



MIBRASA®

The Craftsmen of Fire!

MIBRASA CATALOG

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!

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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

combination of quality & experience

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.



QUALITY GUARANTEE:

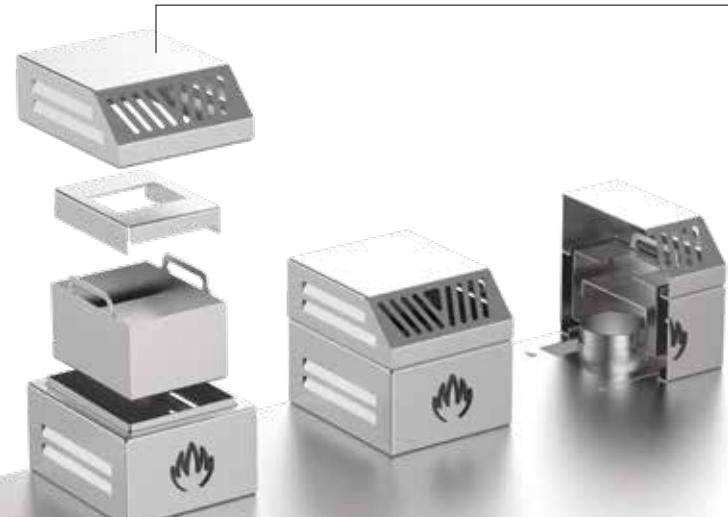


*Built like a tank.
Engineered to last.*

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.



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.



Fueled solely by charcoal to optimize consumption



Cook all types of food to bring out deep rich flavors

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

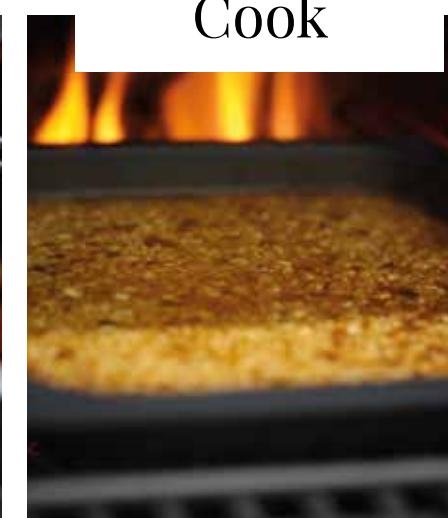
Grill



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:

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)

*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

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



SPACE
Worktop oven
with heating rack

120°F
160°F
570°F
480°F
TEMP.

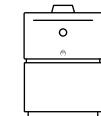
HEATING RACK

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:

Color



Edition



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.



BASE
Oven with stand

S

75-95

HMB MA 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

L

160-190

HMB MA 160
37.5 x 39.9 x 65.9
29.7 x 31.3



BASE SPACE
Oven with stand and heating rack

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

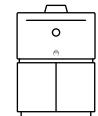
HMB MA SB 110
37.5 x 32.1 x 65.6
29.7 x 23.4

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

120°F
160°F
570°F
480°F
TEMP.

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

W x D x H (in)



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 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

HMB AB 75
28.8 x 32.1 x 64.1
21.3 x 23.4

HMB AB 110
37.5 x 32.1 x 65.6
29.7 x 23.4

HMB AB 160
37.5 x 39.9 x 65.6
29.7 x 31.3

VERTICAL SPACE
Oven with lower heated cabinet and heating rack

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

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

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

VERTICAL MAX
Oven with top and lower heated cabinet

HMB AC 75
33.5 x 28.1 x 74.8
21.3 x 23.4

HMB AC 110
42.1 x 28.1 x 74.8
29.7 x 23.4

HMB AC 160
42.1 x 36 x 74.8
29.7 x 31.3

300°F

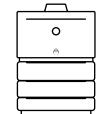
570°F

480°F

120°F

160°F

W x D x H (in)



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:

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

S

75-95
1x GN 1/1, 2x 1/4*

M

110-130
2x GN 1/1*

L

160-190
2x GN 1/1*



HOT SPACE

Oven with
heated holding drawers and heating rack

HMB HOT 75

28.8 x 32.1 x 64.1
21.3 x 23.4

HMB HOT 110

37.5 x 32.1 x 65.6
29.7 x 23.4

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



HOT MAX

Oven with
heated holding drawers and top heated cabinet

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

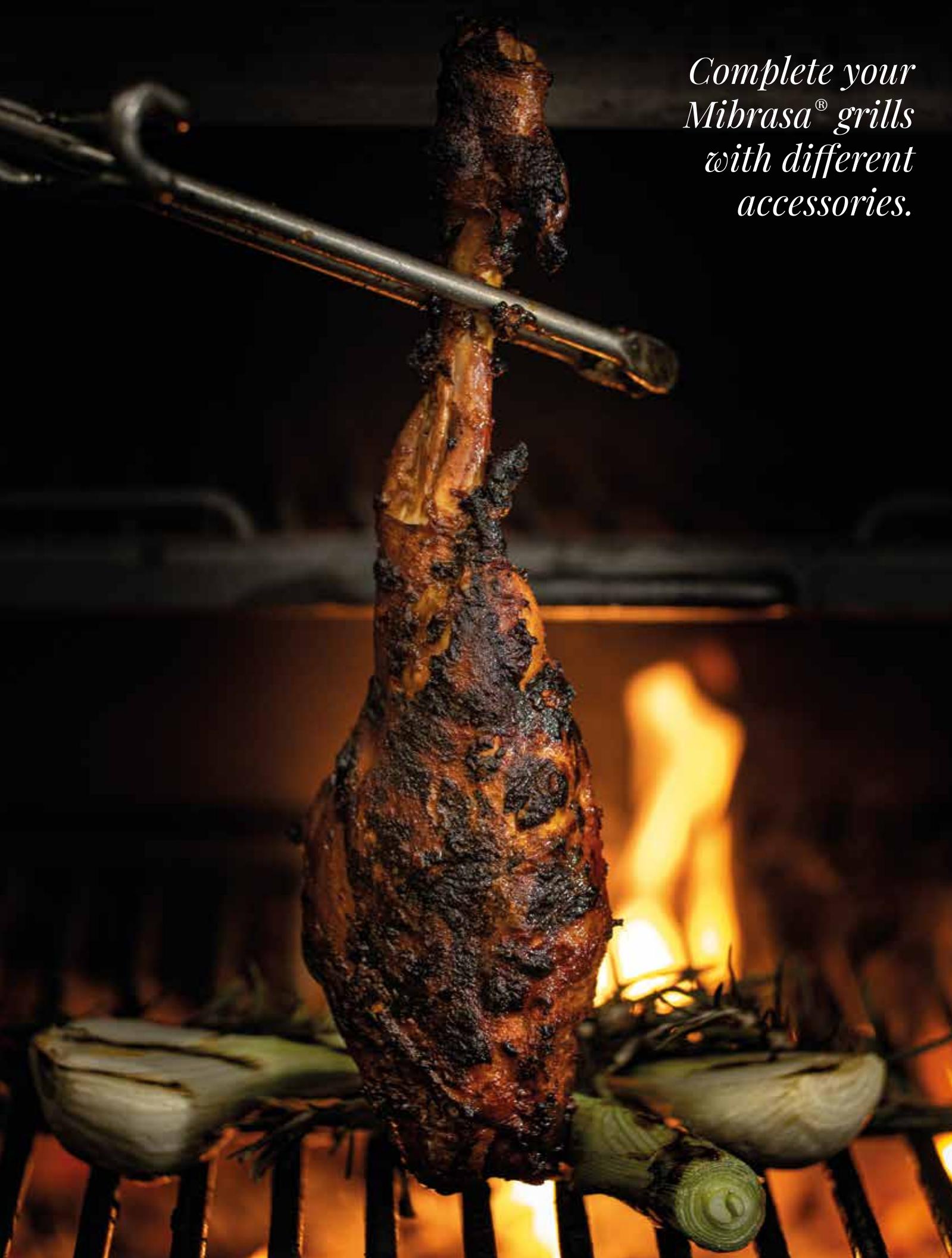
42.1 x 40.6 x 74.8
29.7 x 31.3

300°F
570°F
480°F
195°F
150°F
130°F
TEMP.

W x D x H (in)

*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

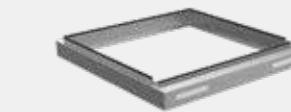
GTM -GTMPLUS
GT75
GT110
GT160



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.



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-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 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

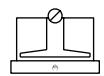
Worktop Parrilla grill
with two cooking grills
and a compact base

GMB100-2GR
44.4 x 27.6 x 41.1
17.1 x 18.1

**INCLUDED
ACCESSORIES:**

Cooking grill/s, 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)



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:

Color



Edition



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



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 160
64.4 x 34 x 45
27 x 24.8

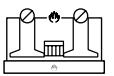
GMB 252-3GR
99.2 x 34 x 45
27 x 24.8

GMB 200
81.8 x 34 x 45
35 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.

W x D x H (in)



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



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



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

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.*

W x D x H (in)





Accessories

SLIM, PARRILLA & FIRE



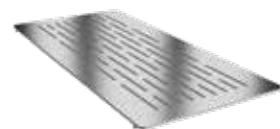
ROD BAR GRILL

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



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



SPIT-ROAST

SPIEDO100
SPIEDO130
SPIEDO160
SPIEDO200
SPIEDO160F
SPIEDO200F/252
*Requires the protective
structure of the corresponding
model



CASTERS

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



COMPLETE STAND

MCGMB75
MCGMB100
MCGMB130
MCGMB160
MCGMB200
MCGMB252

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

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.) Ø 0.2 - 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

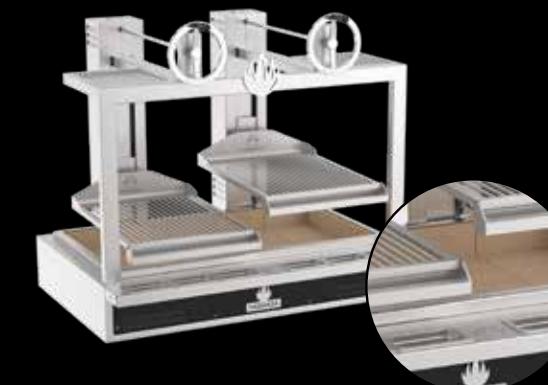


ESPETO KIT



	W x L (in)			
	20x490	30x490	Ind. 390	Double 390
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 poker, 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)

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 poker, 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 poker, 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 poker, 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.

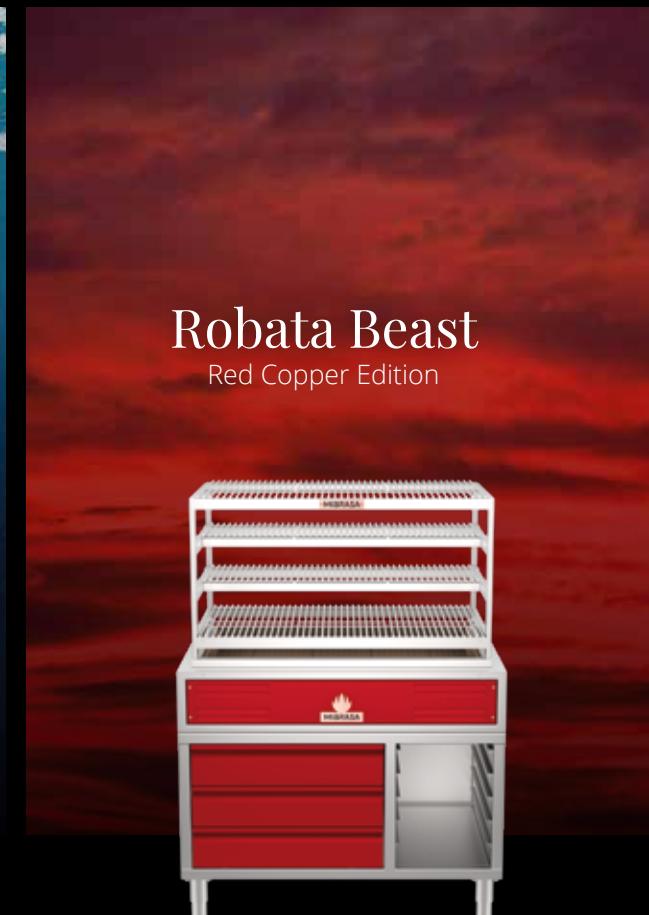
Give your Mibrasa® grill a unique identity



