

MIBRASA®

Feeding the Senses!

2021 CATALOGUE

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, honest, and above all allows for the authentic flavors to speak for themselves.

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



Mibrasa® Charcoal Ovens

The Mibrasa® Charcoal oven is a closed grill designed, developed and manufactured in our workshops in Spain. Made from the best quality steel and using forefront engineering techniques, our grills are designed to fulfill the demands of professionals in the hospitality sector.

The technical specifications allow the user to accurately control the airflow through the grill to regulate the

intensity of the embers, and as a result, cuts down the amount of charcoal needed. With the Mibrasa® oven, you can cook all types of food, retaining their natural flavors whilst bringing out a unique taste.

We have a wide range of high-quality products and accessories allowing you to personalize your Mibrasa® oven and adapt it to your needs.

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



With the capacity to last
an entire service between
250°C AND 350°C



EFFORTLESS DOOR OPENING
SYSTEM
with zero maintenance



FASTER & CLEANER
than an open grill

consuming approx.
40% LESS CHARCOAL



HEAT-FREE KITCHEN
ENVIRONMENT
for the chef



CLEANER WORKSPACE
with enclosed ash drawer
and grease collector



INCREASED TEMPERATURE AND
FLAME CONTROL
through effective airflow system



FASTER MAILLARD
REACTION
with optimal results

Working at high temperatures
sears and grills the product

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



Easy to manage, secure & ergonomic

AIRFLOW SYSTEM FOR THE
CHEF



! The **Mibrasa HMB AB-SB** has a heating rack with an average temperature of 40°C, 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 50°C and 70°C.

Ovens

HMB MINI MINI WORKTOP OVEN



HMB MINI
735 x 490 x 895
🔥 35-45 🍳 540 x 345

HMB MINI PLUS
735 x 510 x 1025
🔥 45-65 🍳 540 x 395

HMB WORKTOP OVEN



HMB 75
735 x 700 x 1025
🔥 75-95 🍳 540 x 595

HMB 110
955 x 700 x 1115
🔥 110-130 🍳 760 x 595

HMB 160
955 x 900 x 1115
🔥 160-190 🍳 760 x 795

HMB SB WORKTOP OVEN WITH HEATING RACK



HMB SB 75
735 x 700 x 1155
🔥 75-95 🍳 540 x 595

HMB SB 110
955 x 700 x 1245
🔥 110-130 🍳 760 x 595

HMB SB 160
955 x 900 x 1245
🔥 160-190 🍳 760 x 795

HMB AB OVEN WITH CUPBOARD BELOW



HMB AB 75
735 x 700 x 1700
🔥 75-95 🍳 540 x 595

HMB AB 110
955 x 700 x 1740
🔥 110-130 🍳 760 x 595

HMB AB 160
955 x 900 x 1740
🔥 160-190 🍳 760 x 795

HMB AB-SB OVEN WITH CUPBOARD BELOW AND HEATING RACK



HMB AB-SB 75
735 x 700 x 1830
🔥 75-95 🍳 540 x 595

HMB AB-SB 110
955 x 700 x 1870
🔥 110-130 🍳 760 x 595

HMB AB-SB 160
955 x 900 x 1871
🔥 160-190 🍳 760 x 795

HMB AC OVEN WITH FULL CUPBOARD



HMB AC 75
850 x 705 x 1900
🔥 75-95 🍳 540 x 595

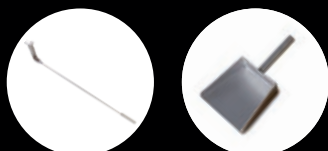
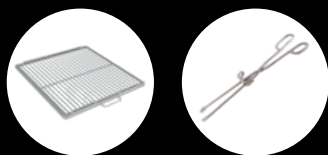
HMB AC 110
1070 x 705 x 1900
🔥 110-130 🍳 760 x 595

HMB AC 160
1070 x 905 x 1900
🔥 160-190 🍳 760 x 795

W x D x H (mm)

**ALL OVENS
INCLUDE:**

One grill, one set of tongs, a
poker, an ash shovel and a
grill brush, all in stainless steel.



