

AUSTHEAT

By **ROBAND**

FREESTANDING ELECTRIC FRYERS & HOTPLATES



*Designed to Perform
~ Built to Last!*



Electric Frying & Grilling

Freestanding Electric Fryers

The Austheat 3 phase electric fryers are ideal for high-speed production of fried food in Stadiums, Aged Care, Mining, Fish & Chip Shops, Cafes & QSR's.



Features of the range

Electric vs 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 add less heat to your kitchen than gas fryers.

Health & Safety

Additionally, as there is no gas flame, Austheat 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 high output and fast recovery, Austheat electric fryers consistently deliver fried food of the highest quality, while maximizing the life of your oil.

Cool zone

All Austheat 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 to significantly reduce running costs.

Easy to clean

Austheat 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. The removable front door allows easy operation and maintenance.

Dual control thermostats for efficiency and peace of mind

Each tank has a cook/idle (standby) switch that allows you to quickly switch between two temperature settings.

Each cook/idle (standby) switch is linked to a thermostat – 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, the secondary thermostat can be set to cook temperature to allow you to continue operating.

Dual safety thermostats

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

The Range

All Austheat electric fryers are supplied with rear castors, baskets, lids and drain extensions.



AF812
(also available in
rapid recovery, model AF812R)



AF822



AF813
(also available in
rapid recovery, model AF813R)

Easy to read LED digital
temperature display



AF812 Single Pan 29 Litres 14.6 kW

The Austheat 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 1.6 mm, the AF812 will give you years of trouble free service in the production of quality fried foods.

AF812R (Rapid Recovery) 16.7 kW

Featuring 16.7 kW of power the AF812R is designed for higher volume "rush hour" demand.

AF822 Twin Pan 2 x 14 Litres 14.1 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 (1 per side), two lids and has all the features of the other fryers in the range.

AF813 Single Pan 39 Litres 16.7 kW

This high performance single pan fryer has been specifically designed for the production of high volumes of fried foods. 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.

AF813R (Rapid Recovery) 21.5 kW

With 21.5 kW of power the AF813R is designed to perform in the most demanding environment.

Extended Warranty for Austheat Machines

You are entitled to a five (5) year extended warranty on the tank, a two (2) year extended warranty on parts and, in conjunction with one (1) years labour coverage. The extended warranty application form on the Roband website must be completed and submitted to Roband within 30 days of purchase.



Features of the range continued

Melt cycles on all thermostats for use with solid cooking oil. Twin tank model pictured on the left. Single tank models pictured on the right.



Easy to read LED digital temperature display.



Cook / idle (standby) for a quick & easy control inbetween busy and down-times



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.



Wide 25 mm (1") diameter drain pipe with lockable ball valve. 150 mm drain tube extension also included.



Tilt up elements for safe and easy cleaning of tank.



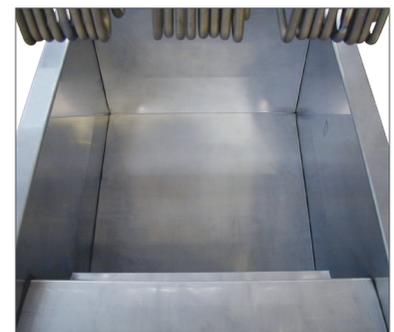
Rear castors and adjustable front legs for complete manoeuvrability.



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



Open tank provides clear access for easy cleaning.



Pan covers included. (AF822 pictured)



