



MIBRASA ROBATAYAKI

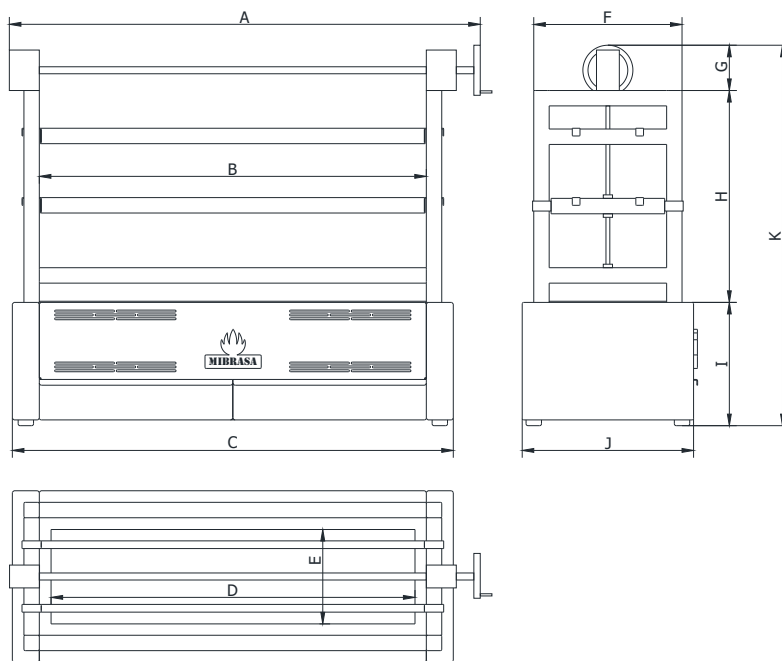
RM SE 60, 80, 115



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 ³ /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)
- Robatayaki stand

Model	A	B	C	D	E	F	G	H	I	J	K
RM 60	740	480	620	425	250	385	150	550	325	445	1025
RM 80	920	660	800	603	250	385	150	550	325	445	1025
RM 115	1265	1005	1140	950	250	385	150	550	325	445	1025

- Exclusive system for mid-tier cooking
- 3-tier cooking
- Regulable 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