

Produce perfect donuts every time. Designed specifically for donut frying, the shallow pan ensures optimum temperatures and recovery times for perfect results.

FEATURES

- Safety over-temp cut-out
- Isolating switch
- Swing back element
- Element guard
- Precise thermostat control
- Side trays, racks and lifters included
- Stainless steel construction



FD10 pictured



SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	ELEC CON. Amps	MACHINE DIMENSIONS w x d x h (mm)	HEAT UP TIME Mins (25 - 180° C)	RACK SIZE w x d (mm)
FD10	8.5	2400	10	380 x 485 x 290	20	340 x 295

Pasta Master

From fridge to table in moments. The Roband Pasta Master will return pre-prepared pasta dishes such as spaghetti, fettucini 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



MP18 pictured

SPECIFICATIONS

MODEL	TANK Litres	POWER Watts	ELEC CON. Amps	DIMENSIONS w x d x h (mm)	BASKET SIZE* w x d x h (mm)
MP18	8	2400	10	273 x 425 x 340	100 x 215 x 145

*2 x baskets.