



MIBRASA®

*The Craftsmen of Fire!*

MIBRASA

MIBRASA®

Catalog

# Mibrasa's Mediterranean roots

## 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.

## 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*

# The Craftsmen of Fire!

combination of quality & experience

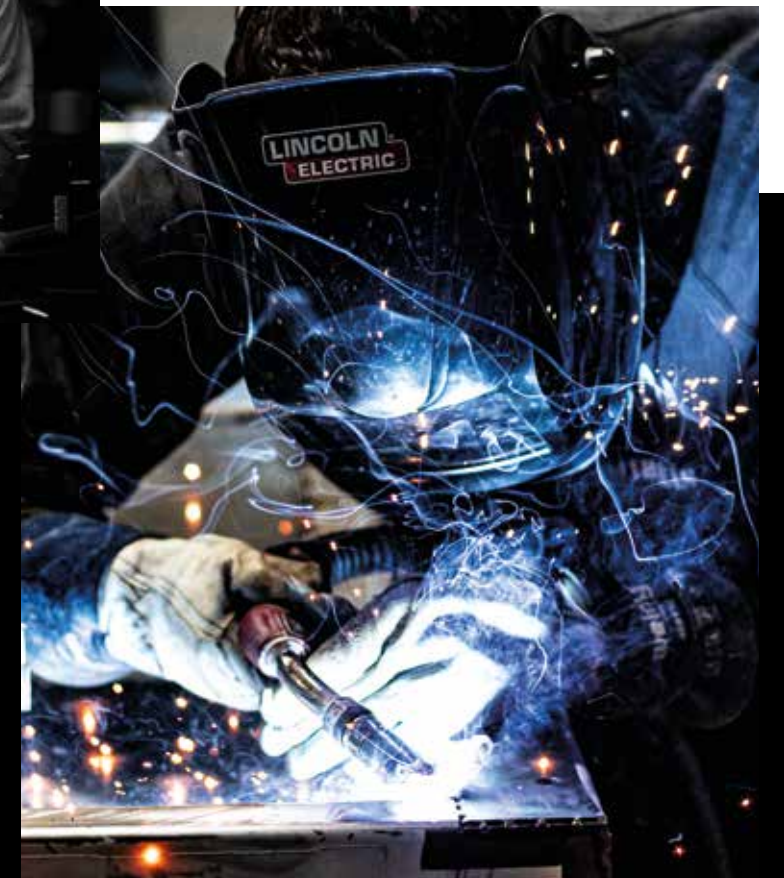
## Artesania

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 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 welding 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.



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

QUALITY GUARANTEE:



# *Innovation from the chef's perspective*

*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.*

## **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.



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

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



Divinum\* 📍 Girona (Spain)

*Built like a tank.  
Engineered to last.*



# Mibrasa® Oven

## FUNCTIONAL AND ERGONOMIC.

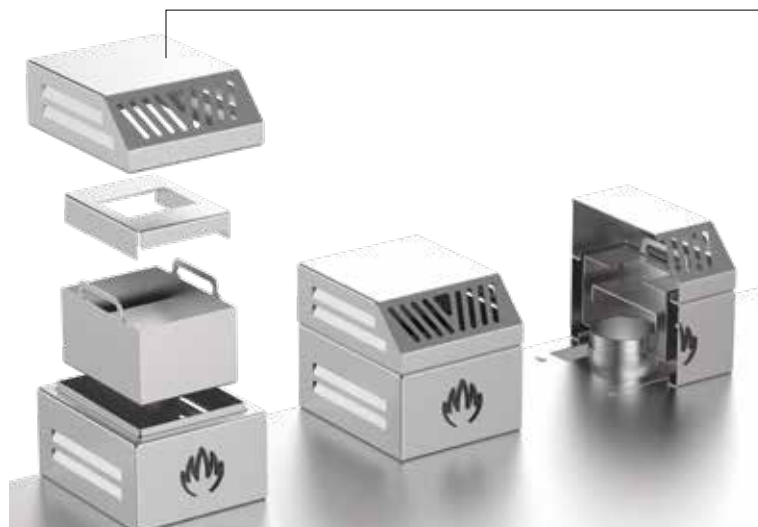
Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance. The Mibrasa® oven's functional and ergonomic features make time-pressured services run smoothly and problem-free.



