HIBACHI TABO

Product Catalogue

www.hibachitabo.com.au

Background

Inspired by eating out in Tokyo, Phillip Jenkins, the designer, came back to Australia determined to design the ultimate charcoal grill.

He then started selling them at a farmers market and they were quickly taken up by enthusiastic home cooks and the occasional restaurants.

Fueled by charcoal cooking on Masterchef and other cooking shows, the range expanded to include commercial grills and a vast array of accessories designed to make it a really efficient, aesthetically pleasing as well as designed and built to last.

Restaurants, bars and hotels are now installing them all over Australia and now into New Zealand, USA, the UK and even France.

Catalogue Contents

Hibachi Tabo Charcoal Grills	4-8	Grill Tops	14
Smoker/Steamer/Oven System	9	Accessories	15
Utility Trays and Base Trays	10	Rotisserie System	16
Wings	11	Grill Joiners	17
Chefs workstation	12	Canvas Covers	18
Yakitori Rails	13	Charcoal Range	19

Contact Hibachi Tabo

Email: info@charcoalgrillcompany.com.au

Phone: 0418 917 701

Socials: @hibachitabo

Website: www.hibachitabo.com.au

Website

Instagram

Hibachi Tabo Classic Charcoal Grill

Our signature grill, ideal for cooking at home or in a small commercial kitchen. Designed and built in Australia, the quality of construction means this grill will last for generations.

The robust, stainless steel body and electropolished grill surfaces are easy to keep clean. Custom made 25mm ceramic bricks make for efficient use of charcoal and even, radiated heat.

Our unique design means you can bring the action right to your table, making it a centrepiece for amazing meals.

Unit Dimensions

635x240x180mm

16kg

Grill Dimensions

485x160mm

SKU: HTG

Hibachi Tabo Classic Pro Charcoal Grill

The Classic Pro is an enhanced version of our Classic Grill, designed to stand up to the rigours of a commercial kitchen. With a tiny footprint, it will fit into even the tightest restaurant kitchen, and all stainless steel fittings will handle the heat.

The robust, stainless steel body and electropolished grill surfaces are easy to keep clean. Custom made 25mm ceramic bricks make for efficient use of charcoal and even, radiated heat.

Add a chef's workstation to give you more versatility and output from this compact but capable grill.

Unit Dimensions

635x240x180mm

17kg

Grill Dimensions

485x160mm

SKU: HTPG

Hibachi Tabo Compact Charcoal Grill

Our latest model of Hibachi Tabo Grill is the Compact - designed for small, intimate meals at home. With a compact footprint, and a versatile mesh grill top as standard, the Compact makes charcoal grilling even more accessible. The mesh grill can be removed to allow for cooking skewers on the yakitori rail included with the Compact grill.

With all the features of our complete grill range, including the side air vents and compatibility with the chef's workstation and other accessories, the Compact is a great option for the enthusiastic home cook.

Unit Dimensions

500x240x180mm

12kg

Grill Dimensions

280x220mm

SKU: HTCCG

Hibachi Tabo Commercial Charcoal Grill

Built with stainless steel fittings, the Hibachi Tabo Commercial is designed for use in restaurants and catering operations.

When combined with the chef's workstation and other accessories it makes for great output from a small footprint. It looks beautiful and is easy to keep clean.

The thermally efficient ceramic lining and insulation keep the grill hot, radiating an even heat. It also makes it super efficient, so you can get the most out of your charcoal and have an even, controllable heat for cooking.

Unit Dimensions

830x235x190mm

28kg

Grill Dimensions

720x160mm

SKU: HTCG

Hibachi Tabo Commercial Large Charcoal Grill

Designed for busy restaurants and large-scale catering operations, the Hibachi Tabo Commercial Large Charcoal Grill has a huge cooking surface.
Fitted with a Yakitori Rail (HTCLYR) as standard, the Commercial Large can be used with our full range of accessories to suit your style of cooking.

Chefs at the Boatshed Market in Cottesloe grilling yakitori on two HT Commercial Large Grills, with a HT Classic between them.

Unit Dimensions
1200x235x190mm
52kg

Cooking Area
1090x160mm

SKU: HTCGL

Hibachi Tabo Smoker/Steamer/ Oven System

The two-section System extends your Hibachi Tabo Grill not just in height but in capability.
The riser (central section) can be used to raise the grill higher above the coals for slower cooking.
The oven hood (top section) can be placed straight onto the grill to make a small oven, or on top of the riser for a larger oven space.
A pair of stainless steel plates with an insulating layer between allow you to smoke foods. Add a stainless dish with water to add steam.
Venting at each end of the grill and oven hood allow you to control air flow through the system.
The System is available for the Classic and Commercial sizes.
On a Commercial Large Grill, you can add a Commercial System on one end, while still having cooking space available at the other end.

HT Classic System - including Grill
SKU: HTGS
For Classic System without Grill
SKU:HTS

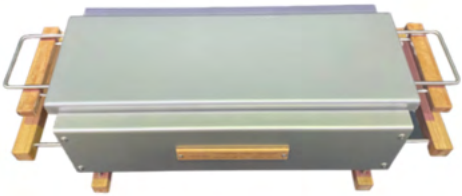
HT Commercial System - including Grill
SKU: HTCGS
For Commercial System without Grill
SKU:HTCS

Hibachi Tabo Utility Trays and Base Trays

Designed to fit perfectly with the grill plates of Classic and Commercial Hibachi Tabo models, a utility tray is a great addition to your setup.
It can be used as a tidy lid when your grill is not in use and as a cooking tray.
After cooking, sit the tray above the hot charcoal, fill with soapy water and place your grill upside down to soak off any cooking residues without hard scrubbing.

Utility Tray - Classic
SKU: HTUT

Utility Tray - Commercial
SKU: HTCGUT



Utility Tray - Classic
As a tidy lid

Utility Tray - Commercial
Shown in position to clean grill tray

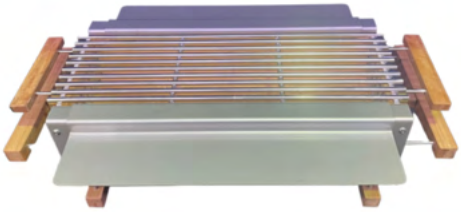
Base trays are ideal for sitting under the HT Classic to avoid splatter on table cloths or timber bench-tops, making it easier to keep clean.

Aluminum Tray 40x60cm
SKU: HTAT

Stainless Steel Tray 40x60cm
SKU: HTST

Hibachi Tabo Wings

Stainless wings clip neatly onto the front and back edges of your grill, with screws to hold them in place if required. The wings keep spills off the bench, and prevent fat from baking onto the sides of the grill. They're easy to remove and wash to keep your grill looking sharp. Use the drip tray wings for rotisseries or heavy-duty cooking. The Commercial Large model uses two sets of wings - one set of Classic and one Commercial. Using the smaller sizes means you can easily fit them into your dishwasher.



Wings for HT Classic
SKU: HTW

Wings for HT Commercial
SKU: HTCW

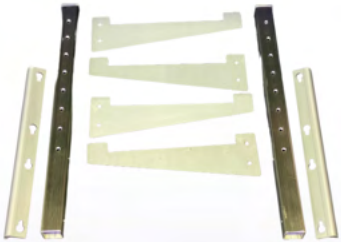
Drip Tray Wings for HT Commercial
SKU: HTCDW

Hibachi Tabo Chef's Workstation

The chef's workstation increases the cooking capacity of your grill, while keeping the same small footprint. Really useful when real estate is limited in kitchens. It attaches easily to every Hibachi Tabo model utilizing the yakitori rails. The mounts screw into existing holes at the back of the grill, and the risers allow you to set the brackets at your required height. You can slow-cook higher above the coals, attach a rotisserie, rest cooked food in the ambient heat, and so much more. Add a yakitori rail and a gastronorm tray or a mesh grill for more practicality.

HT Classic w Chef's Workstation Featuring Mesh Grill

HT Classic w Chef's Workstation Featuring Yakitori Rail and Mesh Grill



Chef's Workstation Components

SKU: HTCWS

HT Commercial w Chef's Workstation Featuring Yakitori Rail, Mesh Grill and Gastronorm tray

Hibachi Tabo Yakitori Rails

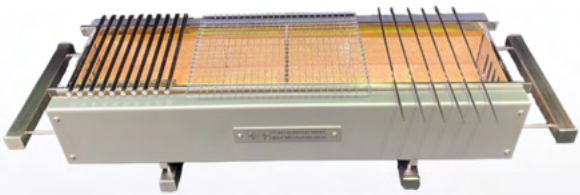
Yakitori Rail - ideal for using with all sizes of grills. For resting skewers, mesh grills, gastronorm trays, baskets and grill sections.

Yakitori Rail - Classic
SKU: HTYR

Yakitori Rail - Commercial
SKU: HTCYR

Yakitori Rail - Commercial Large
SKU: HTCLYR

Skewers - Fine flat bladed stainless steel
Pack of 10
SKU: SKW



HT Commercial with Yakitori Rail, showing a combination of accessories

Hibachi Tabo Grill Tops

An extra grill top can be used with a chef's workstation to provide an extra heat zone for cooking, or can be swapped out during cooking to prevent cross-contamination between different foods.

