ROBAND®

Contact Grill Stations

The modern, stylish Roband Grill Station is 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 for enhanced appetite appeal.

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

FEATURES

Cooking

- Six or eight sandwich capacity
- Quality high pressure die-cast aluminium cooking plates with cast-in elements for efficient, directional and effective heat transfer
- Even temperature distribution across each plate and between the top and bottom plates
- Precise thermostat for controlling cooking temperature
- Includes one premium Spatula

Operation

6

- 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 while the top plate stays open half way
- Food quality & appearance is protected from over compression by the counter balanced and self levelling top plate
- Small counter space requirement due to the elimination of a cumbersome back cable
- Angled control panel for clear visibility of settings

Timers

- 5 minute Manual Timer with warning bell
- Electronic Timer models 8 timer capability 4 individual timers, each with two pre-set time periods, up to 10 minutes

Cleaning / Maintenance

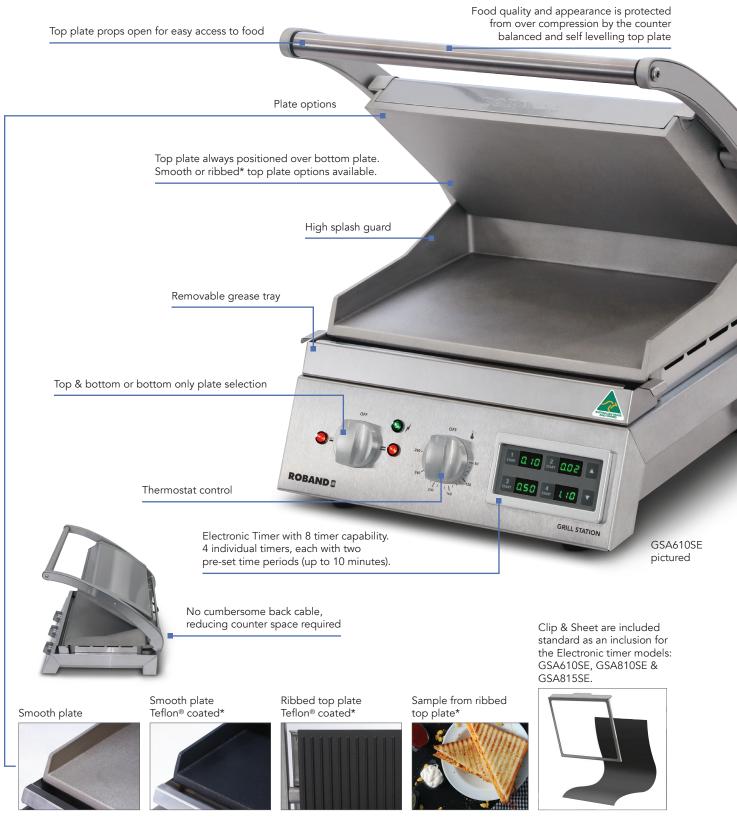
- High splash guard with top plate always positioned over bottom plate ensuring grease and crumbs fall onto bottom plate
- A front positioned grease collection box collects grease and crumbs and is well-positioned for easy removal and cleaning

Optional accessories:

- Ribbed top plate and / or non-stick coating (For manual timers only)
- Non-stick Roband Grill Sheet & Retainer Clip keeps the plates clean, prevents food sticking and is removable, cleanable & replaceable
- Plate spacers are available separately for delicate items
- Side draining grease channel for high volume waste (model GC6 or GC8 and for manual timers only)



FEATURES & OPTIONS FOR ALL GRILL STATIONS WITH MANUAL OR ELECTRONIC TIMERS



(*Only available for Manual timer models.)

CONTACT GRILLING



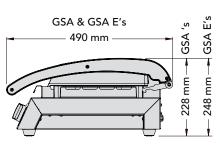
Grill Stations cont'd

SPECIFICATIONS

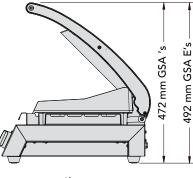
MODEL	SLICES No.	TIMER	PLATE COATING	TOP PLATE	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	BOTTOM PLATE DIMENSIONS w x d (mm)
GSA610S	6	MANUAL	NIL	SMOOTH	2200	9.6	435 x 490 x 228	375 x 275
GSA610R	6	MANUAL	NIL	RIBBED	2200	9.6	435 x 490 x 228	375 x 275
GSA610ST	6	MANUAL	NON-STICK	SMOOTH	2200	9.6	435 x 490 x 228	375 x 275
GSA610RT	6	MANUAL	NON-STICK	RIBBED	2200	9.6	435 x 490 x 228	375 x 275
GSA610SE	6	ELECTRONIC	NIL	SMOOTH	2200	9.6	435 x 490 x 248	375 x 275
GSA810S	8	MANUAL	NIL	SMOOTH	2300	10.0	560 x 490 x 228	500 x 275
GSA810R	8	MANUAL	NIL	RIBBED	2300	10.0	560 x 490 x 228	500 x 275
GSA810ST	8	MANUAL	NON-STICK	SMOOTH	2300	10.0	560 x 490 x 228	500 x 275
GSA810RT	8	MANUAL	NON-STICK	RIBBED	2300	10.0	560 x 490 x 228	500 x 275
GSA810SE	8	ELECTRONIC	NIL	SMOOTH	2300	10.0	560 x 490 x 248	500 x 275
GSA815S	8	MANUAL	NIL	SMOOTH	2990	13.0	560 x 490 x 228	500 x 275
GSA815R	8	MANUAL	NIL	RIBBED	2990	13.0	560 x 490 x 228	500 x 275
GSA815ST	8	MANUAL	NON-STICK	SMOOTH	2990	13.0	560 x 490 x 228	500 x 275
GSA815RT	8	MANUAL	NON-STICK	RIBBED	2990	13.0	560 x 490 x 228	500 x 275
GSA815SE	8	ELECTRONIC	NIL	SMOOTH	2990	13.0	560 x 490 x 248	500 x 275

Note: All bottom plates are smooth. Timer does not over-ride or control thermostat.

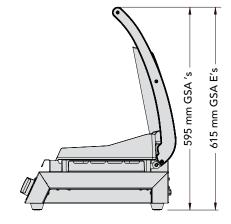
DIMENSIONS - ALL MODELS



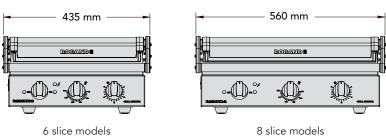
Closed



Half open



Fully open



6 slice models