HMB AC
model also
includes a
firebreak.

DOOR COLOUR



STAINLESS STEEL



BLACK



RED



BLUE



YELLOW

Oven Accessories



FIREBREAK

FB



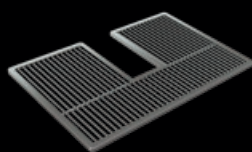
DISSIPATING FILTER

DF



GRILL

GM - GMPLUS
G75
G110
G160



**SECOND GRILL FOR
TOP CUPBOARD**

GAC75
GAC110
GAC160

*For model HMB AC



**HEATING
RACK**

SB75
SB110
SB160



OVEN STAND

OTMINI - M.PLUS
OT75
OT110
OT160



SET OF CASTERS

WINOX S. Steel
WGALVA Galvanized

*2 swivel pcs. with brakes
and 2 fixed pcs.



**GASTRONORM RACK
LOWER CUPBOARD/STAND**

SGNAB (5 tray slots)



Gastronorm rack installed inside
the lower heating cabinet



Parrilla

Presenting the 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 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.

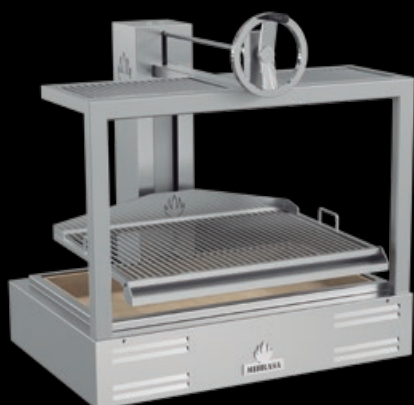


GMB 200 with complete stand

La Gare


Prague





PARRILLA GMB 100

GMB 100
1127 x 901 x 1155


 890 x 635

W x D x H (mm)



PARRILLA GMB 160

GMB 160
1637 x 901 x 1155


 685 x 635

W x D x H (mm)



PARRILLA GMB 200

GMB 200
2077 x 901 x 1155

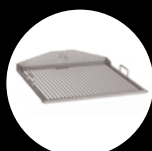
 890 x 635

W x D x H (mm)



ALL PARRILLAS INCLUDE:

One grill, one set of tongs, a poker, an ash shovel and a grill brush. All made of stainless steel. The GMB 160 and 200, in addition include: a second grill, an extra set of tongs and an extra grill brush. Grill available in rod grill or V-shape.



Parrilla Fire

Presenting the new Parrilla GMB FIRE by Mibrasa® models - the ultimate live fire grilling machine.


Combine charcoal and firewood to enhance your cooking experience to deliver flame-kissed food like no other.

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



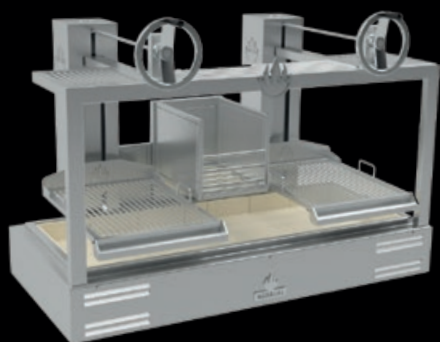
GMB 252 FIRE with complete stand

La Industrial

 Tarragona - Spain




Parrilla Fire



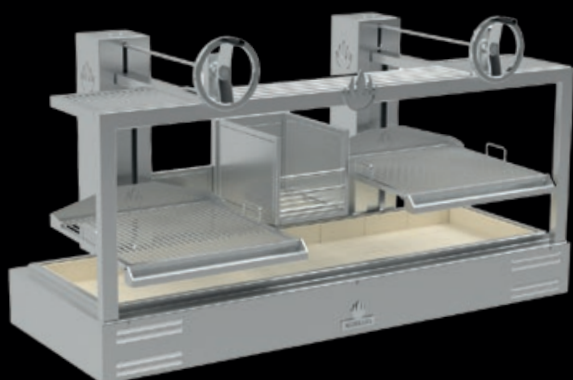
PARRILLA GMB 160 FIRE

GMB 160 FIRE
1637 x 901 x 1155

 500 x 635


Fire basket 290 x 420 x 183

W x D x H (mm)



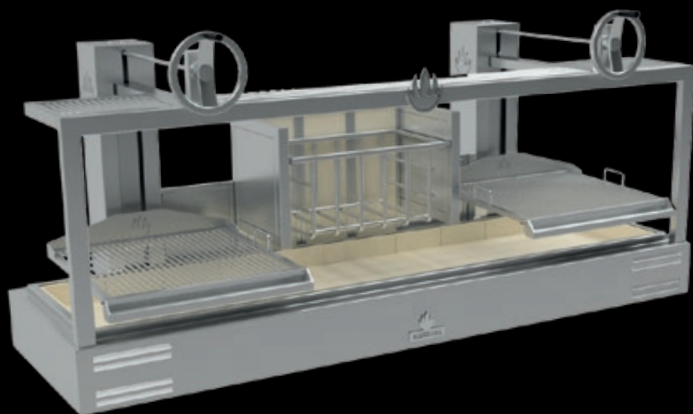
PARRILLA GMB 200 FIRE

GMB 200 FIRE
2077 x 901 x 1155

 685 x 635


Fire basket 290 x 420 x 183

W x D x H (mm)



PARRILLA GMB 252 FIRE

GMB 252 FIRE
2520 x 901 x 1155

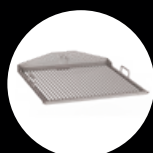
 685 x 635

Fire basket 485 x 315 x 280

W x D x H (mm)

ALL PARRILLAS GMB FIRE INCLUDE:

2 grills, 2 set of tongs, 2 swivel hooks, vertical cooking rack, a poker, an ash shovel and 2 grill brushes. All made of stainless steel. Grills are available in rod grill or V-shape.



⊕ Parrilla + Fire Accessories



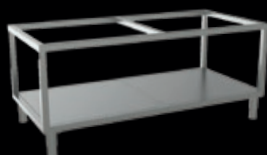
COMPLETE STAND

MCGMB100
Equipped with 3 drawers and a built-in gastronorm rack

MCGMB160
Equipped with 3 drawers, 2 shelves and built-in gastronorm rack

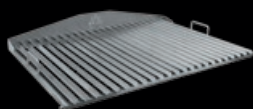
MCGMB200
Equipped with 3 drawers, 2 shelves and built-in gastronorm rack

MCGMB252
Equipped with 3 drawers, 2 shelves and 2 built-in gastronorm racks



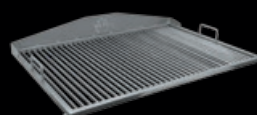
STAND

MGMB100
MGMB160
MGMB200
MGMB252



V-SHAPE GRILL

GV-100/200
GV-160/200F/252
GV-160F



ROD GRILL

CPV-100/200
CPV-160/200F/252
CPV-160F



VERTICAL COOKING RACK

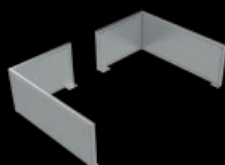
CPH-160
CPH-200
CPH-160-FIRE
CPH-200-FIRE
CPH-252-FIRE

*Includes 2 swivel hooks



S/S LID

TAPAGMB100
TAPAGMB160
TAPAGMB200
TAPASGMB160
TAPASGMB200
TAPASGMB252



PROTECTIVE STRUCTURE

EPGMB100
EPGMB160
EPGMB200
EPGMB160F
EPGMB200F/252



SWIVEL HOOK

GGCV (1pcs.)



SET OF CASTERS

WINOXG S.Steel
WGALVAG Galv.

