



MIBRASA®

*The Craftsmen of Fire!*



MIBRASA®  
Catalog



# 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.



*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*

## 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.



## 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.



Viviana Varese - Faak 📍 Milano (Italy)  
Lucía Freitas - A Tafona\* 📍 Santiago de Compostela (Spain)

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

# Innovation from the chef’s perspective

## 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.



Divinum\* 📍 Girona (Spain)



# The Craftsmen of Fire!

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.

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

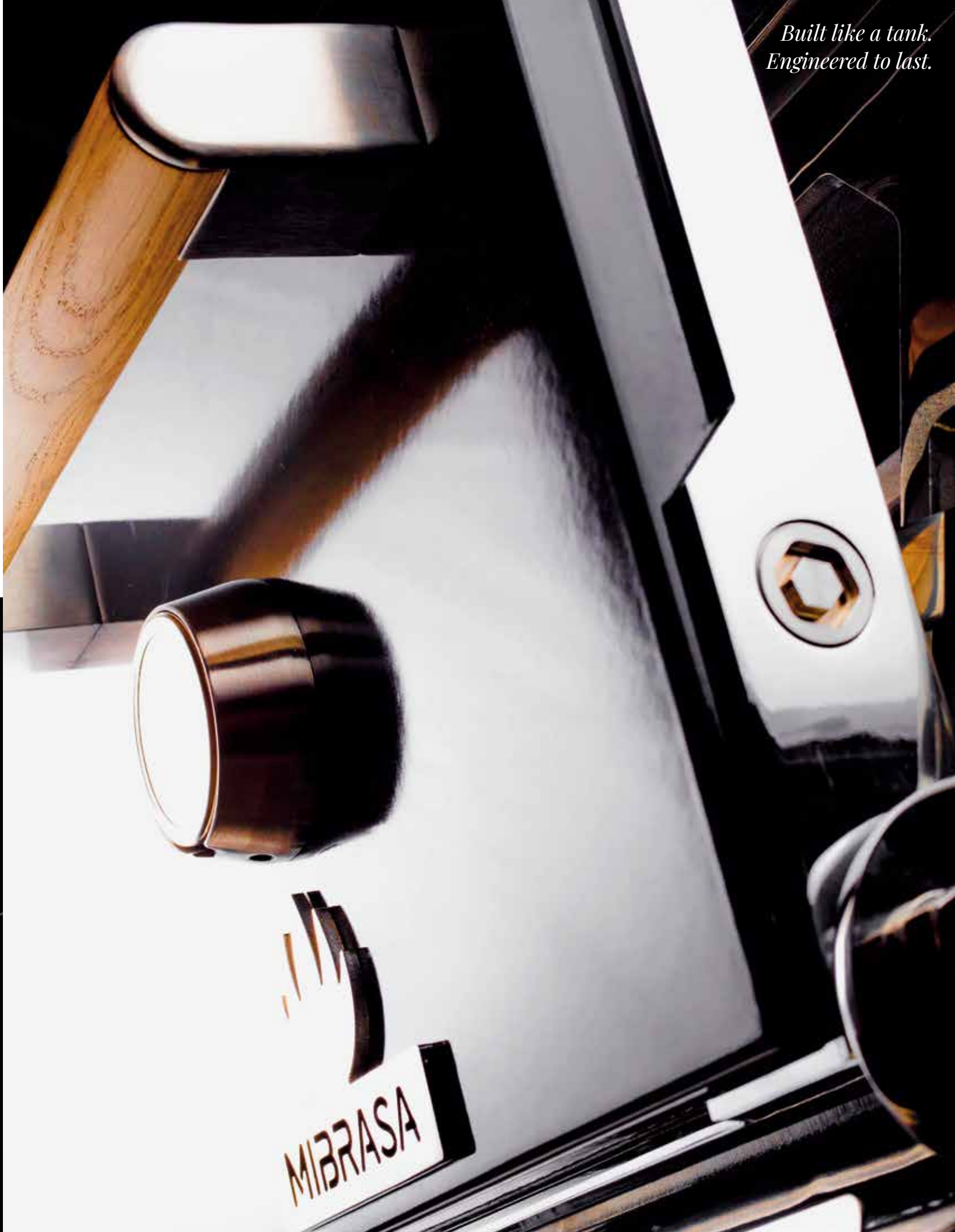
The relationship between food and fire brings us back to the deepest origins of gastronomy and of mankind. Cooking over fire is a practice that is sincere, honest, and above all allows for the authentic flavors to speak for themselves.

Cooking over fire is deeply rooted in Mediterranean gastronomy. From our Palamós factory in the heart of the Costa Brava, where we produce the finest Mibrasa® equipment to serve our clients all over the

world, we are proud to be the craftsmen of charcoal cooking.

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.

combination of quality & experience



*Built like a tank.  
Engineered to last.*



# Mibrasa® Oven

FUNCTIONAL AND ERGONOMIC.

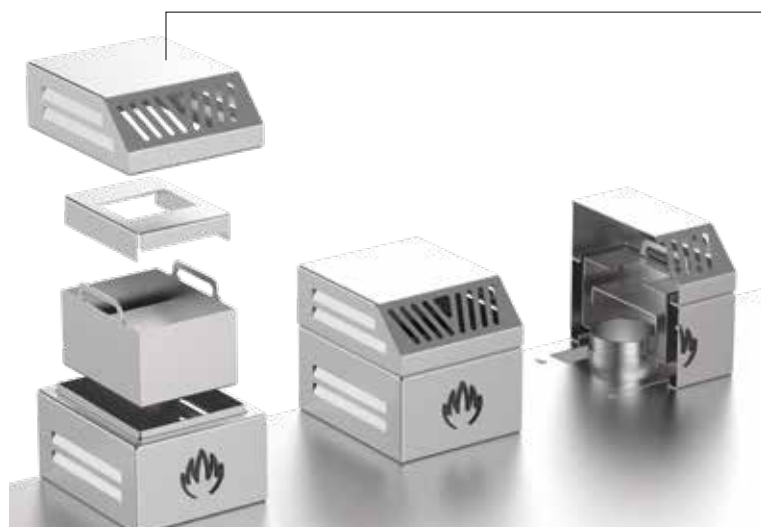
Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance. The Mibrasa® oven's functional and ergonomic features make time-pressured services run smoothly and problem-free.



Fueled solely by charcoal  
to optimize consumption



Cook all types of food  
to bring out deep rich flavors



## *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.



## *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.



## *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.

## *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.



# 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 5 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



5 SIZES **MINI** **MINI PLUS** **S** **M** **L**

3 SIZES **S** **M** **L**

**PAX (per service):** **MINI** 35 - 45 **MINI PLUS** 45 - 65 **S** 75 - 90 **M** 110 - 130 **L** 160 - 190

Grill

Roast

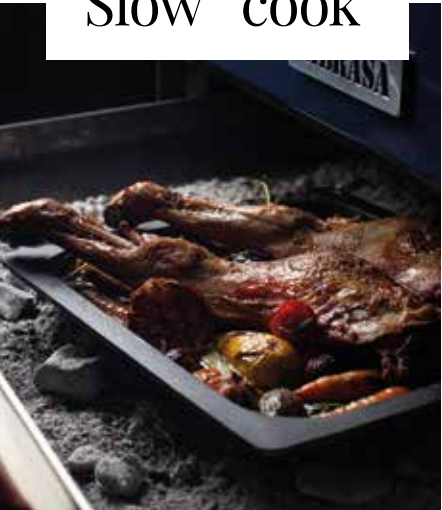
Cook

Slow cook

Steam

Smoke

Hold







# Compact & Space

MIBRASA® WORKTOP OVEN

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

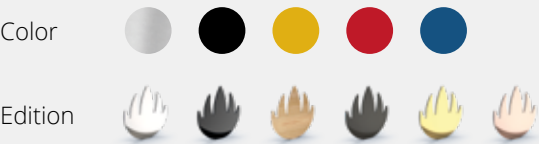
Choose from 2 models in 5 sizes.



**COMPACT**  
HMB

**SPACE**  
HMB SB

CUSTOMIZE:



*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)

*The show is on!*

ACCESSORIES

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

RECOMMENDED:  
Removable grease collector, base trim worktop.



**COMPACT**  
Worktop oven



**SPACE**  
Worktop oven with heating rack

120°F  
160°F  
  
570°F  
480°F  
TEMP.

MINI

35-45

HMB MINI  
28.8 x 23.8 x 33.2  
21.3 x 13.6

MINI PLUS

45-65

HMB MINI PLUS  
28.8 x 24.7 x 37.5  
21.3 x 15.6

S

75-95

HMB 75  
28.8 x 32.1 x 37.5  
21.3 x 23.4

M

110-130

HMB 110  
37.5 x 32.1 x 41.1  
29.7 x 23.4

L

160-190

HMB 160  
37.5 x 39.5 x 41.1  
29.7 x 31.3

HMB SB MINI  
28.8 x 23.8 x 33.2  
21.3 x 13.6

HMB SB MINI PLUS  
28.8 x 24.7 x 37.5  
21.3 x 15.6

HMB SB 75  
28.8 x 32.1 x 37.5  
21.3 x 23.4

HMB SB 110  
37.5 x 32.1 x 41.1  
29.7 x 23.4

HMB SB 160  
37.5 x 39.5 x 41.1  
29.7 x 31.3

HEATING RACK

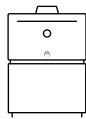
*Perfect for holding casseroles and GN, and bringing food to room temperature.*

The residual heat emitted reaches temperatures between 120°F and 160°F over two levels. Capacity fits up to 4 gastronorms GN 1/1.



W x D x H (in)





# 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.

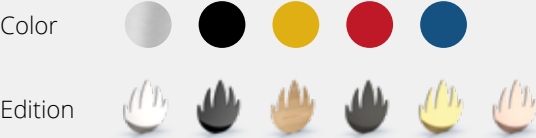
Choose from 3 models in 3 sizes.



**BASE**  
HMB MA

**BASE SPACE**  
HMB MA SB

CUSTOMIZE:



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



*Ancestral  
cooking.*

**ACCESSORIES**  
INCLUDED:  
2 cooking grills, fire protection system with firebreak-dissipating filter, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.  
RECOMMENDED:  
Removable grease collector, gastronorm rack and casters.



120°F  
160°F  
  
570°F  
480°F  
TEMP.

**BASE**

Oven with stand

**BASE SPACE**

Oven with stand and heating rack

S

75-95

HMB MA 75  
28.8 x 32.1 x 64.1  
21.3 x 23.4

HMB MA SB 75  
28.8 x 32.1 x 64.1  
21.3 x 23.4

M

110-130

HMB MA 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

HMB MA SB 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

L

160-190

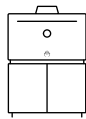
HMB MA 160  
37.5 x 39.9 x 65.9  
29.7 x 31.3

HMB MA SB 160  
37.5 x 39.9 x 65.9  
29.7 x 31.3

W x D x H (in)

*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:



LOWER HEATED CABINET

*Keep ingredients warm with the  
optional accessory gastronorm rack.*

Reach temperatures between  
120°F and 160°F optimizing the  
residual heat from the oven.