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 3 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



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

PAX (per service): **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 6 sizes.



**COMPACT**  
HMB

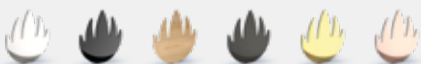
**SPACE**  
HMB SB

**CUSTOMIZE:**

Color



Edition



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



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

*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 and base trim worktop.



**COMPACT**  
Worktop oven



**SPACE**  
Worktop oven with heating rack



- S**  
75-95
- M**  
110-130
- L**  
160-190

HMB 75  
28.8 x 32.1 x 37.5  
21.3 x 23.4

HMB 110  
37.5 x 32.1 x 41.1  
29.7 x 23.4

HMB 160  
37.5 x 39.5 x 41.1  
29.7 x 31.3

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

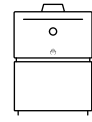
HMB SB 160  
37.5 x 39.5 x 41.1  
29.7 x 31.3

W x D x H (in)

**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.





# 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



*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
- M** 110-130
- L** 160-190

HMB MA 75  
28.8 x 32.1 x 64.1  
21.3 x 23.4

HMB MA 110  
37.5 x 32.1 x 65.6  
29.7 x 23.4

HMB MA 160  
37.5 x 39.9 x 65.9  
29.7 x 31.3

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

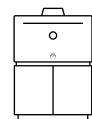
W x D x H (in)

**CUSTOMIZE:**



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

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



# Vertical

MIBRASA® OVEN WITH LOWER HEATED CABINET

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

Choose from 3 models in 3 sizes.



**VERTICAL**  
HMB AB

**VERTICAL MAX**  
HMB AC

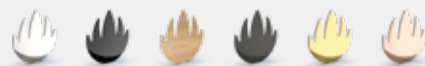
**VERTICAL SPACE**  
HMB AB SB

**CUSTOMIZE:**

Color



Edition



**LOWER HEATED CABINET**

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

Reach temperatures between 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 cabinet 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**

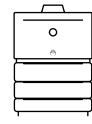
160-190

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

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.



*The most comprehensive charcoal oven.*



**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.

**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

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

**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

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

HMB HOT AC 75  
33.5 x 32.2 x 74.8  
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

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

HMB HOT AC 110  
42.1 x 32.2 x 74.8  
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 160  
37.5 x 39.9 x 65.6  
29.7 x 31.3

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



### GRILL



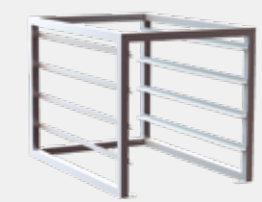
GT75  
GT110  
GT160



### CASTERS

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

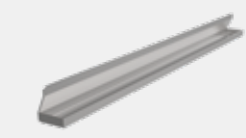
### GASTRONORM RACK



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

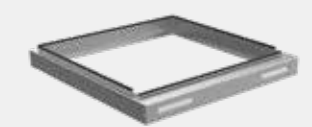
SGNAB (4 tray slots)

