



# MIBRASA<sup>®</sup>

# ROBATAYAKI

## Instruction manual

LINCOLN  
ELECTRIC

# *The Craftsmen of Fire!*

*We invite you to experience Mibrasa® grill cooking for yourselves. Cook and create in a way that awakens your taste buds and reminds us of the beauty in simplicity.*

QUALITY GUARANTEE



EUROPEAN STANDARD  
UNE-EN 12816:2002



GOST-R



UL US  
LISTED  
M863716



CLASSIFIED  
UL  
EPH



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL



Manufacturer's Agents for the Food Service Industry

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# INTRODUCTION & CHARACTERISTICS

# 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 itself to an array of foods from meat, fish, sea-food and vegetables, imparting light smoky aromas and flavours we seek in grill cooking.



## TWO-SIDE COOKING

More than one cook can operate the unit at one go from either side.

## THREE-TIER DESIGN

Cooking at different stages on the same unit. Direct, indirect cooking and holding positions.

## CHANGEABLE COOKING SURFACES

Chefs can achieve the result they're looking for from the broad range of cooking surface accessories.

## NARROW FOOTPRINT

Ideal for kitchens with limited space availability.

## PORTABLE

Light and transportable. For indoor kitchens or temporary outdoor events.

## COOLING SYSTEM

Cooling louvers located on the front, in the walls of the chassis acting as a ventilation circuit.

## MODEL WITH CRANK

Robotayaki SE model offers an elevating system to regulate the middle tier giving more temperature control.

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# MODELS & DIMENSIONS

## 2. Models and dimensions

### 2.1. FIX



Size	Reference	Dimensions	Lower grill dimensions	Top grill dimensions	Nº. grills	Charcoal load (lb)
60	RM 60	24.5 x 17.5 x 31.5	15 x 11	12.2 x 11	3	6.5
80	RM 80	31.5 x 17.5 x 31.5	15 x 11	12.2 x 11	6	8.5
115	RM 115	45.1 x 17.5 x 31.5	15 x 11	12.2 x 11	9	15

### 2.2 LIFT



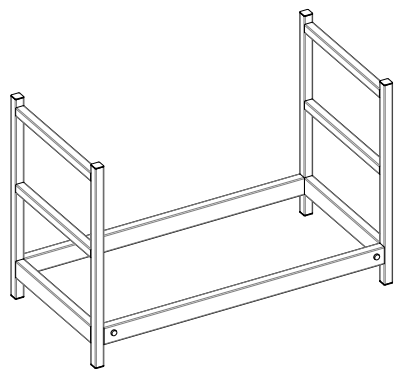
Size	Reference	Dimensions	Lower grill dimensions	Top grill dimensions	Nº. grills	Charcoal load (lb)
60	RM SE 60	30.9 x 17.5 x 41.1	15 x 11	12.2 x 11	3	6.5
80	RM SE 80	38 x 17.5 x 41.1	15 x 11	12.2 x 11	6	8.5
115	RM SE 115	51.6 x 17.5 x 41.1	15 x 11	12.2 x 11	9	15

3

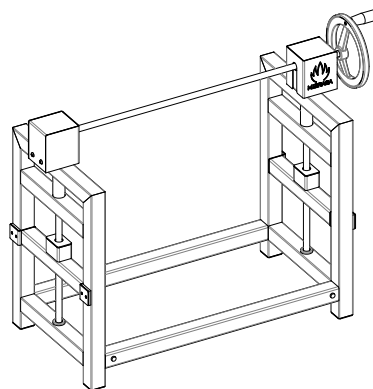
# PARTS OF THE ROBATAYAKI

### 3.1 Parts of the Robotayaki

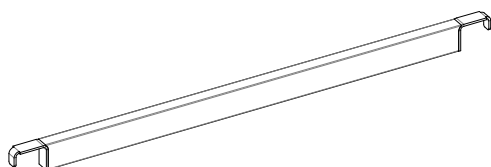
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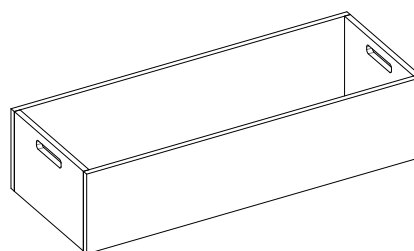
Frame structure (model: FIX)



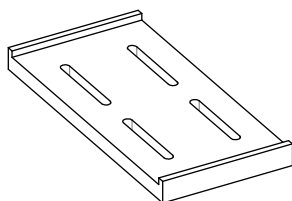
Frame structure (model: LIFT)



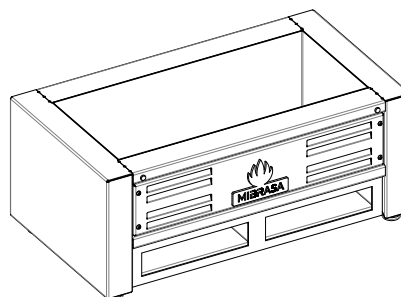
Support bars (x4)



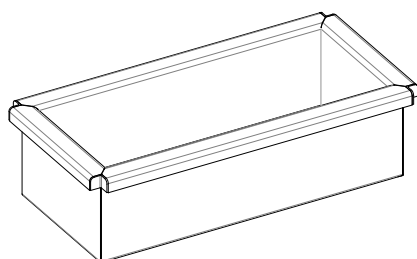
Burning pit



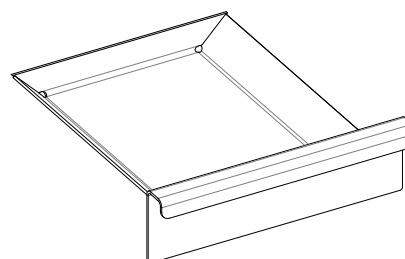
Charcoal grid



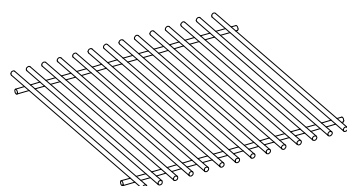
Main body



Interior body

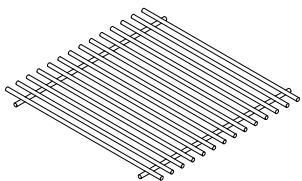


Ash collector

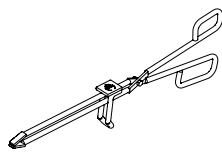


Grill

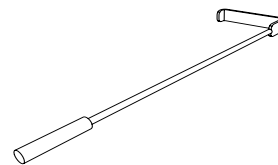
### 3.2 Included accessories



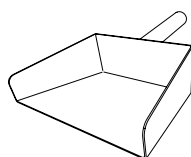
Cooking grills



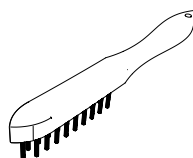
Mibrasa tongs



Ash poker

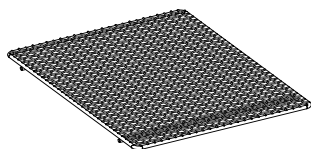


Ash shovel

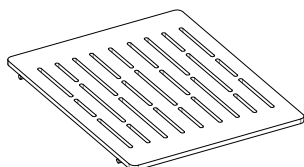


Metal grill brush

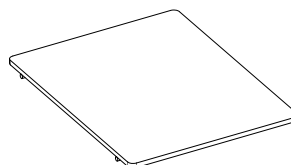
### 3.3 Optional accessories



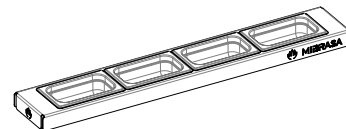
Mesh grill



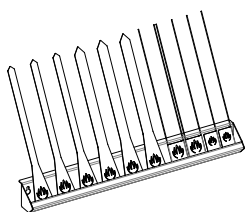
Perforate teppanyaki



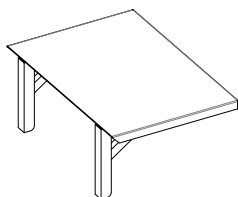
Flat top teppanyaki



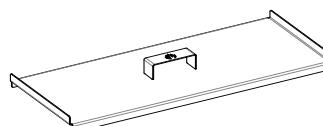
Gastronorm kit



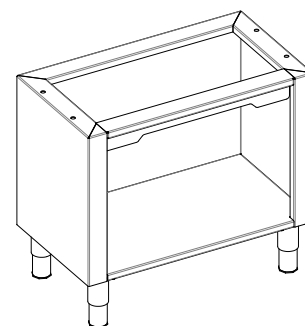
Espeto kit



Drop-leaf table



End of service lid



Stand

4

# INSTALLATION INSTRUCTIONS

## 4. Installation instructions

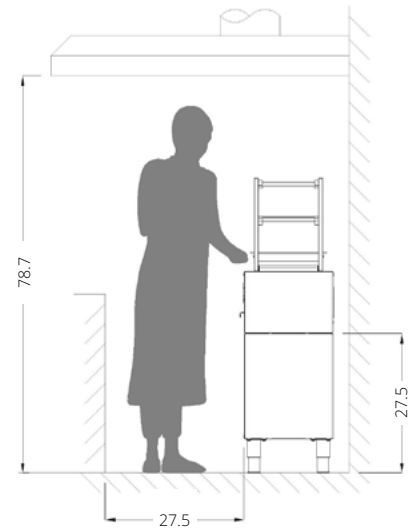
### 4.1 Installation guidelines and safety standards

The installer should contact the local building or fire officials concerning any installation restrictions or need for inspection of the Parrilla installation.

Clearances to construction:

- Unit to backwalls: 7 in. / 180 mm
- Unit to sidewalls: 28 in. / 720 mm

- Workspace for the chef and recommended height of the worktop:

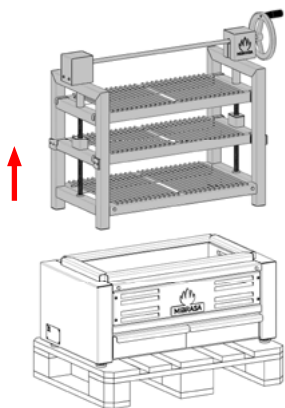


### 4.2 Ventilation recommendations

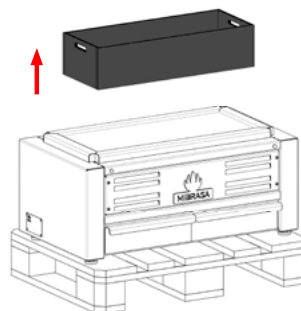
Reference	Flow rate	Hood dimensions (width x depth in inches/cm)	Minimum height of hood from floor (mm)
RM 60 / RM SE 60	1295 cfm / 2200 m <sup>3</sup> /h	39.3 x 51 / 1000 x 1300	2000
RM 80 / RM SE 80	1471 cfm / 2500 m <sup>3</sup> /h	47.2 x 51 / 1200 x 1300	
RM 115 / RM SE 115	1765 cfm / 3000 m <sup>3</sup> /h	59 x 51 / 1500 x 1300	

