MANUFACTURED BY

ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

HOT FOOD BAR

Models:

E14, E15, E16, E22, E23, E24, E25 & E26,

Version 5 Units

C22, C23, C24, C25 & C26

S22, S23, S24, S25 & S26

Version 4 Units

These instructions cover the models of Roband® Hot Food Bars listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband Australia is a wholly Australian owned company and has been manufacturing quality commercial catering equipment for the food service industry for more than 50 years. Roband products are engineered and manufactured to the highest standards to provide functionality, reliability and durability, and our quality products are exported world-wide.

Included in the comprehensive Roband® range are Toasters, Fryers, Milkshake Mixers, Rotisseries, Food Display Cabinets and much more.

Roband Australia also acts as the Australian agents for Vitamix® Blenders, NOAW® Meat Slicers, RYNO Stainless Benching, Robalec™ Soup/Rice warmers and Dito Food Processors.

In addition to a vast range of appliances, Roband Australia has its own line of commercial cookware and cutlery under the Robinox® brand name.

For a complete set of brochures please contact your nearest authorised dealer or contact Roband directly at our head office.

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INTRODUCTION

Congratulations on your purchase of this quality Roband® product. With proper care and management your new purchase will give you years of trouble free service.

By reading these instructions carefully you can ensure that this appliance is used and maintained properly, helping your new investment to perform well for you now, and to continue performing in the many years to come.

GENERAL PRECAUTIONS

This appliance must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Servicepersons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of any maintenance or service.

In the case of new personnel, training is to be provided in advance. These appliances should not be operated by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the safe use of the appliance by a person responsible for their safety.

These appliances are heating units, and as with any commercial heating unit the surfaces on these units will get hot. Always be careful when near an operating food bar, and ensure that any risk to unwary customers or staff is minimised with additional signage if necessary. Due to the obvious heat hazard Roband recommends that these units be kept out of reach of children.

The performance of this unit cannot be guaranteed for operational use outside its design parameters.

The appliance should be disconnected from all power and allowed to cool before cleaning.

Roband will accept no liability if;

- Non-authorised personnel have tampered with the appliance.
- The instructions in this manual have not been followed correctly.
- Non-original spare parts are used.
- The appliance is not cleaned correctly, with the right product.
- There is any damage to the unit.

PACKAGING

All care is taken when packing and Roband ensures that every unit is functional and undamaged at the time of packaging.

The Package of this Hot Food Bar should include:

1) One Hot Food Bar (appropriate model) – includes Heat Lamps
2) Steam Pans (If ordered with E series)
3) This Manual
4) Glass Doors (RD Models Only)

Any damage to the appliance as a result of freight must be reported to the Freight Company and to the agent responsible for the despatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.

COMPLIANCE

C-Tick:

Roband® products have been designed and manufactured to comply with any and all specifications set out by the Australian Communications Authority (ACA) in regards to Electromagnetic Compatibility. As testament to such compliance these units bear the C-Tick symbol.

For further information contact the Australian Communications Authority, PO Box 13112, Law Courts, Melbourne VIC 8010.

INSTALLATION

Remove all the packaging materials and tape, as well as any protective plastic from the appliance. Clean off any glue residue left over from the protective plastic or tape.

Place the food bar on a firm, level surface in the required position. As a precaution, it is recommended that all non-metal bench top surfaces be protected from heat with some form of insulation. A piece of masonite, sheet metal, laminate or similar material would be sufficient for this task.

You will notice that gaps exist between some glass edges and the surfaces of other glass pieces or other metal surfaces. These gaps exist to allow for assembly in construction, but they also serve as steam vents in the case of a steam build up, and as such these gaps are deliberately left unsealed. If it is preferred that these gaps be sealed Roband recommends the use of a silicon sealant such as Silastic.

Before connecting the Food Bar to the power supply, ensure that the energy regulator is in the "OFF" position.

For models E14, E15, E16, E22, E23, C22, C23, S22 & S23, Plug the food bar into a standard, single phase 10 Amp power point.

For models E24, E25, E26, C24, C25, C26, S24, S25 & S26, plug the food bar into a standard, single phase 15 Amp power point.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained. If the appliance is near particularly heat-sensitive materials common sense should be employed in determining sufficient spacing.

OPERATION

The food bar tank element and heat lamps are controlled individually. The tank element is controlled by an energy regulator, located on the control panel. The heat lamps are switched on with a toggle switch, also located on the control panel. The thermometer on the control panel has been designed to function as a guide for operation only. It reflects the temperature beneath the pans. The thermometer does **not** directly reflect the temperature of the food in the pans.

Dry Operation

Place all the pans in the food bar and switch on the heat lamps. Set the energy regulator to the desired position and allow the food bar to pre-heat for approximately 15 minutes before placing any food in the pans. An operating position of around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed.

Please note: Care should be taken while operating dry not to leave the energy regulator on HIGH for extended periods. The build up of excessive heat may damage the thermometer and cause excessive and hazardous external surface temperatures. A hazard assessment and appropriate risk management practices should be conducted and implemented prior to operating these units dry.

Wet Operation

For wet operation, the most important factor is the volume of water placed in the tank. The tank should be filled with fresh clean water to a level where it just touches the bottom of the element. If the water level is too high, performance will be compromised.

Once the water has been placed in the tank, place all the pans in the food bar and switch on the heat lamps. Turn the energy regulator to **high** and pre-heat the food bar, bringing the water up to a temperature of approximately 65-70°C. As a guide this will take approximately 20 to 30 minutes. When the water has reached this temperature, the food may be placed in the pans and the energy regulator can be returned to a lower, operating value. As with dry operation, around 2 to 2½ should suffice, but experience will dictate the best position for the particular food being displayed. ***The food bar should not be operated wet without the heat lamps operating***. The heat generated from the lamps prevents steam from condensing inside the food bar. If the food bar is fitted with rear sliding glass doors, it is recommended that they be not fully closed during operation. This ensures that the steam can escape from inside the food bar. When the food bar is shut down these doors should be left open to allow the moisture to evaporate.

Note: These units are not “humidity cabinets” and are not suited to holding Chickens at serving temperature and maintaining humidity for extended periods. For Further information refer to the “Use Outside Design Parameters” section.

HEAT LAMPS

The heat lamps in these appliances are specifically designed and manufactured for Roband food bars. Each lamp is rated at 250W, 230V. The lamps are controlled by a simple rocker switch.

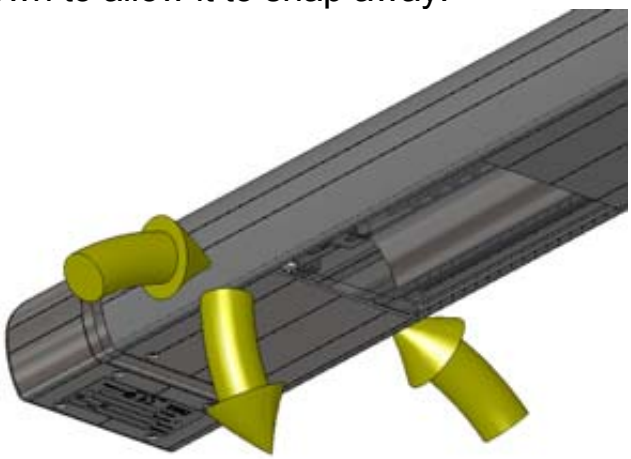
It is important that when the food bar is switched on, the heat lamps be switched on at the same time. The reason for this is that if the lamps are left off when the food bar is running, the steam rises into the lamps and, when the lamps are eventually switched on, the water may have condensed on the lamp holder, possibly resulting in an “arc” or “short”. This arcing may damage the lamps or the wiring. *It is for this same reason that* ***when the food bar is switched off the lamps should be left running for 10 – 15 mins to allow the steam to clear from the food bar so that the same “arcing” effect does not occur****.*

Replacing A Heat lamp

All Models: All lamps are wired in PARALLEL and each lamp is a 250W unit. Two lamps used in one appliance would therefore total 500W of heat/light from the lamp assembly.