### GREASE COLLECTOR AND TRIM BASE



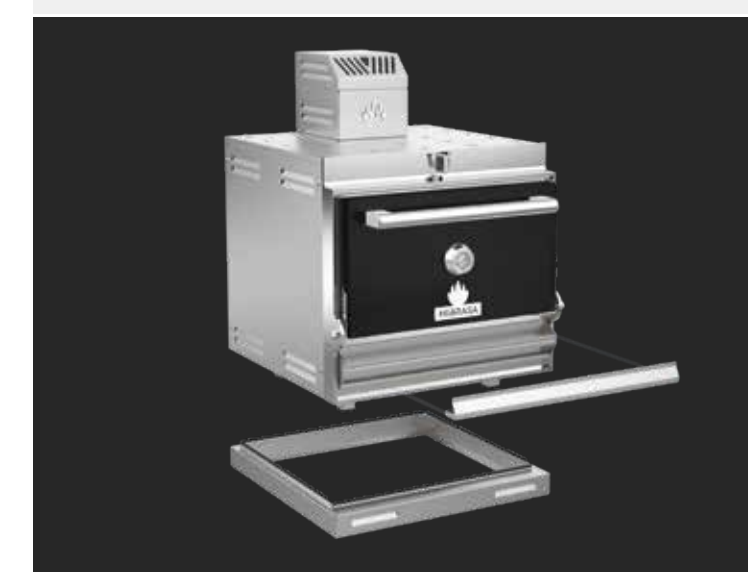
### REMOVABLE GREASE COLLECTOR

REG 1P/2 75  
REG3/4 110/160



### BASE TRIM WORKTOP

EMBHMB75  
EMBHMB110  
EMBHMB160



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

## *Multicooking surfaces*

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

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

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

## *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 range

MAXIMUM VERSATILITY AND FUNCTIONALITY.

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

Discover the Parrilla Custom.

AN INFINITE WORLD OF POSSIBILITIES.

## Fully manufactured-to-measure

### CLASSIC

Parrilla grill with elevation system

### FIRE

Parrilla grill with elevation system and fire basket

### CUSTOM

Parrilla grill with refractory brick wall and hook grids



100 130 160 200 252

SIZES (Width cm)

160 200 252

Made-to-measure

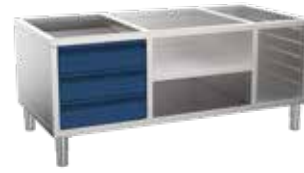
### OPEN STAND

For all models



### COMPLETE STAND

For all models

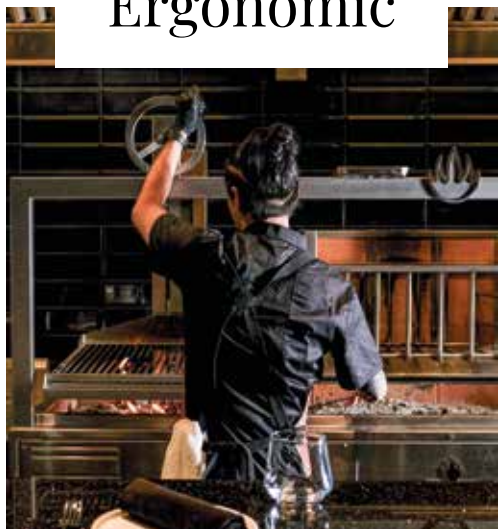


### STAND WITH WHEEL OUT STORAGE

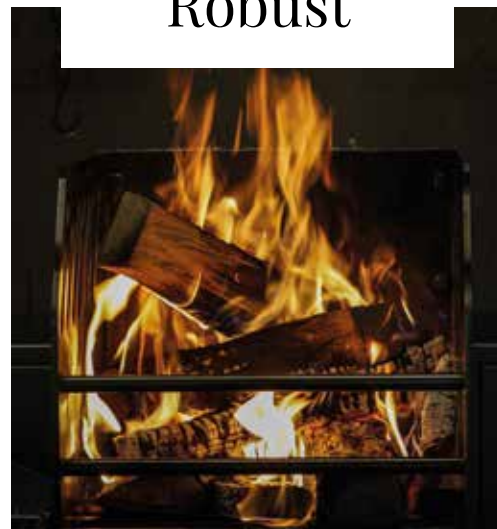
Only for Custom model



## Ergonomic

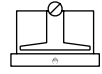


## Robust



## Versatile





# Parrilla Classic

SINGLE, DOUBLE OR TRIPLE PARRILLA GRILL WITH ELEVATION SYSTEM

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

Choose from 3 models and 5 sizes.



**DOUBLE**  
GMB 200  
with complete stand

**CUSTOMIZE:**

Color



Edition



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



Mussol  
Barcelona (Spain)

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



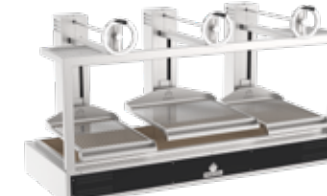
**SINGLE**  
Worktop Parrilla grill with one cooking grill

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

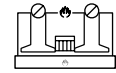
GMB 200  
81.8 x 34 x 45  
35 x 24.8

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.

