

FIRE 160

Mibrasa® Parrilla with two grills and fire basket



FEATURES

Precision and strength is key to the PARRILLA MIBRASA®. Effortlessly regulate the height of your grill surface thanks to the carefully engineered double chain system coupled with the crank wheel and gearbox, keeping maintenance down to a minimum.

The system lets us sear, cook and rest our ingredients, toget the optimal result every time.

ERGONOMICALLY DESIGNED WITH MAXIMUM QUALITY AND SECURITY

With a sloping grill, the grease runs down the weld-free grill bars to prevent grease build-up. Grease drips down to the collector with an easy to remove mechanism ready to clean.

The base is lined with refractory bricks to ensure maximum heat efficiency and resistance to pure fire. And the built-in cooling system in outer case guarantees a maximum level of security.

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.

TECHNICAL INFORMATION

Reference	GMB160-FIRE
Fire up time*	30 min
Cooking temperature	250 °C
Grill height range	350 mm
Initial charcoal load ¹	12 kg
Charcoal load duration ²	5 h
Equivalent power*	5,2 kW
Exhaust rate	4600 m³/h
Net weight ³	420 kg
Crated weight ³	550 kg
Crate dimensions (WxDxH)	1120 x 1810 x 1380 mm

*Approximate data 1. Consult instruction manual 2. Will vary depending on quality of charcoal 3. Weight with accessories included

INCLUDED ACCESSORIES

- Mibrasa tongs [TG]
- Ash shovel [PALA]
- Ember poker [PK]
- Grill brush [CEP]
- 2 rod grills [CPV-160F]
- Vertical cooking rack [CPH-160-FIRE]
- 2 swivel hooks [GGCV]

OPTIONAL ACCESSORIES

- V-shape grill [GV-160F]
- End of service lid [TAPA65]
- Protective structure [EPGMB160F]
- Espeto kit [KITESPGMB160]
- Gastronorm kit [SGN160]

Color











Black Blue

Red

Stainless steel

Yellow

Edition











Gold

Black

Copper Titanium

Silver

QUALITY GUARANTEE





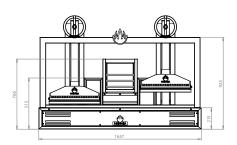




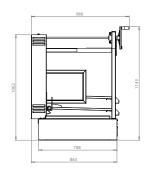
Mibrasa® Charcoal Ovens S.L C/Joan Rovira i Bastons, 26 17230 Palamós - Spain +34 972 601 942 - mibrasa@mibrasa.com www.mibrasa.com



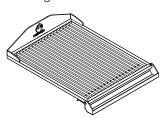
Front view



Side view



Rod bar grill

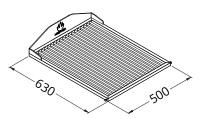


GRILL TYPES

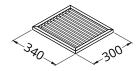
V shape grill



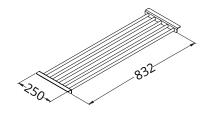
GRILL DIMENSIONS



DIMENSIONES DEL SOPORTE BANDEJA

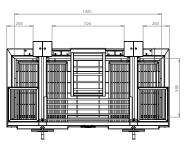


VERTICAL COOKING RACK DIMENSIONS



Specifications and design are subject to change without notice.

Top view

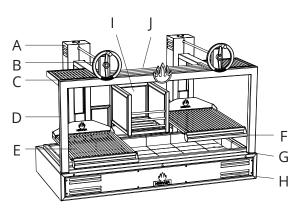


Fire basket





Dimensions in mr



А	Elevating system
В	Elevating wheel
С	Heating rack
D	Structure
Е	Grill
F	Grease collector
G	Refractory bricks
Н	Main body
١	Fire basket
J	Vertical cooking rack

INSTALLATION GUIDELINES AND SAFETY STANDARDS

Recommended installation height	
Clearances to construction/other appliances from the Parrilla	
Clearances of flammable materials from the Parrilla	
Clearance of workspace from front of the Parrilla	



It is recommended to use a lifting device to lift the Parrilla and place on the countertop/stand. Consult Parrilla instruction manual for further information.



FIRE 160 + MCGMB160

Mibrasa® Parrilla with complete stand

OPTIONAL COMPLETE STAND



TECHNICAL INFORMATION

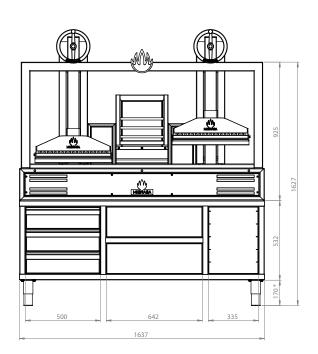
Ref.	GMB160-FIRE + MCGMB160
Net weight³	530 kg
Crated weight ³	655 kg
Crate dimensions (WxDxH)	1120 x 1510 x 2000mm

Ref.	MCGMB160
Net weight³	110 kg
Crated weight³	235 kg
Crate dimensions (WxDxH)	1120 x 1510 x 700mm

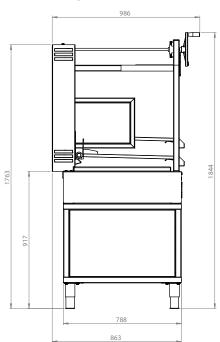
OPTIONAL ACCESSORIES

Stainless steel casters [WINOXG]

FRONT VIEW



SIDE VIEW



*Adjustable leg height 135-195 mm



FIRE 160 + MGMB160

Mibrasa® Parrilla with stand

OPTIONAL STAND



TECHNICAL INFORMATION

Ref.	GMB160-FIRE + MGMB160
Net weight³	460 kg
Crated weight³	515 kg
Crate dimensions (WxDxH)	1120 x 1510 x 2000 mm

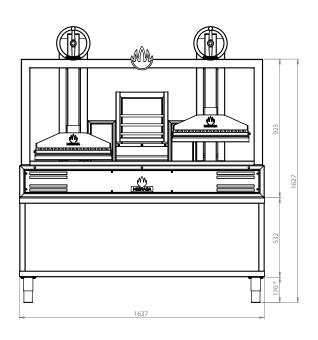
Ref.	MGMB160
Net weight³	40 kg
Crated weight ³	95 kg
Crate dimensions (WxDxH)	1120 x 1510 x 700 mm

OPTIONAL ACCESSORIES

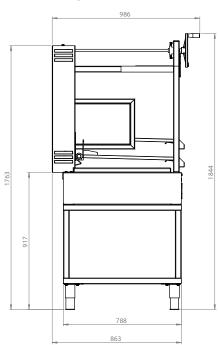
Stainless steel casters [WINOXG]

Dimensions in mm

FRONT VIEW



SIDE VIEW



*Adjustable leg height 135-195 mm