Qualified Persons instructions:

1. Turn the unit off and unplug it from the electrical source.
2. Remove the four screws from the underside of the lamp assembly.
3. Squeeze the lower sides of the Heatlamp together and pull one side down to allow it to snap away.



Note: Model HQ1200 lamp assembly pictured. Lamp Assemblies used in food bars do not have individual control box or rating plates.

4. Remove the mounting screws on the end tabs of the halogen lamp and remove the affected lamp. Refit the new lamps ensuring that all wires and screws are refitted. Do not excessively overtighten the screws.
5. Snap the cover back in place and refit the four screws.
6. Ensure the glass covering the underside of the lamp is in good condition and is undamaged.
7. Tag and Test before returning to service.

Note: When inserting a new lamp, do **not** touch the glass with your fingers as this reduces its life and efficiency. Use a clean, dry cloth or something similar to hold the lamp

USE OUTSIDE DESIGN PARAMETERS

These units are not "humidity cabinets" and are not suited to holding Chickens at serving temperature and maintaining humidity for extended periods. Use of the unit in this manner exceeds the design parameters and is likely to result in premature failure of components. Such issues would not be covered by warranty.

Chickens kept in these appliances should be kept on a Roband Chicken Tray (ECT22 and ECT23) and should be displayed for short periods only. Chickens kept in these appliances for periods of more than a couple of hours will dry out and become less palatable.

Running these appliances on "HI" with water covering the elements will generate excess steam. Whilst this steam may extend the longevity of any chickens (or similar products) displayed the excess steam will cause premature lamp failure and may damage the lamp terminal blocks.

These appliances are therefore not suited for prolonged storage and display of cooked chickens.

SAFETY

GENERAL SAFETY

This appliance contains no user-serviceable parts. Roband Australia, one of our agents, or a similarly qualified person(s) should carry out any and all repairs. Any repair person(s) should be instructed to read the Safety warnings within this manual before commencing work on these units.

Steel cutting processes such as those used in the construction of this appliance result in sharp edges. Whilst any such edges are removed to the best of our ability it is always wise to take care when contacting any edge.

Particular care should be taken to avoid contact with any steel edge, and warnings should be given in regards to the danger of such contact to any repair or maintenance person(s) prior to commencement of any servicing.

Do not remove any cover panels that may be on the appliance.

This unit can get **very** hot. Ensure everyone is aware that the appliance is operating and take care to avoid contact with hot surfaces. The top of these units can reach temperatures that will burn skin – these units should not be “served over” without providing additional insulation or guarding to protect staff and customers.

National Standards exist outlining the positioning, spacing and ventilation requirements when installing new appliances. These Standards should be consulted and new equipment should be installed accordingly. In any situation where specifications allow a distance of less than 100mm we would still recommend that a well-ventilated air gap of not less than 100mm be maintained on all sides. If the appliance is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

Always ensure the power cable is not in contact with hot parts of the appliance when in use.

Ensure that any damaged power cord is replaced before further use.

Keep this unit out of reach of children.

SAFETY GLASS

The Toughened Safety Glass used in the Roband® Food Bars is about five times stronger than normal glass. In addition to this strength the toughened glass is able to handle high temperatures and it is designed to shatter into small, relatively harmless pieces in the event of breakage. These glass pieces can be collected carefully by hand without resulting in lacerations.

This type of glass has a rather unusual property as a direct result of its toughened nature. When the glass takes an impact that does not immediately shatter the piece, it "stores" that stress in the glass layers. This stress "storage" is invisible and unmeasurable, but it is there nonetheless.

The storing of a stress is only temporary. If the glass suffers a sufficient impact and the stress is stored, it will one day be released. There is no way to measure when this release will occur, it could be after a few minutes, or it could be years later. When the stored stress is released the glass will spontaneously shatter. This could occur at any time, even when the appliance is off and nobody is near it.

