

## Pasta Master/Vegetable Blancher

From fridge to table in moments. The Roband pasta master will return pre-prepared pasta dishes such as spaghetti, fettuccine and tortellini to serving temperature quickly and efficiently. This machine can also be used for blanching vegetables.



### FEATURES

- 18/10 Stainless steel construction
- Precise thermostat control 30-120 °C
- Easily removable tank
- Swing back element
- Stainless steel fine mesh baskets
- Pan cover included

### SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)	BASKET SIZE* w x d x h (mm)
MP18	8	2240	9.7	275 x 425 x 340	100 x 215 x 145

\*2 x baskets.

## Hot Dog & Bun Warmers



Treat your customers to delicious, steaming hot dogs, with the Roband hot dog and bun warmer. The see-through glass tank presents the hot dogs appealingly and the models with spikes heat the buns for a perfect combination.

### FEATURES

- Stainless steel construction
- Energy regulator controls
- Heated aluminium spikes
- Optional Teflon® coated spikes
- Tank divider to separate heating and cooked product
- Available without spikes, model M1
- Available without steam tank, model M6T

### SPECIFICATIONS

MODEL	SPIKES	STEAM TANK	TEFLON® COATED	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
M1	0	YES	NO	700	3.0	350 x 270 x 300
M3	3	YES	NO	1000	4.4	350 x 350 x 300
M3T	3	YES	YES	1000	4.4	350 x 350 x 300
M6T	6	NO	YES	600	2.6	355 x 240 x 300

