

KOPA ROBATA

KOPA
GRILLING SOLUTIONS



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

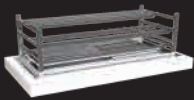
Robata is a long-standing Japanese grilling tradition. The origins go back to ancient fishermen in northern Japan who took boxes of hot coals with them on their boats to heat and grill the fish they caught. Modern Robata is a type of charcoal grill modeled after those coal boxes. In Japanese and Asian 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.

KOPA ROBATA

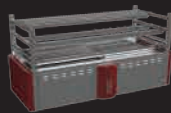
Just like other KOPA products, KOPA ROBATA is a high quality product using high end steels and is built to last. We use only high grade insulation materials that together with naturally ventilated housing prevent excessive heat-up of external surfaces. Different layouts ensure a maximum adaptability of KOPA ROBATA in your kitchen.

KOPA ROBATA MODELS AND LAYOUTS

R120D



R120T



R120TT



R120S



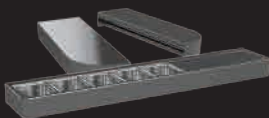
R120ST



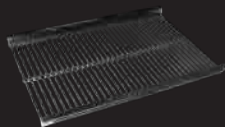
Different layouts ensure a maximum adaptability of KOPA ROBATA in your kitchen. From “drop in” version, that can be used as a grilling insert for your kitchen or outdoor island, to table top and self standing versions with or without side tables.

KOPA ROBATA ACCESSORIES

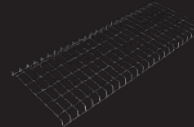
SET OF SIDE TABLES



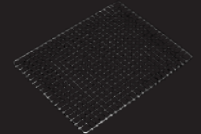
LOWER GRILL



TOP GRILL



GRILL MESH



STAINLESS STEEL SKEWER SET OF 5



KOPA CHARCOAL STARTER



SET OF WHEELS



SUPPORT BARS SET OF 2

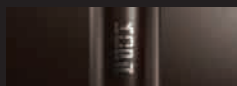


AVAILABLE COLOURS

RED



BROWN



BLACK

