US



MIBRASA®

ROBATA BEAST

User manual

Read all instructions before installing and using the Mibrasa® Robata Beast. Save these instructions.



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 12815/2002

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FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

Manufacturer's Agents for the Food Service Industry

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1
INTRODUCTION

1. Introduction

ROBATA BEAST

The Mibrasa® Robata Beast is conceptualized and engineered for chefs in need of high production and versatility.

Experiment with levels, temperatures and position of the grills to apply infinite cooking techniques at the same time. It lets us sear, cook and rest our ingredients, achieving the optimal result every time.

Equipped with 4 fixed levels, each of which offers extensive, adaptable and removable cooking surfaces that allow you to cook multiple ingredients. Execute varied cooking techniques from direct, vertical, skewer and spit-roast, among others to suit all types of gastronomy.

Guarantee maximum heat efficiency and a higher burning capacity of charcoal or firewood thanks to the base pit lined with refractory bricks.



REFRACTORY BASE

FUELED BY CHARCOAL OR FIREWOOD
Combine charcoal and firewood for a high performing grill, and enhance your cooking experience to deliver flame-kissed food like no other.

MAXIMUM HEAT EFFICIENCY
The hearth lined with refractory bricks is designed to harness heat energy to the max.

EASY CLEANING AND MAINTENANCE
In the same burning pit, scoop out the ashes at the end of every service.

BUILT-IN COOLING SYSTEM IN THE BODY

MAXIMUM SAFETY FOR THE CHEF
Residual heat transmitted from the hearth to the exterior is cooled down via the ventilation circuit built into the walls.

HEAT INSULATION AROUND THE BURNING PIT
The design and build quality ensures heat is retained within the walls and the burning area.

MULTIPLE COOKING SURFACES

Adapt the Robata to your preferred cooking style and techniques thanks to the wide variety of grills and accessories on offer.

COOKING OVER DIFFERENT TIERS
Allows the chef to cook various techniques at the same time: direct, indirect and resting levels for food and condiments.

2

SAFETY STANDARDS AND DANGERS

2. Safety standards and dangers

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

Safety standards

- Only use charcoal in the Mibrasa® Robata Beast
- The first time the Mibrasa® Robata Beast is used do not cook food for at least one hour after lighting.
- Proceed with reasonable care when operating a Mibrasa® Robata Beast. Never leave it unattended when lit.
- CAUTION Do not overload/fire. Consult the charcoal loads in the chart in point 3.
- 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 Mibrasa® Robata Beast when it is in operation or hot.
- Do not use chemical products to clean the exterior of the Mibrasa® Robata Beast when in use or hot.

Dangers

- If the Mibrasa® Robata Beast is not correctly 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 Mibrasa® Robata Beast 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 Mibrasa® Robata Beast in an outdoor setting, do not cover it with any type of protective cover or inflammable material when it is in operation or hot.
- Read the restrictions in point 5.1 on minimum distances from combustible materials.

3 Models and dimensions

BEAST 100



Reference	Dimension (inches/mm)	Grill dimension (inches/mm)	Nº grills	Charcoal load (lb/kg)
RM 100	44.4 x 31 x 31.7 1127 x 788 x 805	Top and lower 25.7 x 12.4 653 x 316	6	22 10
		Middle 15.1 x 12.4 384 x 316	6	

BEAST 160



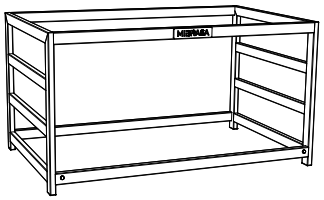
Reference	Dimension (inches/mm)	Grill dimension (inches/mm)	Nº grills	Charcoal load (kg)
RM 160	64.5 x 31 x 31.7 1637 x 788 x 805	Top and lower 25.7 x 10.7 653 x 272	10	33 15
		Middle 15.1 x 10.7 384 x 272	10	

The Mibrasa® Robata Beast is subject to technical and design changes.

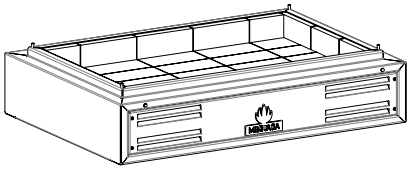
4. Parts of the Robata Beast

4.1 Parts of the Robata Beast

1. Frame structure



2. Burning pit base



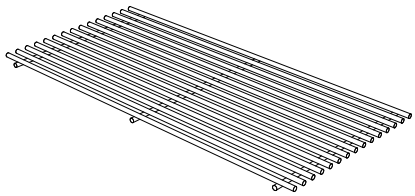
3. Support bars (x4)



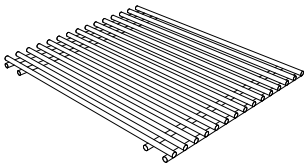
4. Refractory bricks



5. Top and lower grill

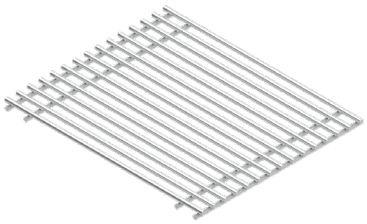


6. Middle grill



4.2 Included accessories

Model	Included accessories
BEAST	Cooking grills, Mibrasa tongs, ember poker, ash shovel and metal grill brush.



Rod cooking grills



Mibrasa tongs



Ember poker



Ash shovel



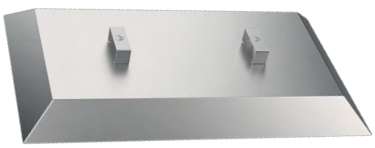
Metal grill brush

4.3 Optional accessories

Model	Optional recommended accessories
BEAST	Stand, end of service lid, spit roast



Complete stand/simple stand



Stainless steel lid



Spit roast

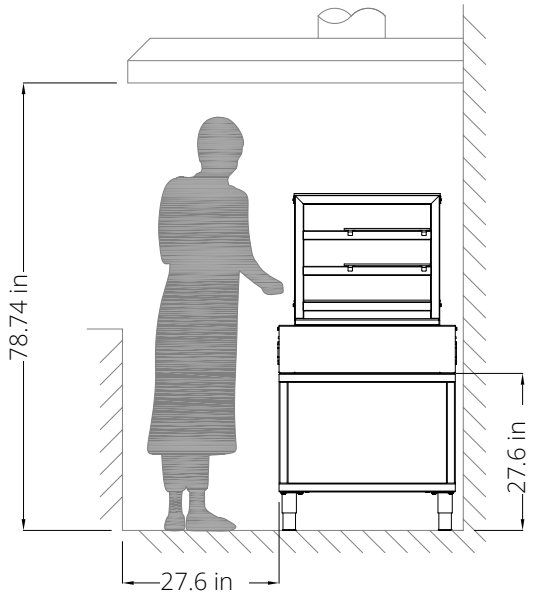
5
INSTALLATION INSTRUCTIONS

5. Installation instructions

5.1 Safety requirements for Mibrasa® Robata Beast surroundings

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

- Clearances to construction:
- Units to backwalls: 7 inches (180 mm)
- Unit to sidewalls: 28 inches (720 mm)



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

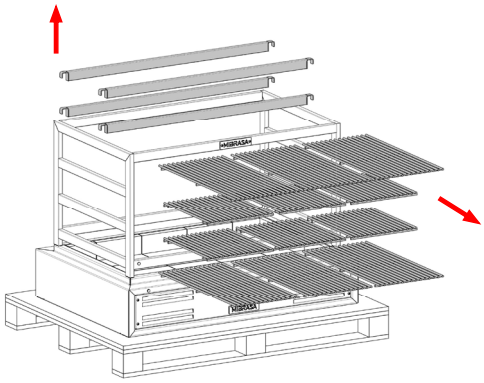
5.2 Ventilation and exhaust recomendations

Reference	Flow rate	Hood dimensions (width x depth)	Minimum height of hood from floor
BEAST 100	2406.26 CFM 4100 m3/h	59.05 x 51.18 in. 1500 x 1300 mm	78.74 in. 2000 mm
BEAST 160	2703.03 CFM 4600 m3/h	78.74 x 51.18 in. 2000 x 1300 mm	

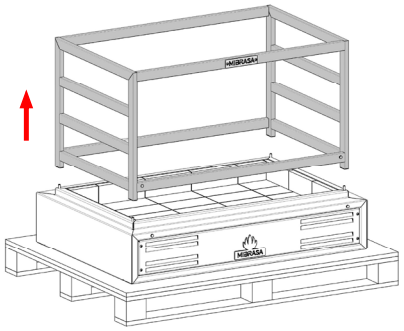
*Clean the surfaces before applying the silicione. Use any “NSF” approved silicione. Apply and distribute the silicione along the perimeter of the appliance in order to have a smooth contact surface without burrs or missing material. Remove excess silicone with a damp cloth. Once sealed, in accordance with this procedure, the result is intented to prevent liquid spillage on adjacent surfaces of countertop from passing under inaccessible portions of the equipment.

5.3 Installation and assembly instructions

1 Remove grills and support bars.

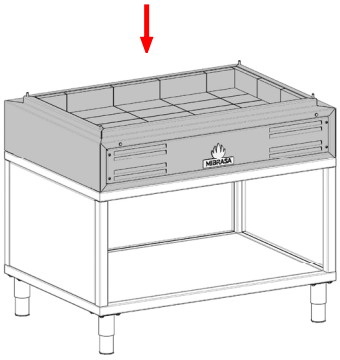


2 Lift and remove frame structure.

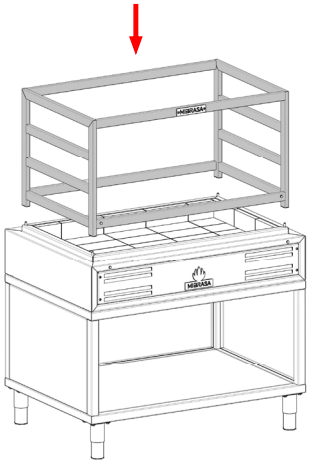


3 Place the main body on top of the stand/worktop.

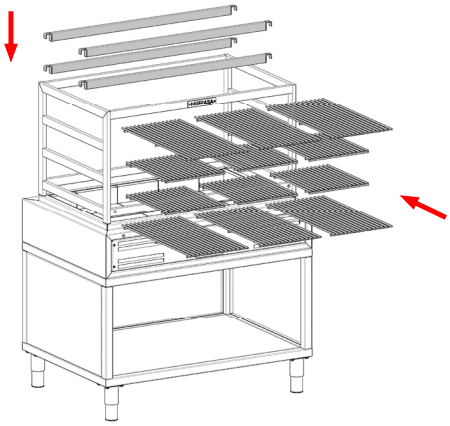
*A certified “NSF” approved silicione must be used to seal the main body to the countertop.



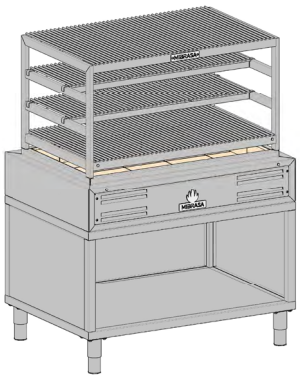
4 Replace frame structure.



5 Replace support bars and grills.



6 Ready to work.

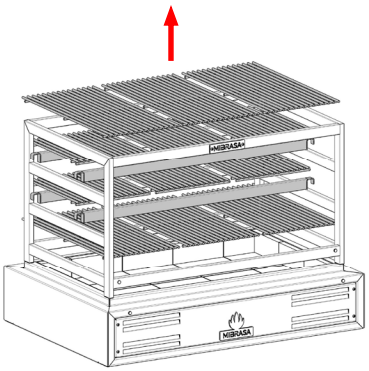


6
OPERATION

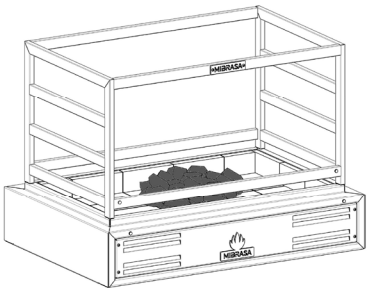
6. Operation

6.1 Lighting up

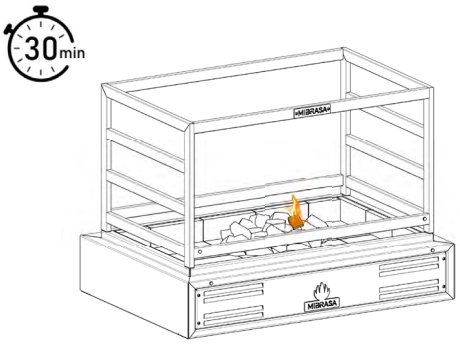
1 Remove grills.



2 Load the charcoal.



3 Place and light the Ecofire firelighters.

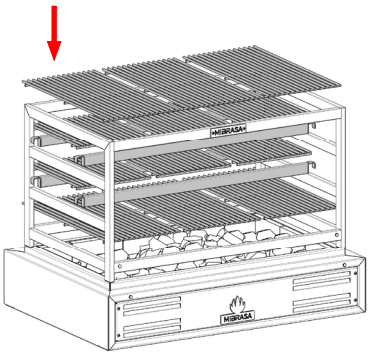


Always light the charcoal inside the refractory base.

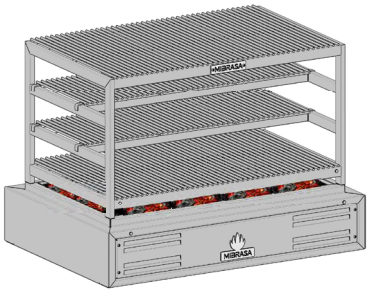
4 Spread the embers.



5 Replace the grills.



6 Ready to cook.



7 MAINTENANCE AND SAFETY STANDARDS

7. Maintenance and safety standards

7.1 Daily cleaning

Do not use chemical products or water to clean the inside of the Mibrasa® Parrilla.

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

Ash extraction: use the ash shovel to remove the ash. 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.

7.2 Special care

Exhaust hood and ductwork: it is 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 box and flue ducts in accordance to the exhaust hood manufacturer's requirements. Pulverisation (water mist) water filtration systems are also accepted to compliment the use of this Parrilla. The ductwork should be inspected at least twice a year to determine when creosote build up has occured.

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 exhaust hood.

8 GENERAL CONDITIONS

8. General conditions

8.1 Warranty

All Mibrasa® Robata Beasts have a 4-year warranty against any manufacturing defect. The user 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,

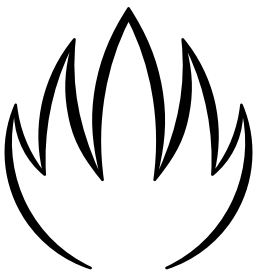
(VI) that have become damaged through no fault of Mibrasa®.

8.2 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.

8.3 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.



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