



MIBRASA®

The Craftsmen of Fire!

MIBRASA®

MIBRASA®
Catalogue

Mibrasa's Mediterranean roots

Territory

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



*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.

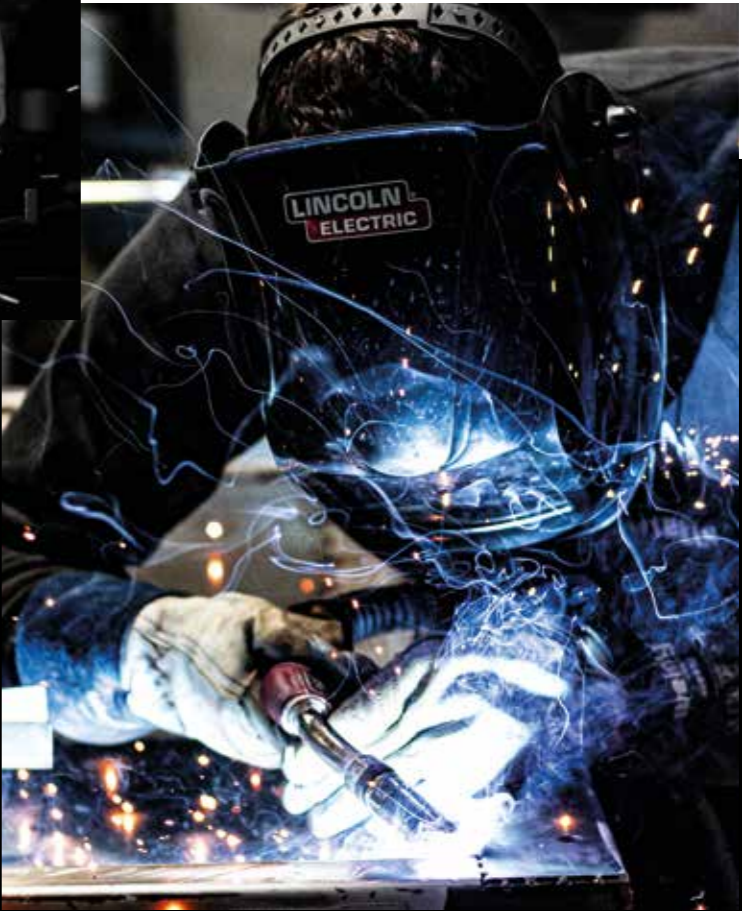


Craftsmanship

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



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



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.

combination of quality & experience

*Innovation
from the chef's
perspective*

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.*



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 6 sizes

COMPACT

HMB

Worktop
oven

SPACE

HMB SB

Worktop
oven with
heating rack

BASE

HMB MA

Oven with
stand

VERTICAL

HMB AB

Oven with
lower heated
cabinet

HOT

HMB HOT

Oven with
heated holding
drawers

BASE SPACE

HMB MA SB

Oven with
stand and
heating rack

VERTICAL SPACE

HMB AB SB

Oven with
lower heated cabinet
and heating rack

HOT SPACE

HMB HOT SB

Oven with
heated holding
drawers and
heating rack

VERTICAL MAX

HMB AC

Oven with
top and lower
heated cabinet

HOT MAX

HMB HOT AC

Oven with
top heated cabinet
and heated
holding drawers



6 SIZES **NANO** **MINI** **MINI PLUS** **S** **M** **L**

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

👤 PAX (per service):

NANO 25 - 35

MINI 35 - 45

MINI PLUS 45 - 65

S 75 - 90

M 110 - 130

L 160 - 190

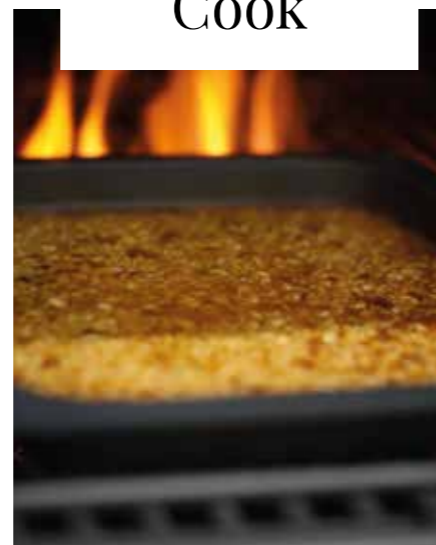
Grill



Roast



Cook



Slow cook



Steam



Smoke



Hold





Compact & Space

MIBRASA® WORKTOP OVEN

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

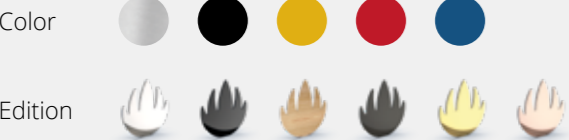
Choose from 2 models in 6 sizes.



COMPACT
HMB

SPACE
HMB SB

CUSTOMIZE:



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



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

Let the show begin!

ACCESSORIES

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

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



COMPACT

Worktop oven



SPACE

Worktop oven with heating rack



NANO

25-35

HMB NANO
532 x 580 x 742
345 x 355

HMB SB NANO
532 x 580 x 742
345 x 355

MINI

35-45

HMB MINI
732 x 604 x 843
540 x 345

HMB SB MINI
732 x 604 x 843
540 x 345

MINI PLUS

45-65

HMB MINI PLUS
732 x 628 x 953
540 x 395

HMB SB MINI PLUS
732 x 628 x 953
540 x 395

S

75-95

HMB 75
732 x 815 x 953
540 x 595

HMB SB 75
732 x 815 x 953
540 x 595

M

110-130

HMB 110
952 x 815 x 1043
755 x 595

HMB SB 110
952 x 815 x 1043
755 x 595

L

160-190

HMB 160
952 x 1004 x 1043
755 x 795

HMB SB 160
952 x 1004 x 1043
755 x 795

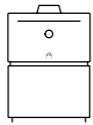
W x D x H (mm)

HEATING RACK

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

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





Base

MIBRASA® OVEN
WITH STAND

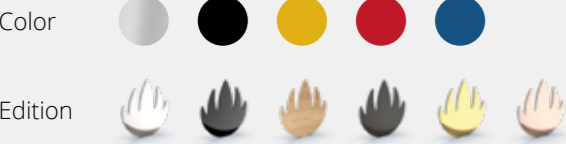
The Base models are the perfect fit for kitchens with a free space that require an independent work table for the Mibrasa® oven.
Choose from 3 models in 3 sizes.



