



MIBRASA®

The Craftsmen of Fire!

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Россия +7(495)268-04-70

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47
Казахстан +7(7172)727-132

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Киргизия +996(312)96-26-47

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

<https://mibrasa.nt-rt.ru/> || mas@nt-rt.ru



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.

The Craftsmen of Fire!



QUALITY GUARANTEE:



UNE-EN: 12815/2002
EUROPEAN STANDARD





Mibrasa® Oven

Jorge Vallejo
Quintonil 📍 Mexico City



Mibrasa® Robatayaki

Diego Guerrero
DSTAgE** 📍 Madrid



Mibrasa® Parrilla

Kael Hub
Roar 📍 British Columbia

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
500°F AND 700°F



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 110°F, perfect for bringing meat to temperature and keeping ingredients warm. It also comes with a naturally heated cupboard below with a temperature between 125°F and 160°F.

Mibrasa® Charcoal Ovens



**Ergonomic and
easy to manage
airflow system**

Maximum flame and
temperature control.



Ancestral cooking

Slow cook foods in the ash collector at lower temperatures for a tender and succulent finish, rich in smoky flavour.



Ovens

HMB MINI MINI WORKTOP OVEN



HMB MINI
28.9 x 19.3 x 35.2
👤 35-45 🍳 21.3 x 13.6

HMB MINI PLUS
28.9 x 20.1 x 40.3
👤 45-65 🍳 21.3 x 15.5

HMB WORKTOP OVEN



HMB 75
28.9 x 27.6 x 40.3
👤 75-95 🍳 21.3 x 23.4

HMB 110
37.6 x 27.6 x 43.9
👤 110-130 🍳 29.9 x 23.4

HMB 160
37.6 x 35 x 43.9
👤 160-190 🍳 29.9 x 31.3

HMB SB WORKTOP OVEN WITH HEATING RACK



HMB SB 75
28.9 x 27.6 x 45.5
👤 75-95 🍳 21.3 x 23.4

HMB SB 110
37.6 x 27.6 x 49
👤 110-130 🍳 29.9 x 23.4

HMB SB 160
37.6 x 35.4 x 49
👤 160-190 🍳 29.9 x 31.3

HMB AB OVEN WITH CUPBOARD BELOW



HMB AB 75
28.9 x 27.6 x 66.9
👤 75-95 🍳 21.3 x 23.4

HMB AB 110
37.6 x 27.6 x 68.5
👤 110-130 🍳 29.9 x 23.4

HMB AB 160
37.6 x 35.4 x 68.5
👤 160-190 🍳 29.9 x 31.3

HMB AB-SB OVEN WITH CUPBOARD BELOW AND HEATING RACK



HMB AB-SB 75
28.9 x 27.6 x 72
👤 75-95 🍳 21.3 x 23.4

HMB AB-SB 110
37.6 x 27.6 x 73.6
👤 110-130 🍳 29.9 x 23.4

HMB AB-SB 160
37.6 x 35.4 x 73.6
👤 160-190 🍳 29.9 x 31.3

HMB AC OVEN WITH FULL CUPBOARD



HMB AC 75
33.5 x 27.7 x 74.8
👤 75-95 🍳 21.3 x 23.4

HMB AC 110
42.1 x 27.7 x 74.8
👤 110-130 🍳 29.9 x 23.4

HMB AC 160
42.1 x 35.6 x 74.8
👤 160-190 🍳 29.9 x 31.3

W x D x H (in)

 ALL OVENS INCLUDE:

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



 DOOR COLOR



STAINLESS STEEL



BLACK



RED



BLUE



YELLOW

Oven Accessories



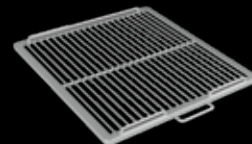
FIREBREAK

FB



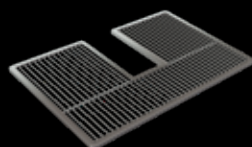
DISSIPATING FILTER

DF



GRILL

GM - GMPLUS
G75
G110
G160



SECOND GRILL FOR TOP CUPBOARD

GAC75
GAC110
GAC160

*For model HMB AC



OVEN STAND

OTMINI - M.PLUS
OT75
OT110
OT160



SET OF CASTERS

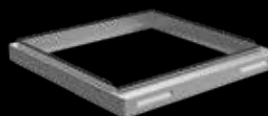
WINOX S/S
WGALVA Galv.

