



# The Austheat AF813

## It's Fool Proof!



***"Austheat any day - it's fool proof!" according to Latrobe's University Catering Supervisor, Robbie Alexander.***

***"In 5 years we have never had a breakdown, it never misses a beat", Robbie added.***

Latrobe University' Nancy Long Dining Hall caters for 50 - 200 covers for breakfast, lunch and dinner. Robbie Alexander has strong roots at the university with 21 years of experience. He has seen it all over the years, but he has high praise for the Austheat AF813 fryer.

The Austheat AF813 electric fryer has advantages over the gas models, "heating up time is far superior to gas because the electric elements are in the oil, and heating the oil, not heating the kitchen", Robbie continued. "From 0°C to 180°C in about 5 minutes versus over 20 minutes in gas models! In the morning the kitchen opens for service around 11am and if someone comes in at 10.50am and asks for chips and the fryer is not on then we know the Austheat will be ready to cook in 5 minutes. Customers won't wait 20 minutes".

The Austheat electric fryer cooks faster than gas fryers and has a very fast recovery time when product is placed in the oil. This feature offers greater productivity compared to gas fryers.

Robbie likes the digital display because he knows exactly what the oil temperature is and if it's only a degree or two short of the desired temperature he knows the oil is ready

to go. This saves time, and keeps their customers happy.

"The Idle knob is fantastic as we do lunch till 2.30pm then we turn the fryer onto idle, but if someone comes in at say 3.15pm and wants chips or something fried, we can offer them something within a couple of minutes", Robbie added.

The Idle knob keeps the fryer on, but at a low energy setting for quiet times. When customers arrive, the "Idle" knob is switched to "Cook" and the oil is ready within minutes. It has a dual benefit for the operator, as the Idle and Cook settings are controlled by two thermostats, which means operators have a backup in the unlikely event that one thermostat fails. They also save power with the low energy "Idle" setting.

The Austheat Fryer range is manufactured in Australia by Roband Australia and is available 2 & 3 basket models and one & two tank versions. Austheat also offer a free standing Hotplate Grill (AHT860).

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## The Austheat range comprises Freestanding Electric Fryers and Hotplate/Grill



AF812



AHT860

- 1 Includes a range of freestanding electric deep fryers & griddle/hotplate.
- 2 Dual thermostat control - quick switching between two temperature settings (cook / idle) and back-up thermostat.
- 3 Easy to clean with lockable swing back elements and smooth, open square tank.
- 4 Cleaner, cooler kitchen as electric fryers don't consume oxygen or emit unused gases.

### *Extended Warranty for Austheat machines:*

You are entitled to a five (5) year extended warranty on the fryer 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.

