MIBRASA®

The Craftsmen of Fire!



MIBRASA®

Catalogue

Mibrasa®'s Mediterranean roots

Territory

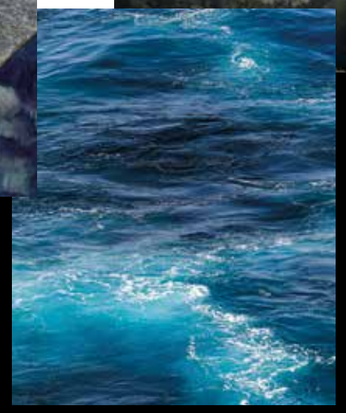
Cooking over fire is deeply rooted in Mediterranean gastronomy. From our Palamós workshop in the heart of the Costa Brava in Spain, where we produce the finest Mibrasa equipment to serve our clients all over the world, we are proud to be the Craftsmen of Fire.

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.

Craftsmanship

We are a young, family-run company that places emphasis on quality and robustness so our grills are made to last. Using forefront-engineering techniques and steels of the highest quality, we work to achieve maximum precision in every detail, resulting in a product that is superior in performance and versatility.



The synthesis of quality and experience is encapsulated into each and every Mibrasa® product.

The Craftsmen of Fire!

combination of quality & experience

Quality and experience

The synthesis of quality and experience is encapsulated in each and every Mibrasa® product. We work hand in hand with chefs, putting ourselves in their shoes to develop products that meet their every demand.

The art of wielding fire is no easy feat, and here at Mibrasa® we never underestimate its power. We continue to develop our craftsmanship to achieve the highest quality products for today and tomorrow.



Backed by clients and partners in more than 70 countries worldwide.

Clients worldwide

Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance. Mibrasa® grills are built with functional and ergonomic features to make time-pressured services run smoothly and problem-free.

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.



Lucía Freitas - A Tafona* Santiago de Compostela (Spain)



Divinum* Girona (Spain)

Innovation from the chef's perspective.

QUALITY GUARANTEE:

Mibrasa® Oven

FUNCTIONAL AND ERGONOMIC.

Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance.

Fueled solely by charcoal

to optimize consumption

Cook all types of food

to bring out deep rich flavors



The Mibrasa® oven's functional and ergonomic features make time-pressured services run smoothly and problem-free.

Heavy duty counter-balance door

HEAVY-DUTY DOOR. Creating a heat-free kitchen environment for the chef.

EFFORTLESS DOOR OPENING SYSTEM. The patented counter-balance design makes door handling easy during every service.

ZERO MAINTENANCE. The totally mechanical system requires zero maintenance and fewer spare parts to ensure a smooth service.



Fire protection system with firebreak and integrated dissipating filter

DOUBLE FUNCTIONALITY. Acting as a filter to the smoke outlet, it collects ash and solid particles, keeping the oven safe and under control. It then dissipates the smoke and cools down the temperature through the air louvers.

OPTIMIZED SPACE. Engineered to be extra compact, sitting tightly at the back of the oven so you get more heating rack surface area.

EASY MAINTENANCE & CLEANING. With easily removable components that are dishwasher-friendly.

Safe and accurate airflow control

ERGONOMIC AIRFLOW REGULATOR. The top and lower dampers are located on the robust steel frame on the front of the oven for easy handling and within safe reach for the chef.

INFINITE CONTROL for instant precision and accuracy to regulate air flow.

INCREASED TEMPERATURE AND FLAME CONTROL. The damper system effectively controls temperature and airflow to create a flameless environment.

Multifunctional ash collector

OPTIMIZED FUNCTIONS. The lower drawer acts as a second damper, ash collector and chamber for ancestral cooking techniques.

FAST AIR ENTRY. Ashes fall from the charcoal grid directly into the collector below, so it is obstruction free and in turn offers continuous airflow and an extra air boost if needed.

CLEAN WORKSPACE thanks to the enclosed ash collector coupled with a removable grease collector integrated on the front.

Mibrasa® Oven range

GRILL AND OVEN IN ONE SINGLE MACHINE.

Every Mibrasa® oven has been designed with the chef's needs in mind to adapt to any kitchen space.

CONFIGURATIONS

Discover the full range of Mibrasa® charcoal ovens.

10 models
and up to **6** sizes

COMPACT
HMB
Worktop oven

SPACE
HMB SB
Worktop oven with heating rack

BASE
HMB MA
Oven with stand

VERTICAL
HMB AB
Oven with lower heated cabinet

HOT
HMB HOT
Oven with heated holding drawers

BASE SPACE
HMB MA SB
Oven with stand and heating rack

VERTICAL SPACE
HMB AB SB
Oven with lower heated cabinet and heating rack

HOT SPACE
HMB HOT SB
Oven with heated holding drawers and heating rack

VERTICAL MAX
HMB AC
Oven with top and lower heated cabinet

HOT MAX
HMB HOT AC
Oven with top heated cabinet and heated holding drawers



NANO MINI MINI PLUS S M L

S M L

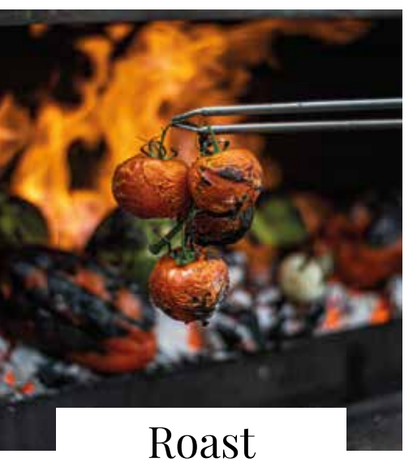
PAX (PER SERVICE)

NANO 25 - 35 | MINI 35 - 45 | MINI PLUS 45 - 65 | S 75 - 90 | M 110 - 130 | L 160 - 190

CUSTOMIZE

Color

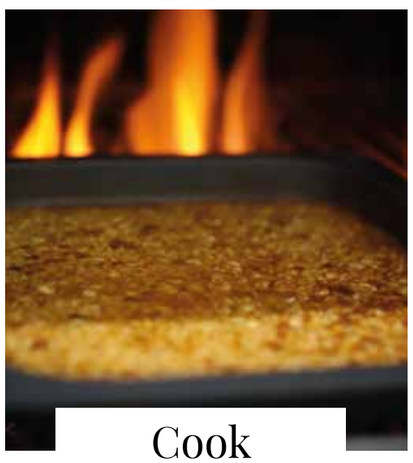
Edition



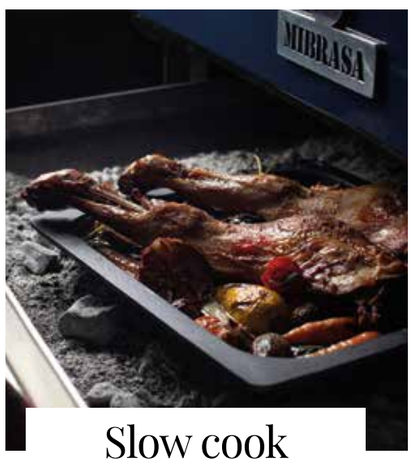
Roast



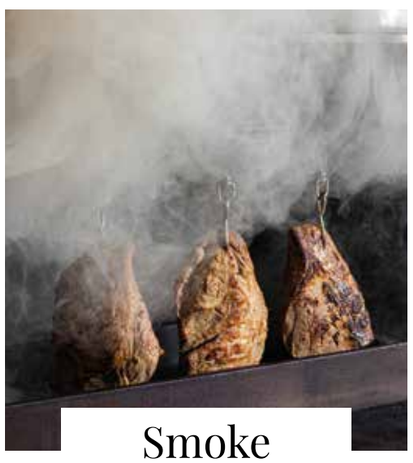
Grill



Cook



Slow cook



Smoke



Hold

Compact & Space

MIBRASA® WORKTOP OVEN

The worktop oven that is concise and adaptable to any kitchen workspace.

