



MIBRASA®

*The Craftsmen of Fire!*

MIBRASA®

**MIBRASA®**  
Catalogue 2023



combination of quality & experience

# The Craftsmen of Fire!

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.

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

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 factory 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.

*Designed and developed hand in hand with chefs to meet their every demand.*





# Mibrasa® Oven

BUILT LIKE A TANK.  
ENGINEERED TO LAST.

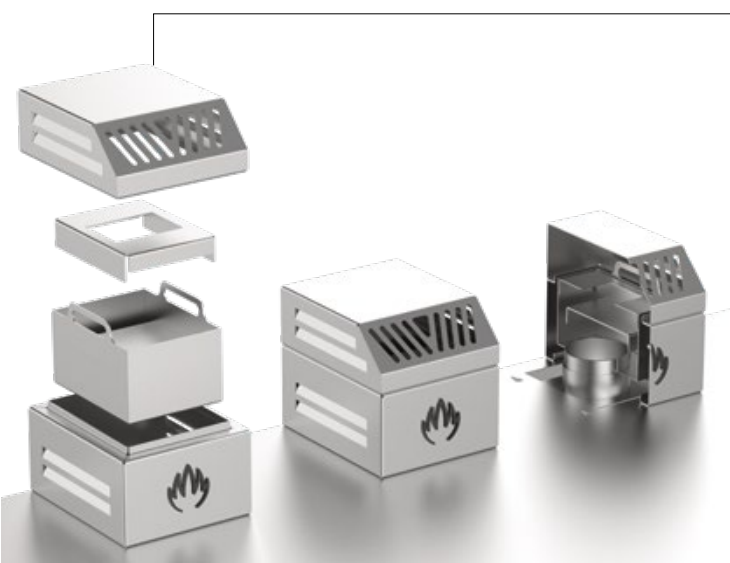
Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance. The Mibrasa® oven's functional and ergonomic features make time-pressured services run smoothly and problem-free.



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 5 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



5 SIZES **MINI** **MINI PLUS** **S** **M** **L**

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

 PAX (per service):

**MINI** 35 - 45

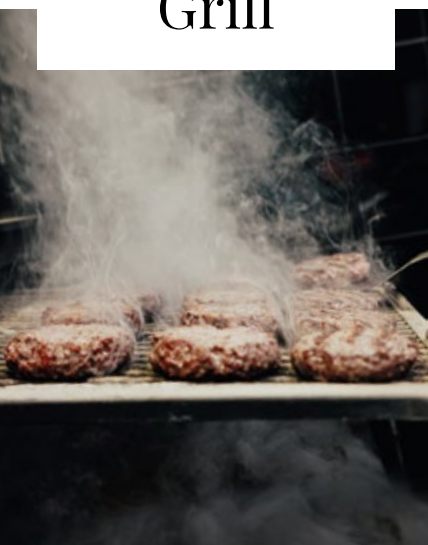
**MINI PLUS** 45 - 65

**S** 75 - 90

**M** 110 - 130

**L** 160 - 190

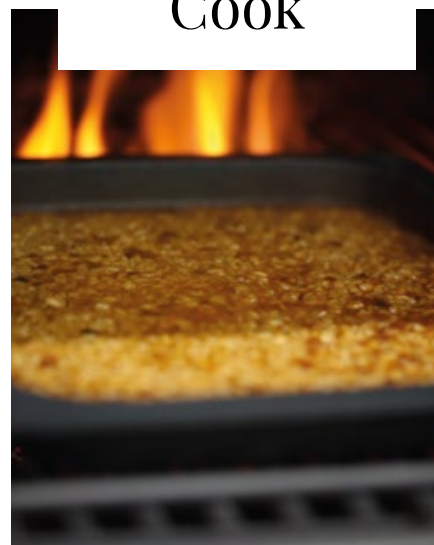
Grill



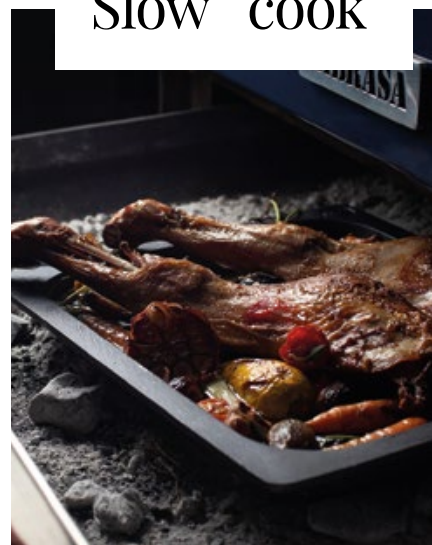
Roast



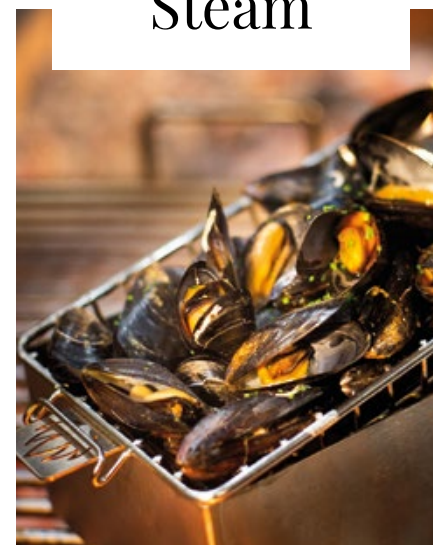
Cook



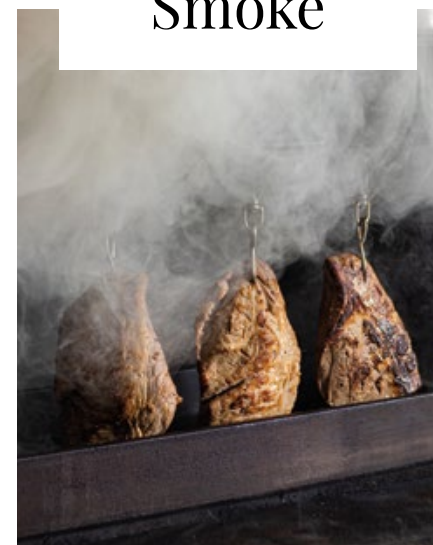
Slow cook



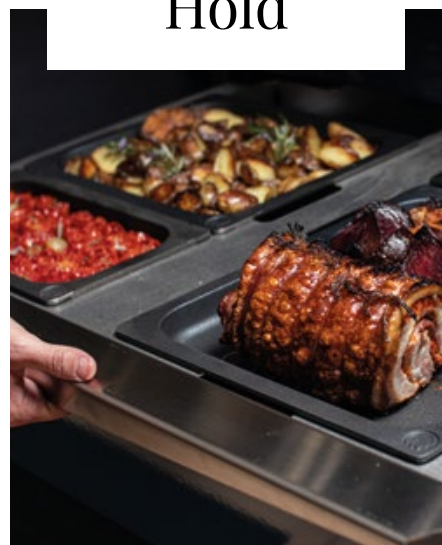
Steam



Smoke



Hold







# Compact & Space

## MIBRASA® WORKTOP OVEN

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

Choose from 2 models in 5 sizes.



**COMPACT**  
HMB

**SPACE**  
HMB SB

### CUSTOMIZE:

Color



Edition



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



Graner  
Girona (Spain)

### ACCESSORIES

INCLUDED:  
Cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

RECOMMENDED:  
Fire protection system with firebreak-dissipating filter, removable grease collector, base trim worktop.



### COMPACT

Worktop oven



### SPACE

Worktop oven with heating rack

50°C  
70°C  
  
300°C  
250°C  
TEMP.

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

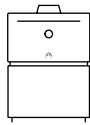
*Perfect for holding casseroles and GN, and bringing food to room temperature*

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)

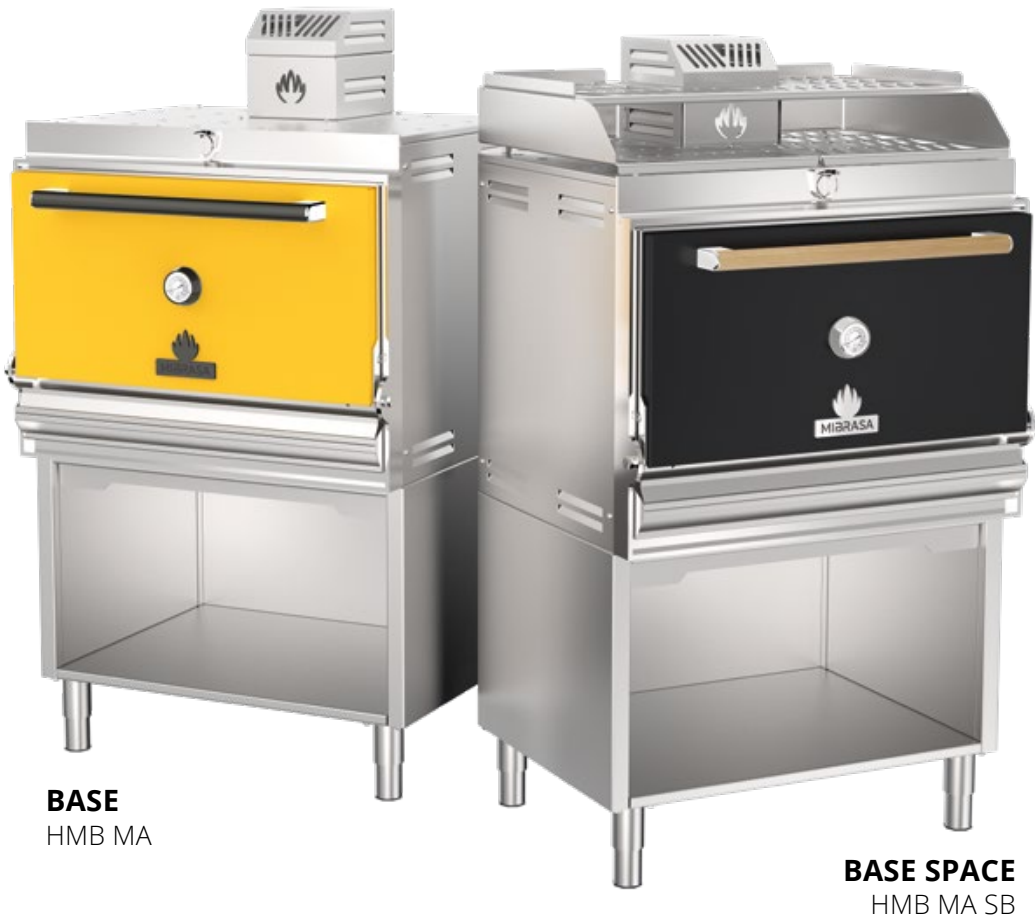




# Base

MIBRASA® OVEN  
WITH STAND

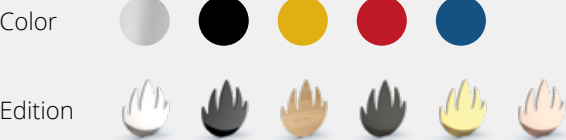
The Base models are the perfect fit for kitchens with a free space that require an independent work table for the Mibrasa® oven.  
Choose from 3 models in 3 sizes.



**BASE**  
HMB MA

**BASE SPACE**  
HMB MA SB

CUSTOMIZE:



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



*Ancestral cooking.*

ACCESSORIES

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

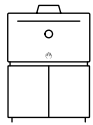
HMB MA 160  
952 x 1013 x 1667  
755 x 795

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:  
Cooking grill, Mibrasa®  
tongs, ember poker,  
ash shovel, and  
metal grill brush.

RECOMMENDED:  
Fire protection  
system with firebreak-  
dissipating filter,  
removable grease  
collector, gastronorm  
rack and casters.



150°C

300°C

250°C

50°C  
70°C

TEMP.

**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

S

75-95

HMB AB 75  
732 x 815 x 1628  
540 x 595

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

HMB AC 75  
850 x 818 x 1900  
540 x 595

M

110-130

HMB AB 110  
952 x 815 x 1667  
755 x 595

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

HMB AC 110  
1070 x 818 x 1900  
755 x 595

L

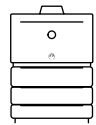
160-190

HMB AB 160  
952 x 1013 x 1667  
755 x 795

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

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.



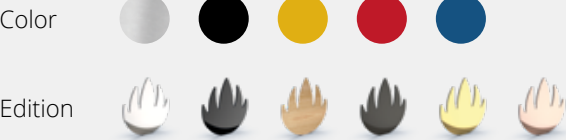
**HOT**  
HMB HOT

**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:  
Cooking grill, Mibrasa®  
tongs, ember poker, ash  
shovel, metal grill brush,  
and gastronorms 1x GN  
1/1 and 1 x GN 1/2.

RECOMMENDED:  
Fire protection system with  
firebreak-dissipating filter,  
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



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

HMB HOT 75  
732 x 815 x 1628  
540 x 595

**M**  
110-130  
2x GN 1/1\*

HMB HOT 110  
952 x 815 x 1667  
755 x 595

**L**  
160-190  
2x GN 1/1\*

HMB HOT 160  
952 x 1013 x 1667  
755 x 795

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

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

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

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

\*Gastronorms compatible with  
corresponding models

W x D x H (mm)



# 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 an extensive cooking surface and state of the art

elevating system suspended over the open fire, the Parrilla by Mibrasa® offers maximum versatility. The ultimate grilling machine for every chef.

5 models and  
up to 6 sizes

## *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.

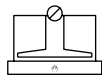
**EXTENSIVE COOKING SURFACE.** Cook multiple products simultaneously with up to 3 cooking grills on one machine and two cooking surfaces; rod bar and V-shape.

**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.



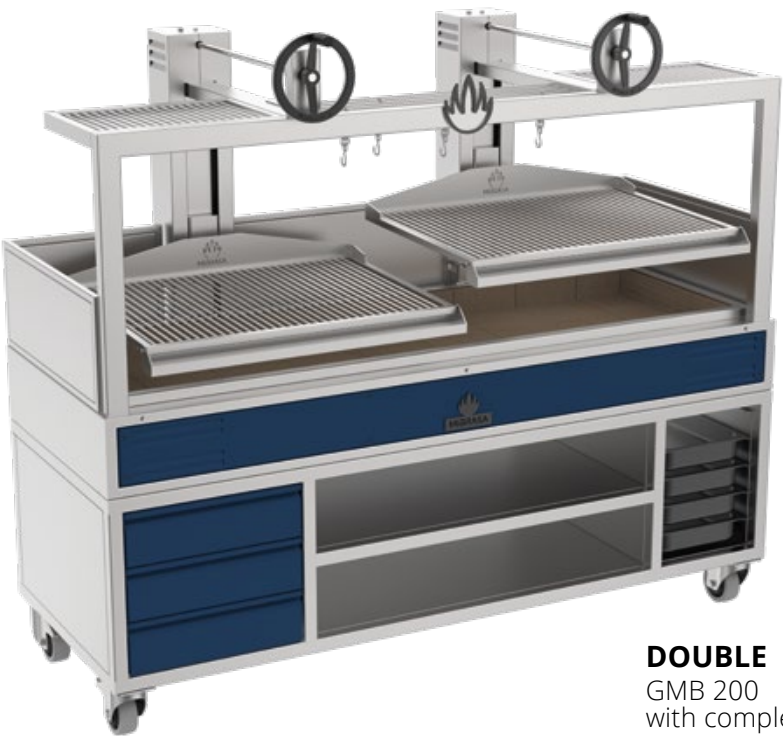


# Mibrasa® Parrilla

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 4 models and 6 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.*



Kael Hub - Roar  
British Columbia (Canada)

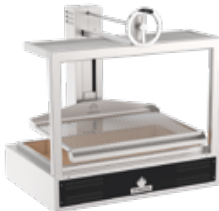
*A kitchen with  
an open grill is a  
kitchen with candor.*



**SLIM**

Worktop Parrilla grill  
with two cooking grills and  
a compact base

GMB100-2GR  
1127 x 700 x 1143  
435 x 460



**SINGLE**

Worktop Parrilla grill  
with one cooking grill

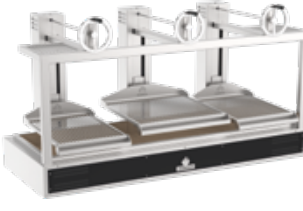
GMB 100  
1127 x 863 x 1143  
890 x 630



**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

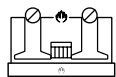
GMB 200  
2077 x 863 x 1143  
890 x 630

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.





# Mibrasa® 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

**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.*



La Industrial  
Tarragona (Spain)

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



**ACCESSORIES  
INCLUDED:**

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.

**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

W x D x H (mm)

**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.*

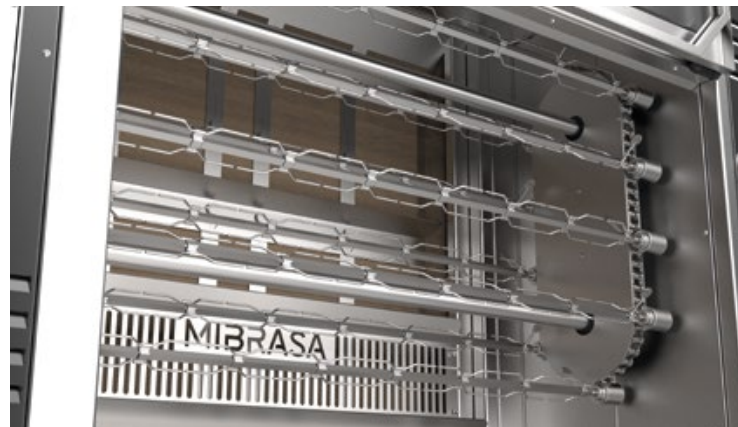




# Rotisserie Elipse

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.

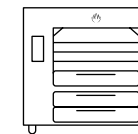
**INVERSE ROTATION.** Between the spits, each rotates in opposite directions to avoid large pieces coming into contact and breaking.

*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)

#### INCLUDED ACCESSORIES:

- 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

*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.



# 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

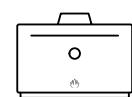


### DUO Grill & Oven

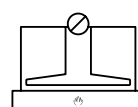
Yellow Black Edition

## GRILL

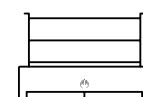
Choose the Mibrasa® grill you want to customize



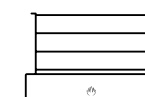
Charcoal  
Oven



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





# 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

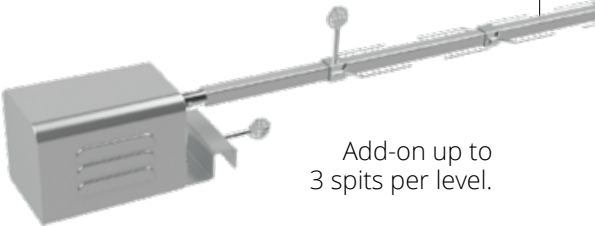
RM 100 BEAST  
1127 x 788 x 805  
Top and Lower grill 653 x 316  
Middle grill 384 x 316

W x D x H (mm)

INCLUDED ACCESSORIES:  
6 top and lower grills, 6 middle 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\*\*  
Corça (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 on the first and second tiers, tongs, poker, ash shovel and grill brush. All in stainless steel.



# 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 100

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 100

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.







# 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



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**

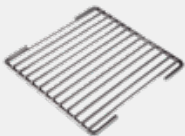
MH300  
300 x 150 x 140  
⚖ 4 approx.

**HIBACHI 300 PLUS**

MH300PLUS  
300 x 300 x 140  
⚖ 8 approx.

W x D x H (mm)

⊕ Accessories



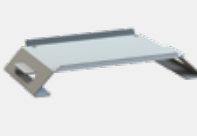
**GRILL**

GMH150  
GMH300  
GMH300P



**TOP GRILL**

GSMH300  
GSMH300P



**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.

*Portable mini grill created for  
professional use in restaurants  
as well as for personal use to  
share with family and friends.*



*Complete your  
Mibrasa® grills  
with different  
accessories.*

# Accessories

OVEN & DUO



## FIRE PROTECTION SYSTEM

with firebreak and integrated  
dissipating filter  
FB-DF



## GRILL

GTMINI -GTMINIP  
GT75  
GT110  
GT160



## CASTERS

2 swivel pcs. with brakes and  
2 fixed pcs.

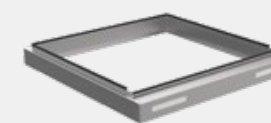
WINOX S/S  
WGALVA Galv.

## GREASE COLLECTOR AND TRIM BASE



## REMOVABLE GREASE COLLECTOR

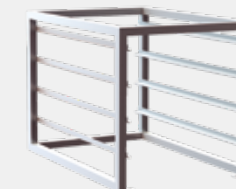
REG1 MINI  
REG1P/2 MINIP/75  
REG3/4 110/160



## BASE TRIM WORKTOP

EMBHMBMINI  
EMBHMBMINIP  
EMBHMB75  
EMBHMB110  
EMBHMB160

## 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)





+

# Accessories

PARRILLA, FIRE & DUO



ROD  
BAR GRILL

CPV-100/200  
CPV-130/160F  
CPV-160/200F/252F



V-SHAPE  
GRILL

GV-100/200  
GV-130/160F  
GV-160/200F/252F



S/S LID

TAPA50  
(GMB130/200-3GR)  
TAPA65  
(GMB160/160F/  
200F/252F/252-3GR)  
TAPA85  
(GMB100/200)



PROTECTIVE  
STRUCTURE

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



STAND

MGMB100  
MGMB130  
MGMB160  
MGMB200  
MGMB252



COMPLETE  
STAND

MCGMB100  
MCGMB130  
MCGMB160  
MCGMB200  
MCGMB252

\*All complete stands are equipped with 3 drawers and a gastronorm rack



SPIT-ROAST

SPIEDO100  
SPIEDO130  
SPIEDO160  
SPIEDO200  
SPIEDO252

\*Requires the protective structure of the corresponding model



CASTERS

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

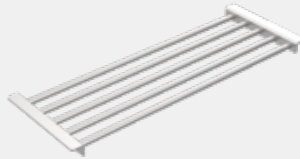
VERTICAL COOKING

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



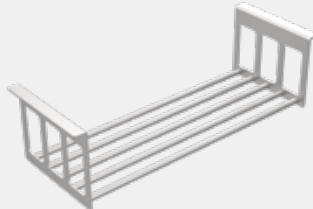
SWIVEL  
HOOKS

GGCV (1pcs.) Ø0,5 - 16 x 2,8 cm



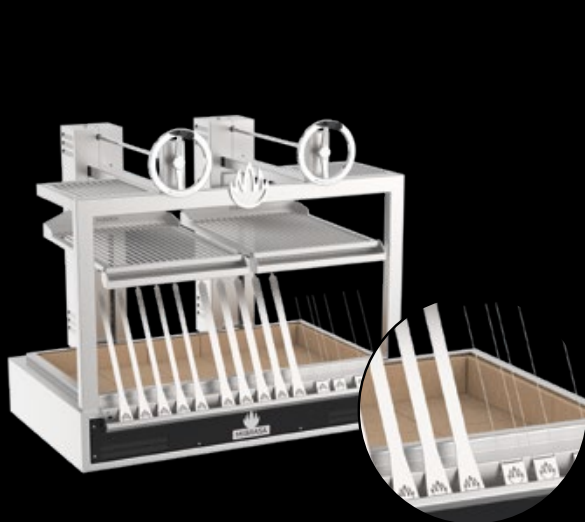
VERTICAL COOKING  
RACK

CPH-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-130  
CPHA-160  
CPHA-200  
CPHA-200-3GR  
CPHA-252-3GR  
CPHA-160-FIRE  
CPHA-200-FIRE  
CPHA-252-FIRE



ESPETO KIT

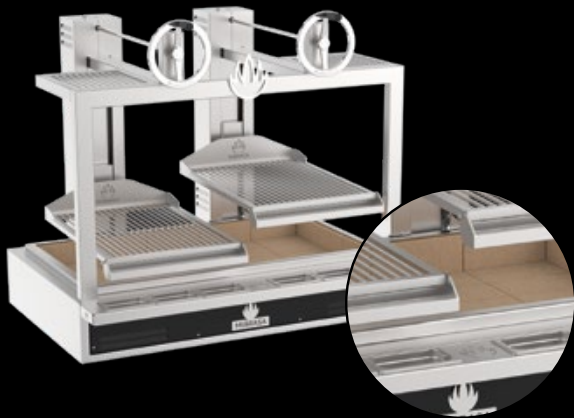
	Espeto 20x490	Espeto 30x490	Gastro Ind. 390	Gastro Double 390
KITESPGMB100	4pcs.	4pcs.	2pcs.	2pcs.
KITESPGMB130	5pcs.	5pcs.	2pcs.	2pcs.
KITESPGMB160	6pcs.	6pcs.	3pcs.	3pcs.
KITESPGMB200	8pcs.	8pcs.	4pcs.	4pcs.
KITESPGMB252	10pcs.	10pcs.	6pcs.	6pcs.

\*Every kit includes an espeto holder



Espeto 20x490  
Espeto 30x490  
Gastro Ind. 390  
Gastro Double 390

W x L (mm)



GASTRONORM KIT

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 gastronorm holder

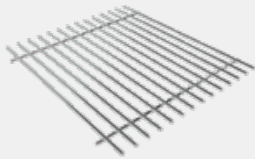


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# Accessories

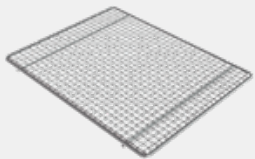
ROBATAYAKI

COOKING SURFACES



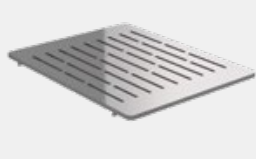
**GRILL**

RTG	Top G.
RLG	Lower G.



**MESH GRILL**

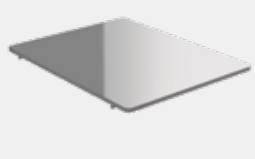
TGM	Top G.M
LGM	Lower G.M



**PERFORATED  
TEPPANYAKI**

PTG

\*For the lower tier only



**FLAT TOP  
TEPPANYAKI**

FTTG

\*For the lower tier only



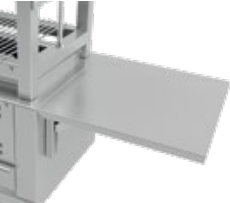
**S/S LID**

TAPARM60  
TAPARM80  
TAPARM115



**STAND**

S60  
S80  
S115



**DROP-LEAF TABLE**

DLS

\*Includes 2 sides

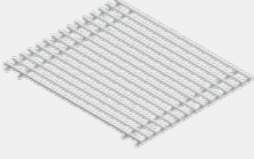


**CASTERS**

4 swivel pcs. with brakes

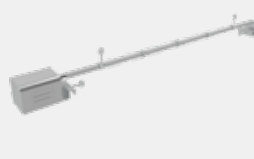
WINOXG	S/S
WGALVAG	Galv.

COOKING SYSTEMS



**GRILL**

RLTG100	Top/Low. G.
RMG100	Middle G.



**SPIT-ROAST**

SPIEDO100-BEAST



**S/S LID**

TAPA85



**STAND**

MGMB100



**COMPLETE STAND**

MCGMB100

\*Equipped with 3 drawers and gastronorm rack



**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.
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\*Every kit includes an espeto holder

Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
W x L (mm)			



GASTRONORM KIT

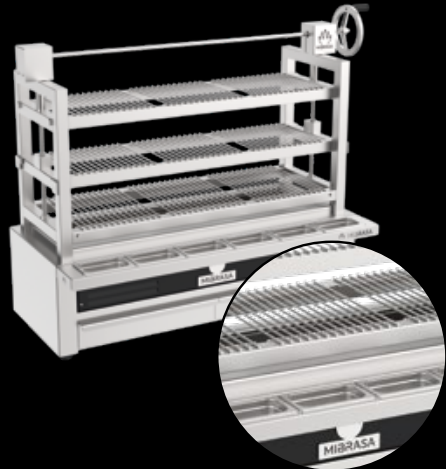
Robatayaki

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

Beast

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

\*kit Includes gastronorm holder





# Grillware

TOOLS TO KEEP  
YOUR CREATIVITY FLOWING



For use with all  
Mibrasa® grills



Versatile  
and Robust



Stackable grills  
for good space  
management



**Chef-oriented**  
Providing speed and  
agility during service



Double  
grill

Adaptable  
heights



Easy to open,  
close and flip



Registered at the patent and  
trademark office

## 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



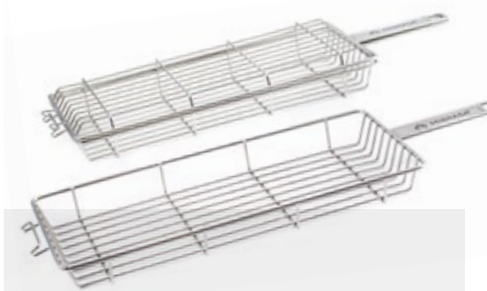
### MESH GRILL

#### 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

*Maximum creativity in your kitchen.*



# Grillware

FOR USE WITH ALL MIBRASA® GRILLS



## 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



## 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 cm

\*Classic grill included  
16 x 25 x H4 cm

# Kitchenware

FOR USE WITH ALL MIBRASA® GRILLS

## 'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

Strong and highly resistant, ideal for cooking or presenting dishes to the dining table.



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



## 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



## BANDEJA DE COCCIÓN DE ALUMINIO FUNDIDO

	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



## 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



## PAN GRIPPER

PG 19 cm



# Kitchenware

CORK SUPPORTS FOR OUR GRANITE HOT STONE  
AND HIGH TEMPERATURE 'LLAUNA' TRAYS

Cork is produced 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.

## Kitchenware

NATURAL CORK SUPPORTS FOR USE WITH ALL MIBRASA® GRILLS

### 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



### HIGH TEMPERATURE 'LLAUNA' TRAY WITH CORK SUPPORT

The Mibrasa® cast aluminium non-stick  
cooking tray is lightweight and highly  
resistant. Cook in the gastronorm 1/2 tray  
and serve straight to the diner on the cork  
support.



GNCG1/2

GN 1/2





# 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 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





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[www.mibrasa.com](http://www.mibrasa.com)

