



# MIBRASA ROBATAYAKI

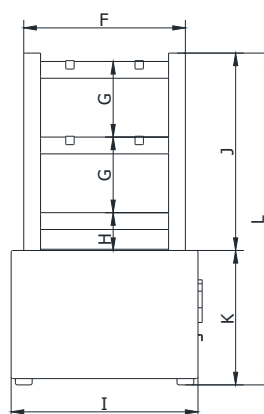
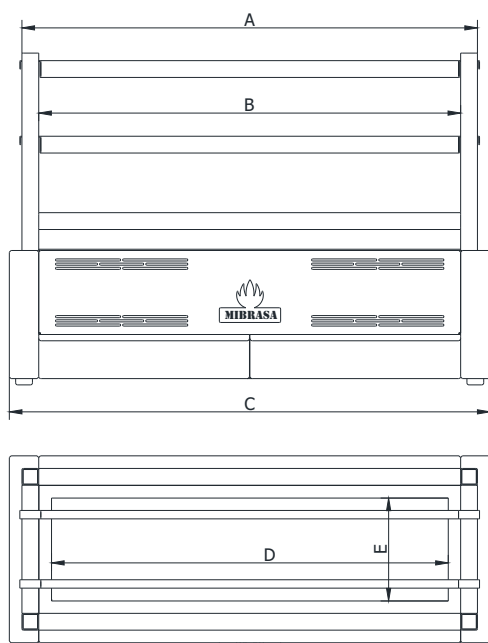
RM 60, 80, 115

TECHNICAL INFORMATION	60	80	115
Fire up time (min)	20	20	20
Cooking temperature (°C)	250	250	250
Charcoal consumption for service (kg)	3	4	5
Performance (h)	5	5	5
Cooking surface area (mm)	425x250	603x250	950x250
Equivalent Power (kW)	1,5	1,8	2
Exhaust rate (m <sup>3</sup> /h)	1200	1500	2000
Max. grills/level (uts)	1	2	3

Approximate data



## DESCRIPTION



### ACCESSORIES INCLUDED

- Top grill
- Lower grill
- Support bars (x4)
- Charcoal poker

### OPTIONAL ACCESSORIES

- Extra top grill
- Extra lower grill
- Teppanyaki griddle
- Support bars (x2)
- Robotayaki stand

Model	A	B	C	D	E	F	G	H	I	J	K	L
RM 60	560	480	620	425	250	385	180	90	445	470	325	795
RM 80	740	660	800	603	250	385	180	90	445	470	325	795
RM 115	1085	1005	1140	950	250	385	180	90	445	470	325	795

- 3-tier cooking
- Reguable air inlet system
- Ventilation circuit with longitudinal openings
- Ash collector drawers
- Manufactured from stainless steel
- Interior ceramic insulation
- Combustion area with refractory surface



Surfaces can reach high temperatures



Read instruction manual carefully before use