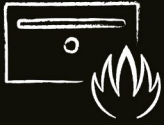


Mibrasa® Grillware

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**



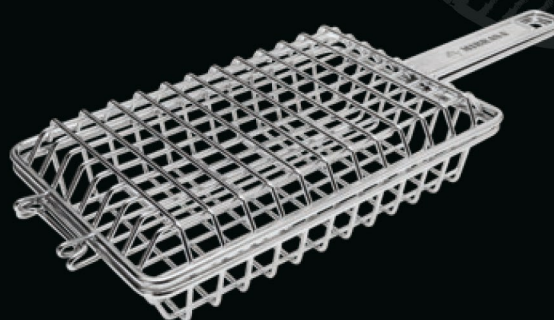
STACKABLE GRILLS
for good
space management





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



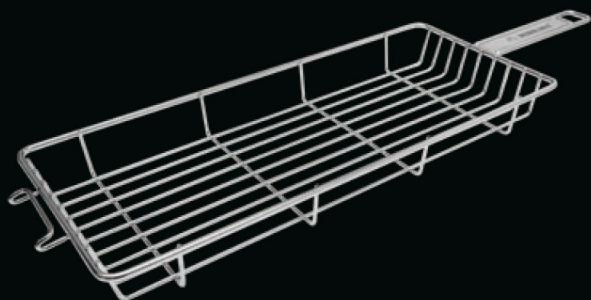
RESTING TRAY CLASSIC GRILL

KBR1625H2	16 x 25 - H2 cm
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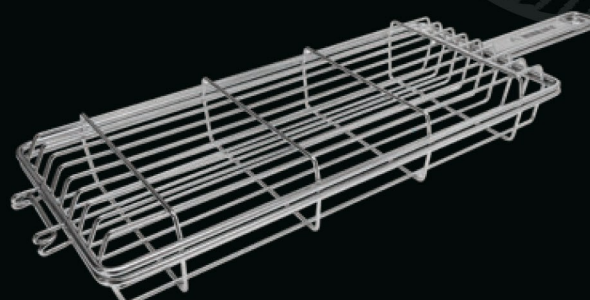
GRILL MESH PAN

KSM28H2	ø28 - H2 cm
KSM28H6	ø28 - H6 cm



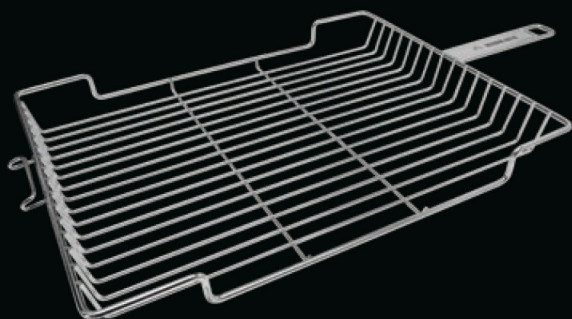
LONG GRILL

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



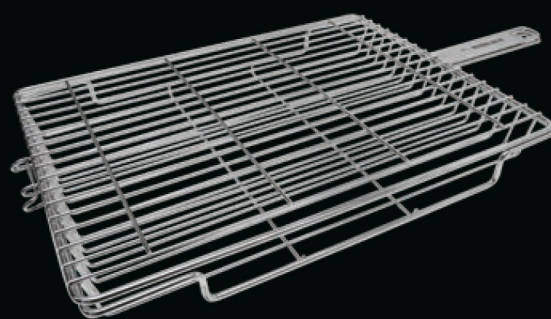
DOUBLE LONG GRILL

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



SPECIAL TURBOT GRILL

KR4030H4	40 x 30 - H4 cm
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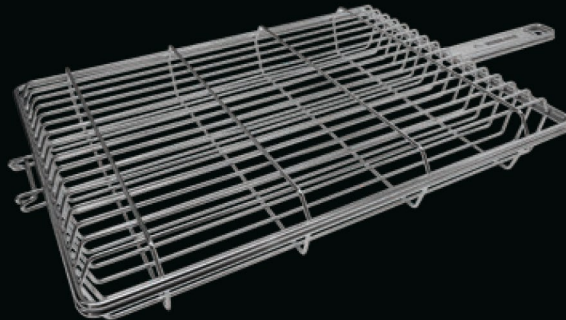
SPECIAL DOUBLE TURBOT GRILL

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



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



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 60cm Ø12cm



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



S/S SKEWER WITH WOODEN DISH

ISWD	65 x 21cm
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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 WITH IROKO WOOD SUPPORT

GNWG1/2	H2.5 cm
GNWG1/3	H2.5 cm



GRANITE SLAB WITH IROKO WOOD SUPPORT

GSWS25	25 x 22 cm
GSWS30	30 x 22 cm
GSWS46	46 x 30 cm



GRANITE SLAB WITH INOX 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