

# Product Guide

Food Service Equipment

Roband  
Australian Made



Austheat  
Australian Made



Robatherm  
Australian Owned



## Introducing the complete range of Roband, Austheat & Robatherm food service equipment.

Proudly Australian made, we are pleased to present our range of modern, stylish and functional Roband and Austheat food service equipment. Representing 56 years of engineering excellence, this collection provides customers with the opportunity to own and use the very best.

An icon of the Australian food service industry, the Roband name is instantly associated with quality, innovation, reliability and service. This reputation, coupled with our 56 year history, is your guarantee of a quality product that is backed by a strong, customer focused organisation.

All Roband and Austheat products are manufactured in Australia and with national and international distribution to over twenty countries. Roband Australia is at the forefront of innovation and development.

Roband Australia is also pleased to present the range of Robatherm hot water urns, boiling water units and a percolator, manufactured overseas to our exacting standards.

We are committed to bringing you the very latest in technology and design and we take great pride in knowing that our products can make a significant contribution to your business success.



**ROBAND**<sup>®</sup> 

**AUSTHEAT**

  
**ROBATHERM**

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**ROBAND** 



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## Milkshake & Drink Mixers

Roband milkshake mixers are the ideal machine for making perfect thickshakes or milkshakes every time. The Saturn beater produces extra fluffy shakes using minimal ingredients, time after time. Merging style, power and performance these mixers are a must for cafes and fast food outlets.

### FEATURES

- Powerful two-speed, 13,000 RPM motor
- Saturn beater for extra fluffy shakes, stainless steel beater also included for use with ice cream
- Separate two-speed on/off switch with protective cover
- Available in red, white and black
- Easy-clean base for cleaning spillage
- High performance stainless steel mixing spindle
- Takes standard 710 ml (24 fl.oz.) cups without tilting to remove
- Stainless steel cup included
- 'Hands free' operation when mixing cup is resting on the cup support



DM21B pictured

DM21W pictured

## Milkshake & Drink Mixers

### SPECIFICATIONS

MODEL	COLOUR	CURRENT Amps
DM21W	White	1
DM21R	Red	1
DM21B	Black	1

Stainless steel beater for use with ice cream



Saturn beater for extra fluffy shakes



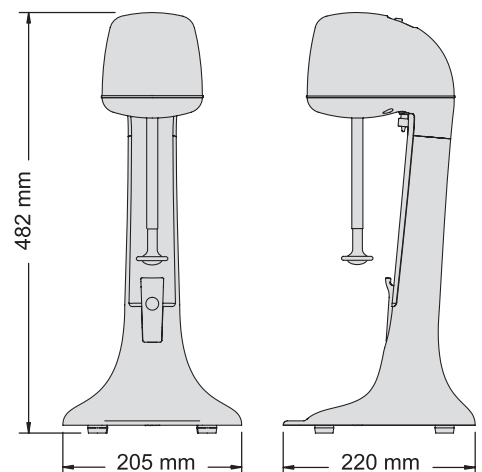
Easy-clean base for cleaning spillage



Two-speed on/off switch with protective cover



DM21R pictured





## Grill Station

The modern, stylish Roband Grill Station is now available in six or eight slice size models. The Roband range sets the benchmark for commercial contact grills. The versatile unit rapidly toasts sandwiches, paninis and focaccias, in addition to producing beautifully seared and grilled tender meat, poultry and fish.

Featuring elements embedded directly into smooth, high pressure die-cast aluminium plates, the cooking surface produces an even, extremely efficient heat transfer ensuring food is cooked rapidly with even colouration.

The Roband Grill Station truly is a must-have for cafes, takeaways, sandwich shops or anywhere that toasting and / or grilling is required.



GSA810S  
pictured

### FEATURES

- Six or eight sandwich capacity
- Quality high pressure die-cast aluminium cooking plates with cast-in elements for efficient, directional and effective heat transfer
- Precise thermostat for controlling cooking temperature
- Even temperature distribution across each plate and between the top and bottom plates
- Ability to switch between top and bottom plate operation or bottom plate only operation
- A counter-balanced top plate and an arched handle makes operating the Grill Station easy
- Easy one-handed loading and unloading of food with the top plate capable of staying partially open at an approximate 45° angle
- A load limiter that reduces the resting weight of the top plate on food being grilled or toasted
- High splash guard with top plate always positioned over bottom plate ensuring grease and crumbs fall onto bottom plate
- A front positioned grease collection box collects grease and crumbs and is well-positioned for easy removal and cleaning
- Small counter space requirement due to the elimination of a cumbersome back cable
- Angled control panel for clear visibility of settings
- 5 minute timer with warning bell
- Optional ribbed top plate and / or non-stick coating
- Spacers are available separately

## Grill Station

### FEATURES & OPTIONS FOR ALL GRILL STATIONS

Smooth plate  
Non-stick coated



Ribbed top plate  
Non-stick coated



Smooth plate



Ribbed top plate



Top plate props open for easy access to food

Plate options

GSA610S pictured



Top plate always positioned over bottom plate

High splash guard



Removable grease tray

Top & bottom or bottom only plate selection



No cumbersome back cable,  
reducing counter space needed

Thermostat control

Timer

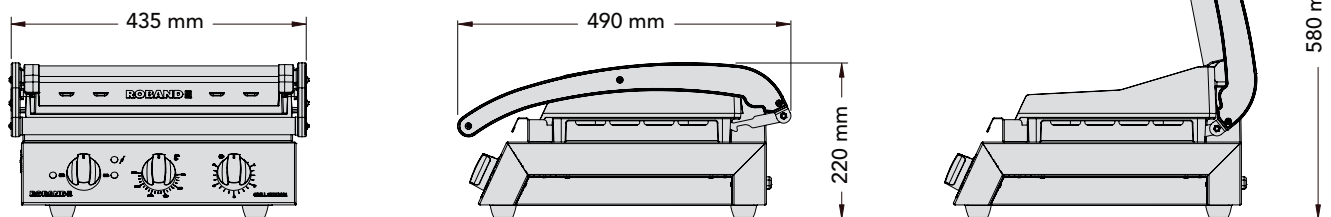
## Grill Station

### SPECIFICATIONS

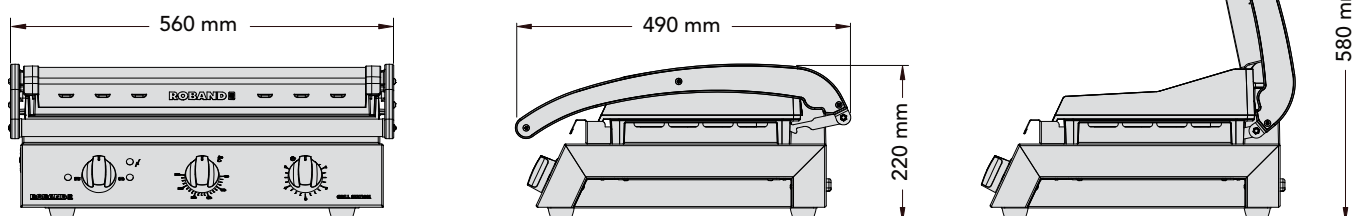
MODEL	SLICES No.	PLATE COATING	TOP PLATE	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	BOTTOM PLATE DIMENSIONS w x d (mm)
GSA610S	6	NIL	SMOOTH	2200	10	435 x 490 x 220	375 x 275
GSA610R	6	NIL	RIBBED	2200	10	435 x 490 x 220	375 x 275
GSA610ST	6	NON-STICK	SMOOTH	2200	10	435 x 490 x 220	375 x 275
GSA610RT	6	NON-STICK	RIBBED	2200	10	435 x 490 x 220	375 x 275
GSA810S	8	NIL	SMOOTH	2300	10	560 x 490 x 220	500 x 275
GSA810R	8	NIL	RIBBED	2300	10	560 x 490 x 220	500 x 275
GSA810ST	8	NON-STICK	SMOOTH	2300	10	560 x 490 x 220	500 x 275
GSA810RT	8	NON-STICK	RIBBED	2300	10	560 x 490 x 220	500 x 275
GSA815S	8	NIL	SMOOTH	2990	13	560 x 490 x 220	500 x 275
GSA815R	8	NIL	RIBBED	2990	13	560 x 490 x 220	500 x 275
GSA815ST	8	NON-STICK	SMOOTH	2990	13	560 x 490 x 220	500 x 275
GSA815RT	8	NON-STICK	RIBBED	2990	13	560 x 490 x 220	500 x 275

Note: All bottom plates are smooth. Timer does not over-ride or control thermostat.  
Maximum height when top fully open is 580 mm.

### DIMENSIONS - ALL 6 SLICE MODELS



### DIMENSIONS - ALL 8 SLICE MODELS





## Grill Max Wide-Mouth Toaster

With peak performance and operator safety features, these high performance wide-mouthed toasters will make your conventional toaster a thing of the past.

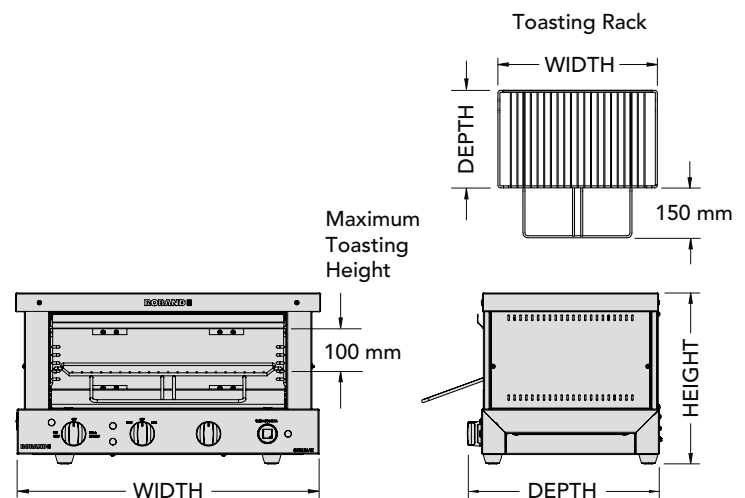
The wider mouth opening and larger toasting room increases menu options, and is ideal for the preparation of taller dishes. The internal fan reduces external surface temperatures. The added feature of an electronic timer with a soft, one-touch operation allows you to select your preferred time duration.



GMW815E pictured

### FEATURES

- Electronic "soft-touch" timer operation
- 5 minute timer operation
- Set and forget timer with soft one-touch operation for repeat selection
- Top and bottom OR top only heat selection
- Energy regulator control allows for choice and flexibility in heat setting
- Stylish stainless steel design ideal for front-of-house environment
- Dura-life stainless steel elements for prolonged element life
- Wide mouth opening can accommodate dishes as tall as 100 mm
- Larger toasting room enables diversity in menu planning
- Cooling fan reduces external surface temperatures for operator safety
- Removable rack runners for easy cleaning
- Removable crumb tray for easy cleaning
- Audible alarm and flashing light at end of cooking cycle



### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	TIMER Mins	DIMENSIONS w x d x h (mm)	RACK DIMENSIONS w x d (mm)	TOASTING HEIGHT Max (mm)
GMW815E	8	3450	15	5	625 x 390* x 350	465 x 280	100

\*Depth does not include protruding rack. Including rack, depth is 505 mm.

## Grill Max Toaster

The Roband Grill Max toaster series is a statement of minimalist design with great functionality. It's timeless look belies a machine that is simple to use, functional, reliable and economical.

Used for a variety of food preparation, from grilled food to open melts and toasted sandwiches these machines are well designed to maximise speed whilst operating efficiently.

For energy efficient operation with the GMX 6 and 8 slice machines, set energy regulator to a low setting to keep elements warm. When the timer dial is turned on, full power is delivered to elements for toasting during the timed period, overriding the low setting and with a quick heat up time. The Grill Max toaster then reverts back to the low temperature to keep food warm until ready to be removed and served.

Featuring either stainless steel elements for prolonged element life and good heat retention or glass elements for rapid heat up time. Both types of machine deliver outstanding results and the two options exist to suit customers' preferences.



