



MANUFACTURED BY
ROBAND AUSTRALIA PTY LTD



OPERATING INSTRUCTIONS **PIE WARMERS**

MODELS: PA50 & PA50G, PA100 & PA100G

Version 3

PA40L & PA80L

Version 1

Special Features:

High Temperature Capability
Ultra-Life Stainless Steel Elements
Toughened Safety Glass
Easy Clean Crumb Tray

These instructions cover the models of ROBAND® Pie Warmers listed above. Although there are slight variances between models, the installation, operation, care and maintenance procedure is the same for all.

Roband®

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 acts as the Australian agents for **Vitamix**® Blenders and **NOAW**® Meat Slicers.

In addition to a vast range of machines, 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 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.

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 machines 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 machines are heating units, and as with any commercial heating unit the surfaces on these Pie Warmers will get hot. Always be careful when near an operating Pie Warmer, 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. These pie and food warmers are designed mainly for the heating and warming of food such as pies, sausage rolls and similar articles. They are **not** designed for the cooking of food

The machine 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 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 Pie Warmer should include:

- 1) One Pie Warmer (appropriate model) – includes shelves and crumb tray
- 2) This Manual
- 3) 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 despatch of said unit within three (3) days of receipt. No claims will be accepted or entertained after this period.



COMPLIANCE

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 machine. Clean off any glue residue left over from the protective plastic or tape.

Place the warmer 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.

Before connecting the Pie Warmer to the power supply, ensure that the thermostat is set to '0' degrees and the on/off switch is set to the "OFF" position.

Plug the pie warmer into a standard, single phase, 10Amp 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 pie warmer is thermostatically controlled. First, rotate the on/off switch to the on position. The green pilot light will indicate that the unit has power. On the PA40L model, the internal light will also illuminate. Then rotate the thermostat knob to select the desired operating temperature, usually about 85-90°C for pies and sausage rolls. The thermostat will then cycle on and off to maintain the set temperature. The amber pilot light will also cycle on and off, indicating when the warmer is being heated and when the set temperature has been reached.

It is recommended that the pie warmer be pre-heated before placing food inside. As a guide, pre-heat the pie warmer on the maximum temperature setting for 20 minutes. After this period return the thermostat to the desired operating temperature.

Please note that the warmer should **not** be operated without the crumb tray in position.

It should be emphasised that these units are designed as food warmers. As such, they are designed for use with freshly baked or refrigerated product.

While it is outside the scope of the design of these units to use them with frozen products it is highly recommended that, if frozen products are being used, the products be thawed before being put in the Pie Warmer. If frozen products are placed in these units significant time should be added to the preparation in order to produce the desired serving temperature.

Overall, the general conditions of the Australian and New Zealand Food Standards Code should be met. At the time of writing these instructions, this standard states that food must be served below 5°C or above 60°C.

Approximate times for products to reach the desired serving temperature when thawed foods are placed in a pre-heated unit at 90°C are as follows.

Meat Pies	35-45 mins	Sausage Rolls	20 mins
Party Pies	15 mins	Pasties/Pockets	15-20 mins

These units are capable of being retrofitted with glass doors on both sides and can have the glass front swapped to the back. The following combinations can be achieved:

1. Glass doors back, fixed glass front
2. Glass doors front, fixed glass back
3. Glass doors front, glass doors back

A runner separates the doors at the top. If doors are removed, remember to re-insert the doors into different runners.

Please note: Heating is generated from the bottom of the unit. Consideration should be given when loading product into the pie warmer to allow spacing on the lower racks so that the hot air can rise through the lower shelves to the upper shelves. If foil is placed underneath the product and covers the whole shelf, then the ability for the hot air to rise is reduced and the uppermost shelves won't be as hot as intended. When using foil, ensure that sufficient area is free on each shelf for air to pass through.

Due to the heat emission from the element, the hottest shelves in the pie warmer will be the bottom shelves. When new product is placed in the unit throughout the day it is recommended that the bottom shelves be utilised to prepare the food more quickly.

Sausage rolls, Pasties
Sausage rolls, Pasties
Pies, Pizza Pockets
Pies
Pies

Full Pie Warmer

Empty
Empty
Sausage rolls, Pasties
Sausage rolls, Pasties
Pies, Pizza Pockets

Partially Loaded Pie Warmer

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.

Steel cutting processes, such as those used in the construction of this machine, 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.

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.

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 machine 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 machine when in use.

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

Keep out of reach of children.