*Achieve the maillard  
reaction faster with  
optimal results.*

ACCESSORIES

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

RECOMMENDED:  
Removable grease  
collector, gastronorm  
rack and casters.



**VERTICAL**

Oven with lower heated  
cabinet

**VERTICAL SPACE**

Oven with lower heated cabi-  
net and heating rack

**VERTICAL MAX**

Oven with top and lower  
heated cabinet

S

75-95

HMB AB 75  
28.8 x 32.1 x 64.1  
21.3 x 23.4

HMB AB SB 75  
28.8 x 32.1 x 64.1  
21.3 x 23.4

HMB AC 75  
33.5 x 28.1 x 74.8  
21.3 x 23.4

M

110-130

HMB AB 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

HMB AB SB 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

HMB AC 110  
42.1 x 28.1 x 74.8  
29.7 x 23.4

L

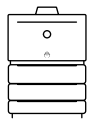
160-190

HMB AB 160  
37.5 x 39.9 x 65.6  
29.7 x 31.3

HMB AB SB 160  
37.5 x 39.9 x 65.6  
29.7 x 31.3

HMB AC 160  
42.1 x 36 x 74.8  
29.7 x 31.3





# 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.



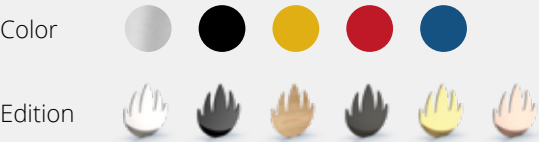
**HOT**  
HMB HOT

**HOT MAX**  
HMB HOT AC

**HOT SPACE**  
HMB HOT SB

Optimize | Economize | Personalize

CUSTOMIZE:



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

RECOMMENDED:  
Removable grease collector and casters.



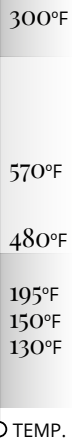
**HOT**  
Oven with heated holding drawers



**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  
28.8 x 32.1 x 64.1  
21.3 x 23.4

M

110-130  
2x GN 1/1\*

HMB HOT 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

L

160-190  
2x GN 1/1\*

HMB HOT 160  
37.5 x 39.9 x 65.6  
29.7 x 31.3

HMB HOT SB 75  
28.8 x 32.1 x 64.1  
21.3 x 23.4

HMB HOT SB 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

HMB HOT SB 160  
37.5 x 39.9 x 65.6  
29.7 x 31.3

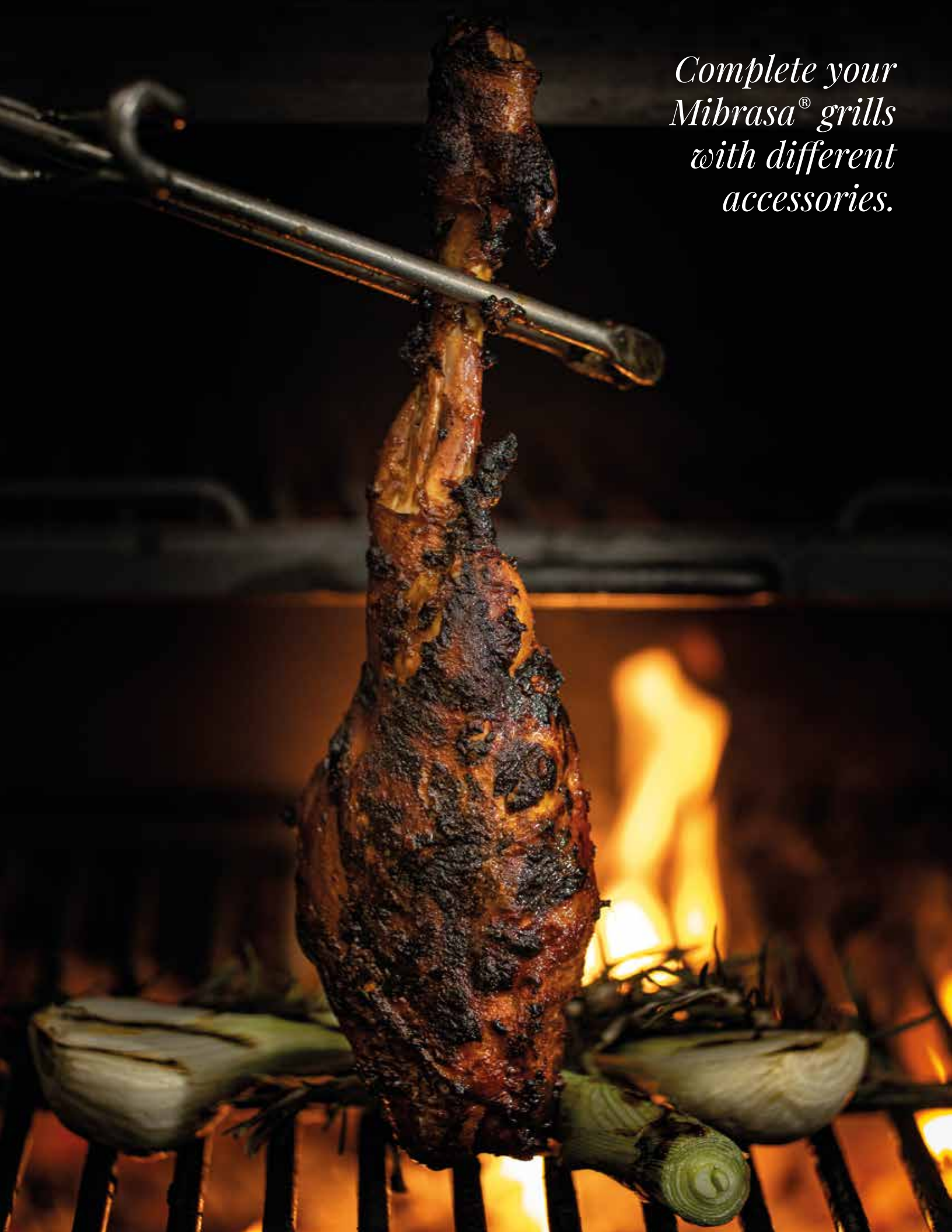
HMB HOT AC 75  
33.5 x 32.2 x 74.8  
21.3 x 23.4

HMB HOT AC 110  
42.1 x 32.2 x 74.8  
29.7 x 23.4

HMB HOT AC 160  
42.1 x 40.6 x 74.8  
29.7 x 31.3

\*Gastronorms compatible with corresponding models





*Complete your  
Mibrasa® grills  
with different  
accessories.*

+

|

# Accessories

OVEN



**FIRE PROTECTION  
SYSTEM**

with firebreak and integrated  
dissipating filter  
FB-DF



**GRILL**

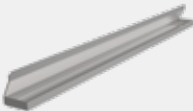
GTM -GTMPLUS  
GT75  
GT110  
GT160



**CASTERS**

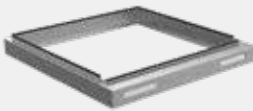
2 swivel pcs. with brakes and 2  
fixed pcs.  
WINOX S/S  
WGALVA Galv.

**GREASE COLLECTOR AND TRIM BASE**



**REMOVABLE  
GREASE COLLECTOR**

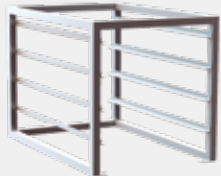
REG1 MINI  
REG1P/2 MINIP/75  
REG3/4 110/160



**BASE TRIM  
WORKTOP**

EMBHMBMINI  
EMBHMBMINIP  
EMBHMB75  
EMBHMB110  
EMBHMB160

**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)





# Mibrasa® Parrilla

A KITCHEN WITH AN OPEN GRILL  
IS A KITCHEN WITH CANDOR

Designed and built using cutting-edge engineering, while respecting the purest and simplest ancestral culinary techniques. With an extensive cooking surface and state of the art

elevating system suspended over the open fire, the Parrilla by Mibrasa® offers maximum versatility. The ultimate grilling machine for every chef.

6 models and  
up to 6 sizes

## *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.

## *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*



## *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.

**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 Slim

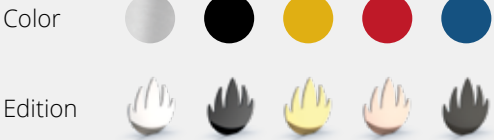
SINGLE AND DOUBLE SLIM PARRILLA  
GRILL WITH LIFT SYSTEM

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



**SLIM SINGLE**  
GMB 75  
with complete stand

CUSTOMIZE:



*Enjoy the Mibrasa® open grill  
in kitchens where space is limited,  
now it is also possible!*



Safo Bar  
Girona (Spain)

*Mibrasa® is also  
suitable for  
small spaces.*



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

GMB75  
750 x 700 x 1043  
460 x 500



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

GMB100-2GR  
44.4 x 27,6 x 41.1  
17.1 x 18.1

INCLUDED  
ACCESSORIES:

Cooking grill/s, Mi-  
brasa® 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)





# Mibrasa® Parrilla

SINGLE, DOUBLE OR TRIPLE PARRILLA  
GRILL WITH ELEVATION SYSTEM

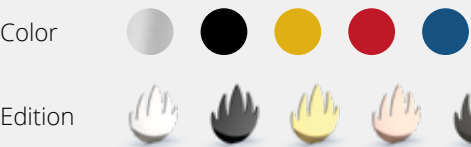
With an extensive cooking surface and state of the art elevating system suspended over the open fire, the chef has total control of the distance of the grill over the coals, obtaining the optimal result.

Choose from 3 models and 5 sizes.



**DOUBLE**  
GMB 200  
with complete stand

CUSTOMIZE:

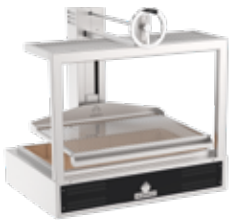


*Built using quality steels  
providing strength and  
durability; ergonomically  
designed for practicality and  
ease of use.*



Kael Hub - Roar  
British Columbia (Canada)

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



**SINGLE**  
Worktop Parrilla grill  
with one cooking grill

GMB 100  
44.4 x 34 x 45  
35 x 24.8

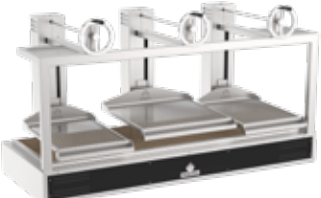


**DOUBLE**  
Worktop Parrilla grill  
with two cooking grills

GMB 130  
49.8 x 34 x 45  
19.7 x 24.8

GMB 160  
64.4 x 34 x 45  
27 x 24.8

GMB 200  
81.8 x 34 x 45  
35 x 24.8



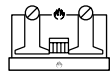
**TRIPLE**  
Worktop Parrilla grill with  
three cooking grills

GMB 200-3GR  
81.8 x 34 x 45  
19.7 x 24.8  
27 x 24.8

GMB 252-3GR  
99.2 x 34 x 45  
27 x 24.8

**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.





# Mibrasa® 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



La Industrial  
Tarragona (Spain)

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



**ACCESSORIES  
INCLUDED:**  
Cooking grill/s, Mibrasa® tongs,  
ember poker, ash shovel, and  
metal grill brush. Grills are availa-  
ble 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  
64.4 x 34 x 45  
19.7 x 24.8  
Fire basket 11.4 x 16.5 x 7.2

GMB 200 FIRE  
81.8 x 34 x 45  
27 x 24.8  
Fire basket 11.4 x 16.5 x 7.2

GMB 252 FIRE  
99.2 x 34 x 45  
27 x 24.8  
Fire basket 19.1 x 12.4 x 11

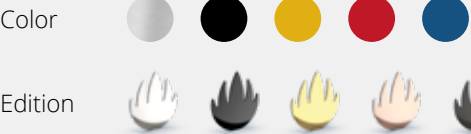
W x D x H (in)

**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:**



*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, PARRILLA & FIRE



ROD  
BAR GRILL

CPV-100/200  
CPV-130/160F  
CPV-160/200F/252F



V-SHAPE  
GRILL

GV-100/200  
GV-130/160F  
GV-160/200F/252F



PERFORATED  
GRILL

160 x 120 x 10 mm non-stick  
chrom-plated surface  
PTGMB



FLAT  
GRILL

160 x 120 x 10 mm non-stick  
chrom-plated surface  
FTTGMB



STAND

MGMB75  
MGMB100  
MGMB130  
MGMB160  
MGMB200  
MGMB252



COMPLETE  
STAND

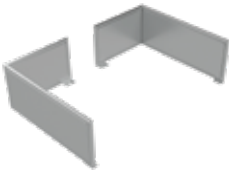
MCGMB75  
MCGMB100  
MCGMB130  
MCGMB160  
MCGMB200  
MCGMB252

\*All complete stands are equi-  
pped with 3 drawers and a  
gastronorm rack



S/S LID

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



PROTECTIVE  
STRUCTURE

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



SPLIT-ROAST

SPIEDO100  
SPIEDO130  
SPIEDO160  
SPIEDO200  
SPIEDO252  
\*Requires the protective  
structure of the corresponding  
model



CASTERS

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

VERTICAL COOKING

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



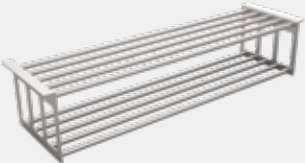
SWIVEL  
HOOKS

GGCV (1 pcs.) Ø0.2 - 6.3 x 1.1 in



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

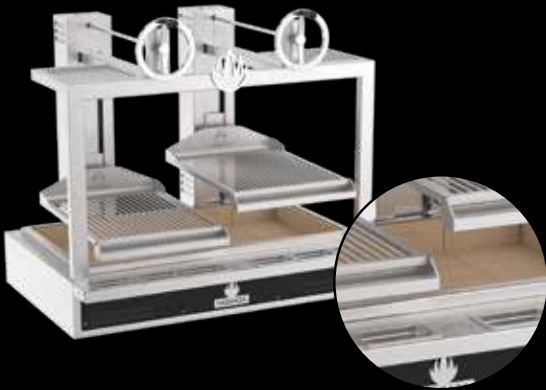
CPHA-100-2GR  
CPHA-130  
CPHA-160  
CPHA-200  
CPHA-200-3GR  
CPHA-252-3GR  
CPHA-160-FIRE  
CPHA-200-FIRE  
CPHA-252-FIRE



ESPETO KIT

	Espeto 20x490	Espeto 30x490	Gastro Ind. 390	Gastro Double 390
	W x L (in)			
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

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 gastronorm holder



# DUO

ROBATA + OVEN

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.



FREELY COMBINE

any Mibrasa® grill  
— and its complements —  
to make the grill station you envisage for your kitchen



*Guarantees chefs  
absolute control.*



## DUO ROBATA BEAST + COMPACT S OVEN

ROBATA BEAST - RM 100

- Top and lower grill 25.7 x 12.4
- Middle grill 15.1 x 12.4



S COMPACT S OVEN - HMB 75

- 21.3 x 23.4

DUORM100\_HMB75  
73 x 35.7 x 65.2

### 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



W x D x H (in)



DUO

PARRILLA + OVEN

CUSTOMIZE:

Color



Edition



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 PARRILLA SINGLE + COMPACT OVEN

PARRILLA SINGLE - GMB 100  
35 x 24.8



S COMPACT S OVEN - HMB 75  
21.3 x 23.4  
DUOGMB100\_HMB75  
73 x 38.8 x 72.6

M COMPACT M OVEN - HMB 110  
29.7 x 23.4  
DUOGMB100\_HMB110  
81.6 x 38.8 x 72.6

L COMPACT L OVEN - HMB 160  
29.7 x 31.3  
DUOGMB100\_HMB160  
81.6 x 39.8 x 72.6

W x D x H (in)

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  
19.7 x 24.8



S COMPACT S OVEN - HMB 75  
21.3 x 23.4  
DUOGMB130\_HMB75  
78.4 x 38.8 x 72.6

M COMPACT M OVEN - HMB 110  
29.7 x 23.4  
DUOGMB130\_HMB110  
87 x 38.8 x 72.6

L COMPACT L OVEN - HMB 160  
29.7 x 31.3  
DUOGMB130\_HMB160  
87 x 39.8 x 72.6

W x D x H (in)

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.



