

# GRIDDLE TOASTERS

Rev.01

Imagine having the flexibility to be able to prepare a wide range of foods – from steaks, eggs, bacon and hamburgers and simultaneously produce a variety of toasted food – on a single machine! The new Roband Griddle Toasters lead the market in Functionality and Performance.



GT500 pictured

Smartly designed and cleverly engineered Roband's new range of Griddle Toasters features two separate elements which allows for the independent operation of the cooking plate and toaster.

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 is a well designed and engineered machine providing great versatility and space efficiency for busy kitchens.



**GT480**



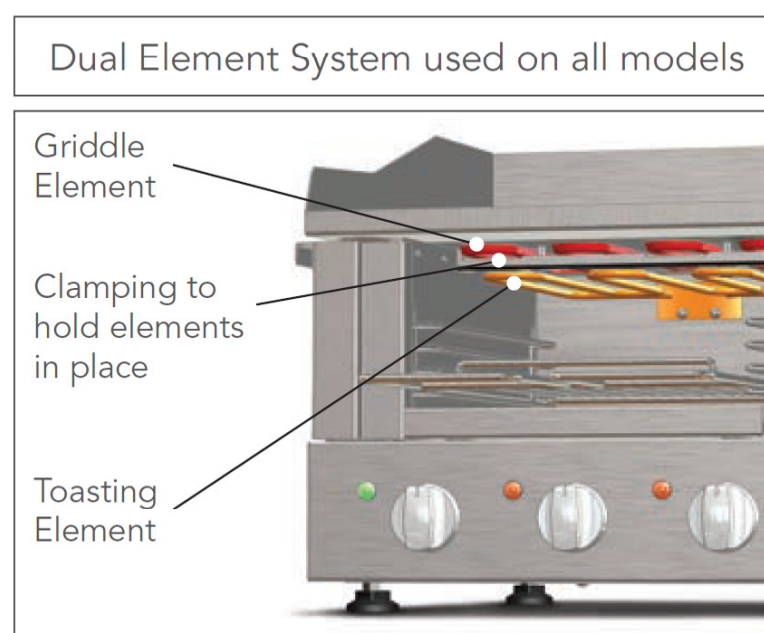
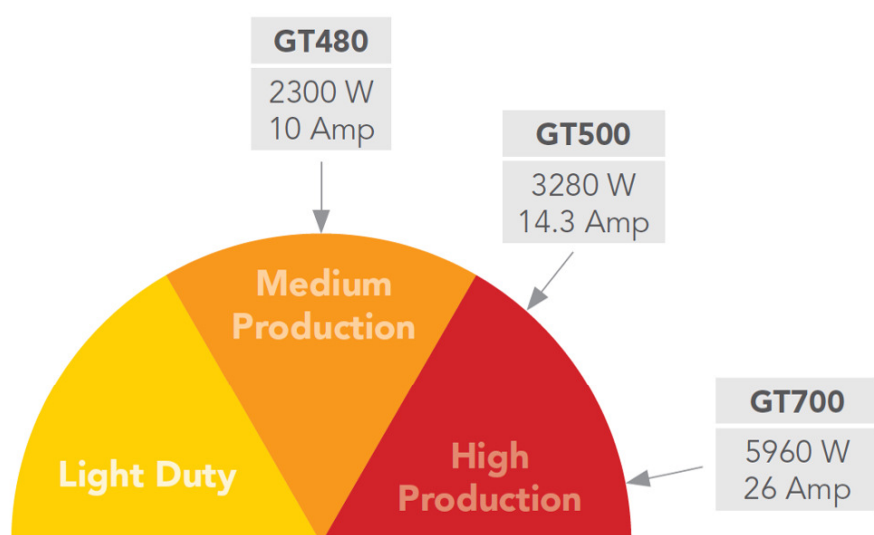
**GT700**

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## FEATURES

- 8 mm thick steel cooking plate for superior heat retention
- Compacted elements and improved clamping for faster recovery and improved reliability
- Independent operation of toasting and plate cooking functions for maximum versatility. The toasting compartment is designed to work in tandem with the hotplate operation. The toasting energy regulator enables users to ensure even toasting of the top side.
- Independent operation left or right side of Griddle & Toaster only on GT700 model
- Thermostat control on plate cooking elements for rapid response and recovery
- Integrated grease collection box for secure holding of hot waste grease and is easily removable for cleaning
- Toasting crumb tray is removable for easy cleaning of toasting compartment
- Wire rack with bun stop and rack stop prevents food from falling off toasting rack
- Durable stainless steel construction with stylish brushed finish
- Full size Gastronorm pans (25 mm depth) fits inside the toasting area of the large GT700 model

## Griddle Toaster Selection Guide



## SPECIFICATIONS

MODEL	POWER Watts	CURRENT Amps	PHASE	DIMENSIONS ^ w x d x h (mm)	COOKING SURFACE w x d (mm)	MAX. FOOD CLEARANCE (mm)
GT480	2300	10	1	495 x 425 x 374	480 x 308	70
GT500	3280	14.3	1	537 x 457 x 374	515 x 340	70
GT700*	5960	26	1, 2 or 3 (+N)	725 x 541 x 374	700 x 400	70

Note: \*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.