

Robatayaki RM SE 80



TECHNICAL INFORMATION

Fire up time ¹	30 min-average
Cooking temperature	250 °C
Initial charcoal load ¹	4 kg
Charcoal load duration ²	5 h
Equivalent power*	1.8 kW
Exhaust rate	2500 m ³ /h
Installation height*	800 mm
Max. no. grills/level	2
Net weight ³	119 kg

FEATURES

WHAT IS A ROBATAYAKI?

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. Robata grilling lends to an array of foods from meat, fish, seafood and vegetables, imparting light smoky aromas and flavors we seek in grill cooking.

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

QUALITY AND CONSTRUCTION

The MIBRASA® Robatayaki is manufactured with steels of the latest technology following the most rigorous quality controls.

GRILL DIMENSIONS



*Approximate data

1. Consult instruction manual
2. Will vary depending on quality of charcoal
3. Weight with accessories included

INCLUDED ACCESSORIES

- Top grill
- Lower grill
- Support bars (4)
- Ember poker
- Ash shovel
- Mibrasa tongs
- Grill brush
- Mibrasa ecofire fire-lighthers

OPTIONAL ACCESSORIES

- Top mesh grill
- Lower mesh grill
- Support bars (2)
- Flat top Teppanyaki griddle
- Perforated Teppanyaki griddle
- Robatayaki stand
- Robatayaki drop-leaf stand
- Lid for end of service
- Stainless steel skewers 30 cm

Specifications and design are subject to change without notice.

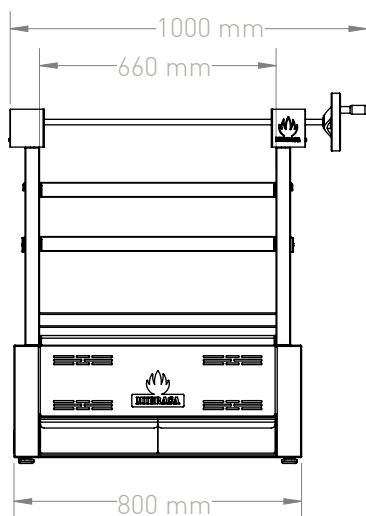
QUALITY GUARANTEE



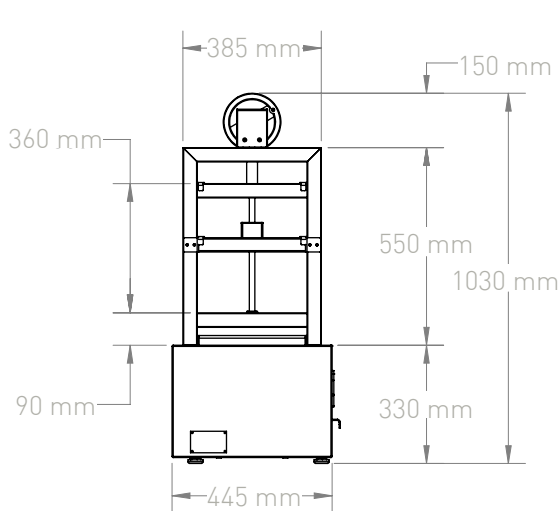


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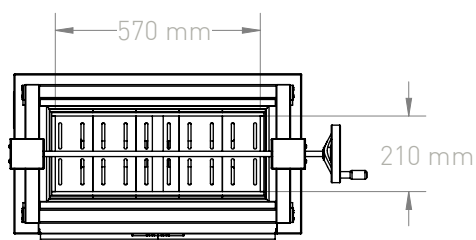
FRONT VIEW



SIDE VIEW



TOP VIEW



RM SE (Mibrasa Robotayaki with elevating system)

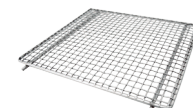
With an incorporated elevating system, designed and patented by Mibrasa® enabling height adjustments between the grill and hot coals to provide the chef with total control allowing them to cook with more efficiency.

GRILL TYPES

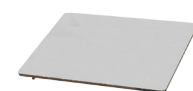
Grill



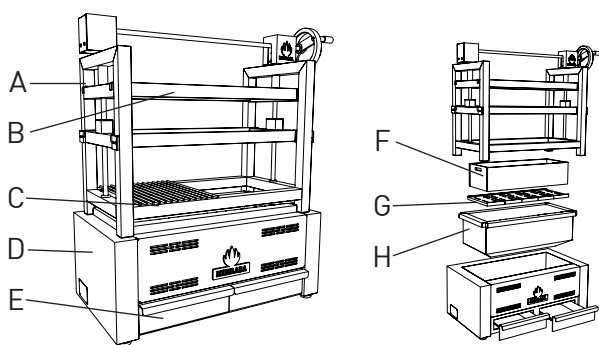
Mesh grill



Flat top Teppanyaki griddle



Perforated Teppanyaki griddle



A	SE Structure
B	SE Support bars
C	Grill
D	Main body
E	Ash collector
F	Burning pit
G	Charcoal grids
H	Interior body

SHIPMENT

- Gross weight: 164 kg
- Package size (WxDxH): 1100 x 550 x 1200 mm

Revit drawings available on request at mibrasa@mibrasa.com

Installation guidelines and safety standards

- Do not place combustible materials within a distance of 710 mm from the top, bottom, rear or side of the MIBRASA® Robotayaki.
- Combustible floor protection dimensions:
 - a. 762 mm to each side of the Robotayaki
 - b. 914 mm in front of Robotayaki
- Clearances to construction/other appliances:
 - a. Unit to backwall = 76 mm
 - b. Unit to sidewalls = 76 mm
- The workspace for the chef should be 700 mm from the front of the Robotayaki.
- A lifting device should be used whenever possible to lift the Robotayaki and place on the countertop/stand.

For further information, please consult the instruction manual.

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