

RoboLabs

Incredible machines for fastfood & funfood

CATALOGUE

RoboLabs.pro



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Vortex Technology Process

Vortex Popcorn™ machines Robopop® based on our innovative patented technology.

These machines rapidly heat, pop and vortex corn away from the hot zone immediately after popping. The process is our trademark technology.

How does the Vortex Popcorn™ machine work?

Popcorn kernels, evenly distributed over the parabolic bottom of the machine internal chamber, are subjected to the vortex hot air flow.

The flow provides both the sustained rotation of corn kernels around the chamber axis and its simultaneous agitation.

This process allows for fast and uniform popcorn kernels heating and immediate popping. Vortex air stream instantly withdraws popped corn from the chamber hot zone, thus profoundly enhances popcorn taste and quality.

What's makes Robopop® unique over other popcorn machines?

Contemporary large hot air poppers, unlike Robopop®, keep popped kernels inside the overheated work chamber for quite a long time. Due to overheating, the corn kernels turn out to be tough, chewy and somewhat similar to Styrofoam in taste and texture.

The patented vortex flow technology, introduced by Robopop®, makes our popper a completely new class of popcorn machines, totally different from other hot air poppers. Taking popped kernels straightaway from the hot zone with vortex air stream makes our popcorn crunchy, tender, full of taste and a pleasure to eat.

RoboLabs

Incredible machines for funfood & fastfood

FUTURE OF POPCORN TECH IS HERE



Air Poppers

Vortex Popcorn™ machine Robopop® is a new type machine, which pops kernels on the basis of the revolutionary technology.

Popcorn has 20% less calories but stays as tasty and crunchy as movie style popcorn

Popcorn isn't fried in oil, so it doesn't contain carcinogens, produced at frying

Oil consumption is 30% less (100% less for caramel coated popcorn)

Vortex Popcorn™ machine Robopop® is fully automatic, needs minimal attention, always has consistent product quality



Vortex Popcorn™ machine Mini Robopop® 25



HOW MUCH DO YOU SPEND ON OIL?

VORTEX POPCORN™ MACHINE MINI ROBOPOP® 25 SAVES 100% OF OIL EXPENSES

Fully automatic Mini Robopop® 25 has a production capacity up to 12 kg per hour and makes perfect popcorn for further coating. Possibility to control turbine speed allows configuring the popper even for low-quality corn kernels.

The machine is easy to maintain, by removing the side door you will have a full access to the chamber.

Mini Robopop® 25 is delivered already assembled and after unpacking is ready to be turned on.

Mini Robopop 25 pairs perfectly well with Caramelizer RoboSugar.

FEATURES

Corn kernels are popped by vortex of hot air

Popcorn is not fried in oil, as a result there are no trans fats and carcinogens

Pop butterfly and mushroom popcorn

Combination of batch and continuous operation

MiniRobopop 25 pairs perfectly well with RoboSugar Caramelize.

SPECIFICATIONS

- Throughput* – up to 12 kg/hr (25 lbs/hr)
- Hopper capacity up to 8 kg (17 lbs)
- Voltage – 230 V
- Power – 5950 W
- Dimensions – 1070x760x1600 mm
- Weight – 150 kg
- Model – Mini Robopop 25
- Code – 111452

*Raw corn processed



Vortex Popcorn™ machine Robopop® 60



VORTEX POPCORN™ MACHINE ROBOPOP® 60 IS A NEW TYPE OF EQUIPMENT MACHINERY, WHICH MAKES BOTH READY-TO-EAT SALTY SNACK AND POPCORN FOR FURTHER CARAMEL COATING

The popper will be an ideal solution for cinema chains, popcorn shops and small scale production. The machine is equipped with intellectual control system that makes the whole process fully automatic. Robopop® 60 can make both ready-to-eat salty snack and pre-pop mushroom corn for further caramel coating. It has two separate 15kg corn hoppers for butterfly and mushroom corn, making it very easy for the operator to switch from one to the other. Robopop® 60 can be touchscreen operated, which makes it an ideal solution for cinema chains.

The Machine is delivered assembled, after unpacking it is ready to go.

FEATURES

- No oil is required for popping butterfly or mushroom corn
- Oil is used only for flavoring with total savings on it amounting up to 30% or more
- Popcorn is as crunchy and tender as that from a "wet" popper, with no husk whatsoever
- Robopop® 60 is equipped with a multi-drop oiler and a salt seasoner
- Fully automatic and adjustable flavoring and seasoning.
- Equipped with bag overfill and low corn level alarm sensors
- Robopop® 60 can be operated intuitively by the touch screen
- Robopop® 60 has a warmed compartment for two 22kg oil buckets
- Oil nozzle warmed up during popping excluding possibility of oil solidification
- This model is equipped with two carts for popcorn

SPECIFICATIONS

- Throughput* – up to 28 kg/hr (60 lbs/hr)
- Two hoppers – 15 kg (33 lbs) (each)
- Voltage – 230/400 V
- Power – 11300 W
- Dimensions – 1430x600x1700 mm
- Weight – 250 kg
- Model – Robopop 60
- Code – 104800

*Raw corn processed



Vortex Popcorn™ machine Grand Robopop® 220



VORTEX POPCORN™ MACHINE GRAND ROBOPOP® 220 IS THE FIRST INDUSTRIAL HOT AIR POPPER DESIGNED ON THE BASIS OF A NEW PATENTED VORTEX TECHNOLOGY

Vortex Popcorn™ machine Grand Robopop® 220 continues Vortex Popcorn™ machines' line from RoboLabs. Fully automatic machine Grand Robopop® 220 is ideal for industrial popcorn production. Production capacity of the machine is up to 100 kg per hour of healthy product, delicious, crunchy and full of taste. Grand Robopop 220 is equipped with an intellectual system of control, fully automatic with minimum operator's involvement. There is a possibility to control turbine's speed to configure the popper even for low-quality corn kernels. The machine is easy to maintain – removing the side door you have full access to the chamber.

FEATURES

- High productivity
- Corn kernels are popped by vortex of hot air
- Pops butterfly and mushroom popcorn
- Combination of batch and continuous operation
- Minimal operator involvement , fully automatic
- The ability to control turbine's speed allows to configure the popper even for low-quality corn kernels
- Direct drive turbine – no belt drive and bearing assembly

SPECIFICATIONS

- Throughput* – up to 100kg/hr (220 lbs/hr)
- Hopper capacity – 25 kg (55 lbs)
- Voltage – 230/400 V
- Power – 24000 W
- Dimensions – 1690x1220x1930 mm
- Weight – 400 kg
- Model – Grand Robopop 220, Grand Sifter
- Code – 117132, 117133

*Raw corn processed



Caramelizers RoboSugar

The machines consist of two key parts – the kettle where caramel syrup is cooked and mixed with popcorn and mesh-belt conveyor, where caramel corn is cooled and separated.

These are automatic caramel coating machines. Easy to use – set and forget!

Operator is just responsible for loading all necessary components and launching the process. As a result you will always have a consistent product quality. It's all in 15 minutes the batch of caramel popcorn is ready.



Caramelizer RoboSugar Auto 10



FEATURES

RoboSugar Auto 10 makes caramel coating maximally automatic. This means always consistent product quality, since the human factor is completely out of the process. Caramel coating takes place in the kettle. As soon as popcorn is fully caramelized, it is dumped onto the mesh belt where it is separated and cooled with all the scrap and small fragments falling through the mesh. When coating is over caramel popcorn goes right into the case.

SPECIFICATIONS

- Output – up to 14 kg/hr (30 lbs/hr)
- Maximum load – 3,5 kg (7,5lbs)
- Kettle capacity – 37,5 L (10 gallons)
- Voltage – 230 V
- Power – 5500 W
- Dimensions – 1650x810x1500 mm
- Weight – 170 kg
- Model – RoboSugar Auto 10
- Code – 106140



Caramelizer RoboSugar 10



FEATURES

RoboSugar makes caramel and coats popcorn with it automatically. Caramel cooking and coating take place in the kettle. The operator is only responsible for loading popcorn into the kettle and dumping of caramel coated popcorn on the mesh-belt conveyor.

When popcorn is coated operator dumps popcorn on the mesh where it is separated and cooled automatically with all the scrap and small fragments falling through the mesh. When coating is over caramel popcorn goes right into the case.

SPECIFICATIONS

- Output – up to 14 kg/hr (30 lbs/hr)
- Maximum load – 3,5 kg (7,5 lbs)
- Kettle capacity – 37,5 L (10 gallons)
- Voltage – 230 V
- Power – 5500 W
- Dimensions – 1650x810x1500 mm
- Weight – 160 kg
- Model – RoboSugar 10
- Code – 99228



Caramelizer RoboSugar Twin Auto 20

**NEW
OPTION**



Caramelizer RoboSugar 20 continues the range of RoboSugar models, providing a variety of innovative solutions for gourmet popcorn production.

FEATURES

Enhanced productivity

Compared to its predecessor, Caramelizer RoboSugar Twin Auto 20 is fully automatic and double in its output – up to 35 kg/h (75 pounds) which makes it a perfect solution for gourmet popcorn producers and concessionaries.

Always consistent product quality

Caramelizer RoboSugar 20 needs minimum operator's involvement. An operator only puts all the necessary ingredients into the kettle plus popped corn into the container. And the machine will do the rest by itself.

A 75 liters (20 gallons) aluminum kettle equipped with a tubular heating element provides uniform and consistent heating without any burning of cooked caramel.

Thanks to innovative engineering solutions, the conveyor cooling mesh and drum separate and cool even thick layered caramel.

Easy maneuverability

Caramelizer RoboSugar 20, mounted on locking swivel casters is very maneuverable and can be easily relocated.

SPECIFICATIONS

- Output up to – 35 kg/hr (75 lbs/hr)
- Kettle capacity – 75L (20 gallons)
- Voltage – 230/400 V
- Power – 13000 W
- Dimensions – 2100x900x1500mm
- Weight 250 kg
- Model – RoboSugar 20
- Code – 127858



Caramelizer SugarLips 10



FEATURES

SugarLips 10 cooks caramel and coats popcorn with it.

The key part of the machine is a stainless steel kettle where cooking and coating takes place.

SPECIFICATIONS

- Output – up to 14 kg/hr (30 lbs/hr)
- Kettle capacity – 37,5 L (10 gallons)
- Voltage – 400 V
- Power – 5000 W
- Dimensions – 760x500x900 mm
- Weight – 50 kg
- Model – SugarLips 10
- Code – 103432



Stainless steel base for SugarLips

The stainless steel base, closed from 3 sides, has a solid table top and a shelf.

Dimensions – 600x610x870 mm

Weight – 25 kg

Model – SugarLips Base

Code – 103433



Cooling cart for SugarLips 10

Stainless steel cart is equipped with a fan blower to cool caramel popcorn

Power – 100 W

Voltage – 230 V

Dimensions – 1130x920x910 mm

Weight – 53 kg

Model – CKPMX-10E

Code – 111088



Caramelizer SugarLips 20



- Output – up to 35 kg/hr (75 lbs/hr)
- Kettle capacity – 70 L
- Voltage – 400 V
- Power – 12200 W

SugarLips 20 cooks caramel and coats popcorn with it.

The key part of the machine is an aluminum kettle where cooking and coating takes place

Compared to SugarLips 10 Sugar lips 20 has twice bigger output – up to 35 kg/hr

- Dimensions – 560x890x1150 mm
- Weight – 75 kg
- Model – SugarLips 20
- Code – 127857

Cooling table with a base for SugarLips 20



Stainless steel table is equipped with a base for SugarLips 20 and a fan blower to cool caramel popcorn.

- Stainless steel cart is equipped with a fan blower to cool caramel popcorn
- Power – 100 W
- Voltage – 230 V
- Dimensions – 1130x920x910 mm
- Weight – 53 kg
- Model – CKPMX-10E
- Code – 111088



ACCESSORY PRODUCTS

RoboMix Mini



Motorized mixing/coating machine, mounted on a mobile base. Intended for flavoring and coating popcorn with buttered oil, salt, sugar powder, cheese powder, cheese paste and other savory additives. The mixer has table top with two insert bowls GN1/9 and a place for oil dispenser **MiniRobo OD**

- Coater volumetric capacity – up to 6,5 gallon (25 liters) of popped corn
- Mixing time – 60 seconds
- Mixing Capacity – up to 20 kg/hr (44,5 lbs/hr) of ready-to-eat popcorn
- Power – 50 W
- Voltage – 230 V
- Dimensions – 850x520x1000 mm
- Weight – 37 kg
- Model – RoboMix Mini
- Code – 92968

MiniRobo Oil Dispenser



Stainless steel oil dispenser is designed for using with **RoboMix Mini**. The dispenser is installed on the table top of RoboMix Mini. Equipped with 3.3l plastic container.

- Oil dispenser capacity – 3,3 L
- One push of oil dispenser – 1,3 oz (37 ml)
- Model – VPM-MCDL
- Code – 92967



Spare mobile cart for popcorn

Model – VPM-TR1
Code – 92954

Caramel Coating Ingredients

Concentrated Premix is a part of a caramel syrup recipe and should be used for making caramel syrup in caramel coating machines. 1 box –14 kg.

PREMIX BASIC



● Code – 111259

CARAMEL PREMIX



● Code – 111260

CHOCOLATE PREMIX



● Code – 111261

Glaze for Classic Kettle Poppers



- Code -111267 - Cherry
- Code-111268 - Caramel
- Code - 111269 - Strawberry
- Code - 111270 - Raspberry
- Code - 111272 - Chocolate
- Code -125893 - Banana
- Code - 125892 - Green apple

POPCORN DISPLAY WARMERS

Display cabinets keep popcorn warm and prolong freshness and crispness until ready for serving.

Popcorn Warmer cabinets are ideal for point of sale counter impulse, helping you increase sales and keeping your popcorn fresh, warm and tasty. Suitable for a whole host of environments including supermarkets, concession stands, events, bars and cafes. Display cabinets are available in a number of different sizes and styles.



