

A new standard
is within reach.



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THE BRAND

Born in Florida. At home wherever you are.

EMBERA was created to bring the outdoors the same care in design you expect inside a home. With roots in Florida and operations in Brazil, it brings together engineering, design and durability in high-end cooking stations.

IGNIS

ENGINEERING & PERMANENCE



IGNIS 4

36" · BUILT-IN · 4+1 BURNERS · 70,000 BTU



CONSTRUCTION

Double-wall hood and body in 304 stainless steel, for heat insulation and strength. Direct-reading thermometer on the lid and a reinforced tubular handle. Measures 81.2 × 63.5 × 51 cm and weighs 55 kg.

BURNERS

Four cast steel burners of 14,000 BTU each, plus a 14,000 BTU infrared rear burner for browning. Total output of 70,000 BTU, with pulse ignition on every burner.



GRATES AND COOKING

0.46 m² of cooking area over SS304 stainless steel grates, resting on SS304 stainless steel heat deflectors that spread the heat evenly. The 36-inch built-in version.

CONTROLS

LED-lit knobs that keep the controls visible at dusk. Automatic push & turn ignition on every burner. Code EMB-IG4-36.



IGNIS 5

40" · BUILT-IN · 5+1 BURNERS · 84,000 BTU



CONSTRUCTION

Double-wall hood and body in 304 stainless steel, for heat insulation and strength. Direct-reading thermometer on the lid and a reinforced tubular handle. Measures 100.8 × 63.5 × 58 cm and weighs 65 kg.

GRATES AND COOKING

0.59 m² of usable surface, the largest area in the IGNIS line, over SS304 stainless steel grates and SS304 stainless steel deflectors that spread the heat. The 40-inch built-in version.



BURNERS

Five cast steel burners of 14,000 BTU each, plus a 14,000 BTU infrared rear burner, adding up to 84,000 BTU. Pulse ignition on every burner and even browning.

CONTROLS

LED-lit knobs that keep the controls visible at dusk. Automatic push & turn ignition on every burner. Code EMB-IG5-40.





SPECIFICATIONS

DOUBLE WALL · 304 STAINLESS

Double-wall construction in AISI 304 stainless steel for heat insulation and structural strength.



ROD GRATES

Polished stainless steel rod grates over corrugated deflectors, for even heat and clean grill marks.

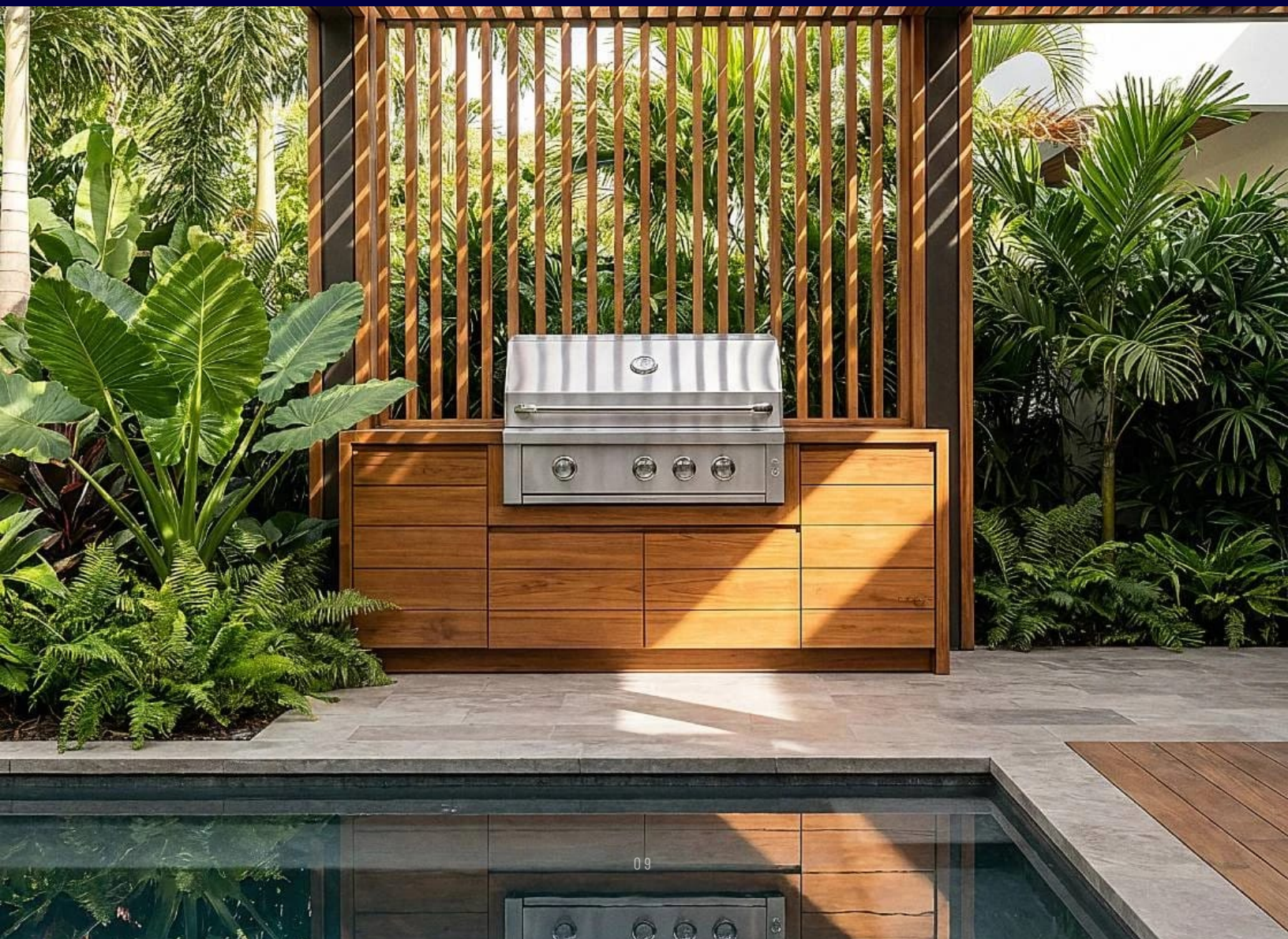


ILLUMINATED CONTROLS

Temperature-coded LED lighting and illuminated controls for use at dusk, with an infrared rear burner.

VULCANO

DESIGN & ARCHITECTURAL PRESENCE



VULCANO 3+1

36" · BUILT-IN · 3+1 BURNERS · 86,000 BTU



CONSTRUCTION

Double-wall body in 304 stainless steel, with architectural presence. Direct-reading thermometer on the lid and a reinforced tubular handle. Measures 91.5 × 65 × 58 cm and weighs 80 kg.

BURNERS

Three cast steel "H" burners of 24,000 BTU each, plus a 14,000 BTU infrared rear burner, adding up to 86,000 BTU. Stainless steel deflectors with ceramic briquettes that hold and spread the heat.



GRATES AND COOKING

Hexagonal SS304 stainless steel grates over 0.40 m² of cooking area. The 36-inch built-in version, with steady, even heat across the whole surface.

CONTROLS

Three knobs with a blue LED ring and a flame icon, plus an illuminated louvre strip at the top of the panel. Automatic push & turn ignition on every burner. Code EMB-VL31-36.



VULCANO 4+I

42" · BUILT-IN · 4+1 BURNERS · 110,000 BTU



CONSTRUCTION

Double-wall body in 304 stainless steel, the largest in the VULCANO line. Direct-reading thermometer on the lid and a reinforced tubular handle. Measures 106.7 × 65 × 58 cm and weighs 95 kg.

BURNERS

Four cast steel "H" burners of 24,000 BTU each, plus a 14,000 BTU infrared rear burner, adding up to 110,000 BTU. Stainless steel deflectors with ceramic briquettes.



GRATES AND COOKING

Hexagonal SS304 stainless steel grates, sturdy and easy to clean, over 0.68 m² of cooking area, the largest in the range. Even heat and well-defined grill marks.

CONTROLS

Four knobs with a blue LED ring and a flame icon, plus an illuminated louvre strip at the top of the panel. Automatic push & turn ignition on every burner. Code EMB-VL41-42.



SPECIFICATIONS

DOUBLE WALL · 304 STAINLESS

Double-wall construction in 304 stainless steel, for architectural presence and long-lasting strength.

THE "H" BURNERS

Cast steel "H" burners of 24,000 BTU and an infrared rear burner, over deflectors with ceramic briquettes.

ILLUMINATED CONTROLS

LED rings under the knobs and automatic push & turn ignition, for easy use at dusk.