W x D x H (in)



# 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

**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.*



Tomàquet  
© Girona (Spain)

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

W x D x H (in)

**ACCESSORIES INCLUDED:**

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

**FIRE 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.*



⊕  
|  
**Accessories**  
CLASSIC & FIRE



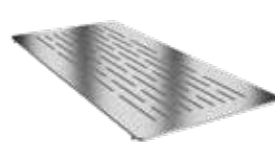
**ROD BAR GRILL**

CPV100/200  
CPV130/160F  
CPV160/200F/252F



**V-SHAPE GRILL**

GV100/200  
GV130/160F  
GV160/200F/252F



**PERFORATED GRIDDLE**

24.4 x 11.8 x 0.2 in non-stick chrome-plated surface  
PTGMB



**FLAT GRIDDLE**

24.4 x 11.8 x 0.2 in non-stick chrome-plated surface  
FTTGMB



**S/S LID**

TAPA50 (GMB 130/200-3GR)  
TAPA65 (GMB160/160F/ 200F/ 252F/252-3GR)  
TAPA85 (GMB100/200)



**SPIT-ROAST**

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



**PROTECTIVE STRUCTURE**

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



**REFRACTORY WALL PROTECTOR**

MEPGMB100  
MEPGMB130  
MEPGMB160  
MEPGMB200  
MEPGMB252

**VERTICAL COOKING**

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



**SWIVEL HOOKS**

GGCV (1pcs.) Ø0.2 - 6.3 x 1.1 in



**VERTICAL COOKING RACK**

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



**COMPLETE STAND**

MCGMB100  
MCGMB130  
MCGMB160  
MCGMB200  
MCGMB252

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



**STAND**

MAGMB100  
MAGMB130  
MAGMB160  
MAGMB200  
MAGMB252



**CASTERS**

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



**ESPETO KIT**

	Espeto 20x490	Espeto 30x490	Gastro Ind. 390	Gastro Double 390
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.

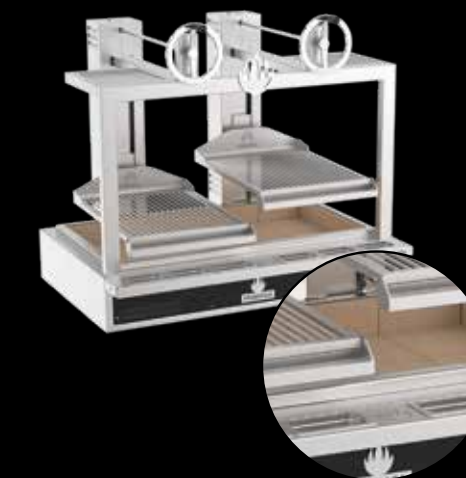
\*Every kit includes an espeto holder

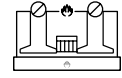


**GASTRONORM KIT**

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 a gastronorm holder





# Parrilla Custom

FULLY CUSTOMIZABLE MADE-TO-MEASURE  
OPEN-FIRE GRILLING

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



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



## CUSTOM

CUSTOM L with open stand  
and wheel out storage

### CUSTOMIZE:

Color



Edition



*Your kitchen.  
Your custom-made Mibrasa® Parrilla.*



## STANDARD SIZE MODELS

### CUSTOM S

425.2 x 393.7 x 406.7

102.4 x 133.86

192.9 x 133.86

279.5 x 133.86

### CUSTOM M

787.4 x 393.7 x 406.7

102.4 x 133.86

192.9 x 133.86

279.5 x 133.86

### CUSTOM L

1149.6 x 393.7 x 406.7

102.4 x 133.86

192.9 x 133.86

279.5 x 133.86

W x D x H (in)

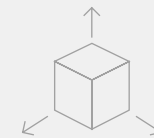
### ACCESSORIES INCLUDED:

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



## MADE-TO-MEASURE

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



### REFRACTORY WALL GRID SYSTEM

*Effortless and fully versatile.*

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



⊕  
|  
**Accessories**  
CUSTOM



**WALL GRID**

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

CPS-25  
CPS-48  
CPS-70



**'ESTACA' GRILL STAKE**

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

ESTACA



**PAELLA STAND**

Available for 1, 2 or 3 paellas of diameter up to 15.7in. (Pan not included)