Electricity is dangerous, and should only be handled by qualified professionals. It's your life – Don't risk it.

SAFETY GLASS

The Toughened Safety Glass used in the ROBAND® Pie Warmers is approximately 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.

It is important to note however, that the edges of these pieces of glass are no more durable than normal glass and must therefore be handled with care when cleaning.

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 machine 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.

Toughened Safety glass is also commonly found in the building industry and the automotive industry (for side windows) and displays the same properties there.

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. If glass doors are a concern a set of stainless steel doors may be purchased (contact your supplier).

CLEANING, CARE & MAINTENANCE

Attention to regular care and maintenance will ensure long and trouble free operation of your Pie Warmer.

- ◆ Ensure the power is off and the Pie Warmer is cool before attempting to clean any part of the machine.
- ◆ Wipe the surfaces 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 the ventilation holes or controls.
- ◆ Daily cleaning of the crumb tray is essential. The crumb tray may be removed by sliding it out from the unit. The crumb tray should be emptied and washed with warm soapy water.
- ◆ The glass should be cleaned daily with an appropriate cleaning agent for both aesthetic and hygienic reasons.
- ◆ Always ensure the power cable is not in contact with hot parts of the Pie Warmer when in use, and have any damaged power cord replaced immediately.

Note: If foil is used to cover the trays the foil should be replaced daily, and ventilation holes must be made every few centimetres to allow the food to be heated evenly throughout the unit.

Note: 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.

CAUTION: Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning and handling the Pie Warmer to avoid injury.

CAUTION: Handle glass with care when cleaning.

TROUBLESHOOTING

If the Pie Warmer does not function check the following points before calling for service.

- ✓ The machine is plugged in correctly and the power switched on.
- ✓ The power point is not faulty.
- ✓ The On/Off Switch is not in the “OFF” position.
- ✓ The thermostat is not set to 0 degrees.
- ✓ The thermostat knob and on/off switch are not loose or broken, rendering the switches inoperable.
- ✓ Check Appendix A on page 16 of this manual on RCD's.

