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Be inspired by Mibrasa®

Transform your outdoor space with a timeless masterpiece,
where enduring craftsmanship meets unforgettable moments.





At Mibrasa®, we've spent over 15 years engineering robust, high-performance grills, trusted by the world's top chefs from steakhouses to Michelin star kitchens.

Now, we're returning to where real grilling began: The Home.

FROM RESTAURANT KITCHENS TO YOUR HOME

Each Mibrasa® product encapsulates the synthesis of quality and experience. We work hand in hand with chefs, putting ourselves in their shoes to develop products that meet their every demand.

Our Home line brings the same craftsmanship, durability, and performance as our professional grills into a more compact form, perfect for outdoor spaces. Whether you're grilling for two or hosting a backyard feast, Mibrasa lets you create exceptional meals right in your own sanctuary.

*Backed by clients
in more than 70
countries worldwide.*



Start your Mibrasa® story

Begin your Mibrasa® outdoor grilling experience
rooted in tradition and transformed by flame.





MIBRASA®'S MEDITERRANEAN ROOTS

Territory

Cooking over fire is deeply rooted in Mediterranean gastronomy. From our Palamós workshop in the heart of the Costa Brava in Spain, where we produce the finest Mibrasa® equipment to serve our clients all over the world, we are proud to be the Craftsmen of Fire.

Tradition

The relationship between food and fire brings us back to the deepest origins of gastronomy and of mankind. Cooking over fire is a practice that is sincere, honest, and above all allows for the authentic flavors to speak for themselves.



*Water, Earth, Air, FIRE.
In the unique surroundings
of the Costa Brava and its
exquisite gastronomy, Mibrasa®
was born, and became the
original Craftsmen of Fire.*

CHARCOAL OVEN

*Built like a tank.
Engineered to last.*

The original Mibrasa® grill - crafted for the demands of professional kitchens is now at home in your backyard.

Experience first-class quality and engineering in the Mibrasa® oven that cooks faster, cleaner, and unlocks more culinary possibilities than your average grill. For the passionate home chef, it's the ultimate symbol of culinary excellence.



combination of quality & experience

Charcoal Oven

AN OVEN AND A GRILL
IN ONE MACHINE



*Cook all types
of ingredients*

meat, fish, seafood,
vegetables and desserts.



Runs purely on charcoal

to bring out the deep rich flavors
distinct to coal-fired cooking.

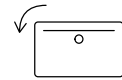


*Temperatures
between 250-350°C*

to sear and grill the product sealing
in the juices and enhancing flavor.



*Less heat
impact*



*Effortless door
opening system*

with zero maintenance.



*Control flame
and temperature*

through effective airflow system.



*Faster and cleaner
than an open grill.*

INSPIRATION

Go beyond grilling

As a powerful 2-in-1 grill and oven, it reaches searing temperatures of up to 350°C without the intense heat impact.



With endless cooking possibilities, it's more than a grill; it's a culinary powerhouse.



Compact

Celebrated by chefs around the world for its unrivaled durability, power, precision, and ease of use.

Space

Compact model with the added benefit of a rooftop heating rack. Maximize efficiency, perfect for holding pans and keeping food warm.



SIZES

NANO



For intimate gatherings in a casual setting

532 x 580 x 742 mm

MINI



The culinary explorer

732 x 604 x 843 mm

PRO



Passionate home chef or semi-pro cook

732 x 628 x 953 mm

CHEF



Private events & master griller

732 x 815 x 953 mm

ACCESSORIES INCLUDED

Cooking grill, fire protection system, tongs, ember poker, ash shovel, and metal grill brush. Nano: + removable grease collector.

CUSTOMIZATION

Personalize the finished look and the complements and give your Mibrasa® oven a unique identity.

Color- panel



Edition- complements



PARRILLA

Elevated cooking in your own private Eden

Expertly crafted to blend innovative engineering with the tradition of open fire cooking.

The Mibrasa® Parrilla offers versatility and precise control over the flame. With adjustable grill heights, seamless heat control, and robust materials the Parrilla transforms every meal into a moment of connection, flavor, and fire.



