

From contact grills to convection ovens, fryers, salamanders and displays, Roller-Grill has the products needed to develop your business. Roller-Grill is a global leader in catering equipment manufacturing. All of Roller-Grill products are manufactured using only quality European components.

Electric Griddle - Stainless Steel Plate

The best of stainless steel: 4-mm-depth plate. 100% stainless steel stamped plate in only 1 piece, almost without any cleaning!

- High temperature rise in 10 min.
- 2 independent cooking zones.
- Very easy cleaning with wet sponge and a little detergent. Juice and grease draining in the dishwasher-safe drawer. No deglazing. Plate = 10-year-warranty.
- Electric version: 1 or 2 Incolony heating elements, 1 or 2 commutators-thermostats 0-300°C, pilot lights.



PSI 400 E

Electric Griddle 400mm with Stainless Steel Plate
Dim. 400 x 450 x 190 mm
Volt. 230/1/50, E. Pow. 3 kW



PSI 600 E

Electric Griddle 600mm with Stainless Steel Plate
Dim. 600 x 450 x 190 mm
Volt. 380/3/50, E. Pow. 6 kW

Electric Griddle - Cast Iron Plate

Cast-iron cooking plate for meat, bacon, fish, hamburgers, sausages, onions, etc., and also for fried eggs and omelettes, etc.

The best of the cast-iron: It accumulates temperature and with enough power, it restores energy during cooking.

After 15 minutes preheating, the cast iron plate reaches an **homogeneous temperature on the whole cooking surface** thanks to **Incolony heating elements** for electric versions and thanks to **8 star-shaped burners**.

Easy cleaning: juice and grease draining in the removable drip tray.

Electric Version: 1 or 2 Incolony heating elements, 1 or 2 commutators, 0-300°C thermostat, pilot lights, thermostatic pilot lights, adjustable feet.



PSF 400 E

Electric Griddle 400mm with Cast Iron Plate
Dim. 400 x 475 x 230 mm
Volt. 230/1/50, E. Pow. 3 kW



PSF 600 E

Electric Griddle 600mm with Cast Iron Plate
Dim. 600 x 475 x 230 mm
Volt. 380/3/50, E. Pow. 6 kW

Electric Griddle - Steel Plate



PSR 400 E

Electric Griddle 400mm with Steel Plate
Dim. 400 x 475 x 230 mm
Volt. 230/1/50, E. Pow. 3 kW



PSR 600 E

Electric Griddle 600mm with Steel Plate
Dim. 600 x 475 x 230 mm
Volt. 380/3/50, E. Pow. 6 kW

Electric Griddle - Steel Plate

Griddles with 10mm thick steel plate, smooth finish with high quality polishing, fast temperature rise (only in 10 minutes) and very good heat transfer, with good protection against humidity. Electric versions with 1 to 3 incoloy heating elements, 1 to 3 commutators thermostats 0-300°C, pilot lights.

Rotisserie & Gyros Grill

RBE 80 Q

Electric Rotisserie with 2 Spits
Dim. 940 x 450 x 845 mm
Volt. 380/3/50, E. Pow. 4.40 kW

RBG 80

Gas Rotisserie with 2 Spits
Dim. 940 x 450 x 845 mm
Gas Power 11 kW (37,000 BTU/hr)

Electric rotisseries with 2 spits are available in electric and gas versions. They are fitted out with 2 spits to roast 4 till 8 pieces and with top heated display to keep warm chickens.

RBE 80: electric model fitted out with infrared quartz tubes with independent control by means of a 4-setting commutator.

Features: 4 quartz tubes, 2 commutators, 2 pilot lights, ventilated motors.



