



MIBRASA®

The Craftsmen of Fire!



J E S T I C
FOODSERVICE SOLUTIONS

2023 CATALOGUE



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

Lucía Freitas

A Tafona*  Santiago de Compostela



Mibrasa® Robatayaki


Diego Guerrero

DSTAgE**  Madrid



Mibrasa® Parrilla

Miguel Gallo

Fireside  Hong Kong

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
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.

Mibrasa® Charcoal Ovens



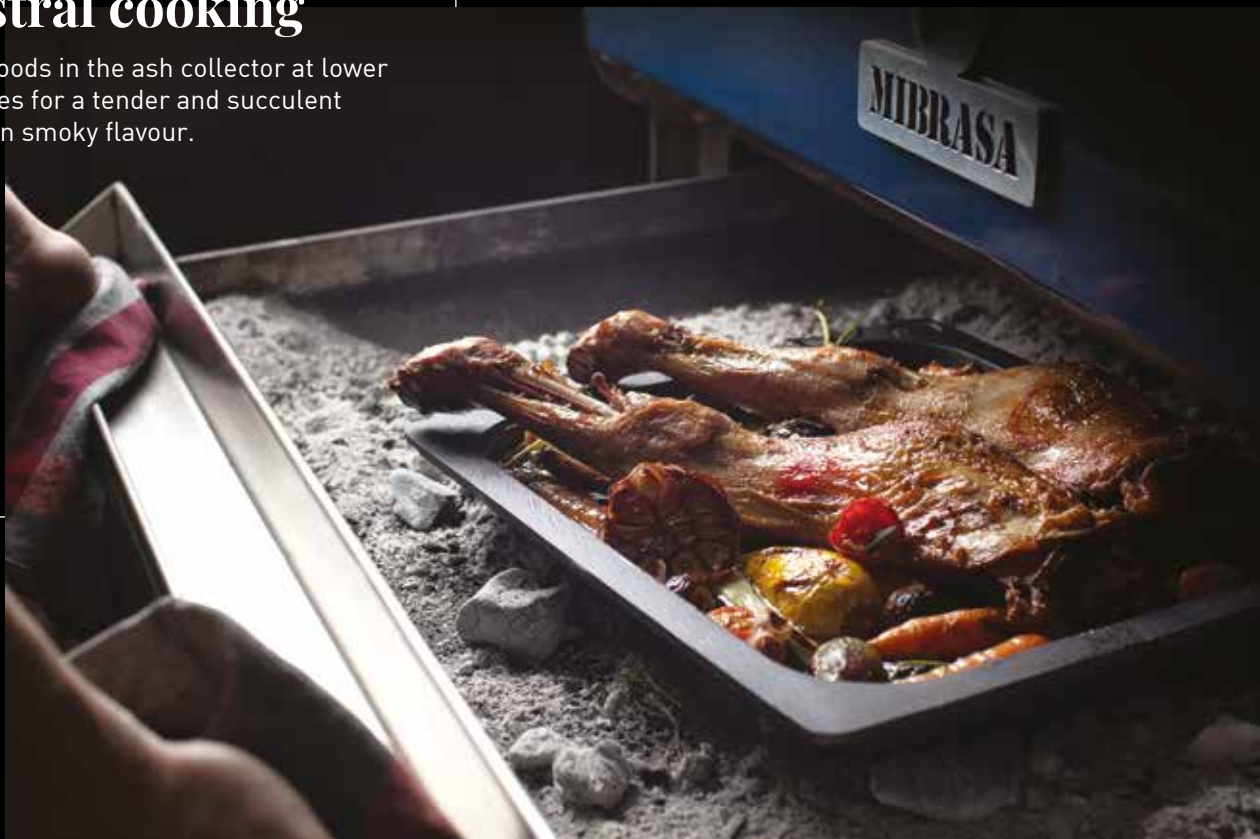
**Ergonomic and
easy to manage
airflow system**

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
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



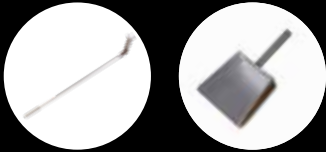
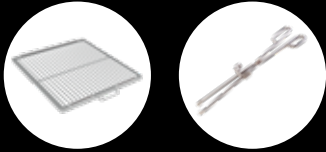
HMB AC 75
850 x 705 x 1900
⊞ 75-95 ⊞ 540 x 595

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

ALL OVENS INCLUDE:

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



HMB AC model also includes a firebreak.

⊕ Oven Accessories



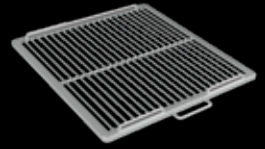
FIREBREAK

FB



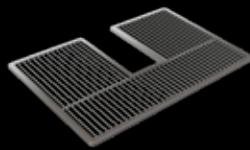
DISSIPATING FILTER

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.

DOOR COLOR



STAINLESS STEEL



BLACK



RED



BLUE

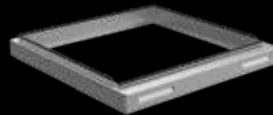


YELLOW



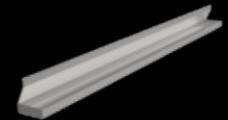
GASTRONORM RACK LOWER CUPBOARD/STAND

SGNAB (5 tray slots)



BASE TRIM WORKTOP

EMBHMBMINI
EMBHMBMINIP
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

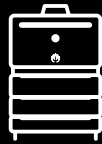
MIBRASA OVEN WITH HEATED HOLDING DRAWERS

*The most comprehensive
charcoal oven.*



*Residual temperatures based on oven working at 300°C.





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

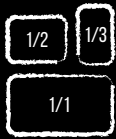


**MAINTAIN
FOOD QUALITY**
with 3 holding
temperatures

MIBRASA®

hot

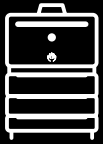
OPTIMIZED
kitchen space



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
735 x 700 x 1700

HMB HOT 110
955 x 700 x 1740

HMB HOT 160
955 x 900 x 1740

HMB HOT SB

OVEN WITH HEATED HOLDING DRAWERS AND HEATING RACK



3 temperature zones

HMB HOT SB 75
735 x 700 x 1830

HMB HOT SB 110
955 x 700 x 1870

HMB HOT SB 160
955 x 900 x 1871

HMB HOT AC

OVEN WITH HEATED HOLDING DRAWERS AND TOP HEATED CUPBOARD



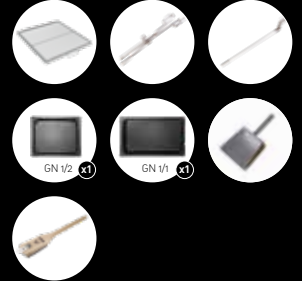
4 temperature zones

HMB HOT AC 75
850 x 705 x 1900

HMB HOT AC 110
1070 x 705 x 1900

HMB HOT AC 160
1070 x 905 x 1900

ALL MIBRASA HOT OVENS INCLUDE:



DOOR AND HOT DRAWERS COLOR



540 x 595 | 75-
GN 1/1, 1/2, 1/4* | 95

760 x 595 | 110-
GN 1/1, 1/2, 1/3* | 130

760 x 795 | 160-
GN 1/1, 1/2, 1/3* | 190

* Gastronorms compatible with corresponding models

W x D x H (mm)

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.

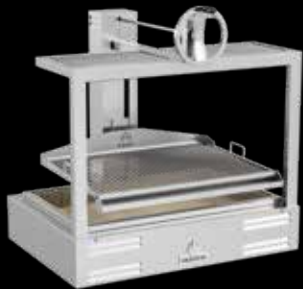


GMB 200 with complete stand

La Gare
 Praga




SINGLE PARRILLA



SINGLE PARRILLA GMB 100

GMB 100
1127 x 864 x 1155

 890 x 635


W x D x H (mm)

DOUBLE PARRILLA



DOUBLE PARRILLA GMB 130

GMB 130
1265 x 864 x 1155


 500 x 635

W x D x H (mm)



DOUBLE PARRILLA GMB 160

GMB 160
1637 x 864 x 1155


 685 x 635

W x D x H (mm)



DOUBLE PARRILLA GMB 200

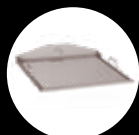
GMB 200
2077 x 864 x 1155

 890 x 635

W x D x H (mm)

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
2077 x 864 x 1155

 500 x 635


 685 x 635

W x D x H (mm)



TRIPLE PARRILLA GMB 252-3GR

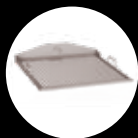
GMB 252-3GR
2520 x 864 x 1155

 685 x 635

W x D x H (mm)

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.





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

La Industrial

📍 Tarragona - Spain





Parrilla Fire



PARRILLA GMB 160 FIRE

GMB 160 FIRE
1637 x 864 x 1155

 500 x 635


Fire basket 290 x 420 x 183

W x D x H (mm)



PARRILLA GMB 200 FIRE

GMB 200 FIRE
2077 x 864 x 1155

 685 x 635


Fire basket 290 x 420 x 183

W x D x H (mm)



PARRILLA GMB 252 FIRE

GMB 252 FIRE
2520 x 864 x 1155

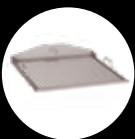
 685 x 635

Fire basket 485 x 315 x 280

W x D x H (mm)

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

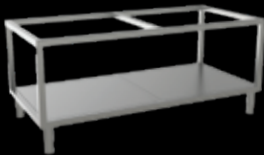
MCGMB100
Equipped with 3 drawers and a built-in gastronorm rack

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

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

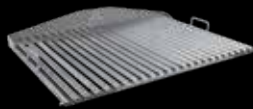
MCGMB200
Equipped with 3 drawers, 2 shelves and built-in gastronorm rack

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



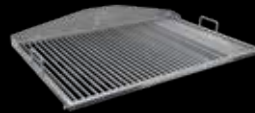
STAND

MGMB100
MGMB130
MGMB160
MGMB200
MGMB252



V-SHAPE GRILL

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



ROD GRILL

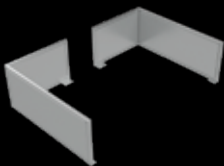
CPV-100/200
CPV-130/160F
CPV-160/200F/252



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



SPIT-ROAST

SPIEDO100
SPIEDO130
SPIEDO160
SPIEDO200
SPIEDO252

*Requires the protective structure of the corresponding model

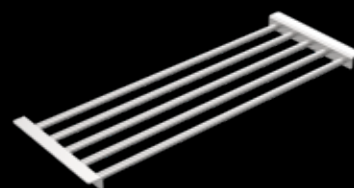
⊕ Parrilla + Fire Accessories



VERTICAL COOKING

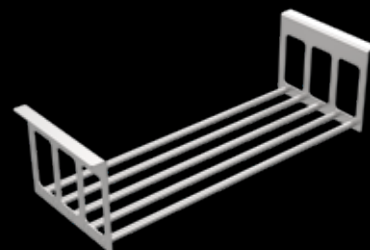
With the vertical cooking rack, place your ingredients over the coals or in front of the fire basket for cooking, smoking and drying with smokey aromas.

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
1127 x 788 x 797
 Top and Lower grill 653 x 324
 Middle grill 384 x 324

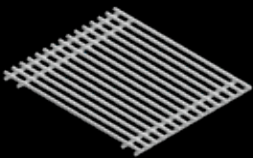
W x D x H (mm)

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.

