



ROBATA FLAME GRILL

The most innovative grill on the market.

Maximum fuel efficiency thanks to instant heat on ignition and superior insulation provided by inner clay lining

Primarily a gas fired grill with the option of adding charcoal for aromatic effect

Three tier cooking levels for searing, cooking and resting food

Easy to clean due to the removable stainless steel panels

Optional stainless steel worktop or sauce rack

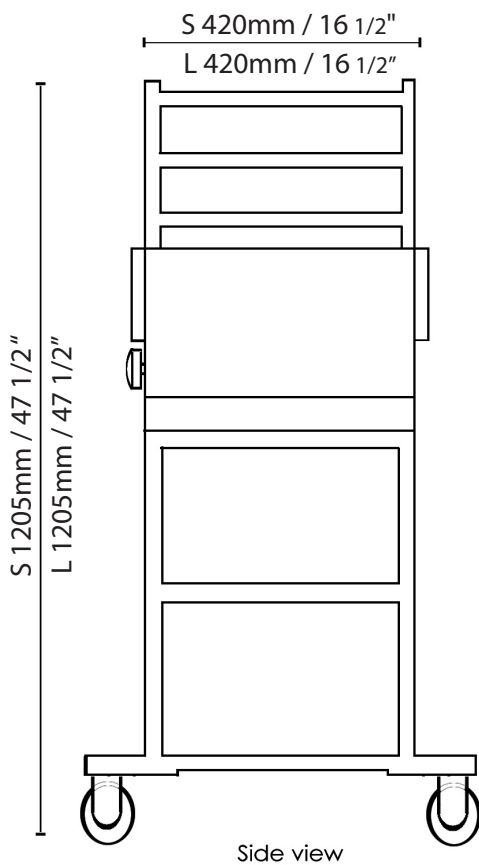
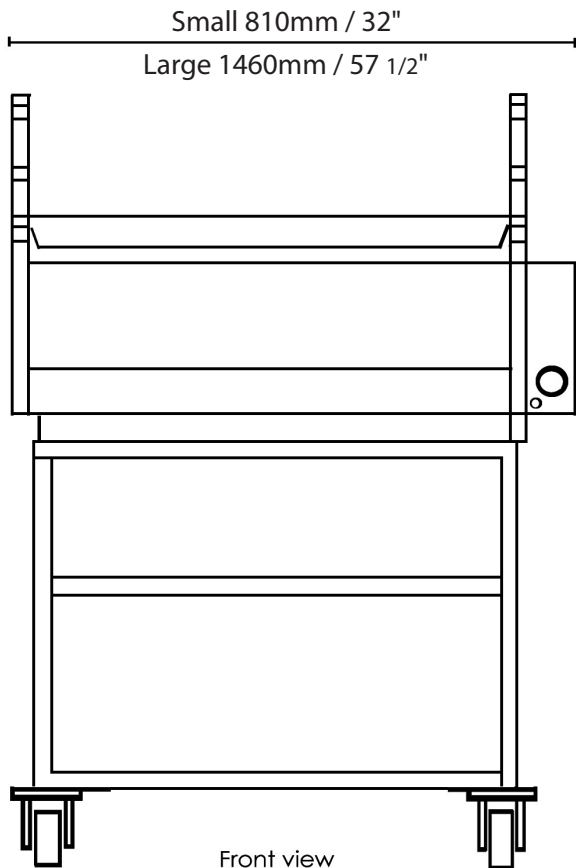
Units supplied counter-sunk or with stand

Flexibility to custom build



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TECHNICAL DATA

HEAT INPUT

Large

High Setting 26.5kw / 86,000 Btu (net)

Low Setting 10.4kw / 33,000 Btu (net)

Gas Supply Pressure 20mbar / 7inch

Gas rate 2.75m³/hr

Installation Requirements:

Recommended to install under vented hood.

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.

