



MIBRASA®

The Craftsmen of Fire!



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.

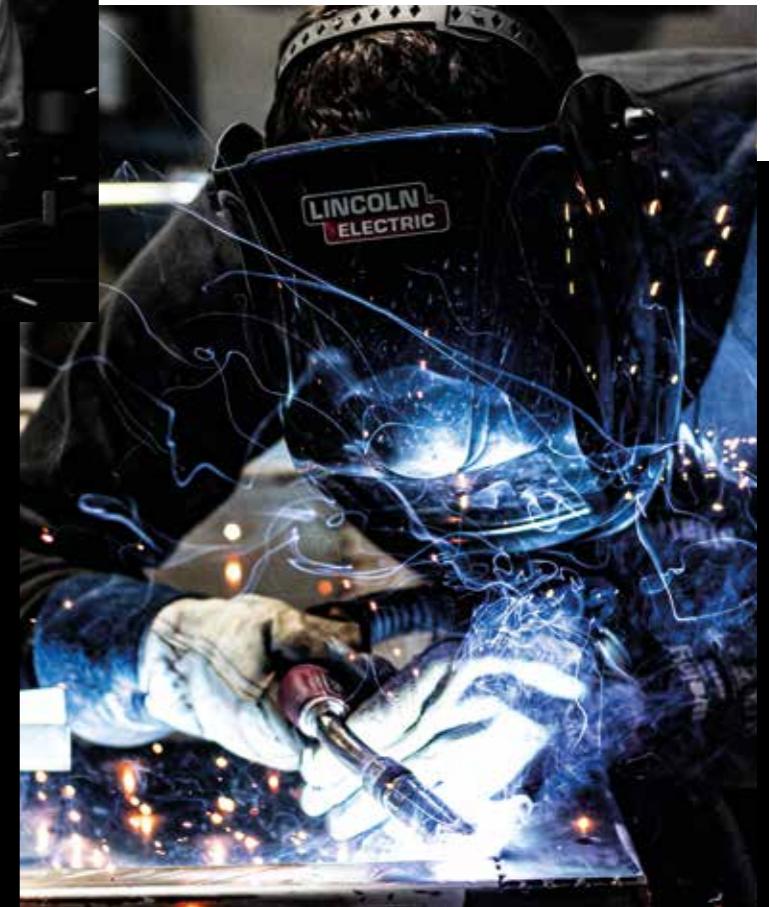


Craftsmanship

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.



The Craftsmen of Fire!

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.

QUALITY GUARANTEE:



combination of quality & experience

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.



Divinum* © Girona (Spain)



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

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

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.

*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-pressed services run smoothly and problem-free.



Fire protection system with firebreak and integrated dissipating filter

DOUBLE FUNCTIONALITY. Acting as a filter to the smoke outlet, it collects ash and solid particles, keeping the oven safe and under control. It then dissipates the smoke and cools down the temperature through the air louvers.

OPTIMIZED SPACE. Engineered to be extra compact, sitting tightly at the back of the oven so you get more heating rack surface area.

EASY MAINTENANCE & CLEANING. With easily removable components that are dishwasher-friendly.



Multifunctional ash collector

OPTIMIZED FUNCTIONS. The lower drawer acts as a second damper, ash collector and chamber for ancestral cooking techniques.

FAST AIR ENTRY. Ashes fall from the charcoal grid directly into the collector below, so it is obstruction free and in turn offers continuous airflow and an extra air boost if needed.

CLEAN WORKSPACE thanks to the enclosed ash collector coupled with a removable grease collector integrated on the front.



Fueled solely by charcoal to optimize consumption



Cook all types of food to bring out deep rich flavors



Safe and accurate airflow control

ERGONOMIC AIRFLOW REGULATOR. The top and lower dampers are located on the robust steel frame on the front of the oven for easy handling and within safe reach for the chef.

INFINITE CONTROL for instant precision and accuracy to regulate air flow.

INCREASED TEMPERATURE AND FLAME CONTROL. The damper system effectively controls temperature and airflow to create a flameless environment.

Heavy duty counter-balance door

HEAVY-DUTY DOOR. Creating a heat-free kitchen environment for the chef.

EFFORTLESS DOOR OPENING SYSTEM. The patented counter-balance design makes door handling easy during every service.

ZERO MAINTENANCE. The totally mechanical system requires zero maintenance and fewer spare parts to ensure a smooth service.

Mibrasa® Oven range

GRILL AND OVEN IN ONE SINGLE MACHINE.

Every Mibrasa® oven has been designed with the chef's needs in mind to adapt to any kitchen space.

CONFIGURATIONS
Discover the full range of Mibrasa® charcoal ovens.