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

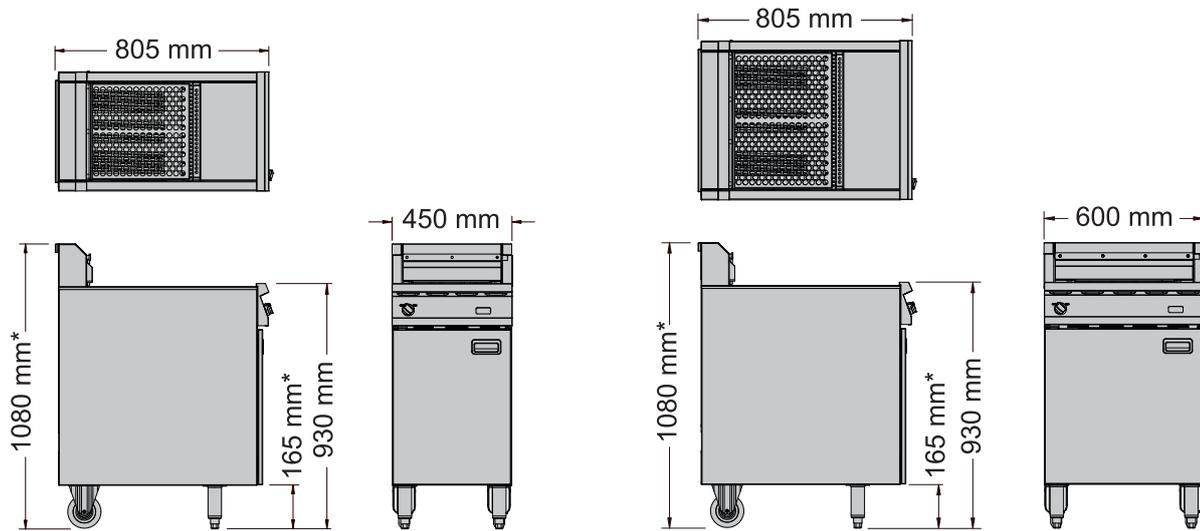


Specifications

MODEL	BASKETS No.	TOTAL POWER	AMPS PER PHASE	PHASE	OIL CAPACITY	COOKING TIME* (per 1.5 kg)	HOURLY OUTPUT* (frozen)	HEAT UP TIME (to 180 °C)
SINGLE TANK								
AF812	2	14.6 kW	21.1	3 (+N)	29 litres	2-3 mins	32 kg	10 mins
AF812R	2	16.7 kW	24.1	3 (+N)	29 litres	2-3 mins	35 kg	9 mins
AF813	3	16.7 kW	24.1	3 (+N)	39 litres	2-3 mins	40 kg	10 mins
AF813R	3	21.5 kW	31.1	3 (+N)	39 litres	2-3 mins	45 kg	8.5 mins
DOUBLE TANK								
AF822	2	14.1 kW	20.4	3 (+N)	2 x 14 litres	2-3 mins	32 kg	10 mins

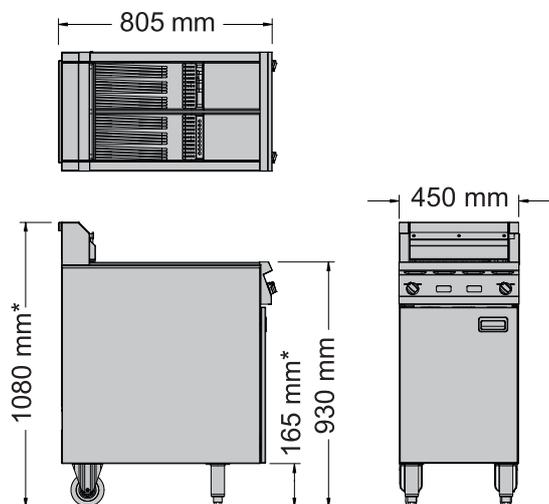
* Based of a 12 mm chip.

Dimensions



AF812 & AF812R dimensions

AF813 & AF813R dimensions



AF822 dimensions

* Varies with foot adjustments.



Freestanding Hotplate / Grill

Energy Efficient | High Performance | Longevity | Easy to Clean

The Austheat 3 phase electric hotplate griller 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 Austheat hotplate/griller is designed to work either as a stand alone machine or alongside Austheat deep fryers in a modular configuration.



FEATURES

Features of both AHT860 & AH860

- 12 mm thick heavy-duty machined steel hotplate cooking surface, providing the temperature and heat retention required for efficiently cooking a variety of grilled foods such as hamburgers, steak, eggs, bacon and pancakes.
- 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.
- Castors on the rear and adjustable legs at the front.

AHT860 with toasting / salamander function

- The grill below the hotplate has a dedicated element for perfect one-sided toasting / salamander function. The heat output of the toaster is controlled by an energy regulator.
- Both the hotplate (left and right side) plus the toaster have cook / idle (standby) switches. This feature allows the Chef to quickly turn the temperature of the machine up to "Cook" and back to an "Idle" heat setting in quieter times to conserve electricity. The dual controls have the added benefit of providing a backup in the unlikely event of a component failure.
- Easily readable twin digital temperature displays show plate temperature.