Bulk Popcorn Floor Display Warmer one compartment with lighting

Adjustable temperature +30/+85°C
Power – 700 W
Voltage – 230 V
Dimensions – 750x710x700 mm
Weight – 40kg
Model – VTP1-075
Code – 111078



Bulk Popcorn Floor Display Warmer two compartments with lighting

Displays multiple popcorn flavors
Adjustable temperature +30/+85°C
Power – 700 W
Voltage – 230 V
Dimensions – 900x710x700 mm
Weight – 46 kg
Model – VTP2-090



Bulk Popcorn Floor Display Warmer two compartments with a lighting

Displays multiple popcorn flavors.
Adjustable temperature +30/+85°C
Power – 700 W
Voltage – 230 V
Dimensions – 900x710x700 mm
Weight – 55kg
Model – VTP2-120
Code – 111080



Table Top Display Warmer for pre-packed ready to eat popcorn

The warmer has 2 shelves. Lighting up "POPCORN" sign is located on the side of the sliding doors.
Forced-air crisping system Temperature in the chamber is ca.60C (maintained automatically).
Capacity – 24 cups V170 or 36 cups V85.
Power – 1450 W
Voltage – 230 V
Dimensions – 800x650x1000 mm
Weight – 60 kg
Model – VTP-080
Code – 111082

Bulk Popcorn Display Warmers with auto feeding

THESE EYE CATCHING DISPLAY WARMERS WILL INCREASE THE APEAL OF A CRISPY SNACK
Positioned in the front counter, the warmer creates an attractive display as well as bulk storage.



The warmer holds nearly 100 /46oz. cups.
Top-load design helps to fill the whole cabinet.
The warmer's four sides are made of double glass.
LED strip lights are located inside double glass along whole perimeter.
Forced hot air convection keeps popcorn fresh, crisp, and not over dried.
Power –1000 W
Voltage – 230 V
Dimensions – 600x500x750 mm
Weight – 40 kg
Model – VTPA-060R
Code – 111083



Top-load design helps to fill the whole cabinet.
The warmer's four sides are made of double glass.
LED strip lights are located inside double glass along whole perimeter.
Forced hot air convection keeps popcorn fresh, crisp, and not over dried.
Power – 2000 W
Voltage – 230 V
Dimensions – 800x650x1050 mm
Weight – 60 kg
Model – VTPA-080G
Code – 111085

Self-service table top display warmer

The warmer is made of stainless steel.
The warmer is opened from the front side; the back side is equipped with sliding doors covered with mirror film.
2 shelves and the bottom hold up to 12 cups V85.
Forced-air convection system. Temperature in the chamber is up to 60C.

Power –3100 W
Voltage – 230 V
Dimensions – 1000x700x1250 mm
Weight – 100 kg
Model – VTP-084S
Code – 126371



CATCH YOUR CUSTOMERS ATTENTION WITH THESE COUNTERTOP NACHO DISPLAY WARMERS

These warmers make it easy to serve snacks at your movie theatre, sports stadium, or concession stand, and they hold crunchy nachos at the perfect serving temperature.

Nachos will stay fresh and warm inside these merchandising cases, and they'll be visible to customers through the clear window panels.

Choose from different sizes to suit the amount of product you need to store!



NACHO DISPLAY WARMERS

Nacho Display Warmer VTN-049



The warmer's three grid shelves and a bottom hold up to 24 standard trays with chips and cheese. The Warmer has a forced-air heating system, internal lighting

NACHOS illuminated signs are from the customer's and operator's sides. It is easy to place the warmer on a bar front counter or on a back counter. The Display Warmer has a thermoregulator to control internal temperature. The unit frame is made of pigment powder coated steel.

- Power – 700W
- Voltage – 230V
- Dimensions – 490x490x675 mm
- Weight – 30 kg
- Model – VTN-049
- Code – 111144

Nacho Display Warmer VTN-049H



Nacho Display Warmer has six grid shelves to hold up to 36 standard trays with chips and cheese. The Warmer has a forced-air heating system, internal light.

NACHOS illuminated signs located from the customer's and operator's sides to place the warmer on a bar front counter or on a back counter. The unit frame is made of pigment powder coated steel.

- Power – 1000W
- Voltage – 230V
- Dimensions – 490x490x925 mm
- Weight – 35 kg
- Model – VTN-049H
- Code – 111145

Nacho Display Warmer VTN-088



The warmer's three grid shelves and a bottom hold up to 48 standard trays with chips and cheese. The Warmer has a forced-air heating system, internal light.

NACHOS illuminated signs are both for customer's and operator's sides to place the Warmer on a bar front counter or on a back counter. The unit frame is made of pigment powder coated steel.

- Power – 700W
- Voltage – 230V
- Dimensions – 880x525x675 mm
- Weight – 45 kg
- Model – VTN-088
- Code – 111146

Cotton Candy Machines

WE REINVENTED* COTTON CANDY MACHINE!
RoboJetFloss is a breakthrough in the world of cotton candy

Flying Cotton Candy Machine RoboJetFloss is unique in floating cotton candy upwards in an even, steady and powerful flow.

Enormous cotton candy clouds will make you a hit at the next festival!

*international patent pending

JUMBO COTTON CANDY – UP TO 2 METERS IN DIAMETER



GRAB MORE ATTENTION – MAKE MORE MONEY

WE SELL THE SHOW, NOT THE MACHINE



Flying Cotton Candy Machines RoboJetFloss & RoboJetFloss Pro

RoboJetFloss

FEATURES

Cotton Candy machine RoboJetFloss with vertical candy floss supply. Thanks to vertical air flow the operator can swirl cotton candy servings of unlimited size, up to 2 meters in diameter. After some practice operator can swirl candy floss on 5 meter distance from the machine. Due to unique and patented design the machine can operate under different ambient conditions, both indoor and outdoor.

RoboJetFloss Pro

RoboJetFloss Pro offer all benefits as RoboJetFloss does, but Pro version has extra feature **'Cold start button'** that makes possible to heat up the head very fast, even with stopped motor. This feature provides an operator with opportunity to heat up the machine enough for the first portion of cotton candy just in 20 seconds! Experienced users will appreciate this feature for sure!

SPECIFICATIONS

- Production rate – up to 5 kg/hr (11 lb/hr)
- Cold start time – 20 seconds (for RoboJetFloss Pro version)
- Voltage – 120/240 V (50/60 Hz)
- Power – 1700W
- Dimensions – 670x670x480 mm
- Weight – 15kg



'Cold Start' button



Cotton Candy Machine Twister M2



FEATURES

Cotton Candy Machine with a plastic floss pan. Heating by a tubular heating element. A spring suspension of a motor running gear eliminates vibration transfer to a cabinet. Two pair of brushes. A safety device. Secure fixation of the running gear for transportation. A meshy diffuser.

Design features an adjustable heat control, the control protection, handles for transportation, a window for brush assembly maintenance, pink painted cabinet. Equipped with a plastic floss pan 660 mm in diameter, a grip stabilizer and a set of clips for the stabilizer.

SPECIFICATIONS

- Production rate – up to 3 kg/hr (6 lb/hr)
- Cold start time – 30 seconds
- Voltage – 120/240 V (50/60 Hz)
- Dimensions – 670x670x480 mm
- Weight – 15kg



Cotton Candy Machine Monster



FEATURES

This machine is intended for commercial cotton candy production. The machine is heated by a tubular heater. The machine's head can accommodate 700 g of sugar. One portion preparation time is 20–25 seconds. Motor chassis' spring-loaded support soften vibrations on the housing. Meshy type diffuser. Machine features include: mechanically protected precise power adjustment knob, heat rate indicator (voltmeter), transportation handles, a hatch for carbon brush servicing, silver metallic painted housing. Default delivery set includes plastic pan 660 mm in diameter, mesh screen with clips. The machine effectively operates even with voltage drops down to 160 volts.

SPECIFICATIONS

- Production rate – up to 7–8 kg/hr
- Dimensions – 670x670x480 mm
- Cold start time – 30 seconds
- Weight – 25 kg
- Voltage – 230 V
- Code – 111136

Cotton Candy Machine Focus Fs2



FEATURES

Cotton candy machine with plastic pan. The machine is heated by a tubular heater. Motor chassis' spring-loaded support soften vibrations on the housing. Due to improved design of the heater, 'cold start' time doesn't exceed 15 seconds.

Machine features include: mechanically protected precise power adjustment knob, heat rate indicator (voltmeter), transportation handles, a hatch for carbon brush servicing, fuschia painted housing (RAL4006). Default delivery set includes plastic pan 660 mm in diameter, mesh screen with clips. The machine effectively operates even with voltage drops down to 130–150 volts.

SPECIFICATIONS

- Production rate – up to 5kg/hr
- Dimensions – 670x670x480 mm
- Cold start time – 15 seconds
- Weight – 15 kg
- Voltage – 230 V
- Code – 122456



ACCESSORY PRODUCTS



Plastic floss pan for RoboJetFloss

Diameter 660 mm.
Code – 125898



Plastic floss pan for Twister M2

Diameter 660 mm.
Code – 51050



Plastic Bubble for RoboJetFloss

Transparent plastic protective bubble with open top for cotton candy machines with vertical candy floss supply .
Code – 128728



Plastic Protective Bubble for Traditional cotton candy machines

Code – 51786



Plastic Protective Half-Open Bubble

Code – 124953



“Nosnow”* tool

Cotton candy flakes catcher for the machines with vertical candy floss supply. The tool is made of stainless steel and a mesh.

*During warming up cotton candy flies out like separate flakes, so called ‘snow’. It is recommended to cover the head with special tool that catches the flakes, so called “No Snow”



Cotton candy plastic Sticks

Length – 540 mm
Diameter – 8 mm
Code – 128095



FLOSSART

Flavoring mixture for Cotton Candy
32 pcs in a box
Weight –150g
Code – 129314

COTTON CANDY CARTS



The cart cabinet can be white or pink painted. The cart has additional shelf. Four swivel wheels with brakes. There is a transportation handle on one side.

Dimensions – 580x500x700 mm
Weight – 15 kg
Code – 128725



Cotton Candy Cart with two wheels and two supports. The cart has a pink painted cabinet and a table top made of stainless steel. The cart is knock down, a table top can be set on the left or on the right side.

Dimensions – 1130x730x770 mm
Weight – 15 kg
Code – 128723



The cart is made in the form of octahedral. The cart cabinet is fuschia (RAL4010) painted. There are four swivel wheels with brakes, wheel diameter is 100 mm. There is a handle for transportation from the one side. Removable holder for a glass is included. Shelf for Cotton Candy machine is perfectly located for Cotton Candy machine RoboJetFloss.

Dimensions – 640x520x670 mm
Weight – 15 kg
Code – 128724



Cart for cotton candy machine RoboJetFloss is made in a shape of octagon. There is a lightbox from a customer's side and a door from the side of operator. There is a lighting on the top. The cart has four wheels. The cart is knock down.

Dimensions – 700x850x2000 mm
Weight – 30 kg
Code – 128727





ROBOFRY

The highest quality deep fryers for commercial kitchens, restaurants, cafes, bars and the like.

Fryer Oil Filtration is Critical

The best way to protect the quality of your food, and to extend the life of both your oil and your fryer, is to regularly filter your oil. It's a fairly simple step, particularly if you opt for a RoboFry with a built-in filtration system.

Heavy Duty Fryers with a filtration system

Fryers are equipped with a built-in frying oil filtration system that can be activated by a single button and takes only a couple of minutes. Wide drain outlet allows to avoid clogging. Oil discharge tank with filter holder (manual filtration is possible) and swivel casters for easy moving and pulling out.



Heavy Duty Fryer with filtration and automatic basket lifts

FEATURES

Two independent automatic basket lifts (basket is fixed on the holder, timer-button is pressed, basket easily lowered manually and locked in the down position, after a specified time basket rises automatically)

Six independent timers with snooze and backlight (backlights each timer that had been selected and turned on)

Cold zone

Built-in deep-fryer filtration system

Electronic temperature control

Lifting heating elements (easy and convenient wash)

- Voltage – 400 V
- Power – 14500 W
- Dimensions – 400x900x1100 mm



Heavy Duty Fryer with filtration and Fastron Control Panel

FEATURES

Controlled by Fastron VC-210 required by the most of fast food chains

Built-in water boiling prevention algorithm that avoids oil spillage during heating

Adjustable electronic temperature maintenance

20 independent presets

Manual lifting mechanism for heaters is provided to ease the maintenance

Fry pot has large cold zone

Baskets made of high-grade stainless steel

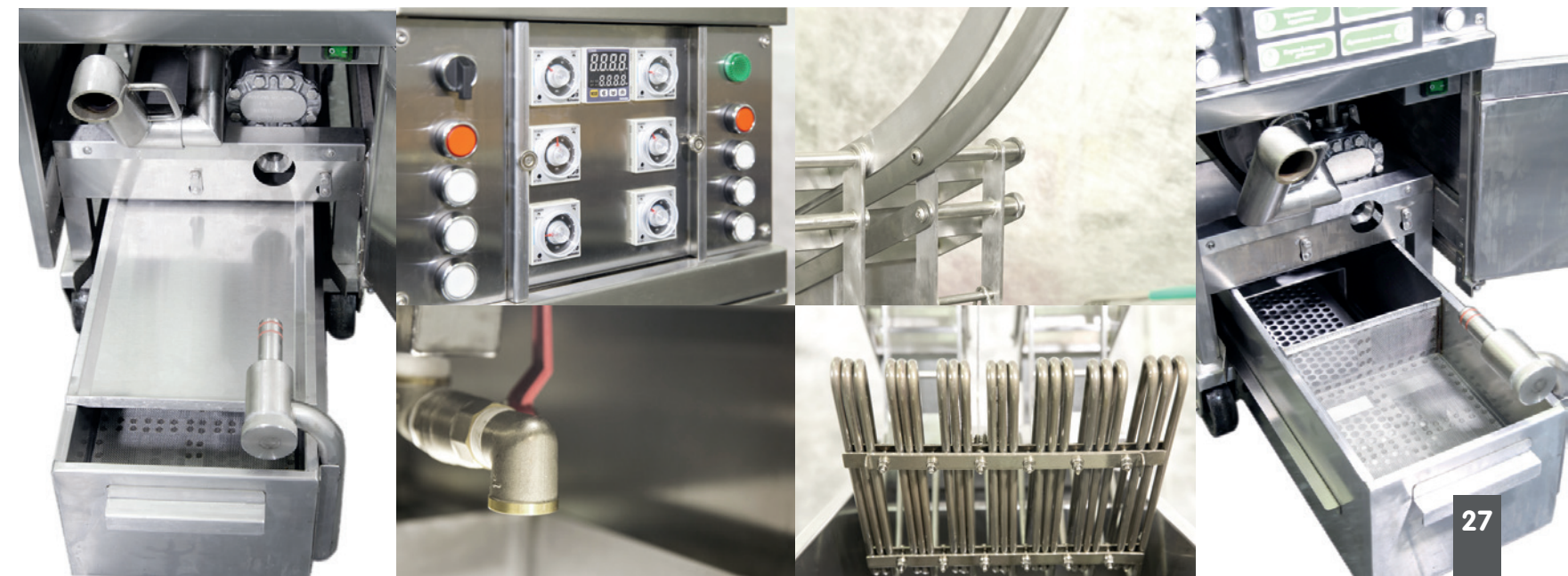
- Voltage – 400 V
- Power – 14500 W
- Dimensions – 400x900x1100 mm

