



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 flavours we seek in grill cooking. Manufactured with steels of the latest technology following the most rigorous quality controls.

The evolution of the Robatayaki has brought it into the modern day kitchen, where chefs prepare food and display their showmanship in front of diners allowing them to take part in the entire cooking experience.

STANDARD FEATURES

- 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

ACCESSORIES INCLUDED

- Top grill (x1)
- Lower grill (x1)
- Support bars (x4)
- Charcoal poker (x1)

OPTIONAL ACCESSORIES

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



* Photo above features the Robatayaki RM115.

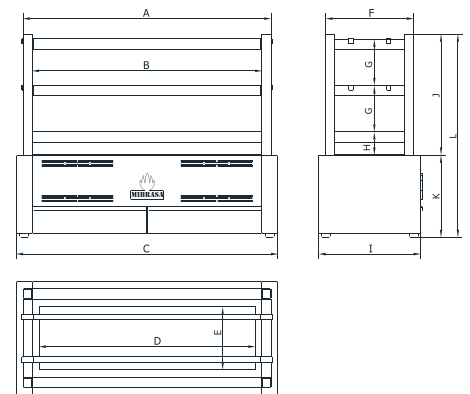
From top to bottom:

- 2 top grills
- skewers
- 2 lower grills and teppanyaki griddle

Not all above accessories are included with purchase. Please refer to "ACCESSORIES INCLUDED".

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)	425 x 250	603 x 250	950 x 250
Equivalent Power (kW)	1.5	1.8	2
Exhaust rate (m3/h)	1200	1500	2000

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



Model	A	B	C	D	E	F	G	H	I	J	K	L
RM60	540	460	600	410	255	385	180	90	445	470	325	795
RM80	740	660	800	610	255	385	180	90	445	470	325	795
RM115	1085	1005	1145	955	255	385	180	90	445	470	325	795