GRIDDLE

PROFESSIONAL FLAT TOP



30" Gas Griddle

30" · BUILT-IN · 493 IN² · 36,000 BTU



CONSTRUCTION

One-piece 304 stainless steel body for built-in installation, with a louvred rear wind guard that shields the flame. Brushed finish, made for outdoor use and easy to clean.

COOKING SURFACE

A 493 in² flat top for wide, even cooking, from breakfast to dinner. Slightly raised edges collect the grease and keep the counter clean.



HEATING

36,000 BTU of output with a tubular burner that heats the whole plate steadily and evenly. Works with LP or natural gas.

CONTROLS

Two round knobs with a blue LED ring and a flame icon, plus an LED status light. Illuminated controls for easy use at dusk. Code EMB-CHP-30.



SPECIFICATIONS

FLAT TOP · 493 IN²

A 493 in² flat surface in 304 stainless steel, for searing, sautéing and delicate dishes with even heat.

36,000 BTU

A tubular burner with steady heat, running on LP or natural gas, from a low flame to a hard sear.

ILLUMINATED CONTROLS

Round knobs with a blue LED ring and a flame icon, easy to read at dusk.

VENT HOOD

PROFESSIONAL VENTILATION



36" Vent Hood

36" · 800-1,000 CFM · UP TO 70 DB · 304 STAINLESS



CONSTRUCTION

A 304 stainless steel body with a curved top edge, made to sit above the grill. 36 inches wide, with a brushed finish that matches the rest of the line.

BAFFLE FILTERS

Stainless steel baffle filters, with chicanes that separate the grease and come out easily for washing. Tougher and more hygienic than mesh screens.

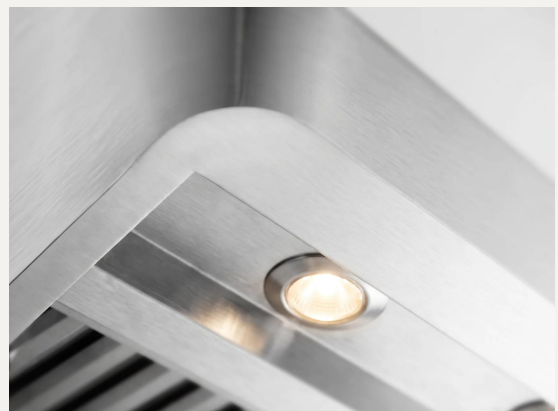


VENTILATION

Airflow of 800 to 1,000 CFM with a four-speed motor, enough for the smoke of a full grill. Quiet running, at up to 70 dB.

LIGHT AND CONTROLS

Two LED lights over the cooking area and round control knobs on the front edge, within easy reach. Code EMB-COF-36.





SPECIFICATIONS

BAFFLE FILTERS

Stainless steel baffle filters that hold the grease and go straight to the sink.



LED LIGHTING

Two LED lights above the grill, so you can see how the meat is doing at night.



1,000 CFM OF AIRFLOW

A four-speed motor, up to 1,000 CFM and up to 70 dB, to clear the smoke without the noise.

BEVERAGE CENTER

DUAL TEMPERATURE ZONES



Dual Zone Beverage Center

DUAL ZONE · 56 CANS / 20 BOTTLES · 110 V



CONSTRUCTION

Two glass doors with stainless steel frames and vertical tubular handles. The glass keeps the light out and the drinks at the right temperature. Built in to the outdoor kitchen.

DUAL ZONE

One zone for drinks, with room for 56 cans and long necks, and another for 20 wine bottles lying on wooden shelves. Each side at its own temperature.



TEMPERATURE

A digital display shows both temperatures, with ranges of 2 °C to 8 °C and 5 °C to 22 °C. Blue LED lighting inside brings out the labels.

SHELVES AND POWER

Metal and wooden shelves keep cans and bottles in order. High-efficiency 110 V power, with a vent grille at the base. Code EMB-ADG-24.





DUAL ZONE

Drinks on one side, wine on the other, each zone at its own temperature: 56 cans and 20 bottles.



2 °C TO 22 °C

Ranges of 2 °C to 8 °C and 5 °C to 22 °C on the digital display, with blue LED lighting inside.



GLASS FRONT

Glass doors with stainless steel frames and wooden shelves, to show off the bottles and serve in style.

KEGERATOR

DRAFT BEER SERVICE



Residential Kegerator

2 TAPS · 173 L · COMPRESSOR · 430 STAINLESS



CONSTRUCTION

A cabinet with a stainless steel door and a chrome guard rail on top that keeps the glasses in place. The tap tower sits on top, ready for the keg inside the cabinet.