On **extremely rare** occasions a glass door will "explode". This is a rare but entirely normal property of the glass, and although pieces of shattered glass may travel several metres, if they do contact bare skin they should not cause injury (even if you are directly in front of the explosion). It is important that any contaminated product be thrown away.

The alternative is to have glass that can be very dangerous when broken, or worse, could chip off and fall onto the food within (without being noticed). It is the opinion of Roband Australia that this glass is superior to both "Clear Float" and "Ceramic" glass with regards to function and safety.

CLEANING, CARE & MAINTENANCE

When the food bar is being operated wet, it must be stressed that clean, fresh water should be used at all times. The addition of a slice of lemon or lemon drops to the water daily will help to prolong the life of the element.

It is recommended that the water be allowed to cool before draining the tank. The tank and element can then be wiped clean.

To clean the food bar, wipe the unit down with warm soapy water using a **damp** sponge or cloth. **Do not** immerse the unit in water or allow the ingress of water into ventilation holes or controls. **Do not** clean this unit with the use of a water jet or spray applicator.

Remove doors for cleaning.

Use only soapy water to clean the unit (or glass cleaners on the glass panels) – many industrial chemical cleaners will damage plastics, polycarbonates or stainless steel, all of which are used in the construction of these appliances. Such damage could severely affect the operation of the unit and may result in appliance failures. Never apply soapy water with a spray applicator as direct spraying of the appliance can result in moisture ingress in the electrical controls.

Cleaning should be carried out daily for health and safety purposes and to prolong the life of the element and tank.

Do **not** use a metal scourer.

In some areas hard water may cause a residue to build up on the surface of the tank and element. This should be removed to prevent any corrosion to the tank and/or element failure.

Caution: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury. Particular care should be taken when cleaning near the inside rim of the tank.

Caution: Handle glass with care when cleaning.

Note: Do not remove the silicone used in the corners and base of the tank. This silicone covers and protects welds used in manufacture, and if left uncovered may lead to rust spots.

Reminder: Some cleaning agents can damage stainless steel, usually through prolonged use. For this reason we recommend cleaning with soapy water. Any damage to the unit through the use of harsh or improper cleaning agents is entirely the fault of the user.

TROUBLESHOOTING

If the Food Bar does not function check the following points before calling for service.

- ✓ The appliance is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The energy regulator is not in the “OFF” position.
- ✓ The energy regulator knob is not loose or broken, rendering the switch inoperable.
- ✓ Check Appendix A on page 14 of this manual on RCD’S

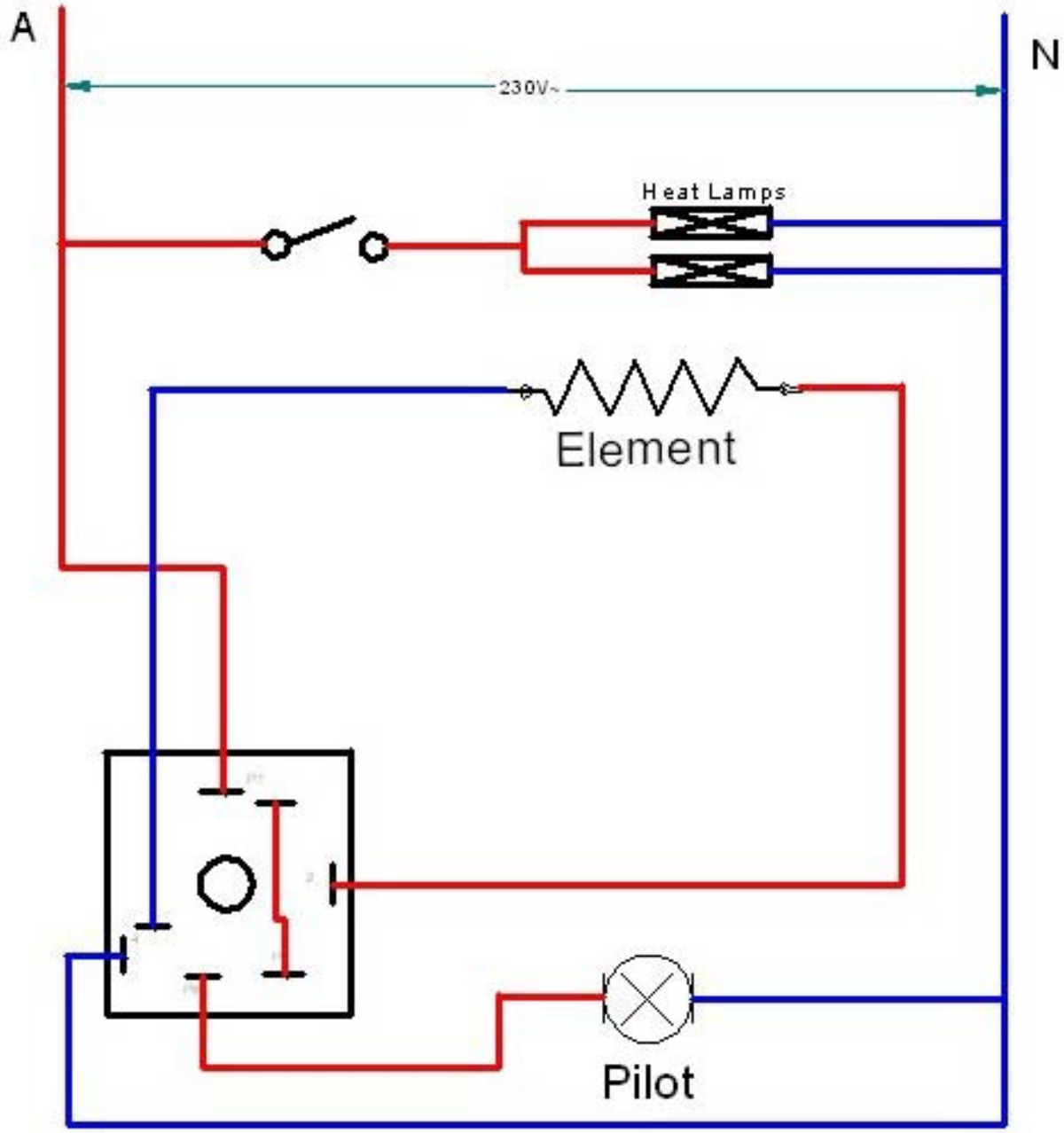
SPECIFICATIONS

			Nominal Dimensions		
Model	**Power Source**	**Power Rating**	**Width - mm**	**Depth – mm**	**Height - mm**
E14	230Volts AC	2300 Watts	1135	408	675
E15	230Volts AC	2300 Watts	1400	408	675
E16	230Volts AC	2300 Watts	1665	408	675
E22	230Volts AC	1900 Watts	705	615	675
E23	230Volts AC	2300 Watts	1030	615	675
E24	230Volts AC	3200 Watts	1355	615	675
E25	230Volts AC	3450 Watts	1680	615	675
E26	230Volts AC	3450 Watts	2005	615	675
C22	230Volts AC	1900 Watts	700	615	750
C23	230Volts AC	2300 Watts	1030	615	750
C24	230Volts AC	3200 Watts	1355	615	750
C25	230Volts AC	3450 Watts	1680	615	750
C26	230Volts AC	3450 Watts	2005	615	750
S22	230Volts AC	1900 Watts	700	615	750
S23	230Volts AC	2300 Watts	1030	615	750
S24	230Volts AC	3200 Watts	1355	615	750
S25	230Volts AC	3450 Watts	1680	615	750
S26	230Volts AC	3450 Watts	2005	615	750

Constant Research & Development may necessitate machine changes at any time.

CIRCUIT DIAGRAM*

Models: E14, E15, E16, E22, E23, E24, E25 & E26, C22, C23, C24, C25, C26, S22, S23, S24, S25 & S26,



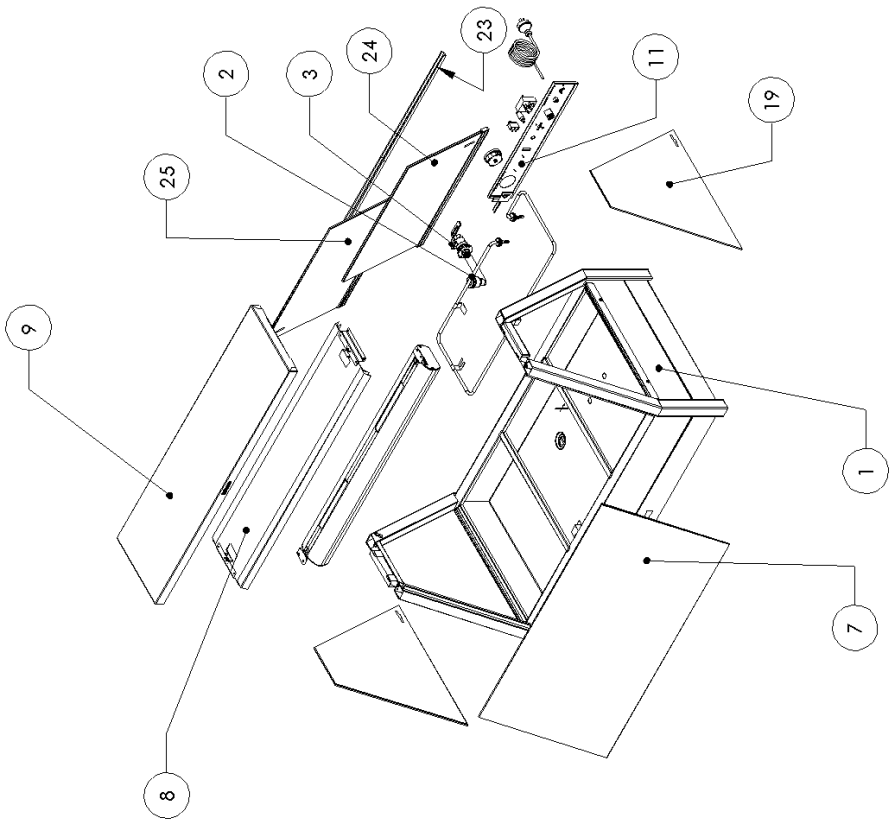
Note: E22, C22 & S22 Models have only one Heat Lamp.

***This circuit diagram has been provided for reference and to assist qualified service and repair agents only. Under no circumstances should person's not suitably qualified attempt repairs to any electrical equipment.**

EXPLODED DIAGRAM*

Model: E23

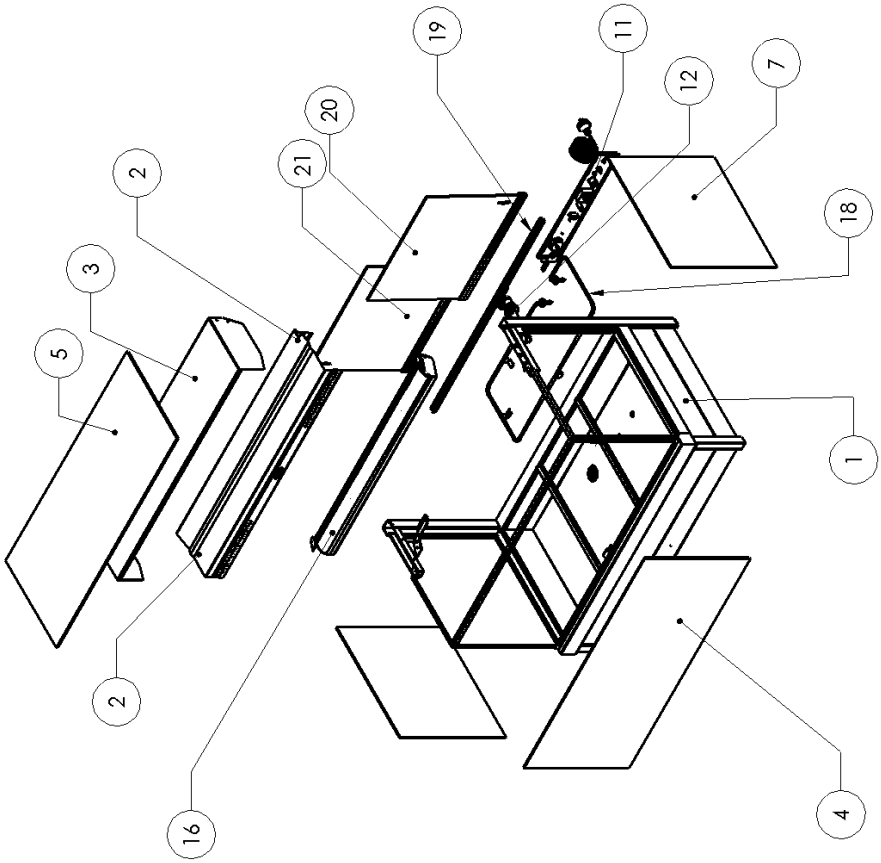
ITEM NO.	PART NUMBER	DESCRIPTION	E23RD/QTY.
1	SS2273	E Series Body Assembly	1
2	HC0031 - 1800W	Element - 230V	1
3	MS0389	One-Piece Drain Assembly	1
4	MS0292	L/H Front Glass Channel	1
5	MS0184	R/H Front Glass Channel	1
6	MC0285	Rivet - 4-3 Truss Head	5
7	GC0012	Front Glass	1
8	VS0206	Reflector & Lamp Assembly Complete	1
9	SS2263	Top Complete	1
10	MC0062	Screw - 8G x 3/8" Self Tap Phillips Pan NP	4
11	VS0164	Control Panel Complete - 15A	1
17	SS2267	Side Glass Support	2
18	PS0128	Side Glass Silicone	2
19	GC0017	Side Glass	2
20	SS2268	Side Glass Keeper	2
22	SS1121	Standard Long Cross Bar	2
23	MS0317	Roller Door Track	1
24	VS0085	Roller Door Assembly	1
25	VS0091	Roller Door Assembly	1
26	PC0208	Bumper - Self Adhesive	4



EXPLODED DIAGRAM*

Model: S23

ITEM NO.	PART NUMBER	DESCRIPTION	S23RD V4/QTY.
1	SS2069	Body Assembly	1
2	SS2449	Reflector Assembly	1
3	SS0514	Top	1
4	GC0109	Front Glass	1
5	GC0104	Top Glass	1
6	PS0077	Silicone - Front Glass	1
7	GC0102	Side Glass	2
8	MS0209	Glass Channel - Side Glass	2
10	SS1121	Standard Long Cross Bar	2
11	VS0164	Control Panel Complete - 15A	1
12	MS0389	One-Piece Drain Assembly	1
14	SS2340	RH Angled Bracket	1
15	SS2341	LH Angled Bracket	1
16	VS0180	Lamp Assembly	1
18	HC0031 - 1800W	Element - 230V	1
19	MS0317	Roller Door Track	1
20	VS0085	Roller Door Assembly	1
21	VS0091	Roller Door Assembly	1
22	SS1936	LH Side Trim	1
23	SS1937	RH Side Trim	1
24	SS1927	Top Trim	1



APPENDIX A

Residual Current Devices (RCD's)

Also known as Earth Leakage Protection systems an RCD is a protective device that automatically disconnects the active conductors of a circuit when an earth leakage current reaches a predetermined value.

Although RCD's are mandatory in domestic installations, and in the final sub-circuits of residential-type areas, the Australian Standards quote that the requirement of an RCD does "not apply to a socket-outlet…..for the connection of fixed electric cooking appliances, such as ranges, ovens or hotplates"

In installations that are neither Domestic nor Residential-type, AS/NZS 3000 2.5.3.3 states that RCD's are needed only in situations where equipment may represent an increased risk of electric shock to the user.

AS/NZS3000 2.5.2 gives the following warnings that should have been taken into consideration when an RCD circuit was installed.

