### **ROBAND**

## Pie Master Range



# Introducing Roband's Pie Masters

With more than 50 years experience in design and manufacture of pie warmers, Roband's latest release, the Pie Master, features the same robustness and reliability of its predecessors, along with some great new features.

Three sizes of Pie Masters are available with capacity for approximately 25, 50 or 100 pies (PM25, PM50 & PM100). They all feature a modern, brushed stainless steel body, adjustable feet and metal control knobs. The cleverly designed display racks can also be installed either horizontally or at an angle enabling the contents to be displayed in the most appealing way.

For enhanced functionality, the PM25L, PM50L, PM50LG, PM100L and PM100LG models also feature a baffle tray in the base along with a centrally positioned steam pan that produces a delicate steam to keep food moist. An internal light in the ceiling of the machines produces a warm coloured light, further enhancing the appeal and presentation of the food.

The PM50S and PM100S feature stainless steel doors and stainless steel back.







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## **ROBAND**

# AUSTRALIAN MADE AND OWNED



The Range

PM25

- Displays 25 pies
- Hinged glass door with metal control knobs



PM50L

- Displays 50 pies
- Sliding glass door variations with metal control knobs
- Internal light, baffle tray with steam pan



PM100

- Displays 100 pies
- Sliding glass door variations with metal control knobs

#### Features

- Stylish brushed stainless design
- Variety of sizes available 25, 50 and 100 pie capacity
- Adjustable feet
- Easily removable crumb tray
- Display racks in each unit can be positioned horizontally or at an angle enabling the best display of contents.
- Stop rail on each shelf so food does not touch the glass
- Sliding glass door variations (50 & 100 pie capacity models). Hinged glass door (25 pie capacity models)
- Pie Masters with 50 & 100 pie capacity are also available with stainless steel doors and backs



### Range with lights

Includes all the features with the addition of:

- Baffle tray with steam (1/9 gastronorm) pan in the base of the unit to provide moisture to contents
- Internal light to illuminate contents

### Specifications

MODEL	PIE Capacity	DOORS	INTERNAL Light	POWER Watts	CURRENT Amps	DIMENSIONS ^ w x d x h (mm)	NET WEIGHT
PM25	25	Hinged glass door	No	1100	4.8	401 x 398 x 585 mm	20 Kg
PM25L	25	Hinged glass door	Yes	1200	5.2	401 x 398 x 585 mm	21 Kg
PM50	50	Glass doors single side	No	1250	5.4	610 x 392 x 507 mm	25 Kg
PM50G	50	Glass doors both sides	No	1250	5.4	610 x 392 x 507 mm	25 Kg
PM50L	50	Glass doors single side	Yes	1350	5.9	610 x 392 x 507 mm	26 Kg
PM50LG	50	Glass doors both sides	Yes	1350	5.9	610 x 392 x 507 mm	26 Kg
PM50S	50	Stainless steel doors & back	No	1250	5.4	610 x 392 x 507 mm	25 Kg
PM100	100	Glass doors single side	No	1550	6.7	772 x 392 x 587 mm	34 Kg
PM100G	100	Glass doors both sides	No	1550	6.7	772 x 392 x 587 mm	34 Kg
PM100L	100	Glass doors single side	Yes	1650	7.2	772 x 392 x 587 mm	35 Kg
PM100LG	100	Glass doors both sides	Yes	1650	7.2	772 x 392 x 587 mm	35 Kg
PM100S	100	Stainless steel doors & back	No	1550	6.7	772 x 392 x 587 mm	34 Kg

^All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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