Choose from 2 models in 6 sizes.



COMPACT
HMB

SPACE
HMB SB

CUSTOMIZE:

Color

Edition

New design for the fire protection system located at the back of the oven to maximize surface area.



Lucía Freitas - A Tafona*
Santiago de Compostela (Spain)

Let the show begin!

ACCESSORIES

INCLUDED:
Fire protection system with firebreak-dissipating filter, cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. Nano: + grease collector.

RECOMMENDED:
Extra grill, removable grease collector and base trim worktop.





50°C
70°C

300°C

250°C

TEMP.

		COMPACT Worktop oven	**SPACE** Worktop oven with heating rack
NANO	25-35	HMB NANO 532 x 580 x 742 345 x 355	HMB SB NANO 532 x 580 x 742 345 x 355
MINI	35-45	HMB MINI 732 x 604 x 843 540 x 345	HMB SB MINI 732 x 604 x 843 540 x 345
MINI PLUS	45-65	HMB MINI PLUS 732 x 628 x 953 540 x 395	HMB SB MINI PLUS 732 x 628 x 953 540 x 395
S	75-95	HMB 75 732 x 815 x 953 540 x 595	HMB SB 75 732 x 815 x 953 540 x 595
M	110-130	HMB 110 952 x 815 x 1043 755 x 595	HMB SB 110 952 x 815 x 1043 755 x 595
L	160-190	HMB 160 952 x 1004 x 1043 755 x 795	HMB SB 160 952 x 1004 x 1043 755 x 795

W x D x H (mm)

HEATING RACK

Perfect for holding casseroles and GN, and bringing food to room temperature.

The residual heat emitted reaches temperatures between 50°C and 70°C over two levels. Capacity fits up to 4 gastronorms GN 1/1.



Base

MIBRASA® OVEN
WITH STAND

The Base models are the perfect fit for kitchens with a free space that require an independent work table for the Mibrasa® oven.

Choose from 3 models in 3 sizes.



BASE
HMB MA

BASE SPACE
HMB MA SB

CUSTOMIZE:

Color

Edition

Base models are equipped with a stand adapted to the Mibrasa® oven.



Ancestral cooking.

ACCESSORIES

INCLUDED:
Fire protection system with firebreak-dissipating filter, cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

RECOMMENDED:
Extra grill, removable grease collector, gastronorm rack and casters.







	BASE Oven with stand	**BASE SPACE** Oven with stand and heating rack
S 75-95	HMB MA 75 732 x 815 x 1628 540 x 595	HMB MA SB 75 732 x 815 x 1628 540 x 595
M 110-130	HMB MA 110 952 x 815 x 1667 755 x 595	HMB MA SB 110 952 x 815 x 1667 755 x 595
L 160-190	HMB MA 160 952 x 1013 x 1667 755 x 795	HMB MA SB 160 952 x 1013 x 1667 755 x 795

W x D x H (mm)

Slow cook foods in the ash collector at lower temperatures for a tender and succulent finish, rich in smoky flavor.

Vertical

MIBRASA® OVEN WITH
LOWER HEATED CABINET

Fitted with a closed lower heating cabinet, the Vertical models are for lovers of organization and order.

Choose from 3 models in 3 sizes.



VERTICAL
HMB AB

VERTICAL MAX
HMB AC

VERTICAL SPACE
HMB AB SB



CUSTOMIZE:

Color

Edition

LOWER HEATED CABINET

Keep ingredients warm with the optional accessory gastronorm rack.

Reach temperatures between 50ºC and 70ºC optimizing the residual heat from the oven.

ACCESSORIES

INCLUDED:
Fire protection system with firebreak-dissipating filter, cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

RECOMMENDED:
Extra grill, removable grease collector, gastronorm rack and casters.







	VERTICAL Oven with lower heated cabinet	VERTICAL SPACE Oven with lower heated cabinet and heating rack	VERTICAL MAX Oven with top and lower heated cabinet
S 75-95	HMB AB 75 732 x 815 x 1628 540 x 595	HMB AB SB 75 732 x 815 x 1628 540 x 595	HMB AC 75 850 x 818 x 1900 540 x 595
M 110-130	HMB AB 110 952 x 815 x 1667 755 x 595	HMB AB SB 110 952 x 815 x 1667 755 x 595	HMB AC 110 1070 x 818 x 1900 755 x 595
L 160-190	HMB AB 160 952 x 1013 x 1667 755 x 795	HMB AB SB 160 952 x 1013 x 1667 755 x 795	HMB AC 160 1070 x 1030 x 1900 755 x 795

W x D x H (mm)

Hot

MIBRASA® OVEN WITH
HEATED HOLDING DRAWERS

Take full control by optimizing the residual heat from the Mibrasa® oven to hold ingredients in three temperature zones on the unit.

Choose from 3 models in 3 sizes.



HOT
HMB HOT

HOT MAX
HMB HOT AC

HOT SPACE
HMB HOT SB

Optimize | Economize | Personalize

CUSTOMIZE:

Color

Edition

Confit · Slowcook · Regenerate · Sit · Rest · Hold · Dehydrate

A seamless lineal design for any chef that prioritizes an effective and cost-efficient kitchen.



The most comprehensive charcoal oven.

ACCESSORIES

INCLUDED:
Fire protection system with firebreak-dissipating filter, cooking grill, Mibrasa® tongs, ember poker, ash shovel, metal grill brush, and gastronorms 1x GN 1/1 and 1 x GN 1/2.

RECOMMENDED:
Extra grill, removable grease collector and casters.