ALSO AVAILABLE

Heavy Duty Fryer with filtration without basket lifts

Heavy Duty Fryer without filtration with basket lifts

Heavy Duty Fryer without filtration and basket lifts



Low Temperature Cook Oven ISTOMA with Smoker Feature

Istoma ovens are designed for product delicate cooking, holding and smoking. The 3D Surround Heat system assures uniform heating and constant temperature around the product in the compartment without a forced convection system. Uniform heat distribution is due to heating elements around the compartment. This method of delicate cooking preserves natural product moisture and eliminates use of drying fans for heat distribution and humidification.



Istoma EM



- Interior volume – 190 liters
- Maximum Load – 45 kg
- Electronic control with a digital display and a core probe
- Voltage – 230 V
- Power – 2800 W
- Dimensions – 660x800x830 mm
- Weight – 70 kg
- Model – Istoma EM
- Code – 111108

FEATURES

Food juices are retained inside. Moisture loss during cooking is 50% less

Incredible taste, tender texture of meat dishes due to fermentation during long cooking at low temperatures

Perfect for overnight cooking

Easy to use

7 Menu keys

Istoma Hold



- Interior volume – 190 liters
- Maximum load – 45kg
- Intuitive electromechanical control
- Voltage – 230 V
- Power – 1700 W
- Dimensions – 660x800x830 mm
- Weight – 70 kg
- Model – Istoma Hold
- Code – 111112

Istoma mini



- Interior volume – 100 liters
- Product capacity – max.15Kg
- Electronic control with a digital display and a core probe
- Voltage – 230 V
- Power – 2000 W
- Dimensions – 460x710x830 mm
- Weight – 60 kg
- Model – Istoma Mini
- Code – 111109

Cooking temperature up to +140 °C

Holding temperature up to +95 °C

Cooking time up to 24 hours

Smoking time up to 1,5 hours

Switches from cooking to holding temperatures automatically

Electronic control with a digital display and a core probe

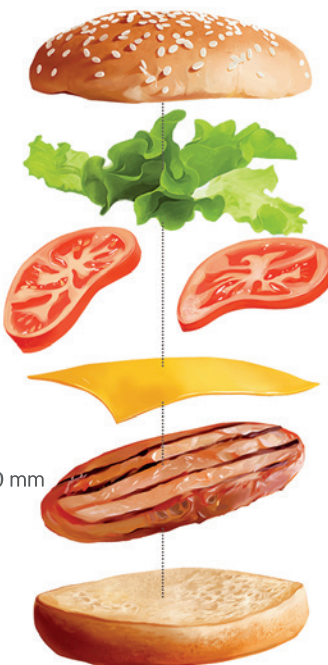
RoboToaster



Contact conveying vertical toaster with electromechanical controls designed for split buns caramelizing. Toaster has conveying belt made of 4 mm stainless steel bars, inclined working surface for convenient feeding, detachable inclined bun tray that can be mounted in two directions. Toaster made of stainless steel; aluminum heating surface provides fast warm up and uniform caramelization. Height adjustable heating elements allow to process buns of almost any thickness (maximal possible clearance between the belt and heating surface is 20 mm). Independently adjusted pathways for crown and heel provide perfect caramelization for both bun parts. Teflon mat is a consumable item; two spare mats are provided in the delivery set. Toaster is equipped with a tray for finished buns storage.

SPECIFICATIONS

- Production rate – up to 1700 buns per hour
- Passing through time – 12 sec
- Bun size – up to 160 mm
- Voltage – 230V
- Power – 2500 W
- Dimensions – 590x250x670 mm
- Weight – 38 kg



Sliders (Burger chute)



Tabletop open food display warmer with two warming shelves. Designed for demonstration and storage of pre-packed products. It is made of stainless steel. Components of the leading European manufacturers are used in the warmer's design. By implementing and combining glass ceramics heaters and heating cable, a steady temperature field is achieved across the surface of the shelf.

Temperature of each shelf can be controlled separately by a thermo regulator from 30C to 90C.

The interval between shelves is 210mm. There is a lighting above every shelf. Shelves are equipped with crossbars enabling to divide shelves on parts of different width.

- Voltage – 220 V
- Power – 1400 W
- Dimensions – 700x650x650 mm
- Weight – 60 kg
- Model – VT2-620BK
- Code – 111091



Burger table

Prepacking wall table with a cooled well for 12 GN1/3-100mm. There is a heating plate, lighting, shelf, runners. Gastronorms are not included.

Different modifications are available. Table length can vary from 1250 mm up to 2400 mm.