PMB-1  
PMB-2  
PMB-3

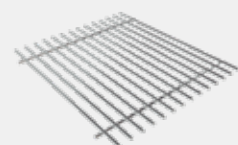


**MULTI-COOKING SUPPORT**



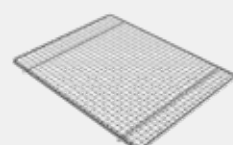
BMC 15.3 x 12.2 x 7.1in

**COMBINE IT WITH DIFFERENT COOKING SURFACES!**



**ROD BAR GRILL**

RLG



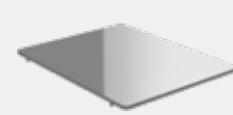
**MESH GRILL**

LGM



**PERFORATED TEPPANYAKI**

PTG



**FLAT TOP TEPPANYAKI**

FTTG



**FIRE BASKET**

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

QACMB Open- 20.2x10.2x11.8in  
QCCMB Closed- 14.5x18.1x25.5in



**COUP DE FEU**

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



COUPDEFEU 15.4x15.4x7.6in



**IRORI**

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



IRORI40 6 espetos 7.9x15.3in  
IRORI60 8 espetos 7.9x15.3in

**STANDS**

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



**STAND**

MACMB-S  
MACMB-M  
MACMB-L



**COMPLETE STAND**

MCCMB-S  
MCCMB-M  
MCCMB-L



**STAND WITH WHEEL OUT STORAGE**

MBCMB-S  
MBCMB-M  
MBCMB-L

# DUO

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.



*Guarantees chefs  
absolute control.*



#### 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.

#### 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

#### CUSTOMIZE:

Color



Edition



FREELY COMBINE

any Mibrasa® grill  
— and its complements —

to make the grill station you envisage for your kitchen

W x D x H (in)



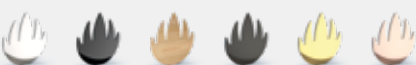


### CUSTOMIZE:

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 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

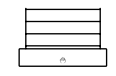
W x D x H (in)

#### 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.



# Robata Beast

OPEN GRILL  
WITH FOUR COOKING TIERS

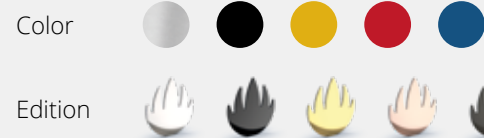
Equipped with 4 fixed levels, each of which offers extensive, adaptable and removable cooking surfaces that allow you to cook multiple ingredients. Execute varied cooking techniques from direct, vertical, skewer and spit-roast, among others to suit all types of gastronomy.

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:**



*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

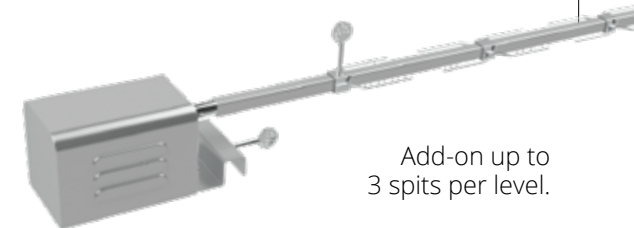
RM 160 BEAST  
64.5 x 31 x 31.7  
Top and Lower grill 25.7 x 12.4  
Middle grill 15.1 x 12.4

W x D x H (in)

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

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

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



Add-on up to 3 spits per level.



# Robatayaki

TRADITIONAL JAPANESE GRILL

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

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

Choose from 2 models and 3 sizes.



**LIFT**  
RM SE 115

**CUSTOMIZE:**

Color



Edition



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



Albert Sastreger - Bo.Tic\*\*  
Corçà (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

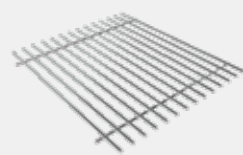
RM SE 115  
51.6 x 17.5 x 41.1  
Top grill 12.2 x 11  
Lower grill 15 x 11

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

W x D x H (in)

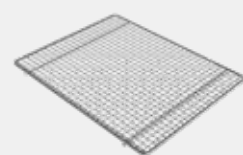
⊕  
|  
**Accessories**  
ROBATAYAKI

**COOKING SURFACES**



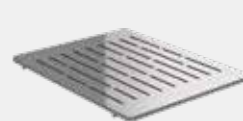
**GRILL**

RTG Top G.  
RLG Lower G.



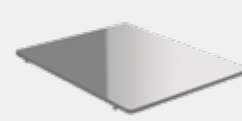
**MESH GRILL**

TGM Top G.M  
LGM Lower G.M



**PERFORATED  
TEPPANYAKI**

PTG  
\*For the lower tier only



**FLAT TOP  
TEPPANYAKI**

FTTG  
\*For the lower tier only



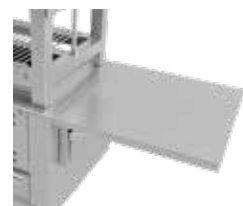
**S/S LID**

TAPARM60  
TAPARM80  
TAPARM115



**STAND**

S60  
S80  
S115



**DROP-LEAF TABLE**

DLS  
\*Includes 2 sides

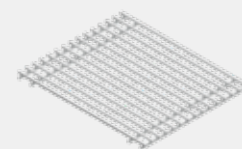


**CASTERS**

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

⊕  
|  
**Accessories**  
BEAST

**COOKING SYSTEMS**



**GRILL**

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



**SPIT-ROAST**

SPIEDO100-BEAST  
SPIEDO160-BEAST



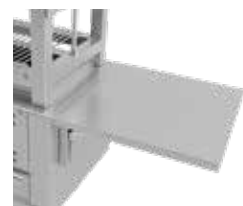
**S/S LID**

TAPA65  
TAPA85



**STAND**

MAGMB100  
MAGMB160



**COMPLETE STAND**

MCGMB100\*  
MCGMB160  
\*Central storage not included



**CASTERS**

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



**ESPETO KIT**

	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
Robotayaki				
KITESPRM60/SE60	2pcs.	2pcs.	2pcs.	2pcs.
KITESPRM80/SE80	3pcs.	3pcs.	2pcs.	2pcs.
KITESPRM115/SE115	4pcs.	4pcs.	2pcs.	2pcs.
Beast				
KITESPRM100	4pcs.	4pcs.	2pcs.	2pcs.

**Robotayaki**

	W	L	(in)
KITESPRM60/SE60	2pcs.	2pcs.	2pcs.
KITESPRM80/SE80	3pcs.	3pcs.	2pcs.
KITESPRM115/SE115	4pcs.	4pcs.	2pcs.

**Beast**

KITESPRM100	4pcs.	4pcs.	2pcs.	2pcs.
-------------	-------	-------	-------	-------

\*Every kit includes an espeto holder



**GASTRONORM KIT**

**Robotayaki**

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

**Beast**

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

\*kit Includes a gastronorm holder





# Grillware

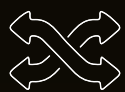
TOOLS TO KEEP  
YOUR CREATIVITY FLOWING



For use with all  
Mibrasa® grills

## Chef-oriented

Providing speed and  
agility during service



Versatile  
and Robust



Double  
grill

Adaptable  
heights



Easy to open,  
close and flip



Stackable grills  
for good space  
management

Registered at the patent and  
trademark office

*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

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 11.5 x 9.3 x 0.8 in  
GLW445 17.5 x 9.3 x 0.8 in

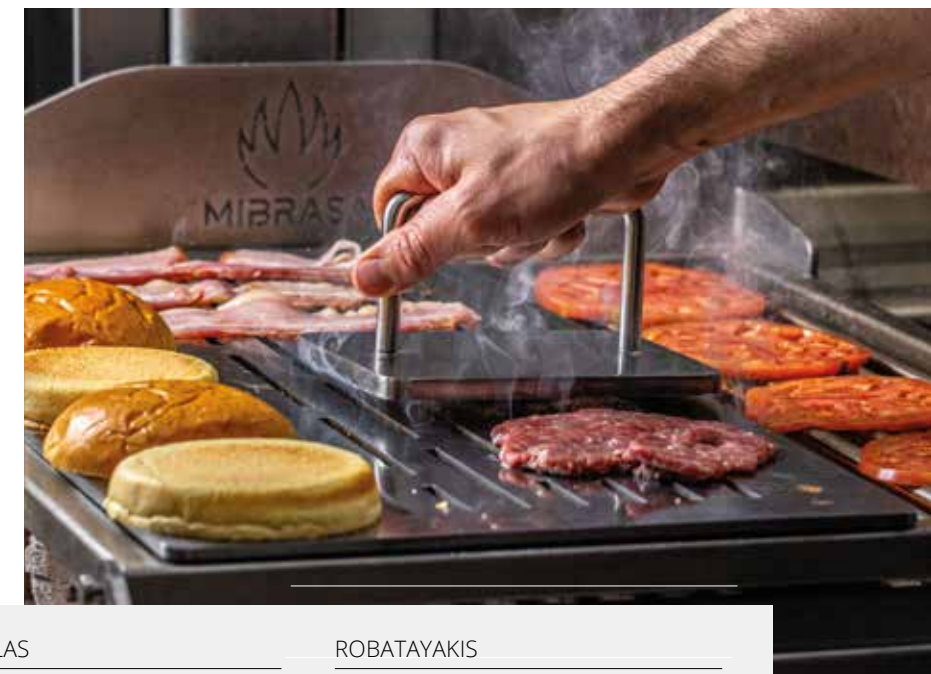
## SMASHER

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 6.3 x 4.7 x 0.4 in



## 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



## 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



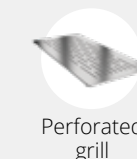
## TONGS

TG  
FTG Flat

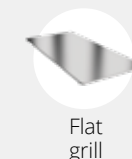
## COMBINE IT!

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

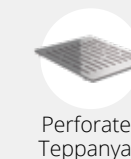
### PARRILLAS



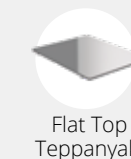
Perforated grill



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.



	Depth
GN1/4	1.6 in
GN1/2	2.4 in
GN1/1	2.4 in
GN1/3H2,5	1 in
GN1/2H2,5	1 in
GN1/1H2,5	1 in



## 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 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 11.5 x 9.3 x 0.8 in  
GLC445 17.5 x 9.3 x 0.8 in



# Mibrasa® Customization

## COLOR AND EDITION

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

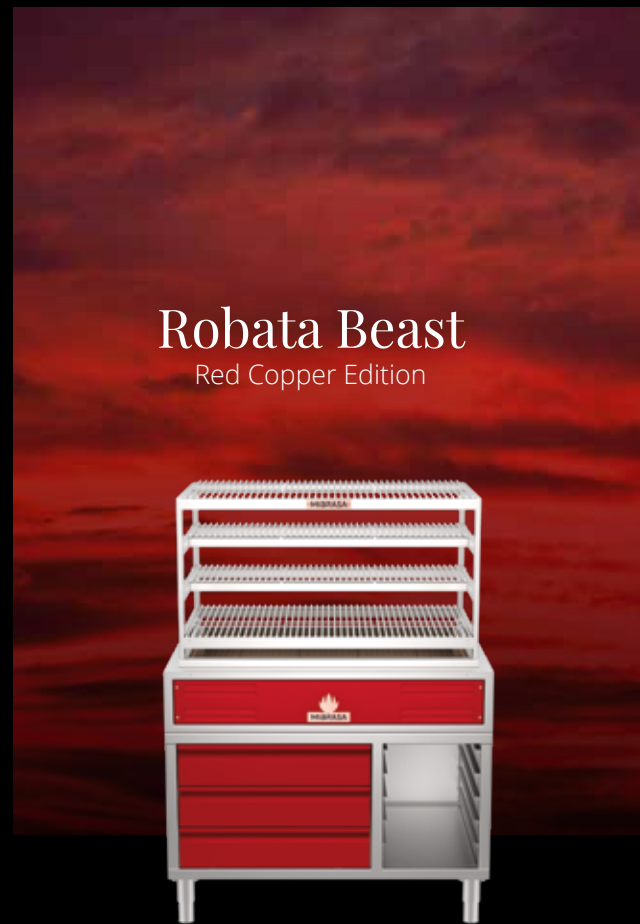
Give your Mibrasa® grill a unique identity



Hot Oven  
Black Wood Edition



Parrilla Double  
Blue Gold Edition



Robata Beast  
Red Copper Edition



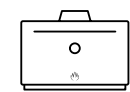
Robatayaki Lift  
S/S Titanium Edition



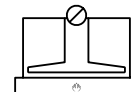
DUO Grill & Oven  
Yellow Black Edition

### GRILL

Choose the Mibrasa® grill you want to customize



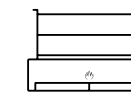
Charcoal Oven



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

# Mibrasa® Vision

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

Your Mibrasa® Vision project brought to life

## TAILOR-MADE CONFIGURATIONS

**Dimensions and finishes to unique kitchen specifications.**

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



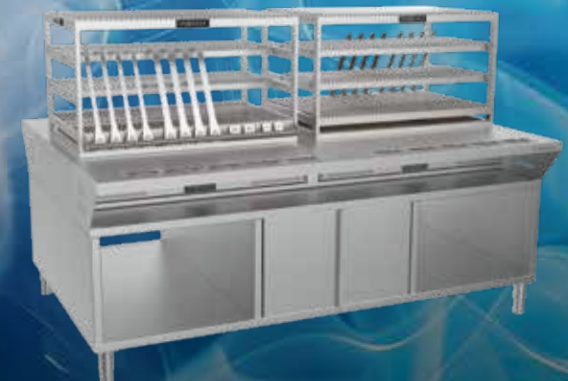
Custom sized Parrilla with adjustable grill, fire basket and Robata structure.



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



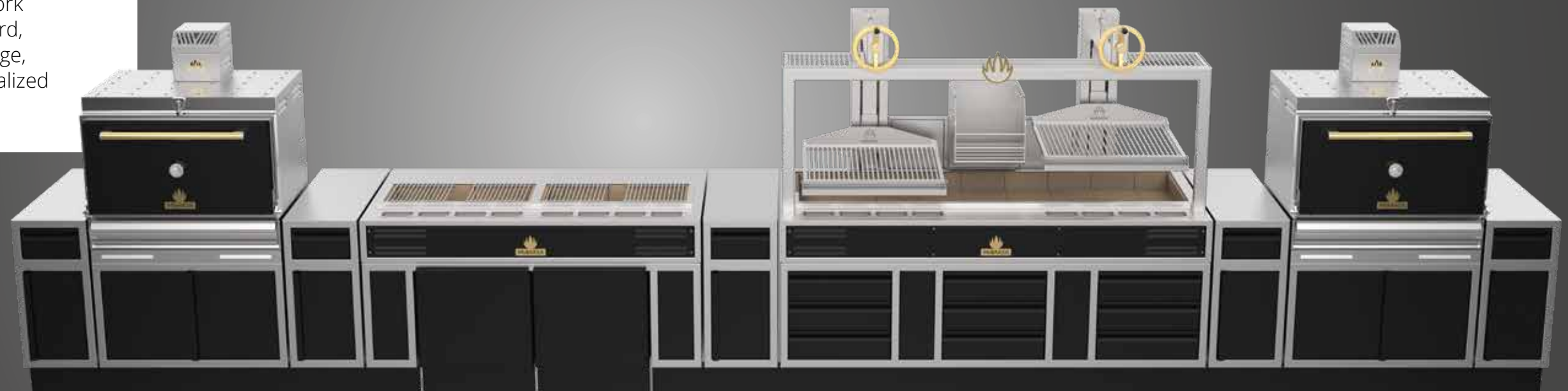
Drop-in Parrilla grill in kitchen suite.



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

## CUSTOMIZED PROJECTS

Mibrasa® grills, additional work surfaces, functional cupboard, drawer and wheel out storage, and state-of-the-art personalized finishes.



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



MIBRASA USA CORP.  
8950 Sw 74th ct., Suite 1406  
Miami, FL 33156 USA  
tel. (408) 348-7607 - usa@mibrasa.com

[www.mibrasa.com](http://www.mibrasa.com)