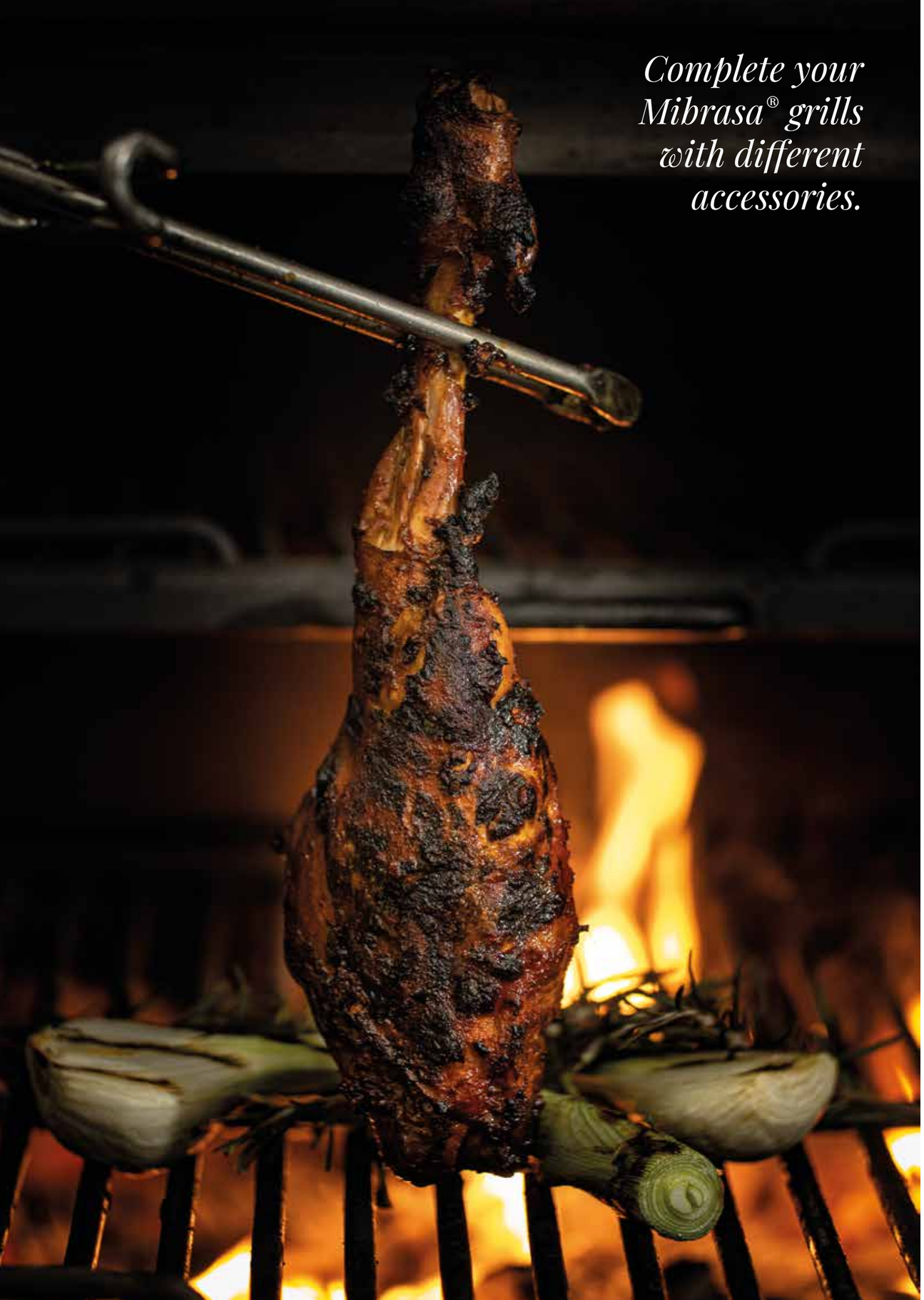




	HOT Oven with heated holding drawers	**HOT SPACE** Oven with heated holding drawers and heating rack	**HOT MAX** Oven with heated holding drawers and top heated cabinet
S 75-95 1x GN 1/1, 2x 1/4*	HMB HOT 75 732 x 815 x 1628 540 x 595	HMB HOT SB 75 732 x 815 x 1628 540 x 595	HMB HOT AC 75 850 x 818 x 1900 540 x 595
M 110-130 2x GN 1/1*	HMB HOT 110 952 x 815 x 1667 755 x 595	HMB HOT SB 110 952 x 815 x 1667 755 x 595	HMB HOT AC 110 1070 x 818 x 1900 755 x 595
L 160-190 2x GN 1/1*	HMB HOT 160 952 x 1013 x 1667 755 x 795	HMB HOT SB 160 952 x 1013 x 1667 755 x 795	HMB HOT AC 160 1070 x 1030 x 1900 755 x 795

*Gastronorms compatible with corresponding models

W x D x H (mm)



Complete your Mibrasa® grills with different accessories.

Accessories

OVEN



GRILL



GT35
GTMINI -GTMINIP
GT75
GT110
GT160

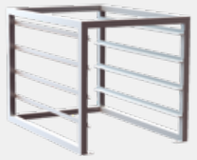


CASTERS

2 swivel pcs. with brakes and 2 fixed pcs.

WINOX	S/S
WGALVA	Galv.

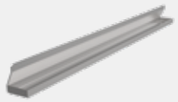
GASTRONORM RACK

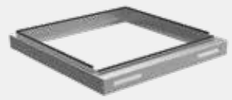


Compatible with Mibrasa® ovens with lower heated cabinets and stands. Built with 4 levels to place up to 4 GN 1/1.

SGNAB (4 tray slots)

GREASE COLLECTOR AND TRIM BASE





REMOVABLE GREASE COLLECTOR

REG1	MINI
REG1P/2	MINIP/75
REG3/4	110/160

BASE TRIM WORKTOP

EMBHMBMINI
EMBHMBMINIP
EMBHMB75
EMBHMB110
EMBHMB160





Mibrasa® Parrilla

A KITCHEN WITH AN OPEN GRILL IS A KITCHEN WITH CANDOR.

With a state of the art elevating system suspending its extensive cooking surface over open fire, the Mibrasa® Parrilla offers maximum versatility.

Multicooking surfaces

HOLD AND KEEP INGREDIENTS WARM over the heating racks by making use of the residual heat from the coals.

UNIQUE VERTICAL COOKING RESULTS. Position the vertical cooking rack over the coals. Hang ingredients with the swivel hooks to achieve unique smoky flavors.

SUSPENDED COOKING with the adjustable cooking rack module at mid height to cook, rest and finish cooking processes with grillware or Mibrasa® kitchenware.





Cook with maximum versatility and functionality

ABSOLUTE CONTROL FOR OPTIMAL COOKING. The elevating system allows you to control the grill over the coals to vary your cooking techniques and obtain the optimal result.

EXTENSIVE COOKING SURFACE. Cook multiple products simultaneously with up to 3 cooking grills on one machine and two cooking surfaces; rod bar and V-shape.

ELEVATING SYSTEM WITH STAINLESS STEEL DOUBLE CHAIN AND ZERO MAINTENANCE.
The double chain system coupled with the crank wheel and gearbox allow us to raise the grill smoothly and with precision.

Built using quality steels providing strength and durability; ergonomically designed for practicality and ease of use.

Designed and built using cutting- edge engineering

while respecting the purest and simplest ancestral culinary techniques.

Refractory base

FUELED BY CHARCOAL OR FIREWOOD.
The refractory base allows us to combine charcoal and firewood to enhance the cooking experience and deliver flame-kissed food like no other.