GMX810 stainless steel element toaster pictured

### FEATURES FOR STAINLESS ELEMENTS

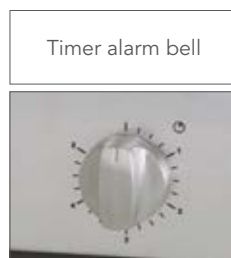
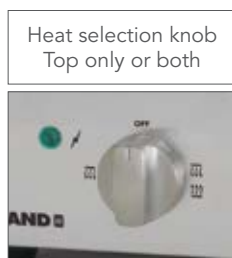
- Dura-life stainless steel elements for prolonged element life
- Good heat retention - continues to radiate some heat after elements turned off to help keep food warm

### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	TIMER Mins	DIMENSIONS w x d* x h (mm)	RACK DIMENSIONS w x d (mm)	TOASTING HEIGHT Max (mm)
GMX610	6	1960	9	5	485 x 315* x 315	355 x 240	79
GMX810	8	2300	10	5	585 x 315* x 315	455 x 240	79
GMX815	8	3450	15	5	585 x 315* x 315	455 x 240	79
GMX1515	15	3450	15	10	705 x 405* x 315	560 x 335	77

\*Depth does not include protruding rack.

### CONTROLS & FEATURES FOR ALL GMX TOASTERS



- Stylish brushed stainless steel body
- Energy regulator control
- 5 minute timer with bell
- Easy-clean removable crumb tray & reflector
- Top and bottom or top only heat selection
- Multiple rack positions

## Grill Max Toaster



GMX810G glass element toaster pictured



Glass element toaster showing elements operating



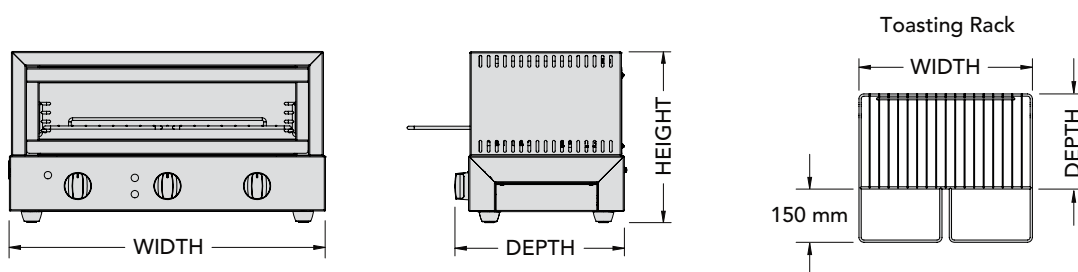
### FEATURES FOR GLASS ELEMENTS

- Glass elements heat up quickly and provide instant toasting power
- Wire guard protects glass elements from accidental impact from wire rack movement
- Glass elements are wired in parallel so that the machine continues to operate if one glass element stops functioning

### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	TIMER Mins	DIMENSIONS w x d* x h (mm)	RACK DIMENSIONS w x d (mm)	TOASTING HEIGHT Max (mm)
GMX810G	8	2400	10	5	585 x 315* x 355	455 x 240	72

\*Depth does not include protruding rack.



## Conveyor Toasters

When it comes to serving large quantities of toasted bread, crumpets or muffins in a hurry, Roband conveyor toasters are the answer.

With the capacity to toast up to 500 slices per hour\*, this toaster can handle the heaviest demands. Add the convenience of the front load/front return feature and you have an unbeatable combination.

### FEATURES

- Stainless steel body
- Selectable heat source top or bottom or both together
- Front entry, adjustable front return or pass through exit chute
- Variable electronic conveyor speed control
- Cover for speed controller switch so guests don't alter setting
- Easy-clean crumb tray & reflector
- Dura-life stainless steel elements for prolonged element life



TCR10 pictured



Adjustable front or rear exit chute



Easily removable crumb tray & reflector



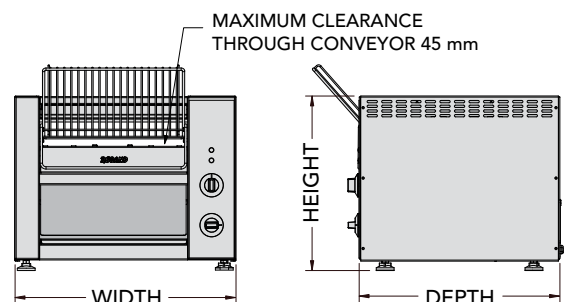
Speed controller cover



### SPECIFICATIONS

MODEL	SLICES/HR (up to)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
TCR10	300*	2260	10	475 x 430 x 370
TCR15	500*	3220	14	475 x 430 x 370

\*Variations may occur depending on voltage supply (see page 48).





## Vertical Toasters

These vertical toasters can accommodate up to six slices with a reduced slice selection switch for economy in quieter periods. Both models utilise an automatic element timer for consistent results. Once cooked, the toast can remain warm in the machine before being manually ejected. Designed for continuous use.

### FEATURES

- Stainless steel construction
- 5 minute timer
- Easy-clean crumb tray
- Multi-slice selection
- Dura-life stainless steel elements for prolonged element life
- Slot width 2 cm by 14 cm

### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
TC55	5	2400	10	410 x 230 x 295
TC66	6	2800	12	410 x 230 x 295



TC55 pictured



Note: Unit designed for continuous use. A change in selection of the number of slices toasted will require a period for element temperatures to equalise. Uneven toasting may result during these transitional periods.

## Salamander

The Roband Salamander is ideal for grilling, top toasting and finishing off ingredients such as cheese, mornays and toppings. Fast, economical and versatile, the Roband salamander will quickly become an integral part of your busy kitchen.

### FEATURES

- Stainless steel construction
- Dual energy regulator control
- Dura-life stainless steel elements for prolonged element life
- Wall mount kit included
- Easy-clean crumb tray & reflector

### SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	RACK DIMENSIONS w x d (mm)
SA15	15	3200	14	690 x 455* x 355	560 x 345^



SA15 pictured



\*Depth does not include protruding rack. Including rack, depth is 495 mm.

^Depth doesn't include handle. Including handle depth is 490 mm.

Maximum toasting height is 121 mm with toasting rack in lowest position.



## Griddles

Roband Griddles are the perfect machine for precisely cooking your steaks, eggs, bacon or hamburgers. The plates are thermostatically controlled to deliver fast and precise temperature. The compact G400 Griddle is perfect for small outlets or where space is at a premium, whilst the G700 Griddle is a larger, dual control machine designed for busy kitchens.



G400 pictured

### FEATURES

- 8mm thick steel cooking plate for superior heat retention
- Thermostatic control for precise cooking temperature
- Dual thermostat control on the G700 machine for independent control of left and right side of the machine
- Compacted cooking plate elements with superior clamping for fast temperature recovery and reliable temperature control
- Forward positioned grease gutter and integrated, side positioned grease collection box which securely holds hot waste grease and is easily removable for cleaning



G700 pictured



Forward positioned grease gutter



Integrated grease collection box



### SPECIFICATIONS

MODEL	POWER Watts	CURRENT Amps	PHASE	DIMENSIONS w x d x h (mm)	COOKING SURFACE w x d (mm)
G400	2120	9.2	1	425 <sup>^</sup> x 500 x 260	400 x 400
G700*	4240	18.5	1 or 2 (+N)	725 <sup>^</sup> x 530 x 260	700 x 400

\*Installation must be carried out by a licensed electrician. For this reason, the G700 model does not come with a plug and cord. The decision on connection options should be made under consultation with your electrician. Can be wired for Single Phase or 2 phase + n. We recommend using more than 1 phase for this machine as multiple phases will help evenly balance load and will reduce stress on product components. <sup>^</sup>Dimensions include grease box.

## Griddle Toasters



GT700 pictured



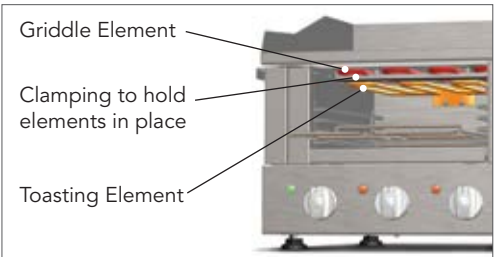
GT400 pictured

Roband Griddle Toasters are the perfect combination machine to produce a great top toasting result, whilst precisely cooking your steaks, eggs, bacon or hamburgers. The cleverly designed machine features separate elements for the heavy steel cooking plate as well as the toasting compartment for precise control of each function. The plates are thermostatically controlled to deliver fast and precise temperature to the cooking plate, whilst the toasting compartment features energy regulated elements to supplement heat generated from the griddle to ensure efficient and consistent top toasting. The Roband Griddle Toaster truly is a well designed and engineered machine providing great versatility and space efficiency for busy kitchens.

### FEATURES

- 8mm thick steel cooking plate for superior heat retention
- Compacted cooking plate elements with superior clamping for fast temperature recovery and reliable temperature control
- Independent control of the toasting and cooking functions to enable specific heat settings for each. The toasting compartment is designed to work in tandem with the hotplate operation. The toasting energy regulator enables users to ensure even toasting of the top side.
- The larger GT700 model features independent operation left or right side of the griddle and toaster for efficient use in quiet periods
- Plate cooking elements thermostatically controlled for precise temperature
- Integrated grease collection box for secure holding of hot waste grease and is easily removable for cleaning

#### Dual Element System used on all models



- Toasting crumb tray is removable for easy cleaning of toasting compartment
- Wire rack with bun stop and rack stop prevents food from falling off toasting rack
- Durable stainless steel construction with stylish brushed finish
- Full size Gastronorm pans (25 mm depth) fits inside the toasting area of the large GT700 model

### SPECIFICATIONS

MODEL	POWER Watts	CURRENT Amps	PHASE	DIMENSIONS w x d x h (mm)	COOKING SURFACE w x d (mm)	MAX. FOOD CLEARANCE (mm)
GT400	3160	13	1	425 <sup>^</sup> x 500 x 375	400 x 400	70
GT700*	6200	26	1, 2 or 3 (+N)	725 <sup>^</sup> x 545 x 375	700 x 400	67

\*Installation must be carried out by a licensed electrician. For this reason, the GT700 model does not come with a plug and cord. The decision on connection options should be made under consultation with your electrician. Can be wired for Single Phase, 2 phase + n or 3 phase + n. We recommend using more than 1 phase for this machine as multiple phases will help evenly balance load and will reduce stress on product components. <sup>^</sup>Dimensions include grease box.

# Hot Water Urns

## FIXED AND VARIABLE TEMPERATURE CONTROL

This range of Robatherm hot water urns is available in fixed temperature and variable temperature models. Stylishly finished in brushed stainless steel, it's easy to operate and loaded with smart thinking features.

### FEATURES

- Available in 10, 20 & 30 litre\* capacity
- Simple on/off operation
- Long-life concealed elements allow easier cleaning inside the urns
- Fixed Temperature Model thermostat pre-set at a nominal 94°C eliminates tampering & guards against boiling which is costly
- Variable Temperature Model comes with separate variable temperature adjustment control
- Boil-dry protection ensures product longevity
- Double skin stainless steel construction ensures energy efficient operation and is safe to touch on the external walls
- Twist lock lid with steam vent
- High-grade 304 stainless steel lining
- Sturdy solid brass non-drip tap prevents scalding from water drips
- Sight-glass for water level, with graduations indicating cup capacity



UDS10F pictured



UDS20V pictured

Double skin tank with concealed element



### SPECIFICATIONS

MODEL	CAPACITY* Cups (160ml)	POWER Watts	CURRENT Amps	DIMENSIONS dia. x h (mm)
VARIABLE TEMPERATURE MODELS				
UDS10V	50	2300	10	240 x 480
UDS20V	120	2300	10	330 x 550
UDS30V	160	2300	10	330 x 645
FIXED (PRE-SET) TEMPERATURE MODELS				
UDS10F	50	2300	10	240 x 480
UDS20F	120	2300	10	330 x 550
UDS30F	160	2300	10	330 x 645

\*Approximate capacity.

Simple on/off operation



Sturdy solid brass non-drip tap





## Boiling Water Units

The Robatherm automatic filling boiling water unit is designed with today's energy conscious user in mind. A timer allows you to program when boiling water is not required to turn the unit off for maximum savings, whilst a clever sleep mode senses when no one is around and powers down to conserve energy. The internal tank is constructed from copper, a superior material that ensures long lasting reliability.

