

MIBRASA®

Feeding the Senses!





SINCE THE DAY MAN DISCOVERED FIRE, WE HAVE BEEN FASCINATED BY ITS POWER, AND WE CONTINUE TO FIND NEW METHODS TO WORK WITH ONE OF THE MOST PRIMAL WAYS OF COOKING.

As far back in time as we can recount, all cultures from far and wide have developed their own techniques to wield fire in the kitchen. At Mibrasa® we embrace these influences and allow them to inspire our design decisions.

We offer a wide range of charcoal grill equipment and accessories from the sturdy closed barbeque grill to the highly profitable mini Hibachi all allowing you to cook all types of foods retaining the natural flavours, bringing out a unique taste.





MIBRASA

MIBRASA® CHARCOAL OVENS

USING PURE FIRE AND ITS EMBERS, THE MIBRASA® CHARCOAL OVEN EMBRACES THE PRIMAL METHOD OF COOKING AND DELIVERS A DISTINCTIVE CHARCOAL BARBEQUE GRILL AROMA AND FLAVOUR.

Mibrasa® charcoal ovens are a closed barbeque oven that has been beautifully crafted and engineered in Spain. The design of the oven allows the user to accurately control the air flow through the grill, changing the intensity of the heat generated by the burning charcoal embers.

It is the perfect solution for cooking all types of foods, allowing them to retain their natural flavours and bring out a unique taste.

Opening up a new world of flavours and possibilities, Mibrasa® charcoal ovens allows chefs to deliver a great authentic barbecue taste to their diners, with all the convenience of controlled indoor oven cooking.



“It’s quite a heavy, big beast. Once it gets hot it stays hot and obviously it imparts not overpowering, but rather subtle charcoal, campfire flavours to the seafood that we cook in it.”

Chef Mark Jensen
Salmon & Bear



MIBRASA® CHARCOAL OVENS



HMB-MINI : MINI WORKTOP OVEN

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HMB-MINI	700W x 490D x 880H*	35



HMB : WORKTOP OVEN

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HMB-75	700W x 700D x 1030H*	75
HMB-110	920W x 700D x 1120H*	110
HMB-160	920W x 900D x 1120H*	160



HMB-SB : WORKTOP OVEN WITH HEATING RACK

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HMB-SB-75	700W x 700D x 1080H*	75
HMB-SB -110	920W x 700D x 1270H*	110
HMB-SB-160	920W x 900D x 1270H*	160





HMB-AB : OVEN WITH CUPBOARD BELOW

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HMB-AB-75	700W x 700D x 1030H*	75
HMB-AB-110	920W x 700D x 1120H*	110
HMB-AB-160	920W x 900D x 1120H*	160



HMB-AB-SB : OVEN WITH CUPBOARD BELOW & HEATING RACK

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HMB-AB-SB-75	700W x 640D x 1810H*	75
HMB-AB-SB-110	920W x 640D x 1860H*	110
HMB-AB-SB-160	920W x 840D x 1860H*	160



HMB-AC : OVEN WITH FULL CUPBOARD & HEATING RACK

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HMB-AC-75	850W x 650D x 1870H*	75
HMB-AC-110	1070W x 650D x 1870H*	110
HMB-AC-160	1070W x 850D x 1870H*	160

*All Dimensions include optional firebreak for height calculations.
All ovens include 1 x Grill, 1 x set of tongs, 1 x poker, 1 x ash shovel and 1 x steel brush.

MIBRASA® DOORS : AVAILABLE IN 4 COLOURS



BLACK



RED



INOX



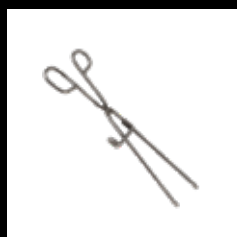
YELLOW



ALL MIBRASA® CHARCOAL OVENS INCLUDE:



GRILL



OVEN TONGS



POKER



ASH SHOVEL



GRILL BRUSH

RECOMMENDED MIBRASA® CHARCOAL OVEN ACCESSORIES:



FIREBREAK



DISSIPATING
FILTER



2ND GRILL



OVEN TABLE



OPTIONAL ACCESSORIES



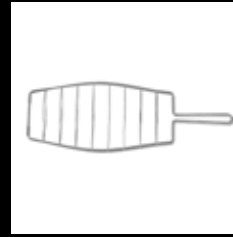
SS CASTORS



DETACHABLE
GRILL HANDLE



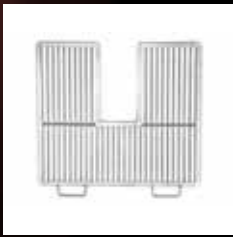
CAGE



FISH GRILL
CLAMP



FLAT TONGS



GRILL HEATING
RACK



GRILL



CHARCOAL



FIRELIGHTERS

COOKWARE



SHALLOW
CASSEROLE
Ø 16 cm
Ø 20 cm
Ø 24 cm
Ø 28 cm



CAST ALUMINIUM
TRAY
25 X 20 cm
30 x 22 cm
35 x 25 cm



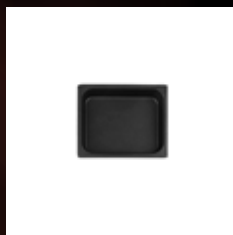
BASALT TRAY
25 X 22 cm
30 X 22 cm



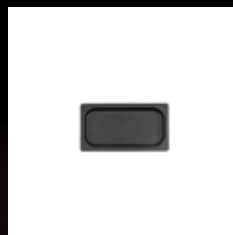
WOODEN SUPPORT
Ø 16 cm
Ø 20 cm



GASTRONORM
1/1



GASTRONORM
1/2



GASTRONORM
1/4

MIBRASA® HIBACHI

THE TIMELESS ART OF JAPANESE COOKING RESTS IN YOUR HANDS

The Mibrasa® HIBACHI is a high quality, portable Japanese style mini grill in which the ingredients are prepared on a small portable grill. This cooking technique transforms a meal into an interactive culinary experience. It has an elegant and operational design, made with steel of the highest resilience and can be used with charcoal or lava rocks.