MAXIMUM HEAT EFFICIENCY. The hearth lined with refractory bricks is designed to efficiently harness thermal energy.

EASY CLEANING AND MAINTENANCE.
In the same burning pit, scoop out the ashes at the end of every service.

Built-in cooling system in the body

MAXIMUM SAFETY FOR THE CHEF. Residual heat transmitted from the hearth to the exterior is cooled down via the ventilation circuit built into the walls.

HEAT INSULATION AROUND THE BURNING PIT. The design and build quality ensures heat is retained within the walls and the burning area, offering the possibility of installation over refrigeration or any other work surface.

Mibrasa® Parrilla range

MAXIMUM VERSATILITY AND FUNCTIONALITY.

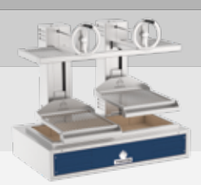
Built using quality steels providing strength and durability;
ergonomically designed for practicality and ease of use.

CONFIGURATIONS

Discover the full range of Mibrasa® parrillas.

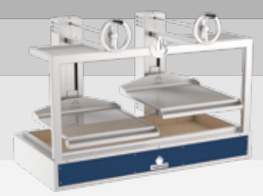
COMPACT. DYNAMIC. GASTRONOMIC.

SLIM
Parrilla grill with elevation system and compact base



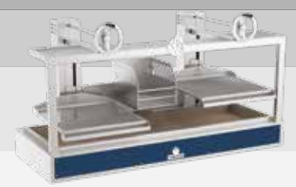
75 100

CLASSIC
Parrilla grill with elevation system



100 130 160 200 252

FIRE
Parrilla grill with elevation system and fire basket



160 200 252

CUSTOM
Parrilla grill with refractory brick wall and hook grids



Made-to-measure

MUEBLES

OPEN STAND
For all models



COMPLETE STAND
For all models



STAND WITH WHEEL OUT STORAGE
Only for Custom model



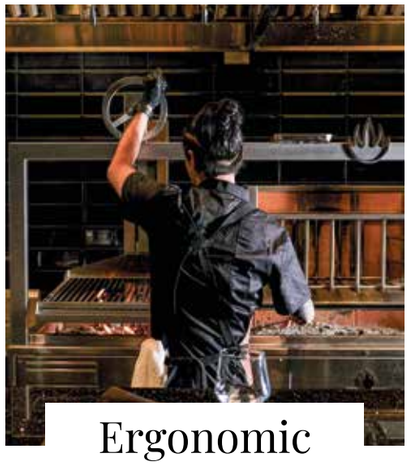
CUSTOMIZE

Color

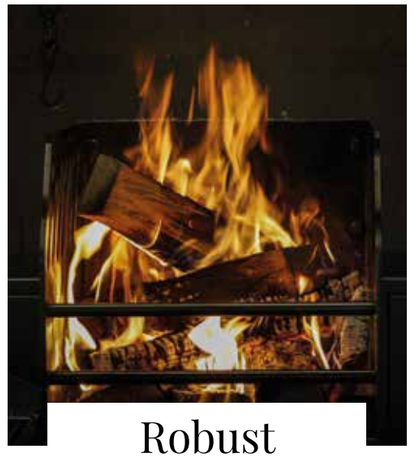


Edition





Ergonomic



Robust



Versatile

When space is a luxury, efficiency becomes an art form.

Parrilla Slim

SINGLE AND DOUBLE SLIM PARRILLA
GRILL WITH LIFT SYSTEM

An open grill designed for kitchens with limited space and for chefs who value equipment that offers versatility and functionality in small spaces.



SLIM SINGLE
GMB 75
with complete stand

CUSTOMIZE:

Color

Edition

The Mibrasa® Parrilla Slim suited for space-constrained kitchens. Maximum efficiency, minimum footprint.



The perfect fit for small spaces.



SLIM SINGLE
Worktop Parrilla grill
with one cooking grill
and a compact base

GMB75
750 x 700 x 1043
x1 460 x 500



SLIM DOUBLE
Worktop Parrilla grill
with two cooking grills
and a compact base

GMB100-2GR
1127 x 700 x 1043
x2 435 x 460

W x D x H (mm)

INCLUDED ACCESSORIES:
Cooking grill/s, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. Grills are available in rod grill or V-shape. All made of stainless steel.

Parrilla Classic

SINGLE, DOUBLE OR TRIPLE PARRILLA
GRILL WITH ELEVATION SYSTEM

With an extensive cooking surface and state of the art elevating system suspended over the open fire, the chef has total control of the distance of the grill over the coals, obtaining the optimal result.

Choose from 3 models and 5 sizes.



DOUBLE
GMB 200
with complete stand



Mussol
Barcelona (Spain)

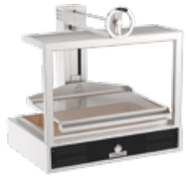
A kitchen with an open grill is a kitchen with candor.

CUSTOMIZE:

Color

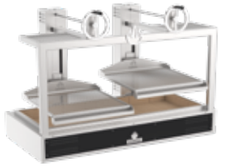
Edition

Built using quality steels providing strength and durability; ergonomically designed for practicality and ease of use.



SINGLE
Worktop Parrilla grill with one cooking grill

GMB 100
1127 x 863 x 1143
890 x 630



DOUBLE
Worktop Parrilla grill with two cooking grills

GMB 130
1265 x 863 x 1143
500 x 630

GMB 160
1637 x 863 x 1143
685 x 630

GMB 200
2077 x 863 x 1143
890 x 630



TRIPLE
Worktop Parrilla grill with three cooking grills

GMB 200-3GR
2077 x 863 x 1143
500 x 630
685 x 630

GMB 252-3GR
2520 x 863 x 1143
685 x 630

INCLUDED ACCESSORIES:
Cooking grill/s, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. Grills are available in rod grill or V-shape. All made of stainless steel.

W x D x H (mm)

Parrilla Fire

PARRILLA GRILL WITH ELEVATION SYSTEM AND FIRE BASKET

Equipped with a fire basket on the Parrilla, burn wood as you go and work with the steady heat from the coals while infusing the unmistakable aromas natural wood has to offer.

Choose from 3 sizes.



FIRE
GMB 252 FIRE
with complete stand



Smoke and dry ingredients in front of the fire basket for a unique smokey aroma.



ACCESSORIES INCLUDED:

Cooking grills, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. Grills are available in rod grill or V-shape. All made of stainless steel.

FIRE

Worktop Parrilla grill with 2 cooking grills and a fire basket

GMB 160 FIRE
1637 x 863 x 1143
2 500 x 630
Fire basket 290 x 420 x 183

GMB 200 FIRE
2077 x 863 x 1143
2 685 x 630
Fire basket 290 x 420 x 183

GMB 252 FIRE
2520 x 863 x 1143
2 685 x 630
Fire basket 485 x 315 x 280

W x D x H (mm)

FIRE BASKET

Burn wood as you go with the fire basket to work with steady heat from the coals,

while infusing the unmistakable aromas natural wood has to offer.



CUSTOMIZE:

Color

Edition

Enhance your cooking experience to deliver flame-kissed food like no other. Built using cutting-edge engineering while respecting the purest and simplest ancestral culinary techniques.

Accessories

SLIM, CLASSIC & FIRE



ROD BAR GRILL

CPV75
CPV100-2GR
CPV100/200
CPV130/160F
CPV160/200F/252F



V-SHAPE GRILL

GV75
GV100-2GR
GV100/200
GV130/160F
GV160/200F/252F



PERFORATED GRIDDLE

620 x 300 x 5 mm non-stick chrome-plated surface
PTGMB



FLAT GRIDDLE

620 x 300 x 5 mm non-stick chrome-plated surface
FTTGMB



S/S LID

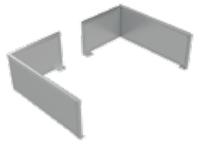
TAPA50-SLIM
(SLIM75)
TAPA85-SLIM
(SLIM100-2GR)
TAPA50
(GMB130/200-3GR)
TAPA65
(GMB160/160F/200F/252F/252-3GR)
TAPA85
(GMB100/200)



SPIT-ROAST

SPIEDO75
SPIEDO100
SPIEDO130
SPIEDO160
SPIEDO200
SPIEDO252

*Requires the protective structure of the corresponding model



PROTECTIVE STRUCTURE

EPGMB75
EPGMB100
EPGMB100-2GR
EPGMB130
EPGMB160
EPGMB200
EPGMB160F
EPGMB200F/252
EPGMB200-3GR
EPGMB252-3GR



REFRACTORY WALL PROTECTOR

MEPGMB100
MEPGMB130
MEPGMB160
MEPGMB200
MEPGMB252

VERTICAL COOKING

Place your ingredients over the coals or in front of the fire basket for cooking, smoking and drying with smoky aromas.



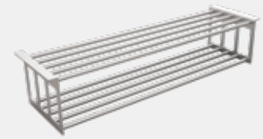
SWIVEL HOOKS

GGCV (1pcs.) Ø0,5 - 16 x 2,8 cm



VERTICAL COOKING RACK

CPH-100-2GR
CPH-130
CPH-160
CPH-200
CPH-200-3GR
CPH-252-3GR
CPH-160-FIRE
CPH-200-FIRE
CPH-252-FIRE



EXTRA COOKING RACK MODULE

CPHA-100-2GR
CPHA-130
CPHA-160
CPHA-200
CPHA-200-3GR
CPHA-252-3GR
CPHA-160-FIRE
CPHA-200-FIRE
CPHA-252-FIRE



COMPLETE STAND

MCGMB75
MCGMB100-2GR
MCGMB100
MCGMB130
MCGMB160
MCGMB200
MCGMB252

*All complete stands are equipped with 3 drawers and a gastronorm rack



STAND

MAGMB75
MAGMB100-2GR
MAGMB100
MAGMB130
MAGMB160
MAGMB200
MAGMB252



CASTERS

4 swivel pcs. with brakes

WINOXG	S/S
WGALVAG	Galv.



ESPETO KIT



	Espeto 20x490	Espeto 30x490	Gastro Ind. 390	Gastro Double 390
	W x L (mm)			
KITESPGMB75	3pcs.	3pcs.	2pcs.	2pcs.
KITESPGMB100	4pcs.	4pcs.	2pcs.	2pcs.
KITESPGMB130	5pcs.	5pcs.	2pcs.	2pcs.
KITESPGMB160	6pcs.	6pcs.	3pcs.	3pcs.
KITESPGMB200	8pcs.	8pcs.	4pcs.	4pcs.
KITESPGMB252	10pcs.	10pcs.	6pcs.	6pcs.

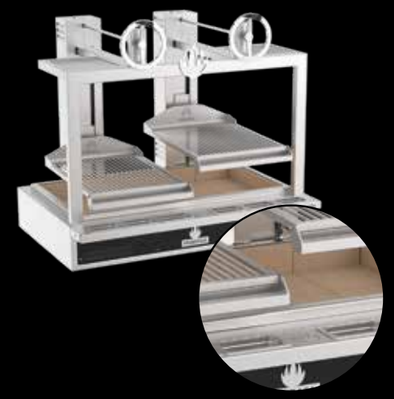
*Every kit includes an espeto holder



GASTRONORM KIT

SGN75 (GMB 75)	GN 1/9 (4pcs.)
SGN100 (GMB 100)	GN 1/9 (6pcs.)
SGN130 (GMB 130)	GN 1/9 (6pcs.)
SGN160 (GMB 160/ Fire)	GN 1/9 (8pcs.)
SGN200 (GMB 200/ Fire/ 3GR)	GN 1/9 (10pcs.)
SGN252 (GMB 252-Fire)	GN 1/9 (8pcs.)
SGN252-3GR (GMB 252-3GR)	GN 1/9 (9pcs.)

*kit Includes a gastronorm holder



MIBRASA®

Parrilla Custom

FULLY CUSTOMIZABLE MADE-TO-MEASURE
OPEN-FIRE GRILLING

When customization meets Mibrasa grills.
Optimize your kitchen space with the
Parrilla Custom, designed by and for you.



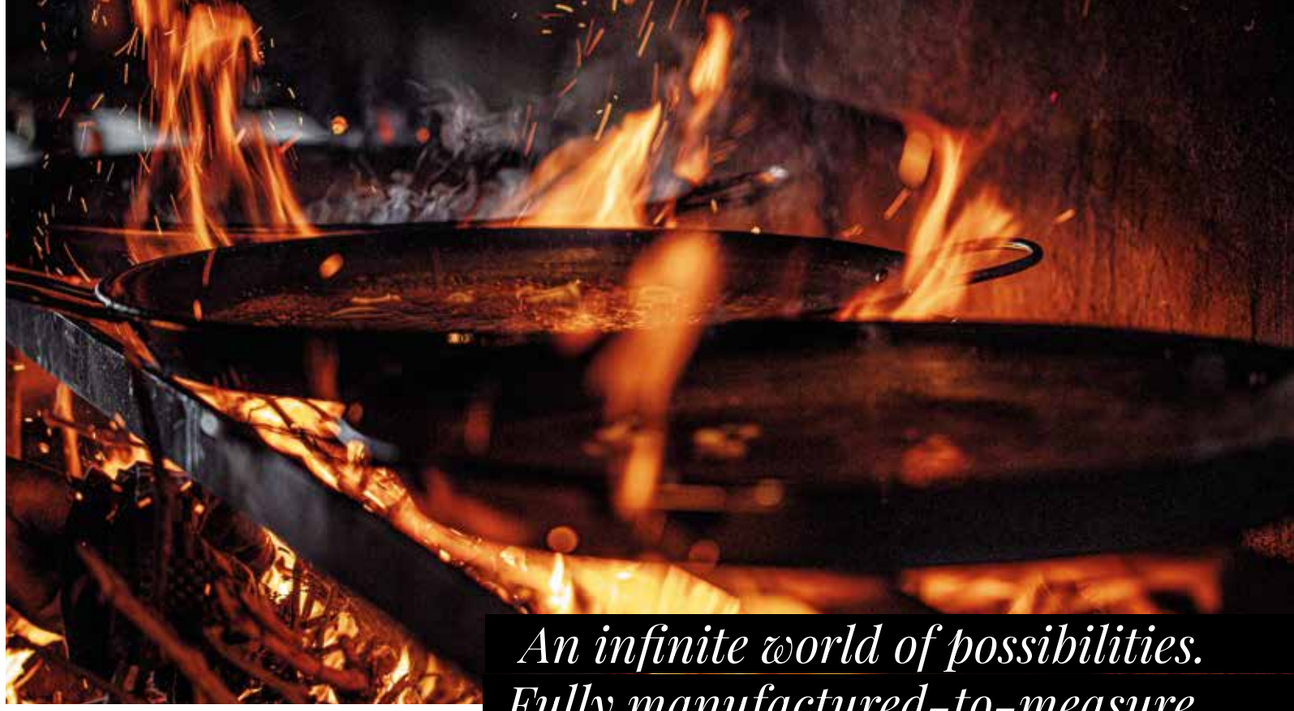
CUSTOM
CUSTOM L with open stand
and wheel out storage

