

**KOPA
ROBATA**

KOPA
GRILLING SOLUTIONS



**EXPERIENCE GRILLING
ON ANOTHER LEVEL
WITH JAPANESE STYLE
ROBATA GRILL**

KOPA ROBATA

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Robata is a long-standing Japanese grilling tradition. The origins go back to ancient fishermen in north-eastern Japan who took boxes of hot coals with them on their boats to heat and grill the fish they caught. Modern Robata is a type of charcoal grill modeled after those coal boxes. In Japanese and Asian kitchens Robata grills are mostly used to grill in front of guests. The versatility of Robata grill makes it very suitable for all kinds of cuisines and all kinds of grilled dishes. The Layout of Robata grill allows for many different heat zones that can be used for grilling or heating of food. High-end insulation reduces injury risk lowers heat radiation and lowers charcoal consumption.

KOPA PARILLA FEATURES & ATTRIBUTES

- ★ Multi-level grilling - 4 elevated levels
- ★ Multiple temperature zones with direct and indirect fire
- ★ Cook on skewers, grill grids or wire mesh
- ★ Heavy duty refractory bricks and refractory steel for durability and longevity

2 standard widths - 900mm and 1360mm ★

Or fully customisable at order ★

Available as drop-in, table top or on stand ★

Side tables, manual rotisserie and locking swivel wheels optional ★

KOPA ROBATA MODELS AND LAYOUTS

R90



R120



R120SDST



D - Drop-In



T - Table-Top



TT - Table-Top
with Condiment Station



S - On a Stand



ST - On a Stand
with Condiment Station



AVAILABLE COLOURS

RED



BROWN



BLACK



SHINY STEEL & GOLD



THE FIRE
AT THE HEART
OF MEMORABLE DINING

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