior to contact with the ventilation system.



Independent tubing:



In this case we install the firebreak and an independent chimney to the exterior of the building. The diameter of the tube must be \varnothing 150/200mm. The connection between the firebreak and the chimney is created by means of a chute of an adequate size so that the firebreak can be removed for cleaning or maintenance purposes.



Consult current local regulations regarding the use of solid fuel ovens.

5. INSTRUCTIONS OF USE

5.1 LOADING THE CHARCOAL

Open the oven door and remove the grills from inside in order to allow more space for the charcoal.

The quantity of coal required will depend on which **MIBRASA®** oven model you are using. (See Table 1)

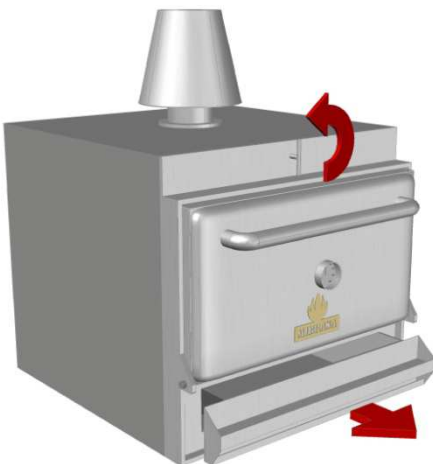
Table1 : Approx. Quantity of charcoal according to the model.

MODEL	AMOUNT
HMB MINI	5 KG
HMB 75	10 KG
HMB 110	15 KG
HMB 160	18 KG

5.2 LIGHTING CHARCOAL

Once the charcoal has been placed in the oven, use the poker provided to make a **heap of charcoal in the centre of the oven**. This will make it easier to light the coal later.

Open the ashpan, situated in the lower part of the oven, 5 cm. **Open the damper**, so that the lever is set to a vertical position.



Place the damper to a vertical position.

Open the ashpan about 5 cm.

Position **MIBRASA®** firelighters in three places; one in the centre of the oven and one either side of the heap of coal. Put a little piece of coal on top of the firelighters, to facilitate setting it alight. Finally, light with a lighter.

Caution:

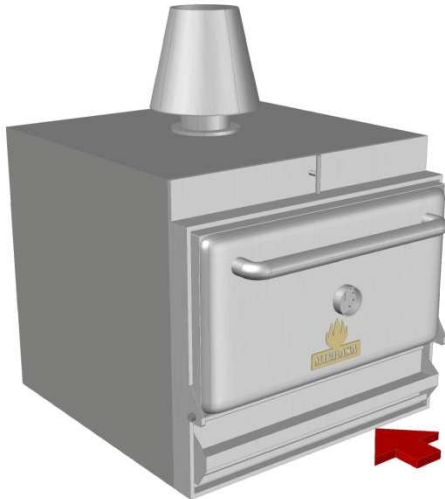
- We recommend using only **MIBRASA®** firelighters to light the oven.
- We recommend waiting at least 1 hour before cooking food in the oven the first time you use it.

5.3 BEFORE COOKING

Once the coal has been lit, you should wait at least 40 minutes, until the coal has totally burned down to embers.

It is important not to start cooking until the charcoal has burned down to embers.

Once the embers are burning, **close the ashpan**, and **leave to rest for a few minutes** until the flames die down.



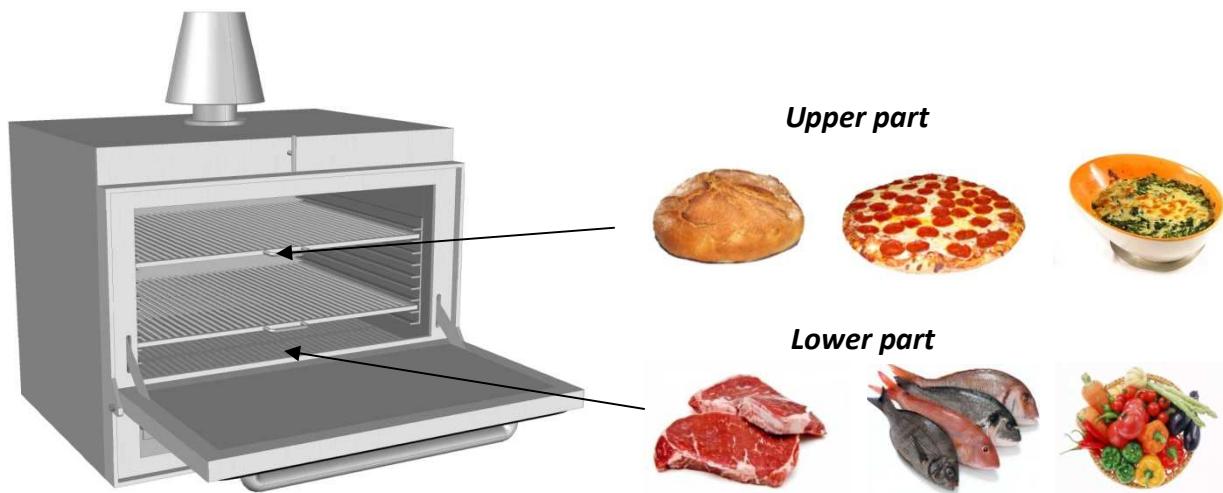
Close the ashpan.