10 models
and up to 6 sizes

COMPACT	SPACE	BASE	VERTICAL	HOT	BASE SPACE	VERTICAL SPACE	HOT SPACE	VERTICAL MAX	HOT MAX
HMB Worktop oven	HMB SB Worktop oven with heating rack	HMB MA Oven with stand	HMB AB Oven with lower heated cabinet	HMB HOT Oven with heated holding drawers	HMB MA SB Oven with stand and heating rack	HMB AB SB Oven with lower heated cabinet and heating rack	HMB HOT SB Oven with heated holding drawers and heating rack	HMB AC Oven with top and lower heated cabinet	HMB HOT AC Oven with top heated cabinet and heated holding drawers

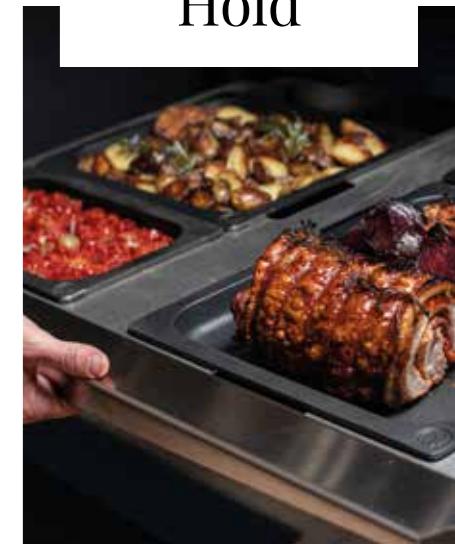
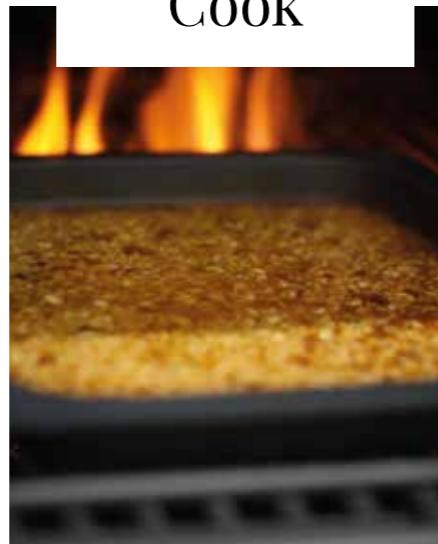
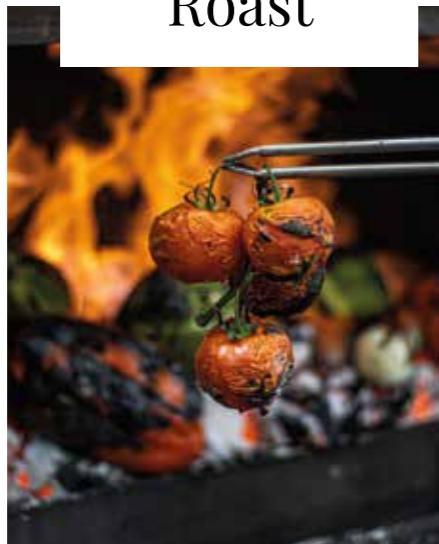


6 SIZES

3 SIZES

PAX (per service): 25 - 35 35 - 45 45 - 65 75 - 90 110 - 130 160 - 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



50°C
70°C
300°C
250°C
TEMP.

NANO

25-35

HMB NANO
532 x 580 x 742
345 x 355

MINI

35-45

HMB MINI
732 x 604 x 843
540 x 345

MINI PLUS

45-65

HMB MINI PLUS
732 x 628 x 953
540 x 395

S

75-95

HMB 75
732 x 815 x 953
540 x 595

M

110-130

HMB 110
952 x 815 x 1043
755 x 595

L

160-190

HMB 160
952 x 1004 x 1043
755 x 795

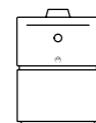
HEATING RACK

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.



W x D x H (mm)



Base

MIBRASA® OVEN WITH STAND

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

Choose from 3 models in 3 sizes.



BASE
HMB MA

BASE SPACE
HMB MA SB

CUSTOMIZE:

Color



Edition



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



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.



BASE

Oven with stand

S

75-95

HMB MA 75

732 x 815 x 1628

540 x 595

M

110-130

HMB MA 110

952 x 815 x 1667

755 x 595

L

160-190

HMB MA 160

952 x 1013 x 1667

755 x 795



BASE SPACE

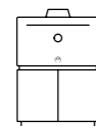
Oven with stand and heating rack

50°C
70°C

300°C
250°C
TEMP.

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

W x D x H (mm)



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

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

VERTICAL SPACE
Oven with lower heated cabinet and heating rack

S

HMB AB SB 75

732 x 815 x 1628

540 x 595

M

HMB AB SB 110

952 x 815 x 1667

755 x 595

L

HMB AB SB 160

952 x 1013 x 1667

755 x 795

VERTICAL MAX
Oven with top and lower heated cabinet

S

HMB AC 75

850 x 818 x 1900

540 x 595

M

HMB AC 110

1070 x 818 x 1900

755 x 595

L

HMB AC 160

1070 x 1030 x 1900

755 x 795

150°C

300°C

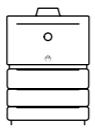
250°C

50°C

70°C

TEMP.

W x D x H (mm)



Hot

MIBRASA® OVEN WITH HEATED HOLDING DRAWERS

Take full control by optimizing the residual heat from the Mibrasa® oven to hold ingredients in three temperature zones on the unit.

Choose from 3 models in 3 sizes.



