

KITCHENWARE

SHALLOW CASSEROLE



Ø 16cm
Ø 20cm
Ø 24cm
Ø 28cm

WOODEN CASSEROLE DISH SUPPORT



Ø 16cm
Ø 20cm
Ø 24cm

*casserole dish not included

CASSEROLE PYREX LID



Handle: aluminium/plastic
Ø 16cm
Ø 20cm
Ø 24cm
Ø 28cm

GASTRONORM TRAY



Depth
GN 1/4 4cm
GN 1/3 2cm
GN 1/2 6cm
GN 1/1 6cm

INOX SKEWER WITH WOODEN DISH



65 x 21cm

PAN GRIPPER



19cm

GRANITE SLAB WITH INOX SUPPORT



25 x 22cm
30 x 22cm

GRANITE SLAB WITH WOODEN SUPPORT



25 x 22cm
30 x 22cm

CAGE



24 x 20 x 6cm

FISH GRILL CLAMP



40 x 20cm

OVEN TONGS



38cm

FLAT TONGS



38cm

SMOKING PLANKS



Oak or cedar wood
10 x 12,5cm 110pcs.
25 x 12,5cm 45pcs.

SMOKING WOOD CHIPS



Orange tree, holm oak
i and red quebratxo 2,7L
Olive wood 3kg
Grapevine 25L

*Mibrasa,
the Masters of fire!*

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; without any form of trickery, and above all allows for the authentic flavors to speak for itself.

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.

Feeding the Senses!



MIBRASA RECIPES

Explore the endless possibilities in having a MIBRASA® Charcoal oven in your kitchen. Experience the unique and incomparable flavours!



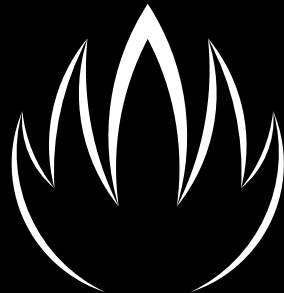
Discover our recipes for meat, fish, seafood, vegetables and desserts at www.mibrasa.com/recipes



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MIBRASA®

Feeding the Senses!

CATALOGUE |

QC-ENG-4.18



🔪 OVENS

HMB MINI
MINI WORKTOP OVEN



HMB MINI
700 x 490 x 880
35 diners approx.

HMB MINI PLUS
700 x 510 x 1030
45 diners approx.

HMB AB
OVEN WITH CUPBOARD BELOW



HMB AB 75
700 x 700 x 1660
75 diners approx.

HMB AB 110
920 x 700 x 1710
110 diners approx.

HMB AB 160
920 x 900 x 1710
160 diners approx.

W x D x H (mm)

HMB
WORKTOP OVEN



HMB 75
700 x 700 x 1030
75 diners approx.

HMB 110
920 x 700 x 1120
110 diners approx.

HMB 160
920 x 900 x 1120
160 diners approx.

HMB AB-SB
OVEN WITH CUPBOARD
BELOW AND HEATING RACK



HMB AB-SB 75
700 x 700 x 1810
75 diners approx.

HMB AB-SB 110
920 x 700 x 1860
110 diners approx.

HMB AB-SB 160
920 x 900 x 1860
160 diners approx.

HMB SB
WORKTOP OVEN
WITH HEATING RACK



HMB SB 75
700 x 700 x 1180
75 diners approx.

HMB SB 110
920 x 700 x 1270
110 diners approx.

HMB SB 160
920 x 900 x 1270
160 diners approx.

HMB AC
OVEN WITH FULL CUPBOARD



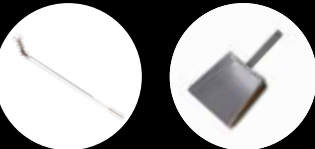
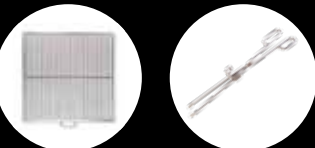
HMB AC 75
850 x 700 x 1900
75 diners approx.

HMB AC 110
1070 x 700 x 1900
110 diners approx.

HMB AC 160
1070 x 900 x 1900
160 diners approx.

🔥 All ovens include:

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



HMB AC
model also
includes a
firebreak.

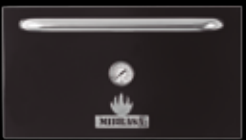
🚪 DOOR COLOUR



INOX



RED



BLACK



YELLOW

🔪 ACCESSORIES

FIREBREAK



Firebreak

DISSIPATING FILTER



Filter

GRILL



MINI - M.PLUS
75
110
160

HEATING RACK



75
110
160

OVEN TABLE



MINI- M.PLUS - 75
110
160

SET OF WHEELS



Stainless steel
Galvanized
* 2 pcs swivel wheels with
brakes and 2 pcs fixed wheels

EXTRACTION HOOD



MINI - M.PLUS 1300x1200x600
75 1500x1500x600
110-160 2000x1500x600

🔥 OPTIONAL:

- Extraction hood with air input
- Hood with built-in water filtration system

🔪 CHARCOAL



15kg/bag

ECOFIRE FIRELIGHTERS



24pcs./pack

🔪 HIBACHI

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!



MH 150
150 x 150 x 140
2 diners approx.



MH 300
300 x 150 x 140
4 diners approx.

MH 300 PLUS
300 x 300 x 140
8 diners approx.

🔪 ROBATAYAKI

TRADITIONAL JAPANESE GRILL

Inspired by the centuries-old Japanese style of cooking Robatayaki, or often known as Robata, we have created the new 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.

- All Robatayaki include: a lower grill, a top grill, one set of tongs, a poker, an ash shovel and a steel brush. All in stainless steel.



RM 60
600 x 445 x 795

RM 80
800 x 445 x 795

RM 115
1145 x 445 x 795



RM SE 60
600 x 445 x 988

RM SE 80
800 x 445 x 988

RM SE 115
1145 x 445 x 988

W x D x H (mm)

🔪 ACCESSORIES:



GMH 150
GMH 300
GMH 300 PLUS



20cm



20cm/12pcs.
30cm/12pcs.



16cm/25pcs.

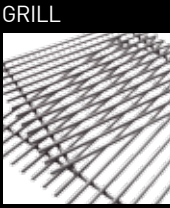


17cm/100pcs.



1kg
2kg

🔪 ACCESSORIES:



Top grill
Lower grill



Top grill m.
Lower grill m.

TEPPANYAKI HARD CHROME GRIDDLE



Flat top T.G



Perforated T.G



Stand 60
Stand 80
Stand 115



D-L Stand 60
D-L Stand 80
D-L Stand 115

NEW! 🌿



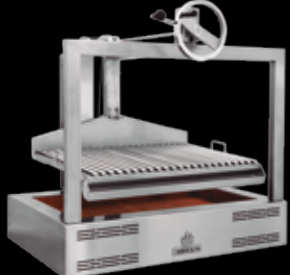
PARRILLA
OPEN GRILL

Presenting our latest creation; the new PARRILLA by MIBRASA®. 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 new 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.

- All Mibrasa Parrillas include: one grill, one set of tongs, a poker, an ash shovel and a grill brush. All made of stainless steel. The GMB 200, in addition includes: a second grill, an extra set of tongs and an extra grill brush. The grill is available in round bar or V-type.



GMB 100
1127 x 874 x 1113

W x D x H (mm)



GMB 200
2022 x 874 x 1113

🔪 ACCESSORIES:

STAND



MGMB 100
MGMB 200

SET OF WHEELS



Stainless steel
Galvanized
*4 pcs swivel wheels
with brakes

V-TYPE
GRILL



V-type G.

ROUND BAR
GRILL



Round G.

Sant Grillat

📍 Palamós