Note: Make sure the ashpan is permanently closed when cooking.

5.4 READY TO COOK

Depending on the quantity or variety of foods you want to cook, insert one or two of the grills provided. The oven has a variety of different height settings to place the grills. The position of the grill will depend on the type of product you are going to cook.

We recommend using the upper part for pizzas, jacket potatoes, *gratin*, etc. The lower part should be used for cooking meat, fish, vegetables, etc.



Gently turn the draft regulator to a 45 ° – 60 ° angle so that the oven reaches a suitable temperature for cooking. (See Fig. 1). Remember that the ashpan should remain closed when cooking.

You can change the position of the draft regulator according to how high or how low the temperature needs to be.

If smoke is coming through the door while cooking, open the draft regulator up enough just enough until it stops (Fig.2).

Fig.1

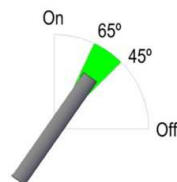
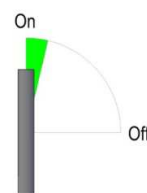


Fig.2



5.5 AFTER USE

When you have finished using the oven, close **the damper** (Fig. 3) and check that **the ashpan is closed** (Fig. 4). This way, the embers left over will burn slower and can be used again the next time.

Fig.3

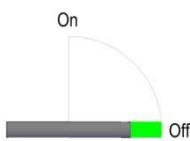


Fig.4

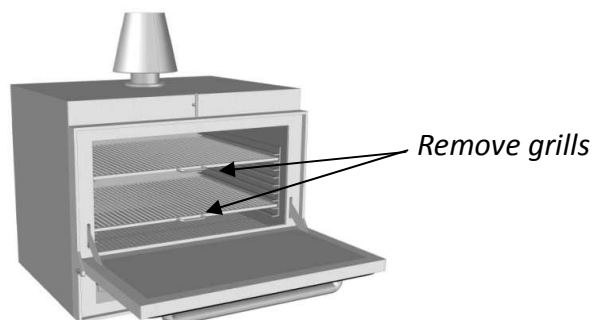


5.6 USING THE OVEN AGAIN

Open the oven door and remove the grills (Fig. 1). Using the tongs provided, remove the charcoal allowing the ash to fall down to the ashpan below.

Once the grates are free from ash, load the oven with charcoal again for its next use. Close the oven door and follow the previous steps from 5.2 – 5.4.

Fig.1



Warning: It is necessary to use heatproof gloves when removing the grills.

6. SAFETY AND MAINTENANCE STANDARDS

Read carefully before using your oven **MIBRASA®**.

Failure to follow the safety guidelines in this manual could result in serious injury.

6.1 SAFETY STANDARDS

- The first time the oven is used do not cook food for at least one hour after lighting.
- While using the oven wear heatproof gloves.
- Do not clean the oven when it is hot or working.
- Do not attempt to put out the hot coals with water.
- Do not use chemical products to clean the oven.
- Do not pour the coal ashes in a flammable-container or heat-deformable container (a metal bucket is recommended). The ashes should be removed using a metal shovel.
- Do not fry food in the oven using oil. The temperature is very high and could cause serious damage.
- There should never be combustible materials within a distance of 70 cm (28 ") from the top, bottom, rear or side of a **MIBRASA®** oven .
- Do not use alcohol, oil or other liquids similar to ignite or rekindle hot coals. Use only **MIBRASA®** tablets.
- Keep flammable products away from children.
- We recommend you only use **MIBRASA®** charcoal.
- Do not put a barbecue cover or other flammable items on or in a **MIBRASA®** oven.
- Keep children and pets away from the oven.
- Do not allow children to use the oven. Accessible parts of the oven may be very hot.
- Proceed with reasonable care when operating a **MIBRASA®** oven. Never leave the oven unattended when lit.

6.2 DAILY CLEANING

It is not necessary to clean inside of the oven. The walls are self-cleaning.

Grills: Clean using the wire brush provided after each use.

Ashpan: Open the ashpan and use the shovel to remove the ash. If you think it is necessary, you can remove the pan from the oven completely to facilitate cleaning. Remember not to pour the ash into a flammable container.

Space between the door and the frame: This should always be kept clean so that it can be closed properly.

6.3 WEEKLY CLEANING

Firebreak: Remove the firebreak from the oven. Shake gently from side to side to allow the ash to fall. Never clean with water, as the ash will stick to the base and can be difficult to remove.

Cast Iron Grids: Remove the grids and use the wire brush provided to clean the slots inside the oven. It is important to keep the slots clean.

Ashpan: Remove the ashpan and clean away any ash and cinders remaining. A buildup of ash can make closing the door difficult.

6.4 SPECIAL CARE

Extractor Hood and Tubes: It is very important to keep the Extractor Hood filters clean as well as the interior and tubes, so as to avoid a buildup of soot and fat which could result in a possible fire.

We recommend using a double filter system for the Extractor Hood area where the oven is located.

MIBRASA® is not responsible for any damages occurred caused by wrongful use.

7. LOCATION

MIBRASA

Factory, Offices and Showroom:

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