

# **GRILL STATIONS**



Multi-functional Grilling

AUSTRALIAN MADE AND OWNED



# **Roband 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, precision cast aluminium plates, the cooking surface produces an even, extremely efficient heat transfer ensuring food is cooked rapidly with even colouration.





provides an audible buzz after the set time (each number on the timer represents the amount of minutes it will count down). The electronically timed models have 4 individual timers, each with their own individually adjustable pre-set time periods (up to 10 minutes). The electronic timers provide an audible beep after the pre-set time elapses.

Roband Grill Stations are now available with manual or electronic timers. The manual timer

The Roband Grill Station truly is a must-have for cafés, restaurants, takeaways, sandwich shops or anywhere that toasting and / or grilling is required.

Made in Australia Designed to Perform... Built to Last!

Pictured: Top - GSA810SE 8 slice with electronic timer Bottom - GSA610R 6 slice with ribbed top plate



### Roband Grill Stations with Manual or Electronic Timers



#### Versatile Grilling

GSA610S pictured

From paninis to pizzas and pancakes, the cooking possibilities become endless with the Grill Station.





# Grill Stations

#### 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 while the top plate stays open half way
- Food quality and appearance is protected from over compression by the counter balanced and self leveling top plate
- 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
- Angled control panel for clear visibility of settings
- 5 minute Manual Timer with warning bell
- Electronic Timer models with 4 individually adjustable pre-set times available (up to 10 minutes)
- Includes one premium Spatula



Optional accessories:

- Ribbed top plate and / or Premium non-stick coating (Not available for the Electronic timer models)
- 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 very thin contents
- Side draining grease channel for high volume waste (model GC6 or GC8) (Not available for the Electronic timer models)



GSA610R Ribbed Model



Pictured: Chicken grilled with ribbed plate result

Scan to watch Grill Station demonstration videos





Electronic Timer models with 4 individually adjustable

### The Range



GSA610S 6 slice, smooth plates



GSA610R 6 slice, ribbed top plate





GSA810S / GSA815S 8 slice, smooth plates



GSA810R / GSA815R 8 slice, ribbed top plate



GSA810SE / GSA815SE 8 slice, smooth plates

#### Non-stick options



Optional removable Grill Sheet with Retainer Clip Roband Grill Sheet with clip shown on GSA610S - (PGS605 & RC6)



Premium non-stick coated plates Shown on GSA815ST

All models are available with the optional Roband Grill Sheet and Clip. Manual timer models are available with Premium non-stick coated plates.



### Specifications

MODEL	SLICES No.	5 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 275	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 275	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 275	500 x 275

Note: All bottom plates are smooth. Timer does not over-ride or control thermostat. \*Premium non-stick coating.

#### Dimensions

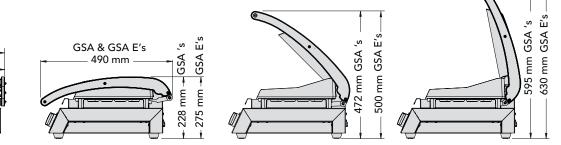
GSA & GSA E's

560 mm (8 slice)

435 mm (6 slice)

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#### Grill Station Accessories Description

- Retainer Clip & Grill Sheet these are used to keep the Grill Station plates clean during use. They are easily removed for washing. The sheet is also non-stick preventing the food from sticking to the plates. Ideal for high productivity and fast cleaning.
- Plate Spacer various sizes are available and these are designed to ensure a consistent height is maintained between the top and bottom plates during operation. These are ideally suited to preparation of delicate products such as croissants.
- Aluminium Grill Pattern Plates Designed to sit between the Grill Station smooth plates and Grill Sheet with Clip, the Aluminium Grill Pattern Plates produce a crosshatched char grill style pattern on the food being produced.
- Heat Shield The stylish heat shield is designed to reduce temperature on accessible touch points of the Grill Station by up to 100 degrees. The single piece shield easily clips onto the top of the machine without the need for tools.
- Rear Stand the Rear Stand is designed to raise the Grill Station rear so that grease and crumbs drain and collect in the forward positioned grease box.
- Side Draining Grease Channel this is designed to handle high volume of grease from cooked food. The Grease Channel drains into a collection vessel such as a small steam table pan. Not available for the Electronic Timer models.

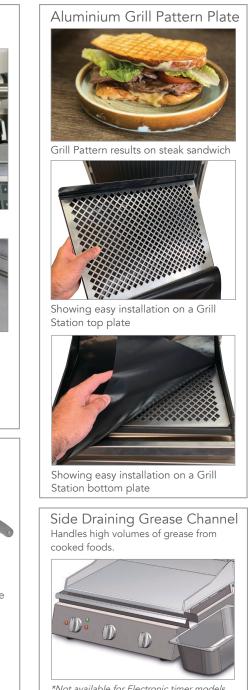






#### Accessory Compatibility





\*Not available for Electronic timer models \*\*Pan not included.

SUITS GRILL STATION MODELS	SHEET RETAINER CLIP MODEL NUMBER	GRILL SHEET (PTFE) (NON-STICK) MODEL NUMBER	SIDE DRAINING GREASE CHANNEL*	PREMIUM SPATULA (ADDITIONAL)	REAR STAND	PLATE SPACER	ALUMINIUM GRILL PATTERN PLATE	HEAT SHIELD
GSA610 GSA610SE	RC6	PGS605 (5 pack QTY) PGS610 (10 pack QTY)	GC6	SP12 (12 pack)	RS630	GSPS625 GSPS635 GSPS645	GS6-P1 (a set of 2)	HS6
GSA810 GSA815 GSA810SE GSA815SE	RC8	PGS805 (5 pack QTY) PGS810 (10 pack QTY)	GC8	SP12 (12 pack)	RS830	GSPS825 GSPS835 GSPS845	GS8-P1 (a set of 2)	HS8

\* Not available for the Electronic timer models







Roband Grill Stations are manufactured in Australia by Roband Australia Pty Ltd.

All standard Roband Grill Stations are designed to run at 230V per phase, 50Hz.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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