

MIBRASA®

Feeding the Senses!

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; 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



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

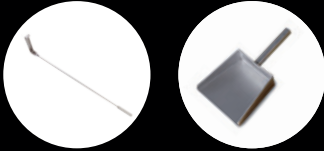
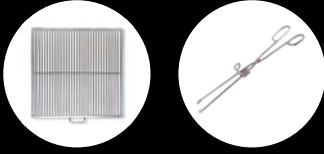
HMB AC 160
1070 x 905 x 1900
⚖ 160-190 🗲 760 x 795

W x D x H (mm)

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

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 COLOUR



INOX



RED



BLACK



YELLOW

EXTRACTION HOOD WITH AIR INPUT



OPTIONAL:

- Integrated lighting system
- Built-in water filtration system

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

CHARCOAL

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. Ecological product.

KITCHENWARE

SHALLOW CASSEROLE



Ø 16cm
Ø 20cm
Ø 24cm
Ø 28cm

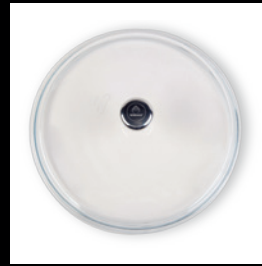
WOODEN CASSEROLE DISH SUPPORT



Ø 16cm
Ø 20cm
Ø 24cm

*casserole dish not included

CASSEROLE PYREX LID



Handle: aluminium/plastic
Ø 16cm
Ø 20cm
Ø 24cm
Ø 28cm

GASTRONORM TRAY



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

GRANITE SLAB WITH WOODEN SUPPORT



25 x 22cm
30 x 22cm

CAGE



24 x 20 x 6cm

FISH GRILL CLAMP



40 x 20cm

MIBRASA TONGS



38cm

FLAT TONGS



38cm

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



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.

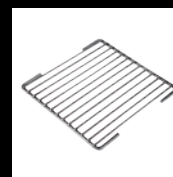


MH 300
300 x 150 x 140
🗑️ 4 approx.

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

ACCESSORIES:

GRILL



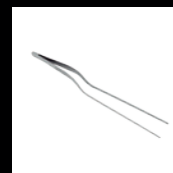
GMH 150
GMH 300
GMH 300 PLUS

BAMBOO TONGS



16cm/25pcs.

INOX TONGS



20cm

BAMBOO SKEWER



17cm/100pcs.

INOX SKEWER



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

CHARCOAL STARTER



1kg
2kg



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 steel brush. All in stainless steel. The 115 series, in addition includes a second top grill and a second lower grill.



RM 60
620 x 445 x 800

RM 80
800 x 445 x 800

RM 115
1145 x 445 x 800



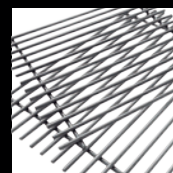
RM SE 60
620 x 445 x 1030

RM SE 80
800 x 445 x 1030

RM SE 115
1145 x 445 x 1030

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-L.Stand 60
D-L.Stand 80
D-L.Stand 115



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.

 ACCESSORIES:

STAND



MGMB 100
MGMB 200

SET OF WHEELS



Stainless steel
Galvanized

*4 pcs swivel wheels with brakes

V-TYPE GRILL

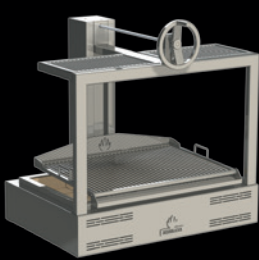



V-type G.

ROUND BAR GRILL

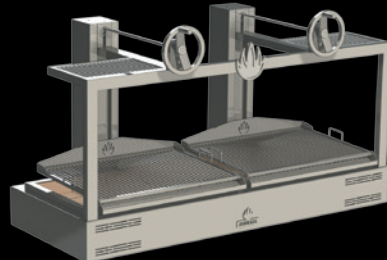



Round G.



GMB 100
1127 x 906 x 1155
 890 x 635

W x D x H (mm)



GMB 200
2077 x 906 x 1155
 890 x 635



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 SHIITAKE MUSHROOMS AND DASHI



PUMPKIN ROQUEFORT PUREE



FUSILLI WITH MUSSELS AND MARINARA SAUCE



SALMON AND LEMON SKEWERS WITH FENNEL



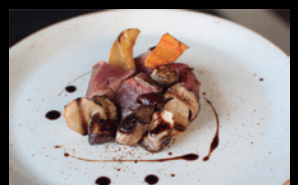
SPAGHETTI NEST WITH VEGETABLES AND SQUID



CHOCOLATE-FILLED TOAST WITH ORANGE SAUCE



MARINATED TOFU WITH CARROTS



VENISON WITH PORCINI MUSHROOMS



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