The Mibrasa® HIBACHI is ideal for all types of products: meats, fish and vegetables. The imagination and creativity of the chef with the Mibrasa® HIBACHI know no limits!





HIBACHI150



HIBACHI300

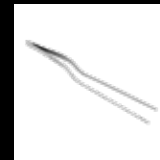


HIBACHI300PLUS

HIBACHI : MINI PORTABLE GRILL

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
HIBACHI150	150 x 150 x 140 mm	2
HIBACHI300	300 x 150 x 140 mm	4
HIBACHI300PLUS	300 x 300 x 140 mm	8

OPTIONAL ACCESSORY



INOXTONGS



MIBRASA® ROBATAYAKI

INSPIRED BY THE CENTURIES OLD JAPANESE STYLE OF COOKING ROBATA

A multi-tier open charcoal grill equipped with accessories to perform a range of cooking techniques using grills, Teppanyaki hot plates or skewers. Robata grilling lends to an array of foods from meat, fish, seafood and vegetables, imparting light smoky aromas and flavours we seek in grill cooking.

The Mibrasa® Robatayaki **RMSE** has an incorporated elevating system, designed and patented by Mibrasa® enabling height adjustments between the grill and hot coals to provide the chef with total control allowing them to cook with more efficiency.

Originating from the Japanese tea ceremony, which overtime found its way to the north Japanese fishermen utilising this method to keep food hot while out at sea for long periods. The evolution of the Robatayaki has brought it into the modern day kitchen, where chefs prepare food and display their showmanship in front of diners allowing them to take part in the entire cooking experience.





RM : ROBATAYAKI STATIONARY

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
RM60	600 x 445 x 795 mm	60
RM80	800 x 445 x 795 mm	80
RM115	1145 x 445 x 795 mm	115

RMSE : ROBATAYAKI ADJUSTABLE

<u>Product Code</u>	<u>Dimensions (mm)</u>	<u>Diners Approx.</u>
RMSE60	600 x 445 x 988 mm	60
RMSE80	800 x 445 x 988 mm	80
RMSE115	1145 x 445 x 988 mm	115

All Robatayaki include 1 x lower grill, 1 x top grill, 1 x set of tongs, 1 x poker, 1 x ash shovel and 1 x steel brush. All in stainless steel.

OPTIONAL ACCESSORIES



STAND



EXTENDABLE
STAND



CASTORS



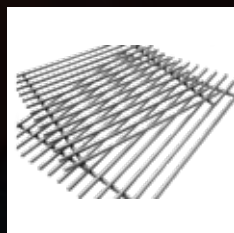
PERFORATED
TEPPANYAKI



FLAT TOP
GRILL



GRILL MESH



GRILL

PARRILLA BY MIBRASA®

THE PUREST & SIMPLEST ANCESTRAL CULINARY TECHNIQUE

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.

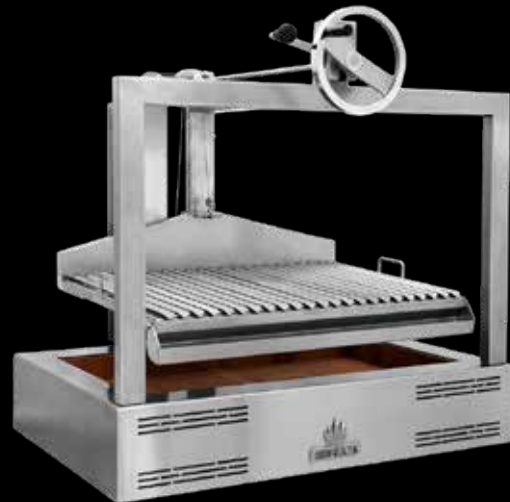


PARRILLA1000 : 1 METRE

INCLUDES:

- 1 X GRILL (ROUND BAR OR V-TYPE)
- 1 X SET OF TONGS
- 1 X POKER
- 1 X ASH SHOVEL
- 1 X GRILL BRUSH

ALL MADE OF STAINLESS STEEL



PARRILLA2000 : 2 METRE

INCLUDES:

- 2 X GRILL (ROUND BAR OR V-TYPE)
- 2 X SET OF TONGS
- 1 X POKER
- 1 X ASH SHOVEL
- 2 X GRILL BRUSH

ALL MADE OF STAINLESS STEEL



OPTIONAL ACCESSORIES



STAND



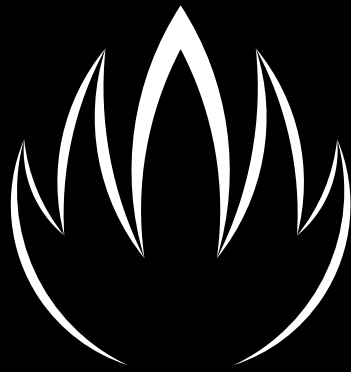
V-TYPE GRILL



ROUND GRILL



CASTORS



MIBRASA[®]

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We invite you to join us at our next demonstration. Come along,
we are ready to show you all the secrets of Mibrasa[®]!

For a listing of restaurants enjoying Mibrasa[®],
please visit our website.