GR 60 E

Electric Gyros Grill / Kebab Grill / Shawarma
Dim. 580 x 660 x 860 mm
Volt. 380/3/50, E. Pow. 5.80 kW

GR 60 G

Gas Gyros Grill / Kebab Grill / Shawarma
Dim. 580 x 660 x 860 mm
Gas Power 10.5 kW (35,900 BTU/hr)
Meat Capacity 25 kg, Spit Height 600 mm

To cook the meat evenly, you can move the pilaster and heat source and regulate each zone to adjust the cooking to the height and diameter of the carrot-shaped piece of meat. The spit is easy to place with one hand only. The bottom plate is fully hermetic: the motor is protected from any infiltration of fat or juice of meat. Mounted on ball-bearings, it does neither bear the weight of the meat nor the user's strong handling: it is protected from any torsion. Fitted with a large stamped juice collector with a removable drip tray for an easy cleaning.

Features: on/off switch, pilot lights.



Crepe Machines



CFE 400

Electric Crepe Machine
Dim. 400 x 400 x 190 mm
Volt. 230/1/50, E. Pow. 3.60 kW

Features:

High capacity crepe machines. High power output for outdoor use. Enamelled cast-iron plate 400 mm. Delivered with spealer. Patented models.

Electric version: spiral heating element integrated under the cast iron plate, thermostat 0 to 300°C, pilot light.

Waffle Machines

The highly conductive cast iron plates spread heat evenly and give golden, crispy waffles in 2'30 minutes. A removable drip-tray surrounding the bottom plate patented will collect any batter excess thus making it easy to clean.

Features: on/off switch, thermostat 0-300°C, pilot lights. Surrounding tray for extra dough.



GES 10

Brussel Mould 3 x 5 Square
- Waffle Depth 22 mm



GES 20

Liege Mould 4 x 6 Square
- Waffle Depth 26 mm



GES 23

Stick / Lollipop Waffle - 4 pcc
of 230 mm length each



GES 75

Round Mould dia. 180 mm -
Waffle Depth 12 mm

Warming Displays



WD 200

Warming Display
Capacity 2 x GN1/1
Dim. 590 x 350 x 390 mm
Volt. 230/1/50, E. Pow. 0.65 kW

Features:

Keeping warm the products at constant temperature. (Regulation 20-95°C). Humidity control thanks to a water container is indispensable to keep the products moist and delicious. Efficient and practical with front and rear openings thanks to liftable doors.



WD 780 SN

Panoramic Ventilated Warming Display
Dim. 780 x 490 x 640 mm
Volt. 230/1/50, E. Pow. 1.20 kW
Delivered with 2 grids

Features:

Electronic thermostat (20-90°C), on/off switch, switch for ventilation, water container, 2 grids (670 x 433 mm). Delivered without any tray. Additional grids upon request.

Contact Grills



Electric



Warming



300°C



48 panini/h

Panini R

Electric Contact Grill
Dim. 430 x 385 x 220 mm
Cooking Surface 360 x 240 mm
Volt. 230/1/50, E. Pow. 2 kW
For sandwich/panini - with groove cast iron top and bottom

Features:

Thermostat 0-300°C, juice tray, heat-resistant handles, on/off switch, pilot lights. Delivered with a scraper for easy cleaning.



Panini XLR

High Capacity Electric Contact Grill
Dim. 410 x 620 x 340 mm
Cooking Surface 360 x 360 mm
Volt. 230/1/50, E. Pow. 3.60 kW

For sandwich / panini - with groove cast iron top and bottom



Electric



Warming



300°C



130 panini/h
415 hamburgers/h

Roller Grill gives you the cooking solution with the **Panini XL 2 in 1!**

- **Contact-grill function:** a panini machine already adopted by the great names of fast food business with an extra-large cooking surface (360 x 360 mm) to bake up to 5 paninis a time for an optimum outlet: **130 paninis/h!**
- **Griddle plate function:** worldwide known and appreciated for its quality of perfectly homogeneous cooking to fry very quickly 9 fresh or deep-frozen steaks, hamburgers: **415 hamburgers/h!**

Easy cleaning: large drip tray with 2 settings. Delivered with 4 additional feet (100 mm high, CE - UL/NSF approval).

Features: 4 settings cooking selector, precise bulb thermostat 0-300°C, heat-resistant handles, drip tray and scraper for an easy cleaning.