TWO TAPS

A tower with two chrome taps, to pour two beers at once, and a drip tray that keeps everything clean while you serve.



COMPLETE KIT

Comes with a CO2 cylinder, regulator, fittings and drip tray. Room for a keg of up to 173 litres inside the cabinet: just hook it up and serve.

COOLING

Compressor cooling, from 2 °C to 10 °C, to keep the beer cold. Built in 430 stainless steel, in a residential or commercial version. Code EMB-CHO-2T.



SPECIFICATIONS

TWO TAPS

A twin chrome tower with a drip tray, to serve two beers at once.

COMPRESSOR · 2 °C TO 10 °C

Compressor cooling that keeps the beer cold, with a keg of up to 173 litres.

COMPLETE KIT

CO2 cylinder, regulator, fittings and drip tray: it arrives ready to install and use.

SIDE BURNERS

SIDE BURNER POWER



16" Side Burner

16" · BUILT-IN · DUAL RING CAST IRON · 60,000 BTU



CONSTRUCTION

A compact 304 stainless steel box for built-in installation, with a flat top, rounded edges and the brushed finish of the line. Stainless inside and out, made to stay outdoors.

BURNER

One round cast iron burner, with two flame rings adding up to 60,000 BTU over 220 in² of area. The stainless steel cross grate holds the pan right over the centre of the flame. Power for a big pot, from stock to frying.



CONTROLS

One knob with a blue LED ring and a flame icon, with the round ignition button next to it. The lit ring shows the control at dusk. Automatic push & turn ignition, on LP or natural gas.



INSTALLATION

Made to be built in beside the grill, flush with the counter. The panel sits at hand height, in plain view of whoever is cooking, and the open burner takes a pan of any size. Code EMB-QL16.



13" Double Side Burner

13" · BUILT-IN · 2 × 12,000 BTU · 24,000 BTU



CONSTRUCTION

A compact SS304 stainless steel box for built-in installation, with a hinged lid and an oval handle. It takes little counter space and weighs only 16 kg. Measures 32 × 63 × 26 cm.

BURNERS

Two stainless steel burners of 12,000 BTU each, adding up to 24,000 BTU, reaching 200 °C to 260 °C. Just right for sauces, sides and smaller pans.



CONTROLS

Two knobs with a blue LED ring and an illuminated louvre strip. Automatic push & turn ignition on each burner, lit with one move.

GRATE

An 8 mm SS304 stainless steel grate, sturdy and stable under the pans. All-stainless construction, ready for outdoor use. Code EMB-QL13.





SPECIFICATIONS

POWER TO SPARE

60,000 BTU on the 16" cast iron and 24,000 BTU on the 13" double, for every kind of pan.



STAINLESS STEEL GRATES

Sturdy SS304 stainless steel grates, steady under the pans and built to last.



ILLUMINATED CONTROLS

LED-lit knobs and push & turn ignition, on LP or natural gas.

PIZZA OVEN

HIGH HEAT



Pizza Oven

COUNTERTOP · 14,000 BTU · 260-315 °C · 304 STAINLESS



CONSTRUCTION

An oval double-wall dome in 304 stainless steel that holds the heat, with a capped chimney. It weighs 60 kg and measures 58.5 × 58 × 86 cm. Sits on the counter, slightly recessed into it.

CHAMBER

A ceramic stone at the base for the pizza and a heating element above, so it bakes evenly. A high-temperature light inside and a door with a window and a thermometer to follow the bake.



BURNER AND CONTROLS

One 14,000 BTU cast steel burner that works from 260 °C to 315 °C. A control knob, a red automatic ignition button and a lower drawer with a chrome handle.

FINISH

All 304 stainless steel, with the EMBERA plate on the panel. It bakes pizza at high heat like a street oven, right in your outdoor kitchen. Code EMB-FPZ.



SPECIFICATIONS

DOUBLE WALL · 304 STAINLESS

A double-wall dome in 304 stainless steel that holds the heat and comes up to temperature fast.

CERAMIC STONE

A ceramic stone at the base and a heating element above, so the pizza bakes evenly.

14,000 BTU · UP TO 315 °C

One cast steel burner and a high-temperature light inside, with automatic ignition.

CERTIFICATIONS

Quality certified to international standards.



ISO 14001:2015



ISO 9001:2015



ISO 45001:2018







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