

MIBRASA®

Feeding the Senses!

CATALOG |

Mibrasa, the Masters of fire!

We are fascinated by fire and 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.



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; without any form of trickery, and above all allows for the authentic flavors to speak for itself.

Cooking over fire is deeply rooted in Mediterranean gastronomy. From our Palamós workshop in the heart of the Costa Brava, where we produce the finest MIBRASA® equipment to serve our clients all over the world, we are proud to be the craftsmen of charcoal cooking.

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

The synthesis of quality and experience is encapsulated into each and every MIBRASA® product. Designed and developed hand in hand with chefs to meet their every demand.

Feeding the Senses!



QUALITY GUARANTEE:



UNE-EN:12815/2002
EUROPEAN STANDARD



GOST-R



Intertek
5009577



Intertek
5009577



Manufacturers' Agents Association for the Foodservice Industry



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

MIBRASA® CHARCOAL OVENS

MIBRASA® is a closed barbecue grill invented and made in our workshops. Made from the best quality steel by expert hands, our grills are designed to satisfy even the most demanding chefs.

The technical specifications allow the user to accurately control the air flow through the grill, changing the intensity of the embers. This is an extremely efficient way of cooking

and cuts down the amount of charcoal needed. We have a wide range of high quality products and accessories allowing you to completely personalize your MIBRASA® oven, adapting it to your needs.

Allowing you to cook all types of foods retaining their natural flavors whilst bringing out a unique taste.

2x1 GRILL AND OVEN
in one sole machine



COOK ALL TYPES
OF INGREDIENTS
meat, fish, seafood,
vegetables & desserts



FUELED SOLELY
BY CHARCOAL

to bring about the
DEEP RICH FLAVORS
distinct to coal-fired cooking



EFFORTLESS DOOR OPENING
SYSTEM
with zero maintenance



HEAT-FREE KITCHEN
ENVIRONMENT
for the chef



INCREASED TEMPERATURE AND
FLAME CONTROL
through effective airflow system



Easy to manage, secure & ergonomic

AIRFLOW SYSTEM FOR THE
CHEF



With the capacity to last
an entire service between
500°F AND 700°F



FASTER & CLEANER
than an open grill

consuming approx.
40% LESS CHARCOAL



CLEANER WORKSPACE
with enclosed ash drawer
and grease collector



FASTER MAILLARD
REACTION
with optimal results

Working at high temperatures
sears and grills the product

**SEALING IN ITS JUICES
& ENHANCING ITS FLAVOR**

ⓘ The **MIBRASA HMB AB-SB** has a heating rack with an average temperature of 110°F, perfect for bringing the meat to temperature and keeping ingredients warm. It also comes with a natural heated holding cupboard below with a temperature between 125°F and 160°F.

OVENS

HMB MINI MINI WORKTOP OVEN



HMB MINI
27.5 x 19.3 x 34.6
35 diners approx.

HMB MINI PLUS
27.5 x 20.1 x 40.5
45 diners approx.

HMB WORKTOP OVEN



HMB 75
27.5 x 27.5 x 40.5
75 diners approx.

HMB 110
36.2 x 27.5 x 44.1
110 diners approx.

HMB 160
36.2 x 35.4 x 44.1
160 diners approx.

HMB SB WORKTOP OVEN WITH HEATING RACK



HMB SB 75
27.5 x 27.5 x 46.5
75 diners approx.

HMB SB 110
36.2 x 27.5 x 50
110 diners approx.

HMB SB 160
36.2 x 35.4 x 50
160 diners approx.

HMB AB OVEN WITH CUPBOARD BELOW



HMB AB 75
27.5 x 27.5 x 65.3
75 diners approx.

HMB AB 110
36.2 x 27.5 x 67.3
110 diners approx.

HMB AB 160
36.2 x 35.4 x 67.3
160 diners approx.

HMB AB-SB OVEN WITH CUPBOARD BELOW AND HEATING RACK



HMB AB-SB 75
27.5 x 27.5 x 71.3
75 diners approx.

HMB AB-SB 110
36.2 x 27.5 x 73.2
110 diners approx.

HMB AB-SB 160
36.2 x 35.4 x 73.2
160 diners approx.

HMB AC OVEN WITH FULL CUPBOARD



HMB AC 75
33.5 x 27.5 x 74.8
75 diners approx.

HMB AC 110
42.1 x 27.5 x 74.8
110 diners approx.

HMB AC 160
42.1 x 35.4 x 74.8
160 diners approx.

W x D x H (in)

ACCESSORIES

All ovens include:

Two grills, one set of tongs, a poker, an ash shovel, a grill brush, a firebreak and a dissipating filter, all in stainless steel.



FIREBREAK



Firebreak

DISSIPATING FILTER



Filter

GRILL



MINI - M.PLUS
75
110
160

HEATING RACK



75
110
160

OVEN STAND



MINI - M.PLUS - 75
110
160

SET OF WHEELS



Stainless steel
Galvanized
* 2 pcs swivel wheels with
brakes and 2 pcs fixed wheels

DOOR COLOR



INOX



RED



BLACK



YELLOW

EXTRACTION HOOD WITH AIR INPUT



MINI - M.PLUS 51.2 x 47.2 x 23.6in
75 59.1 x 59.1 x 23.6in
110-160 78.7 x 59.1 x 23.6in

OPTIONAL:

- Integrated lighting system
- MINI - M.PLUS - 75
110 - 160
- Built-in water filtration system

CHARCOAL

CHARCOAL



33.1lb/bag

High quality long burning charcoal providing high temperatures and outstanding performance.

ECOFIRE FIRELIGHTERS



24pcs./pack

Compact tablets made of coconut fibres for lighting charcoal. Ecological product.

KITCHENWARE

SHALLOW CASSEROLE



Ø 6.3in
Ø 7.9in
Ø 9.4in
Ø 11in

WOODEN CASSEROLE
DISH SUPPORT



Ø 6.3in
Ø 7.9in
Ø 9.4in

*casserole dish not included

CASSEROLE
PYREX LID



Handle: aluminium/plastic
Ø 6.3in
Ø 7.9in
Ø 9.4in
Ø 11in

GASTRONORM TRAY



	Depth
GN 1/4	1.6in
GN 1/3	0.8in
GN 1/2	2.4in
GN 1/1	2.4in

INOX SKEWER WITH
WOODEN DISH



25.6 x 8.3in

PAN GRIPPER



7.5in

GRANITE SLAB WITH
INOX SUPPORT



9.8 x 8.7in
11.8 x 8.7in

GRANITE SLAB WITH
WOODEN SUPPORT



9.8 x 8.7in
11.8 x 8.7in

CAGE



9.4 x 7.9 x 2.4in

FISH GRILL CLAMP



15.8 x 7.9in

MIBRASA TONGS



15in

FLAT TONGS



15in

SMOKING PLANKS



Oak or cedar wood
3.9 x 4.9in 110pcs.
9.8 x 4.9in 45pcs.

SMOKING WOOD CHIPS



Orange tree,
holm oak and
red quebracho 0.61gal
Olive wood 6.61lb
Grapevine 5.68gal



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.

The imagination and creativity of the chef with the MIBRASA® Hibachi know no limits!



MH 150
5.9 x 5.9 x 5.5
2 diners approx.

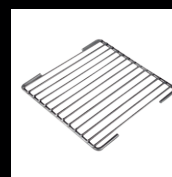


MH 300
11.8 x 5.9 x 5.5
4 diners approx.

MH 300 PLUS
11.8 x 11.8 x 5.5
8 diners approx.

ACCESSORIES:

GRILL



GMH 150
GMH 300
GMH 300 PLUS

BAMBOO TONGS



6.3in /25pcs.

INOX TONGS



7.9in

BAMBOO SKEWER



6.7in/100pcs.

INOX SKEWER



7.9in /12pcs.
11.8in /12pcs.

CHARCOAL STARTER



2.2lb
4.4lb



ROBATAYAKI

TRADITIONAL JAPANESE GRILL

Inspired by the centuries-old Japanese style of cooking Robatayaki, or often known as Robata, we have created the new 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.

