

Speed - Quality - Without Compromise



# LÖLSBERG

## Roband Grill-Stations



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 you customers coming back for more.

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



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.

Simple and effective non-stick (PTFE) sheets and clip mechanism optionally available.

The reusable non-stick sheets and clips will help to keep the machines in a clean, well-presented condition, will help prevent food sticking during the cooking process and also prevents spillage baking-on or carbonizing on the plates over time. Use of the PTFE sheets produces a more flavourful result with thick products and in fact helps to minimize the risk the outer part of the food being grilled whilst it's been cooked.

Perfect for:

**Paninis & Focaccias,**  
**Sandwiches & Toasts**  
**Wraps & Rolls**  
**Steaks & Burger**  
**Chicken Breast**



Ribbed



Smooth



Cross section of the grill plate with cast-in heating elements



## Cooking Times

Item	Temperature (°C)	Cooking Time
Bacon	210	30 Seconds
Toasted Sandwich (ham, cheese and tomato)	220	60 Seconds
Panini (ham and cheese)	220	1 Minute 30 Seconds
Wrap (chicken, cheese and tomato)	220	1 Minute 10 Seconds
Focaccia (ham, mozzarella and tomato)	220	2 Minute 20 Seconds
Steak (2 cm thick, medium)	240	2 Minute (rest for 3 minutes)
Burger	240	1 Minute 10 Seconds
Chicken Breast	240	3 Minute (rest for 5 minutes)

## Features

- 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
- Optional PTFE Sheet & retainer clip keeps the plates clean, prevents food sticking & is removable
- Precise thermostat for controlling cooking temperature
- Ability to switch between top and bottom plate operation or bottom plate only operation (e.g. for eggs or bacon)
- 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° or 90° 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 setting
- 5 minute timer with warning bell
- Optional ribbed or smooth top plate (lower plate always smooth)



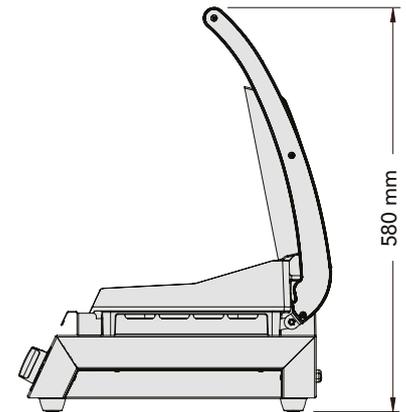
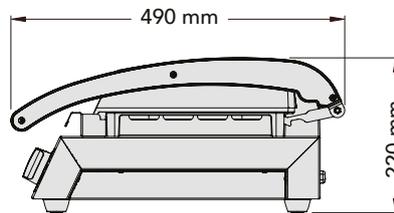
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## Specifications

Model	Plate material	Top plate	Dimensions W x D x H (mm)	Bottom plate dimensions W x D (mm)	Power (Watts)	Current (Amps)	Weight (Kg)
<b>6 Slices capacity</b>							
<b>GSA610S</b>	Aluminium	smooth	435 x 490 x 220	375 x 275	2200	16	16,5
<b>GSA610R</b>	Aluminium	ribbed	435 x 490 x 220	375 x 275	2200	16	16,5
<b>8 Slices capacity</b>							
<b>GSA815S</b>	Aluminium	smooth	560 x 490 x 220	500 x 275	2990	16	21
<b>GSA815R</b>	Aluminium	ribbed	560 x 490 x 220	500 x 275	2990	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



## Accessories

Item No.	Pcs.	Description
RC6	1	Retainer clip for GSA610
RC8	1	Retainer clip for GSA815
PGS605	5	PTFE sheet for GSA610
PGS610	10	PTFE sheet for GSA610
PGS805	5	PTFE sheet for GSA815
PGS810	10	PTFE sheet for GSA815
SS2415	1	Grease box for GSA610
SS2503	1	Grease box for GSA815
GC6	1	Side draining grease channel for GSA610
GC8	1	Side draining grease channel for GSA815
GSPS635	1	Spacer 35mm for GSA610
GSPS835	1	Spacer 35mm for GSA815
RS630	1	Raised stand 30mm for GSA610
RS830	1	Raised stand 30mm for GSA815
SP12	1	Spatula



**ROBAND** 

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