HOT
HMB HOT

HOT MAX
HMB HOT AC

HOT SPACE
HMB HOT SB

Optimize | Economize | Personalize

CUSTOMIZE:

Color



Edition



*Confit · Slowcook ·
Regenerate · Sit · Rest ·
Hold · Dehydrate*

A seamless lineal design for any chef that prioritizes an effective and cost-efficient kitchen.



*The most comprehensive
charcoal oven.*

ACCESSORIES

INCLUDED:
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 1x GN 1/2.

RECOMMENDED:
Extra grill, removable grease collector and casters.



HOT

Oven with heated holding drawers

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

M
110-130
2x GN 1/1*

L
160-190
2x GN 1/1*



HOT SPACE

Oven with heated holding drawers and heating rack

HMB HOT 75
732 x 815 x 1628
540 x 595

HMB HOT 110
952 x 815 x 1667
755 x 595

HMB HOT 160
952 x 1013 x 1667
755 x 795



HOT MAX

Oven with heated holding drawers and top heated cabinet

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

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

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

150°C

300°C

250°C

90°C

65°C

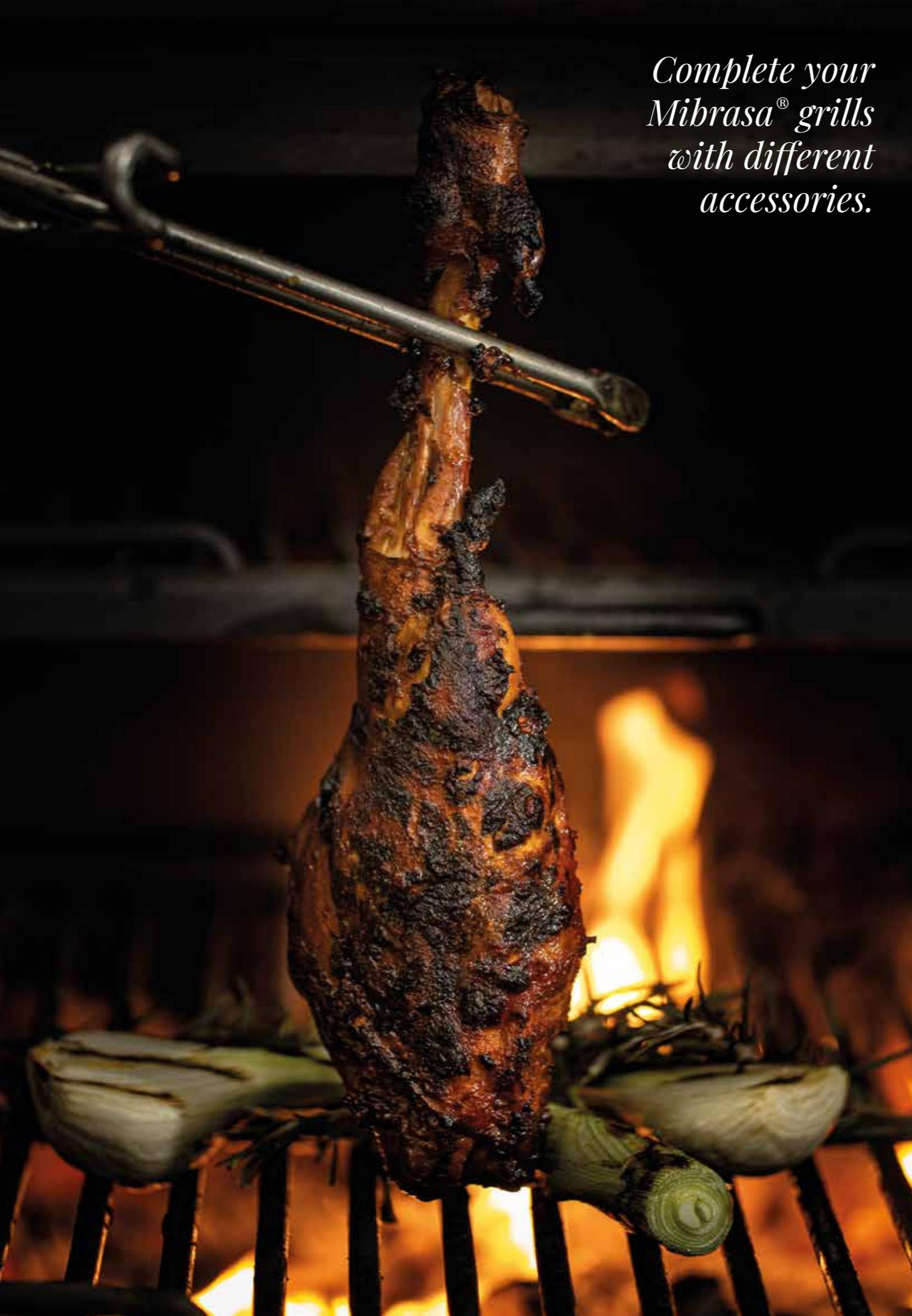
55°C

TEMP.

*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.