BASE
HMB MA

BASE SPACE
HMB MA SB

CUSTOMIZE:



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



Ancestral cooking.

ACCESSORIES

INCLUDED:
Fire protection system with firebreak-dissipating filter, cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.
RECOMMENDED:
Extra grill, removable grease collector, gastronorm rack and casters.



50°C
70°C

300°C
250°C
○ TEMP.

BASE

Oven with stand

BASE SPACE

Oven with stand and heating rack

S

75-95

HMB MA 75
732 x 815 x 1628
540 x 595

HMB MA SB 75
732 x 815 x 1628
540 x 595

M

110-130

HMB MA 110
952 x 815 x 1667
755 x 595

HMB MA SB 110
952 x 815 x 1667
755 x 595

L

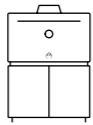
160-190

HMB MA 160
952 x 1013 x 1667
755 x 795

HMB MA SB 160
952 x 1013 x 1667
755 x 795

W x D x H (mm)

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



Vertical

MIBRASA® OVEN WITH
LOWER HEATED CABINET

Fitted with a closed lower heating cabinet,
the Vertical models are for lovers of
organization and order.
Choose from 3 models in 3 sizes.



VERTICAL
HMB AB

VERTICAL MAX
HMB AC

VERTICAL SPACE
HMB AB SB

CUSTOMIZE:

Color



Edition



LOWER HEATED CABINET

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

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

*Achieve the maillard
reaction faster with
optimal results.*



ACCESSORIES

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

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



VERTICAL

Oven with lower heated
cabinet



VERTICAL SPACE

Oven with lower heated
cabinet and heating rack



VERTICAL MAX

Oven with top and lower
heated cabinet

150°C

300°C

250°C

50°C
70°C

TEMP.

S

75-95

HMB AB 75
732 x 815 x 1628
540 x 595

M

110-130

HMB AB 110
952 x 815 x 1667
755 x 595

L

160-190

HMB AB 160
952 x 1013 x 1667
755 x 795

HMB AB SB 75
732 x 815 x 1628
540 x 595

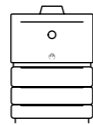
HMB AB SB 110
952 x 815 x 1667
755 x 595

HMB AB SB 160
952 x 1013 x 1667
755 x 795

HMB AC 75
850 x 818 x 1900
540 x 595

HMB AC 110
1070 x 818 x 1900
755 x 595

HMB AC 160
1070 x 1030 x 1900
755 x 795



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.



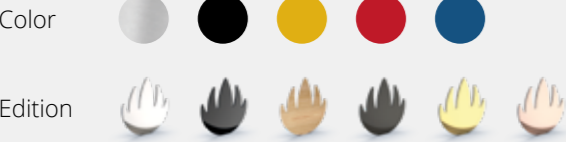
HOT
HMB HOT

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

RECOMMENDED:
Extra grill, removable grease collector and casters.



HOT

Oven with heated holding drawers



HOT SPACE

Oven with heated holding drawers and heating rack



HOT MAX

Oven with heated holding drawers and top heated cabinet

150°C

300°C

250°C

90°C

65°C

55°C

TEMP.

S

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

HMB HOT 75
732 x 815 x 1628
540 x 595

HMB HOT SB 75
732 x 815 x 1628
540 x 595

HMB HOT AC 75
850 x 818 x 1900
540 x 595

M

110-130
2x GN 1/1*

HMB HOT 110
952 x 815 x 1667
755 x 595

HMB HOT SB 110
952 x 815 x 1667
755 x 595

HMB HOT AC 110
1070 x 818 x 1900
755 x 595

L

160-190
2x GN 1/1*

HMB HOT 160
952 x 1013 x 1667
755 x 795

HMB HOT SB 160
952 x 1013 x 1667
755 x 795

HMB HOT AC 160
1070 x 1030 x 1900
755 x 795

*Gastronorms compatible with corresponding models

W x D x H (mm)

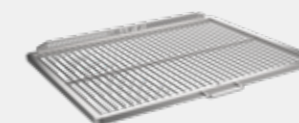
*Complete your
Mibrasa® grills
with different
accessories.*

Accessories

OVEN



GRILL



GT35
GTMINI-GTMINIP
GT75
GT110
GT160

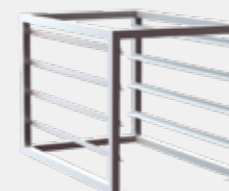


CASTERS

2 swivel pcs. with brakes and
2 fixed pcs.

WINOX S/S
WGALVA Galv.

GASTRONORM RACK



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

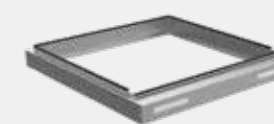
SGNAB (4 tray slots)

GREASE COLLECTOR AND TRIM BASE



REMOVABLE GREASE COLLECTOR

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



BASE TRIM WORKTOP

EMBHMBMINI
EMBHMBMINIP
EMBHMB75
EMBHMB110
EMBHMB160



Mibrasa® Parrilla

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

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.

CONFIGURATIONS
Discover the full range of Mibrasa® parrillas.

COMPACT. DYNAMIC. GASTRONOMIC.

