



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.



Unleashing the new PARRILLA by MIBRASA®

CUTTING-EDGE ENGINEERING & DESIGN
MEETS ANCESTRAL COOKING TECHNIQUES

Precision and strength is key to the **PARRILLA by MIBRASA®**. Effortlessly regulate the height of your grill surface thanks to the carefully engineered pulley cable and counterweight system, keeping maintenance down to a minimum.

The system lets us sear, cook and rest our ingredients, to get the optimal result every time.

MIBRASA®, the Masters of fire!



MIBRASA®



ERGONOMICALLY DESIGNED WITH
MAXIMUM QUALITY AND SECURITY

The **rotation wheel** effortlessly raises the grill height
and using the clutch lever to safely lower the grill.



Sloped grill surface for grease to run down

With a sloping grill at 5 degrees, the grease runs down the
weld-free grill bars/V-channel in the cooking area to prevent
grease build-up. Grease drips down to the collector with
an easy to remove mechanism ready to clean.

ENERGY EFFICIENCY WHERE IT MATTERS

Harnessing thermal energy in the burning pit lined with refractory bricks

The design and quality of the refractory bricks (with a composition of 35% aluminum oxide) ensures maximum thermal insulation inside the burner and reduces heat loss to the sides and base.

Quality Assurance



Built-in cooling system in outer case

The design and build reduces any residual heat transmitted from the pit to the outer casing by allowing air to circulate within its walls.

PARRILLA by MIBRASA® MODELS



MIBRASA GMB

Elevating system with burning pit lined with refractory bricks

Available in 2 sizes:

GMB-100 (112 × 93 × 87)

GMB-200 (202 × 93 × 87)

Accessories included

- Standard round bar grill unless V-type grill requested
- Mibrasa cooking tongs
- Maintenance accessories: ember poker, grill brush & ash shovel

Additional accessories

- Second round bar grill or V-type grill
- PARRILLA Stand GMB 100 & GMB 200
- Stainless steel or galvanised castors



Working with and for chefs

Our personal relationship with chefs around the world, gives us the inside knowledge needed to design and create products that are efficient and robust.

By fusing ideas, we create quality!

Sea club & Terra by 5* Michelin Chef Paco Pérez
Alàbriga Hotel 5* GL, Sant Feliu de Guíxols (Spain)



MIBRASA[®]

www.mibrasa.com

mibrasa@mibrasa.com

+34 972 601 942