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



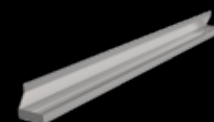
GASTRONORM RACK LOWER CUPBOARD/STAND

SGNAB (5 tray slots)



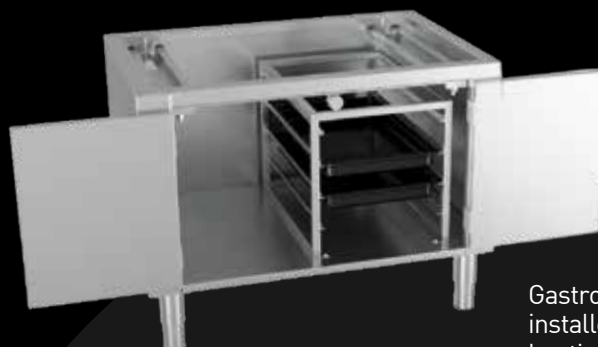
BASE TRIM WORKTOP

EMBHMBCMINI
EMBHMBCMINIP
EMBHMB75
EMBHMB110
EMBHMB160



REMOVABLE GREASE COLLECTOR

REG1 MINI
REG1P/2 M.PLUS/75
REG3/4 110/160



Gastronorm rack installed inside the lower heating cabinet

MIBRASA®

hot

MIBRASA OVEN WITH HEATED HOLDING DRAWERS

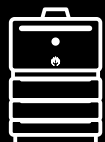
*The most comprehensive
charcoal oven.*



300°F	—	Sit Rest Braise Hold
550°F	—	Braise Grill Smoke
450°F	—	Ancestral cooking
195° 130°F	—	Confit Slowcook Regenerate Sit Rest Hold Dehydrate

*Residual temperatures based on oven working at 550°F.





Mibrasa® 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. The seamless lineal design makes the Mibrasa® Hot the most comprehensive charcoal oven station for any chef that prioritizes an effective and cost-efficient kitchen.



Combine
**MULTI-COOKING
TECHNIQUES**
in an All-in-One unit

ENERGY-SAVING
thanks to
NATURAL HEAT
from oven

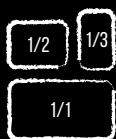


**MAINTAIN
FOOD QUALITY**
with 3 holding
temperatures

MIBRASA®

hot

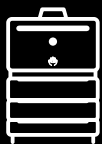
OPTIMIZED
kitchen space



COMPATIBLE
with **GN PANS**

**NO OPERATING
COSTS.** No bills.





Mibrasa® Hot Series

MIBRASA OVEN WITH HEATED
HOLDING DRAWERS

HMB HOT

OVEN WITH HEATED
HOLDING DRAWERS



3 temperature zones

HMB HOT 75
28.9 x 27.6 x 66.9

HMB HOT 110
37.6 x 27.6 x 68.5

HMB HOT 160
37.6 x 35.4 x 68.5

HMB HOT SB

OVEN WITH HEATED
HOLDING DRAWERS
AND HEATING RACK



3 temperature zones

HMB HOT SB 75
28.9 x 27.6 x 72

HMB HOT SB 110
37.6 x 27.6 x 73.6

HMB HOT SB 160
37.6 x 35.4 x 73.6

HMB HOT AC

OVEN WITH HEATED
HOLDING DRAWERS AND
TOP HEATED CUPBOARD



4 temperature zones

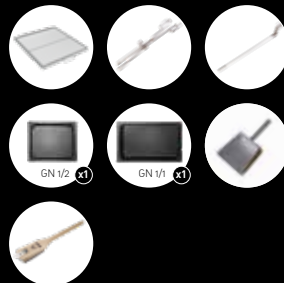
HMB HOT AC 75
33.5 x 27.7 x 74.8

HMB HOT AC 110
42.1 x 27.7 x 74.8

HMB HOT AC 160
42.1 x 35.6 x 74.8



ALL MIBRASA HOT
OVENS INCLUDE:



DOOR AND HOT
DRAWERS COLOR



W x D x H (in)

21.3 x 23.4 | 75-
GN 1/1, 1/2, 1/4* | 95

29.9 x 23.4 | 110-
GN 1/1, 1/2, 1/3* | 130

29.9 x 31.3 | 160-
GN 1/1, 1/2, 1/3* | 190

* Gastronorms compatible with
corresponding models

MIBRASA®
HOT SERIES

Optimize
Economize
Personalize





Mibrasa® Parrilla

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

Surety Hotel

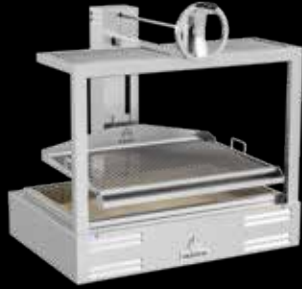
📍 Des Moines - Iowa





Parrilla

SINGLE PARRILLA



SINGLE PARRILLA GMB 100

GMB 100
44.4 x 34 x 45.5

 35 x 25

W x D x H (in)

DOUBLE PARRILLA



DOUBLE PARRILLA GMB 130

GMB 130
49.8 x 34 x 45.5

 19.5 x 25

W x D x H (in)



DOUBLE PARRILLA GMB 160

GMB 160
64.4 x 34 x 45.5

 27 x 25

W x D x H (in)



DOUBLE PARRILLA GMB 200

GMB 200
81.8 x 34 x 45.5

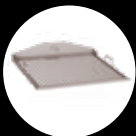
 35 x 25

W x D x H (in)



ALL SINGLE AND DOUBLE PARRILLAS INCLUDE:

One grill, one set of tongs, a poker, an ash shovel and a grill brush. All made of stainless steel. The GMB 130, 160 and 200 include, in addition, a second grill. Grill available in rod grill or V-shape.



TRIPLE PARRILLA



TRIPLE PARRILLA GMB 200-3GR

GMB 200-3GR

81.8 x 34 x 45.5

 19.5 x 25

 27 x 25

W x D x H (in)



TRIPLE PARRILLA GMB 252-3GR

GMB 252-3GR

99.2 x 34 x 45.5

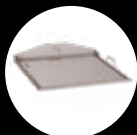
 27 x 25

W x D x H (in)



ALL TRIPLE PARRILLAS INCLUDE:

3 grills, a set of tongs, a poker, an ash shovel and a grill brush. All made of stainless steel. Grills are available in rod grill or V-shape.



Toc al Mar

 Aiguablava - Spain





Mibrasa® Parrilla Fire

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

Dleña

📍 Washington DC





Parrilla Fire



PARRILLA GMB 160 FIRE

GMB 160 FIRE
64.4 x 34 x 45.5

 19.5 x 25

Fire basket 11.42 x 16.48 x 7.19

W x D x H (in)



PARRILLA GMB 200 FIRE

GMB 200 FIRE
81.8 x 34 x 45.5

 27 x 25

Fire basket 11.42 x 16.48 x 7.19

W x D x H (in)



PARRILLA GMB 252 FIRE

GMB 252 FIRE
99.2 x 34 x 45.5

 27 x 25

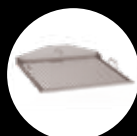
Fire basket 19.09 x 12.40 x 11.02

W x D x H (in)



ALL PARRILLAS GMB FIRE INCLUDE:

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



⊕ Parrilla + Fire Accessories



COMPLETE STAND

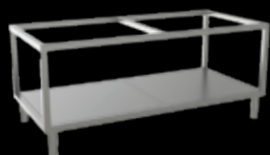
MCGMB100
Equipped with 3 drawers and a built-in gastronorm rack

MCGMB130
Equipped with 3 drawers and a built-in gastronorm rack

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

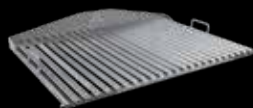
MCGMB200
Equipped with 3 drawers, 2 shelves and built-in gastronorm rack