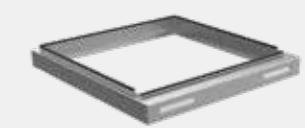
GASTRONORM RACK



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

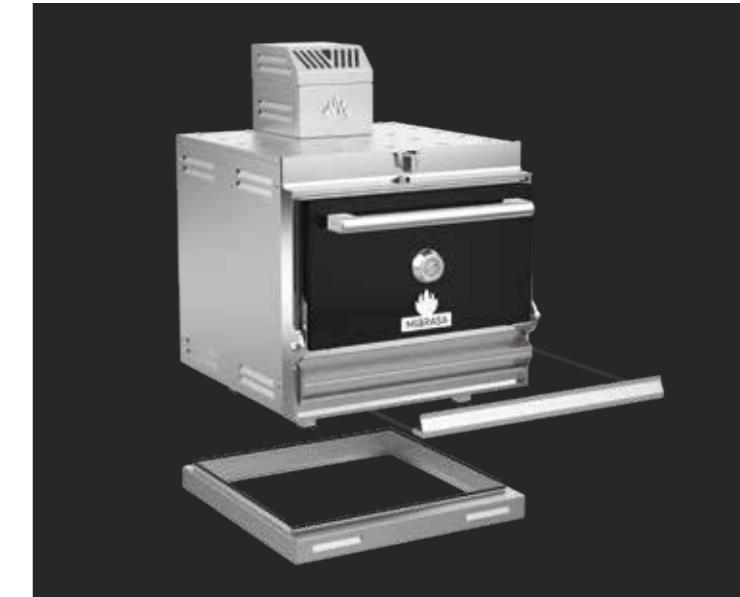


REMOVABLE GREASE COLLECTOR

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.

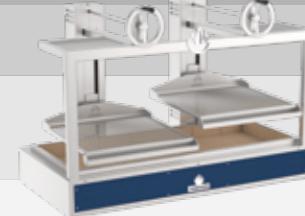
SLIM

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



SIZES (Width cm)

75 100

100 130 160 200 252

160 200 252

Made-to-measure

OPEN STAND

For all models



COMPLETE STAND

For all models

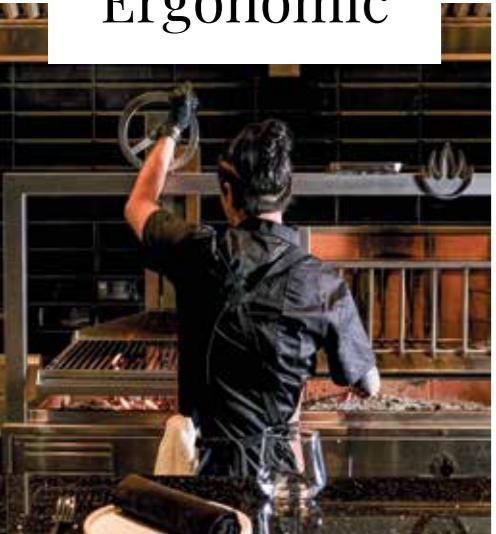


STAND WITH WHEEL OUT STORAGE

Only for Custom model



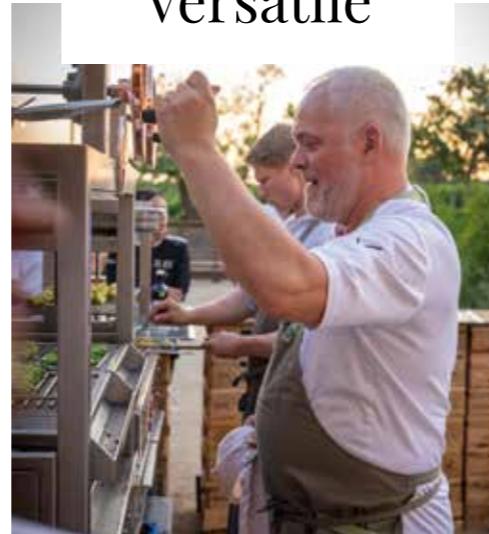
Ergonomic



Robust



Versatile



CONFIGURATIONS

Discover the full range of Mibrasa® parrillas.

COMPACT. DYNAMIC. GASTRONOMIC.

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

CUSTOMIZE:

Color



Edition



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



*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.

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



TRIPLE

Worktop Parrilla grill with
three cooking grills

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

GMB 160
1637 x 863 x 1143
685 x 630

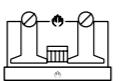
GMB 252-3GR
2520 x 863 x 1143
685 x 630

GMB 200
2077 x 863 x 1143
890 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



Tomàquet
© Girona (Spain)

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



FIRE

Worktop Parrilla grill with 2 cooking grills
and a fire basket

GMB 160 FIRE

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

FIRE BASKET

*Burn wood as you go
with the fire basket to
work with steady heat
from the coals,*

while infusing the
unmistakable aromas
natural wood has to offer.

CUSTOMIZE:

Color



Edition



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

W x D x H (mm)





Accessories

SLIM, CLASSIC & FIRE



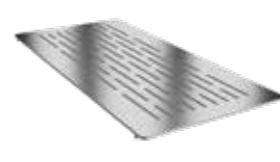
ROD BAR GRILL

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
FTTGBM



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
EPGMB200F
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.