AHT860



AH860

AH860 - with extra storage space

- The extra storage space under the steel hotplate is ideal for storing plates, pans or cooking materials. The perfect storage size for 1/1 gastronorm pans.
- Removable shelf for easy cleaning – 3 step adjustment.



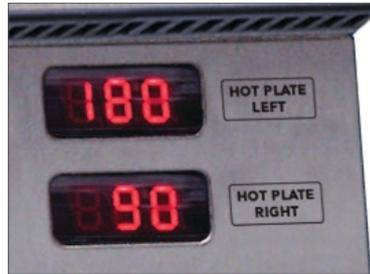
*Austheat warranty; 1 yr labour, 2 yr parts and 5 yr fryer tank

Features of the range continued

AHT860 Cook / idle (standby) switches. Left controls 2/3 of plate, right controls 1/3 of plate.



AHT860 Twin digital displays. One for each side of the hotplate.



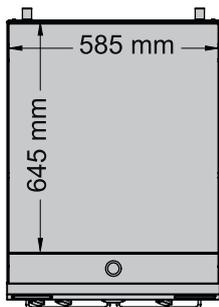
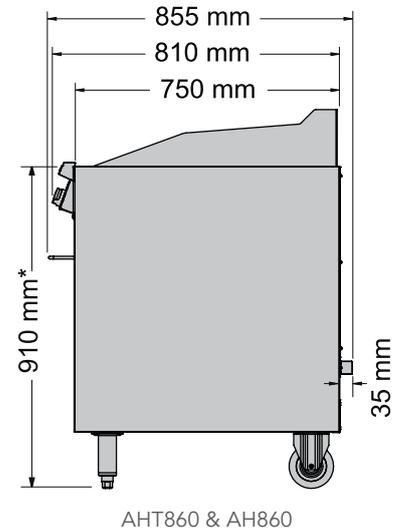
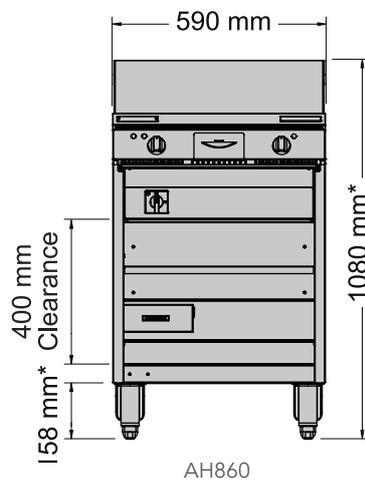
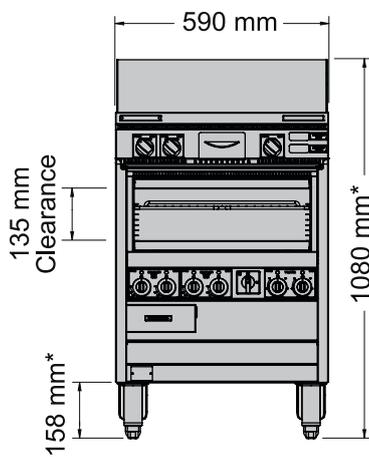
AHT860 toasting section is controlled by a separate energy regulator.



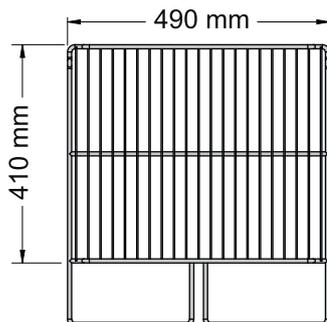
Specifications

MODEL	HOTPLATE POWER	TOASTER POWER	TOTAL POWER	AMPS PER PHASE	PHASE	COOKING PLATE AREA	APPROX. TOASTING AREA	TOASTING HEIGHT CLEARANCE
AHT860	10.5 kW	1.7 kW	12.5 kW	18.0	3 (+N)	645 x 585 mm	490 x 410 mm	135 mm
AH860	10.5 kW	N/A	10.5 kW	15.2	3 (+N)	645 x 585 mm	N/A	N/A

Dimensions



Hotplate for AHT860 & AH860



Toaster Rack for AHT860



* Varies with foot adjustments.



Austheat Fryers & Hotplates are manufactured in Australia by Roband Australia Pty Ltd.

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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Extended Warranty for Austheat machines

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