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



STAND

MGMB100
MGMB130
MGMB160
MGMB200
MGMB252



V-SHAPE GRILL

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



ROD GRILL

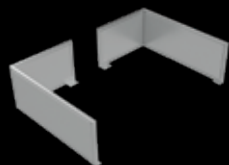
CPV-100/200
CPV-130/160F
CPV-160/200F/252



S/S LID

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

*Price per unit



PROTECTIVE STRUCTURE

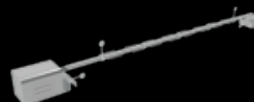
EPGMB100
EPGMB130
EPGMB160
EPGMB200
EPGMB160F
EPGMB200F/252
EPGMB200-3GR
EPGMB252-3GR



SET OF CASTERS

WINOXG A.Inox
WGALVAG Galv.

*4 swivel pcs. with brakes



SPIIT-ROAST

SPIEDO100
SPIEDO130
SPIEDO160
SPIEDO200
SPIEDO252

*Requires the protective structure of the corresponding model

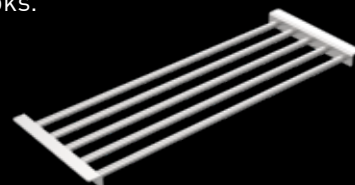
⊕ Parrilla + Fire Accessories



VERTICAL COOKING

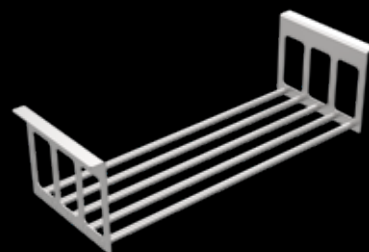
With the vertical cooking rack, place your ingredients over the coals or in front of the fire basket for cooking, smoking and drying with smokey aromas.

The kit includes a rack and 2 swivel hooks.



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

SWIVEL HOOK



GGCV (1pcs.) Ø0,5 - 16 x 2,8 cm

Mibrasa® Robata Beast

The Mibrasa Beast is conceptualized and engineered for chefs in need of high production and versatility.

Experiment with levels, temperatures and position of the grills to apply infinite cooking techniques at the same time. Equipped with 4 fixed levels, each of which offers extense, 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.



Robata Beast RM 100
with complete stand

Sumac & Mambo

 Barcelona - Spain





Mibrasa® Robata Beast



BEAST RM 100 MIBRASA

with 4 levels

RM 100

44.4 x 31 x 31.4

 Top and Lower grill 25.7 x 12.7

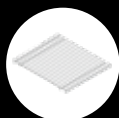
 Middle grill 15.1 x 12.7

W x D x H (in)

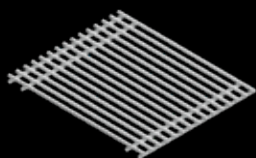


THE RM BEAST INCLUDES:

6 Top/lower grills, 6 middle grills, Mibrasa tongs, poker, ash shovel and brush.
All in stainless steel.



⊕ Robata Beast Accessories



GRILL

RLTG100 Top/Lower G.
RMG100 Middle G.



COMPLETE STAND

MCGMB100
with 3 drawers and
in-built gastronorm rack



STAND

MGMB100



SET OF CASTERS

WINOX S/S
WGALVA Galv.

*4 swivel pcs. with brakes



S/S LID

TAPA85



SPIT-ROAST

SPIEDO100-BEAST

Mibrasa® 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

24.4 x 17.5 x 31.5

 Top grill 12.2 x 11.02

 Lower grill 14.96 x 11.02

RM 80

31.5 x 17.5 x 31.5

 Top grill 12.2 x 11.02

 Lower grill 14.96 x 11.02

RM 115

45.1 x 17.5 x 31.5

 Top grill 12.2 x 11.02

 Lower grill 14.96 x 11.02

W x D x H (in)



ROBATAYAKI RM SE MIBRASA

with 3 tiers and elevating system
for second tier

RM SE 60

24.4 x 17.5 x 40.5

 Top grill 12.2 x 11.02

 Lower grill 14.96 x 11.02

RM SE 80

31.5 x 17.5 x 40.5

 Top grill 12.2 x 11.02

 Lower grill 14.96 x 11.02

RM SE 115

45.1 x 17.5 x 40.5

 Top grill 12.2 x 11.02

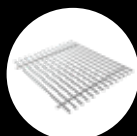
 Lower grill 14.96 x 11.02

W x D x H (in)



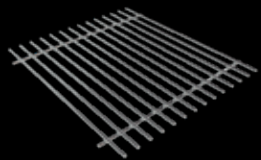
ALL ROBATAYAKIS INCLUDE:

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



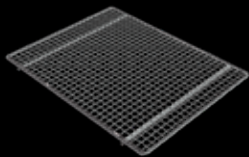
⊕ Robatayaki Accessories

COOKING SURFACES



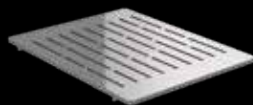
GRILL

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/S
WGALVAG Galv.

*4 swivel pcs. with brakes

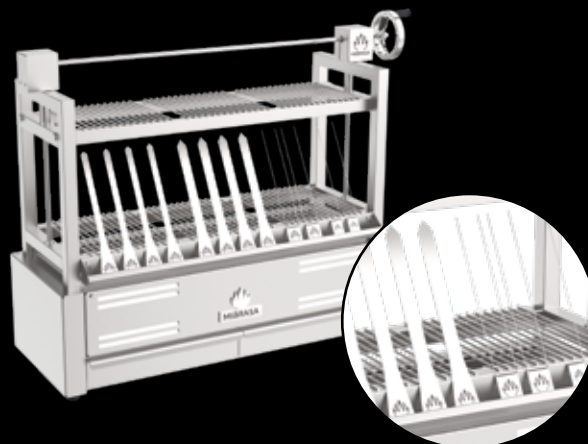


Top grill mesh

⊕ Cooking Accessories

ESPETO KIT PARRILLA + FIRE

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 + FIRE



	Espeto 0.8x19.3	Espeto 1.2x19.3	Gastro Ind.15.4	Gastro Doub.15.4
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

W x D (mm)

ESPETO KIT ROBATAYAKI + RM BEAST



	Espeto 0.8x15.4	Espeto 1.2x15.4	Gastro Ind.15.4	Gastro Doub.15.4
KITESPRM60/SE60	2pcs.	2pcs.	2pcs.	2pcs.
KITESPRM80/SE80	3pcs.	3pcs.	2pcs.	2pcs.
KITESPRM115/SE115	4pcs.	4pcs.	2pcs.	2pcs.
KITESPRM100	4pcs.	4pcs.	2pcs.	2pcs.

*Every kit includes an espeto holder

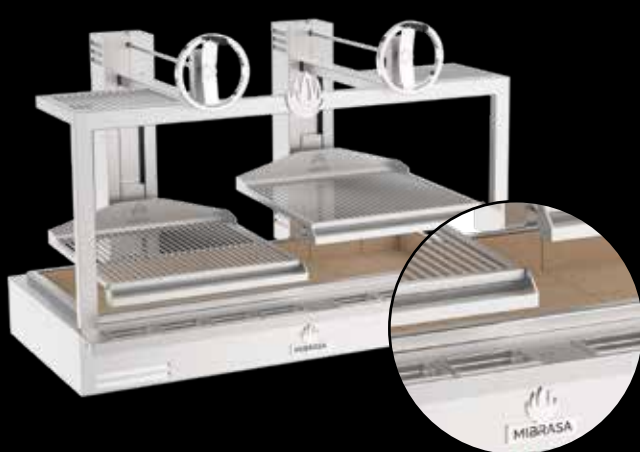
W x D (mm)



⊕ Cooking Accessories

GASTRONORM KIT PARRILLA + FIRE

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



GN KIT PARRILLA + FIRE

SGN100 (GMB 100)

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

SGN130 (GMB 130)

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

SGN160 (GMB 160/ Fire)

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

SGN200 (GMB 200/ Fire/ 3GR)

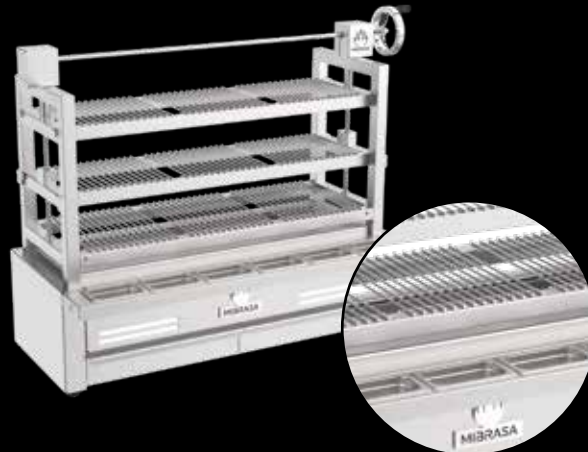
Incluye: Soporte gastronorm, GN 1/9 (10ud.)

SGN252 (GMB 252-Fire)

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

SGN252-3GR (GMB 252-3GR)

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



GN KIT ROBATAYAKI + RM BEAST

SGN60

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

SGN80

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

SGN115

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

SGN100BEAST

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



Hibachi Mibrasa®

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 300 Plus with stand and top grill

Umai

 Girona - Spain





Hibachi



HIBACHI MH 150

MH150
5.9 x 5.9 x 5.5
🔒 2 approx.

W x D x H (in)



HIBACHI MH 300

MH300
11.8 x 5.9 x 5.5
🔒 4 approx.

W x D x H (in)

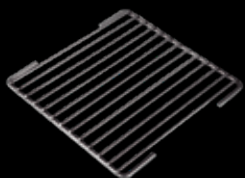


HIBACHI MH 300 PLUS

MH300 PLUS
11.8 x 11.8 x 5.5
🔒 8 approx.

W x D x H (in)

⊕ 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**

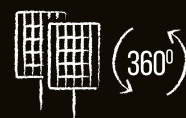


DOUBLE GRILL

Adaptable
heights



Easy to
open, close
and flip



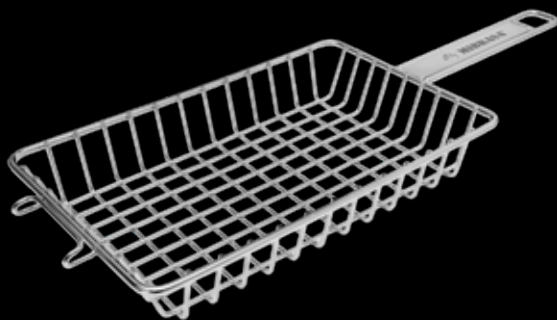
**VERSATILE
and ROBUST**



STACKABLE GRILLS
for good
space management

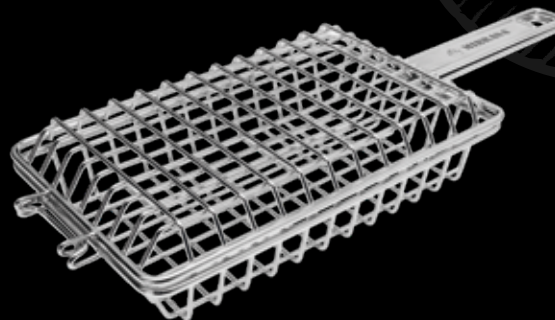


Grillware



CLASSIC GRILL

KC1625	6.3 x 9.8 in flat
KC1625H2	6.3 x 9.8 - H0.8 in
KC1625H4	6.3 x 9.8 - H1.6 in



DOUBLE CLASSIC GRILL

KCD1625H2	6.3 x 9.8 - H0.8 in
KCD1625H4	6.3 x 9.8 - H1.6 in
KCD1625H6	6.3 x 9.8 - H2.4 in



MESH GRILL

KM1625	6.3 x 9.8 in flat
KM1625H2	6.3 x 9.8 - H0.8 in
KM1625H4	6.3 x 9.8 - H1.6 in



DOUBLE GRILL MESH

KMD1625H2	6.3 x 9.8 - H0.8 in
KMD1625H4	6.3 x 9.8 - H1.6 in
KMD1625H6	6.3 x 9.8 - H2.4 in



RESTING TRAY CLASSIC GRILL

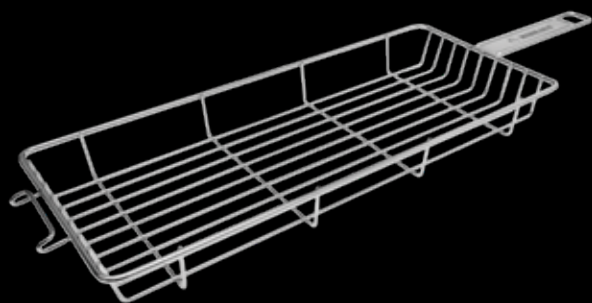
KBR1625H2	6.3 x 9.8 - H0.8 in
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*Compatible with Mibrasa Grillware classic grill and mesh grill H0.8 in and H1.6 in



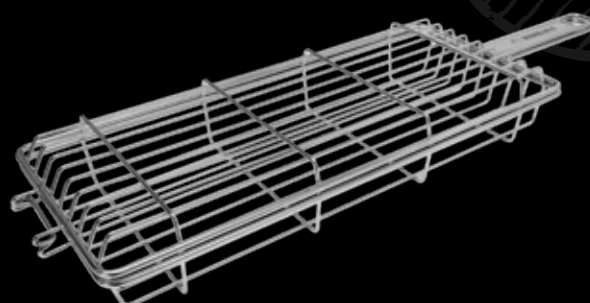
GRILL MESH PAN

KSM28H2	Ø11 - H0.8 in
KSM28H6	Ø11 - H2.4 in



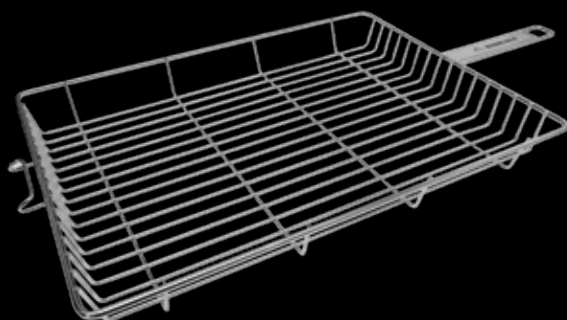
LONG GRILL

KL1740	6.7 x 15.7 in flat
KL1740H2	6.7 x 15.7 - H0.8 in
KL1740H4	6.7 x 15.7 - H1.6 in



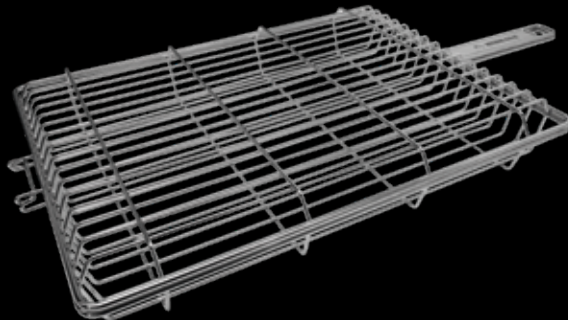
DOUBLE LONG GRILL

KLD1740H2	6.7 x 15.7 - H0.8 in
KLD1740H4	6.7 x 15.7 - H1.6 in
KLD1740H6	6.7 x 15.7 - H2.4 in



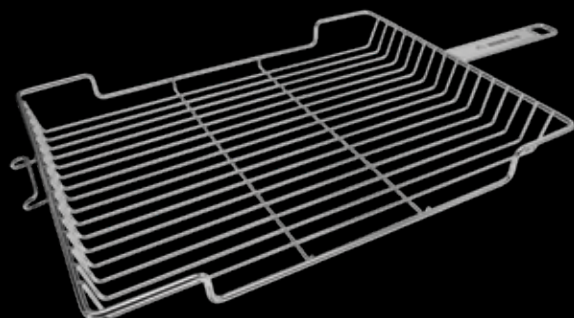
LARGE GRILL

KG4030	15.7 x 11.8 in flat
KG4030H2	15.7 x 11.8 - H0.8 in
KG4030H4	15.7 x 11.8 - H1.6 in



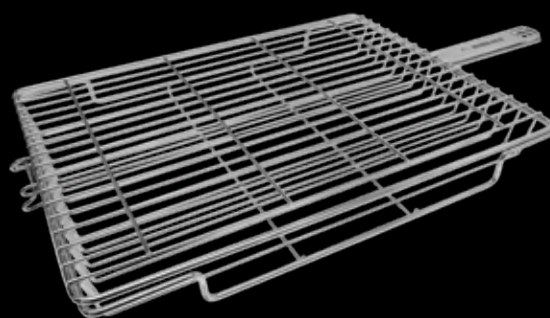
DOUBLE LARGE GRILL

KGD4030H2	15.7 x 11.8 - H0.8 in
KGD4030H4	15.7 x 11.8 - H1.6 in
KGD4030H6	15.7 x 11.8 - H2.4 in



SPECIAL TURBOT GRILL

KR4030H4	15.7 x 11.8 - H1.6 in
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SPECIAL DOUBLE TURBOT GRILL

KRD4030H4	15.7 x 11.8 - H1.6 in
KRD4030H6	15.7 x 11.8 - H2.4 in

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	7.2 x 16.8 x 4.1
-----	------------------

W x D x H (in)

*Classic grill included 6.3 x 9.8 x H1.6 in

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	23.6 Ø4.7 in
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Kitchenware

NEW MIBRASA® SUPPORTS MADE FROM NATURAL CORK

Presenting the new Mibrasa® cork supports for our granite hot stone and high temperature 'llauna' trays, the table-ready presentation that will distinguish your dish from the rest.

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.



We're 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.



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

11.8 x 8.7 in

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



Kitchenware



CASSEROLE DISH

SC16	Ø 6.3 in
SC20	Ø 7.9 in
SC24	Ø 9.4 in
SC28	Ø 11 in



IROKO WOOD CASSEROLE DISH SUPPORT

CWCS16	Ø 6.3 in
CWCS20	Ø 7.9 in
CWCS24	Ø 9.4 in



CASSEROLE PYREX LID W/ ALUMINIUM HANDLE

CL16A	Ø 6.3 in
CL20A	Ø 7.9 in
CL24A	Ø 9.4 in
CL28A	Ø 11 in



CAST ALUMINIUM ROASTING TRAY

	Depth
GN1/4	1.6 in
GN1/2	2.4 in
GN1/1	2.4 in
GN1/3H2,5	0.98 in
GN1/2H2,5	0.98 in
GN1/1H2,5	0.98 in



'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

GNWG1/2	H0.98 in
GNWG1/3	H0.98 in



HOT GRANITE STONE WITH IROKO WOOD SUPPORT

GSWS25	9.8 x 8.7 in
GSWS30	11.8 x 8.7 in
GSWS46	18.11 x 11.81 in



HOT GRANITE STONE WITH S/S SUPPORT

GSIS25	9.8 x 8.7 in
GSIS30	11.8 x 8.7 in
GSIS46	18.11 x 11.81 in



TONGS

TG	15 in
----	-------



FLAT TONGS

FTG	15 in
-----	-------



PAN GRIPPER

PG	7.5 in
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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: 33 lb



HOLM OAK (HOM)

Type: Lumpwood charcoal
Origin: Spain
Burn time: 4-6 hours
Spark level: 
Aroma: Natural strong
Bag: 33 lb



MARABÚ (MM)

Type: Lumpwood charcoal
Origin: Cuba
Burn time: 5-7 hours
Spark level: 
Aroma: Natural medium
Bag: 33 lb

Consult prices

FIRELIGHTERS & SMOKING



ECOFIRE FIRELIGHTER TABLETS

Compact tablets made of coconut fibres for lighting charcoal.

FL	24pcs./pack
----	-------------



SMOKING PLANKS

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



SMOKING WOOD CHIPS

SW0T 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





MIBRASA®

hot

Confit | Slowcook |
Regenerate | Sit | Rest |
Hold | Dehydrate

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
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Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

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Смоленск (4812)29-41-54
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Сыктывкар (8212)25-95-17
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Ярославль (4852)69-52-93

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