*4 swivel pcs. with brakes

Robatayaki

TRADITIONAL JAPANESE GRILL

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



Mibrasa® Robatayaki
RM SE 115 with elevation
system for second tier

Albert Sastregener - Bo.Tic**

📍 Corçà - Spain



Robatayaki




ROBATAYAKI RM MIBRASA

with 3 fixed tiers

RM 60


620 x 445 x 800

 Top grill 310 x 280

 Lower grill 380 x 280

RM 80


800 x 445 x 800


 Top grill 310 x 280

 Lower grill 380 x 280

RM 115

1145 x 445 x 800

 Top grill 310 x 280

 Lower grill 380 x 280

W x D x H (mm)



ROBATAYAKI RM SE MIBRASA

with 3 tiers and elevating system
for second tier

RM SE 60

620 x 445 x 1030

 Top grill 310 x 280

 Lower grill 380 x 280

RM SE 80


800 x 445 x 1030


 Top grill 310 x 280

 Lower grill 380 x 280

RM SE 115

1145 x 445 x 1030

 Top grill 310 x 280

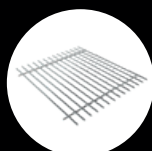
 Lower grill 380 x 280

W x D x H (mm)



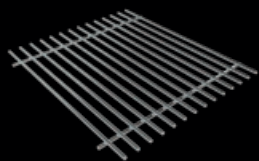
ALL ROBATAYAKIS
INCLUDE:

Grills on the first and second tiers, tongs, poker, ash shovel and grill brush.
All in stainless steel.



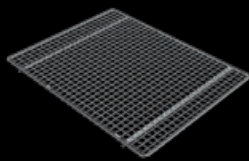
⊕ Robatayaki Accessories

COOKING SURFACES



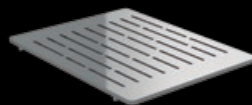
GRILL

RTG Top grill
RLG Lower grill



GRILL MESH

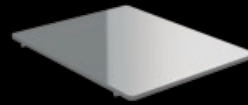
TGM Top G.M
LGM Lower G.M



TEPPANYAKI PERFORATED

PTG

*For the lower tier only



TEPPANYAKI FLAT TOP

FTTG

*For the lower tier only

OTHERS



S/S LID

TAPARM60
TAPARM80
TAPARM115



DROP-LEAF TABLE

DLS

*Includes 2 sides



STAND

S60
S80
S115



SET OF CASTERS

WINOXG S.Steel
WGALVAG Galv.

*4 swivel pcs. with brakes

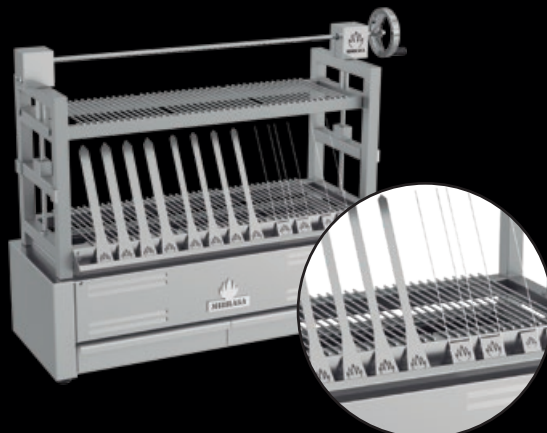
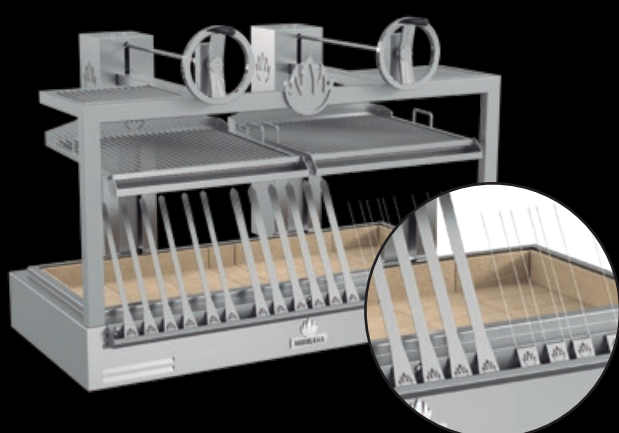


Top grill mesh

⊕ Robatayaki and Parrilla + Fire Accessories

ESPETO KIT

Designed to cook over the coals without direct contact with the flames. Available in various espeto brochette sizes and designs for easy handling keeping the ingredient intact. Ideal for fish, seafood and molluscs.



ESPETO KIT PARRILLA



	Espeto 20x490	Espeto 30x490	Gastro Ind. 390	Gastro Double 390
KITESPGMB100	4pcs.	4pcs.	2pcs.	2pcs.
KITESPGMB160	6pcs.	6pcs.	3pcs.	3pcs.
KITESPGMB200	8pcs.	8pcs.	4pcs.	4pcs.
KITESPGMB252	10pcs.	10pcs.	6pcs.	6pcs.

*Every kit includes an espeto holder

W x D (mm)

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.

*Every kit includes an espeto holder

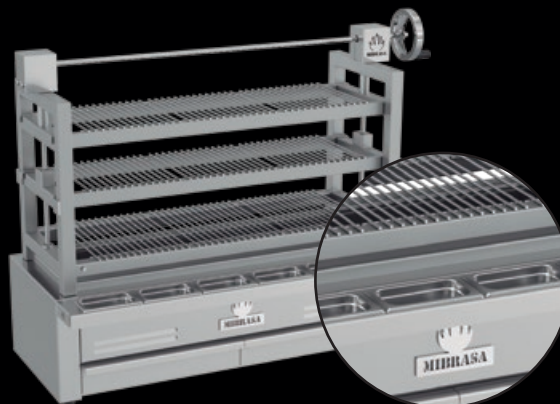
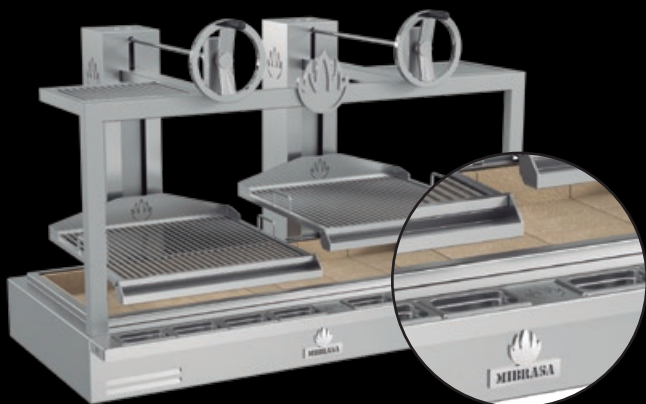
W x D (mm)



⊕ Robatayaki and Parrilla + Fire Accessories

GASTRONORM KIT

Accessory to hold and organize condiments and sauces suitable for gastronorm 1/9 in S/S.



KIT GASTRONORM PARRILLA

SGN100

Includes: Gastronorm holder, GN 1/9 (6pcs.)

SGN160

Includes: Gastronorm holder, GN 1/9 (8pcs.)

SGN200

Includes: Gastronorm holder, GN 1/9 (10pcs.)

SGN252

Includes: Gastronorm holder, GN 1/9 (8pcs.)

KIT GASTRONORM ROBATAYAKI

SGN60

Includes: Gastronorm holder, GN 1/9 (3pcs.)

SGN80

Includes: Gastronorm holder, GN 1/9 (4pcs.)

SGN115

Includes: Gastronorm holder, GN 1/9 (6pcs.)





Hibachi

Umai

Girona - Spain

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!



HIBACHI MH 150

MH150

150 x 150 x 140

🔒 2 approx.

W x D x H (mm)



HIBACHI MH 300

MH300

300 x 150 x 140

🔒 4 approx.

W x D x H (mm)



HIBACHI MH 300 PLUS

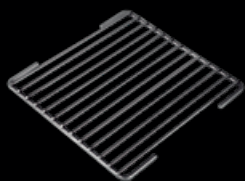
MH300 PLUS

300 x 300 x 140

🔒 8 approx.

W x D x H (mm)

⊕ Hibachi Accessories



GRILL

GMH150

GMH300

GMH300P



TOP GRILL

GSMH300

GSMH300P



STAND

SMH150

SMH300

SMH300P



SMOKER

FMH150

FMH300

FMH300P



CHARCOAL STARTER

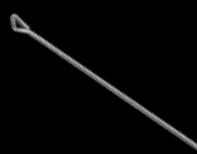
CS1 1 kg

CS2 2 kg



S/S TONGS

IT 20 cm



S/S SKEWER

IS20 20 cm (12pcs.)

IS30 30 cm (12pcs.)

Mibrasa® Grillware

Developing the tools you need to keep your creativity flowing!

classic grill · grill mesh · large grill · turbot grill · long grill · resting tray ·
grill mesh pan · smoke & steam box · flambadou



For use with
ALL MIBRASA
GRILLS

**CHEF-
ORIENTED** 

Providing speed and agility
during service



Registered at the
PATENT AND
TRADEMARK **OFFICE**



DOUBLE GRILL

Adaptable
heights



Easy to
open, close
and flip



**VERSATILE
and ROBUST**



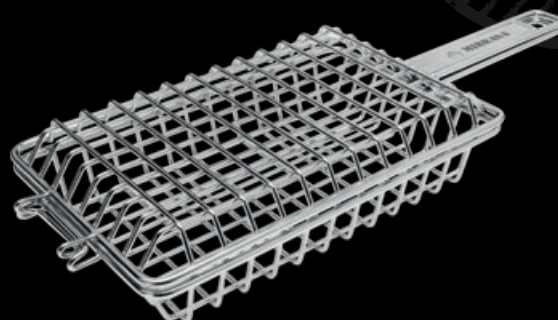
STACKABLE GRILLS
for good
space management





CLASSIC GRILL

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



DOUBLE CLASSIC GRILL

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



MESH GRILL

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



DOUBLE GRILL MESH

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



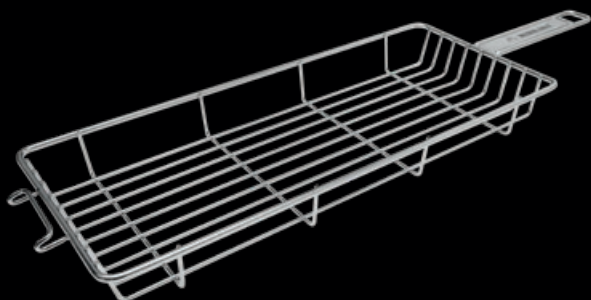
RESTING TRAY CLASSIC GRILL

KBR1625H2	16 x 25 - H2 cm
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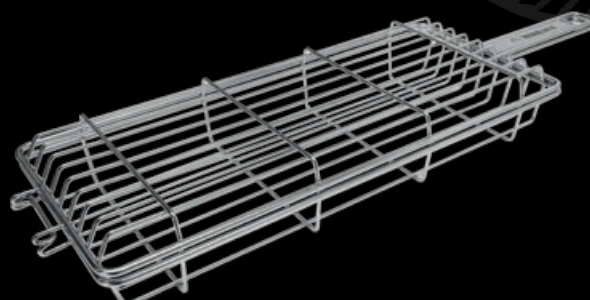
GRILL MESH PAN

KSM28H2	Ø28 - H2 cm
KSM28H6	Ø28 - H6 cm



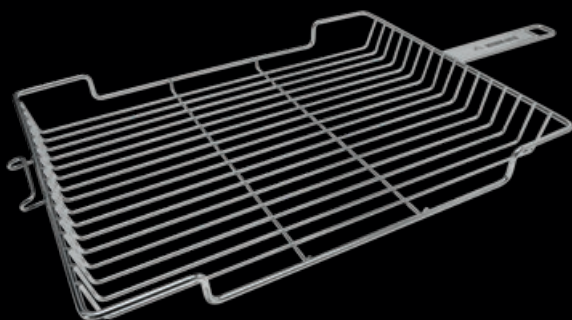
LONG GRILL

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



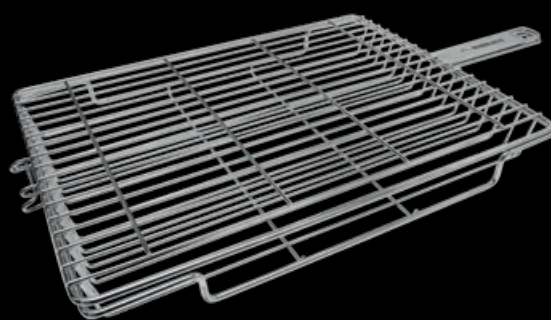
DOUBLE LONG GRILL

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



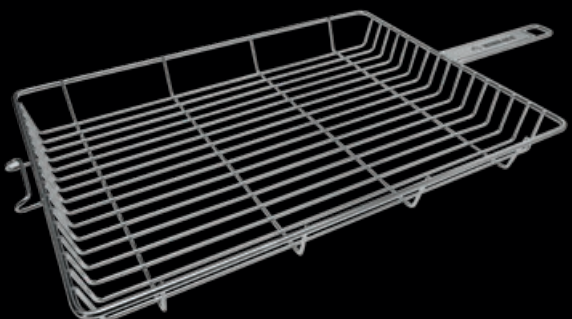
SPECIAL TURBOT GRILL

KR4030H4	40 x 30 - H4 cm
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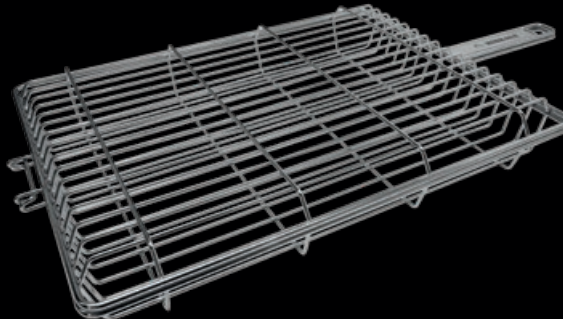
SPECIAL DOUBLE TURBOT GRILL

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



LARGE GRILL

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



DOUBLE LARGE GRILL

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



SMOKE & STEAM BOX

Smoke, steam or both with the new Mibrasa® SMOKE & STEAM BOX.

Experiment with smoking wood chips, herbs, liquors and more to add a unique depth of flavor to your ingredients.

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



SSB	18 x 43 x 10
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W x D x H (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	60cm Ø12cm
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Kitchenware



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



S/S SKEWER WITH WOODEN DISH

ISWD	65 x 21cm
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CAST ALUMINIUM ROASTING TRAY

	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



'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

GNWG1/2	H2,5 cm
GNWG1/3	H2,5 cm



GRANITE SLAB WITH IROKO WOOD SUPPORT

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



GRANITE SLAB WITH INOX SUPPORT

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



TONGS

TG	38 cm
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FLAT TONGS

FTG	38 cm
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PAN GRIPPER

PG	19 cm
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'Llauna' high temperature tray with Iroko wood support

Charcoal, firelighters & smoking

MIBRASA® 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: Lumpwood charcoal
Origin: Spain
Burn time: 4-6 hours
Spark level: ●●
Aroma: Natural strong
Bag: 15 kg



MARABÚ (MM)

Type: Lumpwood charcoal
Origin: Cuba
Burn time: 5-7 hours
Spark level: ●●
Aroma: Natural medium
Bag: 15 kg

Consult prices

FIRELIGHTERS & SMOKING



ECOFIRE FIRELIGHTER TABLETS

Compact tablets made of coconut fibres for lighting charcoal.

FL	24pcs./pack
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SMOKING PLANKS

SP010 Oak / SPC10 Cedar	10 x 12,5cm	110pcs.
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SP025 Oak / SPC25 Cedar	25 x 12,5cm	45pcs.
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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 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.

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mibrasa@mibrasa.com

*"With Mibrasa we discover
a new nuance every day."*

DIEGO GUERRERO

D-STAgE**  Madrid



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