CUSTOMIZE:

Color

Edition

Your kitchen.
Your custom-made Mibrasa® Parrilla.



An infinite world of possibilities.
Fully manufactured-to-measure.



STANDARD SIZE MODELS

CUSTOM S
1080 x 1000 x 1033
x1 260 x 340
x1 490 x 340
x1 710 x 340

CUSTOM M
2000 x 1000 x 1033
x2 260 x 340
x2 490 x 340
x2 710 x 340

CUSTOM L
2920 x 1000 x 1033
x3 260 x 340
x3 490 x 340
x3 710 x 340

W x D x H (mm)

ACCESSORIES INCLUDED:

Cooking grids, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush, vertical cooking rack and 2 swivel hooks.



MADE-TO-MEASURE

Based on a personalized and functional design for optimal utilization, your Parrilla CUSTOM will be designed and built to your specifications.

REFRACTORY WALL GRID SYSTEM

Effortless and fully versatile.

Hook, place, and freely rearrange multiple grids in any position you need along the side and back walls.



Accessories

CUSTOM



WALL GRID

Built-in hook to freely place, and rearrange along the refractory wall.

CPS-25
CPS-48
CPS-70



'ESTACA' GRILL STAKE

Slow cook large cuts or whole animals vertically for a succulent texture and smoky flavor.

ESTACA



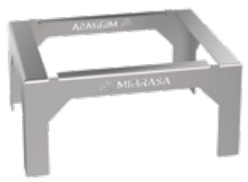
PAELLA STAND

Available for 1, 2 or 3 paellas of diametre up to 40 cm.
(Pan not included)

PMB-1
PMB-2
PMB-3

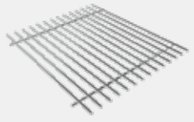


MULTI-COOKING SUPPORT



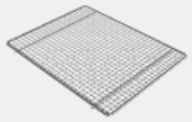
BMC 390 x 310 x 180 mm

COMBINE IT WITH DIFFERENT COOKING SURFACES!



ROD BAR GRILL

RLG



MESH GRILL

LGM



PERFORMATED TEPPANYAKI

PTG



FLAT TOP TEPPANYAKI

FTTG



FIRE BASKET

Burn wood as you go and work with the steady heat from the coals. The closed basket is equipped with a door to reduce heat impact.

QACMB Open-512x259x300mm
QCCMB Closed-370x460x648mm





COUP DE FEU

The central intense heat radiates outward enabling precise heat control for multi-cooking tasks such as simmering and reducing.

COUPDEFEU 390x390x195mm





IRORI

Inspired by the traditional Japanese sunken cooking fire-pit with a bed of sand for effective heat insulation. Includes a set of espeto skewers.

IRORI40 (6 espetos 20x390mm)
IRORI60 (8 espetos 20x390mm)

STANDS

Available for the standard and made-to-measure models.



STAND

MACMB-S
MACMB-M
MACMB-L



COMPLETE STAND

MCCMB-S
MCCMB-M
MCCMB-L



STAND WITH WHEEL OUT STORAGE

MBCMB-S
MBCMB-M
MBCMB-L

DUO

FREELY COMBINE ANY MIBRASA® GRILL AND ITS COMPLEMENTS TO MAKE THE GRILL STATION YOU ENVISAGE FOR YOUR KITCHEN.

An integral solution for restaurants that want to maximize their cooking production with the best possible execution and result.

The synergy of Mibrasa® grills that guarantees chefs absolute control through an agile workspace that in turn speeds up cooking processes.

DUO
Faster cooking times

By working in a block, we can minimize cooking times to generate more efficiency, which in turn reduces kitchen workloads while maintaining production volume.





DUO ROBATA BEAST + COMPACT S OVEN

ROBATA BEAST - RM 100
x6 Top and lower grill 653 x 316
x6 Middle grill 384 x 316

S **COMPACT S OVEN** - HMB 75
x2 540 x 595

DUORM100_HMB75
1837 x 788 x 1655

W x D x H (mm)

INCLUDED ACCESSORIES:

DUO: Duo stand with 6 stainless steel swivel casters, 2 Mibrasa® tongs, 2 ember pokers, 2 ash shovels and 2 metal brushes.

BEAST: 6 top/lower grills, 6 middle grills.

OVEN: Fire protection system with firebreak-dissipating filter, 2 cooking grills, removable grease collector, trim worktop, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. All made of stainless steel.

CUSTOMIZE:

Color

Edition



DUO PARRILLA SINGLE + COMPACT OVEN

PARRILLA SINGLE - GMB 100
x1 890 x 630

S **COMPACT S OVEN** - HMB 75
x2 540 x 595

DUOGMB100_HMB75
1837 x 986 x 1844

M **COMPACT M OVEN** - HMB 110
x2 755 x 595

DUOGMB100_HMB110
2057 x 986 x 1844

L **COMPACT L OVEN** - HMB 160
x2 755 x 795

DUOGMB100_HMB160
2057 x 1010 x 1844

W x D x H (mm)

INCLUDED ACCESSORIES:

DUO: Duo stand with 6 stainless steel swivel casters, 2 Mibrasa® tongs, 2 ember pokers, 2 ash shovels and 2 metal brushes.

PARRILLA SINGLE: 1 grill.

OVEN: Integrated fire protection system with firebreak-dissipating filter, 2 cooking grills, removable grease collector, trim worktop, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. All made of stainless steel.



DUO PARRILLA DOUBLE + COMPACT OVEN

PARRILLA DOUBLE - GMB 130
x2 500 x 630

S **COMPACT S OVEN** - HMB 75
x2 540 x 595

DUOGMB130_HMB75
1975 x 986 x 1844

M **COMPACT M OVEN** - HMB 110
x2 755 x 595

DUOGMB130_HMB110
2195 x 986 x 1844

L **COMPACT L OVEN** - HMB 160
x2 755 x 795

DUOGMB130_HMB160
2195 x 1010 x 1844

W x D x H (mm)

INCLUDED ACCESSORIES:

DUO: Duo stand with 6 stainless steel swivel casters, 2 Mibrasa® tongs, 2 ember pokers, 2 ash shovels and 2 metal brushes.

PARRILLA DOUBLE: 2 grills.

OVEN: Integrated fire protection system with firebreak-dissipating filter, 2 cooking grills, removable grease collector, trim worktop, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. All made of stainless steel.

Robata Beast

OPEN GRILL
WITH FOUR COOKING TIERS

Equipped with 4 fixed levels, each of which offers extensive, adaptable and removable cooking surfaces that allow you to cook multiple ingredients. Execute varied cooking techniques from direct, vertical, skewer and spit-roast, among others to suit all types of gastronomy.

Guarantee maximum heat efficiency and a higher burning capacity of charcoal or firewood thanks to the base pit lined with refractory bricks.



BEAST
RM 100 BEAST
with complete stand

CUSTOMIZE:

Color

Edition

Experiment with levels, temperatures and position of the grills to apply infinite cooking techniques at the same time.



Conceptualized and engineered for chefs in need of high production with versatility.



BEAST
Open grill
with 4 cooking tiers

RM 100 BEAST
1127 x 788 x 805
x6 Top and Lower grill 653 x 316
x6 Middle grill 384 x 316

RM 160 BEAST
1637 x 788 x 805
x10 Top and Lower grill 653 x 272
x10 Middle grill 384 x 272

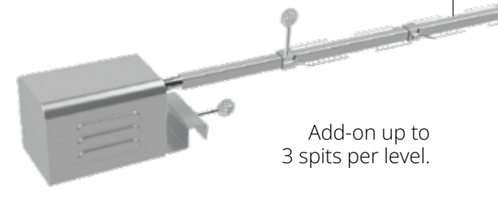
W x D x H (mm)

INCLUDED ACCESSORIES:
Top, middle and lower grills, Mibrasa® tongs, ember poker, ash shovel and metal grill brush. All made of stainless steel.

SPIT-ROAST

Optional add-on accessory allows you to apply rotisserie cooking techniques over charcoal or firewood.

Mount onto any of the top tiers to obtain the desired heat temperature, while combining with the remaining grill surface areas.



Add-on up to
3 spits per level.

Robatayaki

TRADITIONAL JAPANESE GRILL

Inspired by the centuries-old Japanese style of cooking Robatayaki, we have created the Mibrasa® Robatayaki.

A multi-tier open charcoal grill equipped with accessories to perform a range of cooking techniques using grills, Teppanyaki hot plates or skewers.

Choose from 2 models and 3 sizes.



LIFT
RM SE 115



Albert Sastregener - Bo.Tic**
Corçà (Spain)

Showcooking at its finest.

CUSTOMIZE:

Color

Edition

Its adaptation to the modern professional kitchen creates the complete open kitchen dining experience.





FIX
with 3 fixed tiers

RM 60
623 x 445 x 800
x2 Top grill 310 x 279
x1 Lower grill 380 x 279

RM 80
800 x 445 x 800
x4 Top grill 310 x 279
x2 Lower grill 380 x 279

RM 115
1146 x 445 x 800
x6 Top grill 310 x 279
x3 Lower grill 380 x 279

LIFT
with 3 tiers and elevating system for second tier

RM SE 60
808 x 445 x 1043
x2 Top grill 310 x 279
x1 Lower grill 380 x 279

RM SE 80
986 x 445 x 1043
x4 Top grill 310 x 279
x2 Lower grill 380 x 279

RM SE 115
1333 x 445 x 1043
x6 Top grill 310 x 279
x3 Lower grill 380 x 279

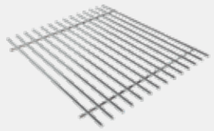
W x D x H (mm)

INCLUDED ACCESSORIES:
Grills, tongs, poker, ash shovel and grill brush. All in stainless steel.

Accessories

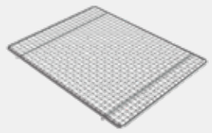
ROBATAYAKI

COOKING SURFACES



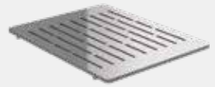
GRILL

RTG Top G.
RLG Lower G.



MESH GRILL

TGM Top G.M
LGM Lower G.M



PERFORATED TEPPANYAKI

PTG
*For the lower tier only



FLAT TOP TEPPANYAKI

FTTG
*For the lower tier only



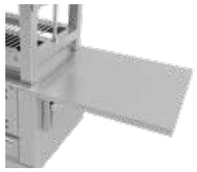
S/S LID

TAPARM60
TAPARM80
TAPARM115



STAND

S60
S80
S115



DROP-LEAF TABLE

DLS
*Includes 2 sides



CASTERS

4 swivel pcs. with brakes
WINOXG S/S
WGALVAG Galv.



ESPETO KIT



	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
	W x L (mm)			
Robatayaki				
KITESPRM60/SE60	2pcs.	2pcs.	2pcs.	2pcs.
KITESPRM80/SE80	3pcs.	3pcs.	2pcs.	2pcs.
KITESPRM115/SE115	4pcs.	4pcs.	2pcs.	2pcs.
Beast				
KITESPRM100	4pcs.	4pcs.	2pcs.	2pcs.

*Every kit includes an espeto holder



GASTRONORM KIT

Robatayaki

SGN60 GN 1/9 (3pcs.)
SGN80 GN 1/9 (4pcs.)
SGN115 GN 1/9 (6pcs.)

Beast

SGN100BEAST GN 1/9 (6pcs.)

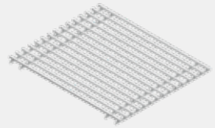
*kit Includes a gastronorm holder



Accessories

BEAST

COOKING SYSTEMS



GRILL

RLTG100/160
Top/Low. G.
RMG100/160
Middle G.



SPIT-ROAST

SPIEDO100-BEAST
SPIEDO160-BEAST





S/S LID

TAPA65
TAPA85



STAND

MAGMB100
MAGMB160



COMPLETE STAND

MCGMB100*
MCGMB160
*Central storage not included



CASTERS

4 swivel pcs. with brakes
WINOXG S/S
WGALVAG Galv.

H | B A C H |

MINI PORTABLE GRILL

The Mibrasa® Hibachi experience, more functional than ever.

Unveiling the restyled Hibachi Mibrasa®. Engineered with the same compact footprint and portable freedom, allowing you to bring live-fire charcoal cooking to any venue: compact kitchens, main dining halls, open terraces, or private catered events.



HIBACHI 300 PLUS
with stand and top grill



Designed with an integrated sloped grill and grease collector to channel grease away from the fire and keeps flare-ups under control.



The imagination and creativity of the chef know no limits!



HIBACHI 150

MH150
216 x 186 x 173
2 approx.



HIBACHI 300

MH300
366 x 186 x 173
4 approx.



HIBACHI 300 PLUS

MH300PLUS
366 x 366 x 178
8 approx.