- Dimensions – 2400x700x1280 mm
- Weight – 90 kg
- Model – PTW-240T
- Code – 111099



Product Holding Unit

Product Holding Unit allows you to keep dishes in their original state 2 times longer, compared to conventional methods. The unit is suitable for all types of dishes (burgers, meat, pasta, fish, vegetables, corn, mashed potatoes, sauces and so on). The temperature is regulated at each level independently and the electronic temperature control ensures a more accurate maintenance of the set temperature.

Product Holding Unit needs 30 minutes to enter the operating mode. The unit has two compartments for 2xGN1 / 3-65 mm each. Isolated compartments prevent odors spread. The unit is made of stainless steel –AISI 430. Temperature adjustment range from 30 to 95 °C.

- Voltage – 230 V
- Power –600 W
- Dimensions – 530x400x270 mm
- Code – 131617



French Fries Packing Station

The station is designed for storage and packing of French fries. The well for French fries storage has convective heating system, which ensures a longer storage of French fries in comparison with static heating by IR heaters.

The station is equipped with a divider, which allows to divide well into two parts. There is a place for packages with the possibility to adjust the width of one of the four zones. Large internal volume under the bathroom provides the possibility of storing any additional consumables. There is a removable side glass guardrail, which can be installed on both sides of the station. There is an LED lighting and a universal bracket for the filling scoop on the top.

Well and countertop are made of stainless steel- AISI 430. The station is made of stainless steel AISI 304

- Voltage - 230 V
- Power - 1700 W
- Dimensions - 600x900x1520 mm
- Weight – 100 kg
- Model – RLFSL- A6
- Code - 133458



Kono Pizza Machine

Kono Pizza Machine, semiautomatic, is suitable for forming and baking dough cones for pizza. Capacity - 2 cones. Preparation time - 60 seconds. The machine's top is lowered by hand and lifts automatically.

Operating principle: an operator puts dough balls into the lower working mould and pulls down the upper mould by hand. After the set time is over the upper part lifts automatically and an operator removes the finished product. Then the cones can be filled with pizza's ingredients and can be baked in an oven or they can be filled with fresh ingredients and can be served immediately without baking. Completed with tongs.

- Voltage - 220 V
- Power - 2000 W
- Dimentionions - 420x480x720 mm
- Weight - 35kg
- Model - Piramida 2C
- Code - 111152



Kono Pizza Display Warmer

Kono Pizza Display Warmer with humidification is suitable for short-term storage and display of pre-made hot cone-shaped pizza. The internal temperature is adjustable from 30C to 70C. The warmer has a forced convection system and two revolving supports for cones. Each rack holds 15 cones. The supports have special pins for keeping the pizza's surface intact. The warmer has a lighting, wing doors and a bright lightbox with the KONO PIZZA logo. The frame is red painted.

- Voltage - 220 V
- Power - 1500 W
- Dimentionions - 450x460x780 mm
- Weight - 35 kg
- Model - VTPC-043PR
- Code - 111150



Pizza Display Warmer

Pizza Display Warmer with humidification is suitable for short-term storage and display of pre-made hot pizza. The internal temperature is adjustable from 30C to 70C. The warmer has a forced convection system and three revolving racks for pizza. The shelf diameter - 330mm. The warmer has a lighting, wing doors and a bright lightbox with the PIZZA logo. The frame is dark red painted.

- Voltage - 220 V
- Power - 1500 W
- Dimentionions - 450x460x780 mm
- Weight - 47 kg
- Model - VTPC-043CR
- Code - 111151



Pie Holding Cabinet with convection

Cabinet interior includes a special runner rack for packed pies, for quick and uniform heating of the entire volume.

Energy consumption is minimal due to the heat-insulated housing. The cabinet is counter top or it can be fixed on the wall.

- capacity 36 pies (specially packed!)
- temperature can be adjusted from +30 to +90C.
- changeable wing door image
- maintains precise internal temperature
- light box

- Voltage – 230 V
- Power – 5950 W
- Dimensions – 310x270x670 mm
- Weight – 19 kg
- Model – LTC-36PM
- Code – 111104

Dealers

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Technical Support

All our equipment is reliable and easy to use.

Detailed operation manual is provided for each machine. In the manuals you can find all information you need to know to operate the machines. Moreover, you are welcome to visit RoboLabs video channel online. There you will find plenty of videos covering key features of our equipment. At the same time, we are ready to offer you full benefits of RoboLabs technical support, which is easily accessible in English via email, phone, and Skype as well.

Also, it is possible to arrange our engineer's visit to your facility in order to provide following services:

- Commissioning / Installation supervision;
- Personnel training on operational and/or technical issues;
- Technical maintenance and repair works.

Services listed above are free of charge, but receiving party must pay for air tickets and accommodation for the engineer.

RoboLabs technical support carries out dedicated workshops for our customers using video-conference capabilities such as Skype, webinars and so on. It provides clear understanding of RoboLabs equipment, makes easier to master all the features, and allows customers to operate the machines in the best way.

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