Electric



Warming



300°C



3 paninis in 1'45 min



GVS 335

Glass Ceramic Multi-Grill
Dim. 390 x 600 x 260 mm
Cooking Surface 335 x 304 mm
Volt. 230/1/50, E. Pow. 2.50 kW

Vitro ceramic multi-grill for sandwiches, tacos, panini, steaks and other various food materials in shopping malls, train stations, airports, etc.

Fast temperature rise: 300°C in 3 min.

Ceramic chamber "Turbo Heat": even contact cooking with less power. Cooking with no smoke and therefore without any extractor.

Comfort and security of use: a lever system for a non-stop use without any tension of the upper plate; the front of the upper plate (glass > 500°C) avoids the shock between both plates.

Counter-balanced top plate to ensure an even cooking, whatever the size of the product by adjusting the height of the plate.

Easy cleaning: with a wet sponge on cooking surfaces after use., Removable drip tray.

Features: thermostat 0-400°C, electronic timer 3 menus, pilot lights. Top plates available in grooved or flat versions.

Induction Cooking

Professional compact and robust induction cooktop with stainless steel frame and vitroceramic plate.

Induction Cooker features: Instant and precise control of temperature, ultra-fast temperature rise, wide cooking area 280 x 280 mm, Saute possibility at the height of 30 till 40 mm according to the quality of the pan casserole, intensive and non-stop use at maxi power during 8 hours without any automatic switch off, efficiency > 95%, french and professional technology, 30 years experience, 8th generation of improvement. The setting of 20 power levels is accurate and instantaneous.



PIC 25

Countertop Induction Cooker
Dim. 315 x 380 x 102 mm
Volt. 230/1/50, E. Pow. 2.50 kW
Specific model for chocolate with "3 chocolate positions"



PIS 30

Countertop Induction Cooker
Dim. 315 x 380 x 102 mm
Volt. 230/1/50, E. Pow. 3 kW



PIW 30

Countertop Induction Wok
Wok Dia. 300 mm
Dim. 390 x 430 x 165 mm
Volt. 230/1/50, E. Pow. 3 kW
Delivered with 1 Wok Pan

Pizza Oven

An exclusive range of modular pizza ovens with infrared quartz tubes (1050°C) and double regulation



PZ 430 S

Pizza Oven 1 Deck
Baking Space 1 x (430 x 430 x 110 mm)
Space for 1 pizza dia. 41 cm
Dim. 670 x 580 x 270 mm
Volt. 230/1/50
E. Pow. 3 kW



PZ 430 D

Pizza Oven 2 Deck
Baking Space 2 x (430 x 430 x 110 mm)
Space for 2 pizzas dia. 41 cm
Dim. 670 x 580 x 500 mm
Volt. 230/1/50
E. Pow. 2 x 3 kW (with 2 cords)

Features:

Timer with lock-system, 2 thermic regulations (thermostat 0-350°C + regulator), pilot lights. Double insulation of the door with tempered glass window.



Pizza Ø 41 cm/16"

Stackable up to
four units



Convection Oven

FC 280 and FC 380 Features:

Temp. up to 270°C, 120 min timer, pilot light, supplied with cooking grids (2 for FC 280 and 3 for FC 380) and 1 pc pastry tray, double-glazed door

Cooking examples:

- 18 raised frozen croissants in 16 min., th 180°C
- 20 raised frozen rolls in 18 min., th 220°C
- 18 fresh raised chocolate buns in 16 min., th 200°C

FC 60 Features:

Temp. up to 300°C, 120 min bell timer with lock position for continuous setting, inside light, pilot light, adjustable feet. Quick temperature rising to 300°C within 10 minutes. Easy cleaning: baking chamber in all stainless steel, removable grid holder, double door easy to remove.



FC 280

Electric Convection Oven
Cap. 2 shelf (355 x 300 mm)
Dim. 460 x 550 x 355 mm
Volt. 230/1/50, E. Pow. 1.5 kW
c/w 2 grids (wire shelves)



FC 380

Electric Convection Oven
Cap. 3 shelf (400 x 295 mm)
Dim. 500 x 550 x 355 mm
Volt. 230/1/50, E. Pow. 2.4 kW
c/w 3 grids (wire shelves)



FC 60

Electric Convection Oven
Cap. 4 shelf (450 x 340 mm)
Dim. 595 x 610 x 500 mm
Volt. 230/1/50, E. Pow. 3 kW
c/w 4 grids (wire shelves)



FC 110 E

Electric Convection Oven
Cap. 4 shelf (600 x 400 mm)
Dim. 795 x 720 x 600 mm
Volt. 380/3/50, E. Pow. 6 kW
(without any grid or tray)

Temp. up to 300°C, 120 min bell timer with lock position for continuous setting, 2 inside lamps, adjustable feet, with steam injection. Cold convection to defrost or cool products very quickly. Quick temperature rising to 300°C in 10 minutes.



EP 800

Proofer
Cap. 8 tray level (600 x 400 mm)
Dim. 795 x 640 x 910 mm
Volt. 230/1/50, E. Pow. 1.4 kW
(without any grid or tray)

Make the dough rise during 2 hours at 29°C, steam production automatically preset in time and quantity, electrovalves for humidification, interior in stainless steel, 4 castors with brake, on/off switch, electric thermostat, pilot light, push-on knob for steam injection, water tray in stainless steel.

Countertop Electric Fryers

The professional cold-zone fryers are particularly suitable for fast food restaurants. Oil filtering by decanting allows you to fry chips, fish, doughnuts, etc. in succession using the same oil, using minimal quantities of oil, without carbonisation and, therefore, without transmitting taste or smell. Accurate and safe: thanks to a precise bulb thermostat in stainless steel, a double safety thermostat which cuts out in case of overheating or lack of oil and a microswitch. The baskets are fitted with heat resistant handles. Easy cleaning: 5 completely removable parts, oil container can be washed in dishwasher.



FD 50

Electric Fryer 1 x 5 L
Dim. 190 x 425 x 320 mm
Volt. 230/1/50,
E. Pow. 3.2 kW



FD 80

Electric Fryer 1 x 8 L
Dim. 280 x 425 x 320 mm
Volt. 230/1/50,
E. Pow. 3.4 kW



FD 50 D

Electric Fryer 2 x 5 L
Dim. 390 x 425 x 320 mm
Volt. 2 x 230/1/50,
E. Pow. 2 x 3.2 kW



FD 80 D

Electric Fryer 2 x 8 L
Dim. 540 x 425 x 320 mm
Volt. 2 x 230/1/50,
E. Pow. 2 x 3.4 kW



RFE 16 C

Electric Fryer 1 x 16 L
Dim. 400 x 600 x 980 mm
Volt. 380/3/50
E. Pow. 12 kW
25 kg French fries / hour



RFE 20 C

Electric Fryer 2 x 10 L
Dim. 400 x 600 x 980 mm
Volt. 380/3/50
E. Pow. 12 kW
30 kg French fries / hour

Features of RFE 16 C and RFE 20 C

Thermostat-commutator 190°C, a double safety and stainless steel thermostat which cuts out in case of overheating or lack of oil, high power heating elements hold by 2 stainless steel flanges, draining device with high capacity, insulated tank with mini/maxi oil level, pilot lights. Reset safety thermostat in the cupboard. Mounted on adjustable stainless steel feet till 150 mm.

Specifically for RFE 20 C, this model is easy to fry alternatively different products and to have better control of oil consumption, fitted out with 2 baskets inside separate tanks with a commutator for independent control of the frying areas.

Electric Salamander with Fixed Top



SEF 800 Q

Electric Salamander with Fixed Top
Dim. 800 x 640 x 590 mm
Volt. 380/3/50,
E. Pow. 4.50 kW

Features of SEF 800 Q

Salamanders with fixed top to defrost, glaze, brown or grill toasts, gratins, meals just before the service. Rack with 4 cooking levels. Independent control of heating zones. Completely open on 3 sides for every size of plates and GN tray. SEF 800 Q with infrared quartz (1050°C) to brown or glaze without preheating, 2 modules of 4 quartz tubes. With removable inside plate and grid.