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



SWIVEL HOOKS

GGCV (1pcs.) Ø0,5 - 16 x 2,8 cm



COMPLETE STAND

MCGMB75
MCGMB100-2GR
MCGMB100
MCGMB130
MCGMB160
MCGMB200
MCGMB252



STAND

MAGMB75
MAGMB100
MAGMB130
MAGMB160
MAGMB200
MAGMB252



CASTERS

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

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



ESPETO KIT



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

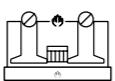


GASTRONORM KIT

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:

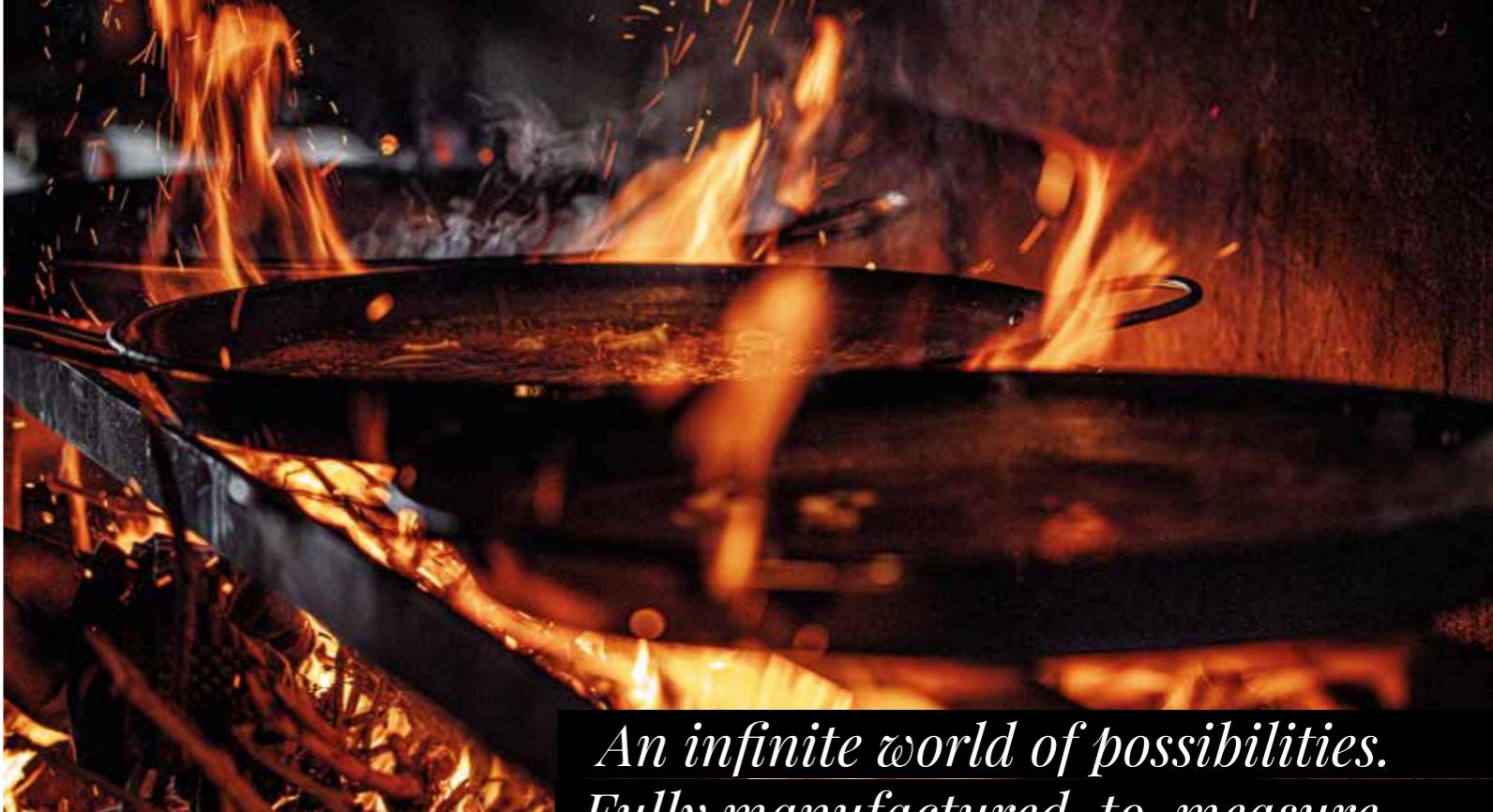
Color



Edition



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



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

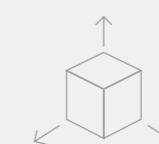
2920 x 1000 x 1033

- 260 x 340
- 490 x 340
- 710 x 340

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



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.