## 4.3 Installation instructions

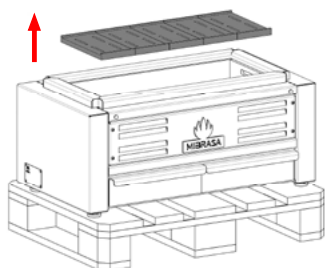
1 Dismantle the frame structure



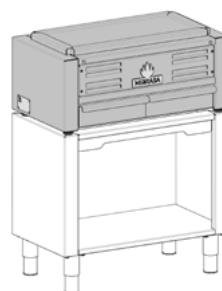
2 Remove the burning pit



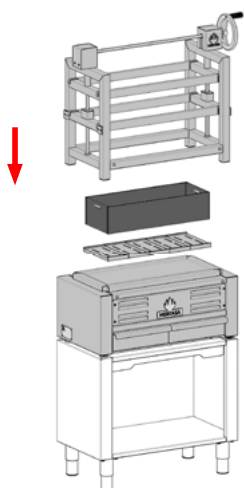
3 Remove the charcoal grids



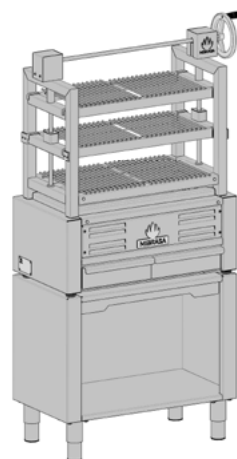
4 Place the main body on top of the stand or work surface



5 Replace all the components



6 Ready to work



5

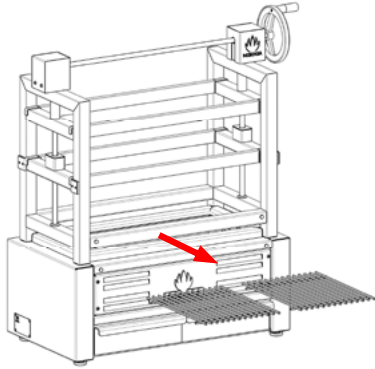
# OPERATION



## 5. Operation

### 5.1 Lighting up

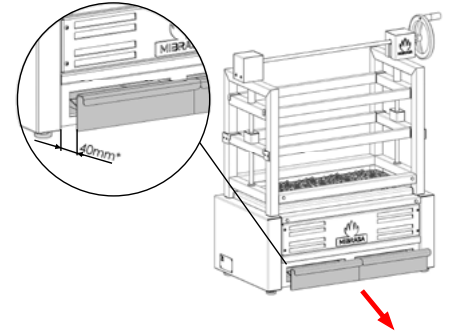
1 Remove the grills



2 Load the charcoal



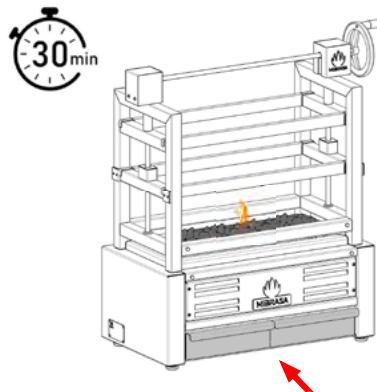
3 Open the ash collectors



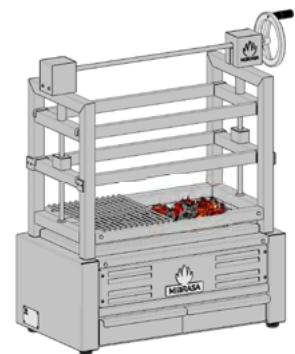
4 Place and light the Ecofire firelighters



5 Close the ash collector

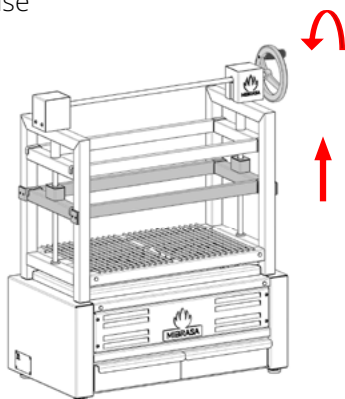


6 Ready to work

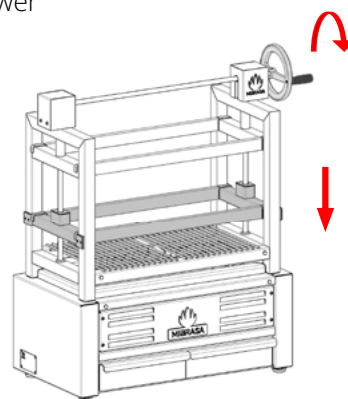


### 5.2 Elevating system operation

Raise



Lower



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# MAINTENANCE & SAFETY STANDARDS

## 6. Maintenance and safety standards

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### 6.1 Daily cleaning

Do not use chemical products or water to clean the inside of the Robotayaki.

**Grills:** clean using the grill brush before and after each use.

**Ash collector:** open the ash collector, use the ash shovel by Mibrasa® to remove the ash and transfer to a metal container with a tight-fitted lid. We recommend completely removing the ash collector from the Robotayaki once a week to facilitate cleaning. Once the ashes have completely cooled down they can be used as fertilizer.

**WARNING** Do not dispose the ashes in a flammable container or heat deformable container.

### 6.2 Special care

**Exhaust hood and ductwork:** it is very important to keep the exhaust hood filters clean as well as the interior and ducts, to avoid a build up of soot and fat, which could result in a possible fire.

Follow the weekly cleaning procedures and annual maintenance of the hood, ventilation and flue ducts in accordance to the exhaust hood manufacturer's requirements. Pulverisation water filtration systems are also accepted to compliment the use of this Robotayaki. The ductwork should be inspected at least twice a year to determine when creosote build-up has occurred.

Mibrasa® is not responsible for any damages occurred caused by wrongful use, when the installation instructions have not been followed or wrongful maintenance of the

Please read this entire manual before you install the Robatayaki.  
Failure to follow instructions may result in property damage, bodily injury, or even death.

## 6.4 Safety standards

- Only use charcoal in the Mibrasa® Robatayaki.
- The first time the Robatayaki is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® Robatayaki. Never leave it unattended when lit.
- **CAUTION** Do not overload/fire. Consult the charcoal loads in the chart in point 5.
- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- Do not attempt to pour water over the hot coals.
- Do not clean the Robatayaki when it is in operation or still hot.
- Do not use chemical products to clean the exterior of the Robatayaki when in use or hot.

## 6.5 DANGERS

- When this Robatayaki is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.
- Keep children and pets away from the oven and flammable products. Accessible parts of the Robatayaki may be very hot.
- Do not use alcohol, oil or other liquids similar to ignite or rekindle hot coals. Use only Mibrasa® Ecofire firelighters.
- In the case of installing the Robatayaki in an outdoor setting, do not cover it with any type of protective cover or inflammable material when it is in operation or hot.
- Review the restrictions of point 4.1 on minimum distances from combustible materials.

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# GENERAL CONDITIONS

## 7. General conditions

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### 7.1 Warranty

All Mibrasa® Robotayaki have a 2-year warranty against any manufacturing defect.

- The customer will be responsible for the installation, fine-tuning and maintenance of the goods.
- The warranty is void of:
  - (I) damage caused by misuse or poor product installation,
  - (II) where the buyer or third party has started repairs, modifications or adjustments without the prior consent of Mibrasa®,
  - (III) those defects not immediately notified within the warranty period stated above,
  - (IV) those defects or damage due to negligence not attributable to Mibrasa®, or an accident, misuse, improper installation, mishandling or abnormal conditions of temperature, humidity or dirt,
  - (VI) that have become damaged through no fault of Mibrasa®.

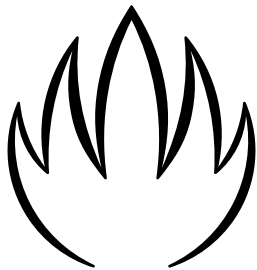
### 7.2 Returns

All goods must be returned in the original condition.

- All returns must be notified in writing, and must be confirmed by our sales department.
- All returns must reach Mibrasa® prepaid. Returned material must enclose the invoice and delivery note number.
- Returns of goods will only be accepted in its original packaging, unused and in re-sellable condition. Returned goods that are used, obsolete or worn out will not be considered under warranty and a credit note will not be issued.
- For all returned goods, there will be a 10% fee of the refund amount to cover depreciation, demerit and administrative tasks.

### 7.3 Property reserve

- Mibrasa® retains title to the goods to the total amount of the price integrity.
- Mibrasa® reserves the right to change their products and prices without notice.



**MIBRASA<sup>®</sup>**

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