MIBRASA®



Essentials

Kitchenware, grillware and charcoal

Grillware

TOOLS TO KEEP
YOUR CREATIVITY FLOWING

For use with all
Mibrasa® grills

Versatile
and Robust

Stackable grills
for good space
management

MIBRASA®
GRILLWARE

Chef-oriented
Providing speed and
agility during service

Double
grill

Adaptable
heights

Easy to open,
close and flip

360º

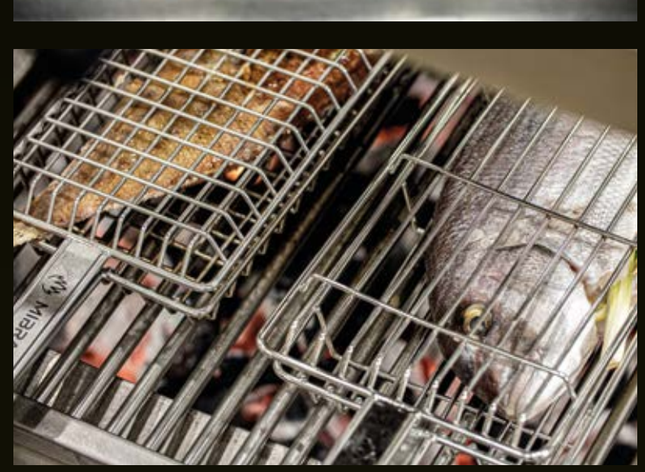
Registered at the patent and
trademark office

Handle foods with precision under extreme temperatures

Compatible with various cooking techniques
and easy to clean.









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

Maximum creativity in your kitchen.



RESTING TRAY CLASSIC GRILL

KBR1625H2	16 x 25 - H2 cm

*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

SMOKE & STEAM BOX

Smoke, steam or combine with the new Smoke & Steam Box Mibrasa®.

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

Compatible with the Grillware Mibrasa® 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

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



STAINLESS STEEL 'LLAUNA' WITH IROKO WOOD SUPPORT

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.



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

SMASHER

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

Thanks to its chrome-plated bath, it prevents food from sticking to it.



PRENSA	16 x 12 x 1 cm



COMBINE IT!

Use the Smasher with our open grills and Robatayakis and their griddles.

PARRILLAS



Perforated grill



Flat grill

ROBATAYAKIS



Perforated Teppanyaki



Flat Top Teppanyaki



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



PAN GRIPPER

PG	19 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

CAST ALUMINIUM ROASTING TRAY

The cooking trays are made of cast aluminum with high resistance and are available in 6 sizes.



	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



Kitchenware

FOR USE WITH ALL MIBRASA® GRILLS

Cork supports for our Granite hot stone and stainless steel ‘Llauna’ trays

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.

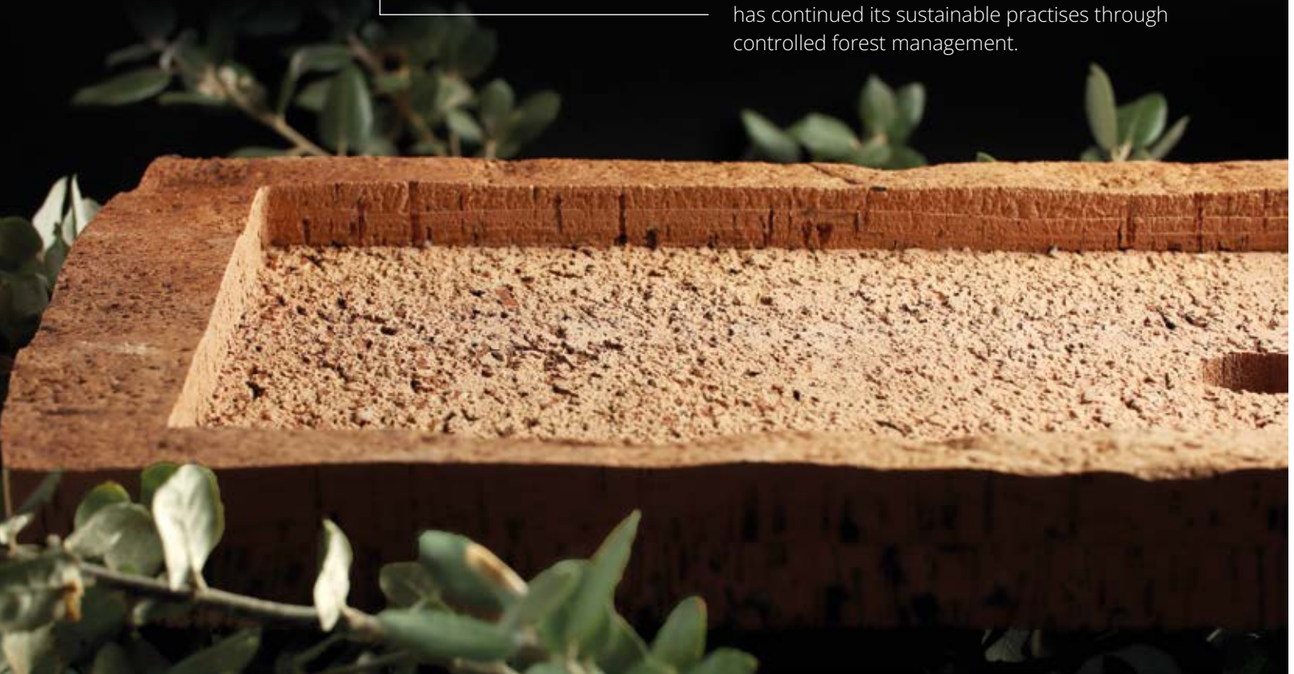
Keeping our Mediterranean traditions alive!



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.



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



STAINLESS STEEL ‘LLAUNA’ WITH CORK SUPPORT

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



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 CHARCOAL OVENS S.L.
tel. +34 972 601 942
mibrasa@mibrasa.com
www.mibrasa.com

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