



# CUSTOM L

Mibrasa® Parrilla Custom with refractory brick wall

## TECHNICAL INFORMATION

| Reference                           | CUSTOM L               |
|-------------------------------------|------------------------|
| Fire up time*                       | 30 min                 |
| Cooking temperature*                | 250 °C                 |
| Initial charcoal load <sup>1</sup>  | 40 kg                  |
| Charcoal load duration <sup>2</sup> | 5 h                    |
| Equivalent power <sup>2</sup>       | 8.8 kW                 |
| Exhaust rate <sup>2</sup>           | 7800 m <sup>3</sup> /h |
| Net weight <sup>3</sup>             | 935.8 kg               |

1. Maximum recommended load

2. Based on data from point 1

3. Weight with accessories included

\*Approximate data

## INCLUDED ACCESSORIES

- 2 small grids [CPS-49]
- 2 medium grids [CPS-49]
- 2 large grids [CPS-71]
- Vertical cooking support [CPH-CMB-200]
- 2 swivel hooks [GGCV]
- Accessory holder [RACK CMB]
- Mibrasa tongs [TG]
- Ash shovel [PALA L]
- Ember poker [PK]
- Grill brush [CEP]

## OPTIONAL ACCESSORIES

- Extra small, medium and large grids [CPS-26/49/71]
- Multi-cooking support [BMC]
- Paella stand [PMB-1/2/3]
- Coup de feu [COUPDEFEU]
- Irori [IRORI40/60]
- Estaca grill stake [ESTACA]
- Open fire basket [QACMB]
- Closed fire basket [QCCMB]
- Stand [MACMB-L]
- Complete stand [MCCMB-L]
- Wheel out storage stand [MBCMB-L]
- Casters [WINOX]

## Color



Black



Blue



Red



Stainless steel



Yellow

## Edition



Gold



Black



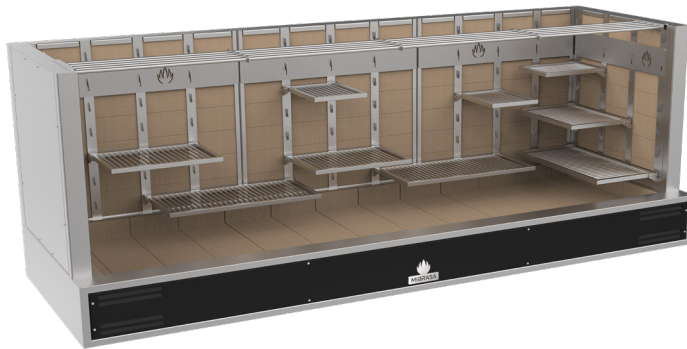
Copper



Titanium



Silver



## FEATURES

### FULLY CUSTOMIZABLE MADE-TO-MEASURE OPEN-FIRE GRILLING

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

The hearth and wall lined with refractory bricks is designed to harness heat energy for maximum efficiency. Combine charcoal and firewood for a high performing grill, and enhance your cooking experience to deliver flame-kissed food like no other.

The versatile wall grid system lets you effortlessly hook, place and freely rearrange multiple grids in any position you need along the side and back walls.

## QUALITY GUARANTEE



Rev. 10/25

Mibrasa® Charcoal Ovens S.L

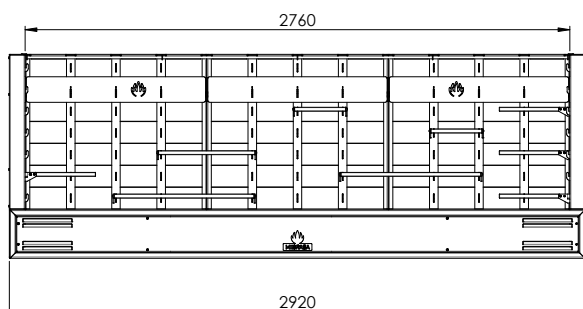
C/Joan Rovira i Bastons, 26

17230 Palamós - Spain

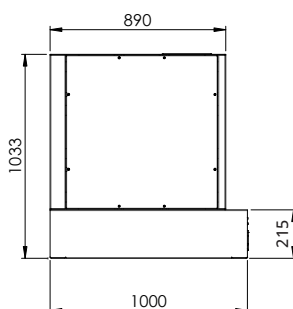
+34 972 601 942 - mibrasa@mibrasa.com

www.mibrasa.com

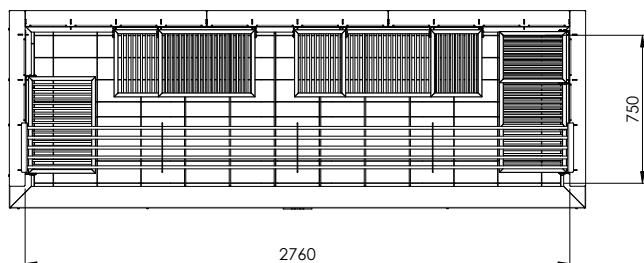
Front view



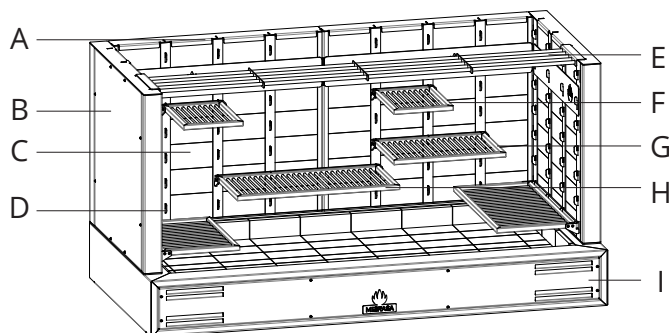
Side view



Top view



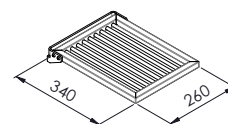
Dimensions in mm



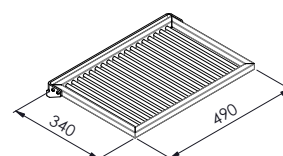
|   |                                |
|---|--------------------------------|
| A | Insulated refractory back wall |
| B | Insulated refractory side wall |
| C | Refractory bricks              |
| D | Fixed grid hooks               |
| E | Vertical cooking rack          |
| F | Small grid                     |
| G | Medium grid                    |
| H | Large grid                     |
| I | Body                           |

## GRILL DIMENSIONS

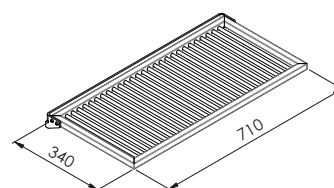
Small grid [CPS-26]



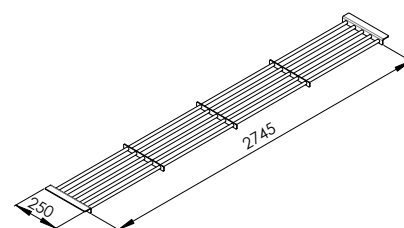
Medium grid [CPS-49]



Large grid [CPS-71]



## VERTICAL COOKING RACK DIMENSIONS



## INSTALLATION GUIDELINES AND SAFETY STANDARDS

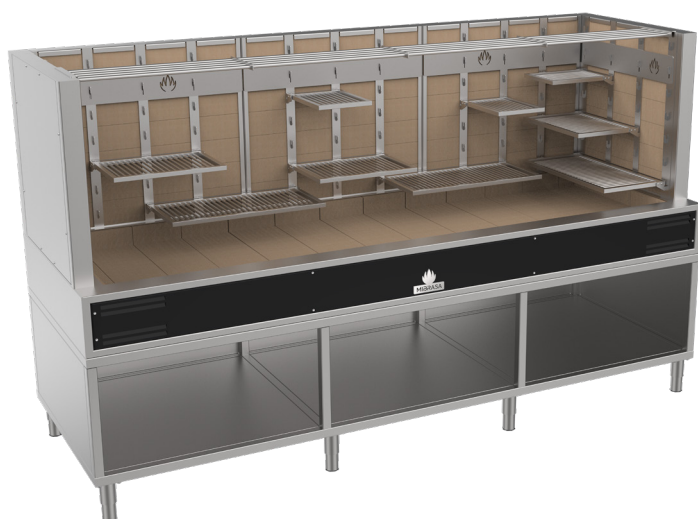
|                                                                      |        |
|----------------------------------------------------------------------|--------|
| Recommended installation height                                      | 700 mm |
| Clearances to construction/other appliances from the Parrilla Custom | 76 mm  |
| Clearances of flammable materials from the Parrilla Custom           | 300 mm |
| Clearance of workspace from front of the Parrilla Custom             | 700 mm |



It is recommended to use a lifting device to lift the Parrilla Custom and place on the countertop stand. Consult Parrilla Custom instruction manual for further information.

Specifications and design are subject to change without notice.

## OPTIONAL STAND



## TECHNICAL INFORMATION

|            |                     |
|------------|---------------------|
| Reference  | CUSTOM L + CMB-L MA |
| Net weight | 1038.5 kg           |

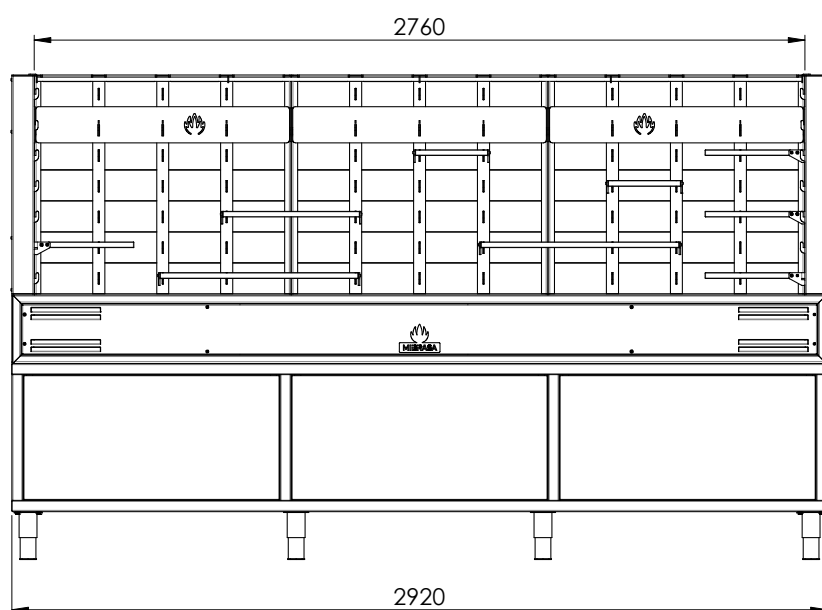
|            |          |
|------------|----------|
| Reference  | CMB-L MA |
| Net weight | 102.7 kg |

## OPTIONAL ACCESSORIES

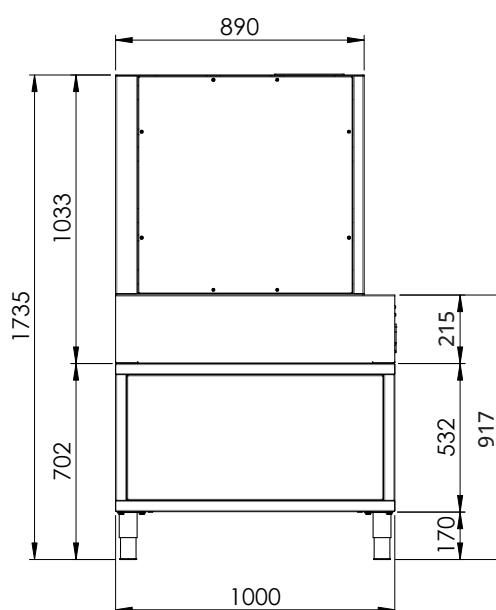
- Stainless steel casters [WINOXG]

Dimensions in mm

FRONT VIEW

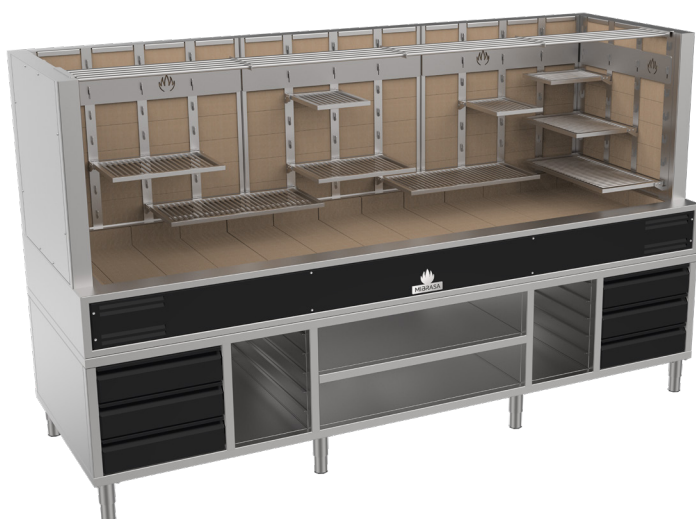


SIDE VIEW



\*Adjustable leg height 135-195 mm

## OPTIONAL COMPLETE STAND



## TECHNICAL INFORMATION

|            |                     |
|------------|---------------------|
| Reference  | CUSTOM L + CMB-L MC |
| Net weight | 1311.5 kg           |

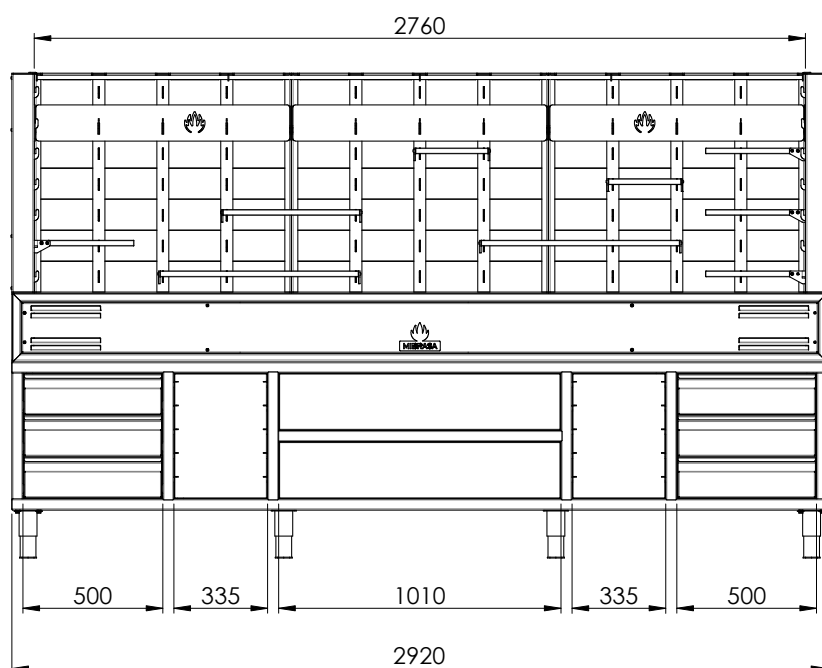
|            |          |
|------------|----------|
| Reference  | CMB-L MC |
| Net weight | 375.7 kg |

## OPTIONAL ACCESSORIES

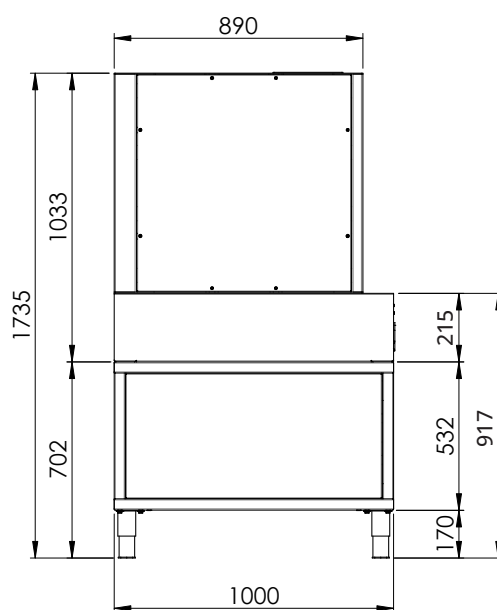
- Stainless steel casters [WINOXG]

