

MIBRASA®

Feeding the Senses!

CATALOGUE 2020



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



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
250°C AND 350°C



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 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.

D-STAgE**

📍 Madrid



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

DIEGO GUERRERO

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

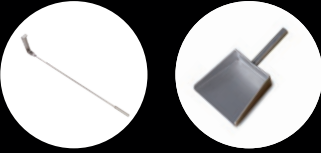
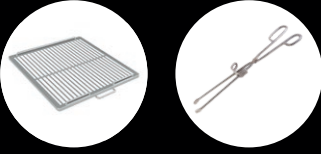
HMB AC 160
1070 x 905 x 1900
🔒 160-190 📏 760 x 795

W x D x H (mm)

ACCESSORIES

 All ovens include:

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



HMB AC model also includes a firebreak.

FIREBREAK



Firebreak

DISSIPATING FILTER



Filter

GRILL



MINI - M.PLUS
75
110
160

SECOND GRILL FOR TOP CUPBOARD



75
110
160

HEATING RACK



75
110
160

OVEN STAND



MINI - M.PLUS - 75
110
160

DOOR COLOUR



STAINLESS STEEL



BLACK



RED



BLUE



YELLOW

GASTRONORM RACK LOWER CUPBOARD/STAND



Gastronorm rack

SET OF CASTERS




Stainless steel
Galvanized

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

EXTRACTION HOOD



 OPTIONAL: Integrated lighting system

MINI - M.PLUS - 75 - 110 - 160

WITH AIR INLET SUPPLY

MINI - M.PLUS	1300x1200x600
75	1500x1500x600
110-160	2000x1500x600

WITH WATER MIST AND WATER RECYCLING SYSTEM

MINI - M.PLUS	1300x1200x700
75	1500x1500x700
110-160	2000x1500x700



KITCHENWARE

CASSEROLE DISH



Ø 16cm
Ø 20cm
Ø 24cm
Ø 28cm

IROKO WOOD CASSE-
ROLE DISH SUPPORT



Ø 16cm
Ø 20cm
Ø 24cm

*casserole dish not included

CASSEROLE
PYREX LID



With aluminium handle
Ø 16cm
Ø 20cm
Ø 24cm
Ø 28cm

GASTRONORM TRAY



GN 1/4	Depth
GN 1/3	4cm
GN 1/2	2cm
GN 1/1	6cm

INOX SKEWER WITH
WOODEN DISH



65 x 21cm

PAN GRIPPER



19cm

GRANITE SLAB WITH
INOX SUPPORT



25 x 22cm
30 x 22cm
46 x 30cm

GRANITE SLAB WITH
IROKO WOOD SUPPORT



25 x 22cm
30 x 22cm
46 x 30cm

CAGE



24 x 20 x 6cm

FISH GRILL CLAMP



40 x 20cm

TONGS



38cm

FLAT TONGS



38cm



CHARCOAL, FIRELIGHTERS AND SMOKING

CHARCOAL



15kg/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.

SMOKING
PLANKS



Oak or cedar wood
10 x 12.5cm 110pcs.
25 x 12.5cm 45pcs.

SMOKING
WOOD CHIPS



Orange tree, holm oak and red quebracho	2.7L
Olive wood	3kg
Grapevine	25L



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.



GMB 200 with
complete stand

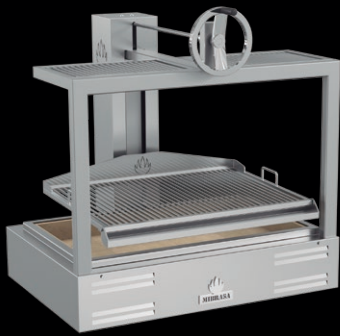
La Gare

Prague






PARRILLA




PARRILLA 100

GMB 100
1127 x 901 x 1155
 890 x 635

W x D x H (mm)




PARRILLA 160

GMB 160
1637 x 901 x 1155
 685 x 635

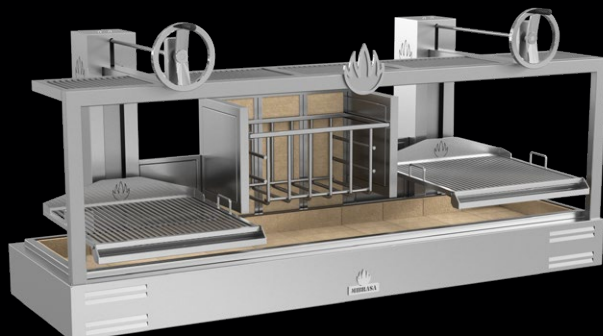
W x D x H (mm)




PARRILLA 200

GMB 200
2077 x 901 x 1155
 890 x 635


W x D x H (mm)



PARRILLA 252 FIRE

GMB 252
2520 x 901 x 1155
 685 x 635
Fire Basket 485 x 315 x 280
Firewood capacity 42.8 cm³

W x D x H (mm)

 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 160, 200 and 252, in addition include: a second grill, an extra set of tongs and an extra grill brush. The grill is available in rod grill or V-shape.





PARRILLA



LATEST RELEASE!

Presenting the Parrilla by Mibrasa model GMB 252 FIRE - 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.





PARRILLA



ACCESSORIES:

ESPETO KIT PARRILLA

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.



KITESPGMB 100. Included: Espeto accessory, Espeto 20cm (4pcs.), Espeto 30cm (4pcs.), Individual Gastro (2pcs.), Double Gastro (2pcs.)

KITESPGMB 160. Included: Espeto accessory, Espeto 20cm (6pcs.), Espeto 30cm (6pcs.), Individual Gastro (3pcs.), Double Gastro (3pcs.)

KITESPGMB 200. Included: Espeto accessory, Espeto 20cm (8pcs.), Espeto 30cm (8pcs.), Individual Gastro (4pcs.), Double Gastro (4pcs.)

KITESPGMB 252. Included: Espeto accessory, Espeto 20cm (10pcs.), Espeto 30cm (10pcs.), Individual Gastro (6pcs.), Double Gastro (6pcs.)

GASTRONORM KIT PARRILLA

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



SGN 100. Included: Gastronorm support accessory, GN 1/9 (6pcs.)

SGN 160. Included: Gastronorm support accessory, GN 1/9 (8pcs.)

SGN 200. Included: Gastronorm support accessory, GN 1/9 (10pcs.)

SGN 252. Included: Gastronorm support accessory, GN 1/9 (8pcs.)

OTHER ACCESSORIES:

COMPLETE STAND



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

MCGMB160. Equipped with 3 drawers, shelving and a built-in gastronorm rack

MCGMB200. Equipped with 3 drawers, shelving and a built-in gastronorm rack

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

ROD GRILL



GMB 100-200
GMB 160-252

V-SHAPE GRILL



GMB 100-200
GMB 160-252

S/S LID



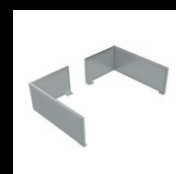
Tapa 100
Tapa 160
Tapa 200
Tapa 252

STAND



MGMB 100
MGMB 160
MGMB 200
MGMB 252

THERMAL PROTECTOR



EPGMB 100
EPGMB 160
EPGMB 200
EPGMB 252

SET OF CASTERS



Stainless steel
Galvanized
*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 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.



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

Albert Sastreger - Bo.Tic*

📍 Girona





ROBATAYAKI MIBRASA (RM)

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 MIBRASA (RM SE)


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

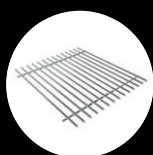
 Top grill 310 x 280

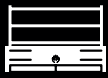
 Lower grill 380 x 280

W x D x H (mm)

 All Robatayaki include:

1/2/3 top grills, 1/2/3 lower grills, tongs, poker, ash shovel and grill brush. All in stainless steel.





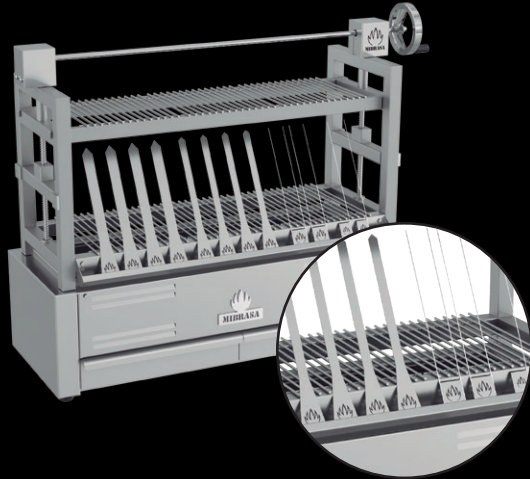
ROBATAYAKI



ACCESSORIES:

ESPETO KIT ROBATAYAKI

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.



KITESPRM/SE 60. Included: Espeto accessory, Espeto 20cm (2pcs.), Espeto 30cm (2pcs.), Individual Gastro (2pcs.), Double Gastro (2pcs.)

KITESPRM/SE 80. Espeto accessory, Espeto 20cm (3pcs.), Espeto 30cm (3pcs.), Individual Gastro (2pcs.), Double Gastro (2pcs.)

KITESPRM/SE 115. Included: Espeto accessory, Espeto 20cm (4pcs.), Espeto 30cm (4pcs.), Individual Gastro (2pcs.), Double Gastro (2pcs.)

GASTRONORM KIT ROBATAYAKI

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



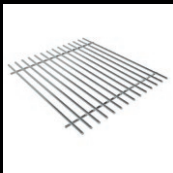
SGN 60. Included: Gastronorm support accessory, GN 1/9 (3pcs.)

SGN 80. Included: Gastronorm support accessory, GN 1/9 (4pcs.)

SGN 115. Included: Gastronorm support accessory, GN 1/9 (6pcs.)

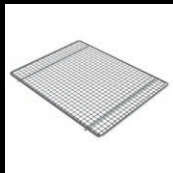
OTHER ACCESSORIES:

GRILL



Top grill
Lower grill

GRILL MESH



Top grill m.
Lower grill m.

TEPPANYAKI PERFORATED



Perforated

TEPPANYAKI FLAT TOP



Flat top

S/S LID



60
80
115

DROP LEAF STAND



60
80
115

STAND



60
80
115

SET OF CASTERS



Stainless steel
Galvanized
*4 swivel pcs. with brakes



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
150 x 150 x 140
⚖ 2 approx.

W x D x H (mm)



MH 300
300 x 150 x 140
⚖ 4 approx.

W x D x H (mm)



MH 300 PLUS
300 x 300 x 140
⚖ 8 approx.

W x D x H (mm)

ACCESSORIES:

GRILL



GMH 150
GMH 300
GMH 300 PLUS

S/S TONGS



20cm

S/S SKEWER



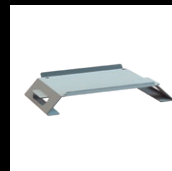
20cm/12pcs.
30cm/12pcs.

CHARCOAL STARTER



1kg
2kg

STAND



SMH 150
SMH 300
SMH 300 PLUS

SMOKER



FMH 150
FMH 300
FMH 300 PLUS

Umai
📍 Girona



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



CONTEO 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 SHIITAKE MUSHROOMS AND DASHI



PUMPKIN ROQUEFORT PURÉE



FUSILLI WITH MUSSELS AND MARINARA SAUCE



SALMON AND LEMON SHEWERS WITH FENNEL



SPAGHETTI NEST WITH VEGETABLES AND SQUID



CHOCOLATE-FILLED TOAST WITH ORANGE SAUCE



MARINATED TOFU WITH CARROTS



VENISON WITH PORCINI MUSHROOMS



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