



# FIX 60

Robotayaki Mibrasa® with three fixed tiers



## FEATURES

### WHAT IS A ROBATAYAKI?

Inspired by the centuries-old Japanese style of cooking Robotayaki, or often known as Robata, we have created the Mibrasa® Robotayaki.

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 Robotayaki 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® Robotayaki is manufactured with the highest quality steels of the latest technology following the most rigorous quality controls.

## TECHNICAL INFORMATION

Reference	RM60
Fire up time*	30 min
Cooking temperature	250 °C
Max nº grills / level	1
Initial charcoal load <sup>1</sup>	3 kg
Charcoal load duration <sup>2</sup>	5 h
Equivalent power*	1.5 kW
Exhaust rate	2200 m <sup>3</sup> /h
Net weight <sup>3</sup>	100 kg
Crated weight <sup>3</sup>	149 kg
Crate dimensions (Width x Depth x Height)	1110 x 560 x 1240 mm

\*Approximate data

1. Consult instruction manual

2. Will vary depending on quality of charcoal

3. Weight with accessories included

## INCLUDED ACCESSORIES

- 1 top grill [RTG]
- 1 lower grill [RLG]
- Support bars (4)
- Ember poker [PK]
- Ash shovel [PALA]
- Mibrasa tong [TG]
- Metal brush [CEP]

## OPTIONAL ACCESSORIES

- Top and lower mesh grill [TGM] [LGM]
- Perforated teppanyaki griddle [PTG]
- Flat top teppanyaki griddle [FTTG]
- Espeto kit [KITESPRM60]
- Gastronorm kit [SGN60]
- End of service lid [TAPARM60]
- Drop-leaf table [DLS]
- Stand [S60]

### Color



Black



Blue



Red



Stainless steel



Yellow

### Edition



Gold



Black



Copper



Titanium



Silver

### QUALITY GUARANTEE



Rev. 2/24

Mibrasa® Charcoal Ovens S.L.

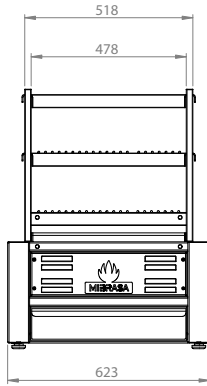
C/Joan Rovira i Bastons, 26

17230 Palamós - Spain

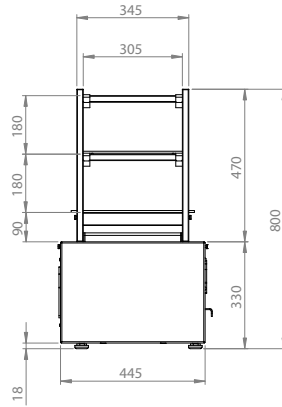
+34 972 601 942 - mibrasa@mibrasa.com

www.mibrasa.com

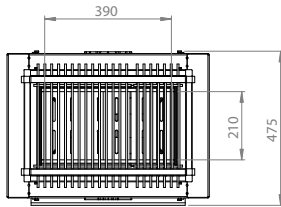
Front view



Side view

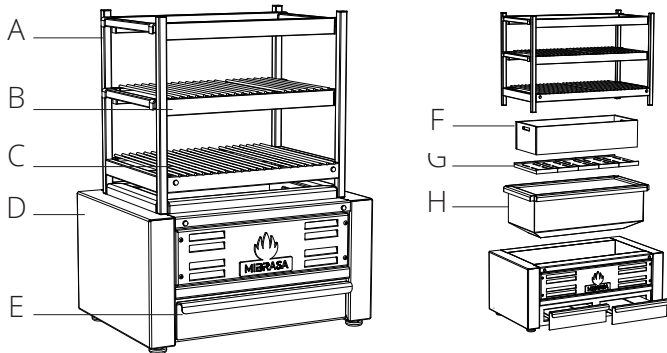


Side view



Dimensions in mm

Revit drawings available on request at [mibrasa@mibrasa.com](mailto:mibrasa@mibrasa.com)



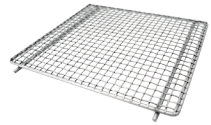
A	Structure
B	Support bars
C	Grill
D	Main body
E	Ash collector
F	Burning pit
G	Charcoal grid
H	Interior body

## GRILLS

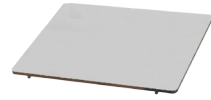
Grill



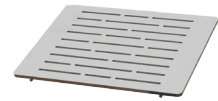
Mesh grill



Flat top teppanyaki griddle

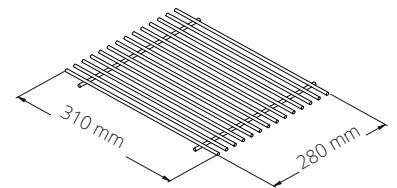


Perforated teppanyaki griddle

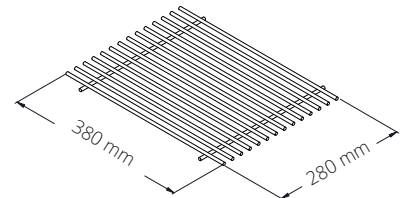


## GRILL DIMENSIONS

Top



Lower



## INSTALLATION GUIDELINES AND SAFETY STANDARDS

Recommended installation height	700 mm
Clearances to construction/other appliances from the Robotayaki	76 mm
Clearances of flammable materials from the Robotayaki	300 mm
Clearance of workspace from front of the Robotayaki	700 mm



It is recommended to use a lifting device to lift the Robotayaki and place on the countertop/stand. Consult Robotayaki instruction manual for further information.

## OPTIONAL STAND



## TECHNICAL INFORMATION

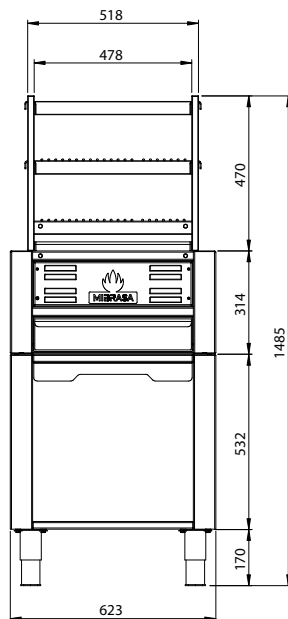
Ref.	RM60 + S60
Net weight <sup>3</sup>	125 kg
Crated weight <sup>3</sup>	182 kg
Crated dimensions (Width x Depth x Height)	1110 x 560 x 1800 mm

Ref.	S60
Net weight <sup>3</sup>	25 kg
Crated weight <sup>3</sup>	33 kg
Crated dimensions (Width x Depth x Height)	1110 x 560 x 850 mm

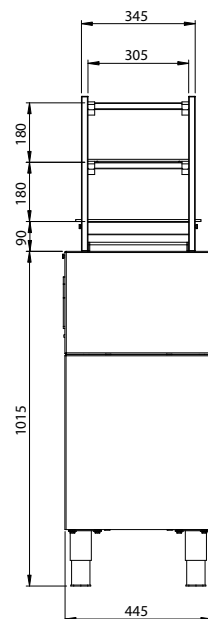
## OPTIONAL ACCESSORIES

- Stainless steel casters [WINOXG]

FRONT VIEW



SIDE VIEW



\*Adjustable leg height: 135-195 mm

QUALITY GUARANTEE



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