### FEATURES

- Saves energy with electronic timer control and sleep mode
- Simple and intuitive programming, backlit LED screen activates when needed
- Automatic filling
- Durable copper internal tank construction for long life
- Stainless steel external cover
- Boiling point automatically adjusts depending on altitude



AR7 pictured

### SPECIFICATIONS

MODEL	CAPACITY Litres / Cups*	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	INSTANTANEOUS DELIVERY Litres / Cups*	CONTINUOUS DELIVERY Litres / Cups*	FULL CAPACITY HEAT UP TIME (mins)
AR3	3 / 19	1800	7.5	283 x 234 x 400	3.5 / 22	17.5 / 109	12
AR5	5 / 31	2400	10	334 x 267 x 430	5.5 / 34	21 / 131	15
AR7	7.5 / 47	2400	10	334 x 267 x 515	8.5 / 53	21 / 131	22
AR10	10 / 62	2400	10	334 x 267 x 615	11 / 69	21 / 131	29
AR15	15 / 94	2400	10	490 x 271 x 615	17 / 106	21 / 131	40
AR25 <sup>#</sup>	25 / 156	3600	15	490 x 326 x 615	27 / 169	33 / 206	40
AR40 <sup>#</sup>	40 / 250	4600	20	490 x 416 x 615	42 / 263	41 / 256	50

\*Approximations based on cup capacity of 160ml. Boiling water unit can be programmed to start using this information to allow sufficient time for heat-up prior to service. <sup>#</sup>Plug and cord not included on models AR25 and AR40.

Note: Performance based on an inlet water temperature of 18 °C. Instantaneous delivery - is the maximum volume of hot water that can be supplied instantaneously assuming the unit is at full capacity. Continuous delivery - is the volume of hot water that can be supplied per hour subsequent to the tank being completely drained. Full capacity heat up time - is the time required to heat a complete tank of fresh inlet water (18°C) subsequent to the unit being completely drained.

## Boiling Water Unit Quick Change Water Filter

Have confidence in the water you consume. For great quality drinking water, we recommend Robatherm's quick change water filter.

### FEATURES

- Reduces sediment, rust, dirt particles, chlorine, taste & odour, scale & cloudiness
- Easy to maintain
- NSF tested & certified
- 5 micron

### SPECIFICATIONS

MODEL	FLOW RATE Litres/min	CAPACITY Litres	MICRON RATE	MAX. TEMP. °C	MIN. PRESSURE kPa	MAX. PRESSURE kPa (non-shock)
WF200G	7.5	25,000	5	38	72	860



WF200G pictured



# Percolator

The Robatherm Percolator, arguably best in its class, has been cleverly designed to deliver outstanding percolated coffee or tea in a simple to use fashion and with minimal parts to clean.

Whilst the taste of the finished beverage speaks for itself, it's the elegant style, double skin construction with quality components such as a brass tap, twist lock lid and sturdy handles coupled with the simple and effective coffee/tea basket design that sets this percolator apart from the competition.

## FEATURES

- Double skin construction – reducing external touch temperatures
- Simplified and effective basket ensuring minimal parts to clean and preventing coffee granules or tea leaves from entering drink to be served
- Patented “safety dome” ensures a great tasting beverage and reduces risk of scalding if lid is inadvertently removed during percolation cycle
- Simple on/off operation – separate percolator element delivers coffee or tea whilst warming element keeps the beverage at serving temperature during and after percolation cycle
- Sturdy high-quality non-drip brass tap
- 9.6 litre, 60 (160ml) cup approximate capacity
- Twist lock lid with quality handles



CP60 pictured

The patented “safety dome” ensures great tasting coffee while also reducing the scalding risk.



Simple on/off operation



## SPECIFICATIONS

MODEL	CAPACITY* Litres / Cups (160ml)	POWER Watts	CURRENT Amps	DIMENSIONS dia. x h (mm)
CP60	9.6 / 60	1650	10	240 x 480

\*Approximate capacity.



## Rotisserie

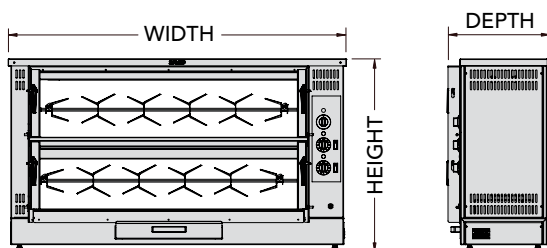
The Roband rotisserie has the capacity to cook up to ten size 18 chickens at once and is the ideal solution for small to medium sized chicken outlets. The spit type rotisserie action ensures an evenly cooked product with minimum shrinkage and heat loss.

### FEATURES

- Fast - thermo-reflective element technology cooks chickens even faster while keeping them moist
- Efficient - separate spit controls allow single spit operation in quiet periods to cut power consumption
- Large capacity - ten size 18 chickens\*
- Twin glass doors for closer, easier access to remove chickens and minimise heat loss
- Easy to clean - removable doors, front glass and large grease drawer
- Strong construction - stainless steel body, spits and prongs
- Toughened safety glass



R10 pictured



### SPECIFICATIONS

MODEL	CHICKENS No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
R10	10	3650	15	1185 x 360 x 675

\*Note: Chicken sizes are determined by the chicken's weight, therefore ten particularly large size 18 chickens may not fit. Also note that the legs and wings of the chickens must always be tied.

## Single Pan Fryers

Counter top frying at its simplest, with all the power and efficiency of the larger models, your Roband single pan fryer will provide high performance whilst freeing up valuable counter top space.

### FEATURES

- Stainless steel construction
- Precise thermostat control
- Swing back element
- Maximum & minimum oil level markers
- Easily removable tank
- Isolating switch
- Insulated basket handle
- Element guard & capillary protection
- Safety over-temp cut-out



F15 pictured

### SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	CURRENT Amps	MACHINE DIMENSIONS w x d x h (mm)	HEAT UP TIME, Mins (25 - 180° C)	THAWED CHIPS PROD. Kg/Hr	FROZEN CHIPS PROD. Kg/Hr	BASKET SIZE* w x d x h (mm)
F15	5	2300	10	275 x 425 x 340	11	7	6.5	215 x 215 x 137
F18	8	3450	15	275 x 425 x 390	13	10.5	10	215 x 215 x 137

\*All these models have the same basket chip capacity of 1 Kg.

## Single Pan/Double Basket Fryers

Double basket flexibility in a single pan fryer. Conserve counterspace and still retain the ability to prepare individual orders or to coordinate dishes with different cooking times.

### FEATURES

- All the features of the single pan fryer with double basket flexibility



F111 pictured

### SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	CURRENT Amps	MACHINE DIMENSIONS w x d x h (mm)	HEAT UP TIME, Mins (25 - 180° C)	THAWED CHIPS PROD. Kg/Hr	FROZEN CHIPS PROD. Kg/Hr	BASKET SIZE* w x d x h (mm)
F111	11	3450	15	545 x 425 x 340	18	14	12.5	215 x 215 x 137

\*Basket chip capacity: F111 = 1 Kg.

## Double Pan Fryers

With two pans and two baskets the choice is yours. Double the quantities, stagger the orders or keep food separate. Whatever the purpose, the Roband double pan fryers will open up the options.

### FEATURES

- Stainless steel construction
- Precise thermostat control
- Swing back element Maximum & minimum oil level markers
- Safety over-temp cut-out
- Isolating switch
- Insulated basket handle
- Element guard & capillary protection
- Easily removable tank



F25 pictured

### SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	CURRENT Amps	MACHINE DIMENSIONS w x d x h (mm)	HEAT UP TIME, Mins (25 - 180° C)	THAWED CHIPS PROD. Kg/Hr	FROZEN CHIPS PROD. Kg/Hr	BASKET SIZE* w x d x h (mm)
F25	2 x 5	2 x 2300	2 x 10	545 x 425 x 340	11	14	13	215 x 215 x 137
F28	2 x 8	2 x 3450	2 x 15	545 x 425 x 390	13	21	20	215 x 215 x 137

\*All these models have the same basket chip capacity of 1 Kg.

## Donut Fryer

Produce perfect donuts every time. Designed specifically for donut frying, the shallow pan ensures optimum temperatures and recovery times for perfect results.

### FEATURES

- Safety over-temp cut-out
- Isolating switch
- Swing back element
- Element guard
- Precise thermostat control
- Side trays, racks and lifters included
- Stainless steel construction



FD10 pictured



### SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	CURRENT Amps	MACHINE DIMENSIONS w x d x h (mm)	HEAT UP TIME Mins (25 - 180° C)	RACK SIZE w x d (mm)
FD10	8.5	2300	10	380 x 485 x 290	20	340 x 295

## Pie & Food Warmers

These compact, functional units display and maintain foods at the desired serving temperature. Attractive, with full view glass, they can be placed on front or rear counters with access optional from one or both sides.

### FEATURES - PA & PW RANGE

- Precise thermostat control
- Pilot light indicator
- Toughened safety glass
- Removable glass, shelves and crumb trays for easy cleaning
- Double skin cavity for even temperature and low running costs
- Thermometer
- Stainless steel doors & back available



PA50 pictured

### SPECIFICATIONS

MODEL	PIE CAPACITY (Approx)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
PA40L^	40	1275	6	585 x 350 x 485
PA80L^	80	1575	7	750 x 350 x 565
PA50	50	1250	5	585 x 350 x 485
PA50G*	50	1250	5	585 x 350 x 485
PA100	100	1550	7	750 x 350 x 565
PA100G*	100	1550	7	750 x 350 x 565

\*G indicates doors both sides. ^L indicates internal light.

### ADDITIONAL FEATURES - PW RANGE ONLY

- Discreet slimline thermometer
- Adjustable feet
- Alternate shelf positions
- Element baffle for even distribution of heat
- Internal display light



PW50 pictured

### SPECIFICATIONS

MODEL	PIE CAPACITY (Approx)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
PW50	50	1275	6	575 x 350 x 505
PW50G*	50	1275	6	575 x 350 x 505
PW100	100	1575	7	738 x 350 x 585
PW100G*	100	1575	7	738 x 350 x 585

\*G indicates doors both sides.





## Pie Warmer & Merchandiser

Introducing the Roband pie warmer that knows how to sell. Maximise your returns with the Roband PM60. Better display means greater turnover, fresher products, greater profits.

### FEATURES

- Attractively displays pies
- Angled racking system for better display
- Illuminated advertising space in top light box
- Stylish design
- 60 pie capacity
- Glass on all four sides
- Sliding glass doors front and rear (G model)
- Black powder coated body
- Fluorescent lighting
- 10 Amp unit

### SPECIFICATIONS

MODEL	PIE CAPACITY (Approx)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
PM60	60	1550	7	655 x 490 x 670
PM60G*	60	1550	7	655 x 490 x 670

\*G indicates glass doors both sides.



PM60G pictured

## Hammertone Finish Pie Warmers

Finished in silver hammertone on a steel body, all units have thermostat control, thermometer and removable crumb trays. Models 40DT and 80DT have removable drawers with stainless steel fronts and are designed for pies, pastries and sausage rolls. The 83DT has sliding steel doors, three removable wire shelves and is designed for pies and food containers. Roband pie warmers are ideal for lunch rooms, canteens and construction sites.

### FEATURES

- Precise thermostat control
- Easily removable shelves, doors, drawers and crumb tray for easy cleaning
- Double skin cavity for even temperature and low running costs
- Thermometer
- Single phase 10 amp plug



40DT pictured



83DT pictured

### SPECIFICATIONS

MODEL	DESCRIPTION	PIE CAPACITY (Approx)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
40DT	Removable drawers	40	1250	5	505 x 320 x 360
80DT	Removable drawers	80	1250	5	585 x 350 x 485
83DT	Sliding steel doors	40	1250	5	585 x 350 x 485



## Pasta Master

From fridge to table in moments. The Roband pasta master will return pre-prepared pasta dishes such as spaghetti, fettucini and tortellini to serving temperature quickly and efficiently. This machine can also be used for blanching vegetables.

