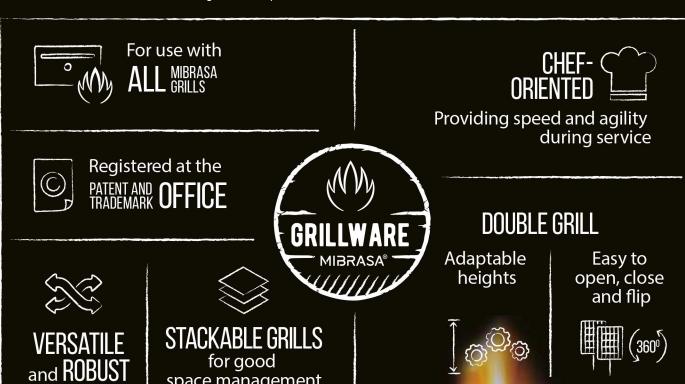


## Mibrasa<sup>®</sup> Grillware

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



space management

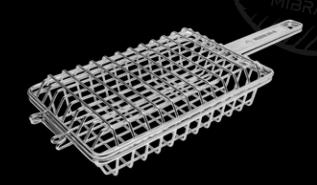


# **Grillware**



#### **CLASSIC GRILL**

KC1625	6.3 x 9.8 in flat
KC1625H2	6.3 x 9.8 - H0.8 in
KC1625H4	6.3 x 9.8 - H1.6 in



#### **DOUBLE CLASSIC GRILL**

KCD1625H2	6.3 x 9.8 - H0.8 in
KCD1625H4	6.3 x 9.8 - H1.6 in
KCD1625H6	6.3 x 9.8 - H2.4 in



#### **MESH GRILL**

KM1625	6.3 x 9.8 in flat
KM1625H2	6.3 x 9.8 - H0.8 in
KM1625H4	6.3 x 9.8 - H1.6 in



#### **DOUBLE GRILL MESH**

KMD1625H2	6.3 x 9.8 - H0.8 in
KMD1625H4	6.3 x 9.8 - H1.6 in
KMD1625H6	6.3 x 9.8 - H2.4 in



#### **RESTING TRAY CLASSIC GRILL**

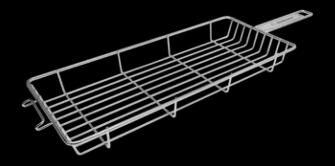
<sup>\*</sup>Compatible with Mibrasa Grillware classic grill and mesh grill H0.8 in and H1.6 in



#### **GRILL MESH PAN**

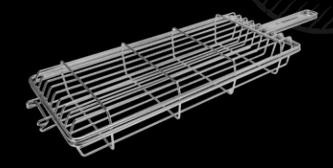
KSM28H2	Ø11 - H0.8 in
KSM28H6	Ø11 - H2.4 in

# **Grillware**



#### **LONG GRILL**

KC1625	6.3 x 9.8 in flat
KC1625H2	6.3 x 9.8 - H0.8 in
KC1625H4	6.3 x 9.8 - H1.6 in



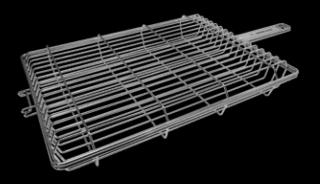
#### **DOUBLE LONG GRILL**

KCD1625H2	6.3 x 9.8 - H0.8 in
KCD1625H4	6.3 x 9.8 - H1.6 in
KCD1625H6	6.3 x 9.8 - H2.4 in



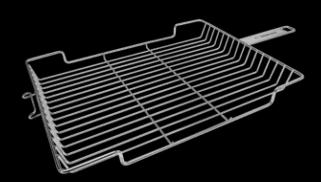
#### LARGE GRILL

KM1625	6.3 x 9.8 in flat
KM1625H2	6.3 x 9.8 - H0.8 in
KM1625H4	6.3 x 9.8 - H1.6 in



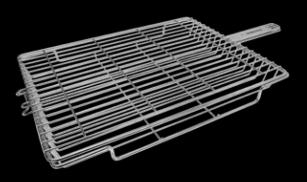
#### **DOUBLE LARGE GRILL**

KMD1625H2	6.3 x 9.8 - H0.8 in
KMD1625H4	6.3 x 9.8 - H1.6 in
KMD1625H6	6.3 x 9.8 - H2.4 in



#### **SPECIAL TURBOT GRILL**

KBR1625H2 6.3 x 9.8 - H0.8 in
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#### **SPECIAL DOUBLE TURBOT GRILL**

KSM28H2	<b>Ø</b> 11 - H0.8 in	
KSM28H6	<b>Ø</b> 11 - H2.4 in	

## Grillware



#### **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

7.2 x 16.8 x 4.1

W x D x H (in)

\*Classic grill included 6.3 x 9.8 x H1.6 in

#### **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

23.6 **Ø**4.7 in





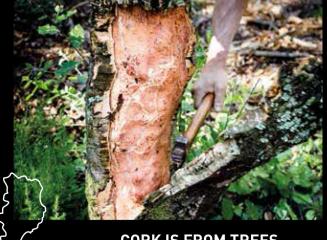
#### **NEW MIBRASA® SUPPORTS MADE FROM NATURAL CORK**

Presenting the new Mibrasa® cork supports for our granite hot stone and high temperature 'llauna' trays, the table-ready presentation that will distinguish your dish from the rest.

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.

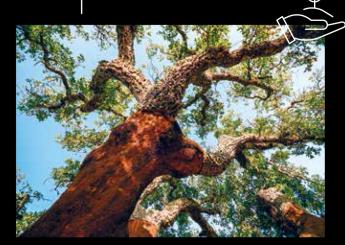


We're keeping our Mediterranean traditions alive!



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**



## 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 11.8 x 8.7 in

#### HIGH TEMPERATURA '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



## **Example 2** Kitchenware



#### CASSEROLE DISH

SC16	Ø 6.3 in
SC20	Ø 7.9 in
SC24	Ø 9.4 in
SC28	Ø 11 in



#### IROKO WOOD CASSEROLE DISH SUPPORT

CWCS16	Ø 6.3 in
CWCS20	Ø 7.9 in
CWCS24	Ø 9.4 in



### CASSEROLE PYREX LID W/ ALUMINIUM HANDLE

CI 16A	Ø 6.3 in
CL 20A	Ø 7.9 in
CL 24A	Ø 9.4 in
CL28A	Ø 11 in



### CAST ALUMINIUM ROASTING TRAY

	Depth
GN1/4	1.6 in
GN1/2	2.4 in
GN1/1	2.4 in
GN1/3H2,5	0.98 in
GN1/2H2,5	0.98 in
GN1/1H2,5	0.98 in



#### 'LLAUNA' HIGH TEMPERATURE TRAY WITH IROKO SUPPORT

GNWG1/2 H0.98 in GNWG1/3 H0.98 in



### HOT GRANITE STONE WITH IROKO WOOD SUPPORT

GSWS25 9.8 x 8.7 in GSWS30 11.8 x 8.7 in GSWS46 18.11 x 11.81 in



#### HOT GRANITE STONE WITH S/S SUPPORT

GSIS25 9.8 x 8.7 in GSIS30 11.8 x 8.7 in GSIS46 18.11 x 11.81 in



#### **TONGS**

TG 15 in



#### **FLAT TONGS**

FTG 15 ir



#### **PAN GRIPPER**

PG 7.5 in

