

Grill Station

The modern, stylish Roband Grill Station is the newest addition to the Roband range and 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, dense 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 sandwich capacity
- Quality dense 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 splashguard 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
- Angled control panel for clear visibility of settings
- Small counter space requirement due to the elimination of a cumbersome back cable
- 5 minute timer with warning bell
- Optional ribbed top plate and/or Teflon® coating
-  Advanced Control Safety Systems



GSA610S pictured



Smooth plate	Ribbed top plate	Optional Teflon® coating	High splash guard	Removable grease tray
				

SPECIFICATIONS

MODEL	SLICES No.	PLATE COATING	TOP PLATE	POWER Watts	ELEC CON. Amps	DIMENSIONS w x d x h (mm)	PLATE DIMENSIONS w x d (mm)
GSA610S	6	NIL	SMOOTH	2200	10	435 x 490 x 220	275 x 375
GSA610R	6	NIL	RIBBED	2200	10	435 x 490 x 220	275 x 375
GSA610ST	6	TEFLON®	SMOOTH	2200	10	435 x 490 x 220	275 x 375
GSA610RT	6	TEFLON®	RIBBED	2200	10	435 x 490 x 220	275 x 375

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

Top plate props open for easy access to food.

GSA610R pictured.