Dimensions in mm

FRONT VIEW

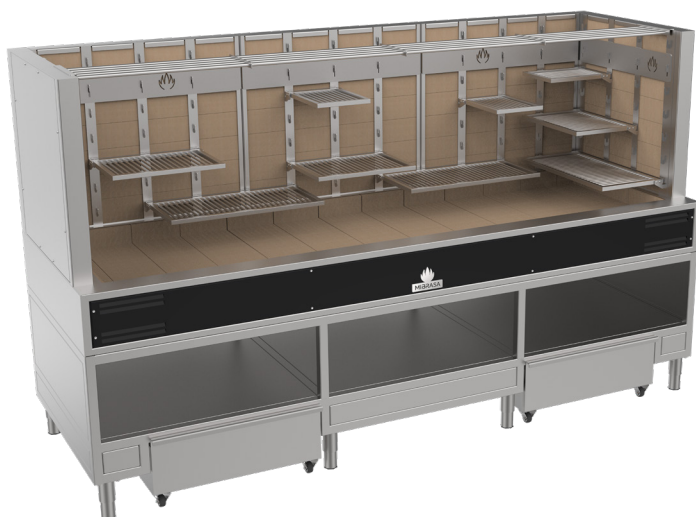


SIDE VIEW



\*Adjustable leg height 135-195 mm

## OPTIONAL STAND WITH WHEEL OUT STORAGE



## TECHNICAL INFORMATION

|            |                     |
|------------|---------------------|
| Reference  | CUSTOM L + CMB-L MB |
| Net weight | 1140.1 kg           |

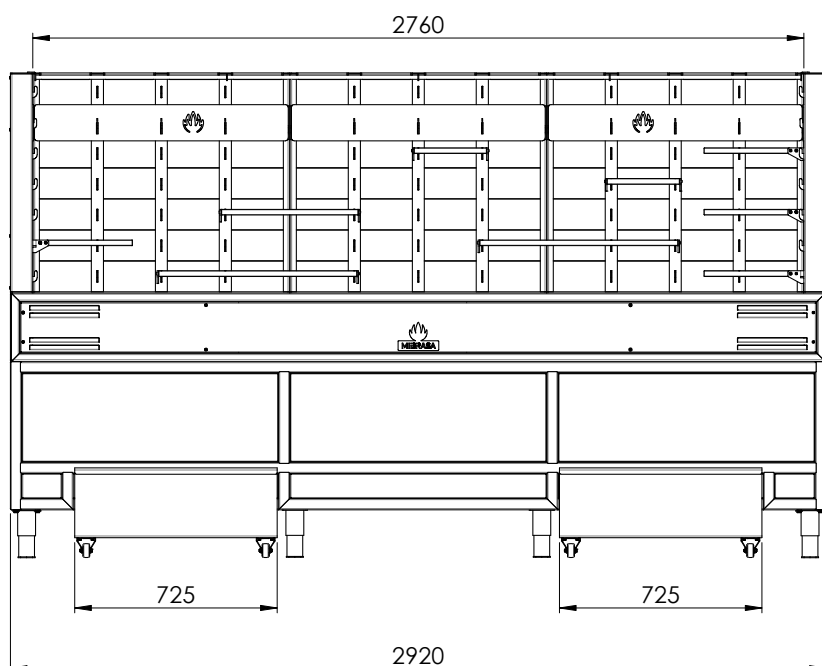
|            |          |
|------------|----------|
| Reference  | CMB-L MB |
| Net weight | 204.3 kg |

## OPTIONAL ACCESSORIES

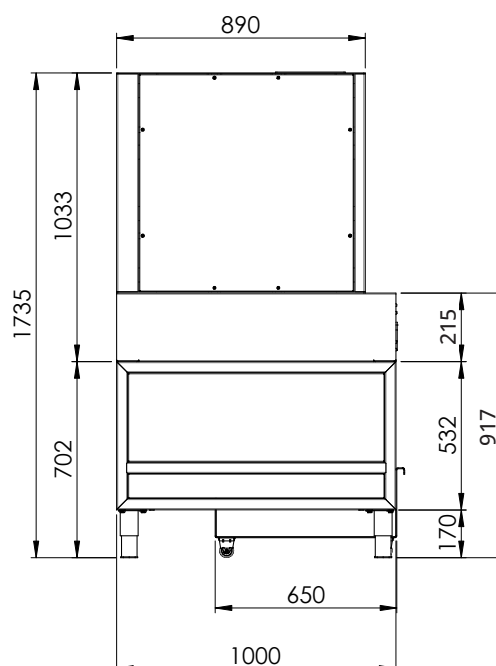
- Stainless steel casters [WINOXG]

Dimensions in mm

FRONT VIEW



SIDE VIEW



\*Adjustable leg height 135-195 mm