> *To avoid unwanted tripping due to leakage currents and transient disturbances, care should be taken to ensure that the sum of the leakage currents of electrical equipment on the load side of an RCD is less than 1/3 of its rated residual current.*
>
> *To Avoid excessive leakage current causing unwanted tripping where socket-outlets are protected by one RCD having a rated residual current not greater than 30mA, consideration should be given to the number of socket-outlets protected and the nature of electrical equipment likely to be connected to the socket-outlets.*

Tubular elements (such as those used in this unit) reaching temperatures greater than 110°C are subject to moisture absorption and therefore earth leakage current generation. Should the installation and use of this unit trip an RCD, the unit will need to be run on a circuit without an RCD (as mentioned above) for approximately 30-60 minutes, after which time the elements should have dried out and the appliance should function normally. If you are unable to locate a circuit without an RCD please contact your supplier, or if you prefer you can contact Roband and send the unit to one of our offices where we can run the appliance on a suitable circuit free of charge (a return freight charge may apply).

Warranty

Every care is taken to ensure that no defective equipment leaves our factory and all goods manufactured by us are guaranteed against faulty workmanship and materials for a period of 12 months from the date of purchase. Glass and lamps are **not** included in this warranty. Generally, all goods claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection. Any part deemed to be defective will be replaced, however, no claims will be entertained for parts damaged in transport, misused or modified in any way without our approval. For appliances that are not considered to be portable (e.g. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided in capital city metropolitan areas only. In all other locations, the customer is responsible for all travelling time/service call costs and payment for this will be required prior to the commencement of the repair. The labour costs to actually repair the fault will be met by this company.

This company reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred and any costs incurred for false claims or faults due to incorrect usage etc. are the responsibility of the claimant. Under no circumstances shall Roband Australia Pty Ltd or any subsidiary company or Agent be liable for loss of profit or damage to other equipment and property.

Generally, authorised service agents are located in all areas which have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact:

ROBAND AUSTRALIA PTY LTD
Warranty Number: 1800 268 848
Phone: (02) 9971 1788 Fax: (02) 9971 1336

All other countries please contact your selling agent.

Please complete the following details and keep this card in a safe place.

NAME: _____

ADDRESS: _____

MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____

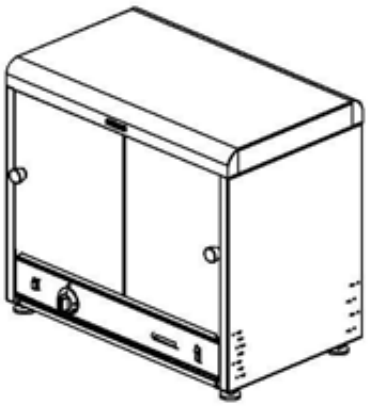
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

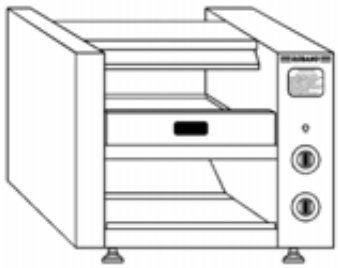
DO NOT POST

ROBAND AUSTRALIA PTY LTD

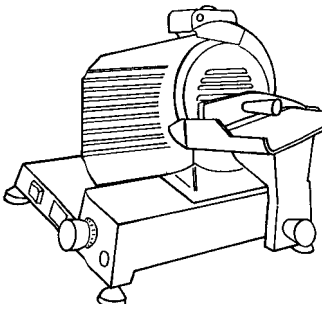
ALSO AVAILABLE THROUGH YOUR
ROBAND DISTRIBUTOR



π-Plus
Pie & Food Warmers



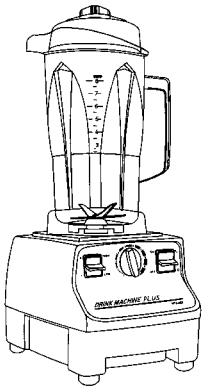
Conveyor Toasters



SAFE GUARD

NOAW Slicers

High Performance Deep Fryers



Vitamix Blenders

Manufactured/Imported in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent