

### Griddle + Salamander



Speed - Quality - Without Compromise



# LOLSBERG

## Roband Griddle Toaster

### Features

**Griddle plate**

Dedicated cooking & toasting elements for optimal performance

8mm steel plate

**Salamander**

High splash guard

Removable, integrated dual skin grease box

Thermostat controlled griddle plate for precise temperature control

Energy regulator control for toasting

Brushed stainless steel - less fingerprints

Forward positioned grease gutter

Integrated & insulated grease box

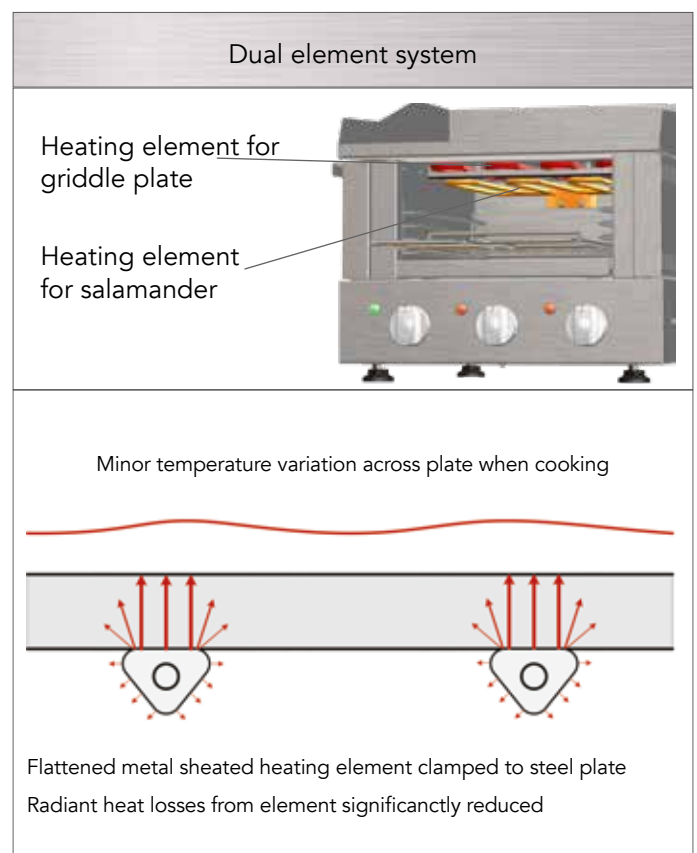
Adjustable, high quality feet



## Features

Roband Griddle Toasters are the perfect combination machine to produce a great top toasting result, whilst precisely cooking your steaks, egg, 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.

- 8mm thick steel cooking plate for superior heat retention
- Dual element system has independent control of the toasting function and griddle plate function, providing optimum cooking control for kitchen staff. The toasting compartment of all models is designed to work in tandem with the hotplate operation
- Superior, compacted cooking plate elements for fast temperature recovery and reliable temperature control
- The larger GT700 model features independent operation of the left or right side of the griddle and toaster for efficient use in quiet periods
- Thermostat control for precise griddle plate cooking temperature
- Large capacity forward positioned grease box which is dual skin for lower touch temperatures and integrated into machine to reduce risk of spillage and minimise bench space
- Toasting crumb tray is removable for easy cleaning of toasting compartment
- Durable stainless steel construction with stylish brushed finish
- Full size Gastronorm pans (25mm depth) fit inside the toasting area of the large GT700 model



GT500-F

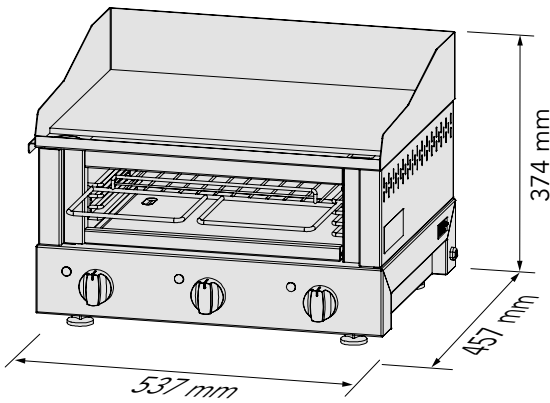


GT700

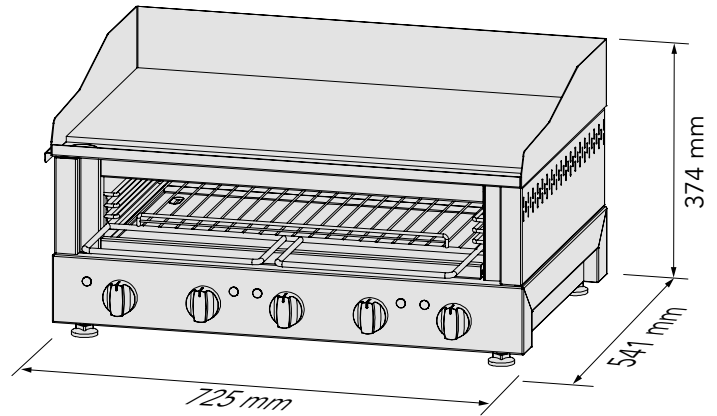


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## Specifications



GT500-F



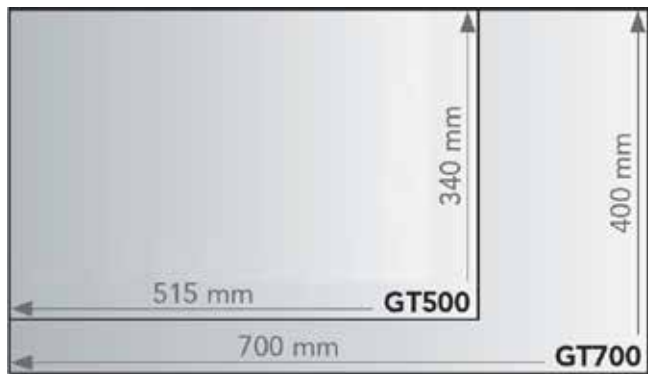
GT700

Model	Power (Watts)	Current (Amps)	Phase	Dimensions** WxDxH (mm)	Griddle plate WxD (mm)	Weight (kg)
GT500-F	3280	16		537 x 457 x 374	515 x 340	28
Model	Power (Watts)	Current (Amps/Phase)	Phases	Dimensions** WxDxH (mm)	Griddle plate WxD (mm)	Weight (kg)
GT700*	5960	12,8	1, 2 oder 3 (+N)	725 x 541 x 374	700 x 400	41

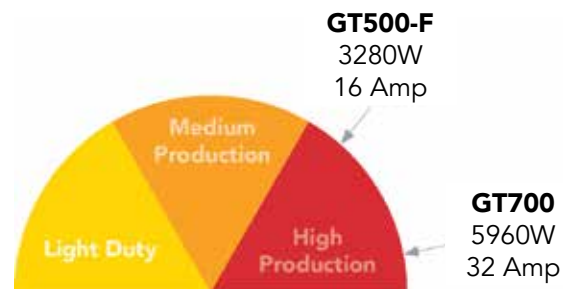
\*Installation must be carried out by a licensed electrician. For this reason, the GT700 model does not come with a plug and cord. The decision on connection options should be made under consultation with your electrician. Can be wired for Single Phase, 2 phase + n or 3 phase + n. We recommend using 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 and do not include the protruding rack.  
GT500-F: 220-230V 50-60Hz; GT700: 400V 50-60 Hz **CE**

## Plate Sizes Comparison



## Selection Guide



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distributed by

**LÖLSBERG**

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