

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.



MP18 pictured

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



M3 pictured



M1 pictured



M6T pictured

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 290 |
| 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 |