



LIFT 60

Robatayaki Mibrasa® with elevating system



FEATURES

Inspired by the centuries-old Japanese style of cooking 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	RMSE60
Fire up time*	30 min
Cooking temperature	482 °F / 250 °C
Max n° grills / level	1
Initial charcoal load ¹	6.6 lb / 3 kg
Charcoal load duration ²	5 h
Equivalent power*	2 hp / 1.5 kW
Exhaust rate	1295 cfm / 2200 m ³ /h
Net weight ³	247 lb / 112 kg
Crated weight ³	355 lb / 161 kg
Crate dimensions (Width x Depth x Height)	43.7 x 22.05 x 48.8 in 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

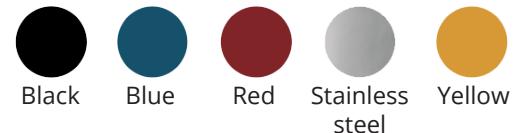
INCLUDED ACCESSORIES

- 2 top grills [RTG]
- 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 [KITESPRMSE60]
- Gastronorm kit [SGN60]
- End of service lid [TAPARM60]
- Drop-leaf table [DLS]
- Stand [S60]

Color



Edition



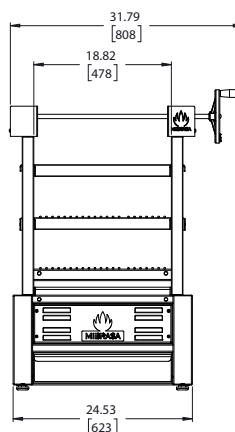
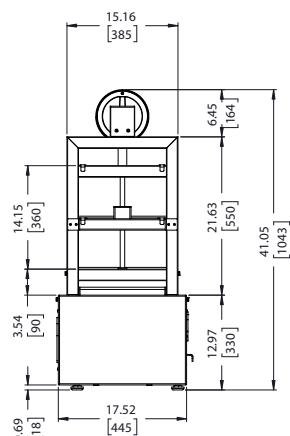
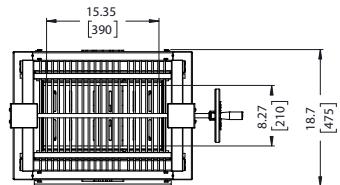
Gold Black Copper Titanium Silver

QUALITY GUARANTEE

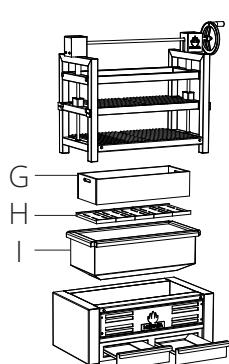
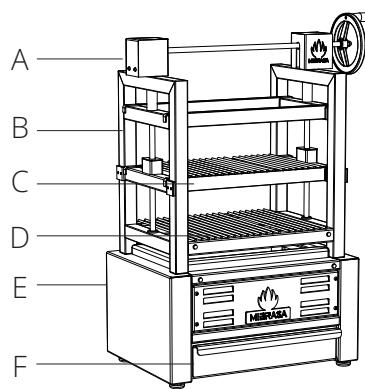


Rev. 11/25

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Front view

Side view

Top view


Dimensions in inches and mm

Revit drawings available on request at usa@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

INSTALLATION GUIDELINES AND SAFETY STANDARDS

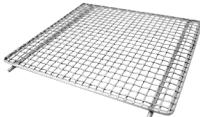
Recommended installation height	27.6 in / 700 mm
Clearances to construction/other appliances from the Robatayaki	3 in / 76 mm
Clearances of flammable materials from the Robatayaki	11.8 in / 300 mm
Clearance of workspace from front of the Robatayaki	27.6 in / 700 mm



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

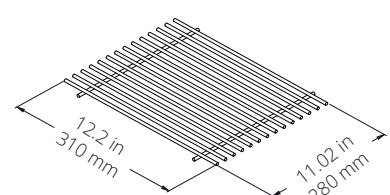
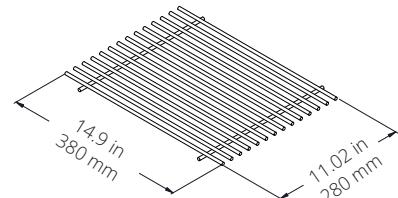
GRILLS

Grill

Mesh grill

Flat top teppanyaki griddle

Perforated teppanyaki griddle


GRILL DIMENSIONS

Top

Lower


OPTIONAL STAND

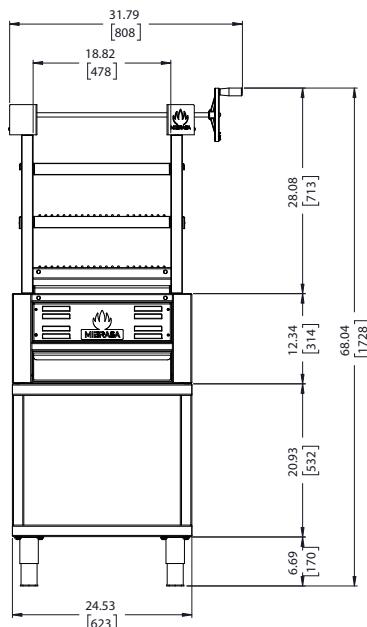
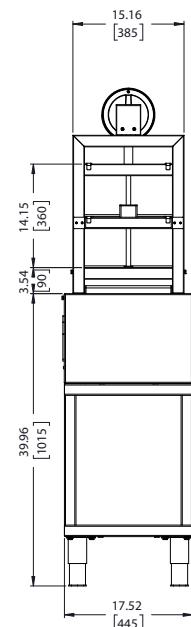
TECHNICAL INFORMATION

Ref.	RMSE60 + S60
Net weight ³	302 lb / 137 kg
Crated weight ³	428 lb / 194 kg
Crated dimensions (Width x Depth x Height)	43.7 x 22.05 x 70.87 in 1110 x 560 x 1800 mm

Ref.	S60
Net weight ³	55 lb / 25 kg
Crated weight ³	73 lb / 33 kg
Crated dimensions (Width x Depth x Height)	43.7 x 22.05 x 33.47 in 1110 x 560 x 850 mm

OPTIONAL ACCESSORIES

- Stainless steel casters
[WINOXG]

FRONT VIEW

SIDE VIEW


*Adjustable leg height: 135-195 mm

QUALITY GUARANTEE
