



ROBATA CHARCOAL GRILL

"Fireside-cooking" is the meaning of robatayaki often shortened to robata in Japanese cuisine and it refers to a method of cooking, like barbecue, in which small pieces of food are cooked at varying speeds over hot charcoal.

The Roaster Robata is designed to offer various levels of grilling combining the Greek and Japanese tradition as the food offered consists of a combination of morsels of seafood and vegetables. Other kinds of food like pieces of meat on small skewers can be grilled for the fans of Greek souvlaki.

While the setup varies, a common arrangement has the grill in a central position around which the customers are seated to enjoy the grilling like being at home.

Robata Charcoal Grill



GR 85

850 x 450 x 730 mm

(x2) 340 x 295 mm

82 kg



GR 85B

850 x 650 x 730 mm

(x2) 340 x 495 mm

100 kg



GR 120

1200 x 450 x 730 mm

(x2) 510 x 295 mm

107 kg



GR 120B

1200 x 650 x 730 mm

(x2) 510 x 495 mm

126 kg

Included

Rod grill grates

Upper grill racks

Grill scraper

Poker

Ash shovel

Fire bricks

Packaging

ACCESSORIES



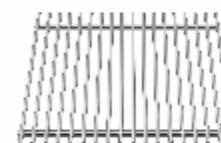
Poker



Grill scraper



Ash shovel



Rod grill



Upper grill rack



Charcoal starter

OPTIONAL



Open Cabinet with one shelf



Open Cabinet with drawers, GN supports and one shelf



Cabinet with opening doors and GN supports



Frontal GN support

