

## Frypod Counter Top Fryers

Breaking ground with its innovative design, the Roband Frypod excels with its performance, safety and cleanliness of operation.

Delivering perfectly fried food time after time, the responsiveness of the Frypod elements to any drop in temperature has been honed and the temperature band that the fryer continues to operate in when loaded with food has been tightened.

This ensures that the temperature drop of the oil is minimised during the cooking process, delivering consistent, perfect results. It also means less oil in the food and longer oil life.

With a modern brushed stainless steel finish, the sleek exterior also houses a simple but clever safety lock mechanism that prevents users from removing the elements when the machine is switched on and prevents the machine from being turned on when the elements are removed.



Smart safety lock mechanism prevents element removal when machine is on



Elements swing back and lock in place for element draining and tank removal



Bevelled fryer body providing a lip for easy tank removal



# Single Pan Frypods



**SPECIFICATIONS** 

FR15

#### **FEATURES**

- Precise thermostat control
- Modern brushed stainless steel finish
- Splashguard with bash plate that returns oil to tank
- Safety lock mechanism prevents element removal when machine is on
- Elements swing back and lock in place for draining and tank removal
- Bevelled fryer body for easy tank removal
- Safety over-temperature cut-out
- Max & min oil level markers
- Element guard and capillary protection
- Multi-functional fryer lid included
- Isolating switch
- Insulated basket handle

| MODEL | TANK<br>Litres | POWER<br>Watts | CURRENT<br>Amps | MACHINE<br>DIMENSIONS ~<br>w x d x h (mm) | HEAT UP<br>TIME, Mins<br>(25 - 180 °C) | THAWED<br>CHIPS<br>PROD. Kg/Hr | FROZEN<br>CHIPS<br>PROD. Kg/Hr | BASKET<br>SIZE*<br>w x d x h (mm) |
|-------|----------------|----------------|-----------------|---|--|--------------------------------|--------------------------------|-----------------------------------|
| FR15  | 5              | 2300           | 10.0            | 290 x 480 x 335                           | 11                                     | 7                              | 6.5                            | 215 x 215 x 137                   |
| FR18  | 8              | 3450           | 15.0            | 290 x 480 x 385                           | 13                                     | 10.5                           | 10                             | 215 x 215 x 137                   |

<sup>\*</sup>All these models have the same basket chip capacity of 1 Kg. ~Depth does not include protruding basket handle.



# Single Pan/Double Basket Frypods

Double basket flexibility in a single pan fryer. Conserve counterspace and still retain the ability to prepare individual orders or to coordinate dishes with different cooking times.

#### **FEATURES**

 All the features of the single pan Frypods with double basket flexibility



#### **SPECIFICATIONS**

| MODEL | TANK<br>Litres | POWER<br>Watts | CURRENT<br>Amps | MACHINE<br>DIMENSIONS~<br>w x d x h (mm) | HEAT UP<br>TIME, Mins<br>(25 - 180 °C) | THAWED<br>CHIPS<br>PROD. Kg/Hr | FROZEN<br>CHIPS<br>PROD. Kg/Hr | BASKET<br>SIZE*<br>w x d x h (mm) |
|-------|----------------|----------------|-----------------|--|--|--------------------------------|--------------------------------|-----------------------------------|
| FR111 | 11             | 3450           | 15.0            | 555 x 480 x 335                          | 18                                     | 14                             | 12.5                           | 215 x 215 x 137                   |

<sup>\*</sup>Basket chip capacity of 1 Kg. ~Depth does not include protruding basket handles.

## Double Pan Frypods

#### Featuring two pans and two baskets

the choice is yours, double the quantities, stagger the orders or keep food separate.

#### **FEATURES**

- Precise thermostat control
- Modern brushed stainless steel finish
- Safety lock mechanism prevents element removal when the machine is on
- Elements swing back and lock in place for draining and tank removal
- Bevelled fryer body for easy tank removal
- returns oil to tank

  Multi-functional fryer lids included

  Safety over-temperature cut-out

• Splashguards with bash plate that

- Max & min oil level markers
- Element guard and capillary protection
- Insulated basket handles
- Isolating switch





FR28 with pan covers

### **SPECIFICATIONS**

| MODEL | TANK   | POWER    | CURRENT  | MACHINE                    | HEAT UP       | THAWED      | FROZEN      | BASKET                             |
|-------|--------|----------|----------|----------------------------|---------------|-------------|-------------|------------------------------------|
|       | Litres | Watts    | Amps     | DIMENSIONS~                | TIME, Mins    | CHIPS       | CHIPS       | SIZE*                              |
|       |        |          | ·        | $w \times d \times h (mm)$ | (25 - 180 °C) | PROD. Kg/Hr | PROD. Kg/Hr | $w \times d \times h \text{ (mm)}$ |
| FR25  | 2 x 5  | 2 x 2300 | 2 x 10.0 | 570 x 480 x 335            | 11            | 14          | 13          | 215 x 215 x 137                    |
| FR28  | 2 x 8  | 2 x 3450 | 2 x 15.0 | 570 x 480 x 385            | 13            | 21          | 20          | 215 x 215 x 137                    |

<sup>\*</sup>All these models have the same basket chip capacity of 1 Kg. ~Depth does not include protruding basket handles.

