



MIBRASA®

The Craftsmen of Fire!



MIBRASA®

Catalogue 2023

Supplied by

J E S T I C
FOODSERVICE SOLUTIONS

combination of quality & experience

The Craftsmen of Fire!

We 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 synthesis of quality and experience is encapsulated into each and every Mibrasa® product.

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 factory 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.

Designed and developed hand in hand with chefs to meet their every demand.




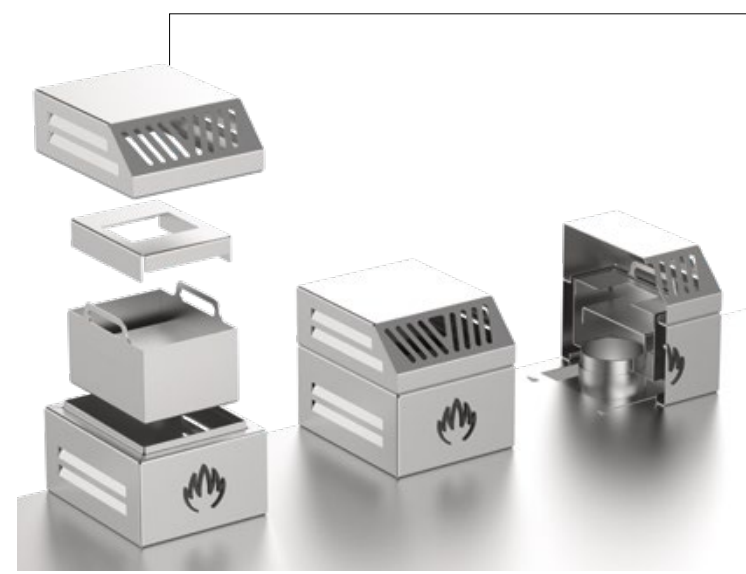
Mibrasa® Oven

BUILT LIKE A TANK.
ENGINEERED TO LAST.

Chefs around the world choose Mibrasa® for its robustness, ease of use and zero maintenance. The Mibrasa® oven's functional and ergonomic features make time-pressured services run smoothly and problem-free.

 Fueled solely by charcoal to optimize consumption

 Cook all types of food to bring out deep rich flavors



Fire protection system with firebreak and integrated dissipating filter

DOUBLE FUNCTIONALITY. Acting as a filter to the smoke outlet, it collects ash and solid particles, keeping the oven safe and under control. It then dissipates the smoke and cools down the temperature through the air louvers.

OPTIMIZED SPACE. Engineered to be extra compact, sitting tightly at the back of the oven so you get more heating rack surface area.

EASY MAINTENANCE & CLEANING. With easily removable components that are dishwasher-friendly.



Multifunctional ash collector

OPTIMIZED FUNCTIONS. The lower drawer acts as a second damper, ash collector and chamber for ancestral cooking techniques.

FAST AIR ENTRY. Ashes fall from the charcoal grid directly into the collector below, so it is obstruction free and in turn offers continuous airflow and an extra air boost if needed.

CLEAN WORKSPACE thanks to the enclosed ash collector coupled with a removable grease collector integrated on the front.



Safe and accurate airflow control

ERGONOMIC AIRFLOW REGULATOR. The top and lower dampers are located on the robust steel frame on the front of the oven for easy handling and within safe reach for the chef.

INFINITE CONTROL for instant precision and accuracy to regulate air flow.

INCREASED TEMPERATURE AND FLAME CONTROL. The damper system effectively controls temperature and airflow to create a flameless environment.

Heavy duty counter-balance door

HEAVY-DUTY DOOR. Creating a heat-free kitchen environment for the chef.

EFFORTLESS DOOR OPENING SYSTEM. The patented counter-balance design makes door handling easy during every service.

ZERO MAINTENANCE. The totally mechanical system requires zero maintenance and fewer spare parts to ensure a smooth service.

Mibrasa® Oven range

GRILL AND OVEN
IN ONE SINGLE MACHINE

Every Mibrasa® oven has been designed with the chef's needs in mind to adapt to any kitchen space.

CONFIGURATIONS

Discover the full range of Mibrasa® charcoal ovens.

10 models
and up to 5 sizes

COMPACT

HMB

Worktop oven

SPACE

HMB SB

Worktop oven with heating rack

BASE

HMB MA

Oven with stand

VERTICAL

HMB AB

Oven with lower heated cabinet

HOT

HMB HOT

Oven with heated holding drawers

BASE SPACE

HMB MA SB

Oven with stand and heating rack

VERTICAL SPACE

HMB AB SB

Oven with lower heated cabinet and heating rack

HOT SPACE

HMB HOT SB

Oven with heated holding drawers and heating rack

VERTICAL MAX

HMB AC

Oven with top and lower heated cabinet

HOT MAX

HMB HOT AC

Oven with top heated cabinet and heated holding drawers



5 SIZES **MINI** **MINI PLUS** **S** **M** **L**

3 SIZES **S** **M** **L**

PAX (per service):

MINI 35 - 45

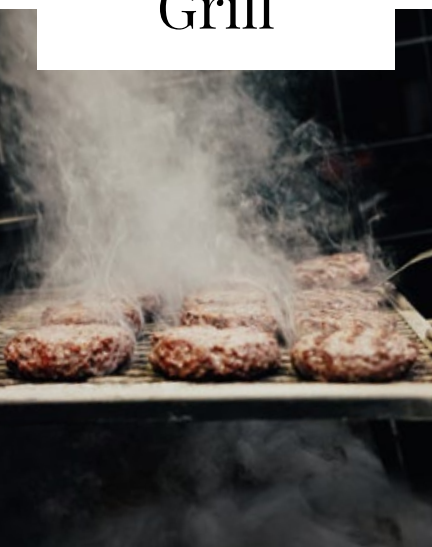
MINI PLUS 45 - 65

S 75 - 90

M 110 - 130

L 160 - 190

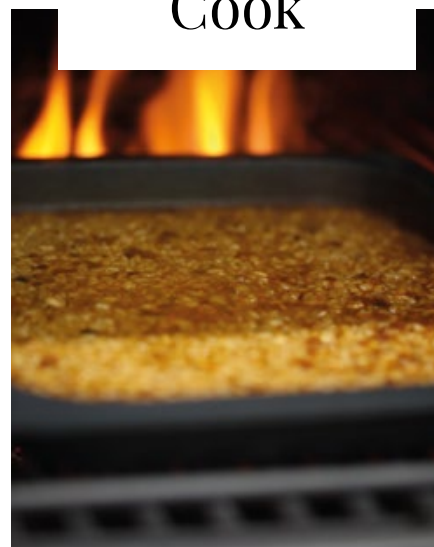
Grill



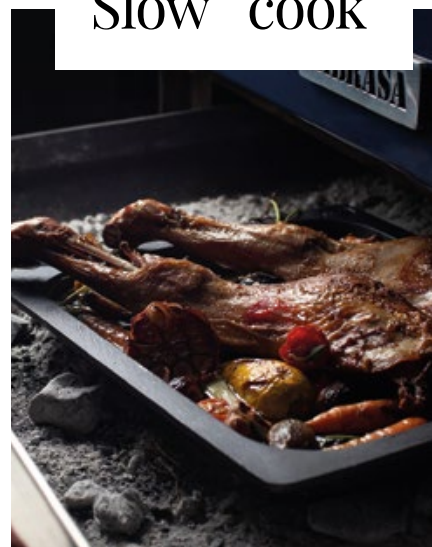
Roast



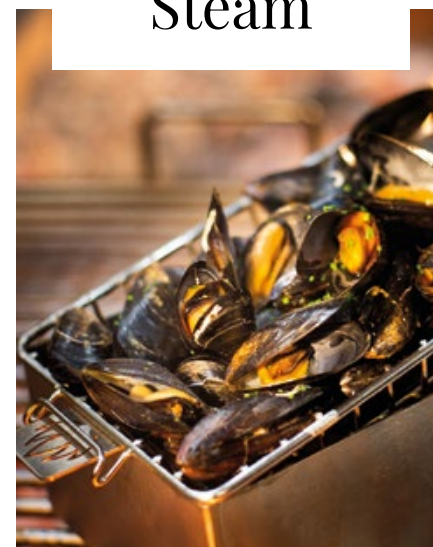
Cook



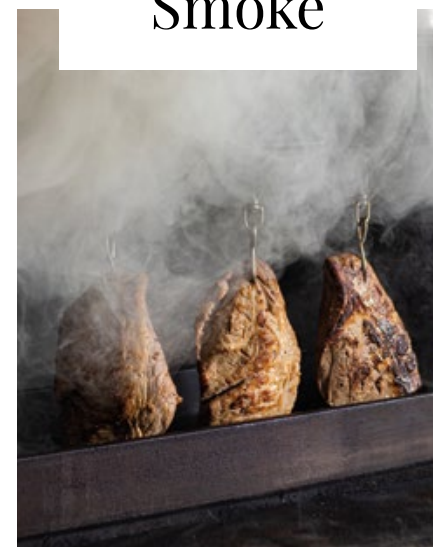
Slow cook



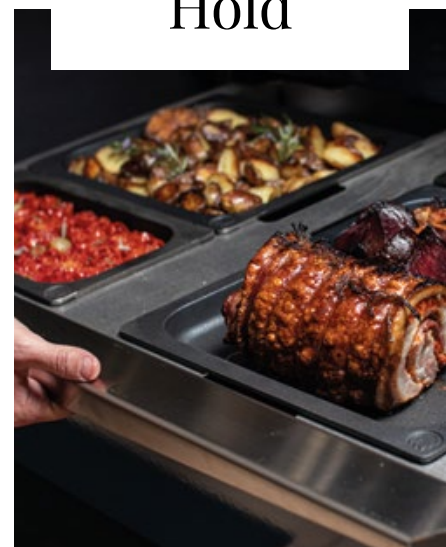
Steam



Smoke



Hold





Compact & Space

MIBRASA® WORKTOP OVEN

The worktop oven that is concise and adaptable to any kitchen workspace.

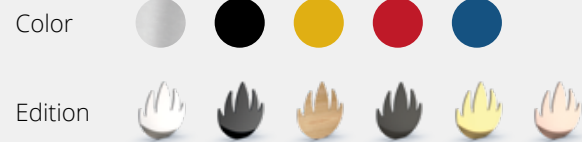
Choose from 2 models in 5 sizes.



COMPACT
HMB

SPACE
HMB SB

CUSTOMIZE:



New design for the fire protection system located at the back of the oven to maximize surface area.



Graner
Girona (Spain)

The show is on!

ACCESSORIES

INCLUDED:
Cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

RECOMMENDED:
Fire protection system with firebreak-dissipating filter, removable grease collector, base trim worktop.



COMPACT

Worktop oven



SPACE

Worktop oven with heating rack



MINI

35-45

HMB MINI
732 x 604 x 843
540 x 345

HMB SB MINI
732 x 604 x 843
540 x 345

MINI PLUS

45-65

HMB MINI PLUS
732 x 628 x 953
540 x 395

HMB SB MINI PLUS
732 x 628 x 953
540 x 395

S

75-95

HMB 75
732 x 815 x 953
540 x 595

HMB SB 75
732 x 815 x 953
540 x 595

M

110-130

HMB 110
952 x 815 x 1043
755 x 595

HMB SB 110
952 x 815 x 1043
755 x 595

L

160-190

HMB 160
952 x 1004 x 1043
755 x 795

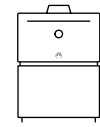
HMB SB 160
952 x 1004 x 1043
755 x 795

W x D x H (mm)

HEATING RACK
Perfect for holding casseroles and GN, and bringing food to room temperature

The residual heat emitted reaches temperatures between 50°C and 70°C over two levels. Capacity fits up to 4 gastronorms GN 1/1.





Base

MIBRASA® OVEN
WITH STAND

The Base models are the perfect fit for kitchens with a free space that require an independent work table for the Mibrasa® oven.

Choose from 3 models in 3 sizes.



Ancestral cooking.



BASE
HMB MA

BASE SPACE
HMB MA SB

CUSTOMIZE:



Base models are equipped with a stand adapted to the Mibrasa® oven.

ACCESSORIES

INCLUDED:
Cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

RECOMMENDED:
Fire protection system with firebreak-dissipating filter, removable grease collector, gastronorm rack and casters.



BASE

Oven with stand

BASE SPACE

Oven with stand and heating rack

S

75-95

HMB MA 75
732 x 815 x 1628
540 x 595

HMB MA SB 75
732 x 815 x 1628
540 x 595

M

110-130

HMB MA 110
952 x 815 x 1667
755 x 595

HMB MA SB 110
952 x 815 x 1667
755 x 595

L

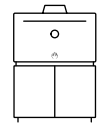
160-190

HMB MA 160
952 x 1013 x 1667
755 x 795

HMB MA SB 160
952 x 1013 x 1667
755 x 795

W x D x H (mm)

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



Vertical

MIBRASA® OVEN WITH LOWER HEATED CABINET

Fitted with a closed lower heating cabinet, the Vertical models are for lovers of organization and order.

Choose from 3 models in 3 sizes.



VERTICAL
HMB AB

VERTICAL MAX
HMB AC

VERTICAL SPACE
HMB AB SB



Achieve the maillard reaction faster with optimal results.

ACCESSORIES INCLUDED:

Cooking grill, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush.

RECOMMENDED: Fire protection system with firebreak-dissipating filter, removable grease collector, gastronorm rack and casters.



VERTICAL

Oven with lower heated cabinet

VERTICAL SPACE

Oven with lower heated cabinet and heating rack

VERTICAL MAX

Oven with top and lower heated cabinet

S

75-95

HMB AB 75
732 x 815 x 1628
540 x 595

HMB AB SB 75
732 x 815 x 1628
540 x 595

HMB AC 75
850 x 818 x 1900
540 x 595

M

110-130

HMB AB 110
952 x 815 x 1667
755 x 595

HMB AB SB 110
952 x 815 x 1667
755 x 595

HMB AC 110
1070 x 818 x 1900
755 x 595

L

160-190

HMB AB 160
952 x 1013 x 1667
755 x 795

HMB AB SB 160
952 x 1013 x 1667
755 x 795

HMB AC 160
1070 x 1030 x 1900
755 x 795

CUSTOMIZE:

Color



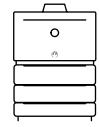
Edition



LOWER HEATED CABINET

Keep ingredients warm with the optional accessory gastronorm rack.

Reach temperatures between 50°C and 70°C optimizing the residual heat from the oven.



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.

Choose from 3 models in 3 sizes.



The most comprehensive charcoal oven.



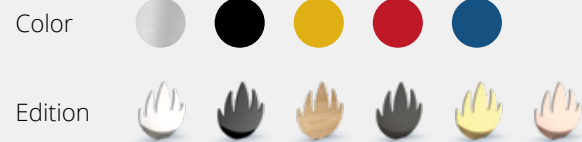
HOT
HMB HOT

HOT MAX
HMB HOT AC

HOT SPACE
HMB HOT SB

Optimize | Economize | Personalize

CUSTOMIZE:



*Confit · Slowcook ·
Regenerate · Sit · Rest ·
Hold · Dehydrate*

A seamless lineal design for any chef that prioritizes an effective and cost-efficient kitchen.

ACCESSORIES

INCLUDED:
Cooking grill, Mibrasa® tongs, ember poker, ash shovel, metal grill brush, and gastronorms 1x GN 1/1 and 1 x GN 1/2.

RECOMMENDED:
Fire protection system with firebreak-dissipating filter, removable grease collector and casters.



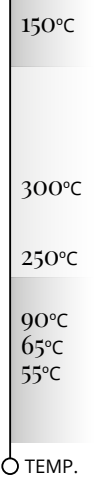
HOT
Oven with heated holding drawers



HOT SPACE
Oven with heated holding drawers and heating rack



HOT MAX
Oven with heated holding drawers and top heated cabinet



S	75-95 1x GN 1/1, 2x 1/4*
M	110-130 2x GN 1/1*
L	160-190 2x GN 1/1*

Model	Dimensions (mm)	Grill Size (mm)
HMB HOT 75	732 x 815 x 1628	540 x 595
HMB HOT SB 75	732 x 815 x 1628	540 x 595
HMB HOT AC 75	850 x 818 x 1900	540 x 595
HMB HOT 110	952 x 815 x 1667	755 x 595
HMB HOT SB 110	952 x 815 x 1667	755 x 595
HMB HOT AC 110	1070 x 818 x 1900	755 x 595
HMB HOT 160	952 x 1013 x 1667	755 x 795
HMB HOT SB 160	952 x 1013 x 1667	755 x 795
HMB HOT AC 160	1070 x 1030 x 1900	755 x 795

*Gastronorms compatible with corresponding models

Mibrasa® Parrilla

A KITCHEN WITH AN OPEN GRILL
IS A KITCHEN WITH CANDOR

Designed and built using cutting-edge engineering, while respecting the purest and simplest ancestral culinary techniques. 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 ultimate grilling machine for every chef.

5 models and
up to 6 sizes

Multicooking surfaces

HOLD AND KEEP INGREDIENTS WARM over the heating racks by making use of the residual heat from the coals.

UNIQUE VERTICAL COOKING RESULTS. Position the vertical cooking rack over the coals. Hang ingredients with the swivel hooks to achieve unique smoky flavors.

SUSPENDED COOKING with the adjustable cooking rack module at mid height to cook, rest and finish cooking processes with grillware or Mibrasa® kitchenware.

Refractory base

FUELED BY CHARCOAL OR FIREWOOD. The refractory base allows us to combine charcoal and firewood to enhance the cooking experience and deliver flame-kissed food like no other.

MAXIMUM HEAT EFFICIENCY. The hearth lined with refractory bricks is designed to efficiently harness thermal energy.

EASY CLEANING AND MAINTENANCE. In the same burning pit, scoop out the ashes at the end of every service.



*Built-in
cooling system
in the body*



*Cook with maximum
versatility and functionality*

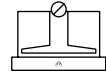
ABSOLUTE CONTROL FOR OPTIMAL COOKING. The elevating system allows you to control the grill over the coals to vary your cooking techniques and obtain the optimal result.

EXTENSIVE COOKING SURFACE. Cook multiple products simultaneously with up to 3 cooking grills on one machine and two cooking surfaces; rod bar and V-shape.

ELEVATING SYSTEM WITH STAINLESS STEEL DOUBLE CHAIN AND ZERO MAINTENANCE. The double chain system coupled with the crank wheel and gearbox allow us to raise the grill smoothly and with precision.

MAXIMUM SAFETY FOR THE CHEF. Residual heat transmitted from the hearth to the exterior is cooled down via the ventilation circuit built into the walls.

HEAT INSULATION AROUND THE BURNING PIT. The design and build quality ensures heat is retained within the walls and the burning area, offering the possibility of installation over refrigeration or any other work surface.

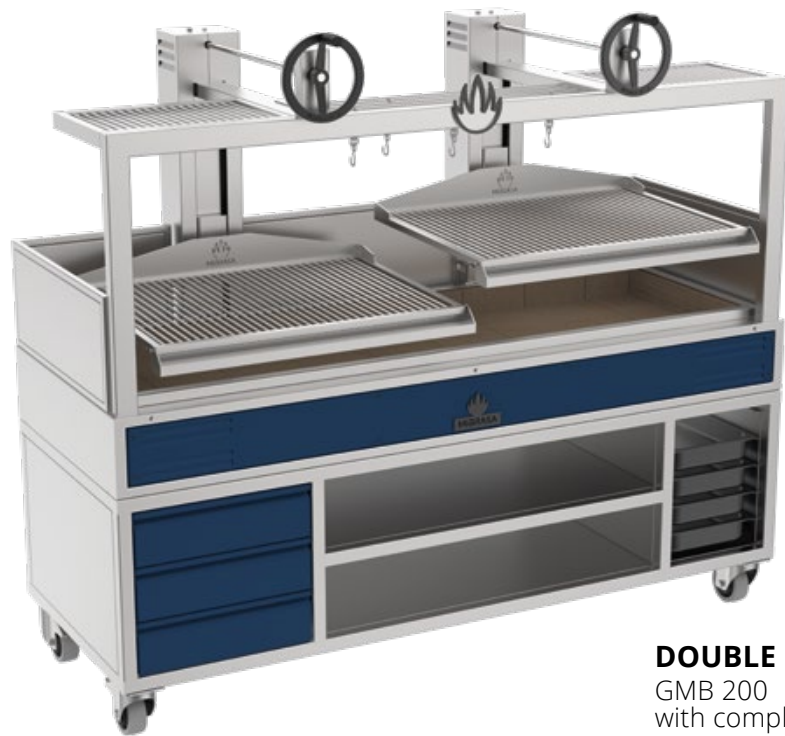


Mibrasa® Parrilla

SINGLE, DOUBLE OR TRIPLE PARRILLA
GRILL WITH ELEVATION SYSTEM

With an extensive cooking surface and state of the art elevating system suspended over the open fire, the chef has total control of the distance of the grill over the coals, obtaining the optimal result.

Choose from 4 models and 6 sizes.



DOUBLE
GMB 200
with complete stand

CUSTOMIZE:

Color



Edition



Built using quality steels providing strength and durability; ergonomically designed for practicality and ease of use.



Kael Hub - Roar
British Columbia (Canada)

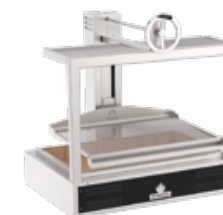
*A kitchen with
an open grill is a
kitchen with candor.*



SLIM

Worktop Parrilla grill with two cooking grills and a compact base

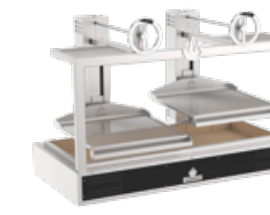
GMB100-2GR
1127 x 700 x 1143
435 x 460



SINGLE

Worktop Parrilla grill with one cooking grill

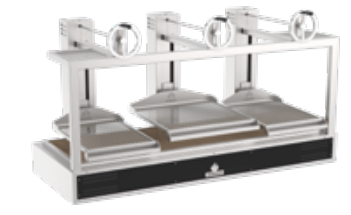
GMB 100
1127 x 863 x 1143
890 x 630



DOUBLE

Worktop Parrilla grill with two cooking grills

GMB 130
1265 x 863 x 1143
500 x 630



TRIPLE

Worktop Parrilla grill with three cooking grills

GMB 200-3GR
2077 x 863 x 1143
500 x 630
685 x 630

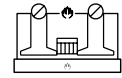
GMB 160
1637 x 863 x 1143
685 x 630

GMB 252-3GR
2520 x 863 x 1143
685 x 630

GMB 200
2077 x 863 x 1143
890 x 630

INCLUDED ACCESSORIES:

Cooking grill/s, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. Grills are available in rod grill or V-shape. All made of stainless steel.



Mibrasa® Parrilla Fire

PARRILLA GRILL WITH ELEVATION SYSTEM AND FIRE BASKET

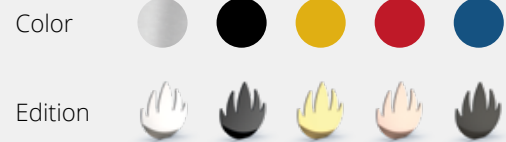
Equipped with a fire basket on the Parrilla, burn wood as you go and work with the steady heat from the coals while infusing the unmistakable aromas natural wood has to offer.

Choose from 3 sizes.



FIRE
GMB 252 FIRE
with complete stand

CUSTOMIZE:



Enhance your cooking experience to deliver flame-kissed food like no other. Built using cutting-edge engineering while respecting the purest and simplest ancestral culinary techniques.



La Industrial
Tarragona (Spain)

Smoke and dry ingredients in front of the fire basket for a unique smokey aroma.



ACCESSORIES INCLUDED:

Cooking grill/s, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. Grills are available in rod grill or V-shape. All made of stainless steel.

FIRE

Worktop Parrilla grill with 2 cooking grills and a fire basket

GMB 160 FIRE
1637 x 863 x 1143
500 x 630
Fire basket 290 x 420 x 183

GMB 200 FIRE
2077 x 863 x 1143
685 x 630
Fire basket 290 x 420 x 183

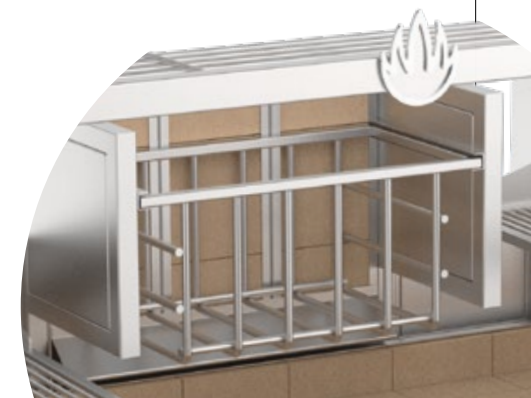
GMB 252 FIRE
2520 x 863 x 1143
685 x 630
Fire basket 485 x 315 x 280

W x D x H (mm)

FIRE BASKET

Burn wood as you go with the fire basket to work with steady heat from the coals,

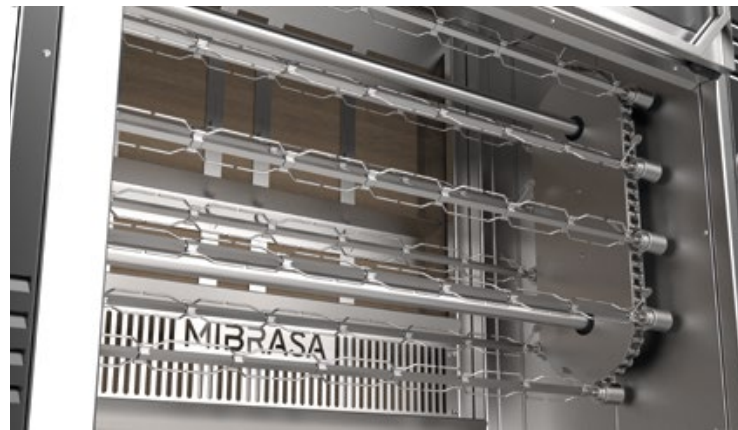
while infusing the unmistakable aromas natural wood has to offer.



Rotisserie Elipse

THE MOST PRODUCTIVE AND ROBUST CHARCOAL ROTISSERIE FOR THE HOSPITALITY AND CATERING SECTOR.

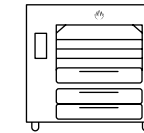
Up to 210 chickens in one service



Advanced engineering features for the best rotary cooking results

ORBITAL ROTATION. Thanks to the orbital movement of the spits, the total cooking area is maximized, which in turn allows the product to stay in contact with the burning area for a longer period of time. This guarantees a constant internal temperature of the product for the perfect result.

INVERSE ROTATION. Between the spits, each rotates in opposite directions to avoid large pieces coming into contact and breaking.



Rotisserie Elipse

CHARCOAL ROTISSERIE

The Mibrasa® Elipse offers uniform cooking, yielding higher and faster productions.

ELIPSE

Charcoal rotisserie

RST 70
1800 x 860 x 1928
1180 mm x 10 spits

W x D x H (mm)

INCLUDED ACCESSORIES:

- Spit rod [10]
- 4-prong fork [60]
- 2-prong fork [20]
- Gastronorm Mibrasa® GN 1/1 [2]
- Gastronorm Mibrasa® GN 2/4 [3]
- Spit rod remover [2]
- Mibrasa® tongs
- Ember poker

Heat efficiency and unmistakable flavors

REFRACTORY WALL. Guarantees maximum heat retention and harnesses the heat generated from charcoal or firewood.

UNIQUE FLAVOR NUANCE. Combine charcoal and firewood to enhance and bring out the natural flavors of the product.

SAFE WORKING ENVIRONMENT REDUCING IMPACT OF HEAT. Thanks to the vitroceramic glass window, most of the heat from the burning chamber is retained while at the same time reduces the impact of heat on the user.

High production maintaining product quality

HIGH YIELDS IN ONE LOAD. Cooks up to 60-70 chickens in only 45 minutes.

PERSONALIZED COOKING. Choose between 3 speed control settings depending on the product.

HOLDING DRAWERS. Hold cooked products in the Elipse drawers for easy and convenient access.

Mibrasa® Customization

COLOR AND EDITION

Personalize the finished look and the complements of your Mibrasa® grill.

Give your Mibrasa® grill a unique identity



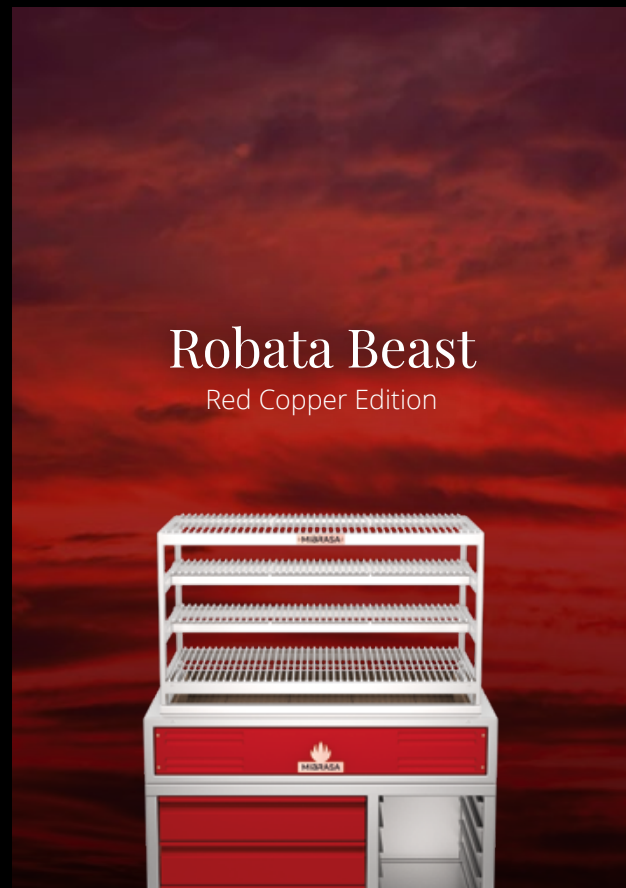
Hot Oven

Black Wood Edition



Parrilla Double

Blue Gold Edition



Robata Beast

Red Copper Edition



Robatayaki Lift

S/S Titanium Edition



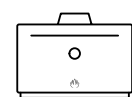
DUO Grill & Oven

Yellow Black Edition

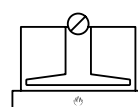


GRILL

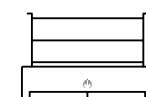
Choose the Mibrasa® grill you want to customize



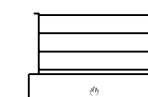
Charcoal Oven



Parrilla



Robata Beast



Robatayaki

DUO

COLOR

Choose between 5 colors for the panel



Black



Blue



Red



Stainless steel



Yellow

EDITION

Choose between 6 Editions for the complements



Wood

*Only for the oven door handle



Gold



Titanium



Copper

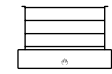


Black



Silver

Complements: OVEN: Logos, door handle, thermometer casing | PARRILLA AND ROBATAYAKI LIFT: Logos, crank wheel | ROBATA BEAST AND ROBATAYAKI FIX: Logos



Robata Beast

OPEN GRILL
WITH FOUR COOKING TIERS

Equipped with 4 fixed levels, each of which offers extensive, 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.



Conceptualized and engineered for chefs in need of high production with versatility.



BEAST
RM 100 BEAST
with complete stand



BEAST
Open grill
with 4 cooking tiers

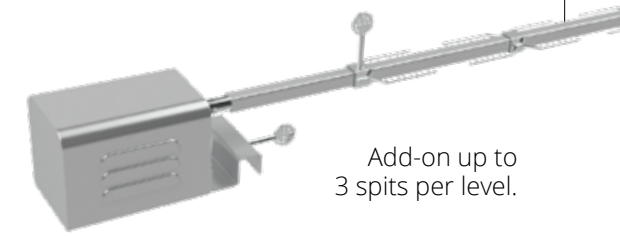
RM 100 BEAST
1127 x 788 x 805
Top and Lower grill 653 x 316
Middle grill 384 x 316

W x D x H (mm)

INCLUDED ACCESSORIES:
6 top and lower grills, 6 middle grills, Mibrasa® tongs, ember poker, ash shovel and metal grill brush. All made of stainless steel.

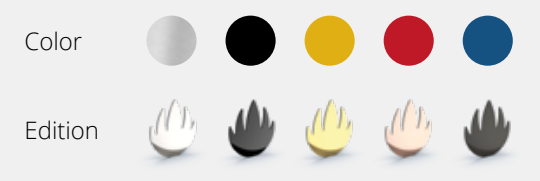
SPIT-ROAST
Optional add-on accessory allows you to apply rotisserie cooking techniques over charcoal or firewood.

Mount onto any of the top tiers to obtain the desired heat temperature, while combining with the remaining grill surface areas.

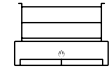


Add-on up to 3 spits per level.

CUSTOMIZE:



Experiment with levels, temperatures and position of the grills to apply infinite cooking techniques at the same time.



Robatayaki

TRADITIONAL JAPANESE GRILL

Inspired by the centuries-old Japanese style of cooking Robatayaki, we have created the Mibrasa® Robatayaki.

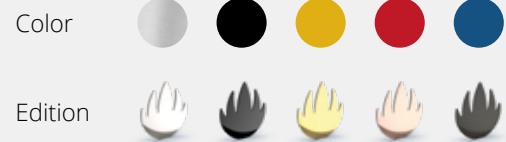
A multi-tier open charcoal grill equipped with accessories to perform a range of cooking techniques using grills, Teppanyaki hot plates or skewers.

Choose from 2 models and 3 sizes.



LIFT
RM SE 115

CUSTOMIZE:



Its adaptation to the modern professional kitchen creates the complete open kitchen dining experience.



Albert Sastreger - Bo.Tic**
Corçà (Spain)

*Showcooking
at its finest.*



FIX
with 3 fixed tiers

RM 60
623 x 445 x 800
1 Top grill 310 x 279
1 Lower grill 380 x 279

RM 80
800 x 445 x 800
2 Top grill 310 x 279
2 Lower grill 380 x 279

RM 115
1146 x 445 x 800
3 Top grill 310 x 279
3 Lower grill 380 x 279



LIFT
with 3 tiers and elevating system for second tier

RM SE 60
808 x 445 x 1043
1 Top grill 310 x 279
1 Lower grill 380 x 279

RM SE 80
986 x 445 x 1043
2 Top grill 310 x 279
2 Lower grill 380 x 279

RM SE 115
1333 x 445 x 1043
3 Top grill 310 x 279
3 Lower grill 380 x 279

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

DUO

FREELY COMBINE ANY MIBRASA® GRILL AND ITS COMPLEMENTS TO MAKE THE GRILL STATION YOU ENVISAGE FOR YOUR KITCHEN.



DUO ROBATA BEAST + COMPACT S OVEN

ROBATA BEAST - RM 100

- Top and lower grill 653 x 316
- Middle grill 384 x 316



S **COMPACT S OVEN** - HMB 75
540 x 595

DUORM100_HMB75
1837 x 788 x 1655

W x D x H (mm)

INCLUDED ACCESSORIES:

DUO: Duo stand with 6 stainless steel swivel casters, 2 Mibrasa® tongs, 2 ember pokers, 2 ash shovels and 2 metal brushes.

BEAST: 6 top/lower grills, 6 middle grills.

OVEN: Fire protection system with firebreak-dissipating filter, 2 cooking grills, removable grease collector, trim worktop, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. All made of stainless steel.

CUSTOMIZE:

Color



Edition



DUO PARRILLA SINGLE + COMPACT OVEN

PARRILLA SINGLE - GMB 100

- 890 x 630



S **COMPACT S OVEN** - HMB 75
540 x 595

DUOGMB100_HMB75
1837 x 986 x 1844

M **COMPACT M OVEN** - HMB 100
755 x 595

DUOGMB100_HMB110
2057 x 986 x 1844

L **COMPACT L OVEN** - HMB 160
755 x 795

DUOGMB100_HMB160
2057 x 1010 x 1844

W x D x H (mm)

INCLUDED ACCESSORIES:

DUO: Duo stand with 6 stainless steel swivel casters, 2 Mibrasa® tongs, 2 ember pokers, 2 ash shovels and 2 metal brushes.

PARRILLA SINGLE: 1 grill.

OVEN: Integrated fire protection system with firebreak-dissipating filter, 2 cooking grills, removable grease collector, trim worktop, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. All made of stainless steel.

DUO PARRILLA DOUBLE + COMPACT OVEN

PARRILLA DOUBLE - GMB 130

- 500 x 630



S **COMPACT S OVEN** - HMB 75
540 x 595

DUOGMB130_HMB75
1975 x 986 x 1844

M **COMPACT M OVEN** - HMB 100
755 x 595

DUOGMB130_HMB110
2195 x 986 x 1844

L **COMPACT L OVEN** - HMB 160
755 x 795

DUOGMB130_HMB160
2195 x 1010 x 1844

W x D x H (mm)

INCLUDED ACCESSORIES:

DUO: Duo stand with 6 stainless steel swivel casters, 2 Mibrasa® tongs, 2 ember pokers, 2 ash shovels and 2 metal brushes.

PARRILLA DOUBLE: 2 grills.

OVEN: Integrated fire protection system with firebreak-dissipating filter, 2 cooking grills, removable grease collector, trim worktop, Mibrasa® tongs, ember poker, ash shovel, and metal grill brush. All made of stainless steel.

An integral solution for restaurants that want to maximize their cooking production with the best possible execution and result.

The synergy of Mibrasa® grills that guarantees chefs absolute control through an agile workspace that in turn speeds up cooking processes.

DUO

Faster cooking times

By working in a block, we can minimize cooking times to generate more efficiency, which in turn reduces kitchen workloads while maintaining production volume.





H | B A C H I |

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.



HIBACHI 300 PLUS
with stand and top grill



Umai
Girona (Spain)

The imagination and creativity of the chef know no limits!



HIBACHI 150

MH150
150 x 150 x 140
⚖ 2 approx.



HIBACHI 300

MH300
300 x 150 x 140
⚖ 4 approx.

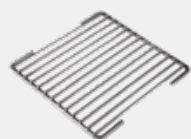


HIBACHI 300 PLUS

MH300PLUS
300 x 300 x 140
⚖ 8 approx.

W x D x H (mm)

⊕ Accessories



GRILL

GMH150
GMH300
GMH300P



TOP GRILL

GSMH300
GSMH300P



STAND

SMH150
SMH300
SMH300P



SMOKER

FMH150
FMH300
FMH300P



CHARCOAL STARTER

CS2 2 kg



S/S TONGS

IT 20 cm



S/S SKEWER

IS20 20 cm / 12 pcs.
IS30 30 cm / 12 pcs.

Portable mini grill created for professional use in restaurants as well as for personal use to share with family and friends.

Complete your Mibrasa® grills with different accessories.

Accessories

OVEN & DUO



FIRE PROTECTION SYSTEM

with firebreak and integrated dissipating filter
FB-DF



GRILL

GTMINI -GTMINIP
GT75
GT110
GT160



CASTERS

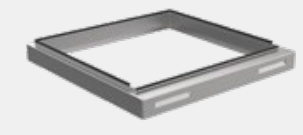
2 swivel pcs. with brakes and 2 fixed pcs.
WINOX S/S
WGALVA Galv.

GREASE COLLECTOR AND TRIM BASE



REMOVABLE GREASE COLLECTOR

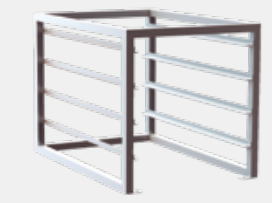
REG1 MINI
REG1P/2 MINIP/75
REG3/4 110/160



BASE TRIM WORKTOP

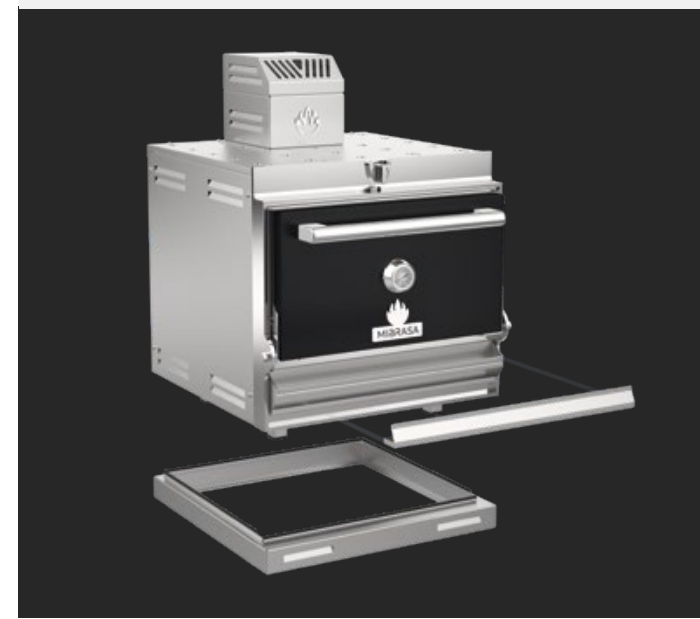
EMBHMBMINI
EMBHMBMINIP
EMBHMB75
EMBHMB110
EMBHMB160

GASTRONORM RACK



Compatible with Mibrasa® ovens with lower heated cabinets and stands. Built with 4 levels to place up to 4 GN 1/1.

SGNAB (4 tray slots)



⊕
|
Accessories
PARRILLA, FIRE & DUO



ROD BAR GRILL

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



V-SHAPE GRILL

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



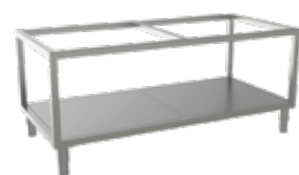
S/S LID

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



PROTECTIVE STRUCTURE

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



STAND

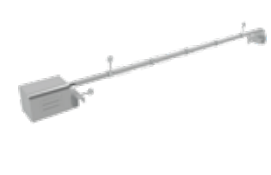
MGMB100
MGMB130
MGMB160
MGMB200
MGMB252



COMPLETE STAND

MCGMB100
MCGMB130
MCGMB160
MCGMB200
MCGMB252

*All complete stands are equipped with 3 drawers and a gastronorm rack



SPIT-ROAST

SPIEDO100
SPIEDO130
SPIEDO160
SPIEDO200
SPIEDO252

*Requires the protective structure of the corresponding model



CASTERS

4 swivel pcs. with brakes
WINOXG S/S
WGALVAG Galv.

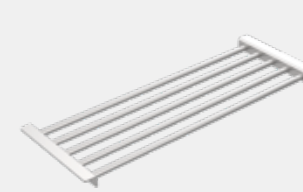
VERTICAL COOKING

Place your ingredients over the coals or in front of the fire basket for cooking, smoking and drying with smoky aromas.



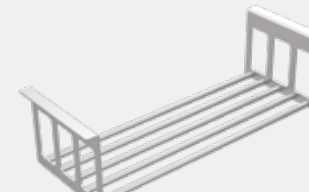
SWIVEL HOOKS

GGCV (1pcs.) Ø0,5 - 16 x 2,8 cm



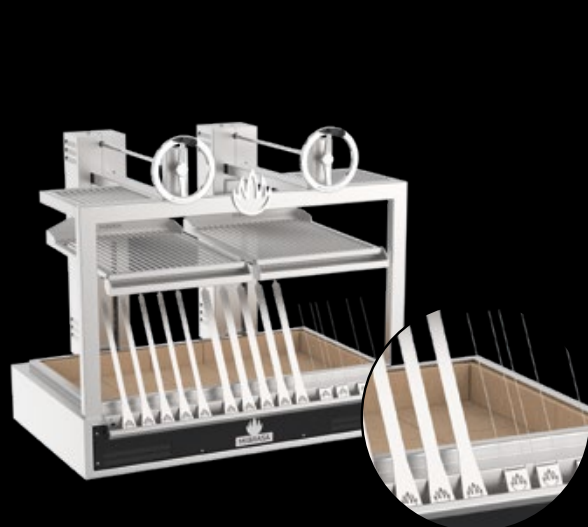
VERTICAL COOKING RACK

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

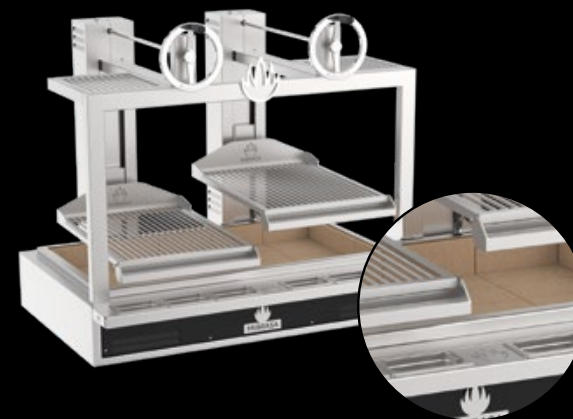
CPHA-130
CPHA-160
CPHA-200
CPHA-200-3GR
CPHA-252-3GR
CPHA-160-FIRE
CPHA-200-FIRE
CPHA-252-FIRE



ESPETO KIT

	Espeto			
	20x490	30x490	Gastro Ind. 390	Gastro Double 390
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



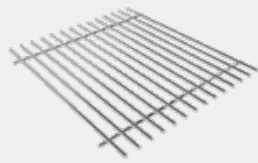
GASTRONORM KIT

SGN100 (GMB 100)	GN 1/9 (6pcs.)
SGN130 (GMB 130)	GN 1/9 (6pcs.)
SGN160 (GMB 160/ Fire)	GN 1/9 (8pcs.)
SGN200 (GMB 200/ Fire/ 3GR)	GN 1/9 (10pcs.)
SGN252 (GMB 252-Fire)	GN 1/9 (8pcs.)
SGN252-3GR (GMB 252-3GR)	GN 1/9 (9pcs.)

*kit Includes gastronorm holder

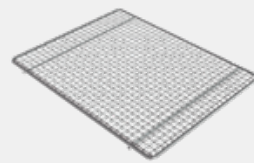
⊕
|
Accessories
ROBATAYAKI

COOKING SURFACES



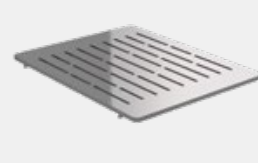
GRILL

RTG Top G.
RLG Lower G.



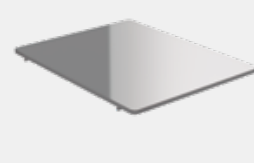
MESH GRILL

TGM Top G.M
LGM Lower G.M



**PERFORATED
TEPPANYAKI**

PTG
*For the lower tier only

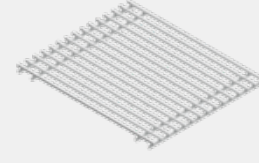


**FLAT TOP
TEPPANYAKI**

FTTG
*For the lower tier only

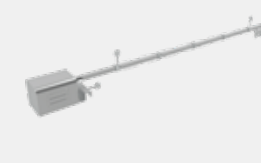
⊕
|
Accessories
BEAST

COOKING SYSTEMS



GRILL

RLTG100 Top/Low. G.
RMG100 Middle G.



SPIT-ROAST

SPIEDO100-BEAST



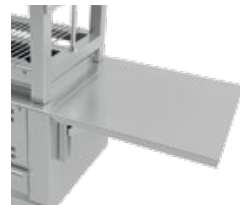
S/S LID

TAPARM60
TAPARM80
TAPARM115



STAND

S60
S80
S115



DROP-LEAF TABLE

DLS
*Includes 2 sides



CASTERS

4 swivel pcs. with brakes
WINOXG S/S
WGALVAG Galv.



S/S LID

TAPA85



STAND

MGMB100



COMPLETE STAND

MCGMB100
*Equipped with 3 drawers and gastronorm rack



CASTERS

4 swivel pcs. with brakes
WINOXG S/S
WGALVAG Galv.



ESPETO KIT

Robatayaki

	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
KITESPRM60/SE60	2pcs.	2pcs.	2pcs.	2pcs.
KITESPRM80/SE80	3pcs.	3pcs.	2pcs.	2pcs.
KITESPRM115/SE115	4pcs.	4pcs.	2pcs.	2pcs.

Beast

KITESPRM100	4pcs.	4pcs.	2pcs.	2pcs.
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*Every kit includes an espeto holder

	Espeto 20x390	Espeto 30x390	Gastro Ind. 390	Gastro Double 390
W x L (mm)				



GASTRONORM KIT

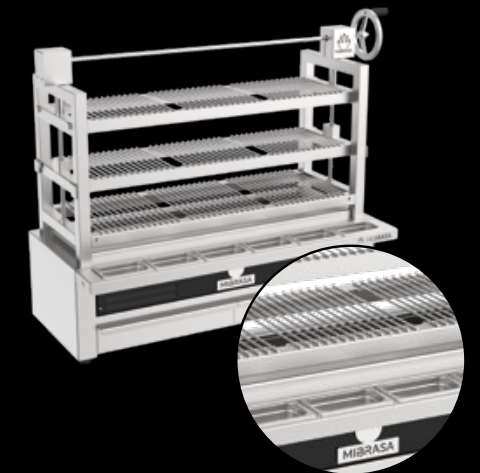
Robatayaki

SGN60	GN 1/9 (3pcs.)
SGN80	GN 1/9 (4pcs.)
SGN115	GN 1/9 (6pcs.)

Beast

SGN100BEAST	GN 1/9 (6pcs.)
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*kit Includes gastronorm holder



Grillware

TOOLS TO KEEP
YOUR CREATIVITY FLOWING

 For use with all
Mibrasa® grills


Chef-oriented
Providing speed and
agility during service 

 **Versatile
and Robust**



 **Double
grill**

Adaptable
heights 

Easy to open,
close and flip


 **Stackable grills**
for good space
management

Registered at the patent and
trademark office



Grillware

FOR USE WITH ALL MIBRASA® GRILLS



CLASSIC GRILL

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

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



MESH GRILL

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

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



LONG GRILL

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

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



LARGE GRILL

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

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



SPECIAL TURBOT GRILL

- SINGLE**
- KR4030H4 40 x 30 - H4 cm

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



RESTING TRAY CLASSIC GRILL

- KBR1625H2 16 x 25 - H2 cm

*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

Maximum creativity in your kitchen.

Grillware

FOR USE WITH ALL MIBRASA® GRILLS



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 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



Kitchenware

FOR USE WITH ALL MIBRASA® GRILLS

'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

Strong and highly resistant, ideal for cooking or presenting dishes to the dining table.



GNWG1/2 H2,5 cm
GNWG1/3 H2,5 cm



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



BANDEJA DE COCCIÓN DE ALUMINIO FUNDIDO

	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



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



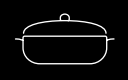
TONGS

TG
FTG Flat



PAN GRIPPER

PG 19 cm



Kitchenware

CORK SUPPORTS FOR OUR GRANITE HOT STONE AND HIGH TEMPERATURE 'LLAUNA' TRAYS

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.

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.



Kitchenware

NATURAL CORK SUPPORTS FOR USE WITH ALL MIBRASA® GRILLS

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

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	Lump. charcoal
Origin	Spain
Burn time	4-6 hours*
Spark level	•••
Aroma	Natural strong
Bag	15 kg



MARABÚ (MM)

Type	Lump. charcoal
Origin	Cuba
Burn time	5-7 hours*
Spark level	•••
Aroma	Natural medium
Bag	15 kg

*Depending on Mibrasa® grill

Firelighters & Smoking



ECOFIRE FIRELIGHTER TABLETS

Compact tablets made of coconut fibres for lighting charcoal

FL 24 pcs. / pack



SMOKING PLANKS

SPO10 Oak / SPC10 Cedar
10 x 12,5 cm 110 pcs.

SPO25 Oak / SPC25 Cedar
25 x 12,5 45 pcs.



SMOKING WOOD CHIPS

SWOT	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



Ventilation solutions

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



CT-ENG-2023

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info@jestic.com

www.mibrasa.jestic.co.uk