SLIM

Parrilla grill with elevation system and compact base

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



75 100

100 130 160 200 252

160 200 252

Made-to-measure

OPEN STAND
For all models



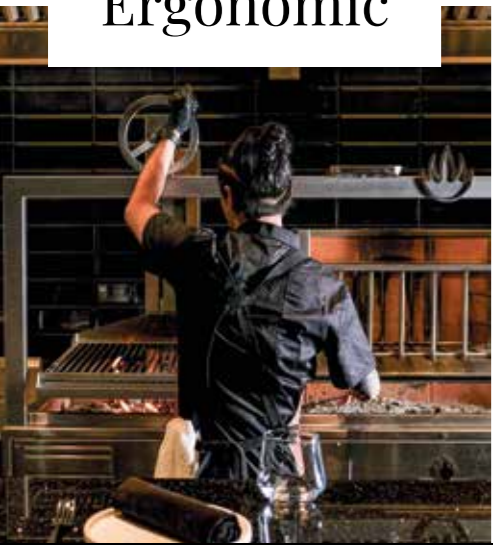
COMPLETE STAND
For all models



STAND WITH
WHEEL OUT STORAGE
Only for Custom model



Ergonomic



Robust



Versatile



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





Parrilla Slim

SINGLE AND DOUBLE SLIM PARRILLA
GRILL WITH LIFT SYSTEM

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



SLIM SINGLE
GMB 75
with complete stand



*The perfect fit
for small spaces.*



SLIM SINGLE

Worktop Parrilla grill
with one cooking grill
and a compact base

GMB75
750 x 700 x 1043
460 x 500



SLIM DOUBLE

Worktop Parrilla grill
with two cooking grills
and a compact base

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

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.

CUSTOMIZE:

Color

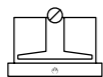


Edition



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

W x D x H (mm)



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

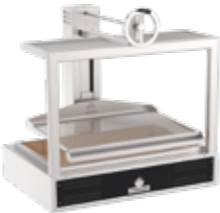


*Built using quality steels
providing strength and
durability; ergonomically
designed for practicality and
ease of use.*



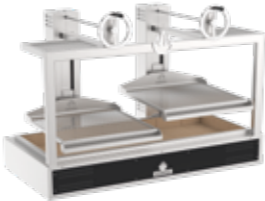
Mussol
Barcelona (Spain)

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



SINGLE
Worktop Parrilla grill
with one cooking grill

GMB 100
1127 x 863 x 1143
890 x 630

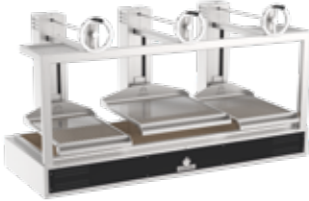


DOUBLE
Worktop Parrilla grill
with two cooking grills

GMB 130
1265 x 863 x 1143
500 x 630

GMB 160
1637 x 863 x 1143
685 x 630

GMB 200
2077 x 863 x 1143
890 x 630



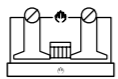
TRIPLE
Worktop Parrilla grill with
three cooking grills

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

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

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

W x D x H (mm)



Parrilla Fire

PARRILLA GRILL WITH ELEVATION SYSTEM AND FIRE BASKET

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

Choose from 3 sizes.



FIRE
GMB 252 FIRE
with complete stand



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



FIRE
Worktop Parrilla grill with 2 cooking grills
and a fire basket

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

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

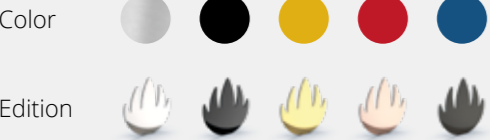
GMB 252 FIRE
2520 x 863 x 1143
685 x 630
Fire basket 485 x 315 x 280

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.*

CUSTOMIZE:



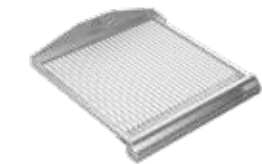
*Enhance your cooking experience to
deliver flame-kissed food like no other.
Built using cutting-edge engineering
while respecting the purest and
simplest ancestral culinary techniques.*



+

Accessories

SLIM, CLASSIC & FIRE



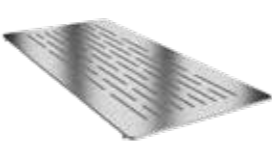
ROD
BAR GRILL

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



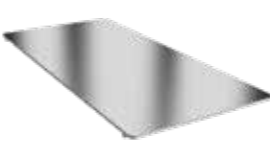
V-SHAPE
GRILL

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



PERFORATED
GRIDDLE

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



FLAT
GRIDDLE

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



S/S LID

TAPA50
(SLIM75/GMB
130/200-3GR)
TAPA65
(GMB160/160F/ 200F/
252F/252-3GR)
TAPA85
(SLIM100-2GR/
GMB100/200)



SPIT-ROAST

SPIEDO75
SPIEDO100
SPIEDO130
SPIEDO160
SPIEDO200
SPIEDO252
*Requires the protective
structure of the corresponding
model



PROTECTIVE
STRUCTURE

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



REFRACTORY WALL
PROTECTOR

MEPGMB100
MEPGMB130
MEPGMB160
MEPGMB200
MEPGMB252

VERTICAL COOKING

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



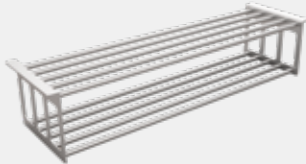
SWIVEL
HOOKS

GGCV (1pcs.) Ø0,5 - 16 x 2,8 cm



VERTICAL
COOKING RACK

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



EXTRA COOKING
RACK MODULE

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



COMPLETE
STAND

MCGMB75
MCGMB100-2GR
MCGMB100
MCGMB130
MCGMB160
MCGMB200
MCGMB252
*All complete stands are equi-
pped with 3 drawers and a
gastronorm rack



