



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.



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

- 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.)





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











