

Fryers
Capacity 32-55kg
at only 14-21,5kW



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**Griddle
+
Salamander**



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The Roband 3 phase electric fryers are ideal for take away shops or where high-speed production of fried food, such as fries, chips and chicken bites, is required.



AF 812R



AF 813R



AF 822

AF812R Single Pan 29 Litres 16,6 kW

The Roband AF812 has a single pan and comes complete with two heavy-duty, stainless steel baskets and lid. With robust stainless steel construction and a tank thickness of 1.5 mm, the AF812R will give you years of trouble free service in the production of quality fried foods. Featuring 16.6 kW of power the AF812R is designed to perform where the demand for quick recovery is extreme.

AF813R Single Pan 39 Litres 21,5 kW

This high performance single pan fryer has been specifically designed for the production of high volumes of fish and chips. It is equipped with three heavy-duty, stainless steel baskets and a lid but can be used stand-alone for wet batters. Construction is similar to that of the AF812. With 21.5 kW of power the AF813R is designed to perform in the most demanding environment.

AF822 Twin Pan 2 x 14 Litres 14 kW

This compact high performance fryer has two separate tanks with individual controls. These provide the ability to operate the tanks at different temperatures, to separate flavours or to shut down one tank in quieter periods. The AF822 comes complete with two heavy-duty, stainless steel baskets, two lids and has all the features of the other fryers in the range.

High speed and output of 32 - 55 kg/h with a low power consumption of only 14 - 21.5 kW.

The essential operating elements such as on/off switches, thermostats and melt switches are located behind a removable door and are thus protected against accidental changes to the basic settings.

Roband Freestanding Fryers

Specifications

| Model | Baskets | Power (Watts) | Current (Amps/Phase) | Capacity (Litres) | Cooking Time for approx. 1,5 kg (Mins.)* |
|--------------------|---------|---------------|----------------------|-------------------|------------------------------------------|
| Single Tank | | | | | |
| AF812R | 2 | 16600 | 24,1 | 29 | 2-3 |
| AF813R | 3 | 21500 | 31,2 | 39 | 2-3 |
| Double Tank | | | | | |
| AF822 | 2 | 14000 | 20,3 | 2 x 14 | 2-3 |

| Model | Output (kg/Hr - frozen/thawed)* | Heat Up Time (Mins. to 185°C) | Dimensions WxDxH (mm) | Weight (kg) |
|--------------------|---------------------------------|-------------------------------|-----------------------|-------------|
| Single Tank | | | | |
| AF812R | 35 / 42 | 9 | 450 x 805 x 1080 | 84,5 |
| AF813R | 45 / 55 | 8,5 | 600 x 805 x 1080 | 96,5 |
| Double Tank | | | | |
| AF822 | 32 / 39 | 10 | 450 x 805 x 1080 | 122,5 |

Delivery of all fryers with 3 phases (+N) (+N). 400V 50-60Hz **CE**

*Approximate productivity for 12 mm sq. blanched chips

Electric or Gas?

The benefits of electric fryers are significant - from contributing to a cleaner work place, to providing financial savings. Maintaining a cooler, more pleasant work environment is possible as electric fryers generally add less heat to your kitchen than gas fryers. Additionally, as there is no gas flame, Roband fryers deliver a cleaner, healthier working environment by not burning the available oxygen, or emitting burnt and unburned gases into your kitchen.

Longevity

Electric emersion elements tend to greatly outlast gas burners and their replacement costs are considerably less. Additionally, tank deterioration that is so prevalent in gas fryers is negligible in electric fryers.

Energy efficient

In electric fryers, the majority of the energy from electricity is supplied directly into the elements, which are immersed in the oil, providing a very energy efficient solution and quick recovery time when loading food into the fryer. In the case of gas fryers, much of the energy is ultimately lost in the flue.

High performance

Designed to achieve a balance of high output and fast recovery, Roband electric fryers consistently deliver fried food of the highest quality, while maximizing the life of your oil.

Easy to clean

Roband fryers feature elements that swing out and up in seconds, providing access to a smooth, open, square tank for easy cleaning. There are no gas pipes to clean around and under, nor awkward crevices to access to thoroughly clean as can be the case with gas fryers.

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Roband Freestanding Fryers

Dual control thermostats for efficiency and peace of mind

Each tank has a cook/idle switch that allows you to quickly switch between two temperature settings. Each cook/idle switch is linked to two thermostats housed behind the bottom door – one thermostat can be programmed with a cook temperature and the other with an idle temperature setting, reducing operating costs. The dual thermostats provide peace of mind that in the unlikely event of a thermostat failure, where the secondary thermostat can be set to cook temperature to allow you to continue operating.