### FEATURES

- 18/10 Stainless steel construction
- Precise thermostat control 30-120°C
- Easily removable tank
- Swing back element
- Stainless steel fine mesh baskets



MP18 pictured

### SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	BASKET SIZE* w x d x h (mm)
MP18	8	2400	10	275 x 425 x 340	100 x 215 x 145

\*2 x baskets.

## Hot Dog & Bun Warmers

Treat your customers to delicious, steaming hot dogs, with the Roband hot dog and bun warmer. The see-through glass tank presents the hot dogs appealingly and the optional spikes heat the buns for a perfect combination.

### FEATURES

- Stainless steel construction
- Energy regulator controls
- Heated aluminium spikes
- Optional Teflon® coated spikes
- Tank divider to separate heating and cooked product
- Available without spikes, model M1
- Available without steam tank, model M6T



M3 pictured



M1 pictured



M6T pictured

### SPECIFICATIONS

MODEL	SPIKES	STEAM TANK	TEFLON® COATED	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
M1	0	YES	NO	700	3	350 x 270 x 290
M3	3	YES	NO	1000	4	350 x 320 x 290
M3T	3	YES	YES	1000	4	350 x 320 x 290
M6T	6	NO	YES	600	3	355 x 215 x 300

## Carving Station

Heat from above and below combines with steam from the pan to keep carved meats warm, illuminated and moist.



### FEATURES

- Heat source from above and below
- Energy regulator control of element (heating from below)
- Crumb/drip tray
- Full size pan (65 mm deep) with full size perforated and spiked pan (25 mm deep)
- Maximum pan depth 65 mm
- Adjustable feet
- Stainless steel construction

### SPECIFICATIONS

MODEL	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
CS10	1500	7	355 x 650 x 570



CS10 pictured

## Chip Warmer

Enhance productivity and presentation by creating an area to hold, serve and display cooked chips. Heating from above and below, the Roband chip warmer maintains cooked chips at the correct serving temperature and allows the basket to be immediately returned to the fryer for the next batch. At the same time, the heat lamps serve to throw a yellow light onto the cooked chips to enhance presentation.

### FEATURES

- Heat source from above and below
- Sloped tray for ease of serving
- Energy regulator control
- Stainless steel body
- Adjustable feet

### SPECIFICATIONS

MODEL	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
CW10	1500	7	710 x 590 x 605



CW10 pictured



## Boiling Hot Plates

Portable power at its best. Whether you are on the move or simply need additional power in the kitchen, Roband boiling plates are the ideal solution. Totally portable, these units have the power and versatility to simmer, boil or fry in any location.



12 pictured

### FEATURES

- Six heat settings for each hot plate
- High speed recovery
- Sealed cast iron hot plates
- Stainless steel construction



13 pictured

### SPECIFICATIONS

MODEL	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	HOT PLATE DIAMETER (mm)
11	2000	8	300 x 255 x 105	1 x 190
12	2400	10	510 x 265 x 105	2 x 150
13	2000	8	360 x 282 x 105	1 x 230



## Coffee Warmer

The Roband coffee warmer will keep two pots of hot coffee at the correct serving temperature without allowing the coffee to be spoiled through boiling.

### FEATURES

- Stainless steel body
- Two illuminated on/off switches
- Attractive enamelled plates



KH2 pictured

### SPECIFICATIONS

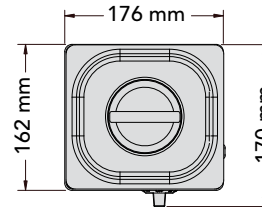
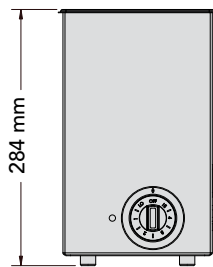
MODEL	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
KH2	250	1	385 x 220 x 75

## Sauce Bain Marie

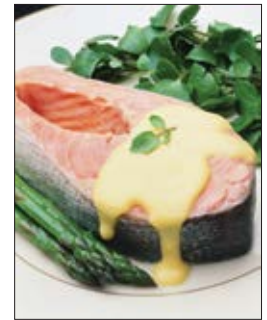
With its 2 litre capacity, this versatile little unit excels when the quantities or location don't justify the use of a full size bain marie.

### FEATURES

- Versatile - keeps sauces and gravies warm
- Portable compact design makes it ideal for small or off-site functions
- Easy to clean with a removable stainless steel 1/6 size pan
- 2 litre pan holds between 20 and 30 servings of gravy or sauce
- Dry operation only



MH16 pictured



### SPECIFICATIONS

MODEL	POWER Watts	PAN CAPACITY	CURRENT Amps
MH16	125	1 x 1/6 size 150 mm plus lid	1

## Chocolate Tempering Bain Maries

Designed specifically for tempering chocolate and holding chocolate at a predetermined temperature for food coating operations.

### FEATURES

- Designed to take various combinations of gastronorm pans
- Wet operation only\*
- Self-resetting thermal safety cut-out
- Double skin tank
- Thermostatically controlled (temperature range 0 - 50°C)
- Stainless steel construction

\*Machines must not be left unattended for extended periods.

### SPECIFICATIONS

MODEL	POWER Watts	PAN COMBINATION	CURRENT Amps	DIMENSIONS w x d x h (mm)
CHOC1A	670	1 x 1/2 size 150 mm plus lid	3	350 x 290 x 305
CHOC2A	1000	2 x 1/2 size 150 mm plus lids	4	555 x 350 x 305

Note: Available without pans. Delete "A" from Model No.



CHOC2A pictured





## Counter Top Bain Maries

Hold food at serving temperature with the convenience and style of a Roband counter top bain marie. With a comprehensive range of sizes and pan combinations, there is a counter top unit to suit every situation.

### FEATURES

- Stainless steel construction
- Dura-life stainless steel elements for prolonged element life
- Energy regulator control
- Slimline thermometer
- Designed to take many combinations of gastronorm pans up to 150 mm deep
- Removable cross bars
- Double skin tank
- Wet or dry operation\*
- Safety lock ball valve drain on BM2 and BM4
- Thermostat models available

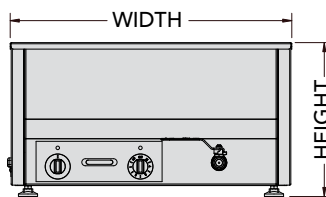
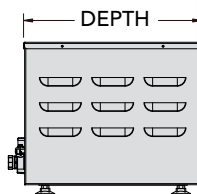
\*BM1 range are wet only operation. Machines must not be left unattended for extended periods.



BM4 pictured. Pans and round pots are optional extras.



BM2A pictured



### SPECIFICATIONS

MODEL	PAN COMBINATION
BM1	No Pans
BM1A	1 x 1/2 size 100 mm pan & lid
BM1B	1 x 1/2 size 150 mm pan & lid
BM1E	1 x 200 mm round (7.25 L) pot & lid
POWER	670 Watts
CURRENT	3 Amps
DIMENSIONS w x d x h (mm)	350 x 290 x 305



BM1A pictured

MODEL	PAN COMBINATION
BM2	No Pans
BM2A	2 x 1/2 size 100 mm pans & lids
BM2B	3 x 1/3 size 100 mm pans & lids
BM2C	3 x 1/3 size 150 mm pans & lids
BM2E	2 x 200 mm round (7.25 L) pots & lids
POWER	1000 Watts
CURRENT	4 Amps
DIMENSIONS w x d x h (mm)	555 x 350 x 305

MODEL	PAN COMBINATION
BM4	No Pans
BM4A	4 x 1/2 size 100 mm pans & lids
BM4B	6 x 1/3 size 100 mm pans & lids
BM4C	6 x 1/3 size 150 mm pans & lids
BM4E	4 x 200 mm round (7.25 L) pots & lids
POWER	1650 Watts
CURRENT	7 Amps
DIMENSIONS w x d x h (mm)	675 x 555 x 305



Note: Maximum pan depth 150 mm on all models.

Optional models: BM1T, BM2T and BM4T have the same specifications as the standard models except fitted with thermostat control.



## Hot or Refrigerated Bain Maries

This range of bain maries is designed to hold food at serving temperature. Available as either hot or refrigerated units.

### FEATURES - HOT & REFRIGERATED

- All stainless steel construction with tubular frame
- Removable cross bars
- Safety lock ball valve drain
- Trolleys available see page 36



### FEATURES - HOT

- Wet or dry operation ^
- Dura-life stainless steel elements for prolonged element life
- Energy regulator control
- Designed to take many combinations of gastronorm pans up to 100 mm deep
- Thermometer display

^ Machines must not be left unattended for extended periods.



BM25A pictured



BR25 pictured with pans

### FEATURES - REFRIGERATED

- Refrigerated cold plate running high quality R404A refrigerant
- Refrigerated condensing units can be supplied separately for remote installation
- Streamlined for easy cleaning
- Adjustable digital thermostat with temperature readout
- Quiet operation

Note: All BM and BR bain maries can be manufactured with no corner legs for drop-in bench mounting. When ordering please specify by prefixing the model number with the letters NC e.g. NCBM24 (NC signifies 'no corner legs').  
These items are made to order and are non-returnable.

*\*Safety regulations require careful preparation, handling and storage of food products at all times. Cold plate units operate with a single refrigeration coil attached to the underside of the tank, thus food is chilled from underneath. Users must be absolutely certain that a single refrigeration coil will suit their purpose and is in compliance with food safety standards.*

### SPECIFICATIONS

MODEL	POWER Watts	PAN COMBINATION	CURRENT Amps	DIMENSIONS w x d x h (mm)
HOT - PANS INCLUDED				
BM14A	1650	4 x 1/2 size x 100 mm ~	7	1135 x 408 x 255
BM16A	1550	6 x 1/2 size x 100 mm ~	7	1665 x 408 x 255
BM22A	1650	4 x 1/2 size x 100 mm ~	7	705 x 615 x 255
BM23A	1800	6 x 1/2 size x 100 mm ~	8	1030 x 615 x 255
BM24A	2700	8 x 1/2 size x 100 mm ~	12	1355 x 615 x 255
BM25A	2700	10 x 1/2 size x 100 mm ~	12	1680 x 615 x 255
BM26A	2700	12 x 1/2 size x 100 mm ~	12	2005 x 615 x 255
REFRIGERATED - PANS NOT INCLUDED				
BR22	480	4 x 1/2 size#	2	705 x 615 x 255†
BR23	480	6 x 1/2 size#	2	1030 x 615 x 255†
BR24	500	8 x 1/2 size#	2	1355 x 615 x 255†
BR25	500	10 x 1/2 size#	2	1680 x 615 x 255†
BR26	500	12 x 1/2 size#	2	2005 x 615 x 255†

~ Pans and lids included. #Pans and lids not included. †Height dimensions exclude motor cage.

Note: Maximum pan depth 100 mm on all hot models and 65 mm on all refrigerated models. The BM series is also available without pans, delete "A" from the Model No.

Roband bain maries are designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans.

## Straight Glass Hot Food Display Bars

### Single Row

These single row hot food display bars have streamlined styling that will enhance food presentation whilst keeping the food at the correct serving temperature. A wide range of sizes and options are available to cater for numerous combinations of gastronorm pans up to 100 mm deep. Set of 1/2 size 65 mm pans included.



E14 pictured

### FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Energy regulator control
- Wet or dry operation^
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer

^Machines must not be left unattended for extended periods.

Temperature gauge



Safety lock ball valve drain



### SPECIFICATIONS

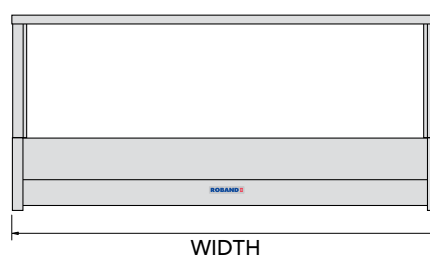
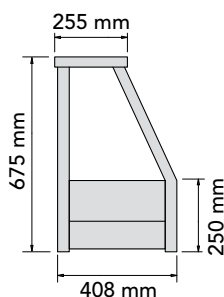
MODEL	DESCRIPTION
E14	4 x 1/2 size 65 mm pans included
E14RD	E14 with rear roller doors
POWER	2150 Watts
CURRENT	9 Amps

MODEL	DESCRIPTION
E16	6 x 1/2 size 65 mm pans included
E16RD	E16 with rear roller doors
POWER	2300 Watts
CURRENT	10 Amps

Note: RD signifies roller doors included. Sneez guards cannot be fitted to the vertical control panel side when roller doors installed.