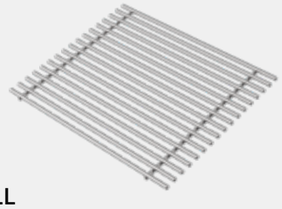
W x D x H (mm)

High quality portable mini grill designed to be used in professional restaurants or at home.

Accessories

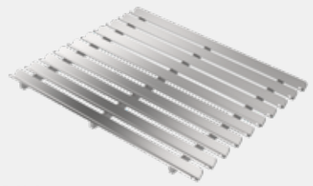
HIBACHI

COOKING SURFACES



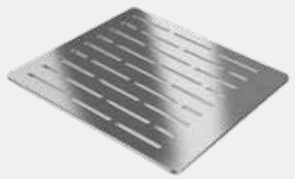
GRILL

RLG150
RLG300
RLG300P



V-GRILL

GVMH150
GVMH300
GVMH300P



PERFORATED TEPPANYAKI

PTMH150
PTMH300
PTMH300P



TOP GRILL

GSMH300
GSMH300P







STAND

SMH150
SMH300
SMH300P



SMOKER

FMH150
FMH300
FMH300P



CHARCOAL STARTER

CS2 2 kg



S/S TONGS

IT 20 cm



S/S SKEWER

IS20 20 cm / 12 pcs.
IS30 30 cm / 12 pcs.



MIBRASA® SKEWER

PINCHOMH 19 cm / 1 pc.

Grillware

TOOLS TO KEEP YOUR CREATIVITY FLOWING

For use with all Mibrasa® grills

Chef-oriented
Providing speed and agility during service

Versatile and Robust

MIBRASA® GRILLWARE

Double grill

Adaptable heights

Easy to open, close and flip

360°

Stackable grills for good space management



Maximum creativity in your kitchen.
Handle foods under extreme temperatures.

SMOKE & STEAM BOX

Smoke, steam or combine experimenting with smoking wood chips, aromatic herbs, liquors and more to add a deep and unique flavor to your food.

Compatible with Classic grill and 16 x 25 cm mesh H2 and H4.



SSB 18 x 43 x 10 cm

*Classic grill included 16 x 25 x H4 cm

FLAMBADOU

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



FLMB 60 cm Ø12 cm

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

DOUBLE

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



GRILL MESH PAN

KSM28H2	Ø28 - H2 cm
KSM28H6	Ø28 - H6 cm



RESTING TRAY CLASSIC GRILL

KBR1625H2	16 x 25 - H2 cm

*Compatible with Mibrasa® Grillware classic grill and mesh grill H2 cm and H4 cm

Kitchenware

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





Adorn your dishes with a rustic look!



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.
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.

GSCS30	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.

GLC293	293 x 235 x 20 mm
GLC445	445 x 235 x 20 mm

Kitchenware

FOR USE WITH ALL MIBRASA® GRILLS



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.

GLW293	293 x 235 x 20 mm
GLW445	445 x 235 x 20 mm



CAST ALUMINIUM ROASTING TRAY WITH HIGH RESISTANCE

	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



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



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



CASSEROLE PYREX LID W/ ALUMINIUM HANDLE

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



TONGS

TG Tongs	
FTG P.Flat	
PG P.gripper	19 cm



COMBINE IT
with our open grills!



SMASHER

Ideal for preparing smash style hamburgers and other foods such as vegetables, sandwiches, meats or fish. Its chrome-plated bath prevents food from sticking to it.

PRENSA	16 x 12 x 1 cm

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 Robatayaki 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.

tel. +34 972 601 942
mibrasa@mibrasa.com

Consult catalogue

Mibrasa® Customization

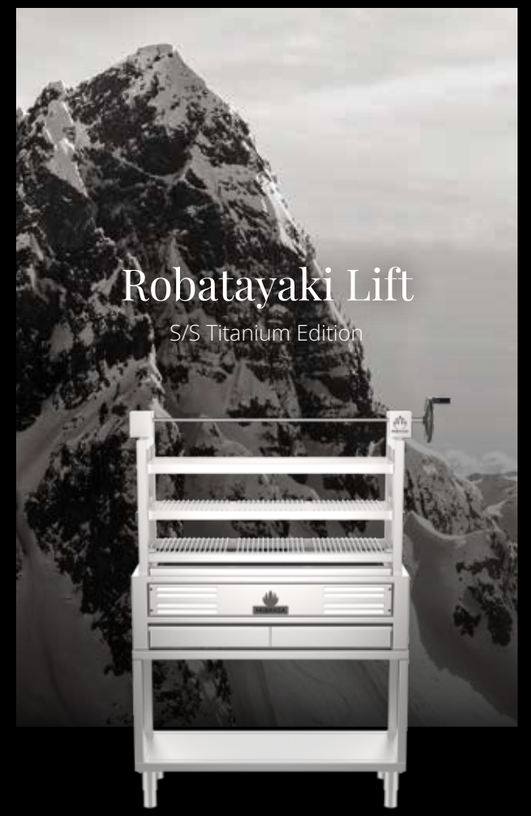
COLOR AND EDITION.
Personalize the finished look and the complements of your Mibrasa® grill.

Give your Mibrasa® grill a unique identity











GRILL
Choose the Mibrasa® grill you want to customize

Charcoal Oven | Parrilla | Robata Beast | Robatayaki | DUO

COLOR
Choose between 5 colors for the panel

Black | Blue | Red | Stainless steel | Yellow

EDITION
Choose between 6 Editions for the complements

Wood *Only for the oven door handle | Gold | Titanium | Copper | Black | Silver

Complements: OVEN: Logos, door handle, thermometer casing | PARRILLA AND ROBATAYAKI LIFT: Logos, crank wheel | ROBATA BEAST AND ROBATAYAKI FIX: Logos

Mibrasa® Vision

BECAUSE EVERY RESTAURANT HAS ITS OWN CULINARY SPECIFICATIONS.
Customization has become an essential part of Mibrasa®'s design and manufacturing process.

Your Mibrasa® Vision project brought to life

TAILOR-MADE CONFIGURATIONS

Dimensions and finishes to unique kitchen specifications.

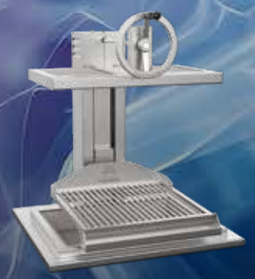
We will work closely with you to design and craft a high performing grill that fits seamlessly into your kitchen.



Custom sized Parrilla with adjustable grill, fire basket and Robata structure.



Two-sided double oven and custom sized Robata Beast over a tailor made piece of furniture.



Drop-in Parrilla grill in kitchen suite.



Side by side double Robata Beast with custom made gastronorm bars on either side and custom fit furniture.

CUSTOMIZED PROJECTS

Mibrasa® grills, additional work surfaces, functional cupboards, drawers, storage, and state-of-the-art personalized finishes.

When personalization meets excellence,
a unique creation is born.
Welcome to Mibrasa® Vision.





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