Hot Oven
Black Wood Edition



Parrilla Double
Blue Gold Edition



Robata Beast
Red Copper Edition



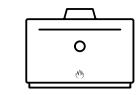
Robatayaki Lift
S/S Titanium Edition



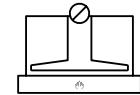
DUO Grill & Oven
Yellow Black Edition

GRILL

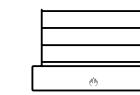
Choose the Mibrasa® grill you want to customize



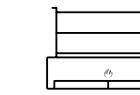
**Charcoal
Oven**



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

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

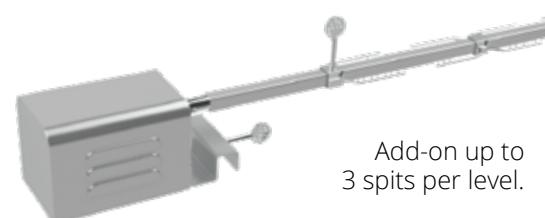
RM 160 BEAST
1637 x 788 x 805
Top and Lower grill 653 x 272
Middle grill 384 x 272

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

SPIT-ROAST

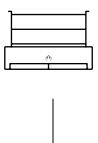
*Optional add-on
accessory allows you to
apply rotisserie cooking
techniques over charcoal or
firewood.*

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.

W x D x H (mm)



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.



CUSTOMIZE:

Color



Edition



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



*Show cooking
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

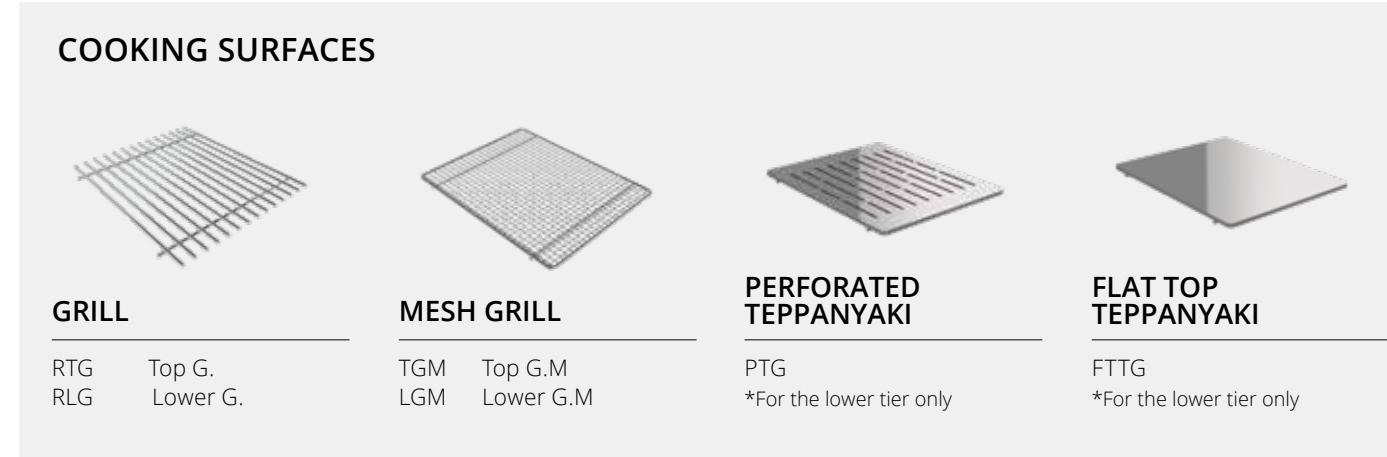
RM SE 115
51.6 x 17.5 x 41.1
■ Top grill 12.2 x 11
■ Lower grill 15 x 11

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

W x D x H (in)

Accessories

ROBATAYAKI



HIBACHI

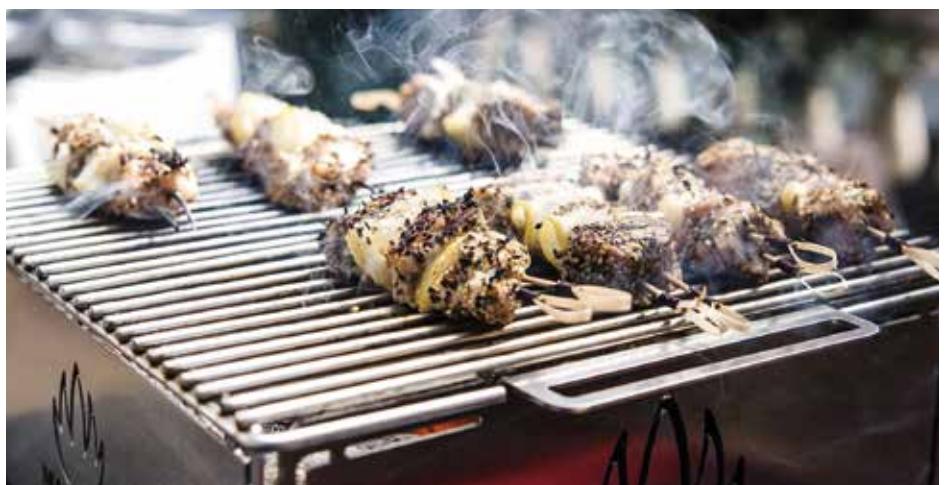
MINI PORTABLE GRILL

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.

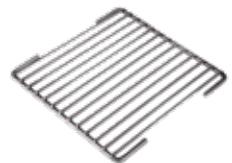
W x D x H (in)

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.

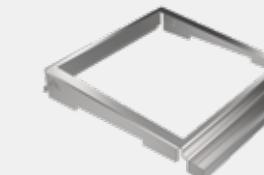


MIBRASA® SKEWER

PINCHOMH 7.5 in / 1 pc.



SUPPORTS AND GRILLS



GRILL SUPPORT

BGMH300P
BGMH300
BGMH150



V-GRILL

GVMH300P
GVMH300
GVMH150

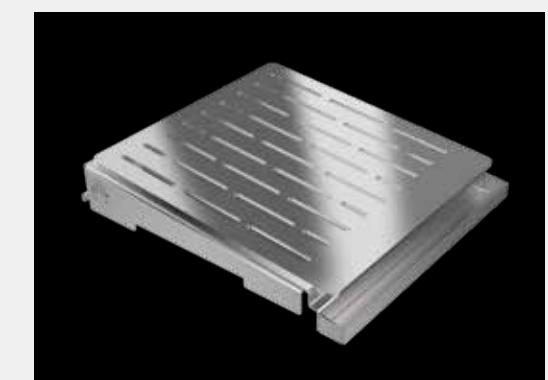


PERFORATED TEPPANYAKI

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



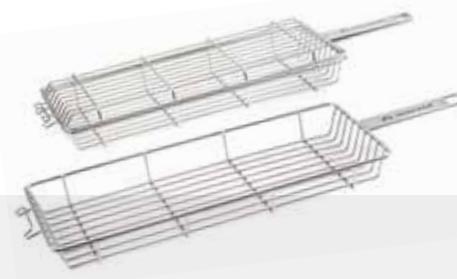
MESH GRILL

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

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



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



RESTING TRAY CLASSIC GRILL

SINGLE

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

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.



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

— *Keeping our Mediterranean traditions alive!*



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



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
	Ø11 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

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
GLW445

293 x 235 x 20 mm
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



PARRILLAS



Perforated grill



Flat grill



Perforated Teppanyaki



Flat Top Teppanyaki

CAST ALUMINIUM ROASTING TRAY

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



GN1/4	Depth 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



Mibrasa

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