Note: Hot food display bars are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier.

They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, Roller Doors are highly recommended.



SINGLE ROW WIDTHS
E14 - 1135 mm
E16 - 1665 mm

## Straight Glass Hot Food Display Bars

### Double Row

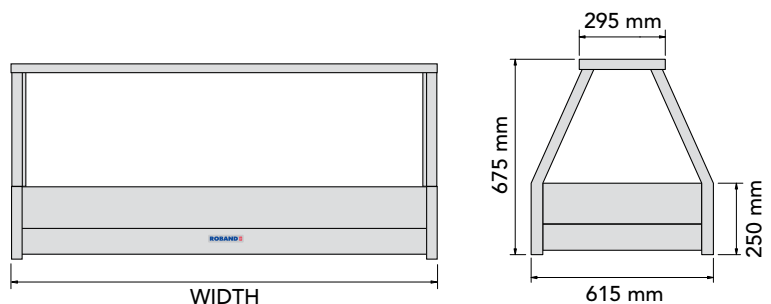
These double row hot food display bars have streamlined styling that will enhance food presentation whilst keeping the food at the correct serving temperature. A wide range of sizes and options are available to cater for numerous combinations of gastronorm pans up to 100 mm deep. Set of 1/2 size 65 mm pans included.



E24 pictured with various sizes of pans

### FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Energy regulator control
- Wet or dry operation<sup>^</sup>
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer



<sup>^</sup>Machines must not be left unattended for extended periods.

### SPECIFICATIONS

MODEL	DESCRIPTION
E22	4 x 1/2 size 65 mm pans included
E22RD	E22 with rear roller doors
POWER	1450 Watts
CURRENT	8 Amps

MODEL	DESCRIPTION
E23	6 x 1/2 size 65 mm pans included
E23RD	E23 with rear roller doors
POWER	2300 Watts
CURRENT	10 Amps

DOUBLE ROW WIDTHS	
E22	705 mm
E23	1030 mm
E24	1355 mm
E25	1680 mm
E26	2005 mm

MODEL	DESCRIPTION
E24	8 x 1/2 size 65 mm pans included
E24RD	E24 with rear roller doors
POWER	3200 Watts
CURRENT	14 Amps

MODEL	DESCRIPTION
E25	10 x 1/2 size 65 mm pans included
E25RD	E25 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

MODEL	DESCRIPTION
E26	12 x 1/2 size 65 mm pans included
E26RD	E26 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

Note: RD signifies roller doors included.

Note: Hot food display bars are suitable for short term food display. They are not a suitable substitute for a chicken humidifier. They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, Roller Doors are highly recommended.

## Curved Glass Hot Food Display Bars

The latest in curved glass hot food display bar design allowing full visual display of your presentations while maintaining correct serving temperature.

A wide range of sizes and options are available to cater for numerous combinations of gastronorm pans up to 100 mm deep. Set of 1/2 size 65 mm pans included.

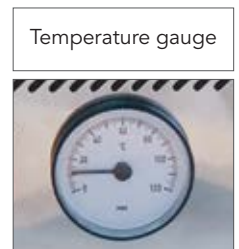
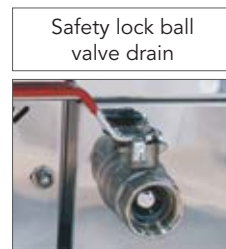


C24 pictured

### FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Energy regulator control
- Wet or dry operation<sup>^</sup>
- Double skin tank for lower running costs
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Toughened safety glass front
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer

<sup>^</sup>Machines must not be left unattended for extended periods.

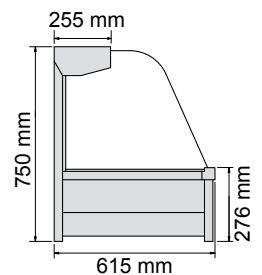


### SPECIFICATIONS

MODEL	DESCRIPTION
C22	4 x 1/2 size 65 mm pans included
C22RD	C22 with rear roller doors
POWER	1450 Watts
CURRENT	8 Amps

MODEL	DESCRIPTION
C23	6 x 1/2 size 65 mm pans included
C23RD	C23 with rear roller doors
POWER	2300 Watts
CURRENT	10 Amps

WIDTHS
C22 - 700 mm
C23 - 1030 mm
C24 - 1355 mm
C25 - 1680 mm
C26 - 2005 mm



MODEL	DESCRIPTION
C24	8 x 1/2 size 65 mm pans included
C24RD	C24 with rear roller doors
POWER	3200 Watts
CURRENT	14 Amps

MODEL	DESCRIPTION
C25	10 x 1/2 size 65 mm pans included
C25RD	C25 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

MODEL	DESCRIPTION
C26	12 x 1/2 size 65 mm pans included
C26RD	C26 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the vertical control panel side when roller doors installed.

Note: Hot food display bars are suitable for short term food display. They are not a suitable substitute for a chicken humidifier. They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, Roller Doors are highly recommended.

## Square Glass Hot Food Display Bars

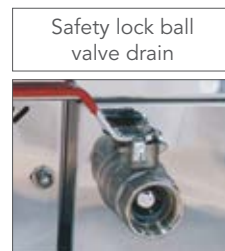
The square glass profile hot food display bars boast the latest in styling and design, at the same time offering all the features and reliability expected of a Roband product. They can be built-in, bench mounted or supplied with a trolley to suit. A wide range of gastronorm pan sizes available up to 100 mm deep. Set of 1/2 size 65 mm pans included.



S24 pictured

### FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Energy regulator control
- Wet or dry operation<sup>^</sup>
- Double skin tank for lower running costs
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Toughened safety glass front
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer



Safety lock ball valve drain



Temperature gauge

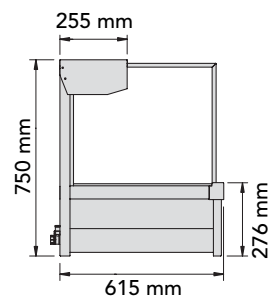
<sup>^</sup>Machines must not be left unattended for extended periods.

### SPECIFICATIONS

MODEL	DESCRIPTION
S22	4 x 1/2 size 65 mm pans included
S22RD	S22 with rear roller doors
POWER	1450 Watts
CURRENT	8 Amps

MODEL	DESCRIPTION
S23	6 x 1/2 size 65 mm pans included
S23RD	S23 with rear roller doors
POWER	2300 Watts
CURRENT	10 Amps

WIDTHS
S22 - 700 mm
S23 - 1030 mm
S24 - 1355 mm
S25 - 1680 mm
S26 - 2005 mm



MODEL	DESCRIPTION
S24	8 x 1/2 size 65 mm pans included
S24RD	S24 with rear roller doors
POWER	3200 Watts
CURRENT	14 Amps

MODEL	DESCRIPTION
S25	10 x 1/2 size 65 mm pans included
S25RD	S25 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

MODEL	DESCRIPTION
S26	12 x 1/2 size 65 mm pans included
S26RD	S26 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the vertical control panel side when roller doors installed.

Note: Hot food display bars are suitable for short term food display. They are not a suitable substitute for a chicken humidifier. They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, Roller Doors are highly recommended.



## Straight Glass Refrigerated Display Bars

These units match the range of "E" series hot food display bars and together they offer the combination of displaying hot and cold foods with uniform, modern appearance. They are designed to take a variety of gastronorm pans up to 65 mm deep. Available with cold plate cooling\* or combination cold plate and cross fin coil cooling. Set of 1/2 size 65 mm pans included.

### FEATURES

- All stainless steel construction with tubular frame
- Refrigerated cold plate and cross fin coil technology
- Quality refrigeration unit running on environmentally friendly R404A refrigerant
- Overhead fluorescent light
- Quiet operation
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Adjustable digital thermostat with temperature readout
- Removable cross bars
- Rear roller doors fitted as standard



ERX23RD pictured with various sizes of pans

Adjustable digital thermostat, 0°C to 8°C



*\*Safety regulations require careful preparation, handling and storage of food products at all times. Cold plate units operate with a single refrigeration coil attached to the underside of the tank, thus food is chilled from underneath. In contrast, Cross Fin coil units have an additional refrigeration coil located above the level of the pans that helps cool that space as well. For this reason, Roband highly recommends the consideration of Cross Fin unit for all situations. Unless users are absolutely certain that a single refrigeration coil will suit the purpose and are in compliance with food safety standards, Cross Fin coil units are recommended at all times.*

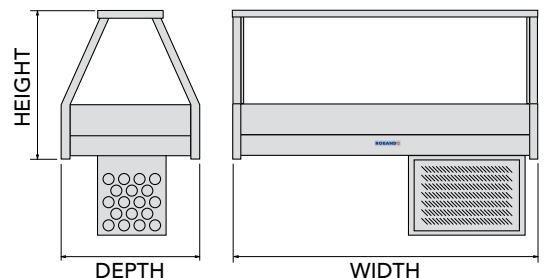
### SPECIFICATIONS

MODEL	NO. OF PANS	POWER Watts <sup>^</sup>	CURRENT Amps	DIMENSIONS w x d x h (mm)
DOUBLE ROW - COLD PLATE - INC. ROLLER DOORS & PANS				
ER22RD	4	480	2	705 x 615 x 675
ER23RD	6	480	2	1030 x 615 x 675
ER24RD	8	500	2	1355 x 615 x 675
ER25RD	10	500	2	1680 x 615 x 675
ER26RD	12	500	2	2005 x 615 x 675
DOUBLE ROW - COLD PLATE & CROSS FIN COIL - INC. ROLLER DOORS & PANS				
ERX23RD	6	530	2	1030 x 615 x 675
ERX24RD	8	625	3	1355 x 615 x 675
ERX25RD	10	815	4	1680 x 615 x 675
ERX26RD	12	815	4	2005 x 615 x 675

<sup>^</sup>Nominal ref. capacity.

Note: RD signifies roller doors included. Optional models available - EF, EFX. These units are piped and foamed for remote installation. Includes control panel, thermometer and light. Refrigeration unit not included.

Roband food display bars are designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans.



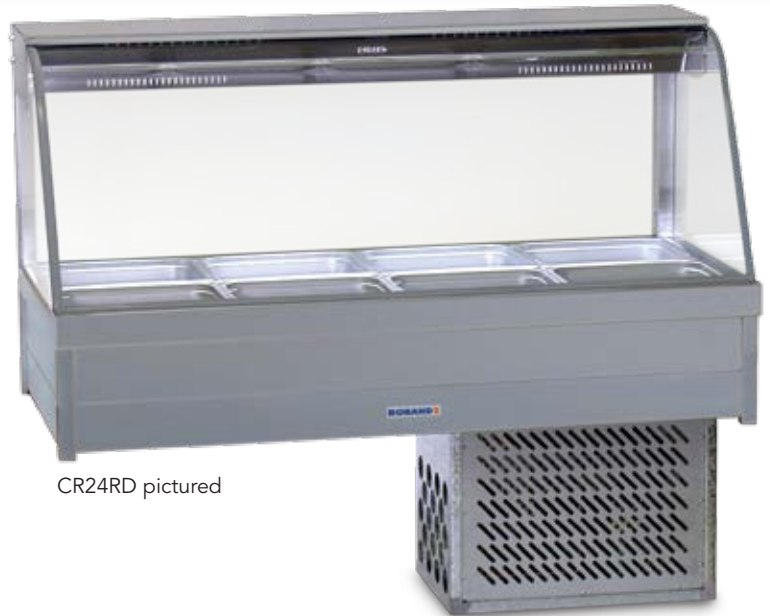
Note: For overall height dimensions, add height of motor cage (450 mm).

## Curved Glass Refrigerated Display Bars

These units match the complete range of curved glass hot food display bars. Together they offer a stylish visual display to enhance your product. Designed to take a variety of gastronomy pans up to 65 mm deep. Available with cold plate cooling\* or combination cold plate and cross fin coil cooling. Set of 1/2 size 65 mm pans included.

### FEATURES

- All stainless steel construction with tubular frame
- Refrigerated cold plate and cross fin coil technology
- Quality refrigeration unit running on environmentally friendly R404A refrigerant
- Overhead fluorescent light
- Quiet operation
- Double skin construction
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Toughened safety glass front
- Adjustable digital thermostat with temperature readout
- Removable cross bars
- Rear roller doors fitted as standard



CR24RD pictured

Adjustable digital thermostat, 0°C to 8°C



*\*Safety regulations require careful preparation, handling and storage of food products at all times. Cold plate units operate with a single refrigeration coil attached to the underside of the tank, thus food is chilled from underneath. In contrast, Cross Fin coil units have an additional refrigeration coil located above the level of the pans that helps cool that space as well. For this reason, Roband highly recommends the consideration of Cross Fin unit for all situations. Unless users are absolutely certain that a single refrigeration coil will suit the purpose and are in compliance with food safety standards, Cross Fin coil units are recommended at all times.*

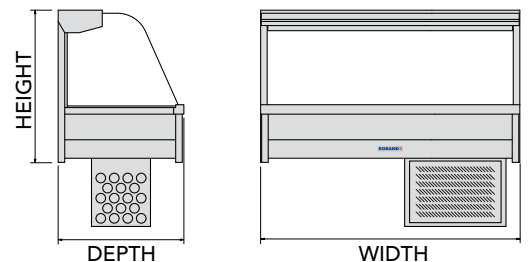
### SPECIFICATIONS

MODEL	NO. OF PANS	POWER Watts <sup>^</sup>	CURRENT Amps	DIMENSIONS w x d x h (mm)
DOUBLE ROW - COLD PLATE - INC. ROLLER DOORS & PANS				
CR22RD	4	480	2	705 x 615 x 750
CR23RD	6	480	2	1030 x 615 x 750
CR24RD	8	500	2	1355 x 615 x 750
CR25RD	10	500	2	1680 x 615 x 750
CR26RD	12	500	2	2005 x 615 x 750
DOUBLE ROW - COLD PLATE & CROSS FIN COIL - INC. ROLLER DOORS & PANS				
CRX23RD	6	530	2	1030 x 615 x 750
CRX24RD	8	625	3	1355 x 615 x 750
CRX25RD	10	815	4	1680 x 615 x 750
CRX26RD	12	815	4	2005 x 615 x 750

<sup>^</sup>Nominal ref. capacity.

Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the vertical control panel side when roller doors installed. Optional models available - CF, CFX. These units are piped and foamed for remote installation. Includes control panel, thermometer and light. Refrigeration unit not included.

Roband food display bars are designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans.



Note: For overall height dimensions, add height of motor cage (450 mm).

## Square Glass Refrigerated Display Bars

These units match the complete range of square glass hot food display bars. Together they offer a stylish visual display to enhance your product. Set of 1/2 size 65 mm pans included. Max pan depth 65 mm. Available with cold plate cooling\* or combination cold plate and cross fin coil cooling.



SRX25RD pictured

### FEATURES

- All stainless steel construction with tubular frame
- Refrigerated cold plate and cross fin coil technology
- Quality refrigeration unit running on environmentally friendly R404A refrigerant
- Overhead fluorescent light
- Quiet operation
- Double skin construction
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Toughened safety glass front
- Adjustable digital thermostat with temperature readout
- Removable cross bars
- Rear roller doors fitted as standard



Adjustable digital thermostat, 0°C to 8°C

*\*Safety regulations require careful preparation, handling and storage of food products at all times. Cold plate units operate with a single refrigeration coil attached to the underside of the tank, thus food is chilled from underneath. In contrast, Cross Fin coil units have an additional refrigeration coil located above the level of the pans that helps cool that space as well. For this reason, Roband highly recommends the consideration of Cross Fin unit for all situations. Unless users are absolutely certain that a single refrigeration coil will suit the purpose and are in compliance with food safety standards, Cross Fin coil units are recommended at all times.*

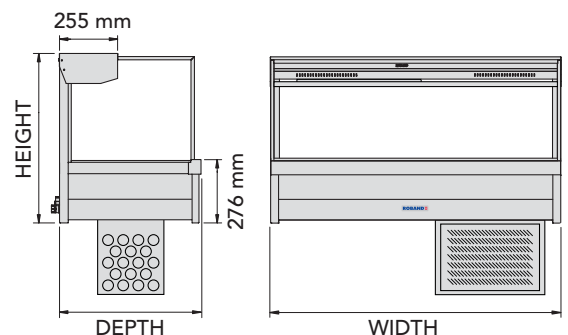
### SPECIFICATIONS

MODEL	NO. OF PANS	POWER Watts <sup>^</sup>	CURRENT Amps	DIMENSIONS w x d x h (mm)
DOUBLE ROW - COLD PLATE - INC. ROLLER DOORS & PANS				
SR22RD	4	480	2	705 x 615 x 750
SR23RD	6	480	2	1030 x 615 x 750
SR24RD	8	500	2	1355 x 615 x 750
SR25RD	10	500	2	1680 x 615 x 750
SR26RD	12	500	2	2005 x 615 x 750
DOUBLE ROW - COLD PLATE & CROSS FIN COIL - INC. ROLLER DOORS & PANS				
SRX23RD	6	530	2	1030 x 615 x 750
SRX24RD	8	625	3	1355 x 615 x 750
SRX25RD	10	815	4	1680 x 615 x 750
SRX26RD	12	815	4	2005 x 615 x 750

<sup>^</sup>Nominal ref. capacity.

Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the vertical control panel side when roller doors installed. Optional models available - SF, SFX. These units are piped and foamed for remote installation. Includes control panel, thermometer and light. Refrigeration unit not included.

Roband food display bars are designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans.



Note: For overall height dimensions, add height of motor cage (450 mm).

# Food Bar and Bain Marie Accessories

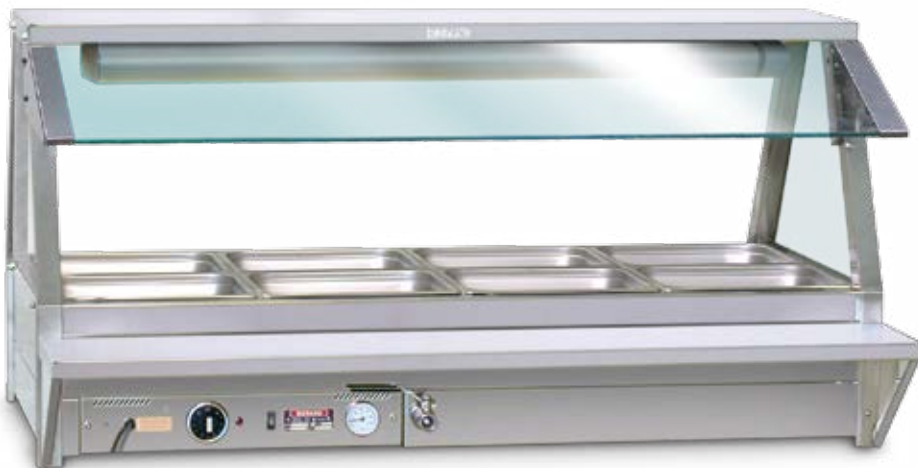
## Sneeze Guards

A must for self service areas, sneeze guards help prevent food contamination without detracting from the aesthetics of any food displayed. Small sneeze guards are available to suit control panel side of square and curved food display bars and single row straight food display bars. Note: Sneeze guards cannot be fitted to the rear control side of these machines when roller doors are installed.

Larger sneeze guards to suit front panel of single row straight "E" series food display bars or either side of double row straight "E" series food display bars. They can be fitted on the angled face of "E" series machines with or without roller doors.

## Tray Races

Suited to all "E", "C" & "S" series food display bars, tray races provide an ideal serving counter or food preparation area. Made from high quality stainless steel at a depth of 207 mm these units are supplied loose to be affixed on site at the desired height. Models TR14, 16, 22, 23, 24, 25 and 26.



E24 pictured with E-SNZ24 sneeze guard and TR24 tray race.

## Chicken Trays

Sized to drop into double row food display bars and utilising all stainless steel construction these trays provide the ideal method to display cooked chickens. With a removable perforated insert these trays present no difficulties in cleaning and will ensure chickens stay hot and moist without pooling of oil.

Combinations of trays will cover the entire range of food display bars.

Models ECT22 (535 x 625 mm) and ECT23 (535 x 950 mm).



ECT23 chicken tray pictured



## Food Bar and Bain Marie Accessories

### Food Bar / Bain Marie Trolleys

Designed to suit double row units these trolleys are solidly constructed, easy to assemble and include four castors for mobility. Two castors include brakes to ensure safe and sturdy functionality. All units include under-shelf. Supplied flat-packed for self-assembly. Models ET22, 23, 24, 25 and 26 suit double row "E", "C" & "S" series food display bars.

Also suits models BM22-BM26 & BR22-BR26 bain maries.

### Trolley Panels

High quality stainless steel panels are available to suit each trolley size, improving the aesthetics and functionality of any given display application. Panels enclose the front and both ends of the corresponding sized trolley. Models ETP22, 23, 24, 25 and 26.



ET25 trolley pictured, with ETP25 panels

### Single & Double Hob

An absolute must for serving soups, these hobs enable the fitting of 7.25 L round pots to BM1, BM2 and BM4 bain maries.

Made from high quality stainless steel these simple additions make counterline bain maries even more versatile.

Models BMH1 & BMH2.



BMH1 & BMH2 pictured

### Insert Hob

Raised in profile this hob allows the fitting of a 7.25 L round pot into our range of hot food display bars and bain maries. Care needs to be taken to check where the raised pot fits into units with angled or curved glass.

Model BMH3.



BMH3 pictured

### Cross Bars

Available in two lengths these cross bars will provide support to combinations of smaller sized pans. With stainless steel construction and ease of removal for cleaning these additions will expand the functionality of any food display bar.

Models ECB1 (short - 30 cm) and ECB2 (long - 51 cm).



ECB1 & ECB2 pictured

## Individual Heat Lamps

These units are effective for overhead heating in food preparation and serving areas. Designed specifically to be wired in pairs and in series, Roband heat lamps maintain prepared food at the correct serving temperature, while enhancing presentation at the same time.

### FEATURES

- Stainless steel construction
- Long life globes
- Series wiring further extends globe life
- Easily replaceable globes
- Aesthetic cover design

HL26 pictured



A

HL26C pictured



B

HLC330 pictured



C

### SPECIFICATIONS

	MODEL	DESCRIPTION	POWER Watts*	CURRENT Amps	DIMENSIONS w x d x h (mm)
A	HL22 <sup>†</sup>	500 W lamp only	250	1	190 x 120 x 50
	HL24 <sup>†</sup>	1000 W lamp only	500	2	270 x 120 x 50
	HL26 <sup>†</sup>	1500 W lamp only	750	3	335 x 120 x 50
B	HL22C <sup>†</sup>	HL22 with cover	250	1	270 x 120 x 80
	HL24C <sup>†</sup>	HL24 with cover	500	2	270 x 120 x 80
	HL26C <sup>†</sup>	HL26 with cover	750	3	335 x 120 x 80
C	HLC190	Cover to suit HL22	N/A	N/A	270 x 120 x 55
	HLC260	Cover to suit HL24	N/A	N/A	270 x 120 x 55
	HLC330	Cover to suit HL26	N/A	N/A	335 x 120 x 55

<sup>†</sup>Must be installed in pairs and wired in series. \*Total power output of 1 pair wired in series.

## Fluorescent Lighting Assemblies

Roband fluorescent lamp assembly profiles match the aluminium extrusion from which the quartz lamp assemblies are manufactured.

Specifically designed for use in refrigerated displays or where illumination is required without heat, these units have a diffused perspex cover over the light. They also feature a simple mounting system and come complete with an isolating switch and a 10 amp plug and cord.



HF900 pictured

### SPECIFICATIONS

MODEL	DESCRIPTION	POWER Watts	CURRENT Amps	LENGTH mm
HF900	1 fluorescent globe	30	0	900
HF1500	1 fluorescent globe	45	0	1500

## Quartz Heat Lamp Assemblies



Standard mounting bracket available on standard and fabricator models



Roband quartz heat lamp assemblies are manufactured from an exclusive extruded anodized aluminium section, specifically designed to breathe.

For use in either front or back of house, these units come fitted with quartz halogen globes engineered to give a balance of heat and light. These globes have a unique screw-mounted tail connection that prevents terminal corrosion and hot joints, thus increasing globe longevity. All units are fitted with toughened safety glass covers over each light.

Square mount available on fabricator models only - tube not supplied



### Standard Models

The standard heat lamp assemblies (e.g. HQ450) come **with** a control box that houses the isolating on/off switch. They also feature a simple mounting system and come complete with a 10 Amp plug and cord.

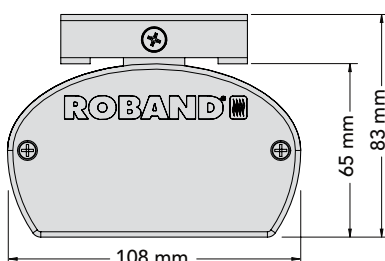
Round mount available on fabricator models only - tube not supplied



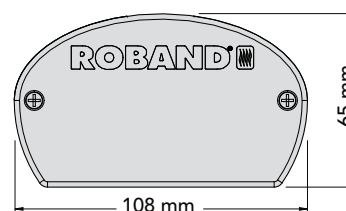
### Fabricator Models

The heat lamp assemblies are also available **without** the control box and on/off switch (e.g. HUQ375) so they can be connected to a remote switch setup.

The removal of the control box shortens the length of the lamp assembly accordingly. These HUQ models come with the standard mounting mechanism, or can be ordered with your choice of square or round 19 mm (outside dimension) tubular mount. (Tube not supplied)



Dimensions for standard quartz heating, fluorescent lighting and infra-red heating assemblies (HQ, HF & HE).



Dimensions for fabricator quartz heating and infra-red heating assemblies (HUQ & HUE).

# Quartz Heat Lamp Assemblies

## SPECIFICATIONS - STANDARD MODELS (INCLUDES CONTROL BOX)

MODEL	INTERNAL LAMPS	MOUNT TYPE	CURRENT Amps	POWER Watts	LENGTH mm	LAMP CENTRES*	INCLUSIONS
HQ450	1 lamp	Standard	2	350	450	N/A	Switch, plug & cord
HQ900	2 lamps	Standard	3	700	900	400	Switch, plug & cord
HQ1200	3 lamps	Standard	5	1050	1200	345	Switch, plug & cord
HQ1500	4 lamps	Standard	6	1400	1500	345	Switch, plug & cord
HQ1800	4 lamps	Standard	6	1400	1800	400	Switch, plug & cord
HQ2100	5 lamps	Standard	8	1750	2100	400	Switch, plug & cord

\*Length between centre of each lamp.

HQ900 pictured



## SPECIFICATIONS - FABRICATOR MODELS (NO CONTROL BOX)

MODEL	INTERNAL LAMPS	MOUNT TYPE	CURRENT Amps	POWER Watts	LENGTH mm	LAMP CENTRES*	INCLUSIONS
COMPLETE WITH A, N & E WIRE IN PTFE 1500 MM LENGTH FOR INSTALLATION TO YOUR OWN CONTROLLER							
HUQ375	1 lamp	Standard	2	350	375	N/A	N/A
HUQ375+S	1 lamp	Square <sup>†</sup>	2	350	375	N/A	N/A
HUQ375+R	1 lamp	Round <sup>†</sup>	2	350	375	N/A	N/A
HUQ825	2 lamps	Standard	3	700	825	400	N/A
HUQ825+S	2 lamps	Square <sup>†</sup>	3	700	825	400	N/A
HUQ825+R	2 lamps	Round <sup>†</sup>	3	700	825	400	N/A
HUQ1125	3 lamps	Standard	5	1050	1125	345	N/A
HUQ1125+S	3 lamps	Square <sup>†</sup>	5	1050	1125	345	N/A
HUQ1125+R	3 lamps	Round <sup>†</sup>	5	1050	1125	345	N/A
HUQ1425	4 lamps	Standard	6	1400	1425	345	N/A
HUQ1425+S	4 lamps	Square <sup>†</sup>	6	1400	1425	345	N/A
HUQ1425+R	4 lamps	Round <sup>†</sup>	6	1400	1425	345	N/A
HUQ1725	4 lamps	Standard	6	1400	1725	400	N/A
HUQ1725+S	4 lamps	Square <sup>†</sup>	6	1400	1725	400	N/A
HUQ1725+R	4 lamps	Round <sup>†</sup>	6	1400	1725	400	N/A
HUQ2025	5 lamps	Standard	8	1750	2025	400	N/A
HUQ2025+S	5 lamps	Square <sup>†</sup>	8	1750	2025	400	N/A
HUQ2025+R	5 lamps	Round <sup>†</sup>	8	1750	2025	400	N/A

\*Length between centre of each lamp. <sup>†</sup>Tube not supplied.



Fabricator model with square tube mounting. (Tube not supplied)

Note: For HUQ Heat lamp models, mounts are available individually to suit 19 mm square tube and 19 mm round tube (outside dimensions). Tube not supplied. For Square: add +S to end of model number and Round: add +R to end of model number.



HUQ825 pictured



## Infra-Red Heating Assemblies

Roband infra-red heating assemblies are manufactured from an exclusive extruded anodized aluminium section, specifically designed to breathe. These units are designed for use at either front or back of house where more heat and no light is required. The heat is provided by a stainless steel element and an energy regulator is used on the standard units to precisely control the output, emitting a very even heat over the length of the warming area.

### Standard Models

The standard infra-red heating assemblies (e.g. HE900L) come **with** a control box that houses the isolating on/off switch and an energy regulator to control heat output. They also feature a simple mounting system and come complete with a 10 Amp plug and cord.

### Fabricator Models

The infra-red heating assemblies are also available **without** the control box, energy regulator and on/off switch (e.g. HUE825) so they can be connected to a remote switch setup. The removal of the control box shortens the length of the lamp assembly accordingly. These HUE models come with the standard mounting mechanism, or can be ordered with your choice of square or round 19 mm (outside dimension) tubular mount. (Tube not supplied)

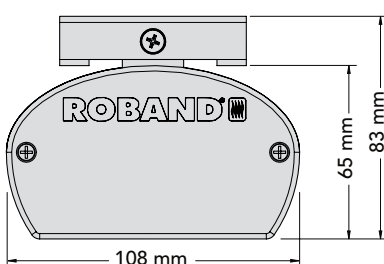
Standard mounting bracket available on standard and fabricator models



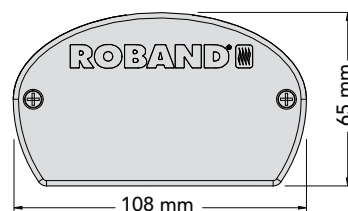
Square mount available on fabricator models only - tube not supplied



Round mount available on fabricator models only - tube not supplied



Dimensions for standard quartz heating, fluorescent lighting and infra-red heating assemblies (HQ, HF & HE).



Dimensions for fabricator quartz heating and infra-red heating assemblies (HUQ & HUE).

# Infra-Red Heating Assemblies

## SPECIFICATIONS - STANDARD MODELS (INCLUDES CONTROL BOX)

MODEL	DESCRIPTION	MOUNT TYPE	CURRENT Amps	POWER Watts	LENGTH mm	INCLUSIONS
HE900L	1 element, left control	Standard	4	900	900	Switch, plug & cord
HE900R	1 element, right control	Standard	4	900	900	Switch, plug & cord
HE1200L	1 element, left control	Standard	5	1200	1200	Switch, plug & cord
HE1200R	1 element, right control	Standard	5	1200	1200	Switch, plug & cord
HE1500L	1 element, left control	Standard	7	1500	1500	Switch, plug & cord
HE1500R	1 element, right control	Standard	7	1500	1500	Switch, plug & cord
HE1800L	1 element, left control	Standard	8	1800	1800	Switch, plug & cord
HE1800R	1 element, right control	Standard	8	1800	1800	Switch, plug & cord



HE1200L pictured

## SPECIFICATIONS - FABRICATOR MODELS (NO CONTROL BOX)

MODEL	DESCRIPTION	MOUNT TYPE	CURRENT Amps	POWER Watts	LENGTH mm	INCLUSIONS
COMPLETE WITH A, N & E WIRE IN PTFE 1500 MM LENGTH FOR INSTALLATION TO YOUR OWN CONTROLLER						
HUE825	1 element	Standard	4	900	825	N/A
HUE825+S	1 element	Square <sup>†</sup>	4	900	825	N/A
HUE825+R	1 element	Round <sup>†</sup>	4	900	825	N/A
HUE1125	1 element	Standard	5	1200	1125	N/A
HUE1125+S	1 element	Square <sup>†</sup>	5	1200	1125	N/A
HUE1125+R	1 element	Round <sup>†</sup>	5	1200	1125	N/A
HUE1425	1 element	Standard	7	1500	1425	N/A
HUE1425+S	1 element	Square <sup>†</sup>	7	1500	1425	N/A
HUE1425+R	1 element	Round <sup>†</sup>	7	1500	1425	N/A
HUE1725	1 element	Standard	8	1800	1725	N/A
HUE1725+S	1 element	Square <sup>†</sup>	8	1800	1725	N/A
HUE1725+R	1 element	Round <sup>†</sup>	8	1800	1725	N/A

<sup>†</sup>Tube not supplied.



HUE1125 pictured



Fabricator model with square tube mounting. (Tube not supplied)

Note: For HUE Heat lamp models, mounts are available individually to suit 19 mm square tube and 19 mm round tube (outside dimensions). Tube not supplied.  
For Square: add +S to end of model number and Round: add +R to end of model number.

# Freestanding Electric Fryers

The Austheat 3 phase electric fryers are ideal for take away shops or where high-speed production of fried food, such as fish and chips, is required.



AF812 pictured



AF822 pictured



AF813 pictured

## AF812 Single Pan 29 Litres 15 kW

The Austheat AF812 has a single pan and comes complete with two heavy-duty, stainless steel baskets. With robust stainless steel construction and a tank thickness of 1.5 mm, the AF812 will give you years of trouble free service in the production of quality fried foods.

## AF812R (Rapid Recovery) 18 kW

Featuring 18 kW of power the AF812R is designed to perform where the demand for quick recovery is extreme.

## AF822 Twin Pan 2 x 14 litres 15 kW

This compact high performance fryer has two separate tanks with individual controls. These provide the ability to operate the tanks at different temperatures, to separate flavours or to shut down one tank in quieter periods. The AF822 comes complete with two heavy-duty, stainless steel baskets and has all the features of the other fryers in the range.

## AF813 Single Pan 39 Litres 18 kW

This high performance single pan fryer has been specifically designed for the production of high volumes of fish and chips. It is equipped with three heavy-duty, stainless steel baskets but can be used stand-alone for wet batters. Construction is similar to that of the AF812.

## AF813R (Rapid Recovery) 22.5 kW

With 22.5 kW of power the AF813R is designed to perform in the most demanding environment.

# Freestanding Electric Fryers

## SPECIFICATIONS

MODEL	BASKETS No.	POWER	CURRENT Amps	PHASE	OIL CAPACITY	COOKING TIME* (per 1.5 kg)	HOURLY OUTPUT PER HOUR* (frozen), (thawed)	HEAT UP TIME (to 185° C)
SINGLE TANK								
AF812	2	15 kW	63	3 (+N)	29 litres	2-3 mins	32 kg, 39 kg	10 mins
AF812R	2	18 kW	72	3 (+N)	29 litres	2-3 mins	35 kg, 42 kg	9 mins
AF813	3	18 kW	72	3 (+N)	39 litres	2-3 mins	40 kg, 49 kg	10 mins
AF813R	3	22.5 kW	93	3 (+N)	39 litres	2-3 mins	45 kg, 55 kg	8.5 mins
DOUBLE TANK								
AF822	2	15 kW	61	3 (+N)	2 x 14 litres	2-3 mins	32 kg, 39 kg	10 mins

\*Approximate productivity 12 mm sq blanched chips.