W x D x H (mm)

ACCESSORIES INCLUDED:

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



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 diametre up to 40 cm. (Pan not included)

PMB-1
PMB-2
PMB-3

**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

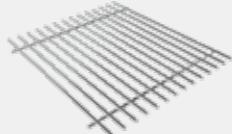
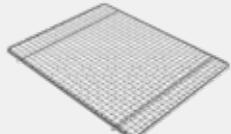
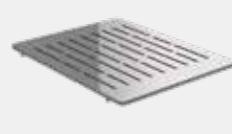
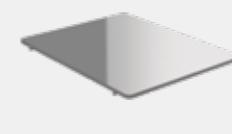
**MULTI-COOKING SUPPORT**

BMC 390 x 310 x 180 mm

**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 espertos 20x390mm)
IRORI60 (8 espertos 20x390mm)

**COMBINE IT WITH DIFFERENT COOKING SURFACES!****ROD BAR GRILL****MESH GRILL****PERFORATED TEPPANYAKI****FLAT TOP TEPPANYAKI**

RLG

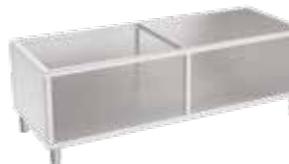
LGM

PTG

FTTG

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 poker, 2 ash shovels and 2 metal brushes.

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

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

CUSTOMIZE:

Color



Edition



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 poker, 2 ash shovels and 2 metal brushes.

PARRILLA SINGLE: 1 grill.

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



DUO PARRILLA DOUBLE + COMPACT OVEN

PARRILLA DOUBLE - GMB 130

- 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 poker, 2 ash shovels and 2 metal brushes.

PARRILLA DOUBLE: 2 grills.

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



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

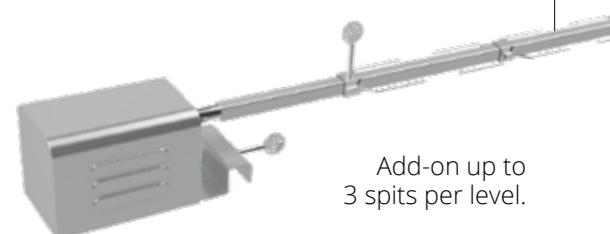
Top and Lower grill 653 x 272
Middle grill 384 x 272

**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.

W x D x H (mm)



Robatayaki

TRADITIONAL JAPANESE GRILL

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

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

Choose from 2 models and 3 sizes.



LIFT
RM SE 115

CUSTOMIZE:

Color



Edition



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



FIX
with 3 fixed tiers

RM 60
623 x 445 x 800
2 Top grill 310 x 279
1 Lower grill 380 x 279

RM 80
808 x 445 x 1043
4 Top grill 310 x 279
2 Lower grill 380 x 279

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



LIFT
with 3 tiers and elevating system for second tier

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

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

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

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

W x D x H (mm)

Accessories

ROBATAYAKI

COOKING SURFACES

GRILL	MESH GRILL	PERFORATED TEPPANYAKI	FLAT TOP TEPPANYAKI
RTG Top G. RLG Lower G.	TGM Top G.M. LGM Lower G.M.	PTG *For the lower tier only	FTTG *For the lower tier only

Accessories

BEAST

COOKING SYSTEMS

GRILL	SPIT-ROAST
RLTG100/160 Top/Low. G. RMG100/160 Middle G.	SPIEDO100-BEAST SPIEDO160-BEAST

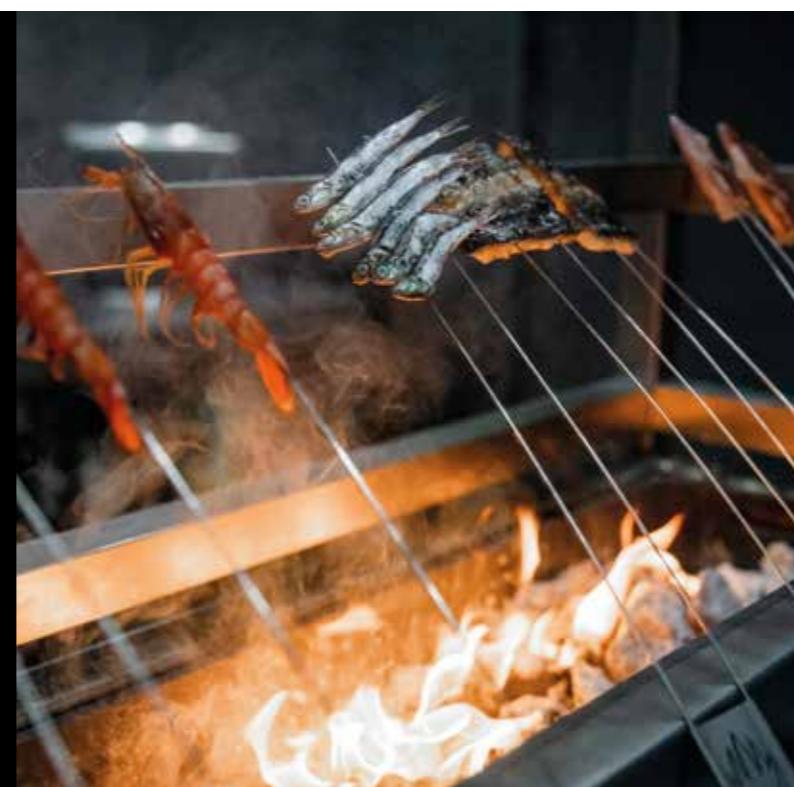
S/S LID	STAND	DROP-LEAF TABLE	CASTERS
TAPARM60 TAPARM80 TAPARM115	S60 S80 S115	DLS *Includes 2 sides	4 swivel pcs. with brakes WINOXG S/S WGALVAG Galv.

