

Product Guide



AUSTHEAT™

Freestanding Equipment

ROBAND® 

Counterline Equipment


ROBATHERM

Hot Water Range

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 more than five decades 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 strong 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 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.



Milkshake & Drink Mixers

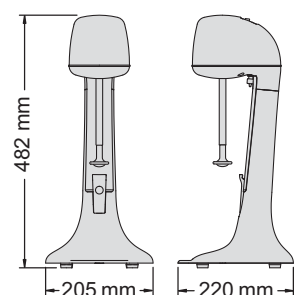


Roband milkshake mixers are the ideal machine for making perfect thickshakes or milkshakes every time. The Saturn beater produces extra fluffy shakes using minimal ingredients, time after time. Merging style, power and performance these mixers are a must for cafes and fast food outlets.

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, black, graphite, seaspray & metallic
- 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

DIMENSIONS





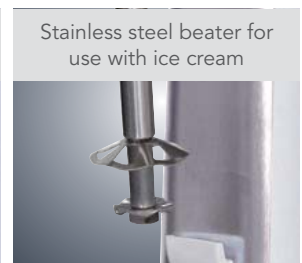
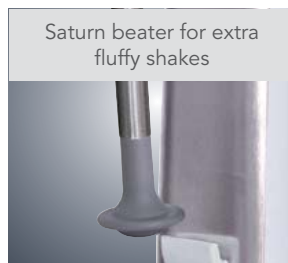
DM21S
Seaspray

DM21B
Black

DM21M
Metallic

SPECIFICATIONS

MODEL	COLOUR	POWER Watts	CURRENT Amps
DM21W	White	150	0.7
DM21B	Red	150	0.7
DM21R	Black	150	0.7
DM21G	Graphite	150	0.7
DM21S	Seaspray	150	0.7
DM21M	Metallic	150	0.7



Grill Station

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.

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



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
- Plate spacers are available separately for very thin contents
- 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
- Includes one premium spatula
- Optional ribbed top plate and / or non-stick coating
- Optional non-stick Grill Sheet (PTFE) & retainer clip keeps the plates clean, prevents food sticking and is removable, cleanable & replaceable
- Optional side draining grease channel for high volume waste (model GC6 or GC8, see page 6)

Grill Station

FEATURES & OPTIONS FOR ALL GRILL STATIONS

Top plate props open for easy access to food

GSA610S pictured

Plate options



Top plate always positioned over bottom plate

High splash guard



Removable grease tray

Top & bottom or bottom only plate selection



Thermostat control

Timer

No cumbersome back cable, reducing counter space required

Smooth plate
Non-stick coated



Ribbed top plate
Non-stick coated



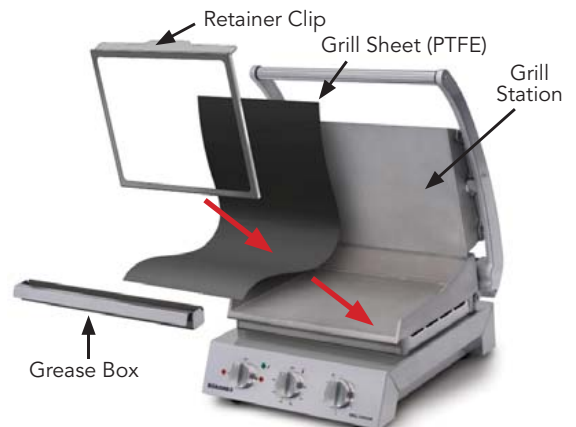
Smooth plate



Ribbed top plate



OPTIONAL REMOVABLE GRILL SHEET (PTFE) WITH RETAINER CLIP



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	9.6	435 x 490 x 220	375 x 275
GSA610R	6	NIL	RIBBED	2200	9.6	435 x 490 x 220	375 x 275
GSA610ST	6	NON-STICK	SMOOTH	2200	9.6	435 x 490 x 220	375 x 275
GSA610RT	6	NON-STICK	RIBBED	2200	9.6	435 x 490 x 220	375 x 275
GSA810S	8	NIL	SMOOTH	2300	10.0	560 x 490 x 220	500 x 275
GSA810R	8	NIL	RIBBED	2300	10.0	560 x 490 x 220	500 x 275
GSA810ST	8	NON-STICK	SMOOTH	2300	10.0	560 x 490 x 220	500 x 275
GSA810RT	8	NON-STICK	RIBBED	2300	10.0	560 x 490 x 220	500 x 275
GSA815S	8	NIL	SMOOTH	2990	13.0	560 x 490 x 220	500 x 275
GSA815R	8	NIL	RIBBED	2990	13.0	560 x 490 x 220	500 x 275
GSA815ST	8	NON-STICK	SMOOTH	2990	13.0	560 x 490 x 220	500 x 275
GSA815RT	8	NON-STICK	RIBBED	2990	13.0	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.



Premium spatula pictured

ACCESSORIES

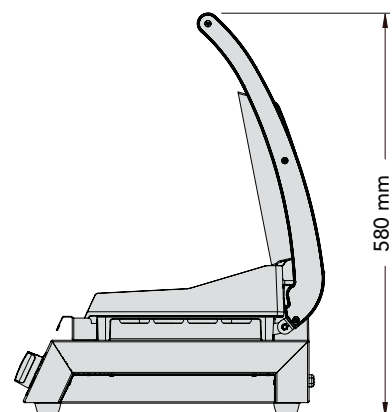
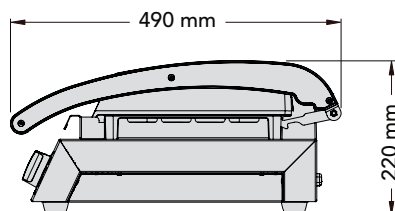
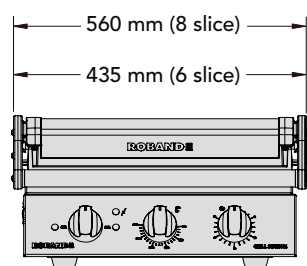
Grill Station Models	Sheet Retainer Clip Model Number	Grill Sheet (PTFE) (non-stick) Model Number	Side Draining Grease Channel	Premium Spatula (additional)
GSA610	RC6	PGS605 (5 pack QTY) PGS610 (10 pack QTY)	GC6	SP12 (12 pack)
GSA810 & GSA815	RC8	PGS805 (5 pack QTY) PGS810 (10 pack QTY)	GC8	SP12 (12 pack)

SIDE DRAINING GREASE CHANNEL



Pan not included.

DIMENSIONS - ALL MODELS



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



TCR15 pictured

Adjustable front or rear exit chute
(rear exit pictured)



Easily removable crumb tray & reflector



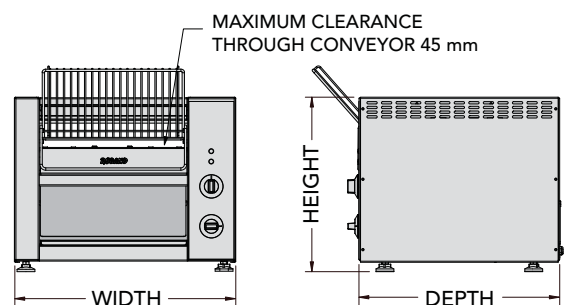
Speed controller cover



SPECIFICATIONS

MODEL	SLICES/HR (up to)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
TCR10	300*	2260	9.8	475 x 430 x 370
TCR15	500*	3220	14.0	475 x 430 x 370

*Variations may occur depending on voltage supply (see page 50).



Sycloid® Toasters

Elegantly designed and crafted, the revolutionary Sycloid® toaster sets a new standard for high speed toast production. The Sycloid's stylish exterior houses a cleverly engineered machine that provides truly functional energy efficient operation and an outstanding toasting result time after time.

