



MIBRASA[®]

HIBACHI

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



EUROPEAN STANDARD
ENF 6N 12812:2002

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INTRODUCTION AND HIBACHI FEATURES

MIBRASA[®] HIBACHI

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

It has an elegant and operational design, made with steel of the highest resilience by the same hands which make the Mibrasa charcoal ovens. Ideal for all types of products: meats, fish and vegetables.

The imagination and creativity of the chef with the Mibrasa Hibachi know no limits!

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MODELS & DIMENSIONS

2. Models and dimensions

2.1 MIBRASA HIBACHI 150



Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
MH150	150 x 150 x 140	150 x 150	1	0.4

2.2 MIBRASA HIBACHI 300



Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
MH300	300 x 150 x 140	300 x 150	1	0.8

2.3 MIBRASA HIBACHI 300 PLUS

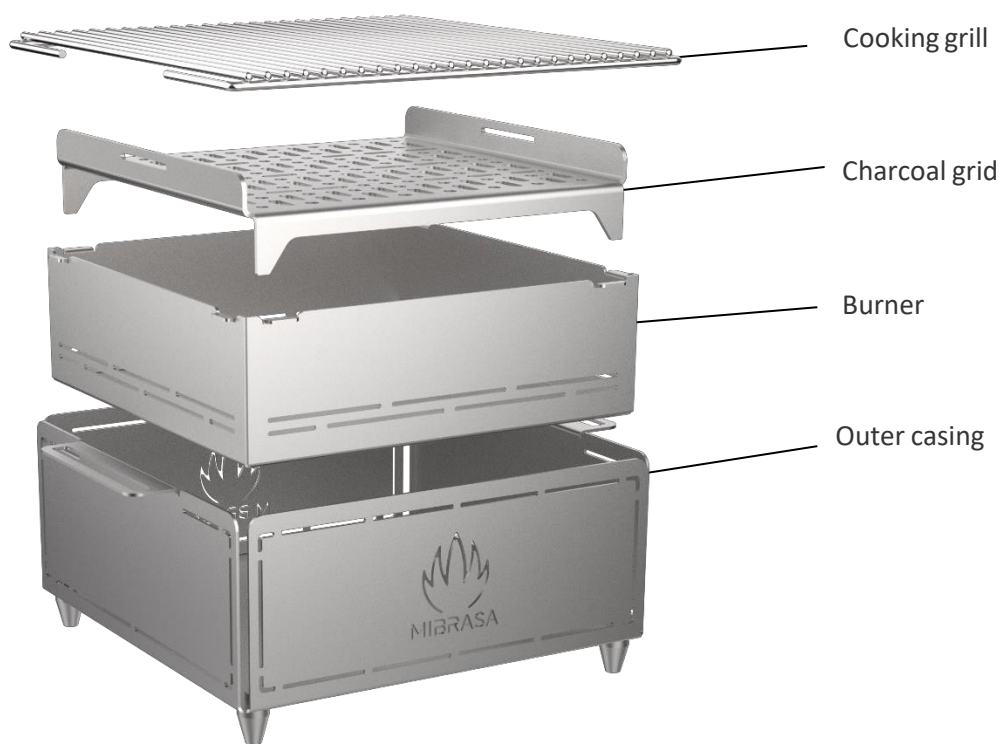


Reference	Dimensions	Grill dimensions	No. grills	Charcoal load (kg)
MH300 PLUS	300 x 300 x 140	300 x 300	1	1.6

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PARTS OF
THE HIBACHI

3. Parts of the HIBACHI



3.1 Optional accessories

Model	Optional recommended accessories	
MH150	Grill [GMH150], Stand [SMH150], Smoker [FMH150] Teppanyaki griddle kit [CPTMH150], V-grill kit [CGVMH150]	Charcoal starter [CS2], S/S skewer 20cm [IS20]
MH300	Grill [GMH300], Top grill [GSMH300], Stand [SMH300], Smoker [FMH300] Teppanyaki griddle kit [CPTMH300], V-grill kit [CGVMH300]	30cm [IS30], S/S skewer MIBRASA [PINCHOMH], MIBRASA tongs [TG], HIBACHI S/S Tongs [IT]
MH300 PLUS	Grill [GMH300P], Top grill [GSMH300P], Stand [SMH300P], Smoker [FMH300P] Teppanyaki griddle kit [CPTMH300P], V-grill kit [CGVMH300P]	



Teppanyaki griddle kit



V-grill kit



Top grill



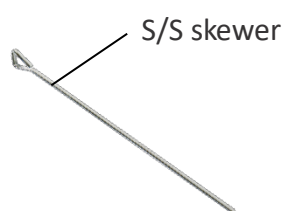
Smoker



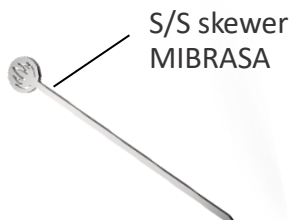
Stand



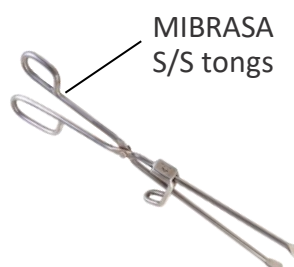
Charcoal starter



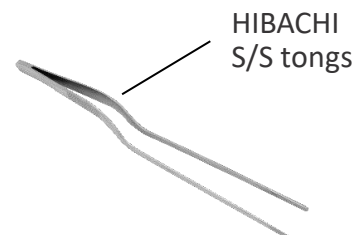
S/S skewer



S/S skewer MIBRASA



MIBRASA S/S tongs



HIBACHI S/S tongs

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OPERATION

4. Operation

4.1 Lighting up

1 Place the Hibachi Mibrasa® on a stable, level and non-combustible surface.



2 Remove the top grill.



3 Introduce charcoal stacking in the center.



4 Place the ignition tablet in the center of the charcoal pile.



5 Turn on pill.



6 Wait until all the charcoal is lit.



7 Distribute the charcoal over the entire interior surface.



8 Put the upper grill.
Your Hibachi Mibrasa® ready to cook.



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MAINTENANCE
AND SAFETY
STANDARDS

5. Maintenance and safety standards

5.1 Daily cleaning

Do not use chemical products or water to clean the inside of the Mibrasa® Hibachi

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

Ash extraction: turn the Hibachi grill base to remove the ash. Once the ashes have completely cooled down they can be used as fertilizer.

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

5.2 Safety standards

- Only use charcoal with the Mibrasa® Hibachi.
- The first time the Mibrasa® Hibachi is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® Hibachi. Never leave the Mibrasa® Hibachi unattended when lit.
- 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.
- Do not clean the Mibrasa® Hibachi when it is in operation or hot.
- Do not use chemical products to clean the exterior of the Mibrasa® Hibachi when in use or still hot.
- Do not use products that have not been specified for use with the Mibrasa® Hibachi.

CAUTION

Do not touch Hibachi with hands when it's hot. Always use heatproof gloves.

Do not overload the Hibachi Mibrasa®.

5.3 DANGERS

- If the Hibachi 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 Mibrasa® Hibachi and flammable products. Accessible parts of the Mibrasa® Hibachi may be very hot.
- 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 Mibrasa® Hibachi in an outdoor setting, do not cover it with any type of protective cover or inflammable material when it is in operation or hot.

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GENERAL CONDITIONS

6. General conditions

6.1 Warranty

All Mibrasa® Hibachi 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®.

6.2 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.

6.3 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[®]

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