Parrilla

OPEN GRILL



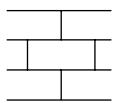
Grill Elevating System

Precision-engineered with an integrated chain drive for effortless, exact grill height adjustment.



Heating Racks

Utilize residual heat from the coals to hold pans or gently hang ingredients for slow, even cooking.



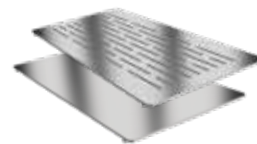
Refractory Stone Floor

Maximizes heat retention for superior cooking performance.



Built-In Cooling System

Dissipates residual heat to keep exterior surfaces safe to touch.



Cooking surfaces

Choose from a range of grills and accessories to match your cooking style.

INSPIRATION

Delicately grilled. Irresistibly crispy. Butterfly fish.

There's an art to achieving that irresistible crackle beneath your fork; the golden, crisp skin that signals a perfectly grilled fish.

It starts with the freshest catch, butterflied and carefully dried to remove every trace of moisture. A touch of fine salt will help draw out any hidden dampness.

The Mibrasa Parrilla is primed, the embers are glowing, the fish meets the grill skin-side down, just above the flame. The heat sears gently, coaxing the natural oils to the surface. The grill is raised, just a slight, the skin begins



to blister and brown, forming a delicate, lacquered crust while the flesh remains moist and flaky within.

This is not just grilled fish. It's a celebration of texture, smoke, and simplicity - done to perfection.

*It's a celebration
of texture, smoke,
and simplicity*



Slim single

Small in size, big on power.
Exceptional functionality in a single grill.

Slim double

Two independent cooking grill surfaces
for unmatched versatility.

SINGLE

Petit and compact for
intimate gatherings

750 x 700 x 1043 mm

DOUBLE

Made for casual feasts to
chic soirées

1127 x 700 x 1043 mm

ACCESSORIES INCLUDED

Cooking grill(s), Mibrasa®
tongs, ember poker, ash
shovel, and metal grill
brush.

CUSTOMIZATION

Personalize the finished
look and the complements
and give your Mibrasa® grill
a unique identity.

Color- panel



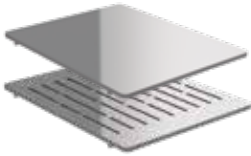
Edition- complements





Accessories

PARRILLA



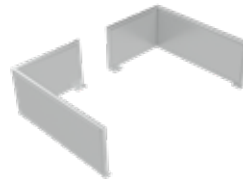
TEPPANYAKI

Perforated Tepp.
Flat top Tepp.



PARRILLA LID

Extinguishes embers in the
burning pit



PROTECTIVE STRUCTURE

Protects elements
surrounding the Parrilla



SPIT-ROAST

*Requires the protective structure

Apply rotisserie cooking
techniques



VERTICAL COOKING

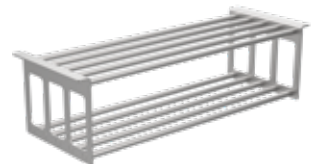
Place your ingredients over the coals for cooking, smoking and drying with smoky aromas. Compatible with Parrilla Slim Double.



SWIVEL HOOKS



VERTICAL COOKING RACK



EXTRA COOKING RACK MODULE



ESPETO KIT

*Every kit includes an espeto holder

Gently cook ingredients over the coals. Available in different designs and sizes to adapt to the ingredient and keep it intact.



Espeto
20x490



Espeto
30x490



Gastro
Ind. 390



Gastro
Double 390

W x L (mm)



GASTRONORM KIT

*Every kit Includes a gastronorm holder

Accessory to hold and organize condiments and sauces in stainless steel gastronorm tray size 1/9.



ROBATAYAKI

*Japanese tradition,
Mediterranean soul*

The Mibrasa® Robatayaki grill masterfully blends the time-honored art of Japanese robata grilling with the vibrant spirit of Mediterranean cooking, both sharing reverence for simplicity, seasonality, and the soul of the ingredient.

Crafted to deliver precise, intense heat over glowing charcoal, the Mibrasa® Robatayaki brings out deep, smoky flavors while celebrating fresh, bold ingredients.

Transform every meal into a soulful, communal experience - where tradition meets passion in the heart of your garden.



Robatayaki

JAPANESE GRILL



Multi-tier cooking

Cook over various levels for direct, indirect, and resting levels. The Lift model offers an elevating system for temperature control.



Two-sided cooking

Cook from either side giving you and your guests plenty of space to collaborate and enjoy the experience together.



Multiple cooking surfaces

Adapt your Robatayaki with a range of grills and accessories to match your cooking style.

(360°) Cooking transparency

Enjoy a full 360° view of the action- perfect for engaging dining experiences.

INSPIRATION

Cook like a chef

YAPA Milan

Among the first restaurants in Italy to integrate the robatayaki technique to reinterpret grilling, YAPA pays homage to a tradition born in Japan in the 1950s. Originally used by Hokkaido fishermen to cook fish and marinated skewers over an open grill, this technique symbolizes conviviality and sharing; values that perfectly align with YAPA's philosophy.

YAPA's robatayaki, crafted by Mibrasa®, features three levels, allowing for precise control of temperature and smoke, right down to direct cooking over live embers.

For Chef Pancetti, the bond between fire and cooking represents a primal connection and a fundamental pillar of his gastronomic approach.



At YAPA, our grill becomes an essential element, enhancing meat, fish, and vegetables with the authentic flavor of fire.



Lift

Three grill levels with elevating system to adjust middle tier for full control of cooking intensity.

Fix

Three fixed grill heights to maintain steady temperatures.

SIZES

S



Petit and compact for intimate gatherings

FIX. 623 x 445 x 800 mm

LIFT. 808 x 445 x 1043 mm

M



Adaptable for small to medium sized parties

FIX. 800 x 445 x 800 mm

LIFT. 986 x 445 x 1043 mm

L



For the passionate home chef or semi-pro chef

FIX. 1146 x 445 x 800 mm

LIFT. 1333 x 445 x 1043 mm

*Tax not included in the prices

ACCESSORIES INCLUDED

Cooking grill(s), Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

CUSTOMIZATION

Personalize the finished look and the complements and give your Mibrasa® grill a unique identity.

Color- panel



Edition- complements



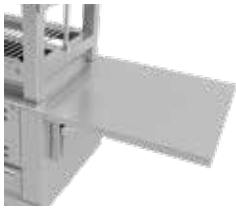


Accessories

ROBATAYAKI



ROBATAYAKI LID



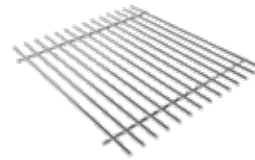
DROP-LEAF TABLE

*Includes 2 sides



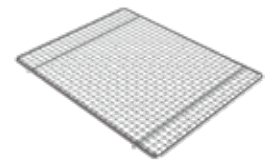
COOKING SURFACES

Adapt the Robatayaki to your cooking style and techniques thanks to the wide variety of cooking surfaces.



GRILL

Top Grill
Lower Grill

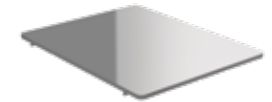


MESH GRILL

Mesh Top Grill
Mesh Lower Grill



**PERFORATED
TEPPANYAKI**



**FLAT TOP
TEPPANYAKI**



ESPETO KIT

*Every kit includes an espeto holder

Gently cook ingredients over the coals. Available in different designs and sizes to adapt to the ingredient and keep it intact.



Espeto
20x490



Espeto
30x490



Gastro
Ind. 390



Gastro
Double 390

W x L (mm)



GASTRONORM KIT

*Every kit Includes a gastronorm holder

Accessory to hold and organize condiments and sauces in stainless steel gastronorm tray size 1/9.



HIBACHI

*An intimate fire.
A shared experience.*

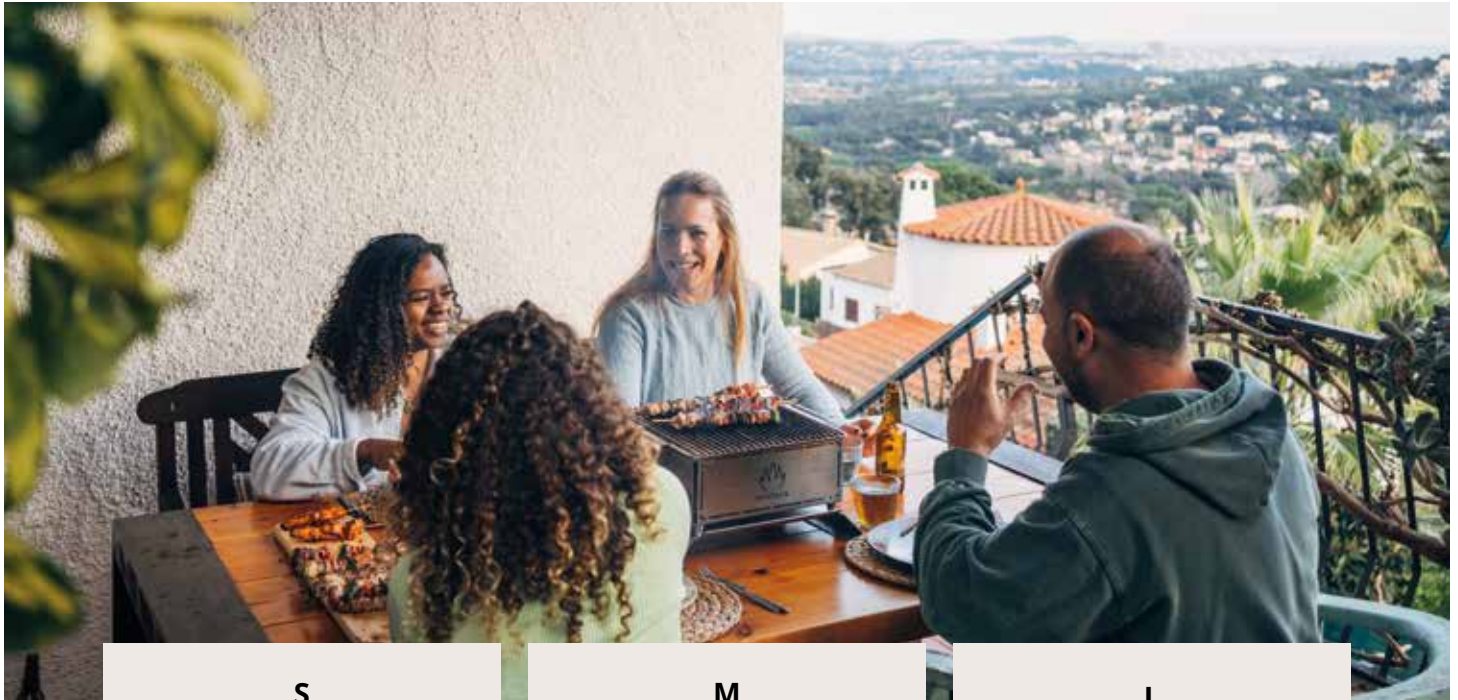
The Mibrasa® Hibachi grill brings the essence of Japanese cooking to your table with its compact, portable design.

Powerful yet intimate, it turns every meal into a shared, hands-on experience around a warm, inviting flame.



Hibachi

MINI PORTABLE GRILL



S

👤 2 approx.

150 x 150 x 140 mm

M

👤 4 approx.

300 x 150 x 140 mm

L

👤 6-8 approx.

300 x 300 x 140 mm

ACCESSORIES INCLUDED: Stand, cooking grill, tweezers and two Mibrasa® skewers.



Accessories

HIBACHI



V-GRILL WITH SUPPORT AND GREASE COLLECTOR

Fat and juice drips into the grease collector preventing flare-ups for an even cook.



PERFORATED TEPPANYAKI WITH SUPPORT AND GREASE COLLECTOR

For a flawless, even sear with no flare-ups as excess fat drains into the grease collector.



TOP GRILL

The raised rack provides the perfect distance for slow, gentle cooking over lower heat.



SMOKER LID

Locks in heat and smoke to infuse your grill with a rich, smoky flavor.



CHARCOAL STARTER



TWEEZERS



SKEWER

20 cm / 12 pcs.
30 cm / 12 pcs.



MIBRASA® SKEWER

19 cm / 1 pc.

INSPIRATION

Sambal. *Chimichurri.* *Satay.*

*This is grilling
without borders*



The skewer—the simplest of tools, and one of human's earliest culinary innovations. It remains a symbol of connection, flavor and timeless technique in every culture around the globe.

Flame-kissed over open fire to lock in every drop of flavor. Spice, tang, and creaminess come together in perfect harmony with these three cross culture marinades.

This is grilling without borders and a tabletop feast for the senses.



Essentials

Furniture & Finishes | Kitchenware | Grillware |
Charcoal, Firelighters & Smoking





Charcoal Firelighters & Smoking



Furniture & Finishes

Complete your Mibrasa® kitchen by choosing from our standard stands or customize your own.

Kitchenware

Choose from our wide range of kitchenware to broaden your cooking techniques and give your table presentation the finesse the dish deserves.

Grillware

Grilling tools no grill master should be without. Versatile, robust and easy to use.



Furniture & Finishes

Complete your Mibrasa® kitchen by choosing from our standard stands or customize your own.

Our standard furniture line delivers a compact, functional solution that places your Mibrasa® grill at the perfect working height - aligning grill and stand with seamless elegance.



OPEN STORAGE

Our lightweight yet durable skeleton stands provide open storage space beneath the unit.



CLOSED STORAGE

Keep your kitchen tools safe from the elements with our closed storage stands with cabinet doors or closed drawers.



CUSTOM

Customize your own Mibrasa® kitchen furniture.

Tailor the dimensions and opt for a functional design incorporating storage units and kitchen complements.

STYLE

Add state-of-the-art work surface finishes and personalize complements to match your Mibrasa® colour and edition configuration.





Grillware

Tools to keep your creativity flowing



CLASSIC BASKET

16 x 25 cm - Height 2 cm
16 x 25 cm - Height 4 cm
16 x 25 cm - Height 6 cm



MESH BASKET

16 x 25 cm - Height 2 cm
16 x 25 cm - Height 4 cm
16 x 25 cm - Height 6 cm



RESTING TRAY CLASSIC

16 x 25 cm - Height 2 cm



LONG BASKET

17 x 40 cm - Height 2 cm
17 x 40 cm - Height 4 cm
17 x 40 cm - Height 6 cm



LARGE BASKET

40 x 30 cm - Height 2 cm
40 x 30 cm - Height 4 cm
40 x 30 cm - Height 6 cm



TURBOT BASKET

40 x 30 cm - Height 4 cm
40 x 30 cm - Height 6 cm



GRILL MESH PAN

Emulate the high-heat performance of wok cooking with ease and precision over your coals.



Ø28 - Height 2 cm
Ø28 - Height 6 cm



SMOKE & STEAM BOX

Experiment with smoking wood chips, aromatic herbs, liquors and more to add a deep and unique flavor to your food.



18 x 43 x 10 cm



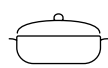
FLAMBADOU

Open flame to sear or baste your food of choice with scorching rendered fat. With the red-hot flambadou, melt the fat to give your dishes even more personality.



60 cm Ø12 cm





Kitchenware

A wide range to broaden your cooking techniques



**CASSEROLE
DISH**

Ø16 cm
Ø20 cm
Ø24 cm
Ø28 cm



**IROKO WOOD
CASSEROLE DISH
SUPPORT**

Ø16 cm
Ø20 cm
Ø24 cm



**CASSEROLE PYREX
LID W/ ALUMINIUM
HANDLE**

Ø16 cm
Ø20 cm
Ø24 cm
Ø28 cm



PAN GRIPPER

19 cm



**HOT GRANITE STONE
WITH IROKO
WOOD SUPPORT**

25 x 22 cm
30 x 22 cm
46 x 30 cm



**HOT GRANITE STONE
WITH STAINLESS STEEL
SUPPORT**

25 x 22 cm
30 x 22 cm
46 x 30 cm



TONGS

Tongs
Flat tongs



**CAST ALUMINIUM
ROASTING TRAY**

	Depth
GN1/4	4 cm
GN1/2	6 cm
GN1/1	6 cm
GN1/3H2,5	2,5 cm
GN1/2H2,5	2,5 cm
GN1/1H2,5	2,5 cm

STAINLESS STEEL 'LLAUNA' WITH IROKO WOOD SUPPORT

Light and versatile, specially designed to finish rice or other preparations. Its excellent heat conduction guarantees uniform cooking, enhancing flavors and offering perfect results.



29.3 x 23.5 x 2 cm
44.5 x 23.5 x 2 cm



SMASHER

The chrome-plated non-stick smasher is ideal for preparing smash style hamburgers and other foods such as vegetables, sandwiches, meats, fish, ensuring uniform and fast cooking.



16 x 12 x 1 cm



CORK SUPPORTS FOR GRANITE HOT STONE AND STAINLESS STEEL 'LLAUNA'

Our cork products are made from the bark of an Iberian cork oak tree, a material completely natural and sustainable that will adorn your dishes with a rustic look.



Native cork

Cork is from trees native to our Empordà region, northeast Spain, where cork oak forests form one of the Mediterranean's most treasured landscapes.



Protecting biodiversity

Harvesting cork ensures forests are protected and contribute to maintaining biodiversity levels.

Since the 20th century the area's cork industry has continued its sustainable practises through controlled forest management.



*Keeping our
Mediterranean
traditions alive!*

HOT GRANITE STONE WITH CORK SUPPORT

Perfect for serving all types of grilled meat, fish and vegetables to the dining table. The cork support is 100% natural, adorning your dish with a rustic look.



30 x 22 cm



STAINLESS STEEL 'LLAUNA' WITH CORK SUPPORT

Light and versatile, specially designed to finish rice or other preparations. Its excellent heat conduction guarantees uniform cooking, enhancing flavors and offering perfect results.



29.3 x 23.5 x 2 cm
44.5 x 23.5 x 2 cm



Charcoal

Produced from high quality lump hardwood for longer lasting burns. All Mibrasa® charcoal varieties undergo the process of careful selection to deliver premium quality charcoal.



WHITE QUEBRACHO

Type	Lumpwood charcoal
Origin	Paraguay
Burn time	6-8 hours*
Spark level	•••
Aroma	Natural mild
Bag	15 kg



HOLM OAK

Type	Lump. charcoal
Origin	Spain
Burn time	4-6 hours*
Spark level	•••
Aroma	Natural strong
Bag	15 kg



MARABÚ

Type	Lump. charcoal
Origin	Cuba
Burn time	5-7 hours*
Spark level	•••
Aroma	Natural medium
Bag	15 kg

*Depending on Mibrasa® grill

Firelighters & Smoking



ECOFIRE FIRELIGHTER TABLETS

Compact tablets made of coconut fibres for lighting charcoal

24 pcs. / pack



SMOKING PLANKS

Oak or Cedar
10 x 12,5 cm / 110 pcs.
25 x 12,5 cm / 45 pcs.



SMOKING WOOD CHIPS

Orange tree	2,7 L
Holm Oak	2,7 L
Olive wood	2,7 L
Red Quebracho	2,7 L
Grapevine	25 L

INSPIRATION

Escalivada— Charcoal-Roasted Vegetables

Harness the intense heat of the charcoal ignition to prepare this classic Catalan dish. Red peppers, onions, and aubergines are fire-roasted until their skins blister and blacken. Once peeled, the smoky, tender flesh is ready to serve—simple, rustic, and full of bold Mediterranean flavor.



INSPIRATION

Olive Wood-Smoked Mediterranean Sardines



Butterflied sardines lightly brined in salt and sugar, then patted dry. A small bed of charcoal topped with olive wood chips creates a fragrant smoke. Placed in Mibrasa® grillware, the fillets are smoked gently at 80–100°C for up to an hour, absorbing rich flavors with a delicate, smoky finish.



MIBRASA

HOME

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