



# LIFT 80

Robatayaki Mibrasa® with elevating system



## FEATURES

### WHAT IS A ROBATAYAKI?

Inspired by the centuries-old Japanese style of cooking Robatayaki, or often known as Robata, we have created the 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 the highest quality steels of the latest technology following the most rigorous quality controls.

## TECHNICAL INFORMATION

|   |                        |
|---|------------------------|
| Reference                                 | RMSE80                 |
| Fire up time*                             | 30 min                 |
| Cooking temperature                       | 250 °C                 |
| Max nº grills / level                     | 2                      |
| Initial charcoal load <sup>1</sup>        | 4 kg                   |
| Charcoal load duration <sup>2</sup>       | 5 h                    |
| Equivalent power*                         | 1.8 kW                 |
| Exhaust rate                              | 2500 m <sup>3</sup> /h |
| Net weight <sup>3</sup>                   | 134 kg                 |
| Crated weight <sup>3</sup>                | 183 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

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

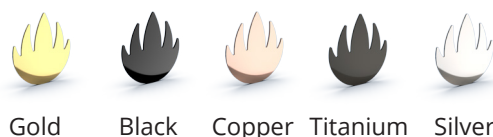
## OPTIONAL ACCESSORIES

- Top and lower mesh grill [TGM] [LGM]
- Perforated teppanyaki griddle [PTG]
- Flat top teppanyaki griddle [FTTG]
- Espeto kit [KITESPRMSE80]
- Gastronorm kit [SGN80]
- End of service lid [TAPARM80]
- Drop-leaf table [DLS]
- Stand [S80]

### Color



### Edition

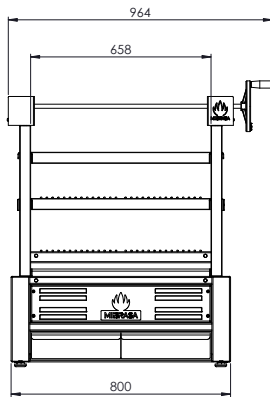


### QUALITY GUARANTEE

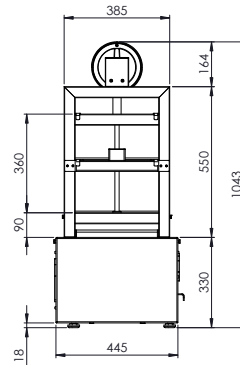


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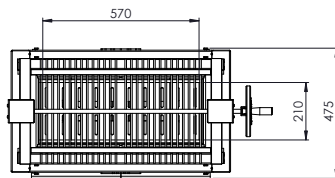
Front view



Side view

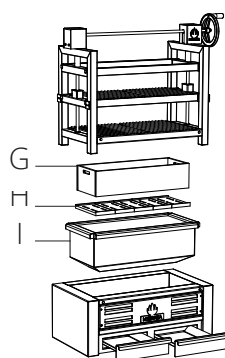
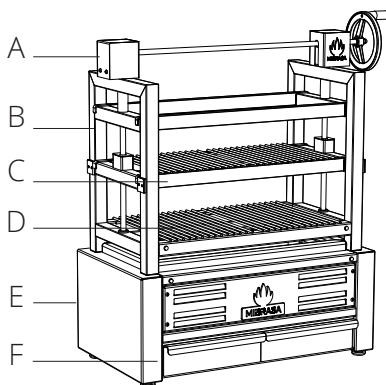


Top view



Dimensions in mm

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



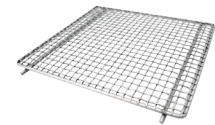
|   |                  |
|---|------------------|
| A | Elevating system |
| B | Structure        |
| C | Support bars     |
| D | Grill            |
| E | Main body        |
| F | Ash collector    |
| G | Burning pit      |
| H | Charcoal grids   |
| I | Interior body    |

## GRILLS

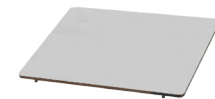
Grill



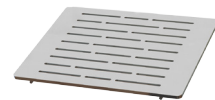
Mesh grill



Flat top teppanyaki griddle

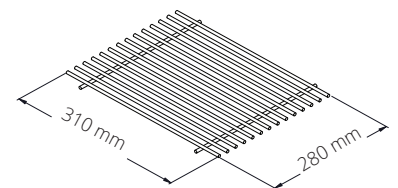


Perforated teppanyaki griddle

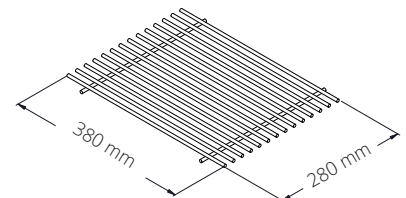


## GRILL DIMENSIONS

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

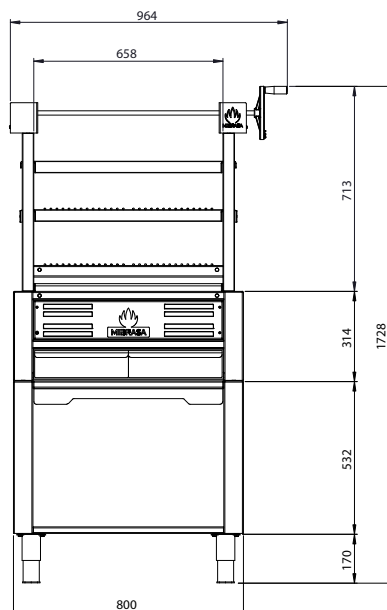
|   |                      |
|---|----------------------|
| Ref.  | RMSE80 + S80         |
| Net weight <sup>3</sup>                       | 164 kg               |
| Crated weight <sup>3</sup>                    | 222 kg               |
| Crated dimensions<br>(Width x Depth x Height) | 1110 x 560 x 1800 mm |

|   |                     |
|---|---------------------|
| Ref.  | S80                 |
| Net weight <sup>3</sup>                       | 30 kg               |
| Crated weight <sup>3</sup>                    | 39 kg               |
| Crated dimensions<br>(Width x Depth x Height) | 1111 x 560 x 850 mm |

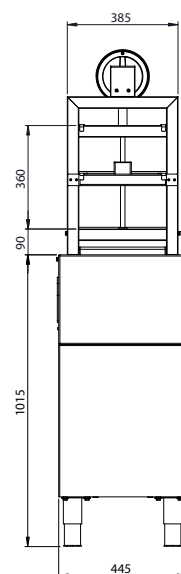
## OPTIONAL ACCESSORIES

- Stainless steel casters [WINOXG]

FRONT VIEW



SIDE VIEW



\*Adjustable leg height: 135-195 mm

QUALITY GUARANTEE



Rev. 2/24

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