

Griddle Toasters

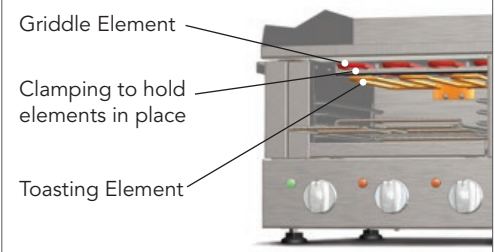


Roband Griddle Toasters are the perfect combination machine to produce a great top toasting result, whilst precisely cooking your steaks, eggs, bacon or hamburgers. The cleverly designed machine features separate elements for the heavy steel cooking plate as well as the toasting compartment for precise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