DUO PARRILLA DOUBLE + COMPACT OVEN

PARRILLA DOUBLE - GMB 160  
27 x 24.8



S COMPACT S OVEN - HMB 75  
21.3 x 23.4  
DUOGMB160\_HMB75  
93 x 38.8 x 72.6

M COMPACT M OVEN - HMB 110  
29.7 x 23.4  
DUOGMB160\_HMB110  
101.7 x 38.8 x 72.6

L COMPACT L OVEN - HMB 160  
29.7 x 31.3  
DUOGMB160\_HMB160  
101.7 x 39.8 x 72.6

W x D x H (in)

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.

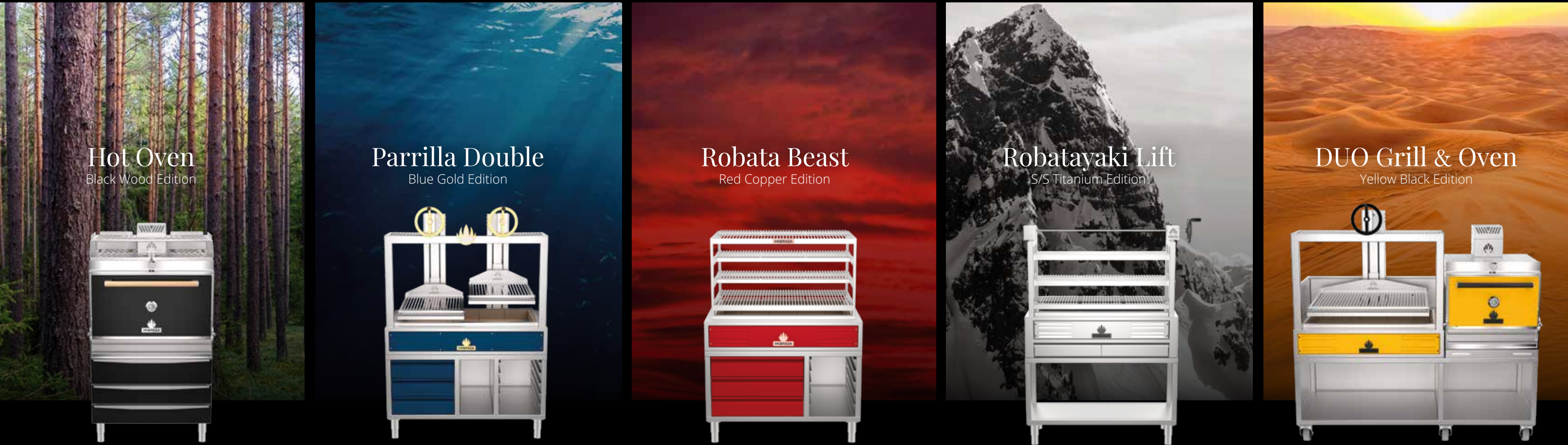


# Mibrasa® Customization

## COLOR AND EDITION

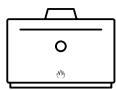
Personalize the finished look and the complements of your Mibrasa® grill.

Give your Mibrasa® grill a unique identity

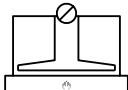


## GRILL

Choose the Mibrasa® grill you want to customize



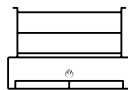
Charcoal  
Oven



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





# 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



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



**INCLUDED ACCESSORIES:**  
6 top and lower grills, 6 middle grills, Mibrasa® tongs, ember poker, ash shovel and metal grill brush. All made of stainless steel.

**BEAST**  
Open grill  
with 4 cooking tiers

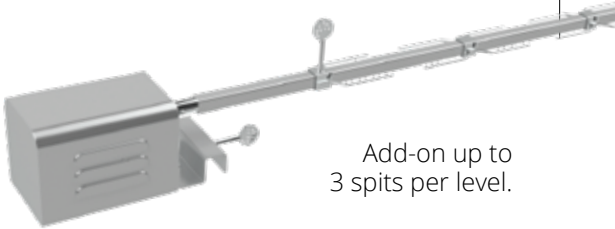
RM 100 BEAST  
44.4 x 31 x 31.7  
Top and Lower grill 25.7 x 12.4  
Middle grill 15.1 x 12.4

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

W x D x H (mm)

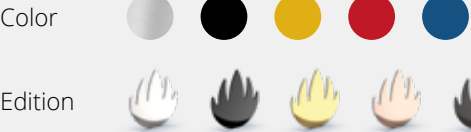
**SPIT-ROAST**  
*Optional add-on  
accessory allows you to  
apply rotisserie cooking  
techniques over charcoal or  
firewood.*

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.

CUSTOMIZE:



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





# 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

CUSTOMIZE:

Color



Edition



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



Albert Sastrgener - Bo.Tic\*\*  
Corça (Spain)

*Showcooking  
at its finest.*



**FIX**  
with 3 fixed tiers

RM 60  
24.5 x 17.5 x 31.5  
Top grill 12.2 x 11  
Lower grill 15 x 11

RM 80  
31.5 x 17.5 x 31.5  
Top grill 12.2 x 11  
Lower grill 15 x 11

RM 115  
45.1 x 17.5 x 31.5  
Top grill 12.2 x 11  
Lower grill 15 x 11



**LIFT**  
with 3 tiers and elevating system for second tier

RM SE 60  
30.9 x 17.5 x 41.1  
Top grill 12.2 x 11  
Lower grill 15 x 11

RM SE 80  
38 x 17.5 x 41.1  
Top grill 12.2 x 11  
Lower grill 15 x 11

RM SE 115  
51.6 x 17.5 x 41.1  
Top grill 12.2 x 11  
Lower grill 15 x 11

**INCLUDED ACCESSORIES:**  
Grills on the first and second tiers, tongs, poker, ash shovel and grill brush. All in stainless steel.

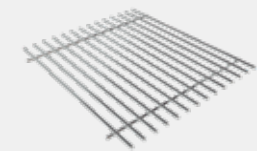


+

# Accessories

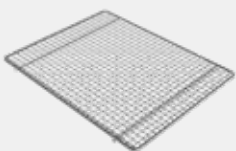
ROBATAYAKI

COOKING SURFACES



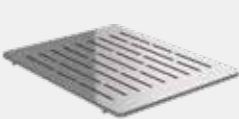
GRILL

RTG    Top G.  
RLG    Lower G.



MESH GRILL

TGM    Top G.M  
LGM    Lower G.M



PERFORATED  
TEPPANYAKI

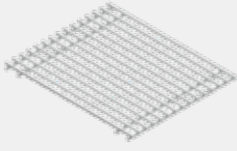
PTG  
\*For the lower tier only



FLAT TOP  
TEPPANYAKI

FTTG  
\*For the lower tier only

COOKING SYSTEMS



GRILL

RLTG100    Top/Low. G.  
RMG100    Middle G.



SPIT-ROAST

SPIEDO100-BEAST



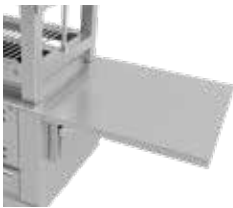
S/S LID

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.



S/S LID

TAPA85



STAND

MGMB100  
MGMB160



COMPLETE STAND

MCGMB100\*  
MCGMB160  
\*Central storage not included



CASTERS

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



ESPETO KIT

Robatayaki

	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
KITESPRM60/SE60	2pcs.	2pcs.	2pcs.	2pcs.
KITESPRM80/SE80	3pcs.	3pcs.	2pcs.	2pcs.
KITESPRM115/SE115	4pcs.	4pcs.	2pcs.	2pcs.

Beast

KITESPRM100	4pcs.	4pcs.	2pcs.	2pcs.
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\*Every kit includes an espeto holder

	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
W x L (in)				



GASTRONORM KIT

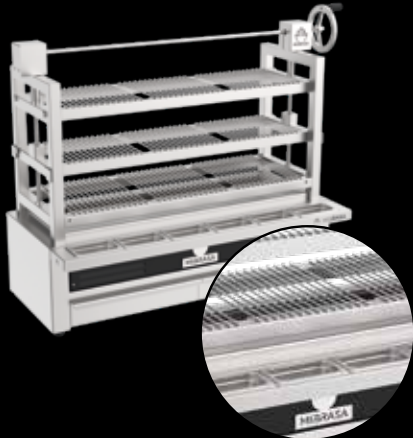
Robatayaki

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

Beast

SGN100BEAST	GN 1/9 (6pcs.)
-------------	----------------

\*kit Includes gastronorm holder







# H | B A C H |

## MINI PORTABLE GRILL

Hibachi is a Japanese cooking style in which the ingredients are prepared on a small portable grill.

This cooking technique transforms a meal into an interactive culinary experience.



**HIBACHI 300 PLUS**  
with stand and top grill



*Cooking all kinds of ingredients over charcoal: meat, fish and vegetables.*



Umai  
Girona (Spain)

*The imagination and creativity of the chef know no limits!*



**HIBACHI 150**

MH150  
5.9 x 5.9 x 5.5  
⌘ 2 approx.



**HIBACHI 300**

MH300  
11.8 x 5.9 x 5.5  
⌘ 4 approx.



**HIBACHI 300 PLUS**

MH300PLUS  
11.8 x 11.8 x 5.5  
⌘ 8 approx.

W x D x H (in)

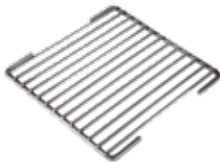
*High quality portable mini grill designed to be used in professional restaurants or at home.*



+

# Accessories

HIBACHI



GRILL

GMH150  
GMH300  
GMH300P



TOP GRILL

GSMH300  
GSMH300P



STAND

SMH150  
SMH300  
SMH300P



SMOKER

FMH150  
FMH300  
FMH300P



CHARCOAL STARTER

CS2 4.4 lb



S/S TONGS

IT 7.87in



S/S SKEWER

IS20 7.9 in / 12 pcs.  
IS30 11.8 in / 12 pcs.

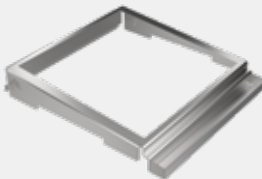


MIBRASA® SKEWER

PINCHOMH 7.5 in / 1 pc.

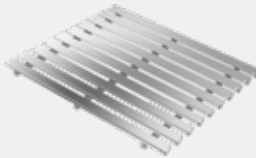


SUPPORTS AND GRILLS



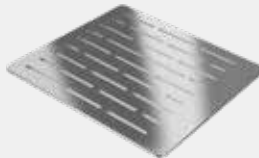
GRILL SUPPORT

BGMH300P  
BGMH300  
BGMH150



V-GRILL

GVMH300P  
GVMH300  
GVMH150



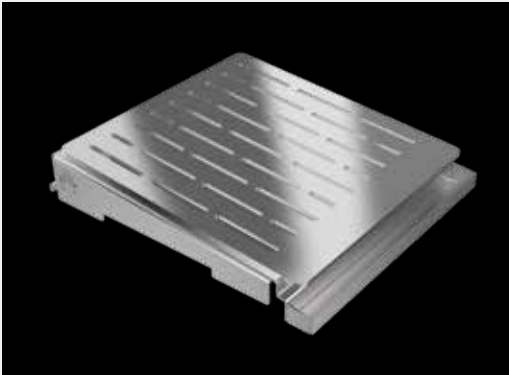
PERFORATED TEPPANYAKI

PTMH300P  
PTMH300  
PTMH150



SUPPORT+  
V-GRILL

CGVMH300P  
CGVMH300  
CGVMH150



SUPPORT+  
PERFORATED TEPPANYAKI

CPTMH300P  
CPTMH300  
CPTMH150







# Grillware

TOOLS TO KEEP  
YOUR CREATIVITY FLOWING



For use with all  
Mibrasa® grills



Versatile  
and Robust



Stackable grills  
for good space  
management



Registered at the patent and  
trademark office

Chef-oriented

Providing speed and  
agility during service



Double  
grill

Adaptable  
heights



Easy to open,  
close and flip



*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	6.3 x 9.8 in flat
KC1625H2	6.3 x 9.8 - H0.8 in
KC1625H4	6.3 x 9.8 - H1.6 in

**DOUBLE**

KCD1625H2	6.3 x 9.8 - H0.8 in
KCD1625H4	6.3 x 9.8 - H1.6 in
KCD1625H6	6.3 x 9.8 - H2.4 in



### MESH GRILL

**SINGLE**

KM1625	6.3 x 9.8 in flat
KM1625H2	6.3 x 9.8 - H0.8 in
KM1625H4	6.3 x 9.8 - H1.6 in

**DOUBLE**

KMD1625H2	6.3 x 9.8 - H0.8 in
KMD1625H4	6.3 x 9.8 - H1.6 in
KMD1625H6	6.3 x 9.8 - H2.4 in



### LONG GRILL

**SINGLE**

KL1740	6.7 x 15.7 in flat
KL1740H2	6.7 x 15.7 - H0.8 in
KL1740H4	6.7 x 15.7 - H1.6 in

**DOUBLE**

KLD1740H2	6.7 x 15.7 - H0.8 in
KLD1740H4	6.7 x 15.7 - H1.6 in
KLD1740H6	6.7 x 15.7 - H2.4 in



### LARGE GRILL

**SINGLE**

KG4030	15.7 x 11.8 in flat
KG4030H2	15.7 x 11.8 - H0.8 in
KG4030H4	15.7 x 11.8 - H1.6 in

**DOUBLE**

KGD4030H2	15.7 x 11.8 - H0.8 in
KGD4030H4	15.7 x 11.8 - H1.6 in
KGD4030H6	15.7 x 11.8 - H2.4 in



### SPECIAL TURBOT GRILL

**SINGLE**

KR4030H4	15.7 x 11.8 - H1.6 in
----------	-----------------------

**DOUBLE**

KRD4030H4	15.7 x 11.8 - H1.6 in
KRD4030H6	15.7 x 11.8 - H2.4 in



### RESTING TRAY CLASSIC GRILL

KBR1625H2	6.3 x 9.8 - H0.8 in
-----------	---------------------

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



### GRILL MESH PAN

KSM28H2	Ø11 - H0.8 in
KSM28H6	Ø11 - H2.4 in

### 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	7.2 x 16.8 x 4.1 in
-----	---------------------

\*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	23.6 in Ø4.7 in
------	-----------------



Maximum creativity in your kitchen.



# Kitchenware

CORK SUPPORTS FOR OUR GRANITE HOT STONE  
AND STAINLESS STEEL '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

11.8 x 8.7 in



### 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





# 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

Ideal for preparing smash style hamburgers and for smashing 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.



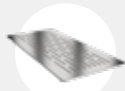
PRENSA	16 x 12 x 1 cm
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## COMBINE IT!

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	Ø6.3 in
SC20	Ø7.9 in
SC24	Ø9.4 in
SC28	Ø11 in



## IROKO WOOD CASSEROLE DISH SUPPORT

CWCS16	Ø6.3 in
CWCS20	Ø7.9 in
CWCS24	Ø9.4 in



## CASSEROLE PYREX LID W/ ALUMINIUM HANDLE

CL16A	Ø6.3 in
CL20A	Ø7.9 in
CL24A	Ø9.4 in
CL28A	Ø11 in



## PAN GRIPPER

PG	7.5 in
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## HOT GRANITE STONE WITH IROKO WOOD SUPPORT

GSWS25	9.8 x 8.7 in
GSWS30	11.8 x 8.7 in
GSWS46	18.1 x 11.8 in



## HOT GRANITE STONE WITH S/S SUPPORT

GSIS25	9.8 x 8.7 in
GSIS30	11.8 x 8.7 in
GSIS46	18.1 x 11.8 in



## TONGS

TG	FTG Flat
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## 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





# 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	33 lb



## HOLM OAK (HOM)

Type	Lump. charcoal
Origin	Spain
Burn time	4-6 hours*
Spark level	•••
Aroma	Natural strong
Bag	33 lb



## MARABÚ (MM)

Type	Lump. charcoal
Origin	Cuba
Burn time	5-7 hours*
Spark level	•••
Aroma	Natural medium
Bag	33 lb

\*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  
3.9 x 4.9 in 110 pcs.  
SPO25 Oak / SPC25 Cedar  
9.8 x 4.9 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. (408) 348-7607  
usa@mibrasa.com



Consult catalog





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