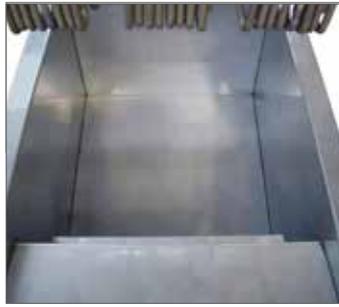
Rear castors and adjustable front legs for complete manoeuvrability



Fishplate, element cover and cool zone below elements to prolong your oil life



Open tank provides clear access for easy cleaning



Essential operating elements protected against accidental change of settings



Safety thermostats

All units are fitted as standard with manual reset over-temperature safety cut-outs.

Pan covers included.
(AF822 pictured)



Cool zone

All units are fitted as standard with manual reset over temperature safety cut-outs. All Roband fryers provide a cool zone that collects crumbs. The cool zone prevents the burning of crumbs so that the oil is not tainted by a burnt flavour. It also prolongs the life of the oil.



Fryers can be joined together modularly using the tank joining cover (SS1794)

Roband Freestanding Fryers

Melt cycles on all thermostats for use with solid cooking oil



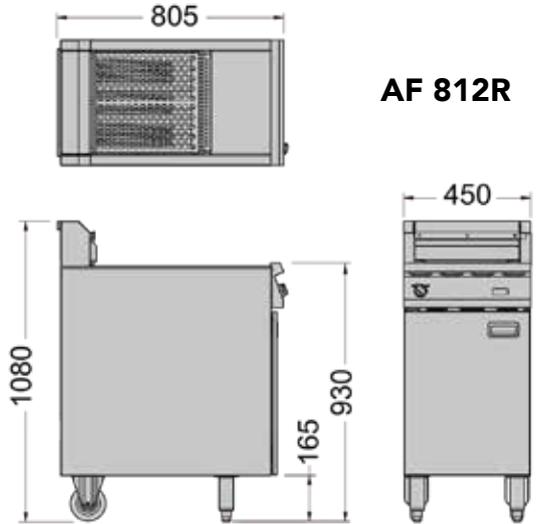
Easy to read LED digital display Cook/idle switch for quick control



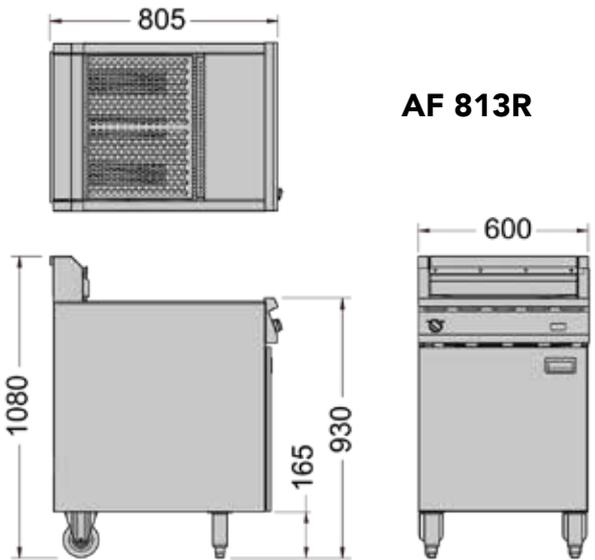
Dual control thermostats for peace of mind



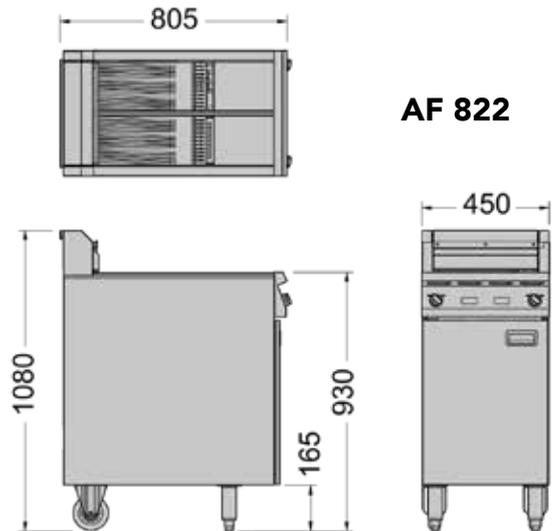
Wide 25 mm (1") diameter drain pipe with lockable ball valve Tilt up elements for safe and easy cleaning of tank



AF 812R



AF 813R



AF 822

Roband Freestanding Griddle and Salamander

The electric Roband griddle and salamander is the ideal solution for busy fast food outlets where high speed grilling and toasting is required. Ideal as a hamburger or grill station, the Roband griddle and salamander is designed to work either as a stand alone machine or alongside Roband fryers in a modular configuration.

