

MANUFACTURER:	Roband Australia
MODEL:	Electric Fryers
ORIGIN:	Australia
WARRANTY:	1 yr labour, 2 yr parts 5 yr fryer tank



Freestanding Electric Fryers

Energy Efficient | High Performance | Longevity | Easy to Clean

The Austheat 3 phase electric fryers are ideal for fast turnaround and high-volume production of fried foods in Stadiums, Aged Care, Mining, Fish & Chip Shops, Restaurants, Cafés & QSR's. Locally made in Australia by Roband. They are designed to work either as a stand alone machine or alongside the Austheat Hotplate/Grill in a modular configuration. Available in Standard or Rapid Recovery (R) models.



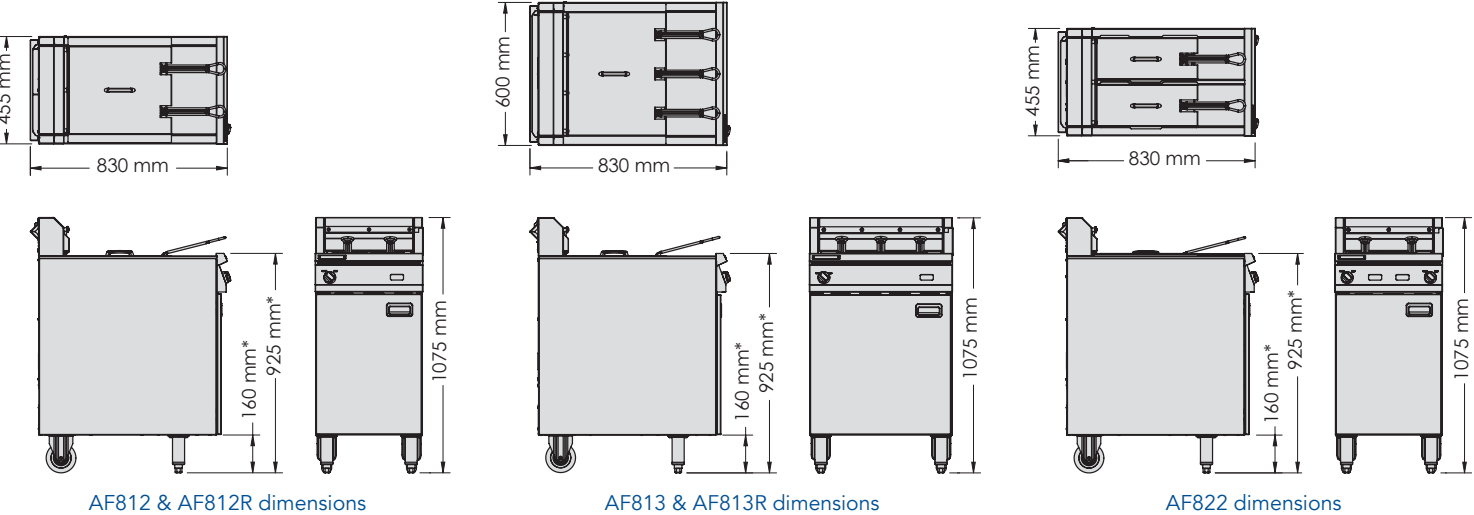
FEATURES

AF812 & AF812R <ul style="list-style-type: none"> Single pan, includes two baskets, 33 litre oil capacity 	<ul style="list-style-type: none"> High performance; high output with fast recovery Easy to clean – elements swing out and up in seconds, providing access to a smooth open tank for easy cleaning Dual control thermostats enabling easy switching between cooking & idle standby settings. Second thermostat doubles as a back up in the unlikely event of a thermostat failure Heat generated directly into the oil to reduce ambient impact on the kitchen environment/staff No gas flame for a “cleaner” working environment Electric immersion elements can outlast gas burners and have lower replacement costs Safety thermostat with manual reset over-temp safety cut-outs Castors on the rear and adjustable legs at the front come as standard, baskets & pan lids too
AF813 & AF813R <ul style="list-style-type: none"> Single pan, includes three baskets, 43 litre oil capacity 	
AF822 <ul style="list-style-type: none"> Double pan, includes two baskets, 2 x 15 litre oil capacity Two tanks with individual controls allows separation of flavours and ability to shut down one tank in quieter times 	

SPECIFICATIONS

MODEL	BASKETS No.	TOTAL POWER	CURRENT Amps (per phase)	PHASE	PRODUCT DIMENSIONS w x d x h (mm)	COOKING TIME # (per 1.5 kg)	HOURLY OUTPUT # (frozen)	HEAT UP TIME (to 180 °C)
SINGLE TANK								
AF812	2	14.6 kW	21.6	3 (+N)	455 x 830 x 1075	2-3 mins	32 kg	10 mins
AF812R	2	16.7 kW	24.6	3 (+N)	455 x 830 x 1075	2-3 mins	35 kg	9 mins
AF813	3	16.7 kW	24.6	3 (+N)	600 x 830 x 1075	2-3 mins	40 kg	10 mins
AF813R	3	21.5 kW	31.6	3 (+N)	600 x 830 x 1075	2-3 mins	45 kg	8.5 mins
DOUBLE TANK								
AF822	2	14.1 kW	21.4	3 (+N)	455 x 830 x 1075	2-3 mins	32 kg	10 mins

#Basket load based on thick, thawed chips.



*Varies with foot adjustments.