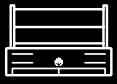


Mibrasa® Robatayaki
RM SE 115 with elevation
system for second tier

Albert Sastregener - Bo.Tic**

 Corçà - Spain






Robatayaki




ROBATAYAKI RM MIBRASA with 3 fixed tiers


RM 60
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 RM SE MIBRASA 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

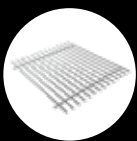
 Lower grill 380 x 280

W x D x H (mm)



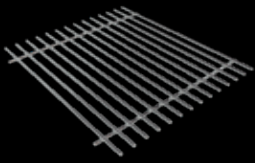
ALL ROBATAYAKIS INCLUDE:

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



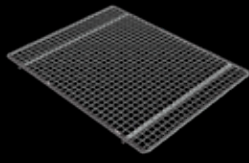
⊕ Robatayaki Accessories

COOKING SURFACES



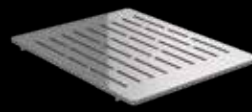
GRILL

RTG Top grill
RLG Lower grill



GRILL MESH

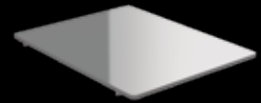
TGM Top G.M
LGM Lower G.M



TEPPANYAKI PERFORATED

PTG

*For the lower tier only



TEPPANYAKI FLAT TOP

FTTG

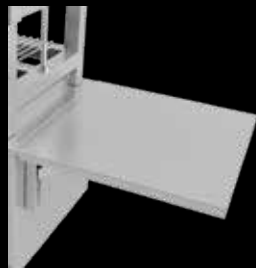
*For the lower tier only

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

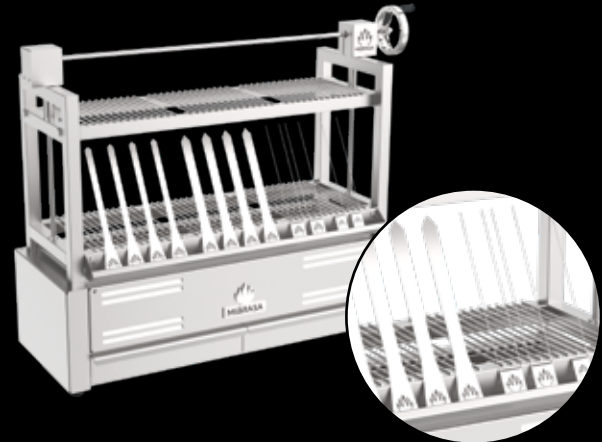


Top grill mesh

⊕ 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 20x490	Espeto 30x490	Gastro Ind. 390	Gastro Doble 390
KITESPGB100	4pcs.	4pcs.	2pcs.	2pcs.
KITESPGB130	5pcs.	5pcs.	2pcs.	2pcs.
KITESPGB160	6pcs.	6pcs.	3pcs.	3pcs.
KITESPGB200	8pcs.	8pcs.	4pcs.	4pcs.
KITESPGB252	10pcs.	10pcs.	6pcs.	6pcs.

*Every kit includes an espeto holder

W x D (mm)

ESPETO KIT ROBATAYAKI + RM BEAST



	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Doble 390
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

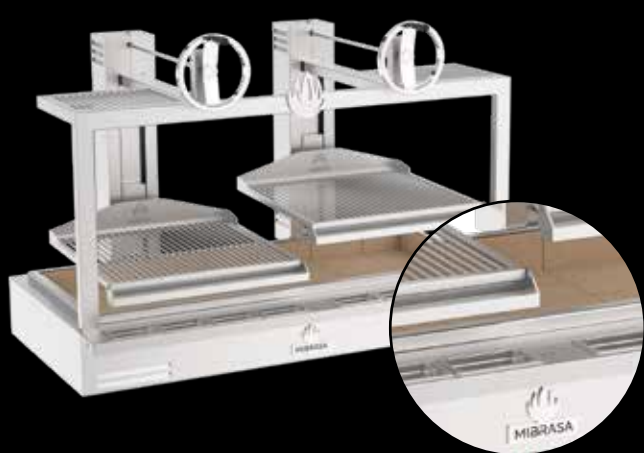
W x D (mm)



⊕ 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
150 x 150 x 140
🔒 2 approx.
W x D x H (mm)



HIBACHI MH 300

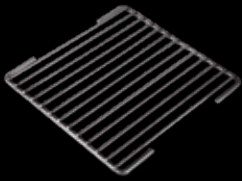
MH300
300 x 150 x 140
🔒 4 approx.
W x D x H (mm)



HIBACHI MH 300 PLUS

MH300 PLUS
300 x 300 x 140
🔒 8 approx.
W x D x H (mm)

⊕ 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

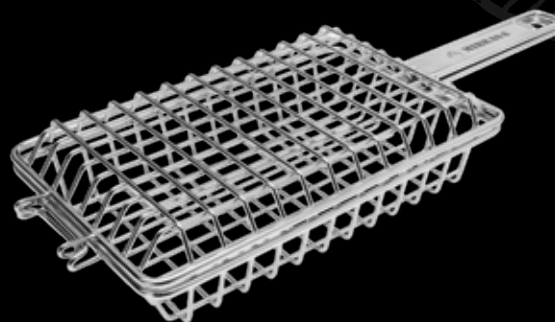


Grillware



CLASSIC GRILL

KC1625	16 x 25 cm flat
KC1625H2	16 x 25 - H2 cm
KC1625H4	16 x 25 - H4 cm



DOUBLE CLASSIC GRILL

KCD1625H2	16 x 25 - H2 cm
KCD1625H4	16 x 25 - H4 cm
KCD1625H6	16 x 25 - H6 cm



MESH GRILL

KM1625	16 x 25 cm flat
KM1625H2	16 x 25 - H2 cm
KM1625H4	16 x 25 - H4 cm



DOUBLE GRILL MESH

KMD1625H2	16 x 25 - H2 cm
KMD1625H4	16 x 25 - H4 cm
KMD1625H6	16 x 25 - H6 cm



RESTING TRAY CLASSIC GRILL

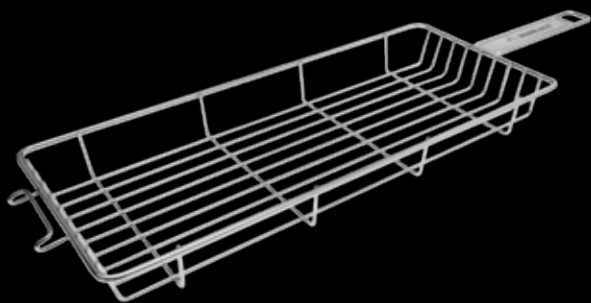
KBR1625H2	16 x 25 - H2 cm
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*Compatible with Mibrasa Grillware classic grill and mesh grill H2 cm and H4 cm



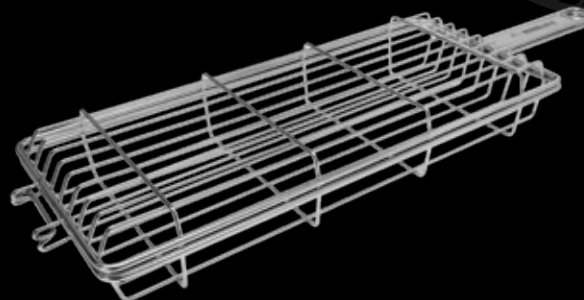
GRILL MESH PAN

KSM28H2	Ø28 - H2 cm
KSM28H6	Ø28 - H6 cm



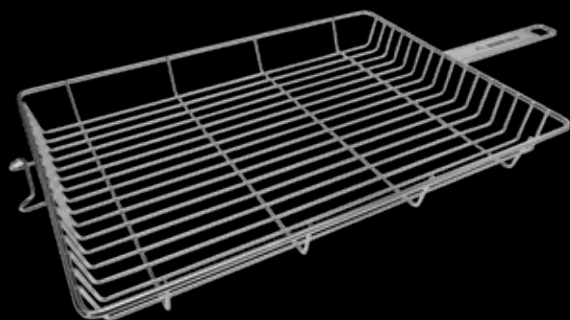
LONG GRILL

KL1740	17 x 40 cm flat
KL1740H2	17 x 40 - H2 cm
KL1740H4	17 x 40 - H4 cm



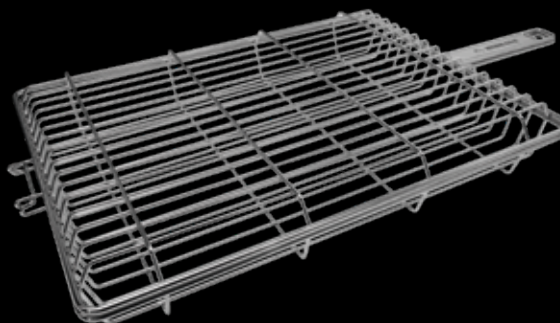
DOUBLE LONG GRILL

KLD1740H2	17 x 40 - H2 cm
KLD1740H4	17 x 40 - H4 cm
KLD1740H6	17 x 40 - H6 cm



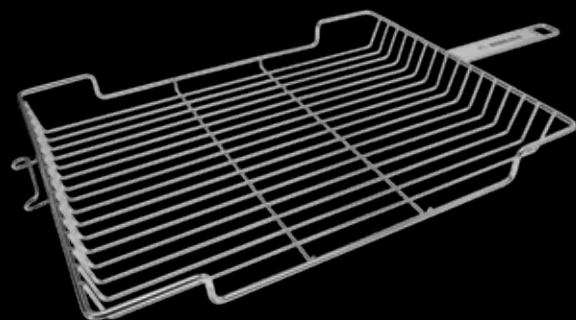
LARGE GRILL

KG4030	40 x 30 cm flat
KG4030H2	40 x 30 - H2 cm
KG4030H4	40 x 30 - H4 cm



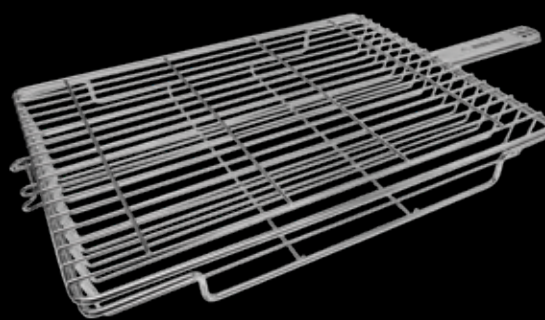
DOUBLE LARGE GRILL

KGD4030H2	40 x 30 - H2 cm
KGD4030H4	40 x 30 - H4 cm
KGD4030H6	40 x 30 - H6 cm



SPECIAL TURBOT GRILL

KR4030H4	40 x 30 - H4 cm
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SPECIAL DOUBLE TURBOT GRILL

KRD4030H4	40 x 30 - H4 cm
KRD4030H6	40 x 30 - H6 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

W x D x H (cm)

*Classic grill included 16 x 25 x H4 cm

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



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 practices 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 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



Kitchenware



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



CAST ALUMINIUM ROASTING TRAY

	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



'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

GNWG1/2	H2,5 cm
GNWG1/3	H2,5 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	38 cm
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FLAT TONGS

FTG	38 cm
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PAN GRIPPER

PG	19 cm
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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: 15 kg




HOLM OAK (HOM)

Type: Lumpwood charcoal
Origin: Spain
Burn time: 4-6 hours
Spark level: 
Aroma: Natural strong
Bag: 15 kg



MARABÚ (MM)

Type: Lumpwood charcoal
Origin: Cuba
Burn time: 5-7 hours
Spark level: 
Aroma: Natural medium
Bag: 15 kg

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





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 Robotayaki 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



MIBRASA®

hōt

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



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info@jestic.co.uk

J E S T I C
FOODSERVICE SOLUTIONS