 **sycloid®**
TOASTER



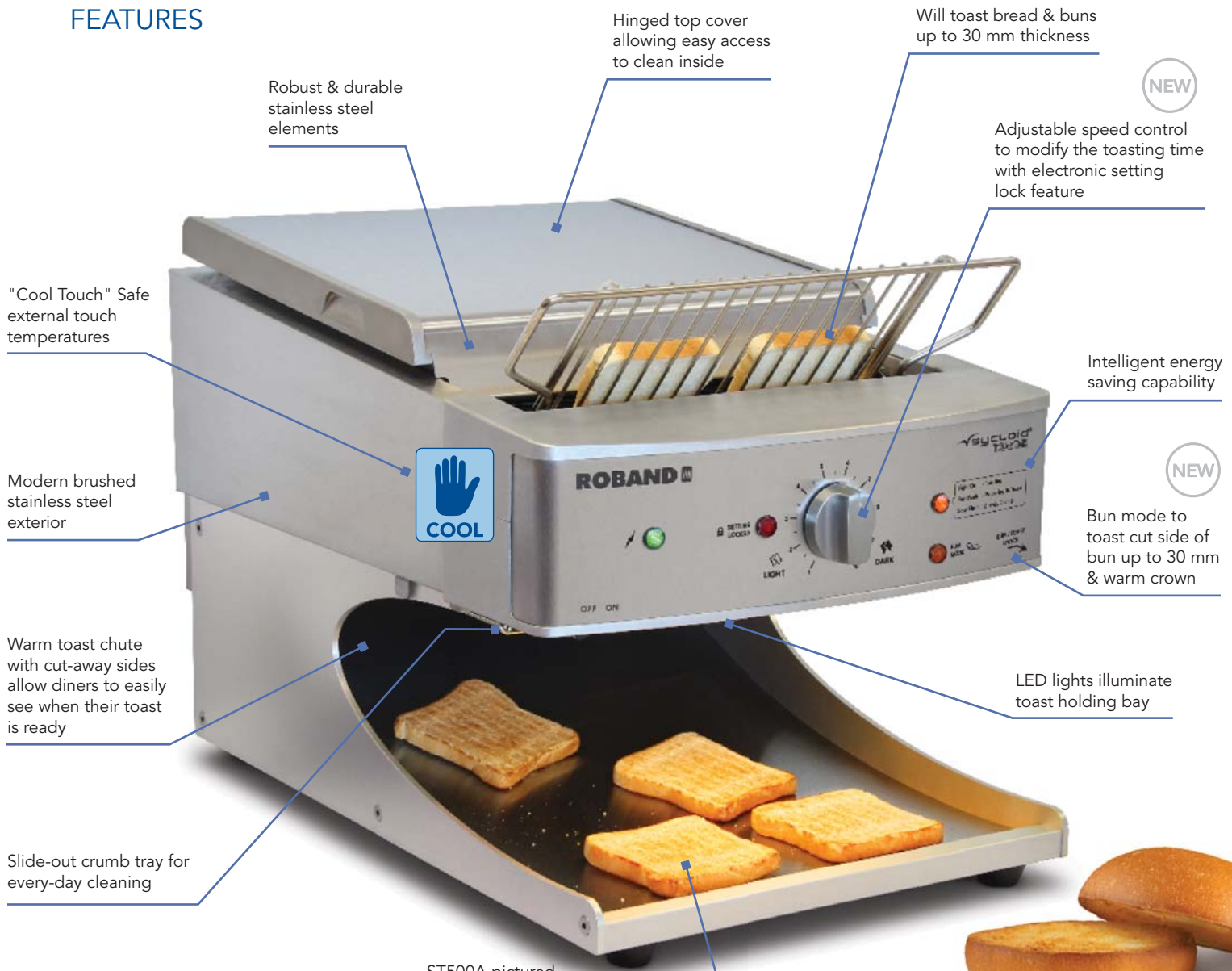
FEATURES

- Available in red, black or natural colours with the option of either 10 amps producing over 350 slices per hour, or 13 amps, producing over 500 slices per hour.
- All Sycloid toasters deliver excellent toasting results for bread up to 30 mm thickness. As most bread used in buffets is expected to be less than 20 mm thickness, the Sycloid is optimised to deliver its best result for bread of this thickness, but can accommodate slices up to 30 mm.
- The new bun toast feature allows for toasting bun halves up to 30 mm thick. The Sycloid balances heat to perfectly toast on the cut side - whilst warming the crown.
- Patron and staff safety is paramount and the Sycloid® toaster has been designed with “cool to touch” safe external touch temperatures and a lid locking latch.
- Intelligent energy efficient design – an automatic power-save mode conserves energy during quiet periods by scaling back energy consumption when in toast mode. The intelligent auto-sense feature detects when a new slice is placed in the machine and automatically prepares the machine to toast the bread. The heat setting in this mode is balanced and optimised to ensure quick recovery.
- A user-friendly and reliable speed controller allows adjustment of the toasting time to account for different types of bread or buns to be toasted. The knob setting lock feature allows staff to set the toasting speed, removing the risk of patrons altering the setting.
- Diners can easily see when their toast is ready from across the buffet with the stylishly sculpted toast return chute with LED lighting that provides easy and illuminated viewing of the toast holding bay. The wide opening of the bay allows easy access to toast, which the radiant heat from the elements helps to keep warm.
- Featuring robust stainless steel elements, the Sycloid® toaster also features a modern brushed stainless steel exterior, perfect for disguising finger prints on a machine expected to be heavily used. It also includes a slide-out crumb tray for every-day cleaning and a hinged top cover allowing easy access to clean the inside.
- The Sycloid® toaster produces a beautiful toasting result throughout the entire slice of bread.

Sycloid® Toasters

The Hottest Toaster that's "Cool-to-Touch"

FEATURES




- Robust & durable stainless steel elements
- Hinged top cover allowing easy access to clean inside
- Will toast bread & buns up to 30 mm thickness
- Adjustable speed control to modify the toasting time with electronic setting lock feature
- "Cool Touch" Safe external touch temperatures
- Intelligent energy saving capability
- Modern brushed stainless steel exterior
- Bun mode to toast cut side of bun up to 30 mm & warm crown
- Warm toast chute with cut-away sides allow diners to easily see when their toast is ready
- LED lights illuminate toast holding bay
- Slide-out crumb tray for every-day cleaning
- Produces a beautiful toasting result

NEW


NEW

ST500A pictured

Also available in these colours:



Red



Black

With bun toasting mode

Sycloid® Toasters

FEATURES

Toasting speed controller with electronic lock setting feature



Indicator light for auto-sensing feature



Bun toasting mode (up to 30 mm thickness)



Removable crumb tray for ease of cleaning



Lid-lock release lever to lift lid



LED lights illuminate the toast holding bay



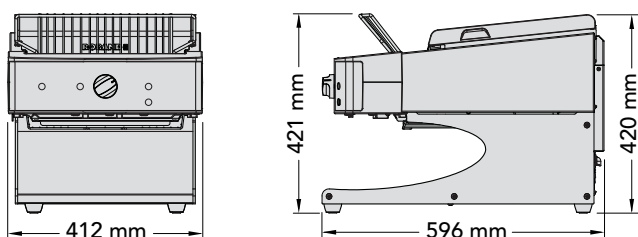
Hinged top cover for easy access to clean inside



SPECIFICATIONS

MODEL	COLOUR	SLICES / HR (min)	CURRENT Amps	POWER Watts	DIMENSIONS W x D x H (mm)	WEIGHT Kg
ST350A	Natural	350	10.0	2300	412 x 596 x 421	25
ST350AR	Red	350	10.0	2300	412 x 596 x 421	25
ST350AB	Black	350	10.0	2300	412 x 596 x 421	25
ST500A	Natural	500	13.0	2990	412 x 596 x 421	25
ST500AR	Red	500	13.0	2990	412 x 596 x 421	25
ST500AB	Black	500	13.0	2990	412 x 596 x 421	25

DIMENSIONS



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.

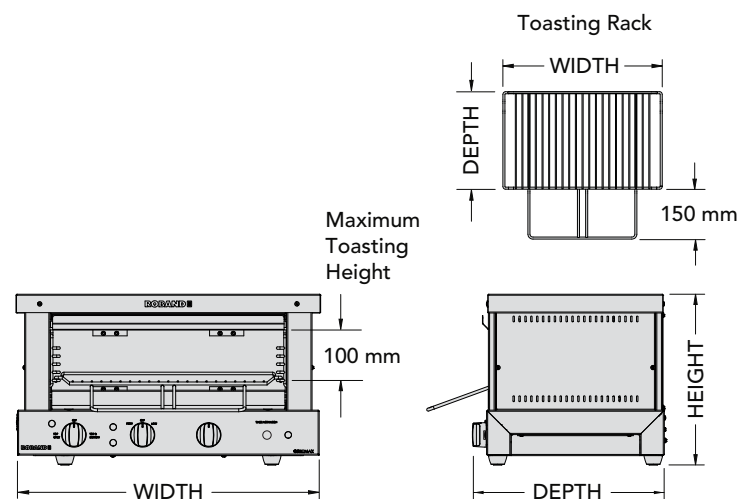
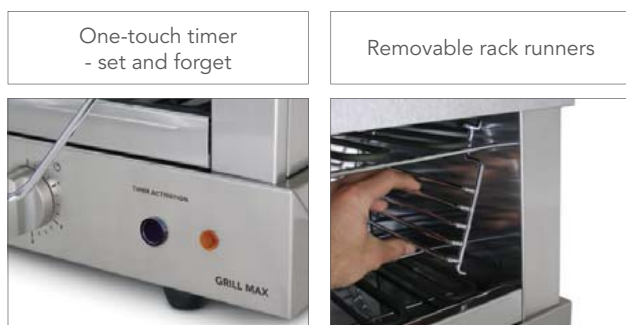
The added feature of an electronic timer with a soft, one-touch operation allows you to set your preferred time duration.



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 the end of the 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	15.0	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, set the 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

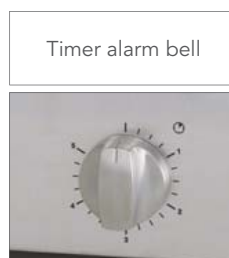
- Dura-life stainless steel elements for prolonged element life
- Good heat retention - continues to radiate some heat after elements turned off to help keep food warm

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	8.5	5	485 x 315* x 315	355 x 240	79
GMX810	8	2300	10.0	5	585 x 315* x 315	455 x 240	79
GMX815	8	3360	14.6	5	585 x 315* x 315	455 x 240	79
GMX1515	15	3360	14.6	10	690 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



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
- Top and bottom or top only heat selection

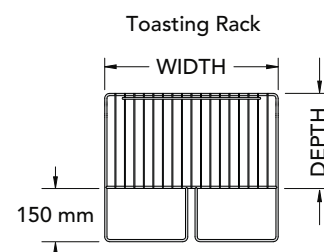
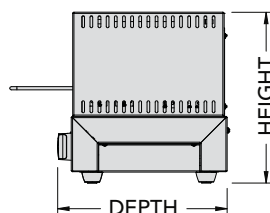
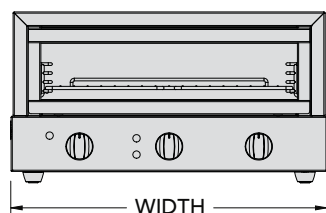
Glass element toaster showing elements operating



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	2300	10.0	5	585 x 315* x 355	455 x 240	72

*Depth does not include protruding rack.



Griddle Toasters

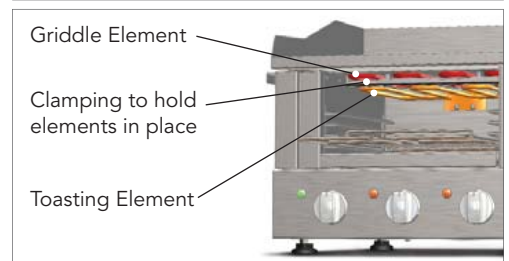


Roband Griddle Toasters are the perfect combination machine to produce a great top toasting result, whilst precisely cooking your steaks, eggs, bacon or hamburgers. The cleverly designed machine features separate elements for the heavy steel cooking plate as well as the toasting compartment for precise 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

- 8 mm 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
- Toasting crumb tray is removable for easy cleaning of toasting compartment

Dual Element System used on all models



- 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

Griddle Toasters continued

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	2980	13.0	1	425 [^] x 500 [#] x 375	400 x 400	70
GT700*	5900	25.7	1, 2 or 3 (+N)	725 [^] 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. [^]Dimensions include grease box. [#]Depth does not include protruding rack.

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.

FEATURES

- 8 mm 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



G400 pictured

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 [^] x 500 x 260	400 x 400
G700*	4240	18.4	1 or 2 (+N)	725 [^] 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. [^]Dimensions include grease box.

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.



TC66 pictured

FEATURES

- Stainless steel construction
- 6 minute timer
- Easy-clean crumb tray
- Multi-slice selection
- Dura-life stainless steel elements for prolonged element life
- Slot width 2.8 cm by 14 cm

SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
TC55	5	2400	10.0	420 x 265 x 312
TC66	6	2800	12.1	420 x 265 x 312

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
- Powerful top only heating

SA15 pictured



SPECIFICATIONS

MODEL	SLICES No.	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	RACK DIMENSIONS w x d (mm)
SA15	15	3200	13.9	690 x 455* x 355	560 x 345^

*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.

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	10.5 kW	1.7 kW	12.5 kW	54.5	3 (+N)	645 x 585 mm	490 x 410 mm	135 mm