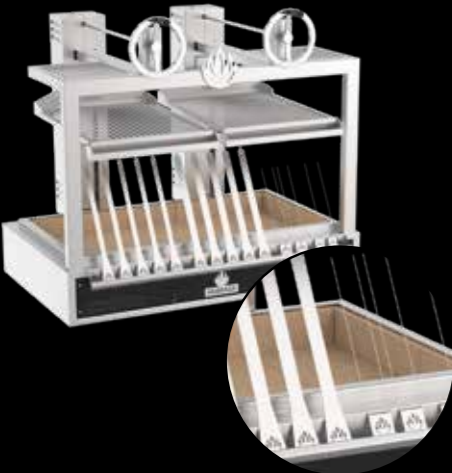
STAND

MAGMB75
MAGMB100-2GR
MAGMB100
MAGMB130
MAGMB160
MAGMB200
MAGMB252



CASTERS

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



ESPETO KIT

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

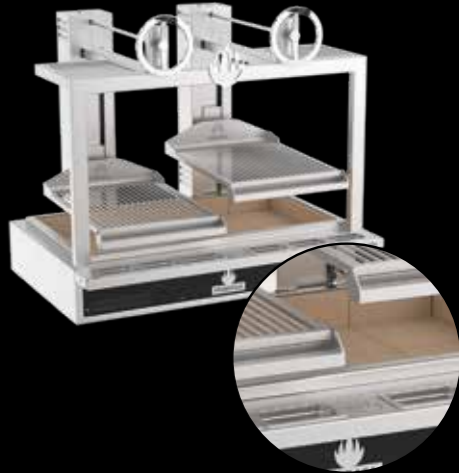
*Every kit includes an espeto holder

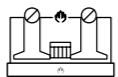


GASTRONORM KIT

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

*kit Includes a gastronorm holder





Parrilla Custom

FULLY CUSTOMIZABLE MADE-TO-MEASURE
OPEN-FIRE GRILLING

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



CUSTOM

CUSTOM L with open stand
and wheel out storage

CUSTOMIZE:

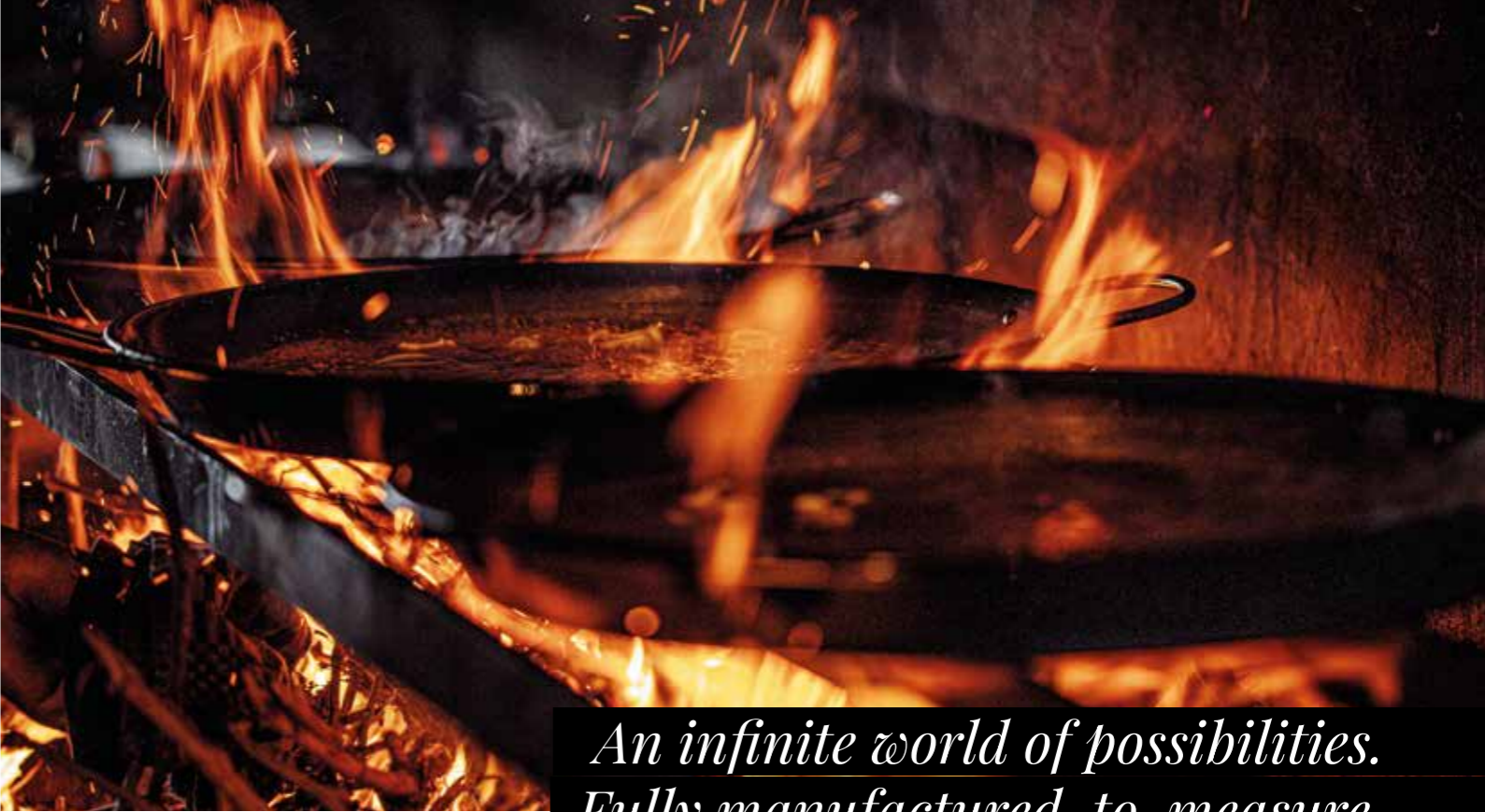
Color



Edition



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



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



STANDARD SIZE MODELS

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

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

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

W x D x H (mm)

ACCESSORIES INCLUDED:

Cooking grids, Mibrasa® tongs, tool holder, ember
poker, ash shovel, and metal grill brush, vertical coo-
king 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 40 cm. (Pan not included)

PMB-1
PMB-2
PMB-3

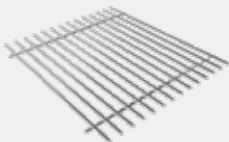


MULTI-COOKING SUPPORT



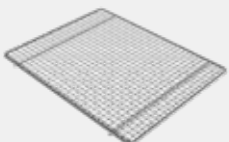
BMC 390 x 310 x 180 mm

COMBINE IT WITH DIFFERENT COOKING SURFACES!



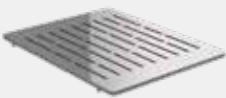
ROD BAR GRILL

RLG



MESH GRILL

LGM



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-512x259x300mm
QCCMB Closed-370x460x648mm



COUP DE FEU

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

COUPDEFEU 390x390x195mm



IRORI

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

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

STANDS

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



STAND

MACMB-S
MACMB-M
MACMB-L



COMPLETE STAND

MCCMB-S
MCCMB-M
MCCMB-L



STAND WITH
WHEEL OUT STORAGE

MBCMB-S
MBCMB-M
MBCMB-L

DUO

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

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

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

DUO

Faster cooking times

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



DUO ROBATA BEAST + COMPACT S OVEN

ROBATA BEAST - RM 100

Top and lower grill 653 x 316

Middle grill 384 x 316



S COMPACT S OVEN - HMB 75

540 x 595

DUORM100_HMB75

1837 x 788 x 1655

W x D x H (mm)

INCLUDED ACCESSORIES:

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

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

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

CUSTOMIZE:

Color



Edition



DUO PARRILLA SINGLE + COMPACT OVEN

PARRILLA SINGLE - GMB 100

890 x 630



S COMPACT S OVEN - HMB 75

540 x 595

DUOGMB100_HMB75

1837 x 986 x 1844

M COMPACT M OVEN - HMB 110

755 x 595

DUOGMB100_HMB110

2057 x 986 x 1844

L COMPACT L OVEN - HMB 160

755 x 795

DUOGMB100_HMB160

2057 x 1010 x 1844

W x D x H (mm)

INCLUDED ACCESSORIES:

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

PARRILLA SINGLE: 1 grill.

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



DUO PARRILLA DOUBLE + COMPACT OVEN

PARRILLA DOUBLE - GMB 130

500 x 630



S COMPACT S OVEN - HMB 75

540 x 595

DUOGMB130_HMB75

1975 x 986 x 1844

M COMPACT M OVEN - HMB 110

755 x 595

DUOGMB130_HMB110

2195 x 986 x 1844

L COMPACT L OVEN - HMB 160

755 x 795

DUOGMB130_HMB160

2195 x 1010 x 1844

W x D x H (mm)

INCLUDED ACCESSORIES:

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

PARRILLA DOUBLE: 2 grills.

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



Robata Beast

OPEN GRILL
WITH FOUR COOKING TIERS

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

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



BEAST
RM 100 BEAST
with complete stand

CUSTOMIZE:

Color



Edition



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



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



BEAST
Open grill
with 4 cooking tiers

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

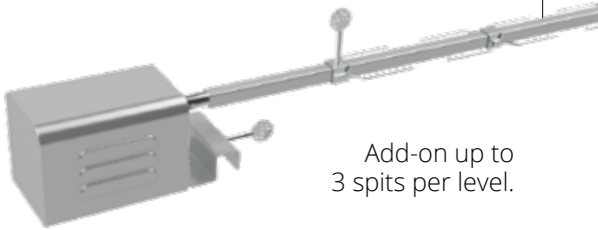
- RM 160 BEAST
1637 x 788 x 805
- Top and Lower grill 653 x 272
 - Middle grill 384 x 272

W x D x H (mm)

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
623 x 445 x 800
Top grill 310 x 279
Lower grill 380 x 279

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

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



LIFT
with 3 tiers and elevating system for second tier

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

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

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

INCLUDED ACCESSORIES:

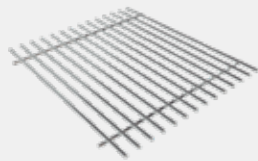
Grills, tongs, poker, ash shovel and grill brush. All in stainless steel.

+

Accessories

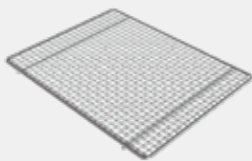
ROBATAYAKI

COOKING SURFACES



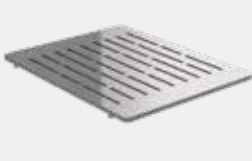
GRILL

RTG Top G.
RLG Lower G.



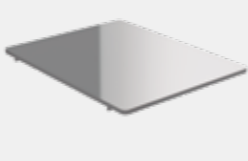
MESH GRILL

TGM Top G.M
LGM Lower G.M



PERFORATED
TEPPANYAKI

PTG
*For the lower tier only



FLAT TOP
TEPPANYAKI

FTTG
*For the lower tier only



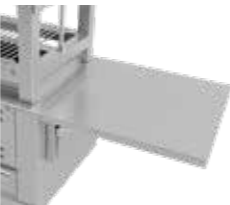
S/S LID

TAPARM60
TAPARM80
TAPARM115



STAND

S60
S80
S115



DROP-LEAF TABLE

DLS
*Includes 2 sides



CASTERS

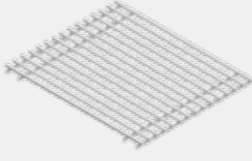
4 swivel pcs. with brakes
WINOXG S/S
WGALVAG Galv.

+

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

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. |
|-------------|-------|-------|-------|-------|

*Every kit includes an espeto holder

| | Espeto 20x390 | Espeto 30x390 | Gastro Ind. 390 | Gastro Double 390 |
|--|------------------|------------------|--------------------|----------------------|
| | | | | |



GASTRONORM KIT

Robatayaki

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

Beast

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

*kit Includes a gastronorm holder



Rotisserie Elipse

THE MOST PRODUCTIVE AND ROBUST CHARCOAL ROTISSERIE FOR THE HOSPITALITY AND CATERING SECTOR.

Up to 210 chickens
in one service



*Advanced engineering
features for the best rotary
cooking results*

ORBITAL ROTATION. Thanks to the orbital movement of the spits, the total cooking area is maximized, which in turn allows the product to stay in contact with the burning area for a longer period of time. This guarantees a constant internal temperature of the product for the perfect result.

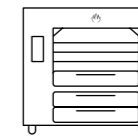
INVERSE ROTATION. Between the spits, each rotates in opposite directions to avoid large pieces coming into contact and breaking.

*Heat efficiency and
unmistakable flavors*

REFRACTORY WALL. Guarantees maximum heat retention and harnesses the heat generated from charcoal or firewood.

UNIQUE FLAVOR NUANCE. Combine charcoal and firewood to enhance and bring out the natural flavors of the product.

**SAFE WORKING ENVIRONMENT
REDUCING IMPACT OF HEAT.** Thanks to the vitroceramic glass window, most of the heat from the burning chamber is retained while at the same time reduces the impact of heat on the user.



Rotisserie Elipse

CHARCOAL ROTISSERIE

The Mibrasa® Elipse offers uniform cooking, yielding higher and faster productions.

ELIPSE

Charcoal rotisserie

RST 70
1800 x 860 x 1928
1180 mm x 10 spits

W x D x H (mm)

ACCESSORIES

INCLUDED:
• Spit rod [10]
• 4-prong fork [60]
• 2-prong fork [20]
• Gastronorm Mibrasa® GN 1/1 [2]
• Gastronorm Mibrasa® GN 2/4 [3]
• Spit rod remover [2]
• Mibrasa® tongs
• Ember poker

OPTIONAL:
Spit basket and Circular spit basket

*High production
maintaining
product quality*

HIGH YIELDS IN ONE LOAD. Cooks up to 60-70 chickens in only 45 minutes.

PERSONALIZED COOKING. Choose between 3 speed control settings depending on the product.

HOLDING DRAWERS. Hold cooked products in the Elipse drawers for easy and convenient access.



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
150 x 150 x 140
⚖ 2 approx.



HIBACHI 300

MH300
300 x 150 x 140
⚖ 4 approx.



HIBACHI 300 PLUS

MH300PLUS
300 x 300 x 140
⚖ 8 approx.

W x D x H (mm)

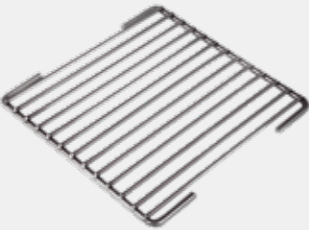
*High quality portable mini
grill designed to be used
in professional restaurants
or at home.*

+

Accessories

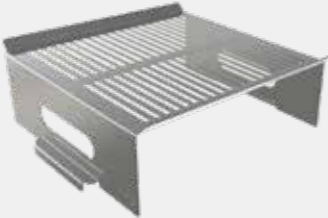
HIBACHI

SUPPORTS AND GRILLS



GRILL

GMH150
GMH300
GMH300P



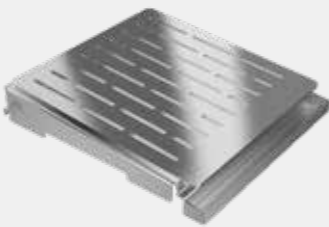
TOP GRILL

GSMH300
GSMH300P



SUPPORT+
V-GRILL

CGVMH150
CGVMH300
CGVMH300P



SUPPORT+
PERFORATED TEPPANYAKI

CPTMH150
CPTMH300
CPTMH300P



STAND

SMH150
SMH300
SMH300P



SMOKER

FMH150
FMH300
FMH300P



CHARCOAL STARTER

CS2 2 kg



S/S TONGS

IT 20 cm



S/S SKEWER

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



MIBRASA® SKEWER

PINCHOMH 19 cm / 1 pc.



Grillware

TOOLS TO KEEP
YOUR CREATIVITY FLOWING



For use with all
Mibrasa® grills



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 | 16 x 25 cm flat |
| KC1625H2 | 16 x 25 - H2 cm |
| KC1625H4 | 16 x 25 - H4 cm |

DOUBLE

| | |
|-----------|-----------------|
| KCD1625H2 | 16 x 25 - H2 cm |
| KCD1625H4 | 16 x 25 - H4 cm |
| KCD1625H6 | 16 x 25 - H6 cm |



MESH GRILL

SINGLE

| | |
|----------|-----------------|
| KM1625 | 16 x 25 cm flat |
| KM1625H2 | 16 x 25 - H2 cm |
| KM1625H4 | 16 x 25 - H4 cm |

DOUBLE

| | |
|-----------|-----------------|
| KMD1625H2 | 16 x 25 - H2 cm |
| KMD1625H4 | 16 x 25 - H4 cm |
| KMD1625H6 | 16 x 25 - H6 cm |



LONG GRILL

SINGLE

| | |
|----------|-----------------|
| KL1740 | 17 x 40 cm flat |
| KL1740H2 | 17 x 40 - H2 cm |
| KL1740H4 | 17 x 40 - H4 cm |

DOUBLE

| | |
|-----------|-----------------|
| KLD1740H2 | 17 x 40 - H2 cm |
| KLD1740H4 | 17 x 40 - H4 cm |
| KLD1740H6 | 17 x 40 - H6 cm |



LARGE GRILL

SINGLE

| | |
|----------|-----------------|
| KG4030 | 40 x 30 cm flat |
| KG4030H2 | 40 x 30 - H2 cm |
| KG4030H4 | 40 x 30 - H4 cm |

DOUBLE

| | |
|-----------|-----------------|
| KGD4030H2 | 40 x 30 - H2 cm |
| KGD4030H4 | 40 x 30 - H4 cm |
| KGD4030H6 | 40 x 30 - H6 cm |



SPECIAL TURBOT GRILL

SINGLE

| | |
|----------|-----------------|
| KR4030H4 | 40 x 30 - H4 cm |
|----------|-----------------|

DOUBLE

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



RESTING TRAY CLASSIC GRILL

| | |
|-----------|-----------------|
| KBR1625H2 | 16 x 25 - H2 cm |
|-----------|-----------------|

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



GRILL MESH PAN

| | |
|---------|-------------|
| KSM28H2 | Ø28 - H2 cm |
| KSM28H6 | Ø28 - H6 cm |

SMOKE & STEAM BOX

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

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

Compatible with the Grillware Mibrasa® classic grill and 16 x 25 cm mesh H2 and H4.



| | |
|-----|-----------------|
| SSB | 18 x 43 x 10 cm |
|-----|-----------------|

*Classic grill included 16 x 25 x H4 cm



FLAMBADOU

A centuries-old technique used over an open flame to sear or baste your food of choice with scorching rendered fat.

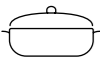
With the red-hot flambadou, melt the fat to give your dishes even more personality.



| | |
|------|--------------|
| FLMB | 60 cm Ø12 cm |
|------|--------------|



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 | 293 x 235 x 20 mm |
| GLW445 | 445 x 235 x 20 mm |

SMASHER

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

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



| | |
|--------|----------------|
| PRENSA | 16 x 12 x 1 cm |
|--------|----------------|



COMBINE IT!

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

PARRILLAS

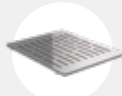


Perforated grill



Flat grill

ROBATAYAKIS



Perforated Teppanyaki



Flat Top Teppanyaki



CASSEROLE DISH

| | |
|------|--------|
| SC16 | Ø16 cm |
| SC20 | Ø20 cm |
| SC24 | Ø24 cm |
| SC28 | Ø28 cm |



IROKO WOOD CASSEROLE DISH SUPPORT

| | |
|--------|--------|
| CWCS16 | Ø16 cm |
| CWCS20 | Ø20 cm |
| CWCS24 | Ø24 cm |



CASSEROLE PYREX LID W/ ALUMINIUM HANDLE

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



PAN GRIPPER

| | |
|----|-------|
| PG | 19 cm |
|----|-------|



HOT GRANITE STONE WITH IROKO WOOD SUPPORT

| | |
|--------|------------|
| GSWS25 | 25 x 22 cm |
| GSWS30 | 30 x 22 cm |
| GSWS46 | 46 x 30 cm |



HOT GRANITE STONE WITH S/S SUPPORT

| | |
|--------|------------|
| GSIS25 | 25 x 22 cm |
| GSIS30 | 30 x 22 cm |
| GSIS46 | 46 x 30 cm |



TONGS

| |
|----------|
| TG |
| FTG Flat |

CAST ALUMINIUM ROASTING TRAY

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



| | Depth |
|-----------|--------|
| GN1/4 | 4 cm |
| GN1/2 | 6 cm |
| GN1/1 | 6 cm |
| GN1/3H2,5 | 2,5 cm |
| GN1/2H2,5 | 2,5 cm |
| GN1/1H2,5 | 2,5 cm |





Kitchenware

FOR USE WITH ALL MIBRASA® GRILLS

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

Our cork products are made from the bark of an Iberian cork oak tree, a material completely natural and sustainable that will adorn your dishes with a rustic look.

Keeping our Mediterranean traditions alive!



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



HARVESTING CORK ENSURES FORESTS ARE PROTECTED AND CONTRIBUTE TO MAINTAINING BIODIVERSITY LEVELS.

Since the 20th century the area's cork industry has continued its sustainable practises through controlled forest management.

HOT GRANITE STONE WITH CORK SUPPORT

The Mibrasa® hot granite stone is perfect for serving all types of grilled meat, fish and vegetables to the dining table.

The cork support is 100% natural, adorning your dish with a rustic look.



GSCS30

30 x 22 cm



STAINLESS STEEL 'LLAUNA' WITH CORK SUPPORT

Stainless steel 'Llauna' with cork support, light and versatile, specially designed to finish rice or other preparations.

Its excellent heat conduction guarantees uniform cooking, enhancing flavors and offering perfect results.



GLC293

293 x 235 x 20 mm

GLC445

445 x 235 x 20 mm



 Lumpwood charcoal

Produced from high quality lump hardwood for longer lasting burns. All Mibrasa® charcoal varieties undergo the process of careful selection to deliver premium quality charcoal.



WHITE QUEBRACHO (QBM)

| | |
|-------------|-------------------|
| Type | Lumpwood charcoal |
| Origin | Paraguay |
| Burn time | 6-8 hours* |
| Spark level | ●○○ |
| Aroma | Natural mild |
| Bag | 15 kg |



HOLM OAK (HOM)

| | |
|-------------|----------------|
| Type | Lump. charcoal |
| Origin | Spain |
| Burn time | 4-6 hours* |
| Spark level | ●●● |
| Aroma | Natural strong |
| Bag | 15 kg |



MARABÚ (MM)

| | |
|-------------|----------------|
| Type | Lump. charcoal |
| Origin | Cuba |
| Burn time | 5-7 hours* |
| Spark level | ●●○ |
| Aroma | Natural medium |
| Bag | 15 kg |

*Depending on Mibrasa® grill

 Firelighters & Smoking



ECOFIRE FIRELIGHTER TABLETS

Compact tablets made of coconut fibres for lighting charcoal
FL 24 pcs. / pack



SMOKING PLANKS

SPO10 Oak / SPC10 Cedar 10 x 12,5 cm 110 pcs.
SPO25 Oak / SPC25 Cedar 25 x 12,5 45 pcs.



SMOKING WOOD CHIPS

| | | |
|------|---------------|-------|
| SWOT | Orange tree | 2,7 L |
| SWHO | Holm Oak | 2,7 L |
| SWOW | Olive wood | 2,7 L |
| SWRQ | Red Quebracho | 2,7 L |
| SWG | Grapevine | 25 L |



Ventilation solutions

SUPRAVENT
Industrial Ventilation



VENTILATION SOLUTIONS FOR YOUR MIBRASA® GRILL.

SupraVent® has created the Ignis series, exhaust hoods specifically designed for Mibrasa® grill equipment. These cooking appliances run on solid fuels such as charcoal or fire wood and consequently generate significant temperatures and higher levels of grease, ash and combustion residue. The Ignis series provides custom sized solutions for Mibrasa® Charcoal Ovens, Parrilla and Robotayaki grills to deliver safe and effective extraction.

The hoods are manufactured from fully welded and polished 1 mm and 1.5 mm AISI 304 stainless steel. All sides and profiles are finished with smoothed rounded edges to render an elegant design that allows for easy cleaning and maintenance.

SupraVent® exhaust hoods are the result of decades of experience in filtration systems for large commercial kitchens. Offering specialized ventilation solutions for our grill equipment to ensure the safest and most comfortable workplace.

Get in contact with our sales team for more information.

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

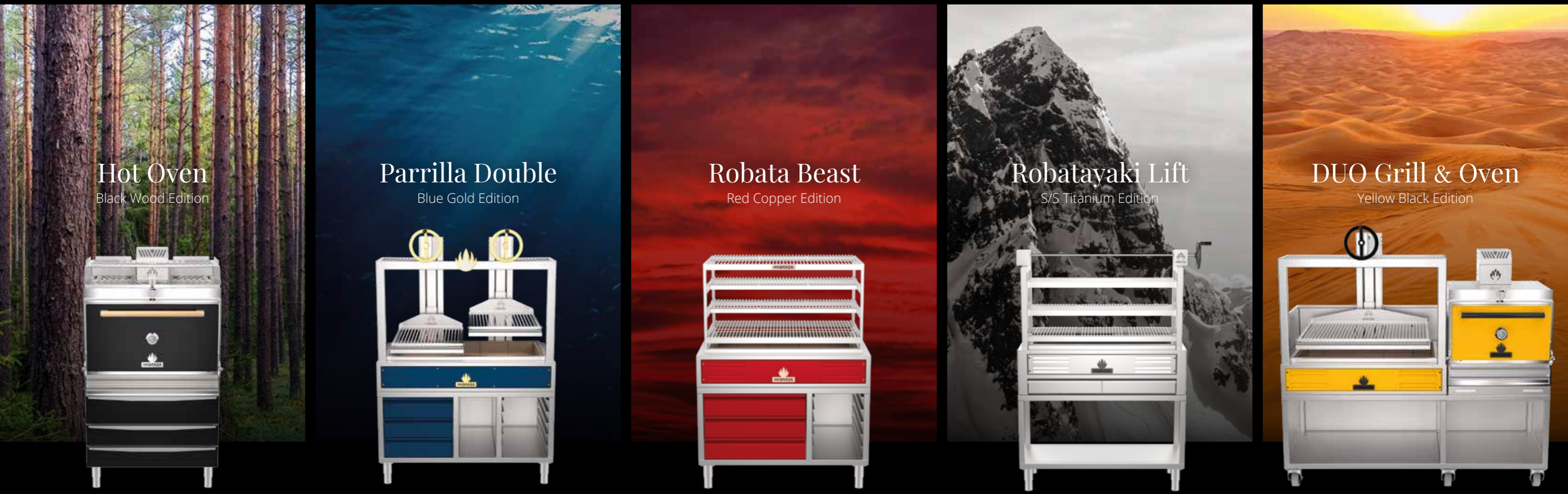


Consult catalogue

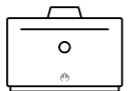
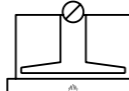
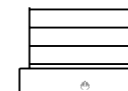

Mibrasa® Customization

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

Give your Mibrasa® grill
a unique identity



GRILL
Choose the Mibrasa® grill you
want to customize

-  Charcoal
Oven
-  Parrilla
-  Robata
Beast
-  Robatayaki
-  DUO

COLOR
Choose between 5 colors
for the panel

-  Black
-  Blue
-  Red
-  Stainless steel
-  Yellow

EDITION
Choose between 6 Editions
for the complements

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

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

Mibrasa® Vision

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

Your Mibrasa® Vision
project brought to life

TAILOR-MADE CONFIGURATIONS

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

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



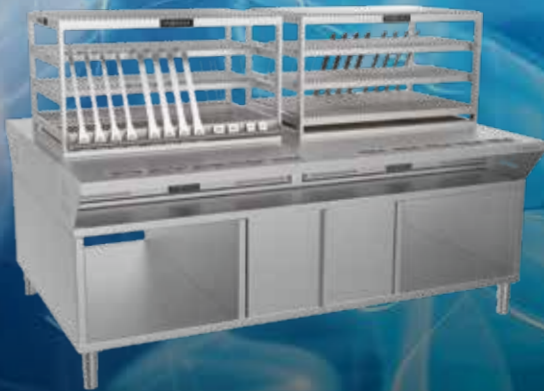
Custom sized Parrilla with adjustable
grill, fire basket and Robata structure.



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



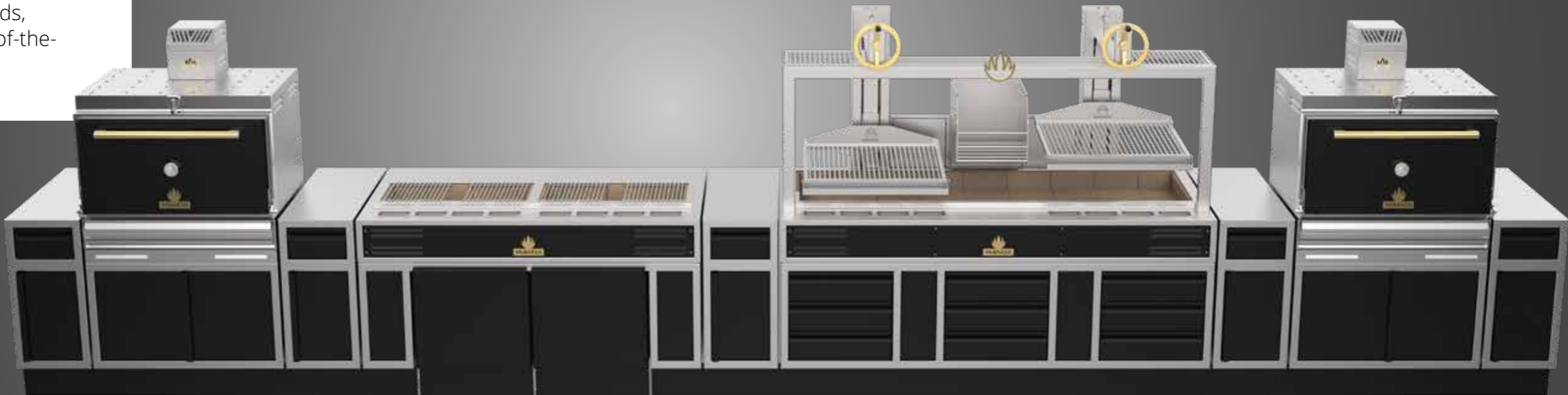
Drop-in Parrilla grill in
kitchen suite.



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

CUSTOMIZED PROJECTS

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



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



MIBRASA CHARCOAL OVENS S.L.

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