Grill Top - Classic

SKU: HTGT

Grill Top - Classic Pro

SKU: HTPGT

Grill Top - Commercial

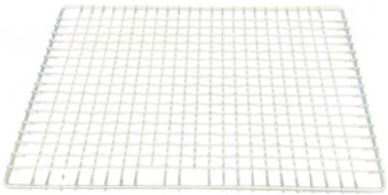
SKU: HTCGT

Hibachi Tabo Accessories

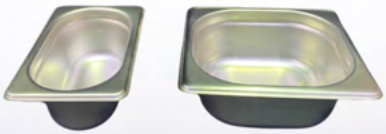
These accessories fit neatly into the Yakitori Rail, giving you different ways to use your Hibachi Tabo Grill.

Grill Basket 16x10x5cm
Ideal for clams and other shellfish
SKU: HTGB

Grill Section 20x16cm
Provides versatility when using the Yakitori Rail
SKU: HTGS



Stainless Steel Mesh 21x27cm
Reusable. Perfect for small or delicate foods.
SKU: HTMG



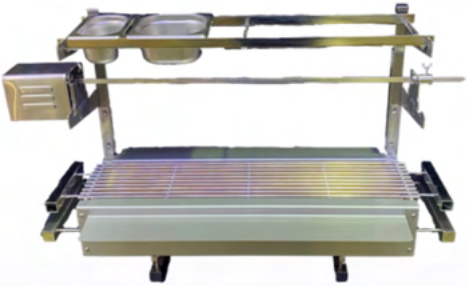
Gastronorm Trays
1/9 and 1/6 size
SKU: HTPN9, HTPN6

Hibachi Tabo Rotisserie System

Our Heavy Duty Rotisserie System is designed to hold large pieces of meat or other food steadily above the charcoal, to cook slowly and evenly. The Heavy Duty brackets can take loads up to 16kg, and they can be set to various heights giving you control over heat levels.
The System must be mounted on a Chef's Workstation.

Rotisserie System on HT Commercial **SKU: HTRHD**

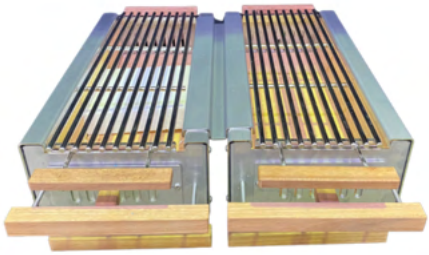
Requires Chef's Workstation Heavy Duty **SKU: HTCWSHD**



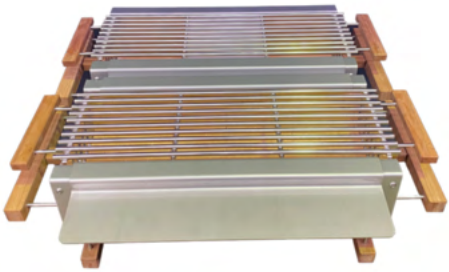
An example of a combination of accessories on HT Commercial. Rotisserie System, with Yakitori Rail, Wings and Gastronorm Trays. This would allow you to grill, while roasting above, and storing seasonings or sauces in the trays.

Hibachi Tabo Grill Joiners

Grill Joiner - for joining two grills to keep tidy and also to collect splatter. Use with small gastronorm trays at each end to collect fats. Joining two grills together can allow you to use a rotisserie at the back, while grilling at the front.
Joiners are available in Classic and Commercial sizes.



Two HT Classics joined together, for an increased cooking area.



Two HT Classics joined, with Wings

Grill Joiner - Classic
SKU: HTGJ

Grill joiner - Commercial
SKU: HTCGJ

Hibachi Tabo Canvas Covers

for those moments when you need to store your Hibachi Tabo grill, these sturdy canvas covers are a great solution. Protect the surfaces of the grill from buildups of dust from the kitchen or outdoors.
Available to fit the Classic Grill and the Classic Grill System, as well as the Commercial Grill.

Cover for HT Classic
SKU: HTGCC

Cover for HT Classic Grill System
SKU: HTGSCC

Cover for HT Commercial
SKU: HTCGCC

Hibachi Tabo Charcoal Range

Hibachi Tabo Charcoal Starter

Made from Stainless Steel, our charcoal starter gets your fuel burning quickly and efficiently, and then pours perfectly into the base of your HT Grill. The easiest way to start cooking with Hibachi Tabo.

SKU: CS

Binchotan White Charcoal

Binchotan (Japanese-style white charcoal) is the ideal charcoal to use with your Hibachi Tabo or other charcoal grills. It is over 93% pure carbon, chemical and accelerant free. Our charcoal is sustainably harvested in Vietnam.

10kg Box **SKU: BinchE**

Honeybrix Charcoal

Honeybrix is a high-quality composite charcoal, burning hotter and longer, and cleaner than standard BBQ briquettes.

10kg Box **SKU: Honey**

Pit Boss Binchotan Charcoal

Another high-quality Binchotan Charcoal in our range. Pit Boss burns very hot, so it's worth the extra challenge to light.

10kg Box **SKU: Pit10**

More Information

Price List

Website

Instagram

info@charcoalgrillcompany.com.au

0418 917 701

www.hibachitabo.com.au