### Electric vs Gas

The benefits of electric fryers are significant - from contributing to a cleaner work place, to providing financial savings. Maintaining a cooler, more pleasant work environment is possible as electric fryers generally add less heat to your kitchen than gas fryers. Additionally, as there is no gas flame, Austheat fryers deliver a cleaner, healthier working environment by not burning the available oxygen, or emitting burnt and unburned gases into your kitchen.

### Longevity

Electric emersion elements tend to greatly outlast gas burners and their replacement costs are considerably less. Additionally, tank deterioration that is so prevalent in gas fryers is negligible in electric fryers.

### Energy efficient

In electric fryers, the majority of the energy from electricity is supplied directly into the elements, which are immersed in the oil, providing a very energy efficient solution and quick recovery time when loading food into the fryer. In the case of gas fryers, much of the energy is ultimately lost in the flue.

### High performance

Designed to achieve a balance of high output and fast recovery, Austheat electric fryers consistently deliver fried food of the highest quality, while maximizing the life of your oil.

### Easy to clean

Austheat fryers feature elements that swing out and up in seconds, providing access to a smooth, open, square tank for easy cleaning. There are no gas pipes to clean around and under, nor awkward crevices to access to thoroughly clean as can be the case with gas fryers.





## Freestanding Electric Fryers

### Dual control thermostats for efficiency and peace of mind

Each tank has a cook/idle switch that allows you to quickly switch between two temperature settings. Each cook/idle switch is linked to two thermostats housed behind the bottom door – one thermostat can be programmed with a cook temperature and the other with an idle temperature setting, reducing operating costs. The dual thermostats provide peace of mind that in the unlikely event of a thermostat failure, where the secondary thermostat can be set to cook temperature to allow you to continue operating.

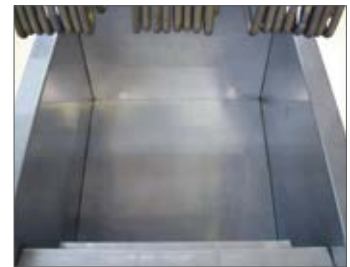
Rear castors and adjustable front legs for complete manoeuvrability



Fishplate, element cover and cool zone below elements to prolong your oil life



Open tank provides clear access for easy cleaning



### Safety thermostats

All units are fitted as standard with manual reset over-temperature safety cut-outs.

### Cool zone

All units are fitted as standard with manual reset over temperature safety cut-outs.

All Austheat fryers provide a cool zone that collects crumbs. The cool zone prevents the burning of crumbs so that the oil is not tainted by a burnt flavour. It also prolongs the life of the oil.

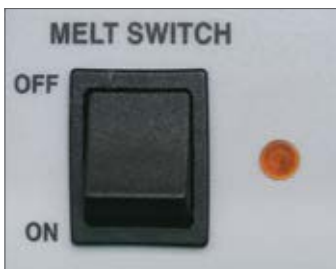


Fryers can be joined together modularly using the tank joining cover (SS1794)



# Freestanding Electric Fryers

Melt cycles on all thermostats for use with solid cooking oil



Melt cycles on all thermostats for use with solid cooking oil



Easy to read LED digital display



Cook idle switch for quick control



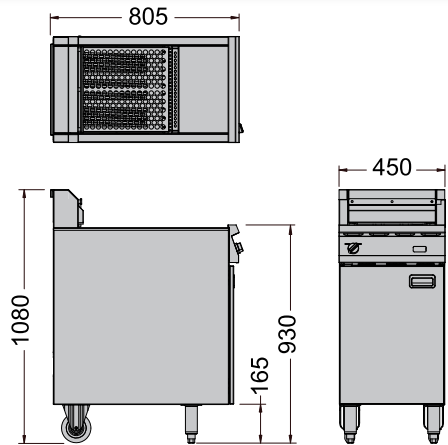
Dual control thermostats for peace of mind



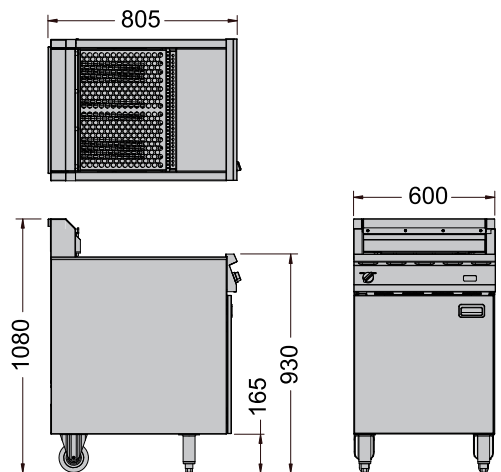
Wide 25 mm (1") diameter drain pipe with lockable ball valve.



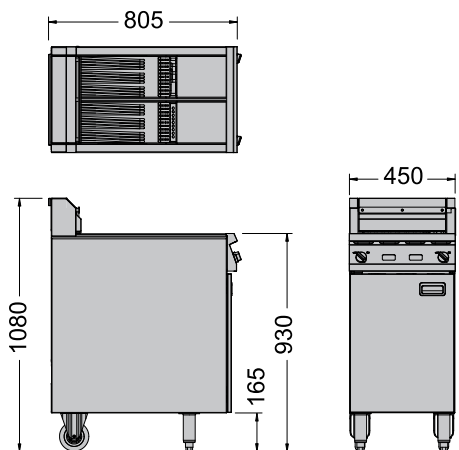
Tilt up elements for safe and easy cleaning of tank



AF812 & AF812R dimensions (mm)



AF813 & AF813R dimensions (mm)



AF822 dimensions (mm)

# Freestanding Hotplate/Grill

The electric Austheat hotplate griller is the ideal solution for busy fast food outlets where high speed grilling and toasting is required. Ideal as a hamburger or grill station, the Austheat hotplate/griller is designed to work either as a stand alone machine or alongside Austheat deep fryers in a modular configuration.

## FEATURES

- A 12 mm thick heavy-duty machined steel hotplate cooking surface, providing the temperature and heat retention required for efficiently cooking foods such as hamburgers, steak, eggs, bacon and pancakes. Features separate controls for the left side and right side of the hotplate providing flexibility in the use of the cooking surface area and ability to conserve electricity by only heating the cooking surface space required.
- Each of the two cooking surface sections is controlled by it's own cook/idle switch. Each cook/idle switch has two thermostats - one to control the temperature when switched to "Cook" and the other to control the temperature when switched to "Idle". This feature allows the Chef to quickly turn the temperature of the machine up to "Cook" and down to an "Idle" heat setting in quieter times to conserve electricity. The twin thermostat has the added benefit of providing a backup in the unlikely event of a primary thermostat failure.
- Easily readable twin digital temperature displays depict plate temperature.
- The grill below the hotplate has a dedicated element for perfect one-sided toasting or salamander function. This is unlike many other brands available in the market that use the heat from the hotplate surface for toasting, which can result in uneven toasting. The heat output of the toaster is controlled by an energy regulator.
- The toaster has a cook/idle setting. The twin energy regulator controls enable one heat setting to cook and another heat setting for idle periods so the chef can quickly switch between high and low settings in busy or quiet periods. It additionally provides a backup in the unlikely instance of a primary energy regulator failure.



AHT860 pictured

# Freestanding Hotplate/Grill

Cook/idle switches. Left controls 2/3 of plate, right controls 1/3 of plate



Twin digital displays. One for each side of the hotplate

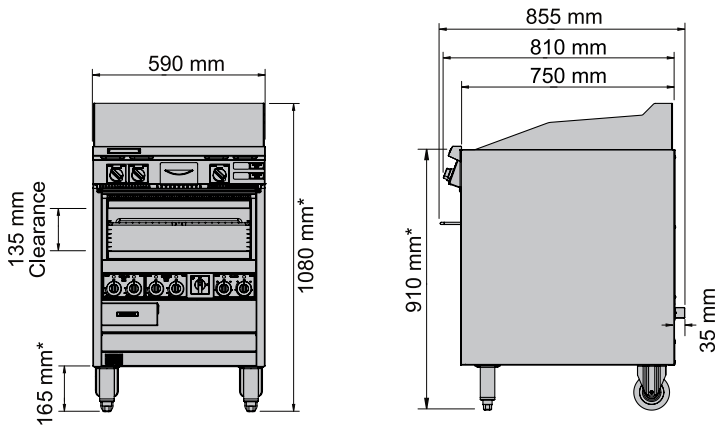


Toasting section is controlled by a separate energy regulator

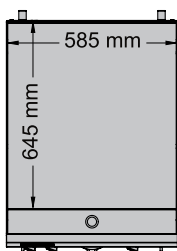


## SPECIFICATIONS

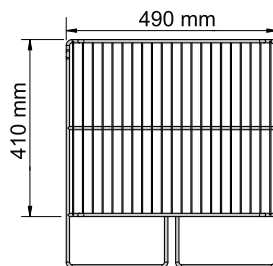
MODEL	HOTPLATE POWER	TOASTER POWER	TOTAL POWER	CURRENT Amps	PHASE	COOKING PLATE AREA	APPROX. TOASTING AREA	TOASTING HEIGHT CLEARANCE
AHT860	11 kW	1.7 kW	12.84 kW	54	3 (+N)	645 x 585 mm	490 x 410 mm	135 mm



Hotplate



Toaster Rack



\* Varies with foot adjustments



# Operating Specifications and Disclaimers

## Operating Specifications and Disclaimers

**Dimensions** detailed in this brochure are nominal only and may vary within tolerances from machine to machine.

**Alterations to machine specifications** may occur at any time due to ongoing research and development. Please check details with our offices for the latest information and specifications.

**Performance specification** evaluations are carried out under test conditions of either 230V 50Hz or 240V 50Hz. All standard Roband, Austheat and Robatherm products are designed to run at 220-240V per phase, 50Hz. Equipment to suit other voltages can typically be manufactured to order. Variations to indicative machine performance may occur as a result of variances in the voltage delivered to an installed unit. Lower voltages will result in significant reductions in performance, particularly in radiant-heat toasters (conveyor toasters, griller toasters etc.). Should you have any concerns in this regard, please contact our office and one of our technicians will discuss the issue with you.



## Precautionary note

We recommend that only demineralised water be used with our products, for both cleaning and (if applicable) operational purposes. Water with high mineral content (also referred to as "hard water") may lead to corrosion of the stainless steel surfaces over time. The durability and longevity of other components may also be adversely affected by water with a high mineral content.

Additionally we counsel against the use of spray applicators, chemical cleaners and water jets in the cleaning of electrical equipment. The use of direct spray applicators can promote moisture ingress inside electrical switches and cause electrical failures. Chemical cleaners with low PH levels, particularly chloride based cleaners can damage stainless steel, aluminium, plastics and polycarbonates and should be avoided to ensure the longevity of any equipment.



# Operating Specifications and Disclaimers

## Warranty

Our machines are manufactured to the highest standards and every care is taken to ensure that all completed goods leave our factory in perfect working order and in pristine condition.

All Roband, Austheat and Robatherm machines are backed by a 12 month parts and labour warranty from the date of purchase. Additionally all units come with a comprehensive set of instructions detailing operation, safety and cleaning techniques. These instructions should be read in their entirety prior to operating any machine.

A written warranty also accompanies each machine, however details of the terms and conditions are available at any time on request. Typically, items such as glass, lamps and non-stick coating are excluded, but for full details please contact one of our offices.

The goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL). You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if they fail to be of acceptable quality and the failure does not constitute a major failure.

Contact details for warranty:

**Phone: 1800 268 848 (within Australia)**

**Email for Warranty: [warranty@roband.com.au](mailto:warranty@roband.com.au)**

## Earth Leakage

Tubular heating elements (as used in most commercial heating equipment) may be subject to moisture absorption which can result in nuisance tripping of RCD's (Safety Switches). Although most cases can be solved easily by contacting our offices for advice, this is nevertheless an inherent characteristic of such elements and is not covered by warranty.

For further information regarding this or any other matter please contact our head office. Contact details can be found on the back cover of this brochure.

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All standard Roband, Austheat and Robatherm products are designed to run at 220-240V per phase, 50Hz.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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