Features

- A 12 mm thick heavy-duty machined steel hotplate cooking surface, providing the temperature and heat retention required for efficiently cooking foods such as hamburgers, steak, eggs, bacon and pancakes. Features separate controls for the left side and right side of the hotplate providing flexibility in the use of the cooking surface area and ability to conserve electricity by only heating the cooking surface space required.
- Each of the two cooking surface sections is controlled by its own cook/idle switch. Each cook/idle switch has two thermostats - one to control the temperature when switched to "Cook" and the other to control the temperature when switched to "Idle". This feature allows the chef to quickly turn the temperature of the machine up to "Cook" and down to an "Idle" heat setting in quieter times to conserve electricity. The twin thermostat has the added benefit of providing a backup in the unlikely event of a primary thermostat failure.
- Easily readable twin digital temperature displays depict plate temperature.
- The salamander below the hotplate has a dedicated element for perfect one-sided toasting or salamander function. This is unlike many other brands available in the market that use the heat from the hotplate surface for toasting, which can result in uneven toasting. The heat output of the toaster is controlled by an energy regulator.
- The toaster also has a cook/idle setting. The twin energy regulator controls enable one heat setting to cook and another heat setting for idle periods so the chef can quickly switch between high and low settings in busy or quiet periods. It additionally provides a backup in the unlikely instance of a primary energy regulator failure.



Roband Freestanding Griddle and Salamander

Cook/idle switches.
Left controls 2/3 of plate,
right controls 1/3 of plate

Twin digital displays. One for each
side of the hotplate

Salamander section is controlled by a
separate energy regulator



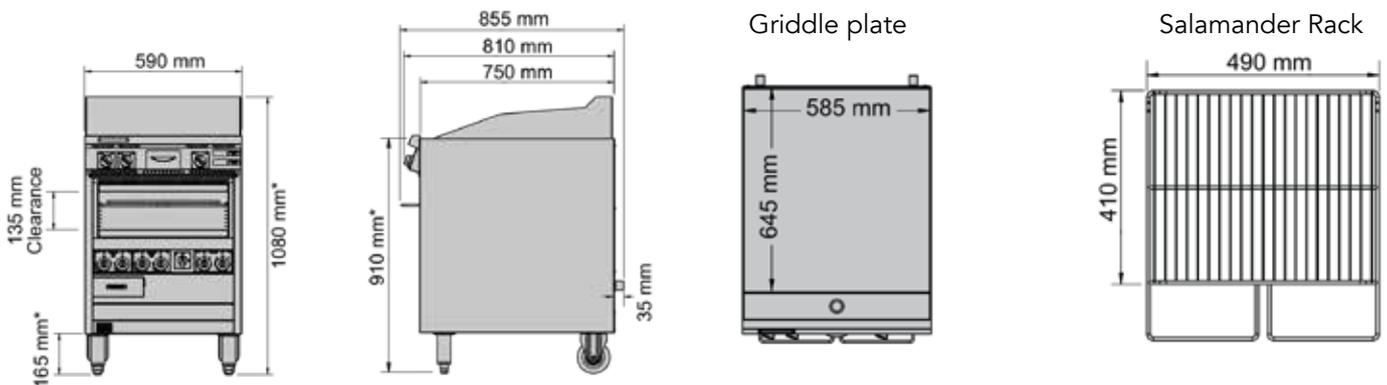
Specifications

| Model | Total Power (Watts) | Griddle Power (Watts) | Salamander Power (Watts) | Current (Amps/Phase) |
|--------|---------------------|-----------------------|--------------------------|----------------------|
| AHT860 | 12500 | 10500 | 1700 | 15,2 / 15,2 / 23,9 |

| Model | Dimensions WxDxH (mm) | Dimension Griddle WxD (mm) | Dimensions Salamander WxDxH (mm) | Weight (kg) |
|--------|-----------------------|----------------------------|----------------------------------|-------------|
| AHT860 | 590 x 855 x 1080 | 645 x 585 | 490 x 410 x 135 | 129,5 |

Delivery with 3 phases (+N). 400V 50-60Hz CE

Dimensions



*Varies with foot adjustments.

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