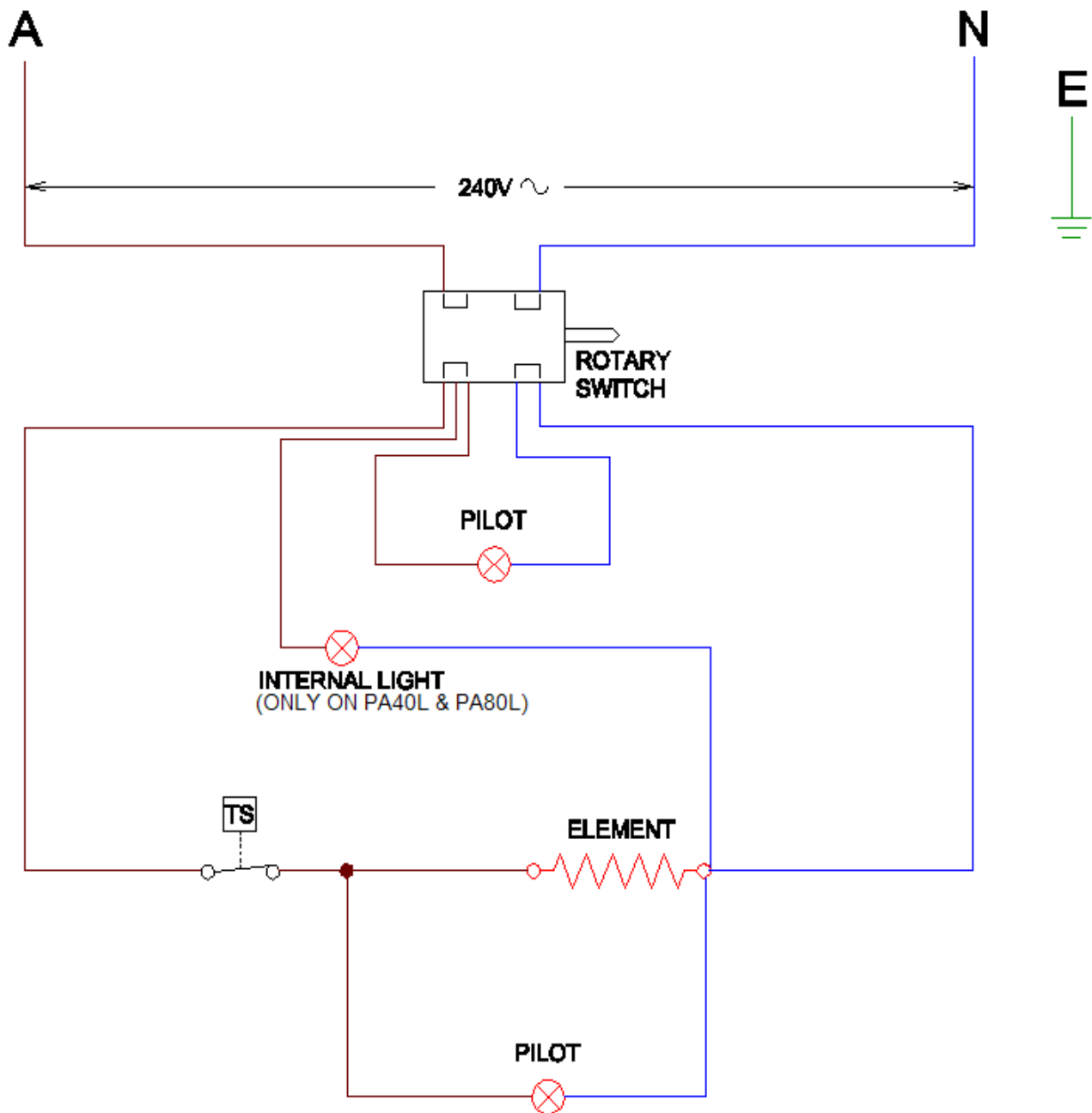
SPECIFICATIONS

MODEL	Power Source	Power Consumption	Nominal Dimensions		
			Width(mm)	Depth(mm)	Height(mm)
PA50, PA40L	240 Volts AC	1250 Watts	585	350	485
PA100	240 Volts AC	1550 Watts	750	350	565

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

CIRCUIT DIAGRAM

Models: PA Series



Note: 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.

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.

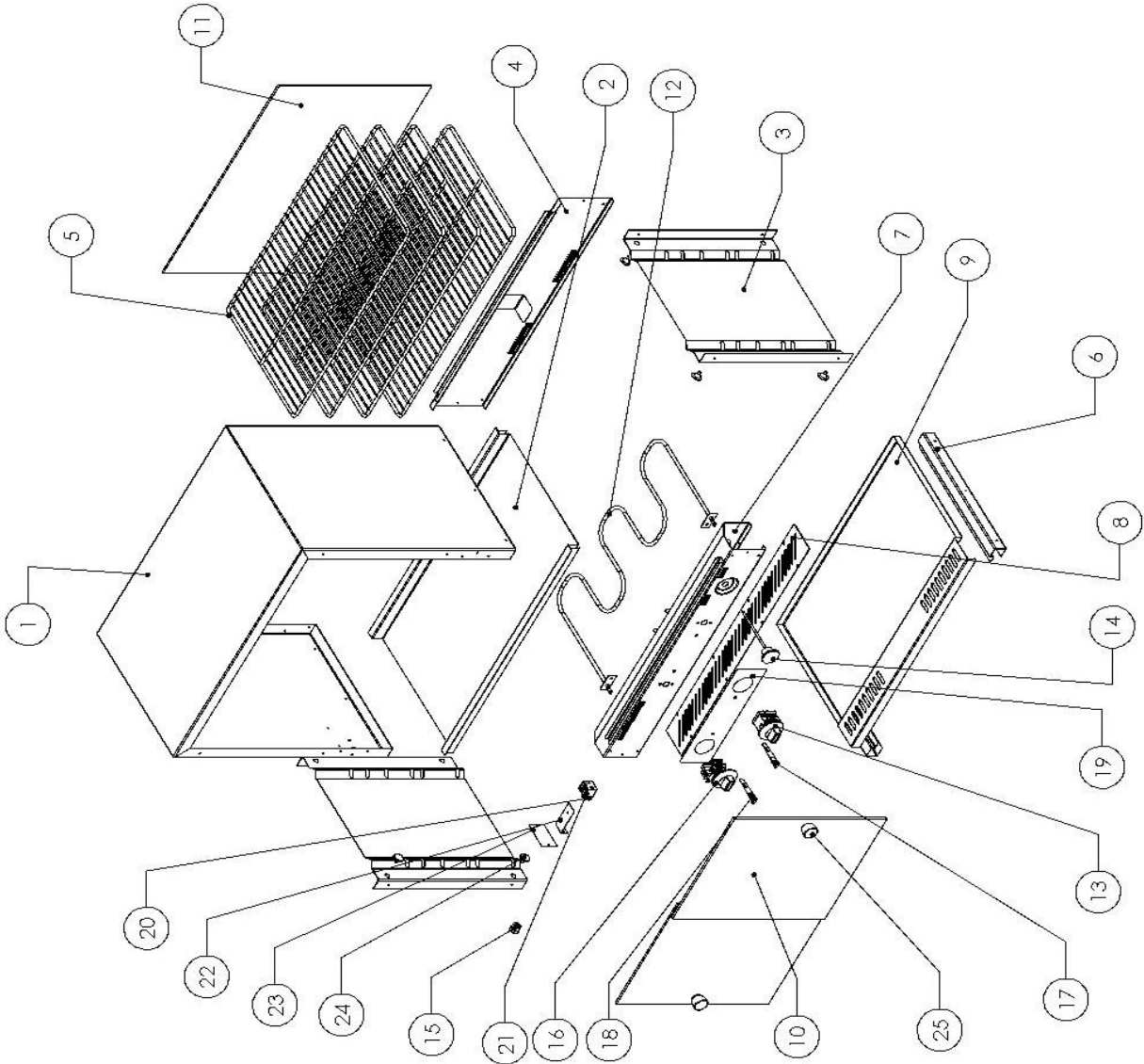
To avoid excessive leakage current causing unwanted tripping where socket-outlets are protected by one RCD having a rated residual current not greater than 30mA, consideration should be given to the number of socket-outlets protected and the nature of electrical equipment likely to be connected to the 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 machine 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 machine on a suitable circuit free of charge (a return freight charge may apply).

EXPLODED DIAGRAM

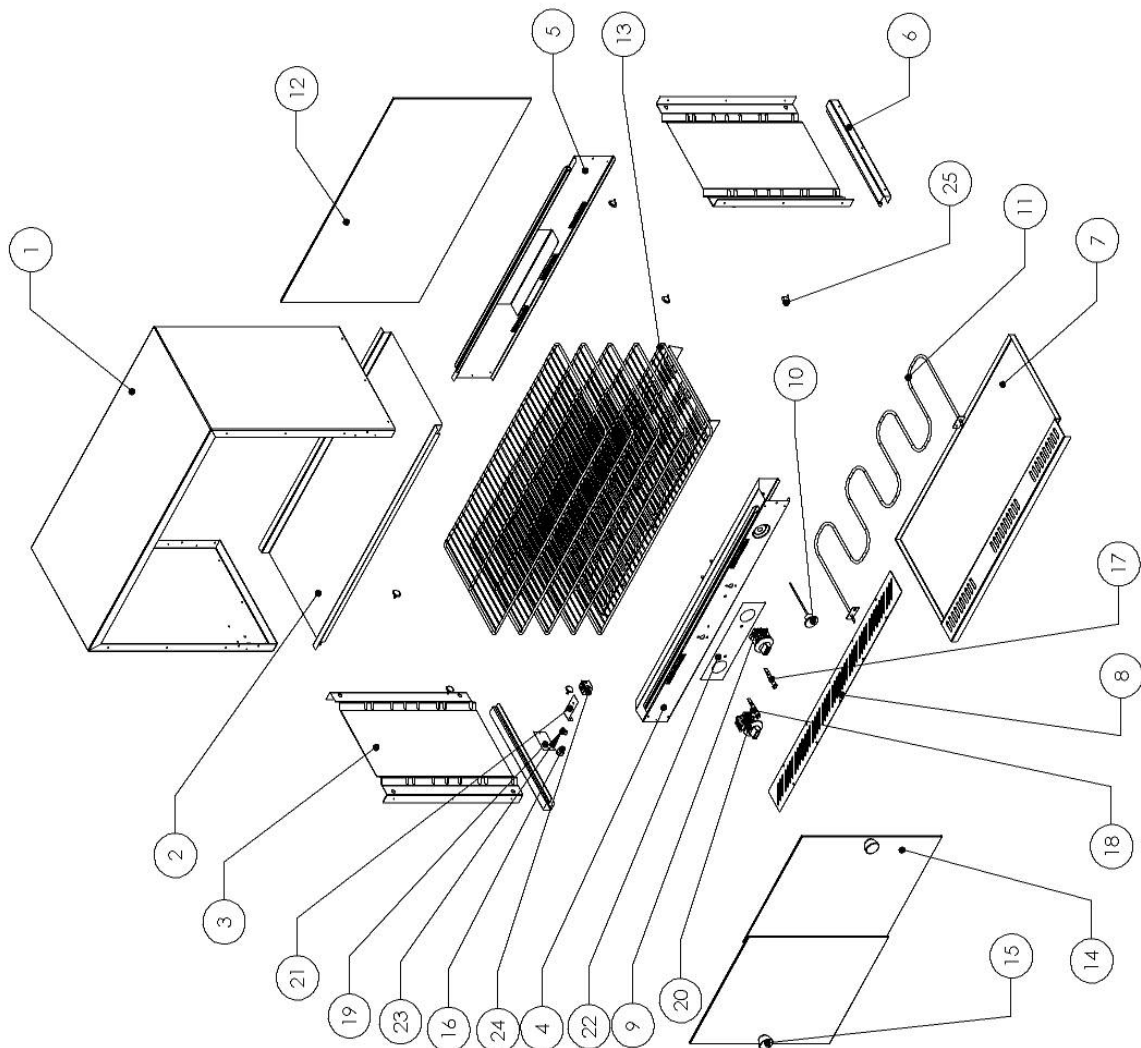
PA50

ITEM NO.	QTY.	PART NO.
1	1	SS1620 - Body PA50
2	1	SS1489 - Ceiling Assembly
3	2	SS0115 - Side Panel
4	1	SS1487 - Front Panel Assembly
5	4	MC0053 - Rack (50)
6	2	SS0125 - Crumb Tray Runner PA&PL
7	1	SS1614 - Control Box Assembly
8	1	SS0121 - Ctrl Box Bottom (50)
9	1	SS0123 - Crumb Tray PB40
10	2	GC0005 - Glass Door
11	1	GC0004 - Front Glass
12	1	HC0043 - PA50 Element
13	1	TS0013 - Thermostat 285° & Plain Knob
14	1	MS0030 - Thermometer & Retainer, Stem
15	1	PC0060 - Cord Clamp 10A
16	1	ES0192 - Rotary Switch & Plain Knob
17	1	EC0184 - Pilot - 6mm Amber, T120
18	1	EC0206 - Pilot - 6mm Green, T120
19	1	NC0068 - PA Series Decal
20	1	MS0073 - Earth Tag Assembly
21	1	EC0031 - Porcelain Seatite Terminal Block
22	1	SS1616 - TerminalBracket
23	1	NC0005 - Rating Plate Blue
24	8	PC0008 - Bumper
25	2	PS0022 - Knob Screw & Washer



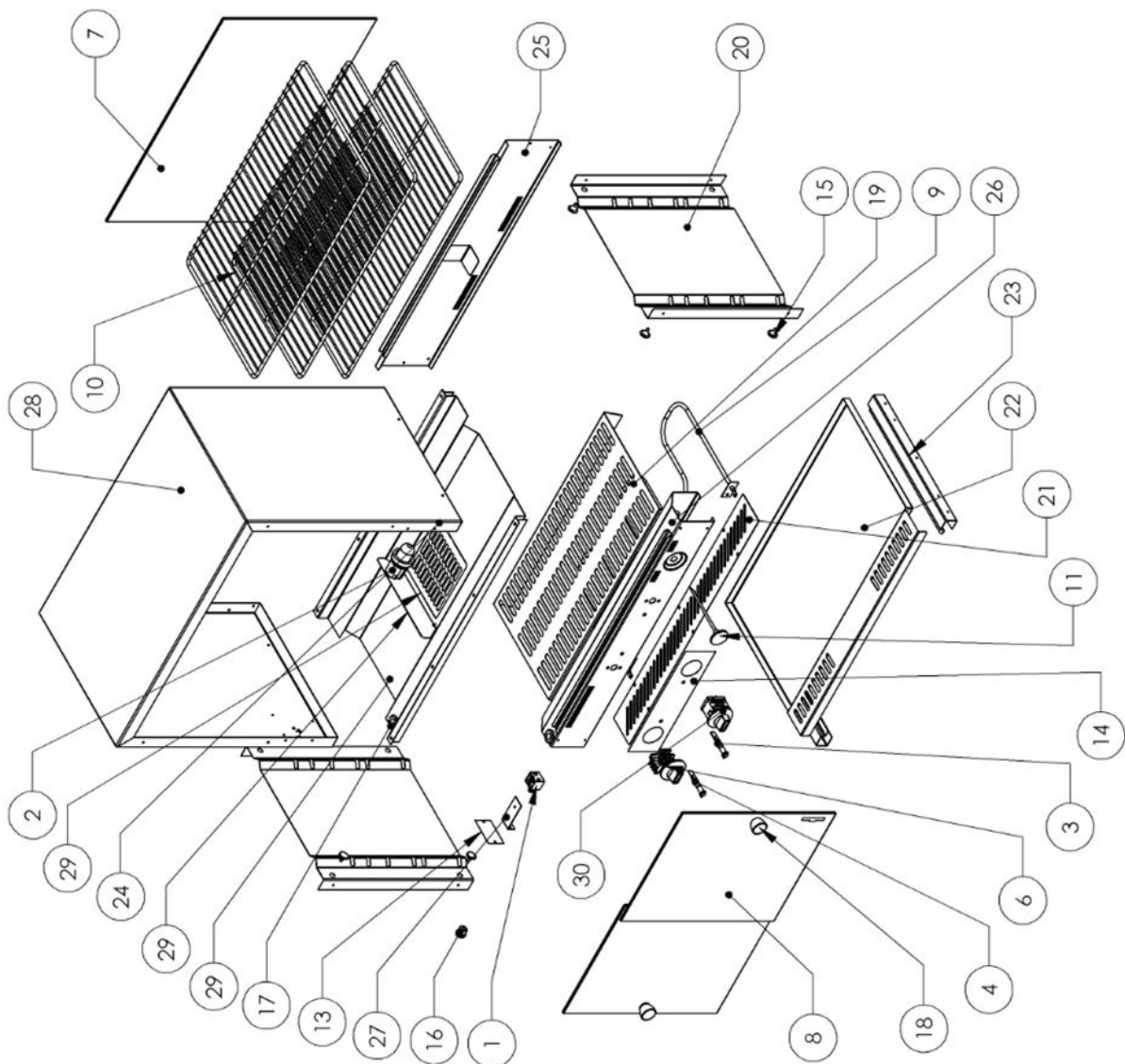
PA100

ITEM NO.	QTY.	PART NO.
1	1	SS1621 - Body PA100
2	1	SS1510 - Ceiling Assembly
3	2	SS0116 - Side Panel PA100
4	1	SS1615 - Control Box Assembly
5	1	SS1513 - Front Panel Assembly
6	2	SS0125 - Crumb Tray Runner PA&PL
7	1	SS0124 - Crumb Tray PA100&PL100
8	1	SS0122 - Ctrl Box Bottom (100)
9	1	TS0013 - Thermostat 285° & Plain Knob
10	1	MS0030 - Thermometer & Retainer, Stem
11	1	HC0044 - Element 1550W 240V
12	1	GC0006 - Glass Front
13	5	MC0054 - Rack PA100
14	2	GC0007 - Glass Door
15	2	PS0023 - Knob and Screw
16	1	PC0060 - Cord Clamp 10A
17	1	EC0184 - Pilot - 6mm Amber, T120
18	1	EC0206 - Pilot - 6mm Green, T120
19	1	NC0005 - Rating Plate Blue
20	1	ES0192 - Rotary Switch & Plain Knob
21	1	SS1616 - Terminal Bracket
22	1	NC0068 - PA Series Decal
23	1	MS0073 - Earth Tag Assembly
24	1	EC0031 - Porcelain Steatite Terminal Block
25	8	PC0008 - Bumper



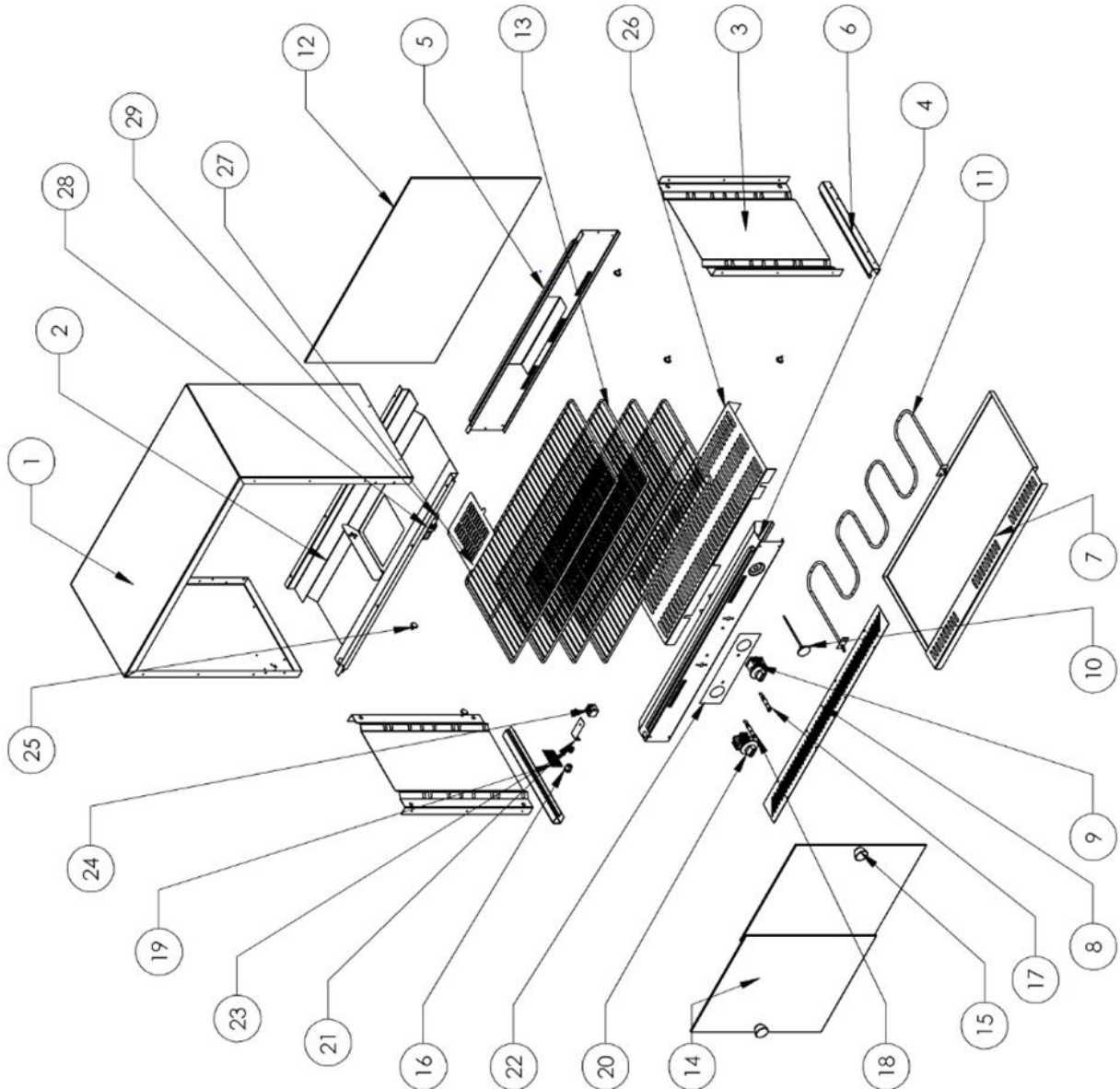
PA40L

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	EC0031	Terminal Block - Porcelain	1
2	EC0048	Lamp Holder	1
3	EC0184	Pilot - 6mm Amber, T120	1
4	EC0206	Pilot - 6mm Green, T120	1
5	EC0378	Oven Lamp 25W	1
6	ES0192	Rotary Switch & Plain Knob	1
7	GC0004	Glass Front	1
8	GC0005	Glass Door	2
9	HC0043	Element	1
10	MC0053	Rack (50)	3
11	MS0030	Thermometer & Retainer, Stem	1
12	MS0388	Earth Screw Assembly	1
13	NC0005	Rating Plate	1
14	NC0068	PA Series Decal	1
15	PC0008	Bumper	8
16	PC0060	Cord Clamp - 10A	1
17	PC0246	Grommet - 5/8"	2
18	PS0022	Knob Screw & Washer	2
19	SS0048	Element Baffle	1
20	SS0115	Side Panel	2
21	SS0121	Ctrl Box Bottom (50)	1
22	SS0123	Crumb Tray	1
23	SS0125	Crumb Tray Runner PA&PL	2
24	SS1283	Light Cover	1
25	SS1487	Front Panel Assembly	1
26	SS1614	Control Box Assembly	1
27	SS1616	Terminal Bracket	1
28	SS1620	Body PA50	1
29	SS1818	Ceiling Assembly	1
30	TS0013	Thermostat 285° & Plain Knob	1
31	MC0062	Screw - 8G x 3/8" self tapper, hardened, Torx	2



PA80L

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	SS1621	Body PA100	1
2	SS2542	Ceiling Assembly	1
3	SS0116	Side Panel PA100	2
4	SS1615	Control Box Assembly	1
5	SS1513	Front Panel Assembly	1
6	SS0125	Crumb Tray Runner PA&PL	2
7	SS0124	Crumb Tray PA100	1
8	SS0122	Ctrl Box Bottom (100)	1
9	TS0013	Thermostat 285° & Plain Knob	1
10	MS0030	Thermometer & Retainer, Stem	1
11	HC0044	Element 1550W 240V	1
12	GC0006	Glass Front	1
13	MC0054	Rack PA100	4
14	GC0007	Glass Door	2
15	PS0023	Knob and Screw	2
16	PC0060	Cord Clamp - 10A	1
17	EC0184	Pilot - 6mm Amber, T120	1
18	EC0206	Pilot - 6mm Green, T120	1
19	NC0005	Rating Plate	1
20	ES0192	Rotary Switch & Plain Knob	1
21	SS1616	Terminal Bracket	1
22	NC0068	PA Series Decal	1
23	MS0388	Earth Screw Assembly	1
24	EC0031	Terminal Block - Porcelain	1
25	PC0008	Bumper	8
26	SS1635	Element Baffle	1
27	SS1283	Light Cover	1
28	EC0048	Lamp Holder	1
29	EC0378	Oven Lamp 25W	1
30	MC0062	Screw - 8G x 3/8" self taper, hardened, Torx	2



ROBAND® Austheat

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, lamps, and Teflon 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
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: _____

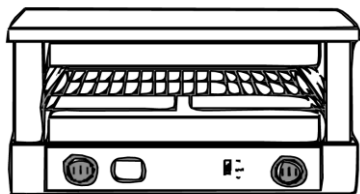
NAME OF DEALER: _____

PLEASE RETAIN THIS SECTION FOR YOUR RECORDS

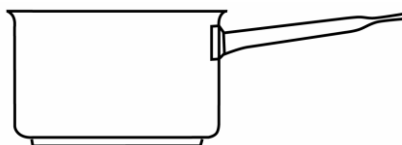
DO NOT POST

ROBAND AUSTRALIA PTY LTD

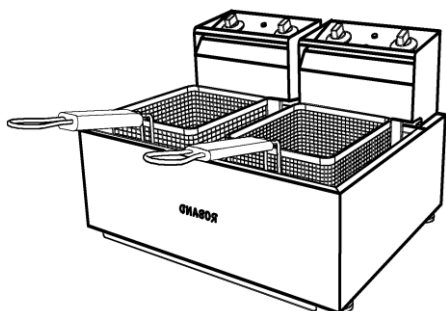
ALSO AVAILABLE AT YOUR ROBAND DISTRIBUTOR



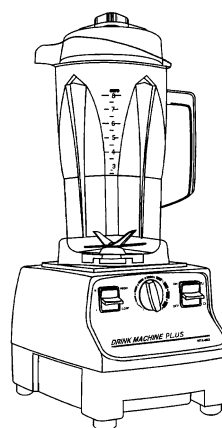
ECO-RAY AUTOMATIC
TOASTERS AND GRILLERS



ROBINOX KITCHEN
& TABLEWARE

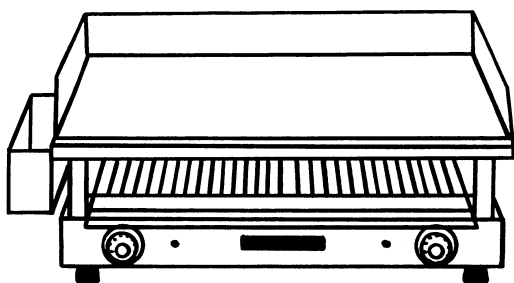


FRYERS

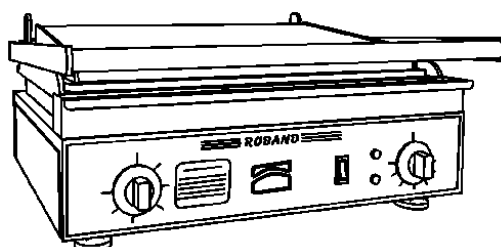


**Worlds #1
Blender**

VITA-MIX
BLENDERS



GRIDDLE
HOTPLATES/TOASTERS



HIGH SPEED CONTACT
GRILL

Manufactured in Australia by
ROBAND AUSTRALIA PTY LTD

Authorised Distributor/Agent