



MIBRASA®

*The Craftsmen of Fire!*

# Essentials

Kitchenware, grillware, charcoal and ventilation

# Grillware

TOOLS TO KEEP  
YOUR CREATIVITY FLOWING



For use with all  
Mibrasa® grills

**Chef-oriented**  
Providing speed and  
agility during service



**Versatile  
and Robust**



**Double  
grill**

Adaptable  
heights



Easy to open,  
close and flip



**Stackable grills**  
for good space  
management

Registered at the patent and  
trademark office

## Grillware

FOR USE WITH ALL MIBRASA® GRILLS



### CLASSIC GRILL

#### SINGLE

KC1625	16 x 25 cm flat
KC1625H2	16 x 25 - H2 cm
KC1625H4	16 x 25 - H4 cm

#### DOUBLE

KCD1625H2	16 x 25 - H2 cm
KCD1625H4	16 x 25 - H4 cm
KCD1625H6	16 x 25 - H6 cm



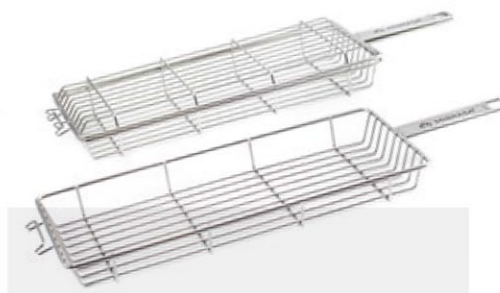
### MESH GRILL

#### SINGLE

KM1625	16 x 25 cm flat
KM1625H2	16 x 25 - H2 cm
KM1625H4	16 x 25 - H4 cm

#### DOUBLE

KMD1625H2	16 x 25 - H2 cm
KMD1625H4	16 x 25 - H4 cm
KMD1625H6	16 x 25 - H6 cm



### LONG GRILL

#### SINGLE

KL1740	17 x 40 cm flat
KL1740H2	17 x 40 - H2 cm
KL1740H4	17 x 40 - H4 cm

#### DOUBLE

KLD1740H2	17 x 40 - H2 cm
KLD1740H4	17 x 40 - H4 cm
KLD1740H6	17 x 40 - H6 cm



### LARGE GRILL

#### SINGLE

KG4030	40 x 30 cm flat
KG4030H2	40 x 30 - H2 cm
KG4030H4	40 x 30 - H4 cm

#### DOUBLE

KGD4030H2	40 x 30 - H2 cm
KGD4030H4	40 x 30 - H4 cm
KGD4030H6	40 x 30 - H6 cm



### SPECIAL TURBOT GRILL

#### SINGLE

KR4030H4	40 x 30 - H4 cm
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#### DOUBLE

KRD4030H4	40 x 30 - H4 cm
KRD4030H6	40 x 30 - H6 cm



### RESTING TRAY CLASSIC GRILL

KBR1625H2	16 x 25 - H2 cm
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\*Compatible with Mibrasa® Grillware classic grill and mesh grill H2 cm and H4 cm



### GRILL MESH PAN

KSM28H2	Ø28 - H2 cm
KSM28H6	Ø28 - H6 cm

*Maximum creativity in your kitchen.*

# Grillware

FOR USE WITH ALL MIBRASA® GRILLS



## SMOKE & STEAM BOX

Smoke, steam or both with the new Mibrasa® SMOKE & STEAM BOX.

Experiment with smoking wood chips, herbs, liquors and more to add a unique depth of flavor to your ingredients.

Compatible with Mibrasa® grillware 16 x 25 cm classic and mesh grill H2 cm and H4 cm.



SSB 18 x 43 x 10 cm

\*Classic grill included  
16 x 25 x H4 cm

## FLAMBADOU

A centuries-old technique used over an 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.



FLMB 60 cm Ø12 cm



# Kitchenware

FOR USE WITH ALL MIBRASA® GRILLS

## 'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

Strong and highly resistant, ideal for cooking or presenting dishes to the dining table.



GNWG1/2 H2,5 cm  
GNWG1/3 H2,5 cm



## CASSEROLE DISH

SC16 Ø16 cm  
SC20 Ø20 cm  
SC24 Ø24 cm  
SC28 Ø28 cm



## IROKO WOOD CASSEROLE DISH SUPPORT

CWCS16 Ø16 cm  
CWCS20 Ø20 cm  
CWCS24 Ø24 cm



## CASSEROLE PYREX LID W/ ALUMINIUM HANDLE

CL16A Ø16 cm  
CL20A Ø20 cm  
CL24A Ø24 cm  
CL28A Ø28 cm



## BANDEJA DE COCCIÓN DE ALUMINIO FUNDIDO

	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



## HOT GRANITE STONE WITH IROKO WOOD SUPPORT

GSWS25 25 x 22 cm  
GSWS30 30 x 22 cm  
GSWS46 46 x 30 cm



## HOT GRANITE STONE WITH S/S SUPPORT

GSIS25 25 x 22 cm  
GSIS30 30 x 22 cm  
GSIS46 46 x 30 cm



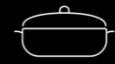
## TONGS

TG  
FTG Flat



## PAN GRIPPER

PG 19 cm



# Kitchenware

CORK SUPPORTS FOR OUR GRANITE HOT STONE AND HIGH TEMPERATURE 'LLAUNA' TRAYS

Cork is produced from the bark of an Iberian cork oak tree, a material completely natural and sustainable that will adorn your dishes with a rustic look.

*Keeping our Mediterranean traditions alive!*



**CORK IS FROM TREES NATIVE TO OUR EMPORDÀ REGION**, northeast Spain, where cork oak forests form one of the Mediterranean's most treasured landscapes.



**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.



## Kitchenware

NATURAL CORK SUPPORTS FOR USE WITH ALL MIBRASA® GRILLS

### HOT GRANITE STONE WITH CORK SUPPORT

The Mibrasa® hot granite stone is 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.



GSCS30 30 x 22 cm



### HIGH TEMPERATURE 'LLAUNA' TRAY WITH CORK SUPPORT

The Mibrasa® cast aluminium non-stick cooking tray is lightweight and highly resistant. Cook in the gastronorm 1/2 tray and serve straight to the diner on the cork support.



GNCG1/2 GN 1/2

# Lumpwood 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 (QBM)

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



## HOLM OAK (HOM)

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



## MARABÚ (MM)

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

FL 24 pcs. / pack



## SMOKING PLANKS

SPO10 Oak / SPC10 Cedar  
10 x 12,5 cm 110 pcs.

SPO25 Oak / SPC25 Cedar  
25 x 12,5 45 pcs.



## SMOKING WOOD CHIPS

SWOT	Orange tree	2,7 L
SWHO	Holm Oak	2,7 L
SWOW	Olive wood	2,7 L
SWRQ	Red Quebracho	2,7 L
SWG	Grapevine	25 L



Ventilation solutions

# SUPRAVENT

Industrial Ventilation



## VENTILATION SOLUTIONS FOR YOUR MIBRASA® GRILL.

Supravent® has created the Ignis series, exhaust hoods specifically designed for Mibrasa® grill equipment. These cooking appliances run on solid fuels such as charcoal or fire wood and consequently generate significant temperatures and higher levels of grease, ash and combustion residue. The Ignis series provides custom sized solutions for Mibrasa® Charcoal Ovens, Parrilla and Robotayaki grills to deliver safe and effective extraction.

The hoods are manufactured from fully welded and polished 1 mm and 1.5 mm AISI 304 stainless steel. All sides and profiles are finished with smoothed rounded edges to render an elegant design that allows for easy cleaning and maintenance.

Supravent® exhaust hoods are the result of decades of experience in filtration systems for large commercial kitchens. Offering specialized ventilation solutions for our grill equipment to ensure the safest and most comfortable workplace.

Get in contact with our sales team for more information.

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Consult catalogue



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