S/S LID	STAND	COMPLETE STAND	CASTERS
TAPA65 TAPA85	MAGMB100 MAGMB160	MCGMB100* MCGMB160 *Central storage not included	4 swivel pcs. with brakes WINOXG S/S WGALVAG Galv.

ESPETO KIT

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

*Every kit includes an espeto holder



GASTRONORM KIT

Robatayaki	Beast
SGN60 SGN80 SGN115	SGN100BEAST
GN 1/9 (3pcs.) GN 1/9 (4pcs.) GN 1/9 (6pcs.)	GN 1/9 (6pcs.)

*kit includes a gastronorm holder

Rotisserie Elipse

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



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.

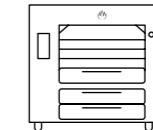


High production maintaining product quality

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.



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

HIBACHI

MINI PORTABLE GRILL

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

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



HIBACHI 300 PLUS
with stand and top grill



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



Umai
© Girona (Spain)



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)

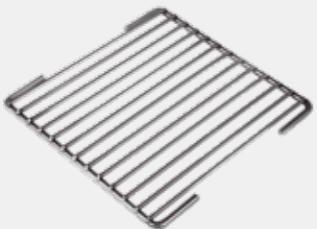
High quality portable mini grill designed to be used in professional restaurants or at home.



Accessories

HIBACHI

SUPPORTS AND GRILLS



GRILL

GMH150
GMH300
GMH300P



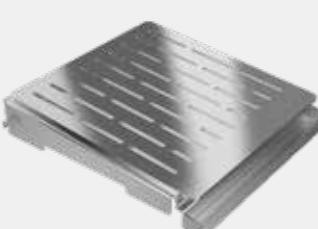
TOP GRILL

GSMH300
GSMH300P



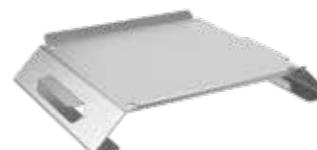
SUPPORT+ V-GRILL

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



Versatile
and Robust



Stackable grills
for good space
management

Chef-oriented
Providing speed and
agility during service



Adaptable
heights



Easy to open,
close and flip



Registered at the patent and
trademark office



*Handle foods
with precision under
extreme temperatures*

Compatible with various cooking techniques
and easy to clean.



Grillware

FOR USE WITH ALL MIBRASA® GRILLS



CLASSIC GRILL

SINGLE

KC1625 16 x 25 cm flat
KC1625H2 16 x 25 - H2 cm
KC1625H4 16 x 25 - H4 cm

DOUBLE

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



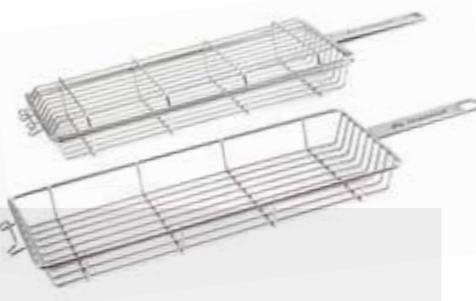
MESH GRILL

SINGLE

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

DOUBLE

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



LONG GRILL

SINGLE

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

DOUBLE

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



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



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

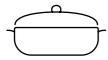
KSM28H2 Ø28 - H2 cm
KSM28H6 Ø28 - H6 cm



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
GLW445

293 x 235 x 20 mm
445 x 235 x 20 mm



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

GWS25 25 x 22 cm
GWS30 30 x 22 cm
GWS46 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

SMASHER

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

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



PRENSA

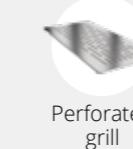
16 x 12 x 1 cm



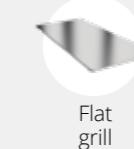
COMBINE IT!

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

PARRILLAS

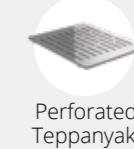


Perforated
grill

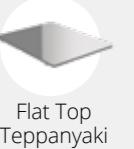


Flat
grill

ROBATAYAKIS



Perforated
Teppanyaki



Flat Top
Teppanyaki

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.



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 practices through controlled forest management.

— *Keeping our Mediterranean traditions alive!*

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

*Depending on Mibrasa® grill



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

Ventilation solutions

SUPRAVENT
Industrial Ventilation



VENTILATION SOLUTIONS FOR YOUR MIBRASA® GRILL.

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

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

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

Get in contact with our sales team for more information.

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



Consult catalogue

Mibrasa® Customization

COLOR AND EDITION.

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

Give your Mibrasa® grill
a unique identity



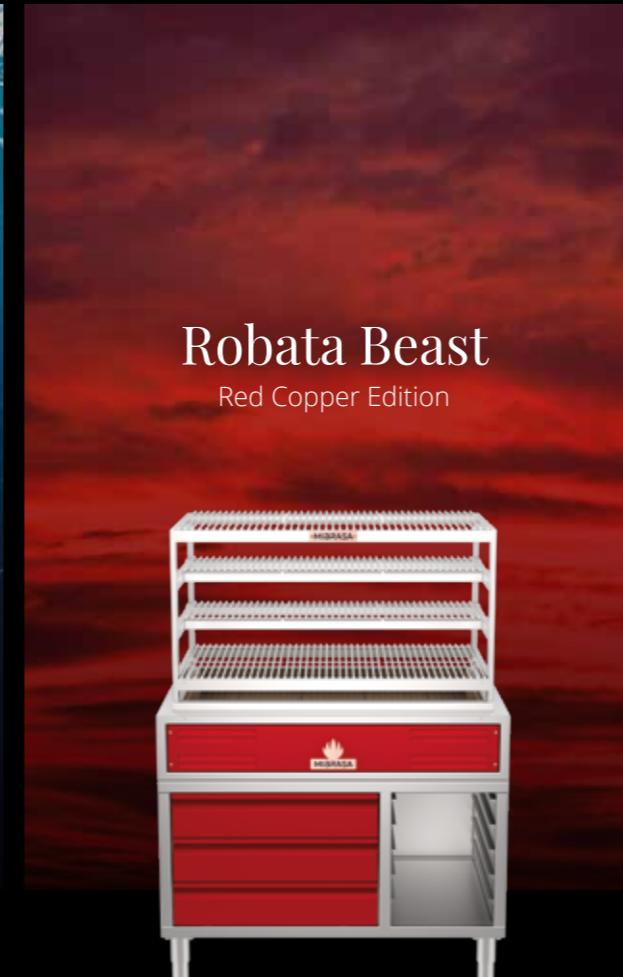
Hot Oven

Black Wood Edition



Parrilla Double

Blue Gold Edition



Robata Beast

Red Copper Edition



Robatayaki Lift

S/S Titanium Edition



DUO Grill & Oven

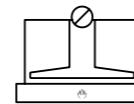
Yellow Black Edition

GRILL

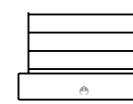
Choose the Mibrasa® grill you want to customize



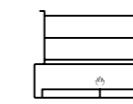
**Charcoal
Oven**



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

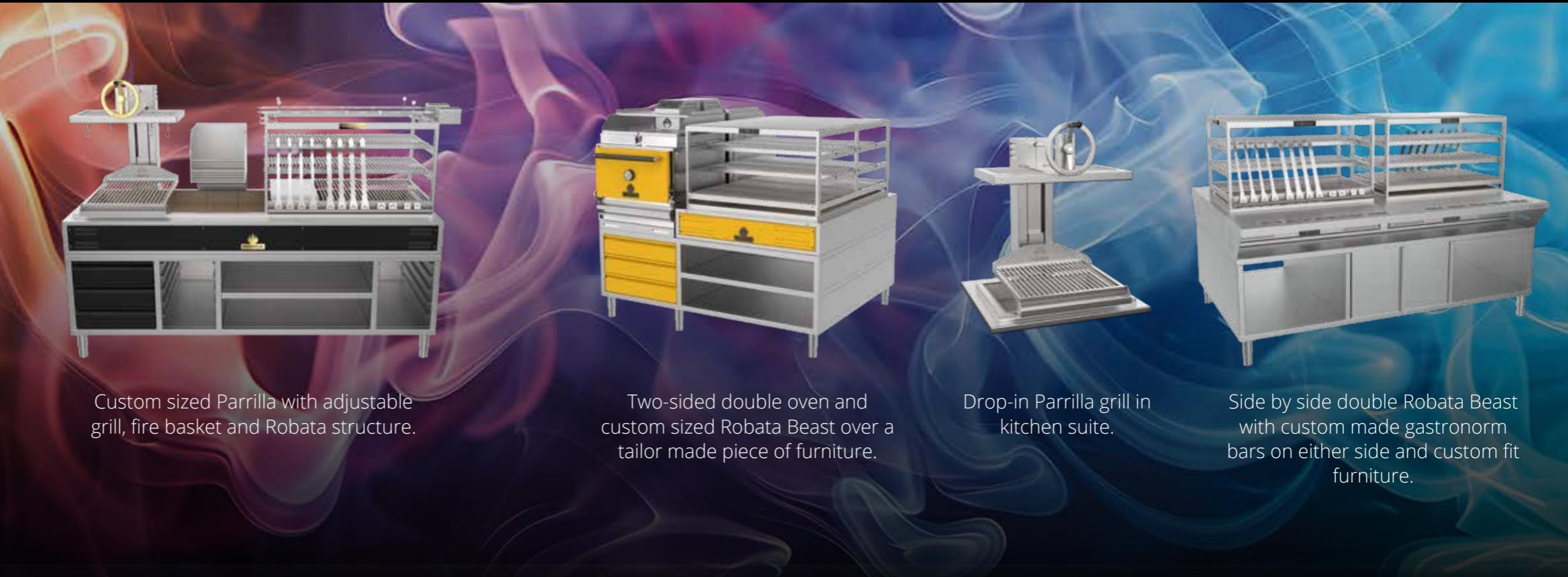
BECAUSE EVERY RESTAURANT HAS ITS OWN CULINARY SPECIFICATIONS.
Customization has become an essential part of Mibrasa®'s design and manufacturing process.

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.



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.

tel. +34 972 601 942

mibrasa@mibrasa.com

www.mibrasa.com

