

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.

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 Teflon® 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 10)

Grill Stations cont'd

FEATURES & OPTIONS FOR ALL GRILL STATIONS

Top plate props open for easy access to food

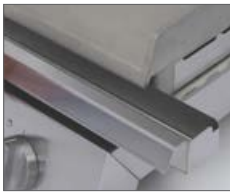
GSA610S pictured

Plate options



Top plate always positioned over bottom plate

High splash guard



Removable grease tray

Top & bottom or bottom only plate selection

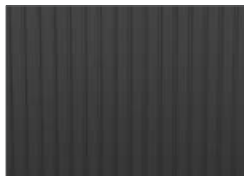
Thermostat control

Timer

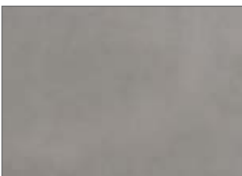
Smooth plate
Teflon® coated



Ribbed top plate
Teflon® coated



Smooth plate



Ribbed top plate



No cumbersome back cable, reducing counter space required

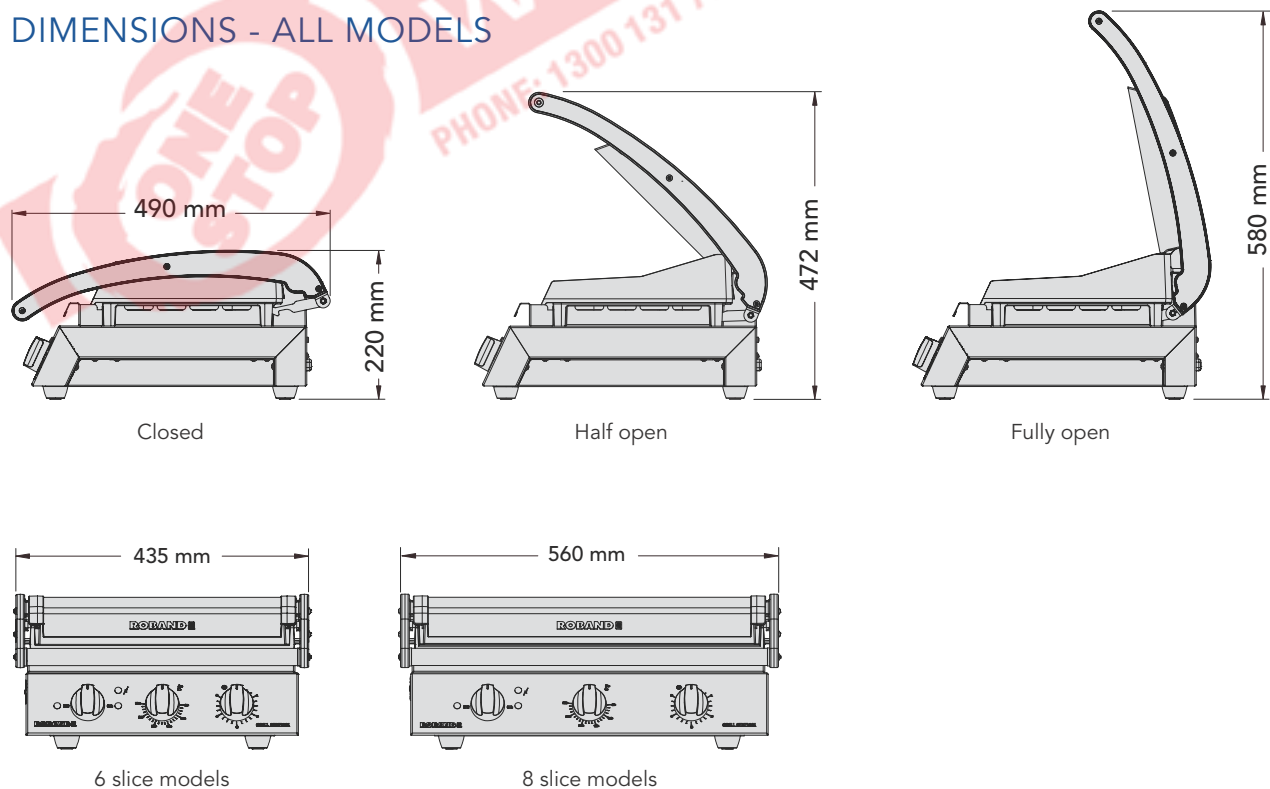
Grill Stations cont'd

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	TEFLON®	SMOOTH	2200	9.6	435 x 490 x 220	375 x 275
GSA610RT	6	TEFLON®	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	TEFLON®	SMOOTH	2300	10.0	560 x 490 x 220	500 x 275
GSA810RT	8	TEFLON®	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	TEFLON®	SMOOTH	2990	13.0	560 x 490 x 220	500 x 275
GSA815RT	8	TEFLON®	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.

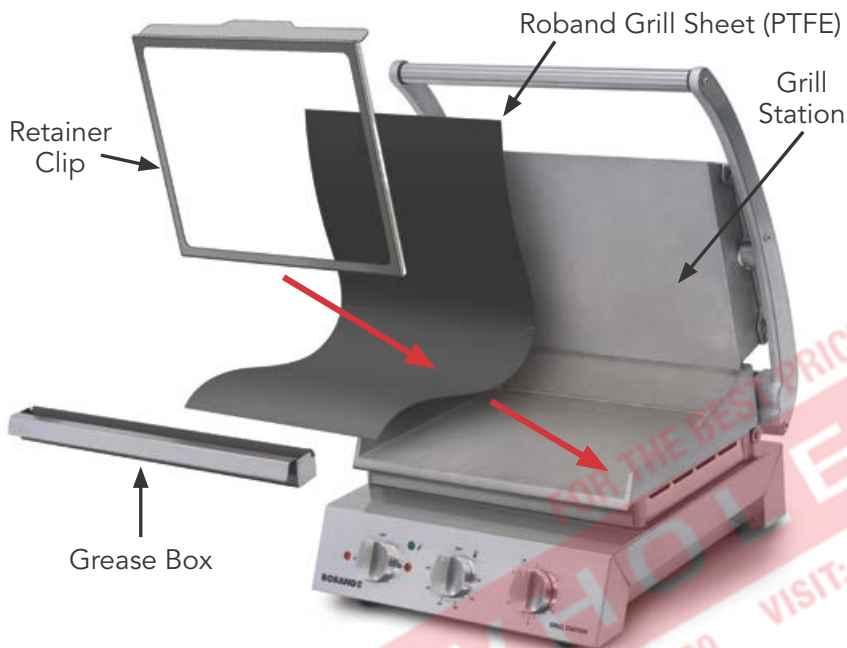
DIMENSIONS - ALL MODELS



Grill Stations cont'd

FEATURES & OPTIONS FOR ALL GRILL STATIONS

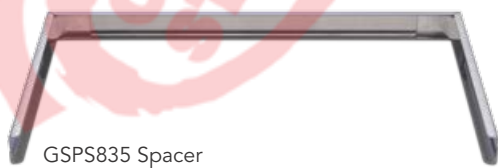
Optional removable Grill Sheet with Retainer Clip



Rear Stand



Spacers available in various sizes to suit



GSPS845 Spacer inside a GSA810S

Aluminium Grill Pattern Plate (for smooth plate Grill Stations only)



GS6-P1 set of 2 Aluminium Grill Pattern plates to suit 6 slice Grill Stations



Toasted food showing the pattern result



Showing easy installation on a Grill Station top plate



Showing easy installation on a Grill Station bottom plate

Grill Stations cont'd

FEATURES & OPTIONS FOR ALL GRILL STATIONS

Side Draining Grease Channel







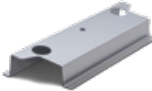


Side Draining Grease Channel
on 8 slice Grill Station (pan not included)

Spatula



Premium spatula pictured

ACCESSORIES

GRILL STATION ACCESSORY	MODEL TO SUIT 6 SLICE GRILL STATIONS	MODEL TO SUIT 8 SLICE GRILL STATIONS
 Sheet Retainer Clip	RC6	RC8
 Grill Sheet (PTFE) (non-stick)	PGS605 (5 pack QTY) PGS610 (10 pack QTY)	PGS805 (5 pack QTY) PGS810 (10 pack QTY)
 Side Draining Grease Channel	GC6	GC8
 Premium Spatula	SP12 (12 pack)	SP12 (12 pack)
 Rear Stand	RS630	RS830
 Plate Spacer	GSPS625 GSPS635 GSPS645	GSPS825 GSPS835 GSPS845
 Aluminium Grill Pattern Plate (suits smooth plate Grill Stations only)	GS6-P1 (a set of 2)	GS8-P1 (a set of 2)