- All Robatayaki include: a lower grill, a top grill, one set of tongs, a poker, an ash shovel and a grill brush. All in stainless steel. The 115 series, in addition includes a second top grill and a second lower grill.



RM 60
23.6 x 17.5 x 31.3

RM 80
31.5 x 17.5 x 31.3

RM 115
45.1 x 17.5 x 31.3



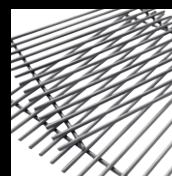
RM SE 60
23.6 x 17.5 x 38.9

RM SE 80
31.5 x 17.5 x 38.9

RM SE 115
45.1 x 17.5 x 38.9

ACCESSORIES:

GRILL



Top grill
Lower grill

GRILL MESH



Top grill m.
Lower grill m.

TEPPANYAKI HARD CHROME GRIDDLE



Flat top T.G.



Perforated T.G.

STAND



Stand 60
Stand 80
Stand 115

DROP-LEAF STAND



D-LStand 60
D-LStand 80
D-LStand 115

W x D x H (in)

NEW!



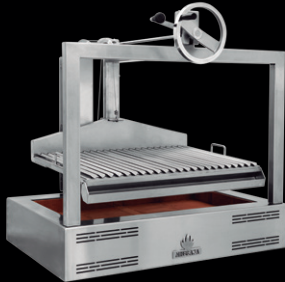
PARRILLA OPEN GRILL

Presenting our latest creation; the new PARRILLA by MIBRASA®. Designed and built using cutting-edge engineering while respecting the purest and simplest ancestral culinary techniques. A kitchen with an open grill is a kitchen with candor.

With an extensive cooking surface and state of the art elevating system suspended over the open fire, the new PARRILLA by MIBRASA® offers maximum versatility. The elevating system allows you to control the grill over the fire to vary your cooking techniques and obtain the optimal result.

The base is lined with refractory bricks to ensure maximum heat efficiency and resistance to pure fire. Built using quality steels providing strength and durability; ergonomically designed for practicality and ease of use, each feature plays a crucial part in delivering the ultimate grilling machine for every chef.

- All Mibrasa Parrillas include: one grill, one set of tongs, a poker, an ash shovel and a grill brush. All made of stainless steel. The GMB 200, in addition includes: a second grill, an extra set of tongs and an extra grill brush. The grill is available in round bar or V-type.



GMB 100
1127 x 874 x 1113



GMB 200
2022 x 874 x 1113

W x D x H (mm)

ACCESSORIES:

STAND



MGMB 100
MGMB 200

SET OF WHEELS



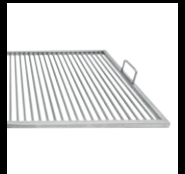
Stainless steel
Galvanized
*4 pcs swivel wheels
with brakes

V-TYPE GRILL



V-type G.

ROUND BAR GRILL



Round G.



MIBRASA RECIPES

Explore the endless possibilities in having a MIBRASA® Charcoal oven in your kitchen. Experience the unique and incomparable flavors!



Discover our recipes for meat, fish, seafood, vegetables and desserts at www.mibrasa.com/recipes



COATED IBERIAN PORK WITH HARICOT BEANS



SWEET PRAWNS WITH QUINOA



DOVER SOLE ROLLS WITH VEGETABLES



GRILLED SPONGE CAKE WITH CHERRY COMPOTE



ASPARAGUS WITH CHERRY TOMATOES AND FETA



SWEET COUS COUS



MONKFISH MEDALLIONS



FOIE WITH SHITAKE MUSHROOMS AND DASHI



PUMPKIN ROQUEFORT PURÉE



FUSILLI WITH MUSSELS AND MARINARA SAUCE



SALMON AND LEMON SHEWERS WITH FENNEL



SPAGHETTI NEST WITH VEGETABLES AND SOULD



CHOCOLATE-FILLED TOAST WITH ORANGE SAUCE



MARINATED TOFU WITH CARROTS



VENISON WITH PORCINI MUSHROOMS



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