

Grill Stations




Australian Made - Built To Last - Australian Owned

Grill Station



No café, takeaway, restaurant or sandwich shop should be without a Roband Grill Station. Sealing in flavour, trapping juices and nutrients, these solid, consistent performers efficiently deliver grilled paninis, focaccias and toasted sandwiches as well as tender grilled meat and poultry.

Designed and manufactured in Australia a Roband Grill Station is the ultimate tool to help you deliver outstanding results that will keep your customers coming back for more.

All Roband Grill Stations are designed to run at 220-240V 50-60Hz and are CE approved. 

Grill Station - 6 or 8 slice

Designed for outlets with a great demand for producing grilled bread products such as paninis, focaccias and sandwiches as well as kebabs, the Grill Station delivers heat quickly and efficiently to the food being grilled.

Incorporating clever design features such as elements cast directly into the plates themselves, the machine has a fast heat up time and rapidly grills the food enabling you to quickly serve your customers and produce more servings overall to deliver greater profits to your business. Occasionally you may wish to grill meat and poultry, which could later be used as fillings in your focaccias or paninis and this machine is versatile in its ability to produce a beautifully tender result.

Available in 6 or 8 slice bread capacity with optional ribbed top plate for producing grill marks. Optional non-stick coating is also available.



GSA810ST
Non-stick coated
8 slice with smooth
top plate

Ideal for

paninis,

focaccias

& sandwiches

Smooth plates
Non-stick coated



Ribbed top plate



Ribbed top plate
Non-stick coated



Smooth plates



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
- 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
- Optional ribbed top plate and / or non-stick coating


Features & Options



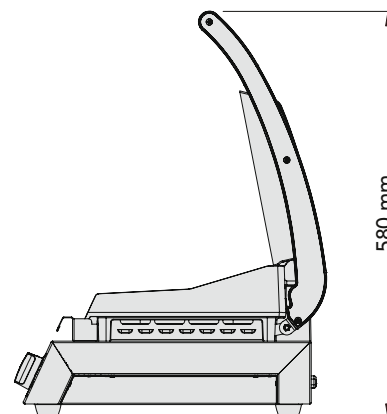
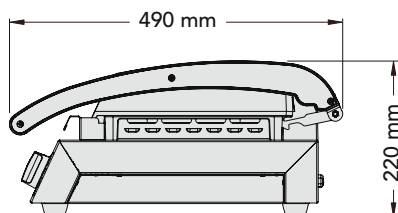
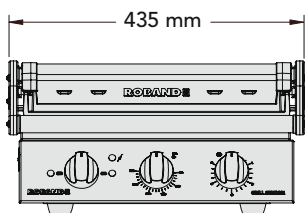
Specifications at 230V

MODEL	SLICES No.	PLATE COATING	TOP PLATE	DIMENSIONS w x d x h (mm)	BOTTOM PLATE DIMENSIONS w x d (mm)	POWER Watts	ELEC CON. (Amps)			MACHINE WEIGHT Nominal (Kg)
							AUS	UK	EU	
6 SLICE CAPACITY							⏻	⏻	⏻	
GSA610S	6	NIL	SMOOTH	435 x 490 x 220	375 x 275	2200	10	13	16	16.5
GSA610R	6	NIL	RIBBED	435 x 490 x 220	375 x 275	2200	10	13	16	16.5
GSA610ST	6	NON-STICK	SMOOTH	435 x 490 x 220	375 x 275	2200	10	13	16	16.5
GSA610RT	6	NON-STICK	RIBBED	435 x 490 x 220	375 x 275	2200	10	13	16	16.5
8 SLICE CAPACITY							⏻	⏻	⏻	
GSA810S	8	NIL	SMOOTH	560 x 490 x 220	500 x 275	2300	10	13	16	21
GSA810R	8	NIL	RIBBED	560 x 490 x 220	500 x 275	2300	10	13	16	21
GSA810ST	8	NON-STICK	SMOOTH	560 x 490 x 220	500 x 275	2300	10	13	16	21
GSA810RT	8	NON-STICK	RIBBED	560 x 490 x 220	500 x 275	2300	10	13	16	21
GSA815S	8	NIL	SMOOTH	560 x 490 x 220	500 x 275	2990	15	13	16	21
GSA815R	8	NIL	RIBBED	560 x 490 x 220	500 x 275	2990	15	13	16	21
GSA815ST	8	NON-STICK	SMOOTH	560 x 490 x 220	500 x 275	2990	15	13	16	21
GSA815RT	8	NON-STICK	RIBBED	560 x 490 x 220	500 x 275	2990	15	13	16	21

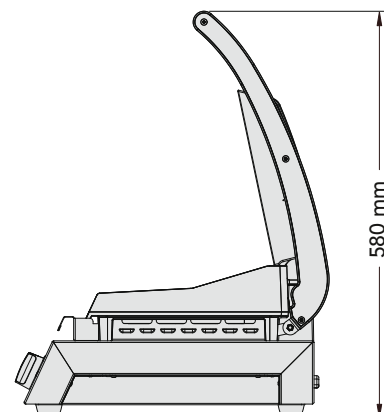
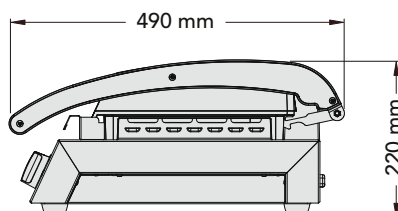
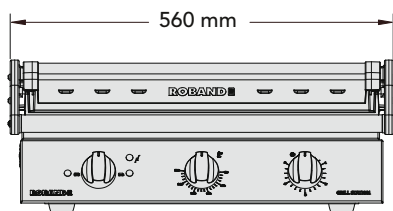
Note: All bottom plates are smooth. Timer does not over-ride or control thermostat. Maximum height when top fully open is 580 mm.

220-240V 50-60Hz. 

Dimensions - all 6 slice models



Dimensions - all 8 slice models



Distributed and serviced in Australia by: **ROBAND AUSTRALIA PTY LTD**

Roband Australia Pty Ltd,
1 Inman Road,
Cromer, NSW 2099
Australia
Tel: +61 2 9971 1788
Fax: +61 2 9971 1336
Email: roband@roband.com.au
www.roband.com.au

Roband New Zealand Ltd,
Greenmount Drive,
East Tamaki,
New Zealand
Tel: +64 9 274 1355
Fax: +64 9 274 1356
Email: roband@roband.co.nz

DEALER: