



IMPORTED BY
ROBAND AUSTRALIA PTY LTD

OPERATING INSTRUCTIONS

RICE COOKER

MODEL: SW5400

Roband Australia is a wholly Australian owned company, which has been manufacturing quality commercial catering equipment for the food service industry for more than 45 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 manufactures Austheat[®] high performance electric floor model Fryers.

Roband Australia acts as the Australian agents for Vitamix[®] Blenders, Noaw[®] Meat Slicers and Ryno[®] commercial stainless steel Benching.

In addition to a vast range of machines, Roband Australia has its own line of commercial cookware and cutlery under the Robinox[®] and Förje[®] brand names.

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

ROBAND AUSTRALIA PTY LTD
11 Inman Road
CROMER
NSW 2099
Australia

Telephone: 61 – 2 – 9971 1788
Facsimile: 61 – 2 – 9971 1336
E-mail: sales@roband.com.au
Website: www.roband.com.au

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INTRODUCTION

Congratulations on your purchase of this quality Robalec™ 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 machine 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 machine must only be operated by qualified person(s) who are fully versed in the operating and safety instructions described in this manual. Service persons should be instructed to familiarise themselves with any and all safety instructions described in this manual prior to commencement of maintenance.

In case of new personnel training is to be provided in advance. These machines should not be operated by Children or infirm persons without adequate supervision.

These machines are heating units, and as with any commercial heating unit the surfaces will get hot. Always be careful when near an operating Rice Cooker, 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 machine should be disconnected from all power and allowed to cool before cleaning.

Roband will accept no liability if;

- ◆ Non-authorized personnel have tampered with the machine.
- ◆ The instructions in this manual have not been followed correctly.
- ◆ Non-original spare parts are used.
- ◆ The machine 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 Rice Cooker should include:

- 1) One Rice Cooker
- 2) One Large Measuring Cup
- 3) Burn proof pad
- 4) This Manual
- 5) Packaging Materials

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



COMPLIANCE

Robalec™ 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.

Place the Rice Cooker on a firm, level surface in the required position. Before connecting the Rice Cooker to the power supply, ensure that all the controls are in the "OFF" position.

Plug the Rice Cooker into an unshared standard, single phase, 10 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 machine is near particularly heat-sensitive materials common sense should be employed in determining sufficient distancing.

OPERATION

The Rice Cooker is automatically controlled by a thermostatic switch. A pilot light beside the thermostat is illuminated when the Rice Cooker is cooking. When the Rice Cooker has reached the set temperature, cooking stops and warming begins. The cooking light goes out and the warming light will turn on. To operate the Rice Cooker, follow the procedure below.

Note: The warming cycle is low in power, please refer to the note on the next page in regarding the warming cycle.

- ◆ Fill the large measuring cup to the desired level. One large cup may make 10 bowls of well done rice.
- ◆ Place the raw rice into another container. Wash the raw rice until the washing water becomes clear.
- ◆ Remove the bowl from the unit.
- ◆ Clean the burn-proof pad and place it at the bottom of the bowl. Smoothly pour the washed rice into the bowl. Do not allow the burn-proof pad to float into the rice.
- ◆ Add water to the rice. Generally, add equal amounts of water to rice. However, experience should dictate the amount of water added. Different varieties of rice will absorb different amounts of water. There are two methods that water can be added to the bowl. Water can be added using the water calibration ruler marked inside the bowl or alternatively, the measuring cup can be used.
- ◆ Dry the outside of the bowl, especially the bottom and remove any objects stuck to the outside of the bowl.
- ◆ Dry the inside and outside of the cooker.
- ◆ Place the bowl into the cooker. Rotate the bowl to the left and right to ensure that the bowl is properly placed above the heating plate.
- ◆ Do not let any liquid enter into the outer pot.
- ◆ Place the lid onto the rice cooker.

OPERATION (Continued)

- ◆ Plug the Rice Cooker into an unshared standard, single phase, 10 Amp power point. **Caution:** Always attach the plug to the cooker before plugging the cord into the power point. Never plug in the power cord without the cooking pot inside the cooker.
- ◆ Press the cook switch down. The “cook” indicator light will turn on. When the cooking time is finished the switch will automatically pop up and the “warm” indicator light will turn on. Do not open the cooker’s lid, let the steam continue to cook the rice for another 15 minutes to improve flavour. Then serve.

Although the SW5400 has a warming cycle, the power is not sufficient to hold large quantities of rice for any extended duration. If full loads of rice are to be kept warm for any length of time greater than 15 - 20 minutes, it is recommended that the SW6000 unit be used instead (see our distributor).

In hot weather the warming cycle performs much better than in cold temperatures. The warming cycle is only designed to assist for short periods in businesses where at least half of the rice is to be used immediately after cooking and the remainder used fairly quickly thereafter.

Cooking suggestions:

- ◆ Wash the rice lightly in warm water, do not scrub with force. The wash water must be poured out quickly. It usually takes 2 or 3 times to wash until the rice is clear.
- ◆ After the rice is washed it should be immersed in water for some time to improve the flavour and aroma. Usually 30 minutes is adequate, but may take up to 1 hour in winter.
- ◆ The amount of water required to cook the rice depends on the age and variety of the rice. One cup of rice should require 1 to 1.2 cups of water.

SAFETY

GENERAL SAFETY

This machine 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.

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

This unit can get very hot, ensure everyone is aware that the machine is operating and take care to avoid contact with hot surfaces.

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

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

Keep out of reach of children.

Do not immerse the unit, cord or plug in any liquid.

Do not share the power point with another machine.

Do not operate unit if it malfunctions or suffers serious damage.

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your Rice Cooker. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the Rice Cooker is clean and functional and to avoid inadvertently damaging the unit.

Daily cleaning should be considered mandatory for all cooking equipment. In order to ensure the proper cleaning and to avoid damage to the Rice Cooker the instructions below should be followed.

- ◆ Ensure the power is off, the Rice Cooker is unplugged and cool before attempting to clean any part of the machine.
- ◆ **Do not** immerse the Rice Cooker in water. Wipe the outside of the Rice Cooker down using a **damp** sponge or cloth.
- ◆ To clean the cooking pot, soak it in hot soapy water and **gently** clean the bottom of the cooking pot with a cloth. **Caution:** do not press down too hard when cleaning, or drop anything onto the bottom of the cooking pot, as this can cause warping and inhibits the proper functioning of the rice cooker.
- ◆ Wipe the cooker body and cooking pot dry before storing.
- ◆ **Do not** clean this unit with the use of a water jet.

TROUBLESHOOTING

The pilot lights indicate when the rice cooker is cooking and warming. If this does not light up when switched on and the water is not heating check the following before calling for service.

- √ That the machine is plugged in correctly and the power is switched on.
- √ That the power point is not faulty.
- √ Check for objects caught between the cook pot and the heating plate.
- √ Make sure that the cook pot is seated correctly inside the cooker body, to ensure proper contact with the heating plate.
- √ Make sure that the cook switch has been pressed into the down position and the light indicates the rice cooker is cooking.
- √ Never use any cooking pot from another brand or model of rice cooker. To use another cooking pot will damage the rice cooker. Damage caused by using another cooking pot is not covered by the warranty.

Only after all these points have been checked should you call for service.

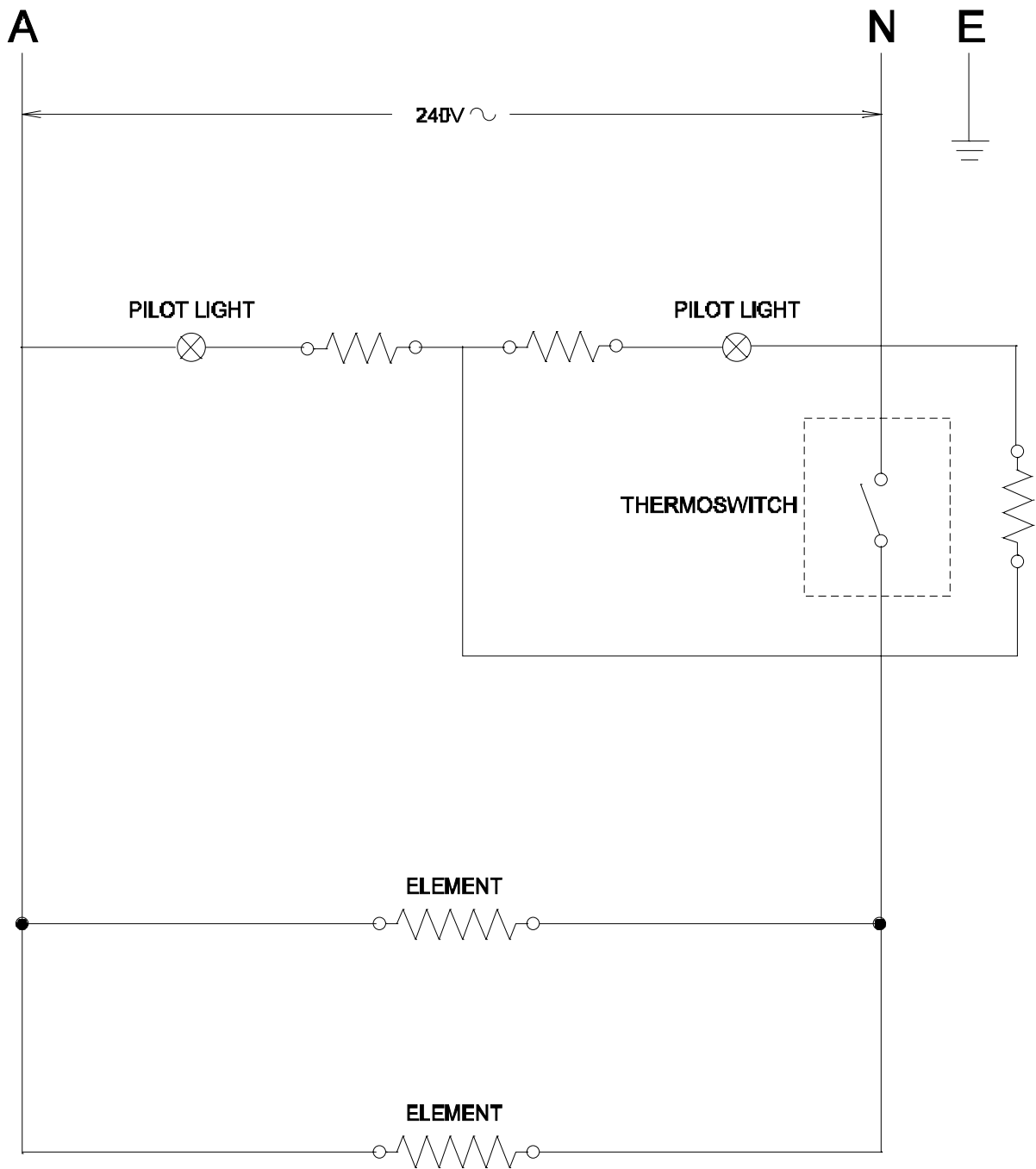
SPECIFICATIONS

Model	SW5400
Power Source	240 Volts AC
Power Consumption	1850 Watts
Nominal Dimensions	
Diameter	370 mm
Height	360 mm
Capacity	60 Bowls / 6 Large Measuring Cups

Constant research and development may necessitate specification changes at any time.

CIRCUIT DIAGRAM*

MODELS: SW5400



***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.**

NOTES

Record any preferred times or settings here to act as a quick reference for other users.



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 machines 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
Phone: (02) 9971 1788 Fax: (02) 9971 1336

All other countries please contact your selling agent.

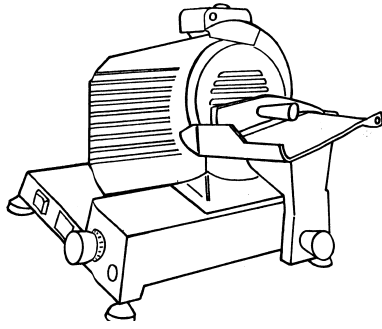
Please complete the following details and keep this card in a safe place.

NAME: _____
ADDRESS: _____
MODEL No.: _____ SERIAL No.: _____ DATE PURCHASED: _____
NAME OF DEALER: _____

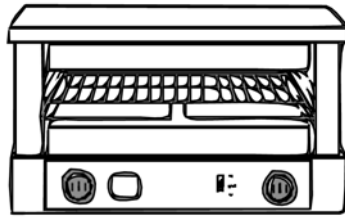
PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

DO NOT POST
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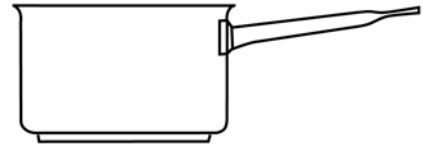
ALSO AVAILABLE AT YOUR ROBAND DISTRIBUTOR



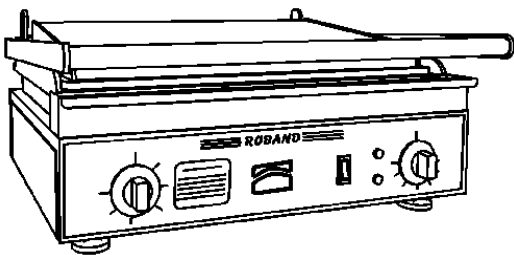
NOAW SLICERS



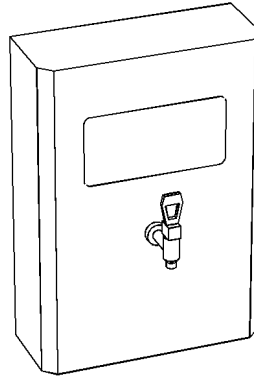
ECO-RAY AUTOMATIC
TOASTERS AND GRILLERS



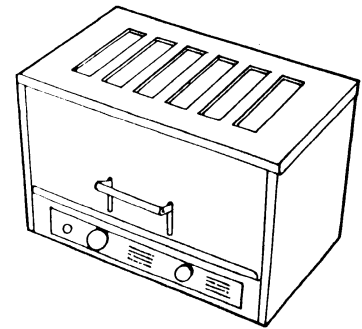
ROBINOX & FÖRJE
KITCHEN & TABLEWARE



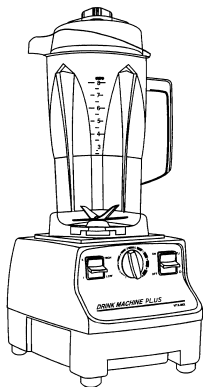
HIGH SPEED CONTACT
GRILL



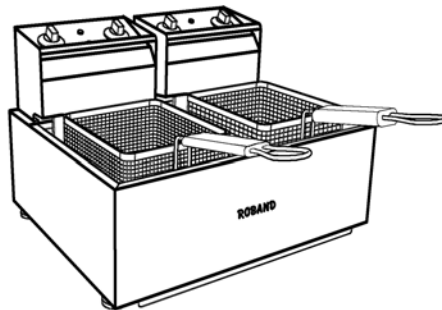
ROBATHERM AUTOFILL
BOILING WATER UNITS



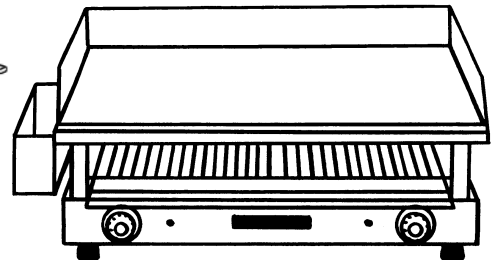
VERTICAL TOASTER



VITA-MIX
BLENDERS



FRYERS



GRIDDLE HOTPLATES/TOASTERS

Manufactured/Imported in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent